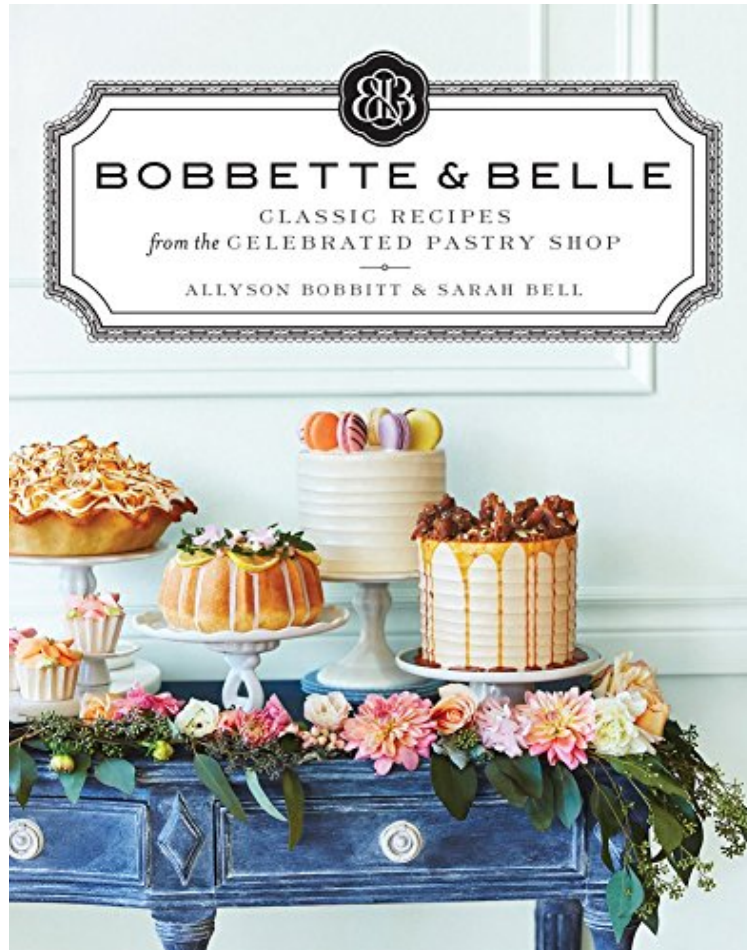


Bobbette Belle: Classic Recipes from the Celebrated Pastry Shop

Allyson Bobbitt, Sarah Bell

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basic recipe for classics online without the help of this. but, if you're a well known bakery you must be doing something right. just not keeping this0 of 0 people found the following review helpful. I love that the book offers baking tips and tricksBy Sarah KingSo many delicious recipes to try - I can't wait! I love that the book offers baking tips and tricks. I love baking, but don't know all of the technical terms or even what the best tools to use are. This book provides some insight.

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats.In Bobbette Belle, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations including classic cookies and bars; cupcakes and layer cakes; loaves, scones, bundts and tortes; crumbles, tarts and pies; French macarons; confections and more to create your own magical world of sweets at home.Stunningly designed with gorgeous photography, this book is just as enchanting as the Bobbette Belle treats themselves.

ldquo;Bobbette Bellersquo;s sweet creations are sublime. Allyson and Sarah have created a gorgeous collection of recipes from their bakeshopmdash;this cookbook is amazing!rdquo;nbsp;mdash;Mark McEwan, celebrity chef and bestselling author of Great Food at Homeldquo;Allyson and Sarah truly are trendsetters in the magnificent world of cakes and sweets. These two exceptionally talented pastry chefs have created a beautiful cookbook with stunning photography, filled with delicious, decadent recipes from Bobbette Belle. Now you have everything you need to create their most loved desserts at homemdash;all will soon be your all-time favourites.rdquo;nbsp;mdash;Chef Lynn Crawford, bestselling author of At Home with Lynn Crawfordldquo;A tantalizing read with dazzling photography, this well-curated cookbook is a true feast for the senses. Allyson and Sarah are bridging the gap, empowering home bakers to create the exquisite sweets that their shops are renowned for. Every page and every recipe is an expression of the creative duorsquo;s inspiring passion, spirit and skill.rdquo;nbsp;mdash;Michael Bonacini, chef and restaurateur, Oliver Bonacini Restaurantsldquo;It'squo;s the cookbook for bakers who want elegant treats like macarons, scones and cookies that belong in Audrey Hepburn'squo;s hand in the opening scene of Breakfast at Tiffany's.rdquo; mdash;Toronto StarAbout the AuthorInspired by their long-standing love of sweet treats,nbsp;ALLYSON BOBBITTnbsp;andnbsp;SARAH BELLnbsp;are award-winning pastry chefs and co-owners of Bobbette Belle Artisanal Pastries, with two locations in Toronto. Their baked creations and stunning wedding cakes are featured in magazines includingnbsp;WedLuxe,nbsp;Weddingbells,nbsp;House Home andnbsp;Food Drink,nbsp;and they appear regularly onnbsp;The Marilyn Denis Show.