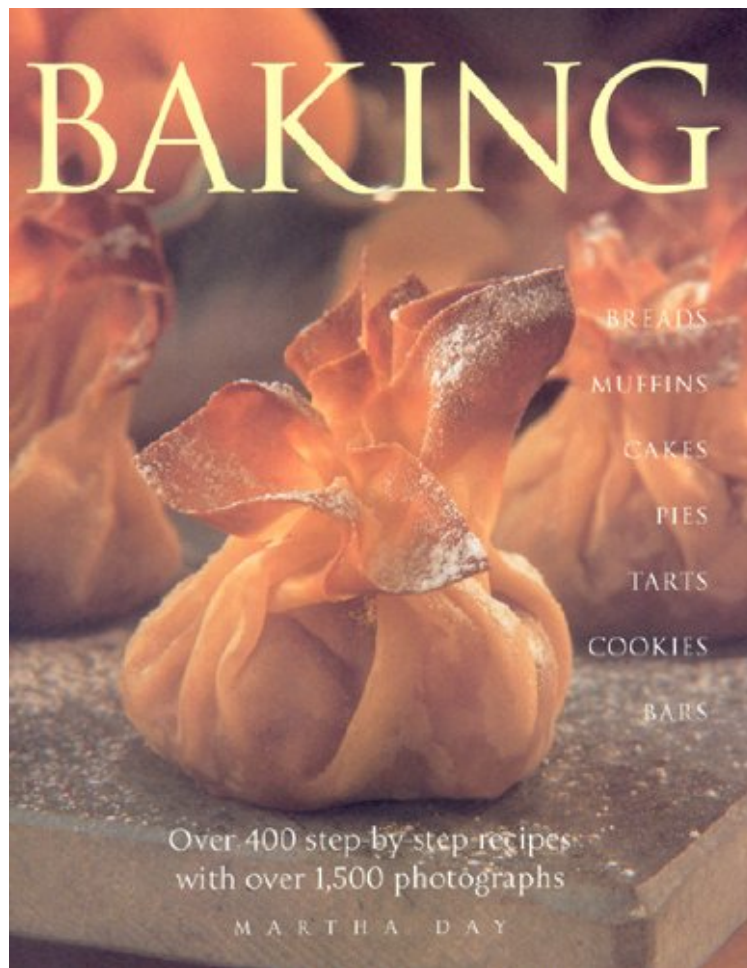


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Baking: Breads Muffins Cakes Pies Tarts Cookies and Bars over 400 Step-by-Step Recipes with over 1500 Photographs

Martha Day

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of 0 people found the following review helpful. An excellent choice!By lifelikealightThis is a great book--well laid-out, with clear directions, helpful photos, and a mind-boggling variety of recipes, including both sweet and savory dishes. The beginning sections on baking tools and techniques are especially helpful for beginners. I highly recommend it to both amateur bakers and experienced bakers looking to expand their repertoires. Keep in mind, though, that this is a British book, meaning all the measurements (and some of the terminology) are different from American standards. This shouldn't dissuade you from buying this high-quality book, as long as you're prepared to work with ounces and grams instead of cups.

This compendium offers an irresistible spread of recipes for baked goods. A comprehensive introduction covers all the ingredients, equipment and skills you will need, including how to line tins, bake blind, or make a lattice top for a pie.

There's a good reason why supermarkets use a bread-scented aroma in their aisles - it recalls childhood days in the kitchen with mother with homemade bread in the oven and cakes and biscuits cooling on the side. Although today most bread is bought sliced and cakes packaged in cellophane, there is no denying that homebaked treats go down better and are more satisfying all round. This celebration of baking by Martha Day covers breads such as traditional Welsh bara brith together with the more exotic banana and cardamom; muffins in all forms; cakes from luscious walnut layer cake to the unusual lemon yoghurt ring; pies and tarts from traditional treacle to Georgia peanut butter; and cookies and bars encompassing drop cookies to shaped biscuits. Produced in true Lorenz style, it is an extremely attractive, well laid-out book. Special techniques are well illustrated and clearly explained whilst the luscious photographs almost make you think the delicious treats contained herein are real and edible. For anyone who loves baking and enjoys giving friends and family a treat, this offers a wonderful range of traditional and modern recipes to suit all tastes. - Lucy Watson

About the Author
Consultant editor Martha Day has compiled this comprehensive collection of recipes. A contributor to many cookery publications and magazines, she is a keen home cook and enjoys baking for family and friends at her house in the country.