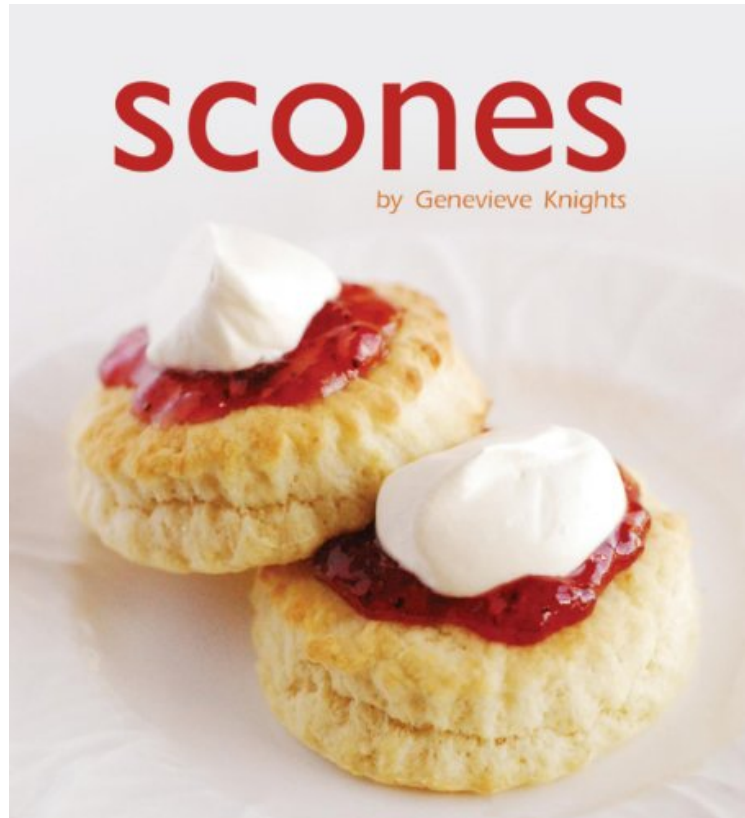


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Genevieve Knights
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#3231364 in Books 2010-07-19Original language:EnglishPDF # 1 7.00 x 1.00 x 7.00l, .85 #File Name: 1907016473124 pages | File size: 55.Mb

Genevieve Knights : Scones before purchasing it in order to gage whether or not it would be worth my time, and all praised Scones:

3 of 4 people found the following review helpful. Not for meBy Pipigur!This is a nice book with nice pictures for each recipe but sadly I'm not thrilled with them. My husband and I rarely eat savory scones and this book has 21 recipes for savory scones that I will probably never make. Lots of sweet ones too (28 recipes) but only about a couple sparked my interest. I found that I liked this book better: Sharing Scones and More. It has no pictures and only has 35 recipes but they are more to my liking (dessert scones).Also take note that the author is from New Zealand so the measurements are all in SI (grams, liters, etc). It is a minor annoyance and did not affect my rating, but to the publisher, it would be much better if the conversion in cups would be written right alongside the SI version.4 of 4 people found the following review helpful. Muffins are out!By A McGough-DrummScones are no longer limited to grannies and competitive school mums. They can span across so many occasions and are easy enough for even us basic chefs to do beautifully. Lighter than a muffin and less sweet than a biscuit, they can make a healthy alternative for snack time or even cocktail hour.This book is fabulous. Genevieve includes all the secrets you need to make the best scones. The recipes are way better than the usual plain vs. date scones. Highlights for me are the little spinach and fetta pinwheels (which make a great hors d'eauvre), pizzas, mini cheeseburgers and no-fatty-pastry sausage rolls to keep the kids happy. There are

scones made with buttermilk, lemonade, green tea, beer, mascarpone, saffron... they are so inventive and bound to cause a stir where ever you take them. Most of the recipes have ingredients already in your pantry which is awesome if you're a last minute person like me. I love this book and use it more than I thought I would. Highly recommended.

Simply titled "Scones", this quality publication educates the reader about the history of scones, provides numerous tips and tricks to achieve the best results and includes a conversion chart to cater for international readership. Each of the 50 mouth-watering recipes has its own introduction and full colour photograph. While the book first appears to have a narrow focus, it quickly broadens the reader's expectations as to what can be achieved, with a huge number of variations on the base subject (e.g. Cranberry Greek yoghurt pinwheels or sour cream griddle scones).