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The Great British Bake Off Big Book Of Baking



Synopsis

A beautiful, fully photographic cookbook of 120 original recipes from both the judges and the bakers of the much-loved BBC1 series *The Great British Bake Off*. The ultimate guide to baking whether a complete novice or a well-practiced home cook, this book is for every baker. Using easy-to-follow techniques, there are reliable recipes for biscuits, bread, large and small cakes, sweet pastry and patisserie, savory pastry, puddings, and desserts. Each chapter transports the reader on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide readers through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and *Bake Off* fans.

Book Information

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Customer Reviews

My daughter, 5 year old granddaughter and I enjoyed the Great British Bake Off series so much. We watched every week, and my granddaughter said she would like to be a taster. Chetna responded to one of my tweets where I told her my granddaughter liked her cooking, and my granddaughter was so pleased. I purchased this Big Book of Baking to share with them. My daughter loves to bake, and she will probably use some of these recipes. This is a big cookbook. 319 pages. It is separated into 8 chapters and an index. Inserted into these chapters is a bio of the bakers who were competing for the big prize in 2014. They were asked several questions, so it was fun to see their answers, to get to know them a little more. Mary Berry and Paul Hollywood are mentioned, and their

recipes are in the book, but no interview with them. That was a disappointment. This starts with an Introduction, but it was slim pickings, and not enough information by far. Onto a Baker's Guide, definition of terms, and suggestions on how to bake certain items. This is four pages of useful information. Biscuits and Traybakes follows, Breads, Cakes, Sweet Pastry and Patisserie, Savoury Bakes, and Puddings and Desserts. Missing were the contestants technical bakes, and the supreme winners. There were many photos, but not every baked product had a photo. One of the cakes I was most interested in, had no photo. All in all I found this cookbook to be wanting. It included basics, but I wonder if it was put together quickly. I wanted more info about the contestants, and judges. Technical challenges and the big winners were missing, and that was a big miss. Recommended. prisrob 03-24-15

Very poor electronic formatting - recipes change every time one flips through pages and, as always, there is no index, making it unusable in a kitchen. I am returning the Kindle version and getting a real book.

Beautiful book, recipes by contestants. I love the show and love the recipes. Although other reviewers have commented on the need to convert, I'm not bothered by British terms for ingredients somewhat available in the US (black treacle is molasses). It's also easy to google measurement conversions or use your kitchen scale and switch measurements to "grams". However, Big note to the publisher- the light typeset on light backgrounds makes it impossible to read (like the first paragraph in the introduction- pale yellow on a white page- really?) Fortunately, all of the recipes are readable, but the type color makes this an irritating read.

If you love the show, you will love this book! There's a huge range, even some dinner bakes. There are the beautiful show stoppers that you see on the show, but to the delight of my kids, there are easier recipes that they can handle, too. My 12 year old grabbed plums off of our tree and made the Plum Muffins, and they were delicious! She wasn't sure what demerara sugar was, so she decided to interpret it as sparkle sugar since it was going on top. (It's supposed to be more like a brown sugar, but kids are cute, so...) The Espresso Creme Caramel is delicious, too! The Lemon Curd Swiss Roll and Caramel Choux Puffs were my first attempt at either, and they turned out so cute and delicious. The instructions are very clear. The measurements are in grams, so if you've got a kitchen scale that you can select grams on, you'll be good to go. There are some terms that you'll need the American translation for. Muscavado sugar is brown sugar. Caster sugar is superfine

granulated sugar. Bicarbonate of soda is baking soda. Lots of the bakes have beautiful photos.

I have been baking all my life and truly love it. I love The Great British Bake Off and I have been devouring every cookbook from the show, and there are many! I find that the recipes in this book are good although many call for items we do not have here so I have to substitute. They also tend to be less sweet than US recipes. I'm enjoying trying out different "bakes". My favorite part is that the recipes are given in weights as that is much more precise and easier, too. Most, if not all, scales are switchable between grams and ounces with a simple button so that is not a problem. The temperatures are given in both Celsius and Fahrenheit which eliminates the need to convert. The pictures are beautiful, as others have noted. My only complaint, and it is a big one, is that the text is in gray on white paper and is extremely difficult to read. I know it is pretty but it would be so much more helpful if the type were clear and I didn't have to concentrate as I follow the recipe. Forget about reading the book in bed in a dim light as it just isn't possible. It is so bad that I almost returned it. I kept the book but it is not my first choice when looking for a recipe.

I read Kindle content on my iPad, so I don't know if the formatting is better on an actual Kindle - but on my tablet it is awful. The photo captions don't line up with the photos, new chapter titles or recipe titles are at the bottom of recipes and don't connect with the recipes themselves, and on and on. I've bought other Kindle cookbooks and they're just fine, but this is a mess. (See sample photo.) I returned it for a hardcopy version, which is a beautiful book. Lovely photos (except many that don't include the model's head, what's up with that???), some insight into Season 5 bakers, good clear recipes. I wish the Kindle version had worked because it's nice to stand my tablet up whilst I'm baking; so much easier to manage than a hardcopy book.

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