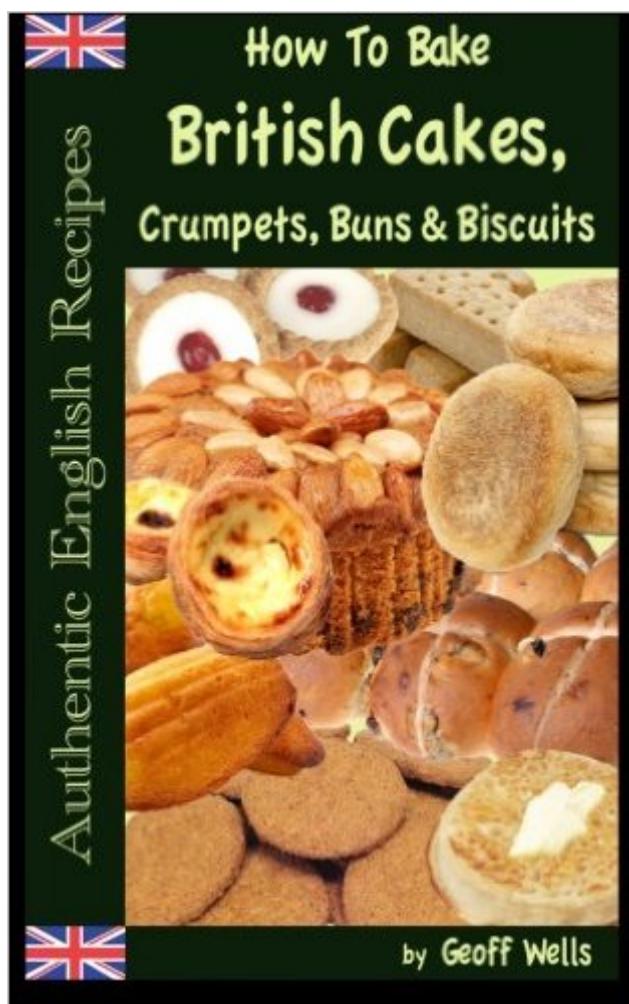


The book was found

How To Bake British Cakes, Crumpets, Buns & Biscuits (Authentic English Recipes) (Volume 9)



Synopsis

About Authentic English Recipes It's great to try new recipes for the first time. To experience new flavors and food combinations you may never have thought of. But for most of our day to day cooking we never open a cookbook or precisely measure ingredients. We go by what feels right and the experience of cooking the same meal many times before. The How To Make Authentic English Recipes series is more about the method and the ingredients than it is about precise measuring. This is the way our Grandmothers and Mothers cooked. These are recipes my Grandmother passed down to my Mother and then to me. I hope you enjoy this series of cookbooks and will soon be using these homemade recipes and cooking like a true Brit. About How To Bake British Cakes, Crumpets, Buns & Biscuits There is a rich tradition of English baking that includes sweet to savory baked goods and everything in between. In this book of the Authentic English Recipes series you'll find the following recipes: Bakewell Tarts English Shortbread Scones Chelsea Buns Chelsea Buns (Bread Machine Method) Victoria Sponge Cake Crumpets Crumpets (Bread Machine Method) Custard Tarts Dundee Cake English Bath Buns (Bread Machine Method) English Muffins English Muffins (Bread Machine Method) Digestive Biscuits Hot Cross Buns (Bread Machine Method) Madeleines Maid of Honour Tarts Sausage Rolls Believe it or not, most of these tasty recipes are easier to make than you might think. I have modified all the recipes slightly so that they use US measurements and ingredients. I have also included metric conversions and gas marks for European readers. So grab this book now and be baking like a real Brit in no time.

Book Information

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Customer Reviews

If you like to eat British baked goods, then you'll love the How To Bake British Cakes, Crumpets, Buns & Biscuits by Geoff Wells. Wells has compiled and updated a good selection of British baking recipes in his cookbook. Thanks to his efforts you will be able to bake such goodies as: Chelsea Buns, English Muffins, Digestive Biscuits, Dundee Cake. There is an active table of contents making navigation easy. Recommend.

Thoroughly enjoyed reading the recipes and picked up some tips for my own baking. Still working on those large holes in my crumpets, but I'll get there. What a joy to find some back to basics cooking, although I prefer to make my sausage rolls without using actual sausages; just a mince meat mixture. Geoff, I realise you are marketing to an American audience but perhaps you could cater to the rest of the world by including the metric measurements too. Looking forward to more books from you.

I (and my best friend) live next door to one another in a nice Senior Citizen's mobile home park. Rita was born and raised in England, and she loves to bake and cook (and loves to share the goodies with me) I bought this book for her, and she was thrilled to death with it. The recipes are easy to follow, and have all been delicious. We both highly recommend this book.

I was a bit worried trying to figure out what was in the cookbook. There are 16 recipes with several variations for bread machines: bake well tarts, English shortbread, scones, Chelsea buns, Victoria sponge cake, crumpets, custard tarts, Dundee cakes, bath buns, English muffins, digestive biscuits, hot cross buns, Madeleine's, maid of honor tarts, sausage rolls, and pastry tart shells. I have tried them yet but it's definitely a good value.

How To Bake British Cakes, Crumpets, Buns & Biscuits (Authentic English Recipes Book 9) Recipes with ingredients and how to make the item and serving size. Few pictures and no nutritional information. These sound so tasty! Even some for bread machines. Lots of measurement information at the back, very useful. My choice would be English muffins as we eat them daily.

My English husband can't wait to try out the recipes. There's some that I recognize but lots that I don't, and should be fun making these.

I am not sure this is worth the money. The recipes are pretty basic and I did not find anything more insightful in the book that I haven't already found with a standard Internet search. This would be a much better book if it had good pictures and maybe some step by step instructional pictures as well. Without that, I don't think it is worth the money. Save your money and browse the internet instead.

The recipes are good, turn out well, easy to make. The organization could be better. My Father was Welsh and cooked on the weekends. Brings back memories.

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