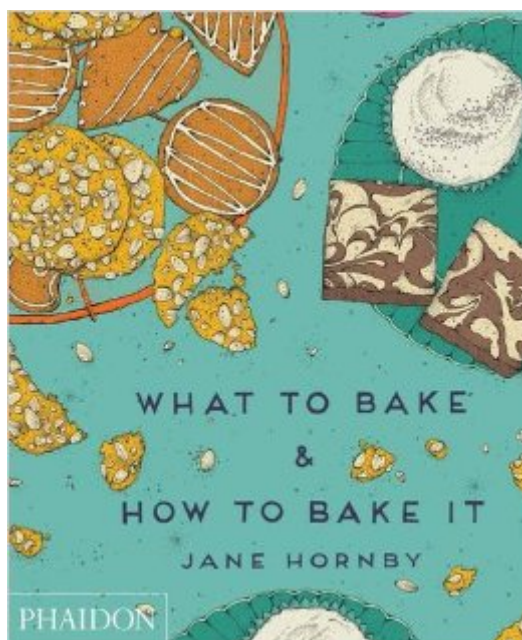


The book was found

What To Bake & How To Bake It



Synopsis

A quintessential baking cookbook â “ with 500 step‐by‐step photographs â “ for both beginners and seasoned bakers, by Jane Hornby, author of the popular What to Cook and How to Cook It.What to Bake and How to Bake It is destined to be the new favorite cookbook of novice bakers, while offering plenty of inspiration for more experienced home cooks. With ten photos per recipe, the steps are easy to follow for fifty go‐to desserts, including classic cookies, family‐friendly cakes, elegant pastries, and much more. From Salted Caramel Shortbread Bites to Malted Milk Chocolate Birthday Cake, Skinny Blueberry Muffins to One Crust Apple and Blackberry Pie, and Sticky Pear and Pecan Toffee Cake to Vanilla Fruit Scones, there is a homemade treat here for everyone.Hailed as a "Gen Y Nigella Lawson" by Glamour, Hornby has a down‐to‐earth style that makes the impossible possible, and her new collection of foolproof, repeatedly tested, delicious recipes will ensure youâ™re confident in the kitchen.

Book Information

Hardcover: 240 pages

Publisher: Phaidon Press (September 29, 2014)

Language: English

ISBN-10: 0714868655

ISBN-13: 978-0714868653

Product Dimensions: 9 x 1.2 x 11 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 starsÂ Â See all reviewsÂ (17 customer reviews)

Best Sellers Rank: #333,856 in Books (See Top 100 in Books) #88 inÂ Books > Cookbooks, Food & Wine > Baking > Pastry #891 inÂ Books > Cookbooks, Food & Wine > Desserts #977 inÂ Books > Cookbooks, Food & Wine > Cooking Methods > Quick & Easy

Customer Reviews

This book will make you fall in love with baking. The recipes are detailed with lots of pictures. My favorite is the cake with raisins, I made it the other day and it was gone within minutes. I have many dessert cookbooks, but this one beats them all with its neat design, beautiful pictures and delicious recipe variety.

Inspiring, beautiful, and filled with reliable recipes. This book has been especially exciting for my kids (Ages 9 and 11) who will sit and turn the pages, marking every new recipe they want to try.

Everything we've made has been great, and it's already become a basic staple on my cookbook shelf.

As with Jane Hornby's previous books this is both beautifully presented and extremely clear and straightforward. She includes a good mix of re-worked teatime classics and some delicious American-style traybakes and celebration cakes. There are a lot of baking books on the market at the moment, but this is definitely my favourite.

"What to Bake & How to Bake It" By: Jane Hornby. I love this book! It's perfect for those who are just starting out in the kitchen - or for those who might cook and maybe not necessarily bake. Don't get me wrong - I would consider myself more than just the "average" baker - and I loved it! I have so many delicious recipes marked from cakes, cookies, pies, frostings and more! Each recipe is photographed beautifully and each recipe lists (and photographs) the ingredients needed in a well organized and structures manner - which I very much appreciated. I found Jane's approach to this book to be refreshing and energizing. This is a "larger" in size book and perfect to layout in the kitchen while you're baking through each and every delicious recipe. As I bake my way through it - I will update my progress here and on social media with the hashtag #BakeltMakelt. Jane has put together a delicious cookbook filled with wonderful recipes, delightful stories and mouthwatering photographs. I highly recommend this cookbook to all of those who love baking and sharing sweet food.

I bought this as a gift for a friend but am considering getting it for myself as well. As a cook one can always learn more about any subject and this book is one of the best fundamental baking books that I have seen. Great pictures illustrating what to bake and how to bake it. I did not bake anything out of this cookbook, but my brother has and he recommended it highly and has been using it at least once a week to bake something, mostly cakes, with great results. My friend has 3 daughters and she really enjoys teaching them to bake, that is why I got this for her. It is a great book for that purpose and they were really thrilled with it.

I first checked this book out from the public library and liked it so much I bought my own copy. I have been baking for about 4 decades, since I was old enough to stand on a chair and help my mom, and therefore cannot comment on the utility of the beautiful step-by-step illustrations. However, the many large color photographs are inspirational - definitely answering the "what to

bake" question in a way that is often more compelling than smaller food blog photos. I have tried three different cake recipes from the book. All have worked perfectly as written and all have received rave reviews from guests and family. Ingredients were not hard to find in my small city grocery. This is definitely a fun book to browse when the urge to bake strikes!

A gift to my aspiring baker granddaughter, who is 11. She loves the book! She appreciates the photos of each step & how the finished product should look! Can't wait to try the goodies she is planning on making!

I love Jane Horby's writing style and the layout of her cookbooks. The recipes are clear, easy to follow and most importantly, delicious! This is definitely a cookbook with a European/British flair, which was a nice addition to my Southern cooking staples.

[Download to continue reading...](#)

Little Princess Easy Bake Oven Recipes: 64 Easy Bake Oven Recipes for Girls The Great British Bake Off: How to Bake: The Perfect Victoria Sponge and Other Baking Secrets What to Bake & How to Bake It Fat Witch Bake Sale: 67 Recipes from the Beloved Fat Witch Bakery for Your Next Bake Sale or Party Great British Bake Off Colouring Book How to Bake Pi: An Edible Exploration of the Mathematics of Mathematics Great British Bake off Official 2017 Square Calendar Great British Bake off Official 2017 Slim Calendar Great British Bake off Family Organiser Official 2017 Square Calendar The Official Great British Bake off 2016 Square Calendar Five Little Monkeys Bake a Birthday Cake (A Five Little Monkeys Story) Mr. Putter & Tabby Bake the Cake Lunch Lady and the Bake Sale Bandit (Lunch Lady, Book 5) Martha Stewart's Cookies: The Very Best Treats to Bake and to Share Tate's Bake Shop Cookbook: The Best Recipes from Southampton's Favorite Bakery for Homestyle Cookies, Cakes, Pies, Muffins, and Breads Tate's Bake Shop: Baking For Friends Bake Me I'm Yours Cupcake: Over 100 Excuses to Indulge Naturally Sweet: Bake All Your Favorites with 30% to 50% Less Sugar (America's Test Kitchen) No-Bake Treats: Incredible Unbaked Cheesecakes, Icebox Cakes, Pies and More The Great British Bake Off Big Book of Baking

[Dmca](#)