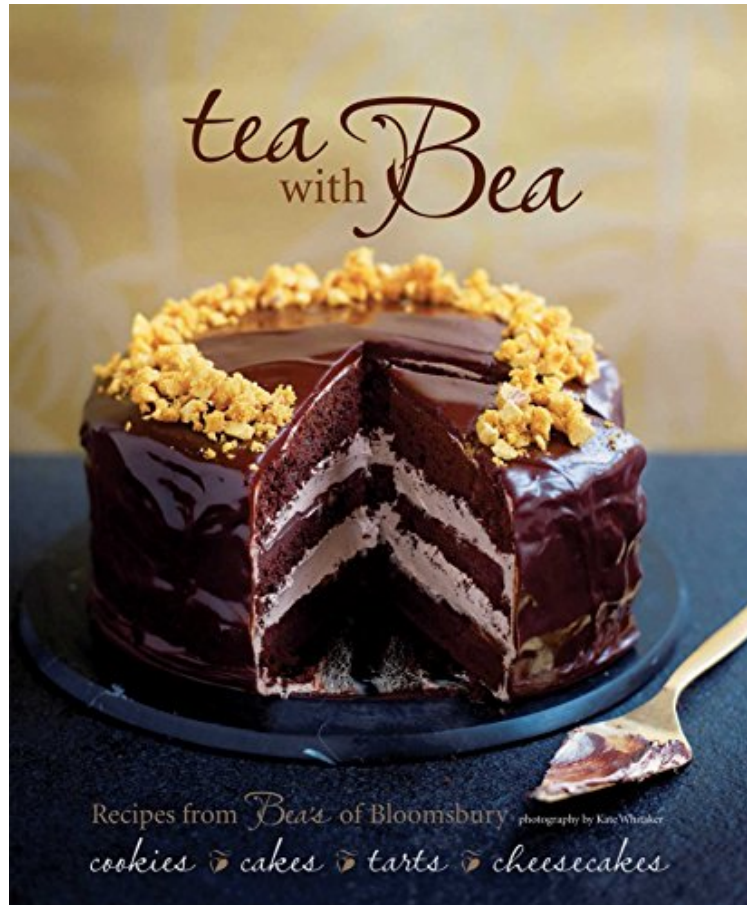


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## Tea With Bea: Recipes from Bea's of Bloomsbury

Bea Vo

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**Bea Vo : Tea With Bea: Recipes from Bea's of Bloomsbury** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tea With Bea: Recipes from Bea's of Bloomsbury:

56 of 56 people found the following review helpful. A nice change for American bakers - understated and elegantBy Wild Thing FoodieThe introduction by Bea tells you that she has not kept any secrets back from her recipes. I am the world's worst meringue maker, and her recipe for meringues turned out perfectly - on the first try too! I also liked the other optional flavours to the painted raspberry ones. Her recipes take away my nervousness of baking. I am a very average baker.The buttermilk chocolate cake was also a hit, and the chocolate cupcakes with the chocolate ganache. Follow the directions - including when to not use Dutch processed cocoa. My husband does not like sweets, but loved the snickerdoodles. Definitely weigh everything using metrics - way better results. Can't wait to try more recipes!I also love the book layout - recipe on one side, and a photo of the finished product on the other side. Perfect size to use in the kitchen too.Another plus is that her recipes are not over the top sweet American creations. Hence, excellent for afternoon tea and the gourmet with a European palate. There are also vegan cake recipes. I have many baking books, including the Hummingbird Cake Days, and her book totally compliments them - no repeats.Also, an excellent bridal

shower gift to give to someone who loves baking! (I have bought 3 copies already!)3 of 3 people found the following review helpful. Love the book, use it a lot! But one big flaw regarding temperature instructions...By CustomerI love the recipes in this book and have made several with my young daughter. However, I believe there is a translation error regarding oven temperatures. If you are using the Fahrenheit temperature provided, as is necessary on most American ovens, your creations will never be finished. They are too low. One recipe (the oatmeal coconut raisin cookies, I believe) states 340deg; F as the temperature. If you read carefully, you will also see "Gas 5" next to this. I looked up gas 5 and it is the equivalent of 375deg;F. This is far more appropriate and allows the recipe to work as written. I wanted to do 3.5 stars because I think this is a big deal, especially for a new home baker, but this does not seem possible. I gave 4 because we use this book so often and enjoy it.2 of 2 people found the following review helpful. Tea with Bea - So good I bought a second copyBy EpiphyllumTea with Bea is so good that I bought a second copy for my friend.The Gingerbread Guinness cupcakes are ridiculously tasty. So tasty that they don't even need the cream cheese icing, which was a good thing since I blew it by trying to substitute ingredients in the recipe with what I had in the fridge. (I do recommend adding the wet ingredients to the dry in batches. I added the wet ingredients all at once and ended up with lumps that wouldn't come out. The lumps were unattractive but did not detract from the taste.)The recipe for Chocolate Buttermilk Cake might be the best chocolate cake I have ever eaten. It is the best I have ever made and I have made a lot of chocolate cakes. I'm going to try the Snickerdoodles next and I am expecting good things.

Bea's of Bloomsbury has been offering mouth-watering teatime treats in the heart of London since 2008. Every day the layer cakes, meringues and tiers of cupcakes in the shop window entice passers-by. Now you can enjoy Tea with Bea in your own home with these easy-to-follow recipes. Cookies bars are made to enjoy with a cup of tea. Be it lavender shortbread or double chocolate chip cookies, there's something here to fill the tins. Imagine afternoon tea and what spring to mind are Scones Small Cakes. Bea provides the ultimate scone recipe and other sweet fingerfood, such as French macarons. When teatime calls for something special, turn to the Tarts chapter. With recipes for two types of dough, and golden whisky pecan custard pie and key lime pie, you won't be stuck for ideas. Bea's key to cake success is a handful of failsafe recipes that she can always rely on. The Cake chapter is devoted to staple recipes which can be embellished or layered to create the dazzling ideas in the Special Cakes chapter. And when only a Cheesecake will do, you'll find plenty of choice here - from the simple to the sublime.

About the AuthorBea Vo is a chef and owner of Bea's of Bloomsbury. Born in the Washington D.C. area, she was apprenticed to a French patisserie, trained at Le Cordon Bleu and did stints at Asia de Cuba and Nobu before opening Bea's of Bloomsbury in 2008, with branches in Bloomsbury, One New Change in the City and, from May 2011, King's Road, Chelsea.