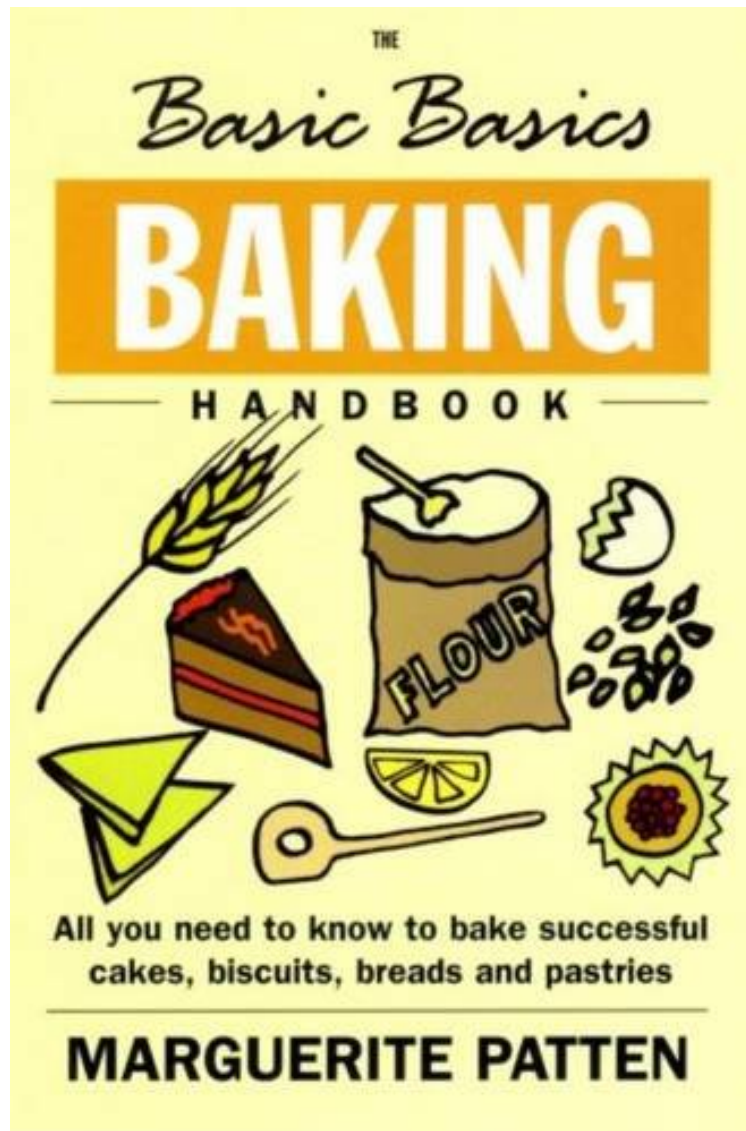


[Mobile book] Baking Handbook (Basic Basics)

Baking Handbook (Basic Basics)

Marguerite Patten

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Marguerite Patten : Baking Handbook (Basic Basics) before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Handbook (Basic Basics):

0 of 0 people found the following review helpful. Two StarsBy Katherine E. Parsleydidn't love it as much as i thought i would

Marguerite Patten, doyenne of British cookery, shares her wealth of knowledge and her tried and tested recipes for

cakes, large and small, biscuits, breads, pizzas and pastries. Baking is Marguerite's most natural culinary territory and she starts by explaining the equipment and the basic techniques, as well as what to do if things go wrong. She covers not only family favorites such as walnut cake, teacakes and buns but more modern popular cakes such as muffins. The book has been planned to introduce the pleasures of baking in such a way that even a beginner should achieve successful results under the expert guidance of Marguerite Patten.

About the Author Marguerite Patten is Britain's top selling cookery writer with sales totalling over 17 million copies. She pioneered easy-to-follow- recipes with her All Colour Cookery. She lives in Sussex.