

# Quinntessential Baking

Frances Quinn

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#270622 in Books imusti 2015-10-27 2015-10-27Original language:EnglishPDF # 1 241.05 x 1.22 x 7.75l, 2.47 #File Name: 1408862387320 pagesBloomsbury Publishing PLC | File size: 38.Mb

**Frances Quinn : Quinntessential Baking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Quinntessential Baking:

15 of 16 people found the following review helpful. A beautiful book which is also surprisingly usefulBy H. WaddellThroughout the Great British Bake Off/Show (US) Frances showed amazing creativity so I was not at all surprised to see her considerable design skills at work in her book. What surprised me was how well organized it was and how useful it was as a practical book. For example, the chocolate cake recipe doesn't just give one size pan, one temperature and one time mdash; instead it has a handy table which gives baking instructions for various size pans, cupcakes, etc... This is great as it allows you to use the recipes as building blocks for whatever this books inspires you to do. The result is a book that is every bit as nice to use as it is to look at.5 of 5 people found the following review helpful. Good quality recipes that are so interestingBy SteveI made her Lemon egg cupcakes with orange curd on top, and my coworkers loved it! And her Lemon curd recipe alone is fantastic too (as well as the orange curd recipe). I also made her Bourbon brick brownies, which were easy, but people here at my job loved the look of them! Great book,

from a great baker! 2 of 2 people found the following review helpful. I am an avid baker, so I was unsure ...By KanniI am an avid baker, so I was unsure of whether I'd need a basic baking book such as this. However, I am always interested in seeing new recipes and new approaches from the ground up. Luckily, this book has a lot to offer any baker at any level of proficiency. It is written artfully, but is still eminently practical. Though I have many cookbooks, some which cover a broad number of topics, this will be my go-to as a gift for those who I think have broad horizons but stand to benefit from thorough foundations. Thank you very much Frances Quinn.

Frances Quinn wowed the judges with her imaginative showstoppers and extraordinary baking skill to win The Great British Bake Off in 2013. Here is *Quinntessential Baking*: a treasure trove of inspirational ideas to bring a spark of creativity and a teaspoon of wonder into your kitchen. Frances's combination of ideas and ingredients will provide you with straightforward master recipes or "building blocks," and she explains how to apply a little "quinntessential" magic to turn them into beautiful bakes. She'll show you how to take a basic flapjack recipe and create honey bee bites; transform shortbread into a giant jammy dodger; and turn chocolate sponge into hidden bulb cakes. Frances will give you the foundation to create distinctive and different bakes--and it's easy once you know how. Whether you're a baking novice or an extraordinaire, you'll find achievable bakes for all occasions. With striking graphic design and photography and Frances's own illustrations sprinkled throughout, this book will capture your imagination and become the classic you turn to for definitive cake recipes, original presentation ideas, and exceptional baked designs.

Frances captures all the fun and magic of baking in this book Heston Blumenthal Her trademark attention to detail and wacky and wonderful concepts are backed up by solid flavours Independent Sparks your creativity while imparting some invaluable cooking wisdom, too ... this book will make transforming simple shortbread into a showstopping jammy dodger and other wacky recipes seem a doddle! Great British Food Magazine Full of ingenious cake creations. Go, Frances! Heat One for your pre-order cookbook wish list Metro All about the distinctive and different West Country Foodlover Magazine Fun, quirky and delicious recipes that fuse her love of word play, illustration and baking to produce simple yet show-stopping cakes Vegetarian Living Inspirational ... Delish! PrimaAbout the AuthorFrances Quinn is the winner of The Great British Bake Off 2013. Having studied textile design at Nottingham Trent University, she worked at design companies in London and Vancouver, and has most recently worked for Joules Clothing as their baby/toddler wear designer. Combining a love of design and baking, Frances produces unique and unforgettable bakes. francesquinn.co.uk / @frances\_quinn