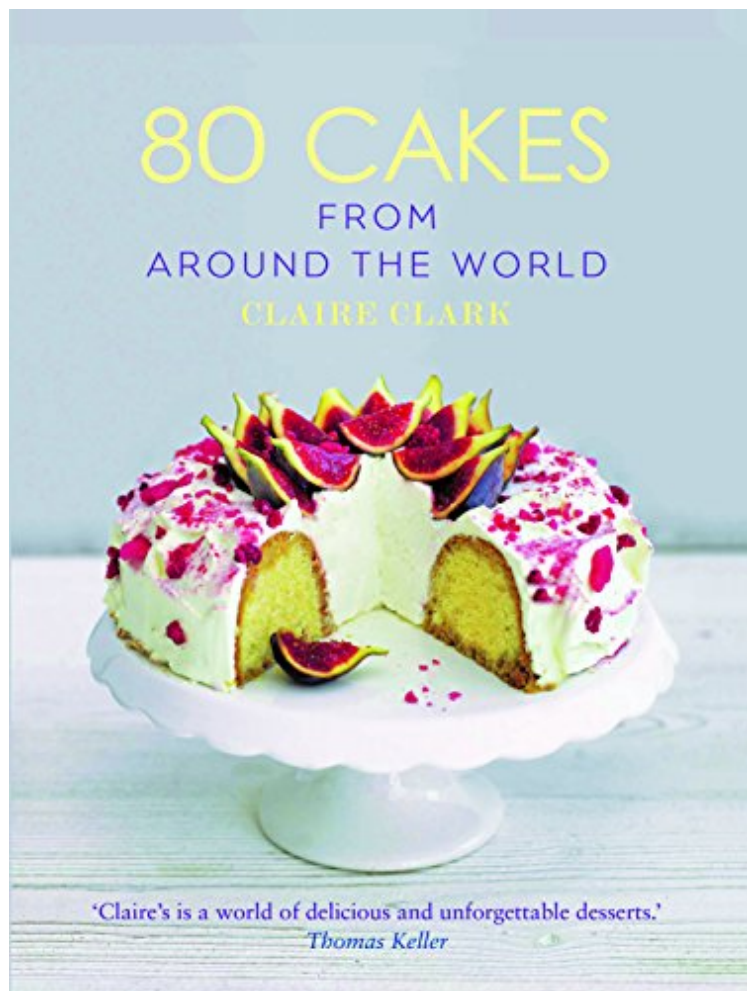


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80 Cakes From Around the World

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6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry

chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

About the Author Claire Clark, regarded as one of the top three pastry chefs in the world, learned her craft under the legendary Swiss patissiers Ernst Bachmann and John Huber. Her glittering career has taken her to some of the leading restaurants in London including the kitchens of Claridges Hotel in Mayfair and The Wolseley on Piccadilly. Claire Clark moved to California in 2005 to take up the position of Head Pastry Chef at The French Laundry, voted 'The Best Restaurant in the World' in 2003 and 2004, where she worked under the admiring eye of the inspirational double Michelin three-star chef Thomas Keller. Claire is now a freelance chef consultant based in London. Her huge range of clients includes Benares, The Square, Harvey Nichols, Morrisons and MasterChef. www.claire-clark.com@Claire_Clark