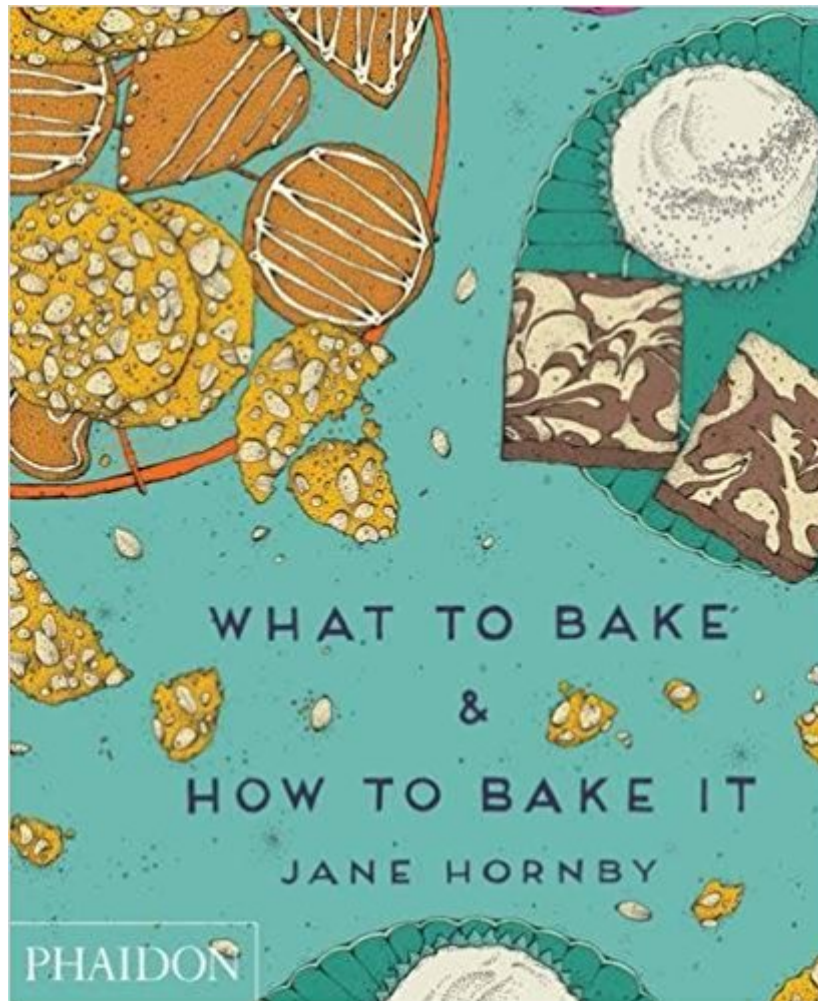




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What To Bake & How To Bake It



Synopsis

A quintessential baking cookbook with 500 step-by-step photographs for both beginners and seasoned bakers, by Jane Hornby, author of the popular *What to Cook and How to Cook It*. *What to Bake and How to Bake It* is destined to be the new favorite cookbook of novice bakers, while offering plenty of inspiration for more experienced home cooks. With ten photos per recipe, the steps are easy to follow for fifty go-to desserts, including classic cookies, family-friendly cakes, elegant pastries, and much more. From Salted Caramel Shortbread Bites to Malted Milk Chocolate Birthday Cake, Skinny Blueberry Muffins to One Crust Apple and Blackberry Pie, and Sticky Pear and Pecan Toffee Cake to Vanilla Fruit Scones, there is a homemade treat here for everyone. Hailed as a "Gen Y Nigella Lawson" by Glamour, Hornby has a down-to-earth style that makes the impossible possible, and her new collection of foolproof, repeatedly tested, delicious recipes will ensure you're confident in the kitchen.

Book Information

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Customer Reviews

"A Gen Y Nigella Lawson." "What to Bake and How to Bake It is an exhaustively and attractively illustrated guide to baking, aimed at beginners." "The New York Times Book Review" "Novice bakers, rejoice! This photo-packed guide to home baking showcases easy treats that still manage to impress. If you're ready to shed your identity as a non-baker, then *What to Bake & How to Bake It* is your book." "Epicurious.com" "A gorgeous, graphic tome. . . It's a book to return to

again and again." *Saveur* "This is a beautiful cookbook for amateur bakers looking to master the classics and expand their repertoires." *Sweet Paul* "For those looking for expert instruction on making cakes, bread, pies and more, Hornby provides an ideal place to start." *Publishers Weekly* "Fifty recipes for the amateur baker (read: an ideal book for you and the children) run the gamut from sheet cakes to pastry. All have step-by-step photos, and beautiful illustrations throughout." *Real Simple* TrendingNY Want List selection, September 2014 "Hornby sets out to take the guesswork out of baking, and with clarity and concision, that's exactly what she does. [Jane] covers all bases with a definitive collection of recipes. Impeccable step-by-step methods, leaping off the page in both textual and photographic form. Graphic precision and simplicity, the overall effect is one of calm in the kitchen. This weighty hardback is definitely a looker." *The Guardian* "Jane Hornby's novice-friendly *What to Cook & How to Cook It* (2010) was a game-changer for the penniless, starving student; now she is working a similar magic on *Bake Off*-inspired non-bakers." *The Daily Telegraph* "Foolproof. Demystifies the world of baking." *Eat In* "She brings the beauty of soft, fruit-filled jelly rolls, carrot cake and more classic desserts, spelling out how to make each one step-by-step. [Jane's] attention to detail and love of instruction make it clear that this book is tailor-made for the budding baker." *Tasting Table*, Best Fall Dessert Books"

Jane Hornby is an established baker, food writer, cookbook author, and recipe tester. She is a columnist for BBC's *Good Food* magazine and teaches cooking classes. She has appeared on *The Martha Stewart Show* and been featured in media outlets throughout the U.S. and UK. She is the author of the cookbooks *What to Cook* and *How to Cook It* and *Fresh and Easy*, both published by Phaidon. Hornby lives outside of London in the English countryside with her fiancé and top recipe taster Ross.

I first checked this book out from the public library and liked it so much I bought my own copy. I have been baking for about 4 decades, since I was old enough to stand on a chair and help my mom, and therefore cannot comment on the utility of the beautiful step-by-step illustrations. However, the many large color photographs are inspirational and definitely answering the "what to bake" question in a way that is often more compelling than smaller food blog photos. I have tried three different cake recipes from the book. All have worked perfectly as written and all

have received rave reviews from guests and family. Ingredients were not hard to find in my small city grocery. This is definitely a fun book to browse when the urge to bake strikes!

This book will make you fall in love with baking. The recipes are detailed with lots of pictures. My favorite is the cake with raisins, I made it the other day and it was gone within minutes. I have many dessert cookbooks, but this one beats them all with its neat design, beautiful pictures and delicious recipe variety.

A gift to my aspiring baker granddaughter, who is 11. She loves the book! She appreciates the photos of each step & how the finished product should look! Can't wait to try the goodies she is planning on making!

I bought this as a gift for a friend but am considering getting it for myself as well. As a cook one can always learn more about any subject and this book is one of the best fundamental baking books that I have seen. Great pictures illustrating what to bake and how to bake it. I did not bake anything out of this cookbook, but my brother has and he recommended it highly and has been using it at least once a week to bake something, mostly cakes, with great results. My friend has 3 daughters and she really enjoys teaching them to bake, that is why I got this for her. It is a great book for that purpose and they were really thrilled with it.

I love Jane Horby's writing style and the layout of her cookbooks. The recipes are clear, easy to follow and most importantly, delicious! This is definitely a cookbook with a European/British flair, which was a nice addition to my Southern cooking staples.

Purchased as a gift for an accomplished, frequent baker. I was afraid the book might be too simplified for her, but it wasn't. There are a nice mix of easy and challenging recipes to please any baker.

Easy to follow instructions on really awesome treats!

Purchased as a companion to our edition of *What to Cook & How to Cook* It is exactly as user-friendly with meticulously photographed ingredients and steps to check your progress against. I wish all cookbooks could be as thorough and explicit. Not to mention the recipes are excellent of

course.

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