

## Great British Bake Off Christmas

The official coloring book from The Great British Bake Off and a must-have for amateur baking fans, cake lovers and GBBO enthusiasts! Color your way through 90 beautiful illustrations of your favorite bakes by the official Bake Off illustrator, Tom Hovey. Forget the recipe, take off those oven gloves and unleash your artistic flair -- decorate showstopping cakes and bakes whilst the pressure's really off. The ultimate slice of Bake Off heaven, served up and ready to enjoy!

Accompanying the Channel 4 series, A Baker's Life contains 100 of Paul Hollywood's very best baking recipes, which have been finessed over decades spent as a baker. Each chapter is filled with bakes that represent a different decade – learning the basics at his father's bakery; honing his pastry skills in the finest hotels; discovering the bold flavours of the Middle East while working in Cyprus; and finding fame with the phenomenally popular Great British Bake Off television series. Thanks to this book (and its clear step-by-step instructions), recipes that Paul has spent years perfecting can be recreated at home. Favourites include garlic baguettes; feta and chive bread; chorizo and chilli Scotch eggs; mum's ginger biscuits; double chocolate Danish twists; and hazelnut cappuccino cake. With photographs from personal family albums, plus many professional insights into and anecdotes that reveal what makes a great baker, A Baker's Life will show you how to bring the baking skills Paul has learnt over a lifetime into your own home kitchen.

Paul Hollywood is Britain's favourite master baker. His new book is all about bread - how to make it and how to use it. But while it's all very well making a lovely loaf of bread, can you guarantee that it won't be wasted? You know those times when you have a lovely crusty loaf, fresh from the oven, and you have a horrible feeling that after the initial excitement is over, half of it's going to get pushed aside and not eaten...? Well, maybe it's time to bring bread back into mealtimes for real. Not only does Paul teach you exactly how to make a variety of breads, but for each one there is a spin-off recipe that shows you how to make a fantastic meal of it. The book has six chapters, each with five bread recipes - plus the spin-off recipes for main courses. Not only are Paul's recipes delicious but they are also foolproof, with comprehensive step-by-step photographs. Try your hand at a basic white bloomer, which can become a savoury picnic loaf; stilton and bacon rolls, which are excellent served with celery soup; fluffy crumpets, which become the base for eggs Benedict; flatbreads, which are a natural pairing with chickpea masala; ciabatta, which the Italians have traditionally used as a base for tomatoey panzanella; pizza bases, which can become home-made fig, Parma ham and Gorgonzola pizzas; or white chocolate and raspberry bread, which makes for the best summer pudding you've ever tasted. Tying in with the BBC2 television series, Paul Hollywood's Bread is all that you could want from a book and more. Get baking!

The brand-new and brilliantly funny Christmas picture book from multi-award-winning actor and comedian MATT LUCAS – star of The Great British Bake Off and creator of Thank You, Baked Potato, an official UK download chart-topper and Amazon bestseller! Bake it Great is the first book from 'Great British Bake Off' finalist Luis Troyano. The Manchester-based graphic designer wowed the nation with his striking and ambitious creations and now he wants to pass on his knowledge of how to make your bakes

outstanding in this book of 100 recipes. Not content with making something taste great, Luis wants it to look great as well - he believes even the simplest of bakes can be show-stopping, from Bakewell cupcakes to eye-catching centrepiece breads. And it doesn't stop there, with Luis help even the novice baker can work their way up to an ambitious g?teau and know that it will turn out spectacular. Luis simple tips and meticulous instructions will demystify the art of baking, from getting to know your oven, to the finer arts of finishing, meaning you simply can't go wrong. Chapters on cakes, breads, sweet doughs, snacks and slices, tarts, pies and pastries, with focus chapters on Spanish recipes and cooking with honey, mean that the basics are all covered. With plenty of unusual and fun suggestions too, in particular rarely-seen classics from Luis Spanish upbringing and some truly novel presentation ideas, this book will enlarge any baker's repertoire.

What's better than sending flowers to a loved one? Sending a botanical bouquet of biscuits instead, or treating someone special to biscuits in bed with the Biscuiteers' recipe for the ultimate fry-up Channel your creativity through beautiful biscuits and intricate icing with the help of Biscuiteers \_\_\_\_\_ Give unicorns to your friends; wellies to Dad; love birds to your loved-one; and an apple to the teacher. This book is just bursting with perfect iced gifts for everyone. Brimming with famous Biscuiteers designs, along with exclusive creations you won't have seen before, this beautiful book shows how easy it is to bake, ice and assemble your own delicious biscuits and cakes at home. You will soon be able to master . . . . Biscuit, cake and icing recipes including tips and advice · Icing techniques, methods and easy-to-follow guidance · Gift wrapping ideas to suit every occasion · Themed designs from bikes to teapots, popcorn to hot chocolate toppers · Seasonal projects including winter, spring, summer and autumn designs · Biscuits for special occasions such as weddings, new homes and birthdays Bake a wreath for your door; baubles for the tree; candles for a birthday cake; and favours for a wedding. Whatever your taste, with the award-winning Biscuiteers by your side, you can create perfect biscuit gifts for every special moment. \_\_\_\_\_ 'Express your creativity by making impressively iced biscuits as gifts - or just for yourself using Biscuiteers' step-by-step guide' Daily Telegraph 'If you love giving homemade presents, these imaginative ideas could be just up your street' Homes & Gardens

When you bake you want the results to be mouth-watering and jaw-droppingly good. You want gasps of awe followed by silence as your friends and family munch their way through your genius creations. No one understands this better than Liam Charles, aka Cake Boy, the breakout star from Great British Bake Off 2017. Who else could bring you a Caramel Peanut Millionaires Shortbread, an Oreo Chocolate Brownie Freakshake or a Christmas Dinner Pie? It has to be Liam and in this his first book, he introduces his latest inventions and favorite bakes that are guaranteed to get you into the kitchen. Cake Boy: The Kitchen Diaries will be a cookbook like no other, but be warned, if you want a recipe for a Victoria Sponge this is not the book for you.

Discover delicious new bakes in this comprehensive and easy to follow cookbook from one of Britain's favourite bakers, and Great British Bake Off judge, Paul Hollywood. Containing a variety of both sweet and savoury recipes inspired by cities from around the world including Paris, Copenhagen, Miami, New York, London and Naples, Paul takes classic bakes and gives them his own twist. From Madeleines to Kale, cherry and cheese scones, Caprese cake to Chelsea buns and Polish cheesecake to Marble bundt

cake, take some weekend time out in the kitchen to discover some new favourite bakes. As Paul found on his travels, baking is very much a family activity and so many of the world's recipes have been passed down from generation to generation. Now he wants to pass them on to you and your families. It's time to get baking! 'I have wanted to write this book for a long time. It sees me discovering baking cultures of the world in ten of its most amazing cities [...] the experience will stay with me forever.'

Kim-Joy's baked creations have charmed fans since she was in the final of the Great British Bake Off 2018. Following on from her bestselling debut book, *Baking with Kim-Joy*, she's turning to everyone's favourite time of year – Christmas! Sharing her simple decorating techniques and her delicious flavour combinations, Kim-Joy delights novice and seasoned bakers with – amongst many others – her melted snowman cake pops, white chocolate igloos with marshmallow seals, penguin bao buns and incredible inspiration for designing your own magical gingerbread village. Whether you're after ideas for edible Christmas gifts or bigger bakes to feed friends and family, you'll find a treasure trove of adorable recipes here that will melt everyone's heart. Make Christmas the sweetest holiday of the year with Kim-Joy!

Don't just celebrate - bake! With judges' recipes from Mary Berry and Paul Hollywood, and bakers' recipes from the Class of 2015, this is a beautiful book for homebakers everywhere inspired to celebrate with their own signature bakes. From three-tiered cheesecakes to black forest gâteau, vol au vents to crème brûlée, ice cream roll to Spanish windtorte, this year's record-breaking series of Bake Off was a celebration of everything that's great about British Baking, and these easy to follow recipes will help you recreate that magic in your own kitchen. Discover new flavours and techniques with the helpful tips in the 'baker's guide', 'meet the bakers' with inspiring insights into what got them baking, and try cake, bread and dessert ideas from around the world. Celebrations includes recipes for every occasion, from family meals and home-cooked teas to the big dates like Christmas and Diwali, Halloween and birthdays, as well as technical challenges, showstoppers and signature bakes you will recognize from the show. Cake - Black Forest Gâteau, coffee and walnut cake, madeira cake Biscuits - Box of Biscuits, ariettes, biscotti Bread - baguettes, quick bread Desserts - Three tiered cheesecakes, Spanish windtorte, crème brûlée Alternative Ingredients - dairy-free ice cream roll, gluten-free pitta bread, sugar-free cake Pastry - vol au vents, flaounes, frangipane tart Victorian - charlotte Russe, raised game pie Patisserie - cream horns Whatever the occasion you're baking for, add a dash of GBBO!

**THE BRAND-NEW OFFICIAL BAKE OFF BOOK! THE ULTIMATE CAKE-BAKING BIBLE** The Big Book of Amazing Cakes brings the magic of The Great British Bake Off to your kitchen with easy-to-follow recipes for every shape, size and delicious flavour of cake you can imagine. Featuring the very best cakes from inside the Bake Off tent, alongside much-loved family favourites, stunning showstoppers and classic bakes, the book is packed with expert advice and helpful tips for decorating. From simple sponges to spectacular celebration cakes, aspiring star bakers will have

everything they need to create the perfect bake for any occasion. Includes exclusive recipes by the series 10 bakers, and favourite bakes from contestants across all ten series.

The story of long nights in a wintry mountain hotel, a baking show with secrets, a snowman called Jeremy, and finding the greatest love of all. After winning season four of ratings hit the World's Best Baking Show, Brody Thomas had become a sought-after cake maker to the stars. Happily married, he dreamed of a bright future, but his perfect life imploded when he discovered that his husband had done nothing but lie to him. A year later, Brody is mid-divorce, and his life has been turned upside down, so being part of the WBBS charity event is excellent timing. He's sure it will give him time away from home and space to get his head straight, only he never expected to meet the man of his dreams in a snowy Alberta. Winning season one of WBBS gave Justin Mallory a chance to outrun the demons of a childhood lost in the foster system. He's a social media influencer, with millions of followers, and works every hour to make money that equals security for the rest of his life. His marketing team signs him up for the WBBS Christmas charity show, but he's convinced he'll fall at the first hurdle. Only, after a few days in the competition, his worry isn't that he'll be the first to leave, it's that he'll lose his heart to a rival baker, Brody.

Take one tent. Fill with 12 amateur bakers. Garnish with one venerable cookery writer, one blue-eyed bread-maker, and two comedy queens with a love of innuendo. And there you have the recipe for the most popular show of our times. When The Great British Bake Off made its debut in August 2010, it had the makings of a modest hit. But nobody – not the programme-makers and certainly not those first contestants – could have predicted what was to come. Here was a show in which the biggest weekly drama was whether or not a sponge cake would sink in the middle. And oh, how we loved it. Here is the ultimate Bake Off fan book: from bread lion to bin-gate; heart throbs to Twitter trolls; soggy bottoms to sticky buns. This is the celebration of Britain's most popular cookery contest.

Christmas in New York is a dream! Take a stroll in snow-covered Central Park, go shopping in Manhattan with the streets dressed in their festive finest, and, of course, indulge in the city's world-famous delicacies. This book is filled with enticing recipes for cakes, cookies and treats for the most beautiful time of the year, in the most beautiful city in the world.

Experience the taste of Christmas in New York! Have a wonderful Christmas time!

A Bake for All Seasons is The Great British Bake Off's ode to Nature, packed with timely bakes lovingly created to showcase seasonal ingredients and draw inspiration from the changing moods and events of the year. Whether you're looking to make the best of asparagus in spring, your prize strawberries in summer, pumpkin in autumn or blood oranges in winter, these recipes - from Prue, Paul, the Bake Off team and the 2021 bakers themselves - offer insight and inspiration throughout the year. From celebration cakes to traybakes, loaf cakes, and breads to pies, tarts and pastries,

this book shows you how to make the very best of what each season has to offer.

Love to Bake is The Great British Baking Show's best collection yet - recipes to remind us that baking is the ultimate expression of thanks, togetherness, celebration and love. Pop round to a friend's with tea and sympathy in the form of Chai Crackle Cookies; have fun making Paul's Rainbow-coloured Bagels with your family; snuggle up and take comfort in Sticky Pear & Cinnamon Buns or a Pandowdy Swamp Pie; or liven up a charity cake sale with Mini Lemon & Pistachio Battenbergs or Prue's stunning Raspberry & Salted Caramel Eclairs. Impressive occasion cakes and stunning bakes for gatherings are not forgotten - from a novelty frog birthday cake for a children's party, through a towering croquembouche to wow your guests at the end of dinner, to a gorgeous, but easy-to-make wedding cake that's worthy of any once-in-a-lifetime celebration. Throughout the book, judges' recipes from Paul and Prue will hone your skills, while lifelong favourites from the 2020 bakers offer insight into the journeys that brought the contestants to the tent and the reasons why they - like you - love to bake.

#witchesofinstagram – here is the perfect book for your haunted kitchen! Give your baking a wicked twist with eerily clever ideas for all manner of cakes, cookies, pastries, breads, desserts and even drinks to spook up your cooking repertoire and make Halloween an occasion to remember. Whether you're a curious witch, a Halloween fiend or you just want to add a creepy touch to your baking, Helena Garcia will give you all the inspiration you need. Try her mummified eclairs, some cinnamon buns that look shockingly like brains, a batch of cookie bats, or a scarily impressive haunted tree cake and before you know it, every day will seem like Halloween. Helena wowed the Great British Bake Off judges and audience with her surprisingly ghoulish interpretations of the baking challenges and now, with her amazingly inventive recipes, you too can become the ghostess with the mostest.

Winter is a time to nourish, when our instincts lead us to make generous casseroles and hearty roasts, wholesome soups and aromatic breads, comforting puddings and golden, deep-filled pies. It's also time for an array of festive occasions celebrated with chilly nights around bonfires, ghoulish parties and Christmas gatherings. In Winter Kitchen, the Bake Off team shares over 130 inspirational recipes to keep you warm on frosty days and dark evenings. Bake impressive breads and mouth-watering cakes and serve them with homemade chutneys, marmalade and jams. Try our recipes for show-stopping Sunday roasts and slow-cooked stews as well as quick, clever weekday meals, from risottos to winter salads, that are perfect for sharing with family and friends.

**NEW YORK TIMES BEST SELLER** • Celebrated food blogger and best-selling cookbook author Deb Perelman knows just the thing for a Tuesday night, or your most special occasion—from salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe. "Innovative, creative, and effortlessly funny." —Cooking Light Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect

birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, *The Smitten Kitchen Cookbook* is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

The ultimate Bake Off Christmas collection with all of Paul Hollywood's and Mary Berry's Christmas masterclass recipes. Also includes new bakes from all four winners, Edd Kimber, Jo Wheatley, John Whaite and Frances Quinn, plus other wonderful Bake Off contestants. Whip up tempting Christmas nibbles like Potato Blinis with Smoked Salmon, or Parmesan Palmiers, perfect for a party. Spice up your home – and get the kids involved too – with Stained Glass Tree Biscuits and a Raspberry and Cinnamon Christmas Wreath. For the main event, there is plenty of inspiration for tempting party nibbles or a festive feast, like Baked Christmas Ham or a Venison Pie – and ingenious ideas for how to make the most of all those leftovers. Each chapter also includes spectacular recipes from Bake Off contestants, and Mary and Paul reveal the secrets to those classic Christmas dishes – whether it's Paul's perfect mince pies or Mary's ultimate Christmas pudding. Packed with everything from edible decorations and delicious gifts to party dishes and showstopping centrepieces, this book is the perfect Christmas companion.

All the secrets to baking revealed in this scrumptious cookbook.

The book that 5 million fans of *Binging with Babish* on YouTube have been waiting for! The internet cooking show *Binging with Babish* has taken YouTube by storm with views as high as 12 million per episode. For each video, Andrew Rea, a self-proclaimed movie and TV buff, teaches a recipe based on a favorite TV show or film, such as the babka from the classic *Seinfeld* episode, the beef bourguignon from *Julie & Julia*, or the timpano from *Big Night*. This cookbook includes these and other fan-favorite recipes. Some are so delicious that you'll want to make them for dinner right away, like Bubba's shrimp from *Forrest Gump*, while others can be saved for impressing a loved one—like the chocolate lava cake from Jon Favreau's *Chef*, which the actor/director (who also wrote the foreword) asked to make during a guest appearance on Rea's show. Complete with behind-the-scenes stories and never-seen-before photos, as well as answers to frequently asked fan questions, *Binging with Babish* is a must-have companion to the wildly popular YouTube show.

A sweet and savory collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made

her way into American homes through ABC's primetime series, *The Great Holiday Baking Show*, and the PBS series, *The Great British Baking Show*. Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof--from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in *Baking with Mary Berry* will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

'This book makes me happy. The recipes are inspirational and delicious.' – Tom Kitchin Discover 100 delicious, heartwarming vegetarian and vegan recipes in *The Vegetarian Kitchen* by Prue Leith – celebrated chef and Bake Off judge – and her niece Peta Leith, a former chef at The Ivy and lifelong vegetarian. This gorgeous cookbook features simple, meat-free family dishes that bring delight to the extended Leith family table, time and time again. Recipes include Black Bean Chilli with Lime Salsa, Blackberry and Lemon Pavlova and Lemon and Bing Cherry and Almond Cake. Forty-two of these recipes can be made vegan. We all need easy and delicious foods – whether on busy weeknights or drawn-out Sunday lunches. This book contains nourishing, refreshing, joyful main meals, many of which are vegan, and all of which bring their combined wealth of cookery knowledge to your kitchen. 'These plant-based recipes are homely, hearty and delicious. They have the virtue to be simple and embrace all the rules of provenance and best cooking ethics.' – Raymond Blanc

The ultimate Bake Off Christmas collection with all of Paul Hollywood's and Mary Berry's Christmas masterclass recipes. Also includes new bakes from all four winners, Edd Kimber, Jo Wheatley, John Whaite and Frances Quinn, plus other wonderful Bake Off contestants. Whip up tempting Christmas nibbles like Potato Blinis with Smoked Salmon, or Parmesan Palmiers, perfect for a party. Spice up your home - and get the kids involved too - with Stained Glass Tree Biscuits and a Raspberry and Cinnamon Christmas Wreath. For the main event, there is plenty of inspiration for tempting party nibbles or a festive feast, like Baked Christmas Ham or a Venison Pie - and ingenious ideas for how to make the most of all those leftovers. Each chapter also includes spectacular recipes from Bake Off contestants, and Mary and Paul reveal the secrets to those classic Christmas dishes - whether it's Paul's perfect mince pies or Mary's ultimate Christmas pudding. Packed with everything from edible decorations and delicious gifts to party dishes and showstopping centrepieces, this book is the perfect Christmas companion.

Infuse your baking with a sprinkle of glitter, a rainbow of colours and a menagerie of woodland creatures with the help of this unique baking book from everyone's favourite Great British Bake Off finalist, Kim-Joy! If you've ever wanted to know how to bring your baking to life, Kim-Joy will show you how in this fun and practical book. As well as basic cake mixes, biscuit doughs, fillings/frostings and decorating techniques, she shares 40 of her wonderfully imaginative designs for iced biscuit creatures, big occasion cakes, character macarons and meringues, ornate breads and showstopping traybakes. Recipes include step-by-step

photography and adorable illustrations accompanied by little messages of positivity throughout. Whether you want to learn how to make a llama cookie, a cat paradise cake, a panda-madeleine or a choux-bun turtle, there's something here to capture your imagination and spread a little (Kim-)Joy!

'You know you're in for a treat when you open a Jenny Oliver book' Debbie Johnson Welcome to the most celebrated patisserie competition in Paris – ready, steady, bake!

This delightful cookbook takes you through the baking challenges from the second series of the Great British Bake Off and shows you how to achieve baking perfection. Throughout the book, Mary Berry and Paul Hollywood are on hand with practical tips to help you bake perfect cakes, biscuits, breads, pastries, pies and teatime treats every time, as well as showing you how to tackle their 'technical challenges', as seen on the show. There are more than 120 baking recipes in this book, including traditional British bakes and imaginative twists using classic ingredients, as well as the best contestant recipes from the series. There is plenty to challenge keen bakers here, from brandy snaps to elaborate pastries, pavlovas to iced celebration cakes, and with a sensuous and yet practical design and full-colour, step-by-step photography, this really will become the baking book that you will turn to for years to come.

The behind-the-scenes story of the iconic funnymen who ruled '80s Hollywood—Bill Murray, Steve Martin, Chevy Chase, John Belushi, Dan Aykroyd, and Eddie Murphy—and the beloved films that made them stars, including *Animal House*, *Caddyshack*, and *Ghostbusters* NAMED ONE OF THE BEST BOOKS OF THE YEAR BY NEW YORK “An enjoyable romp that vividly captures the manic ups and downs of the remarkable group of funny folk who gave us a golden age of small and big screen comedy, from SNL to *Groundhog Day*.”—Peter Biskind, author of *Easy Riders, Raging Bulls* *Wild and Crazy Guys* opens in 1978 with Chevy Chase and Bill Murray taking bad-tempered swings at each other backstage at Saturday Night Live, and closes 21 years later with the two doing a skit in the same venue, poking fun at each other, their illustrious careers, triumphs and prat falls. In between, Nick de Semlyen takes us on a trip through the tumultuous '80s, delving behind the scenes of movies such as National Lampoon's *Vacation*, *Beverly Hills Cop*, *The Blues Brothers*, *Dirty Rotten Scoundrels*, and dozens more. Chronicling the off-screen, larger-than-life antics of Bill Murray, Chevy Chase, Steve Martin, Dan Aykroyd, Eddie Murphy, John Belushi, John Candy, and Rick Moranis, it's got drugs, sex, punch-ups, webbed toes, and Bill Murray being pushed into a swimming pool by Hunter S. Thompson while tied to a lawn chair. What's not to like? Based on candid interviews from many of the stars themselves, as well as those in their immediate orbit, including directors John Landis, Carl Reiner, and Amy Heckerling, *Wild and Crazy Guys* is a fantastic insider account of the friendships, feuds, triumphs, and disasters experienced by these beloved comedians. Hilarious and revealing, it is both a hidden history of the most fertile period ever for screen comedy and a celebration of some of the most popular films of all time. Praise for *Wild and Crazy Guys* “Eminently readable . . . Children of the 1980s, take note: this is a fond, engrossing look back at the making of movies that became cultural touchstones.”—Booklist (starred review) “Nick de Semlyen smartly charts the pinballing career paths of the stars of this new comic wave. . . . His punchy, nonstop narrative . . . tells a [story] where art and

commerce smash hard against each other, sometimes causing destruction, but sometimes making sparks fly.”—The Sunday Times (UK)

The Great British Bake Off is a glorious celebration of Britain's favourite pastime. As the series has shown us, baking is the perfect way to mark an occasion - to celebrate, to congratulate and reward, and to lift spirits. This new book is inspired by the wonderful creations from The Great British Bake Off 'Showstopper Challenge'. Covering a wide range of bakes from large and small cakes, biscuits and cookies, sweet and savoury pastry, puddings, breads and patisserie, this book will show you how to bake beautiful, enticing recipes to wow at every occasion. There are dainty cupcakes for afternoon tea, quick bakes perfect for bake sales, school fairs or coffee with friends, mouthwatering desserts, breads and pastry recipes for lunches and dinner parties, and some really special bakes for birthdays and festive celebrations throughout the year. This recipe book will show you how to make your bake extra special, from exciting finishes using chocolate curls and ribbons and spun sugar to simple ideas for icing, shaping and decorating, so you can bring a touch of magic to any bake. Great British Bake Off also includes the 'Best of the Bake-off' - the finest recipes from the new set of Great British Bake Off amateur bakers, and all of Mary Berry and Paul Hollywood's Technical Challenges from the series. If you learned How to Bake from last year's cook book, Showstoppers will take you to the next level of skill, and combined with a dazzling new design and superb photography, this will be an irresistible gift for yourself or someone else.

Takes us on a tour in baking, our nation has to offer - from Eccles cakes to Cornish pasties, Chelsea buns to Scottish gingerbread. With trips to notable landmarks from baking history - Melton Mowbray.

Simply delicious bakes for every day of the year. 'I'm so excited about this beautiful book. Delicious, cozy recipes that are pure comfort on a plate' Fearn Cotton Secondary school teacher and pub landlord's daughter Candice Brown stole the show with her amazing bakes and weekly lipstick change in The Great British Bake Off tent of 2016. This year the Sunday Times columnist will be bringing out her first cookbook - all about home comforts. These are the recipes Candice learned to bake from her nan and mum, recipes close to her heart, that should be served up as a big generous slice - and preferably on a vintage plate if you have one. Candice's recipes are easy to make, no nonsense and hearty. She has a recipe up her sleeve for every occasion - for baking with kids, birthday parties for all ages, Christmas, afternoon tea, quick savoury bakes for weeknights and fancier recipes for weekends.

This book is for the baker who wants to whip up a cake for an office party, traybake for a kid's birthday or pudding to follow a simple supper. Using straightforward, easy-to-follow techniques, there are foolproof recipes for cakes, traybakes, bread, biscuits, tarts, pies, puddings and desserts. If you are a confident baker or ready to move onto the next stage, each chapter also showcases the best recipes from the series – Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from series 4. There are step-by-step photographs to guide you through

the more complicated techniques and beautiful photography throughout, making this the perfect gift for all bakers. The finalists' recipes will be available after the final has transmitted in October. For more information go to:

[www.bakeoffbook.co.uk](http://www.bakeoffbook.co.uk).

With Christmas just around the corner, the residents of Skipton village are gearing up for the annual bake off, and tensions are high. Winning means a lot to everyone involved--talented cake-shop owner Katie dreams of baking stardom, Rachel wants to prove she's more than a stay-at-home mom, and John hopes his culinary skills will impress the woman he loves. But when the judges discover that some cakes have been tampered with, the villagers' loyalties are called into question--whose ambition would stretch to sabotage, and why? The Christmas Bake Off is an exclusive short story from Abby Clements, author of Meet Me Under the Mistletoe. This edition also includes bonus recipes for cinnamon cookies and vanilla and almond biscuits.

Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season.

**\*\*\*THE BRAND-NEW OFFICIAL BAKE OFF BOOK\*\*\* FEATURES DELICIOUS AND EASY-TO-FOLLOW RECIPES FROM THE NEW SERIES, INCLUDING RECIPES INSPIRED BY VEGAN WEEK** Vegan bakes include: Fudgy Espresso Brownies; Pistachio Praline Meringues; Campfire Flatbreads and Coconut Kala Chana Bread. Also includes more than 100 beautiful and mouth-watering sweet and savoury bakes, from Paul Hollywood, Prue Leith and the series 8 and 9 bakers. Cakes, including Sticky Toffee Apple Caramel Cake, Hot Chocolate Cake, and Stem Ginger Cake with Cream Cheese Frosting and Salted Caramel Biscuits, including Wagon Wheels, Salted Caramel Millionaire's Shortbread, and Coffee and Amaretto Kisses Breads, including Irish Quick Bread, Stuffed Smoked Paprika Loaf, and Cinnamon Brioche Bread Puds and Desserts, including Banana Toffee Sponge, Chocolate Terrine with Pistachio Praline, and Hungarian Apple Pie Sweet Pastry and Patisserie, including Prue's Mince Pies, Chocolate Palmiers, and Cherry Frangipane Pies Savoury Bakes, including Savoury Veggie Samosa;, Potato Crust Quiche, and Courgette and Kale Tarts As well as helpful hints, tips and tricks, and easy step-by-step instructions and photographs throughout. On your marks, get set, **BAKE!** The Great British Bake Off: Get Baking for Friends & Family will encourage and empower amateur bakers of all

abilities to have a go at home, taking inspiration from The Great British Bake Off's most ambitious bakes but with simplified recipes and straightforward instructions that will enable even complete beginners to impress their nearest and dearest. From children's birthdays and charity bake sales to celebrating with a loved one or simply enjoying sweet treat over a cup of tea and a catch-up with a dear friend, Get Baking for Friends & Family is a celebration of all those shared moments: both in the joy of making and in the simple pleasure of indulging in something really delicious. What readers are saying: 'Gorgeous! This is the most lovely GBBO book I've got. Photos are beautiful and I am so pleased that the instructions are shorter than previous books.' 'Beautiful photography and has motivated me to dust off the oven gloves immediately as well as providing a perfect companion to this year's Bake Off.' 'So many 'excellent recipes, both classic and more innovative too. I can't wait to give this as a gift this Christmas.' 'Heartily recommend the book to aspiring and improving bakers.' 'Very well written, easy to follow, and also looks great on my coffee table which is a bonus. Most importantly I want to eat all the things in the book, which is what I look for in a cookbook!' 'The recipes are all 5 star for me so far.'

Winner of the 2014 Guild of Food Writers Award for Cookery Book of the Year. James Morton was surely the people's favourite to win 2012's Great British Bake Off series - with his Fairisle jumpers and eccentric showstoppers, this soft-spoken Scottish medical student won the viewers' hearts if not the trophy. James's real passion is bread-making. He is fascinated by the science of it, the taste of it, the making of it. And in Brilliant Bread he communicates that passion to everyone, demystifying the often daunting process of "proper" bread making. James uses supermarket flour and instant yeast - you can save money by making your own bread. You don't even have to knead! It just takes a bit of patience and a few simple techniques. Using step by step photos, James guides the reader through the how-to of dough making and shaping, with recipes ranging from basic loaves through flatbreads, sourdoughs, sweet doughs, buns, doughnuts, focaccia and pretzels. Inspiring and simple to follow, with James's no-nonsense advice and tips, this book will mean you never buy another sliced white loaf again.

Love to Bake is The Great British Bake Off's best collection yet - recipes to remind us that baking is the ultimate expression of thanks, togetherness, celebration and love. Pop round to a friend's with tea and sympathy in the form of Chai Crackle Cookies; have fun making Paul's Rainbow-coloured Bagels with your family; snuggle up and take comfort in Sticky Pear & Cinnamon Buns or a Pandowdy Swamp Pie; or liven up a charity cake sale with Mini Lemon & Pistachio Battenbergs or Prue's stunning Raspberry & Salted Caramel Eclairs. Impressive occasion cakes and stunning bakes for gatherings are not forgotten - from a novelty frog birthday cake for a children's party, through a towering croquembouche to wow your guests at the end of dinner, to a gorgeous, but easy-to-make wedding cake that's worthy of any once-in-a-

lifetime celebration. Throughout the book, judges' recipes from Paul and Prue will hone your skills, while lifelong favourites from the 2020 bakers offer insight into the journeys that brought the contestants to the Bake Off tent and the reasons why they - like you - love to bake.

Bake your way through the much-loved BBC1 series with this beautiful, fully photographic cookbook of 120 original recipes, including those from both the judges and the bakers. This book is for every baker – whether you want to whip up a quick batch of easy biscuits at the very last minute or you want to spend your time making a breathtaking showstopper, there are recipes and decoration options for creating both. Using straightforward, easy-to-follow techniques there are reliable recipes for biscuits, traybakes, bread, large and small cakes, sweet pastry and patisserie, savoury pastry, puddings and desserts. Each chapter transports you on set and showcases the best recipes from the challenges including Mary and Paul's Signature Bakes, Technical Challenges and Showstoppers, plus the best bakers' recipes from the show. There are step-by-step photographs to help guide you through the more complicated techniques and stunning photography throughout, making this the perfect gift for all bakers and Bake Off fans.

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