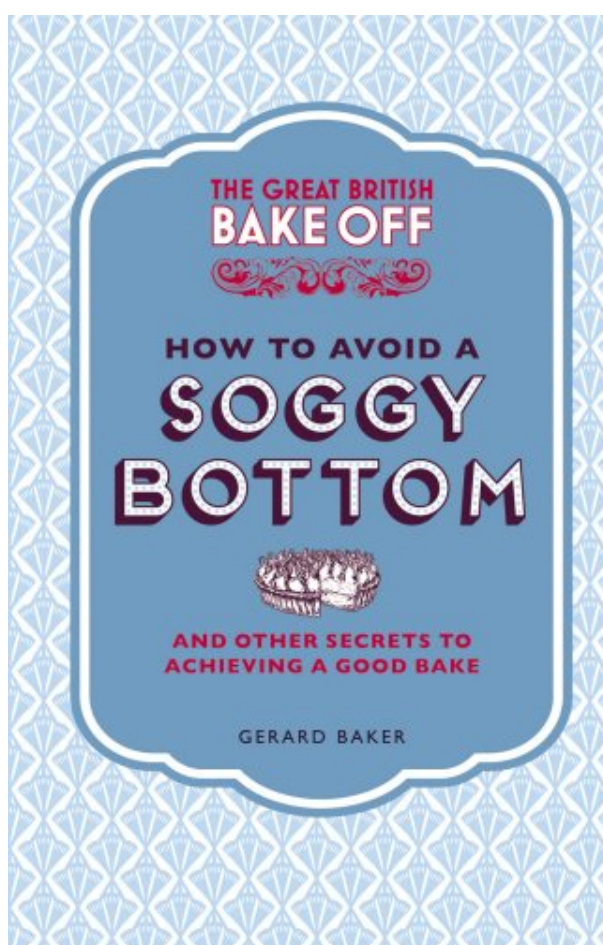
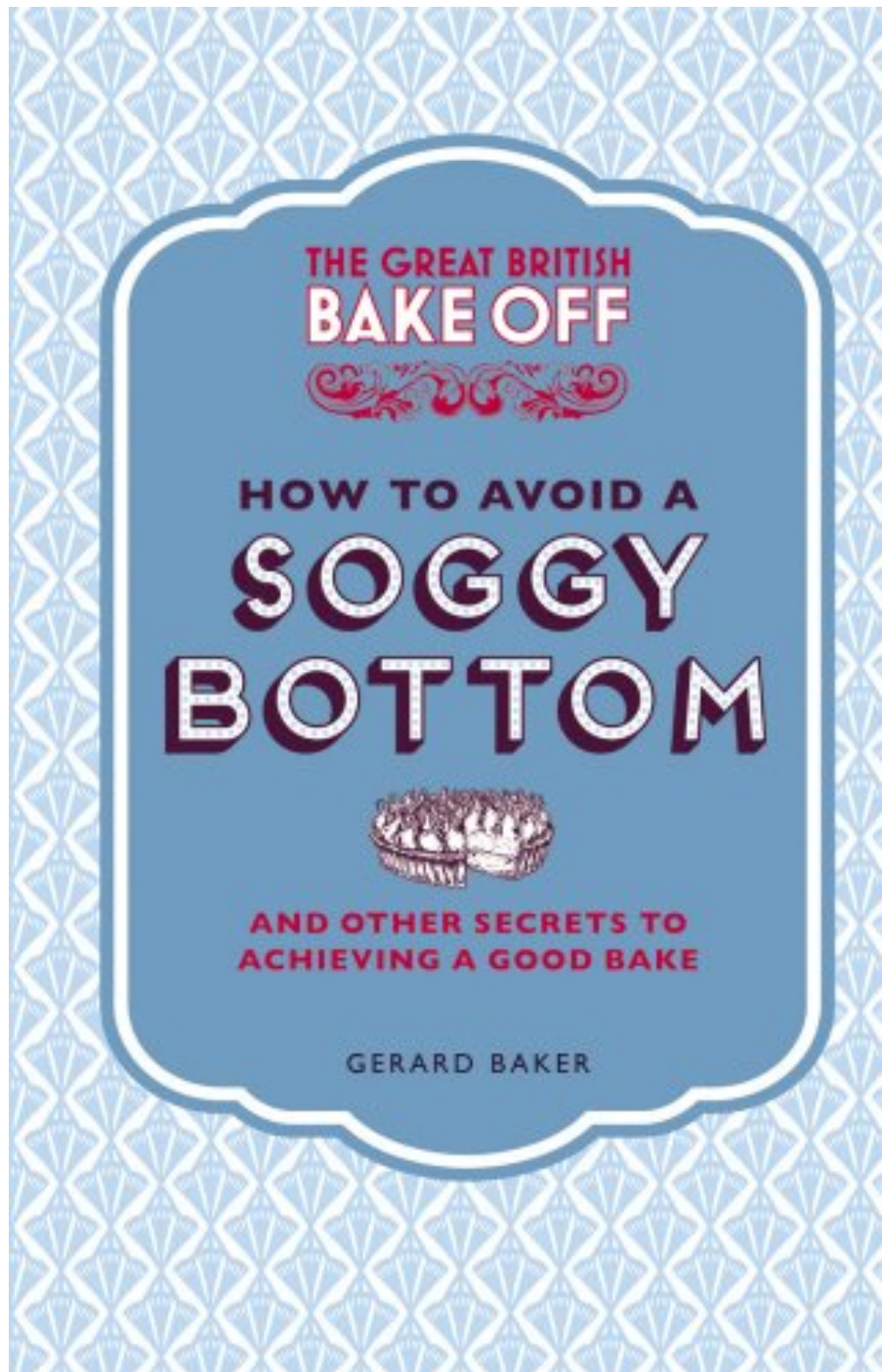


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## About the Author

Gerard Baker is a chef, food writer, broadcaster and historian. He has written extensively for the Times, The Kitchen Garden, and BBC Good Food Magazine, and has been a specialist food contributor for BBC's national news networks and programs for more than 12 years. He has been nominated for Pick of the Year on BBC Radio 4 's Food Programme and he has made numerous television appearances.

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Banish sunken sponges, burned caramel, and soggy bottoms from your kitchen forever

This beautiful hardback is packed with practical advice to help you improve your baking. It includes fascinating trivia covering the history of baking and the chemistry crucial to achieving winning cakes, biscuits, pastry, bread and baked desserts, as well as classic recipes to demonstrate techniques. Arranged into a helpful question and answer format and beautifully illustrated throughout, this is an in-depth guide for bakers of all levels of skill, an invaluable companion to the Great British Bake Off recipes books, and the perfect gift for Mothers' Day.

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- Used Book in Good Condition

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7 of 7 people found the following review helpful.

Avoiding a soggy bottom is always a good idea.

By Zel Neo

I have learned much about baking over the years, but I found more to learn in this delightful book. Tips are presented in Q&A format. When it was something familiar, I welcomed it as a reminder. When it was a new idea to me, I was grateful for the increase to my skills. An unfamiliar term (there were few) I welcomed as a chance to learn more about the British way way of speaking. It was an enjoyable read, and a relaxing way to spend a few minutes of my day.

Some of the questions are as follows: Why are there different methods of combining a cake's ingredients? Why do some recipes call for bicarbonate of soda or cream of tartar instead of baking powder? Can I use "strong flour" (quotation marks are mine) for cake-making? The author offers that here he is talking about bread flour. Why is it important to keep the bacteria count in my starter low? Where did the croissant originate? How can you tell if you've under whisked or over whisked egg whites? What is meant by the terms 'dry' and 'wet' caramel?

Oh, and there are no pictures (except for small drawings to relax the eye) Get over it. You won't need them.

3 of 3 people found the following review helpful.

A great addition to my cook book collection

By Shirley

The book is an excellent reference tool for any baker be they a beginner or experienced baker. It is packed with lots of baking tips and great recipes.

1 of 1 people found the following review helpful.

... watching the show on youtube and I fell in love with it and the judges

By Dokterin

I started watching the show on youtube and I fell in love with it and the judges. After that I started looking for some books from the judges and the show I came across that one.

I wish there were some pictures. I am a sucker for pictures in a cooking/baking book.

Other than that I could not put it down. It answered so many questions I have always wondered about and constantly googled. It's nice to have them all in one book.

Do I miss pictures? Yes, but the information was so helpful that it made up for it.

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