

Great British Bake Off Perfect Cakes Bakes To Make At Home

All the secrets to baking revealed in this scrumptious cookbook.

This book is for the baker who wants to whip up a cake for an office party, traybake for a kid’s birthday or pudding to follow a simple supper. Using straightforward, easy-to-follow techniques, there are foolproof recipes for cakes, traybakes, bread, biscuits, tarts, pies, puddings and desserts. If you are a confident baker or ready to move onto the next stage, each chapter also showcases the best recipes from the series - Mary and Paul’s Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers’ recipes from series 4. There are step-by-step photographs to guide you through the more complicated techniques and beautiful photography throughout, making this the perfect gift for all bakers. The finalists’ recipes will be available after the final has transmitted in October. For more information go to: www.bakeoffbook.co.uk. The brand-new official tie-in to the hit BBC1 series. 120 original and delicious bakes including Mary Berry’s and Paul Hollywood’s recipes, plus the very best from the contestants. Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker - whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you 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 you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

Wooden spoons at the ready for Linda Collister’s The Great British Book of Baking. This is the official book to accompany the hit BBC2 TV series The Great British Bake-off, presented by Sue Perkins and Mel Giedroyc. This book takes us on a tour of the very best in baking our nation has to offer – from Eccles cakes to Cornish pasties, Chelsea buns to Scottish gingerbread. With trips to notable landmarks from baking history – Melton Mowbray and Sandwich among the more famous, as well as locally loved secrets from towns and villages around the country – the book highlights the importance of baking as part of our national heritage. Over 120 recipes, as well as numerous adaptations and suggestions, cover the whole range of baking skills from sweet jam tarts to savoury game pie. These are recipes that have been passed through the generations, securing themselves as baking classics, and include recipes from the contestants ofThe Great British Bake Off. Whether you want to try your hand at the delicate art of petticoat tails shortbread or dish up a hearty steak pie to a hungry family, you will be looking between the pages of The Great British Book of Bakingtime and time again, as Linda Collister has brought together the very best recipes from around the British Isles. Linda Collister has written over twenty-five books, having trained at the Cordon Bleu, then La Varenne in Paris. Sheila Keating is a food writer and author, with a special interest in the provenance of British food.

Don't just celebrate - bake! With Judges' recipes from Mary Berry and Paul Hollywood, and bakers' recipes from the Class of 2015, this is a beautiful book for homebakers everywhere inspired to celebrate with their own signature bakes. From three-tiered cheesecakes to black forest gateau, vol au vents to crème brulee, ice cream roll to Spanish windtorte, this year's record-breaking series of Bake Off was a celebration of everything that's great about British Baking, and these easy to follow recipes will help you recreate that magic in your own kitchen. Discover new flavours and techniques with the helpful tips in the 'baker's guide', 'meet the bakers' with inspiring insights into what got them baking, and try cake, bread and dessert ideas from around the world. Celebrations includes recipes for every occasion, from family meals and home-cooked teas to the big dates like Christmas and Diwali, Halloween and birthdays, as well as technical challenges, showstoppers and signature bakes you will recognize from the show. Cake - Black Forest Gateau, coffee and walnut cake, madeira cake Biscuits - Box of Biscuits, ariettes, biscotti Bread - baguettes, quick bread Desserts - Three tiered cheesecakes, Spanish windtorte, crème brulee Alternative Ingredients - dairy-free ice cream roll, gluten-free pitta bread, sugar-free cake Pastry - vol au vents, flounnes, frangipane tart Victorian - charlotte Russe, raised game pie Patisserie - cream horns Whatever the occasion you're baking for, add a dash of GBBO!

Winter is a time to nourish, when our instincts lead us to make generous casseroles and hearty roasts, wholesome soups and aromatic breads, comforting puddings and golden, deep-filled pies. It's also time for an array of festive occasions celebrated with chilly nights around bonfires, ghoulish parties and Christmas gatherings. In Winter Kitchen, the Bake Off team shares over 130 inspirational recipes to keep you warm on frosty days and dark evenings. Bake impressive breads and mouth-watering cakes and serve them with homemade chutneys, marmalade and jams. Try our recipes for show-stopping Sunday roasts and slow-cooked steaks as well as quick, clever weekday meals, from risottos to winter salads, that are perfect for sharing with family and friends.

Sharing her cost-cutting principles and tips, the creator of the Budget Bytes blog presents a vast array of easy and healthy recipes that are full of flavor but won't break the bank. Original, 40,000 first printing.

Bake it Better: Bread includes everything you need to know about baking delicious bread. Whether you are new to baking and looking for simple, easy recipes or a more confident baker looking to develop your skills and repertoire, with The Great British Bake Off you can be sure you're getting scrumptious, tried-and-tested recipes. The recipes themselves include traditional classics and modern bakes, and progress from simple through to more challenging showstoppers - Bake it Better will take you a journey from first timer to star baker. With expert advice about ingredients, equipment and techniques, and easy-to-follow step-by-step photographs. The Great British Bake Off: Bake It Better are the 'go to' cookery books which gives you all the recipes and baking know-how in one easy-to-navigate series.

Great British Bake Off - Bake It Better (No.4): Bread

My First Cook Book

How to Bake : the Perfect Victoria Sponge and Other Baking Secrets

Cute and Creative Bakes to Make You Smile

Great British Bake Off: How to Bake

How to Turn Everyday Bakes Into Showstoppers

Crumb

Easy Bakes In Minutes

Great British Bake Off Colouring Book

With recipes from the 2015 series

Paul Hollywood's British Baking

Crumb is the new official tie-in to the hit BBC1 Bakeoff contestant Ruby Tandoh, with a focus on charming, flavorful, and practical dishes that celebrate the joy of casual baking. Enjoy the pleasures that baking has to offer, from the exertion of a long knead to the crackle of a loaf cooling on the countertop. Crumb presents a simple yet exuberant sort of baking, with recipes such as Chamomile Vanilla Cupcakes, Rosemary Pecon Pie, Fennel Seed & Chile Crackers, and Chocolate Lime Mud Cake that excite the palate and bring bliss to everyday baking. A delight to read as well as to cook from, Crumb covers a range of projects from sweet to savory—including cakes, cookies, crackers, bread, pastries, pies, tarts, and more. This is baking stripped back and enjoyed for its own sake, with recipes you'll return to over and over again.

This delightful cookbook takes you through the baking challenges from the second series of the Great British Bake Off and shows you how to achieve baking perfection. Throughout the book, Mary Berry and Paul Hollywood are on hand with practical tips to help you bake perfect cakes, biscuits, breads, pastries, pies and teatime treats every time, as well as showing you how to tackle their 'technical challenges', as seen on the show. There are more than 120 baking recipes in this book, including traditional British bakes and imaginative twists using classic ingredients, as well as the best contestant recipes from the series. There is plenty to challenge keen bakers here, from brandy snaps to elaborate pastries, pavlovas to iced celebration cakes, and with a sensual and yet practical design and full-colour, step-by-step photography, this really will become the baking book that you will turn to for years to come.

Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with the latest companion cookbook to The Great British Bake Off. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favourite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. This cookbook is the perfect excuse to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including the finalists * Technical challenges from the show * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white blossom, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; fatheads, which are a natural pairing with chick-pea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show, and the PBS series, The Great British Baking Show. Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof—from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in Baking with Mary Berry will prove, as one reviewer has said of her recipes, "If you can read, you can cook." THE BRAND-NEW OFFICIAL BAKE OFF BOOK! THE ULTIMATE CAKE-BAKING BIBLE The Big Book of Amazing Cakes brings the magic of The Great British Bake Off to your kitchen with easy-to-follow recipes for every shape, size and delicious flavour of cake you can imagine. Featuring the very best cakes from inside the Bake Off tent, alongside much-loved family favourites, stunning showstoppers and classic bakes, the book is packed with expert advice and helpful tips for decorating. From simple sponges to spectacular celebration cakes, aspiring star bakers will have everything they need to create the perfect bake for any occasion. Includes exclusive recipes by the series 10 bakers, and favourite bakes from contestants across all ten series.

The ultimate Bake Off Christmas collection with all of Paul Hollywood's and Mary Berry's Christmas masterclass recipes. Also includes new bakes from all four winners, Edd Kimber, Jo Wheatley, John Whittle and Frances Quinn, plus other wonderful Bake Off contestants. Whip up tempting Christmas nibbles like Potato Blinis with Smoked Salmon, or Parmesan Palmiers, perfect for a party. Spice up your home - and get the kids involved too - with Stained Glass Tree Biscuits and a Raspberry and Cinnamon Christmas Wreath. For the main event, there is plenty of inspiration for tempting party nibbles or a festive feast, like Baked Christmas Ham or a Venison Pie - and ingenious ideas for how to make the most of all those leftovers. Each chapter also includes spectacular recipes from Bake Off contestants, and Mary and Paul reveal the secrets to those classic Christmas dishes - whether it's Paul's perfect mince pies or Mary's ultimate Christmas pudding. Packed with everything from edible decorations and delicious gifts to special recipes and showstopping centrepieces, this book is the perfect Christmas companion.

Fresh cherry cake. Plum bread. Baked Somerset Brie. Honey buns. Scottish oatcakes. Boxty pancakes ... you don't get better than a traditional British bake. Join Paul Hollywood for a personal tour around the regions of Britain and discover the charming history of their finest baked delights. Paul will show you the secrets behind the recipes and how to create them in your own kitchen - and, in his inimitable style, he'll apply a signature twist. Rich with beautiful recipe photography, maps and illustrations, here is the ultimate collection of British bakes from the nation's favourite artisan baker.

Great British Bake Off: Big Book of Baking

Simple Recipes with Exceptional Flavor

The Weekend Baker

The Great British Bake Off: How to turn everyday bakes into showstoppers

Cakes, Cookies, Pies, and Pastries from the British Queen of Baking

Baking with Kim-Joy

Great British Bake Off: Christmas

Bake It Better: Bread

Great British Bake Off: Winter Kitchen

Great British Bake Off: Children's Party Cakes & Bakes

Official tie-in to the 2016 series

TV's Paul Hollywood conveys his love of bread-making in this collection of fantastic recipes. He reveals all the simple techniques you need to make this staple food and shows you that baking bread is far easier than you could possibly have imagined. 100 Great Breads features a wide range of recipes, from a basic brown and white loaf to savoury and sweet, Mediterranean, traditional and ancient breads.

From Eccles cakes to Cornish pasties, Chelsea buns to Scottish gingerbread, The Great British Book of Baking takes us on a tour of the very best in baking our nation has to offer. With trips to notable landmarks from baking history - Melton Mowbray and Sandwich among the more famous, as well as locally loved secrets from towns and villages around the country - the book highlights the importance of baking as part of our national heritage. Narrative features explore the regions and showcase the real people behind this hugely popular culinary trend. Recipes that have been passed through the generations, securing themselves as baking classics, make up the chapters of this timely and beautiful book. Over 120 recipes, as well as numerous adaptations and suggestions, cover the whole range of baking skills from sweet jam tarts to savoury game pie, with flans, rolls, breads and all manner of luxurious cakes in between. Learn how to make perfect puff pastry, the secrets to traditional hand-raised pies and discover the original recipe for West Country lardy cakes. Throughout the series, ten contestants will battle it out to be crowned Britain's Best Baker. They will face a series of challenges to test their baking skills to the max, and these recipes are included in the book. Whether you want to try your hand at the delicate art of petticoat tails shortbread or dish up a hearty steak pie to a hungry family, you will be looking between the pages of The Great British Book of Baking time and time again as it serves up the very best recipes from around the British Isles.

Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamin Ebuehi's signature cakes. Inspired by her journey to The Great British Bake Off and beyond, Benjamin's groundbreaking recipes put flavor at the forefront by listing the star ingredients—roasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, The New Way to Bake brings out the best baker in everyone.

Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping. From Bakewell capcakes to eye-catching centrepieces. And it doesn't stop there, with Luis leading the novice baker can work their way up to an ambitious gteau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

View more details of this book at www.walkerbooks.co.uk

John White Bakes. He always has. Whether he is happy or sad, in love or heartbroken, on his own or with friends, he believes that whipping up his favourite dishes provides nourishment for both the body and the soul. Now, fresh from winning the 2012 Great British Bake Off, he wants to share his mouthwatering creations with us so we can find the perfect recipe to fit our mood too. There are comforting dishes here like Soft-Lazing Chocolate Mint Pud and Pork, Apple and Thyme Sausage Rolls that will warm up the coldest of winter evenings, inspiring flavour combinations such as Fig and Rose Savarin and Salted Caramel Rum Babas, romantic dishes to share such as Pizza Pananesea and Passionfruit Tart and some new showstoppers too, including the brand new Hellfire and Brimstone Cake. So, whether you need a pick-me-up for dinner or a luscious Sunday breakfast treat, John White Bakes is full of indulgent, delicious recipes to suit your every day and every mood.

THE BRAND-NEW OFFICIAL BAKE OFF BOOK FEATURES DELICIOUS AND EASY-TO-FOLLOW RECIPES FROM THE NEW SERIES, INCLUDING RECIPES INSPIRED BY VEGAN WEEK! VEGAN bakes include: Fudgy Espresso Brownies; Pistachio Praline Meringues; Campfire Flatbreads and Coconut Kala Chana Bread. Also includes more than 100 beautiful and mouth-watering sweet and savoury bakes, from Paul Hollywood, Prie Leith and the series 8 and 9 bakers. Cakes, including Sticky Toffee Apple Caramel Cake, Hot Chocolate Cake, and Stem Ginger Cake with Cream Cheese Frosting and Salted Caramel Biscuits, including Wagon Wheels, Salted Caramel Millionaire's Shortbread, and Coffee and Amaretto Kisses Bread, including Irish Quick Bread, Smoked Paprika Loaf, and Cinnamon Broche

Bread Puds and Desserts, including Banana Toffee Sponge, Chocolate Terrine with Pistachio Praline, and Hungarian Apple Pie Sweet Pastry and Patisserie, including Prie's Mince Pie, Chocolate Palmiers, and Cherry Frangipane Pies Savoury Bakes, including Savoury Veggie Samosas, Potato Crust Quiche, and Gougerte and Kale Tarts As well as helpful hints, tips and tricks, and easy step-by-step instructions and step-by-step photography throughout. On your marks, get set, BAKE! The Great British Bake Off: Get Baking for Friends & Family will encourage and empower amateur bakers of all abilities to have a go at home, taking inspiration from The Great British Bake Off's most ambitious bakes but with simplified recipes and straightforward instructions that will enable even complete beginners to impress their nearest and dearest. From children's birthdays and charity bake sales to celebrating with a loved one or simply enjoying sweet treat over a cup of tea and a catch-up with a dear friend, Get Baking for Friends & Family is a celebration of all those shared moments: both in the joy of making and in the simple pleasure of indulging in something really delicious. What readers are saying: 'Gorgeous! This is the most lovely GBBO book I've got. Photos are beautiful and I am so pleased that the instructions are shorter than previous books.' 'Beautiful photography and has motivated me to dust off the oven gloves immediately as well as providing a perfect companion to this year's Bake Off.' 'So many excellent recipes, both classic and more innovative too. I can't wait to give this as a gift this Christmas.' 'Heavily recommend the book to aspiring and improving bakers.'

'Very well written, easy to follow, and also looks great on my coffee table which is a bonus. Most importantly I want to eat all the things in the book, which is what I look for in a cookbook!' 'The recipes are all 5 star for me so far.'

Make your cooking the crème de la crème - learn the tips and tricks of Britain's greatest pastry chefs with the book of the spectacular BBC series, from the team behind Great British Bake Off. With patisserie skills broken down to their simplest elements, you will soon be familiar with the ingredients, equipment and chemistry behind the showstopping creations you see on-screen and in the best restaurants, and be inspired to make your own irresistibly indulgent treats. From croissants to intricately layered slices and eye-catching petit gateaux, each mouth-watering recipe is illustrated with stunning photographs and accompanied by expert advice on equipment and how to achieve a truly professional finish. The recipes covered include: Baking and Viennoiserie Layered slices Patisserie Petit gateaux Tarts Classic puddings and desserts Petit Fours and biscuits The perfect book for Great British Bake Off fans wanting to take their bakes to the next level, or anyone inspired by the BBC series to find out more about the secrets of great patisserie.

Great British Bake Off: Everyday

John White Bakes: Recipes for Every Day and Every Mood

How to Bake

120 Best-Loved Recipes from Teatime Treats to Pies and Pasties. To Accompany BBC2's The Great British Bake-off

Big Book of Baking

A Baking Book

Great British Bake Off: Celebrations

Great British Bake Off

Paul Hollywood's Bread

The New Way to Cake

The Original Bestseller

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

With a handy reference handbook to packed with practical advice to help you improve your baking. It includes fascinating trivia covering the history of baking and the chemistry crucial to achieving winning cakes, biscuits, pastry, bread and baked desserts, as well as classic recipes to demonstrate technique. Arranged into a helpful question and answer format and beautifully illustrated throughout, this is an in-depth guide for bakers of all levels of skill, an invaluable companion to the Great British Bake Off recipes books, and the perfect gift for Mothers' Day.

The official coloring book from The Great British Bake Off and a must-have for amateur baking fans, cake lovers and GBBO enthusiasts! Color your way through 90 beautiful illustrations of your favorite bakes by the official Bake Off illustrator, Tom Hovey. Forget the recipe, take off those oven gloves and unleash your artistic flair – decorate showstopping cakes and bakes whilst the pressure's really off! The ultimate slice of Bake Off heaven, served up and ready to enjoy! Infuse your baking with a sprinkle of glory, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for loaf biscuit creations, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step photography and adorable illustrations accompanied by little messages of positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeline or a choux-bun turtle, there's something here to capture your imagination and spread a little (Kim-)Joy!

Inspiration ideas for a showstopping birthday party from the Great British Bake Off! Bake the birthday cake of your child's dreams and make the annual party a stress-free occasion with these brilliant new recipes for delicious cakes, biscuits, buns, and bakes. Whether you are a novice cook or a skilled baker, take your pick from recipes for lions, fortresses, snow crowns, rockets, and crowns. Recipes for sweet and savoury treats will complete your perfect birthday party. There's something for everyone, from toddlers to teen, so you can turn the book again and again. – Includes recipes from much-loved Bake Off Bakers Richard, Ian, Francee Holly, Cathryn, Chelsie and Luis –

Over 100 recipes from simple to showstopping bakes and cakes Bake like you're in the tent - from the comfort of your own home. Make brilliant bakes at home with this companion cookbook to the 2016 series. This essential baking book of recipes from the Great British Bake Off team is appropriate for any level of expertise. Each chapter includes favorite classics with a twist, recipes with simple ingredients to create something adventurous, and showstoppers that will guarantee you're crowned Star Baker in your own home. Inspired by Paul and Mary's words of wisdom and advice to the Bakers, this year's official companion to the series is the perfect way to start baking like The Great British Bake Off - at home. Includes: * Recipes from the Bakers of 2016, including Mary and Paul's technical challenges * Easy to follow, step by step baking instructions * Written to help you develop skills and bring out your creativity * Beautiful photography to help you visualize your bake * Clear advice on equipment, ingredients and quantities * Recipes highlighted for 'free-from' diets and special ingredients

Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker – whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you 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 you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

Published to accompany the second series of the Great British Bake Off, this book will reveal the baking secrets and techniques that Mary and Paul have demonstrated in this popular TV programme. Each chapter begins with an explanation of a key technique (technical challenge), from the perfect Victoria sponge to shortbread with a snap and the lightest puff pastry. Classic recipes are then followed by their modern variations and interpretations, accompanied by recipe history and practical tips. With over 100 recipes, sensuous and yet practical design and full-colour photography, this really will become the baking book that you will turn to for years to come.

Fast Cakes

The Perfect Victoria Sponge and Other Baking Secrets

The Great British Bake Off: The Big Book of Amazing Cakes

Baking with Mary Berry

Sweet Bread and Buns

The Great British Bake Off

The Great British Bake Off: Get Baking for Friends and Family

Budget Bytes

Over 100 Foolproof Bakes

Great British Bake Off - Perfect Cakes & Bakes To Make At Home

The Great British Bake Off: How to Avoid a Soggy Bottom and Other Secrets to Achieving a Good Bake

Bake it Better: Sweet Breads includes everything you need to know about baking delicious sweet bread. Whether you are new to baking and looking for simple, easy recipes or a more confident baker seeking to refine your skills, with The Great British Bake Off you can be sure you're getting scrumptious and tried-and-tested recipes. The recipes themselves include classics and modern bakes, from simple to more challenging showstoppers -Bake it Better will take you a journey from first timer to star baker. There are expert tips about ingredients, equipment and techniques, with easy-to-follow step-by-step photographs. The Great British Bake Off: Bake It Better are the 'go to' cookery books which gives you all the recipes and baking know-how in one easy-to-navigate series.

With straightforward recipes you can trust from Mary Berry, the beloved judge of The Great British Baking Show, Fast Cakes is a must-have for all busy bakers. Fast Cakes is a definitive baking book from the queen of baking, Mary Berry. Mary has incorporated her all-in-one method of preparation into as many recipes as possible, so her recipes are now faster to make than ever—nearly 100 of the bakes take only ten minutes to make. There are scones, buns, cookies, bars, and breads perfect for any school or family party and, of course, fool-proof cakes for any occasion. From Honey & Almond Cake to Mary's First-Rate Chocolate Cake. Fast Cakes also includes many recipes perfect to make with kids, including Happy Face Cookies, Traffic Lights, and Jammy Buns. If you miss Mary's wisdom and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

The Great British Bake Off is a glorious celebration of Britain's favourite pastime. As the series has shown us, baking is the perfect way to mark an occasion - to celebrate, to congratulate and reward, and to lift spirits. This new book is inspired by the wonderful creations from The Great British Bake Off 'Showstopper Challenge'. Covering a wide range of bakes from large and small cakes, biscuits and cookies, sweet and savoury pastry, puddings, breads and patisserie, this book will show you how to bake beautifully, enticing recipes to wow at every occasion. There are dainty cupcakes for afternoon tea, quick bakes perfect for bake sales, school fairs or coffee with friends, mouthwatering desserts, breads and pastry recipes for lunches and dinner parties, and some really special bakes for birthdays and festive celebrations throughout the year. This book will show you how to make your bake extra special, from exciting finishes using chocolate curls and ribbons and spun sugar to simple ideas for icing, shaping and decorating, so you can bring a touch of magic to any bake. Great British Bake Off also includes the 'Best of the Bake-off' - the finest recipes from the new set of Great British Bake Off amateur bakers, and all of Mary Berry and Paul Hollywood's Technical Challenges from the series. If you learned How to Bake from last year's cook book, Showstoppers will take you to the next level of skill, and combined with a dazzling new design and superb photography, this will be an irresistible gift for yourself or someone else. Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Cannelles and Eclairs * Desserts & Cakes such as Chery Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablée and pate sucree and recipes to use them in * Basics - The essential icings and creams, such as Mousseine and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

A showstopping new book to accompany The Great British Bake Off 2012. The Great British Bake Off is a glorious celebration of Britain's favourite pastime. As the series has shown us, baking is the perfect way to mark an occasion – to celebrate, to congratulate and reward, and to lift spirits. This new book is inspired by the wonderful creations from The Great British Bake Off 'Showstopper Challenge'. Covering a wide range of bakes from large and small cakes, biscuits and cookies, sweet and savoury pastry, puddings, breads and patisserie, this book will show you how to bake beautifully, enticing recipes to wow at every occasion. There are dainty cupcakes for afternoon tea, quick bakes perfect for bake sales, school fairs or coffee with friends, mouthwatering desserts, breads and pastry recipes for lunches and dinner parties, and some really special bakes for birthdays and festive celebrations throughout the year. The book will show you how to make your bake extra special, from exciting finishes using chocolate curls and ribbons, spun sugar and sugar craft, to simple ideas for icing, shaping and decorating, so you can bring a touch of magic to any bake. The Great British Bake Off also includes the 'Best of the Bake-off' – the finest recipes from the new set of Great British Bake Off amateur bakers, and all of Mary Berry and Paul Hollywood's Technical Challenges from the series. If you learned How to Bake from last year's book, Showstoppers will take you to the next level of skill, and combined with a dazzling new design and superb photography, this will be an irresistible gift for yourself or someone else.

The brand new cookery book from Britain's favourite baker, Paul Hollywood Containing both sweet and savoury recipes inspired by cities from around the world including Paris, Copenhagen, Miami, New York, London and Naples, Paul takes classic bakes and gives them his own twist. From Madeleines to Kale, cherry and cheese scones, Caprese cake to Chelsea buns and Polish cheesecake to Marble bundt cake, take some weekend time out in the kitchen to discover some new favourite bakes. As Paul found on his travels, baking is very much a family activity and so many of the world's recipes have been passed down from generation to generation. Now he wants to pass them on to you and your families. I have wanted to write this book for a long time. It sees me discovering baking cultures of the world in ten of its most amazing cities [...] the experience will stay with me forever.'

Patisserie Made Simple

Bake It Great

Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half

120 best-loved recipes from teatime treats to pies and pasties. To accompany BBC2's The Great British Bake-off

100 Great Breads

Tips and tricks to transform your bakes from everyday to extraordinary

Bake Off: Crème de la Crème

Mary Berry's Baking Bible

The Great British Book of Baking