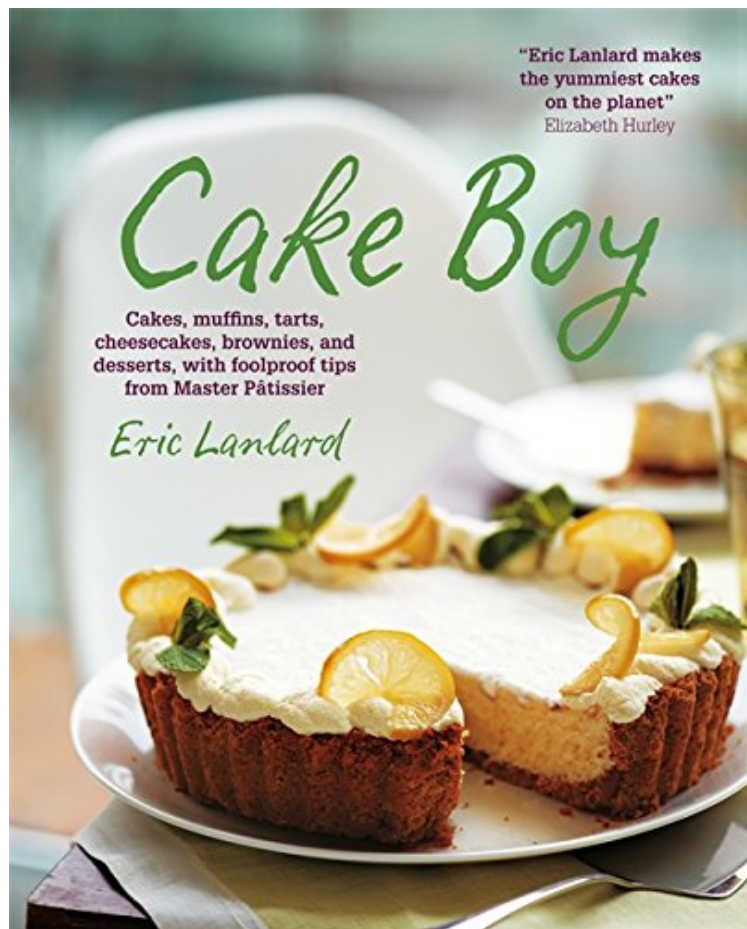


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Eric Lanlard

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There are a few simple secrets to making home baking wonderful. Whether you're cooking cakes, meringues, pastries, biscuits or puddings, with *Cake Boy* you will discover how to make them the best.

Eric Lanlard makes the yummiest cakes on the planet.[?]Elizabeth HurleyYou would be hard-pushed to not want to use every recipe in this book![?]Choice MagazineAbout the AuthorMaster Patissier and twice winner of the prestigious Continental Patissier of the Year at the British Baking Awards, Eric Lanlard has earned himself an international reputation for superlative baked creations for an impressive A-list clientele, including Madonna and Sir Elton John. Having trained in France, Eric moved to London where he ran the patisserie business for Albert and Michel Roux. He stayed there for five years before launching his own business, *Cake Boy*, a destination cafe, cake emporium and cookery school based in London. Eric is an experienced TV presenter, most recently with Channel 4's *Baking Mad* with Eric Lanlard. He has appeared on numerous TV food shows including *Masterchef: The Professionals*, *Mary Queen of Shops*, *The Taste*, *Great British Bake Off* and *Junior Bake Off*.He is co-author of *Cox Cookies and Cake* (Mitchell Beazley) and author of *Master Cakes* (Hamlyn), *Tart It Up!* and *Chocolat* (Mitchell Beazley).