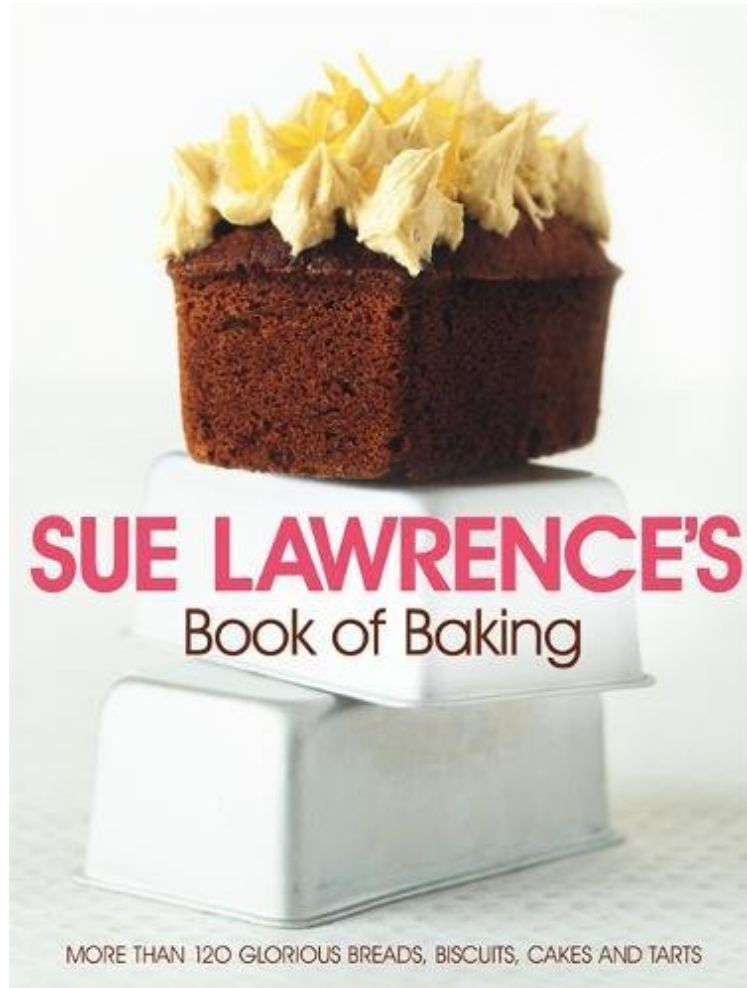


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Sue Lawrence's Book of Baking: More Than 120 Glorious Breads, Biscuits, Cakes and Tarts

Sue Lawrence

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Sue Lawrence : Sue Lawrence's Book of Baking: More Than 120 Glorious Breads, Biscuits, Cakes and Tarts before purchasing it in order to gage whether or not it would be worth my time, and all praised Sue Lawrence's Book of Baking: More Than 120 Glorious Breads, Biscuits, Cakes and Tarts:

Fill your home with the warm smells of baking with this collection of more than 120 delicious recipes. Baked goods for every occasion, season, and meal are included, including breads for breakfast, Florentines for tea, tarts for supper and of course plenty of scrumptious desserts. From the innovative—such as Ciabatta and Ricotta Citrus Cake—to old-time favorites, from the simple to the ornate, these delectable treats are perfect for indulging friends and family—and

yourself.

From Publishers Weekly Scottish cookbook author Lawrence (Sue Lawrence's Scottish Kitchen) returns with a representative sampling of UK favorites ranging from a simple, basic bread to the elaborate Buche de Noel. Novice bakers will appreciate Lawrence's calm and reassuring tone and her salient tips for bread-baking should assuage most fears. Those with a soft spot for Anglican and European baked goods that will get the most out of the book. Savory meat pies, treacle tarts, linzertorte and the like dominate, though a fair but curious selection of American dishes (New York Cheesecake, Sour Cream Raisin Pie, cornbread and Coca-Cola Cake) make appearances as well. It adds up to a strange hodge-podge of recipes, like rifling through an anglophile relative's recipe box full of dishes clipped from newspapers that sounded good at the time. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Novice bakers will appreciate Lawrence's calm and reassuring tone." —Publishers Weekly