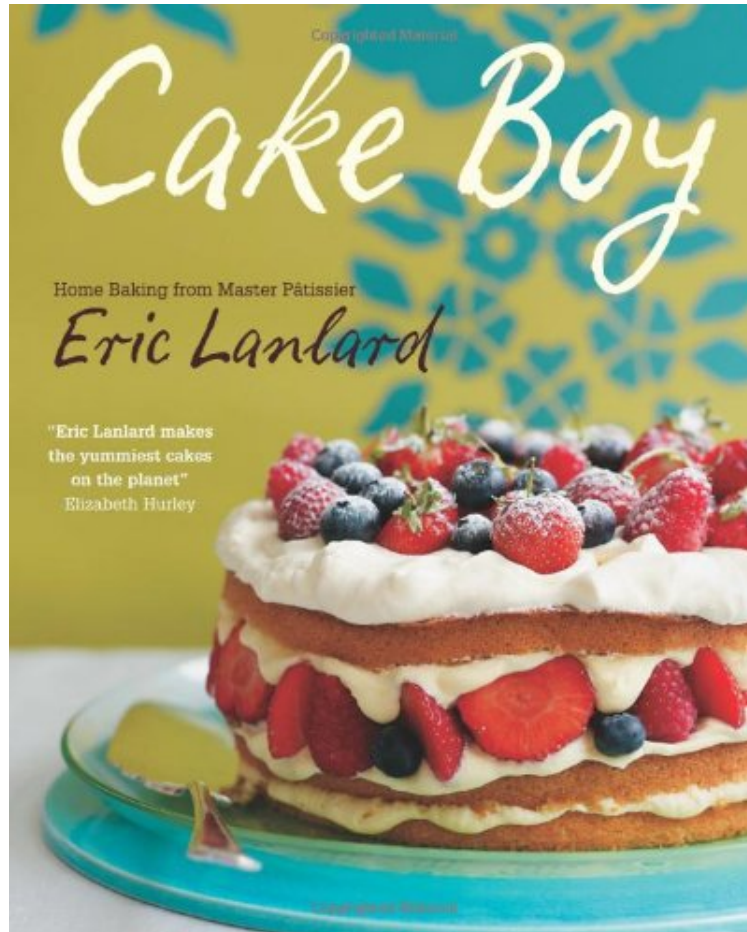


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Cake Boy

Eric Lanlard

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Eric Lanlard : Cake Boy before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cake Boy:

2 of 2 people found the following review helpful. beautiful and deliciousBy autumnchild83 Beautifully design and full of photos; not just of the finished desserts--- lots of step by step photos and of mr. lanlard, too. ^__^ tips and tricks to make the baking process easier. I've tried the blueberry muffin recipe and LOVE how moist they came out. Some recipes do require a lot more technique and ingredients but there's A LOT of recipes and variety to pick and choose. I can't wait to visit the actual cake boy cafe! 1 of 1 people found the following review helpful. Delicious and beautifulBy MERSDLove the book ! Easy to follow instructions and beautiful illustration . Delicious recepies to impress anybody . 0 of 1 people found the following review helpful. Five StarsBy Lindagood

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

classics such as Genoise Sponge and Light Fruit Cake alongside more surprising recipes such as Apple and Honey Crumble Sponge. There are flour-free cakes, muffins and cupcakes too - from the Marshmallow Muffin to the Chai-tea Cupcake. Delicious puddings are also made easy. Discover how to make the perfect Baked Lemon Cheesecake or a simple Blueberry Cheesecake. Create a gorgeous Steamed Sticky Toffee Pudding or a glamorous Hot Ginger Bread Soufflegrave;. Or learn the simple tricks behind a great Tarte Tatin or a delicious Bakewell Tart.

Eric Lanlard makes the yummiest cakes on the planet. Elizabeth Hurley You would be hard-pushed to not want to use every recipe in this book! Choice Magazine About the Author Eric Lanlard, master patissier and twice winner of the prestigious Continental Patissier of the Year at the British Baking Awards, has earned himself an international reputation for superlative cakes with an impressive A-list clientele. Having trained in France, Eric moved to London, where he ran the patisserie business for Albert and Michel Roux. He stayed there for 5 years before launching his own business, and now creates cakes for his clients and for his cafe, Cake Boy, in London.