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The Great British Bake Off: How To Bake: The Perfect Victoria Sponge And Other Baking Secrets



Synopsis

Twelve new amateur bakers are ready to rise to the Great British Bake Off challenge. While they don their aprons, adjust to their new ovens, and get used to baking in a tent, this book takes you through the challenges from the series and shows you how to achieve baking perfection.

Throughout the book, Mary and Paul are on hand with expert advice and practical tips to help you create perfect cakes, biscuits, breads, pastries, pies, and teatime treats every time. Each chapter begins with a specific baking skill, which, once mastered, allows you to tackle Mary and Paul's technical challenges, as seen on the show, with confidence. There are over 120 recipes in this book, including traditional British bakes and imaginative twists using classic ingredients, as well as the best contestant recipes from the series. There is plenty to challenge keen bakers here, from brandy snaps to elaborate pastries, pavlovas to iced celebration cakes, and with a sensuous and yet practical design and full-color, step-by-step photography, this really will become the baking book that you will turn to for years to come. Includes metric measures and conversion chart.

Book Information

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Average Customer Review: 4.7 out of 5 stars Â Â See all reviews Â (22 customer reviews)

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Customer Reviews

After a bit of confusion over a gift certificate I received for my birthday a couple of months back I found myself with a rather nice credit. It took some thought, but since I have been having great fun watching episodes of The Great British Bake Off on Youtube, one of the things that I finally settled on was The Great British Bake Off: How to Bake: The Perfect Victoria Sponge and Other Baking

Secrets. I've spent the last month reading every word, comparing the book to a number of other "How to Bake" books in my collection and, of course, baking. Here's what I've found. The book is nicely laid out, uses an easy-to-read font and features lots of pictures, one for nearly every recipe in the book. Divided into eight chapters (Cakes, Biscuits & Teatime Treats, Bread, Pies & Savoury Pastry, Tarts & Sweet Pastry, Patisserie, Puddings & Desserts, and Celebration Cakes), each section highlights two recipes for detailed instructions that include step-by-step photos - a basic How To, and one that is more advanced. The book uses metric measurements in the UK style (spices and small amounts are given in the same teaspoons and tablespoons that we use), so you will need a digital scale. If you've not yet acquired one, good scales can be had these days for a very moderate cost. (\$20 or so.) Liquid measures are in ml, which you will find on one side of your Pyrex glass measuring cup (been there for years - a couple of decades) as well as most other liquid measuring cups available in the US these days. I spent the weekend having a Bake Off of my own, specifically testing recipes and taking notes in preparation for several reviews.

Anyone who is a fan of the PBS baking show, 'The Great British Bake Off' will love this book. Following the bake off contest in the UK in 2011, this cook book was developed. Mary Berry and Paul Hollywood, the superb judges, each have a forward and their technical recipes are featured. The recipes of the winning technicals, and the best of show are featured. This book encompasses everything you would ever want to know about baking. The British baking units are used, Celsius and grams. But, there is a conversion chart at the end. It should be known that, large eggs in the UK are the equivalent of extra large eggs in the US. The UK also uses caster sugar in most of its recipe. It is very small fine sugar, much finer than the US's regular sugar. Remember this when you start baking and the product may not be as light as they mention in the book. There are 120 recipes, 315 pages, and lots of photos. However, each baking product is not photographed, and I would like to see a photo for each product. The cookbook includes cakes, biscuits and teatime treats, bread, pies and savory pastry, tarts and sweet pastry, patisserie, puddings and desserts, and ends with celebration cakes. Recipes are included in each of the eight chapters. The recipes are very precise, either Mary or Paul talk about the technique in the particular bakery product, and how it should be made. Some of the products are unusual, but that is the way it should be. We see photos of each participant, but that is all. Not much information about any of them. We do learn the winner. I made the Rich Vanilla Cupcakes, and they were the best I have had. I made two frostings so, one easy vanilla and the other lemon. They are delicious frostings. Several of the recipes appeal to me. Puff pastry, not so much.

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