

Retro Cakes and Cookies

Wendy Sweetser

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Wendy Sweetser : Retro Cakes and Cookies before purchasing it in order to gage whether or not it would be worth my time, and all praised Retro Cakes and Cookies:

11 of 12 people found the following review helpful. Very niceBy DarrenIngram_dot_comFor many this might be a bit of a culinary trip down memory lane. For some it will be totally new. And a few will no doubt wonder what all the fuss is about as, for them, these cakes and cookies have never gone out of fashion.This slim, colourful book gives the reader a couple of dozen recipes that look, thanks in part to the wonderful photography, as yummy today as they no doubt did to a knee-high child all of those years ago. Showing perfectly that recipes need not be complicated or involved to be good and tasty, recipes for things such as Rock Cakes and Swiss Buns cannot fail to have you wanting one or two or more as a snack.The recipes themselves are clearly presented and well written, including all of the things that we regularly complain about (estimation of preparation and cooking times, imperial and metric measurements and portion sizes). Instructions are detailed and seem to leave nothing to chance, short of providing a chef to make them for you. For this reviewer, at least, being of a certain age, looking through this book was a bit of a chore - as it became easier to determine what one would not want to make rather than the usual way of selecting recipes from a book. Who could not like, for example, a Jam Sandwich Cookie, and who doesn't, at least in private, try to separate the two layers to get more of the lovely filling? What do you mean, it is just this reviewer...? Oh, ginger nuts too. Excuse me... this book is likely to prove to be rather fattening or a test of endurance in the face of severe food provocation.This reviewer was slightly sceptical at the start as to the overall purpose of this book, considering its relative size and price, but as

soon as the book was opened this feeling disappeared. Sometimes you shouldn't buy on quantity (of recipes) alone, but on quality. A book like this, in other words. The publisher should have reinforced the British-orientated bias of this book, but please leave the typical "London tourist" stock photographs out of it. If you've not had that much experience of British cakes and cookies, or you've got a somewhat strange outdated impression, this book might help change your viewpoint and get you addicted. If you've grown up with this sort of stuff, you won't need convincing. It is probably a good thing that nutritional and calorific information is not given alongside these recipes... oh dear, oh dear, oh dear!

Bake the cakes our grandmothers made with these delightful traditional recipes. Take a trip down memory lane and discover recipes for delicious, retro-style cakes and cookies that are perfect for a morning snack, afternoon tea or an after-dinner treat. *Small Cakes, Buns and Bars* includes tasty lemon bars, rich chocolate fridge cake and pretty butterfly cakes. In the second chapter, *Cookies and Other Treats*, choose from the wonderfully named snickerdoodles to buttery melting moments and scrumptious Jam Sandwich cookies, otherwise known as Jammie Dodgers. Finally, you'll be spoilt for choice in *Large Cakes* - try decadent devil's food cake, moist spiced apple cake or festive Christmas yule log. With cooking tips and variations, as well as interesting 'Did You Know?' facts about the history of the cakes, this is a lovely book for your own shelves or an ideal gift for a friend that captures the magic of traditional home baking.

About the Author Wendy Sweetser trained at the Cordon Bleu schools in Paris and London and has contributed articles to numerous publications including *OK!*, *The London Magazine*, *Period Living* and *You Are What You Eat*. She is the author of 20 cookery books and is a member of the UK Guild of Food Writers and the Slow Food Association.