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## Baking Mash-Up

Victoria Glass

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**Victoria Glass : Baking Mash-Up** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking Mash-Up:

1 of 1 people found the following review helpful. Five Stars By Kelly Calame have enjoyed reading this cant wait to make some 0 of 1 people found the following review helpful. Two Stars By Carole Vargas Ok but not great 0 of 0 people found the following review helpful. Interesting, but British. By M. B. likes baking This is an interesting book. The Boston blackout cake with vanilla creme pastry filling is luscious-looking. I'm intrigued by a brownie in a tiny tart shell. But the flavors are purely British. An oatcake layer in millionaire's shortbread (basically homemade Twix, but the shortbread layer is oats)? Garibaldi's with shortbread? Um, translated, that's currant cookies combined with shortbread. The brownies in a pie crust have ginger and orange zest in them. Um, no thanks. "Freckles cakes" -- these are Eccles cakes with frangipane. ??? To translate, it's a hand pie with a currant filling and frangipane filling, which is like marzipan with eggs. It's a cute idea, but I'm just not a currant person. There's a recipe for Torte tatin, which is Tarte Tatin (apple-caramel tart) with an almond, flourless cake. The ideas are interesting but this book was printed in the UK with some poor attempts at "translation." For example, several of the recipes call for 3 1/2 oz. of baking chocolate. Have you ever tried to measure out 3 1/2 oz. of chocolate chips? Pretty much impossible since Americans don't generally bake with scales. And cutting off half of a square of Baker's chocolate to make 3 1/2 oz.? You'd need a machete. The recipe measurements are given in metric units and don't always translate well, plus there are mistakes (page 46 -- how much cornstarch? It just says 35 g.!). A lot of the recipes call for muscovado sugar, which I know is available in the U.S., I've just never used it and don't feel up to buying unusual ingredients to try a recipe that uses just

a little of it. So, it's a cute, pretty book for Brits, but Americans have better options, like Dorothy Kern's *Dessert Mashups* (chocolate chip cookie pie, sconuts, s'morescake) or the *Hungry Happenings* blog (conversation heart cheesecakes, bunny butt ice cream cones).

Torn between plumping for a cheesecake or a brownie? Now you can have double the fun in every bite! Brought to you by expert baker Victoria Glass, *Baking Mash-up* provides you with a whole host of hybrid sweet treat 'mash-ups' - from Chownies (cheesecake brownies) and Tiramuffins (tiramisu muffins) to Pretzants (pretzel croissants) and Stoll-au-vents (stollen vol-au-vents). But, double the flavour and indulgence does not have to mean double the work - Victoria provides inspired, fun, ideas plus straightforward instructions on how to make the perfect baked treat for the chronically indecisive baker. Featured in the Spring 2015 issue of *YUM Food Fun for Kids*.

**About the Author** Victoria Glass is the author of *Boutique Wedding Cakes* and *Deliciously Vintage*. She is a cake maker and private sugarcraft tutor. Her bespoke celebration cake business, *Victoria's Cake Boutique*, was launched in 2008, and provides beautiful, tailormade designs. Victoria's celebrity clients include Miranda Hart, Dave Gorman, The Princes' Trust and The Royal British Legion. She also writes the popular blog [victorias-alphabetsoup.blogspot.com](http://victorias-alphabetsoup.blogspot.com). In 2013 she launched *Milk Sugar*, an afternoon tea 'supperclub' along with fellow author Milli Taylor.