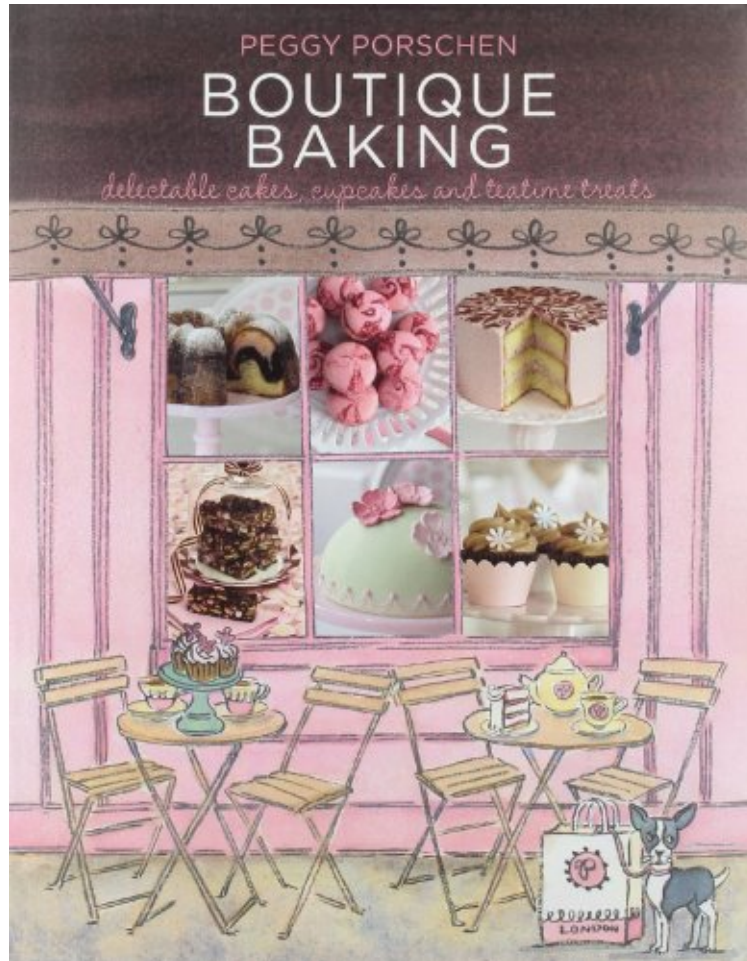


Boutique Baking: Delectable Cakes, Cookies and Teatime Treats

Peggy Porschen

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Peggy Porschen : Boutique Baking: Delectable Cakes, Cookies and Teatime Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Boutique Baking: Delectable Cakes, Cookies and Teatime Treats:

3 of 3 people found the following review helpful. Enchanting book By MERSDLove the variety of recepies and the illustrations are beautiful , you get many ideas to start making your own cakes and cupcakes . The only negative will be that all the mesurementa are in grams and temperature in Celsius2 of 2 people found the following review helpful. A Real Winner!By CarrieFirst off, if possible I'd have given this a 4 1/2-star rating because the recipies are given in metrics. However, this isn't a major issue because liquid measuring cups come marked with both US and metric units and the recipies contain standard spoon measures (i.e., 2 tsp, 1 tbsp). Food scales, used for dry ingredients, also show both forms. Packaging for chocolate and other additions show both. Therefore, if you don't have one, buy a food scale and you'll no longer need to feel intimidated by a list of metric ingredients. As for oven temperature, you can find a

great conversion chart at: [...]Now on to the best parts. The photography is outstanding! Each elegant recipe comes with a beautiful illustration of the finished creation and, often, detailed shots of the work-in-progress. A look at a photo starts one reaching for ingredients. If you're already a baker, you likely have most of them at hand. Access to others is not difficult, and decorating cones, tips, molds, etc., are easily located at cake decorating and general cookware suppliers. Included in the book are recipes for "sweet treats" (pastel meringue kisses, tarts, macarons, etc.), cookies, cupcakes, layer and classic cakes, and beverage accompaniments. The author truly has a flair for artistic detail and she has provided a wonderful section that shows necessary supplies/equipment and clear how-tos for making flowers, for frosting assembling your delicious creations, how to make piping bags, and even piping techniques. Buy the book! It's coffee table-worthy. In the meantime, I'm off to the kitchen to make a batch of those beautiful pastel Mini Cinnamon Doughnuts. 4 of 6 people found the following review helpful. Exquisite, yet again! By LeaR Peggy Porschen's new book *Boutique Baking* moves away somewhat from the detailed sugarcraft creations and celebrity style wedding cakes, to a more high-end afternoon tea style. The cakes are as beautiful as ever, and no doubt have already set the trends for cake decorating in 2013. Yet there is still lots to inspire the less experienced cake decorator in this book. In particular, I loved the cake pops served in an ice cream cone rather than on a stick, as well as the show-stopping "luscious layer cakes" and the beautiful piping on the Glorious Victoria Cake. My favourite cakes of all in the book are the raspberry and rose dome cake - this is a cake shape trend we'll be seeing a lot more of soon, the white chocolate passion cake decorated with birthday candles and triple berry layered cheesecakes. A beautiful finale were the drinks recipes such as pink lemonade, hot white chocolate with vanilla and summer berry ice tea. Exquisite, yet again!

Peggy Porschen is one of the most prominent and pioneering names in contemporary cake design. Renowned for her exquisite craftsmanship combined with a love of baking, her passion is for creating delectable works of art that taste as good as they look. This new book captures the essence of Peggy's technical skill and inspired use of colour while also ensuring that each cake is both achievable and delicious to eat. *Boutique Baking* has an unrivalled range of recipes that combines traditional baking with chic, simple finishing touches. The first chapter, *Sweet Treats*, features all-time favourites such as Meringue kisses and Macaroons as well as Peggy's take on Cake pops. In *Beautiful Biscuits* there are recipes inspired by her German origins including Gingerbread Men and Mulled Wine Stars. The third chapter focuses on the most desirable cake phenomenon of the decade - the cup cake, and Peggy gives away the secret of her incredibly scrumptious repertoire of gourmet cup cakes. The *Luscious Layer Cake* chapter provides stunning ideas for sophisticated occasions while *Classic Cakes Bakes* shows how to revive traditional recipes, creating gorgeous looking and delicious cakes, such as Neapolitan marble cake and Chocolate Battenberg. Last but certainly not least the book closes with a chapter on fabulous finishing touches, basic recipes for frostings and fillings, and delicious ideas for home-made drinks that perfectly accompany the cakes. Seductive and indulgent, this is Peggy's most accessible book to date.

About the Author Peggy Porschen moved from her native Germany to London in 1998 to study at Le Cordon Bleu cookery school. In 2003 she founded Peggy Porschen Cakes. Her cookies and cakes have graced many A-list events such as Elton John's White Tie Tiara Ball, Stella McCartney's wedding, Damien Hirst's auction at Sotheby's and parties for Sting, Trudie Styler and Gwyneth Paltrow. Peggy is the exclusive wedding cake partner to Fortnum & Mason. Her first book *Pretty Party Cakes* was voted 'Best Entertaining Cook Book' by the Gourmand World Cookbook Awards. She also regularly contributes *Conde Nast Brides*, *Wedding* and *Sainsbury's Magazine*, with many of her celebrity commissions featuring in *Tatler*, *OK!* and *HELLO* magazine. Autumn 2010 saw the opening of the Peggy Porschen Parlour in London's Belgravia and in January 2011 she opened her Cake Academy, London's first cookery school entirely dedicated to baking, cake decorating and sugar craft. Author Location: London