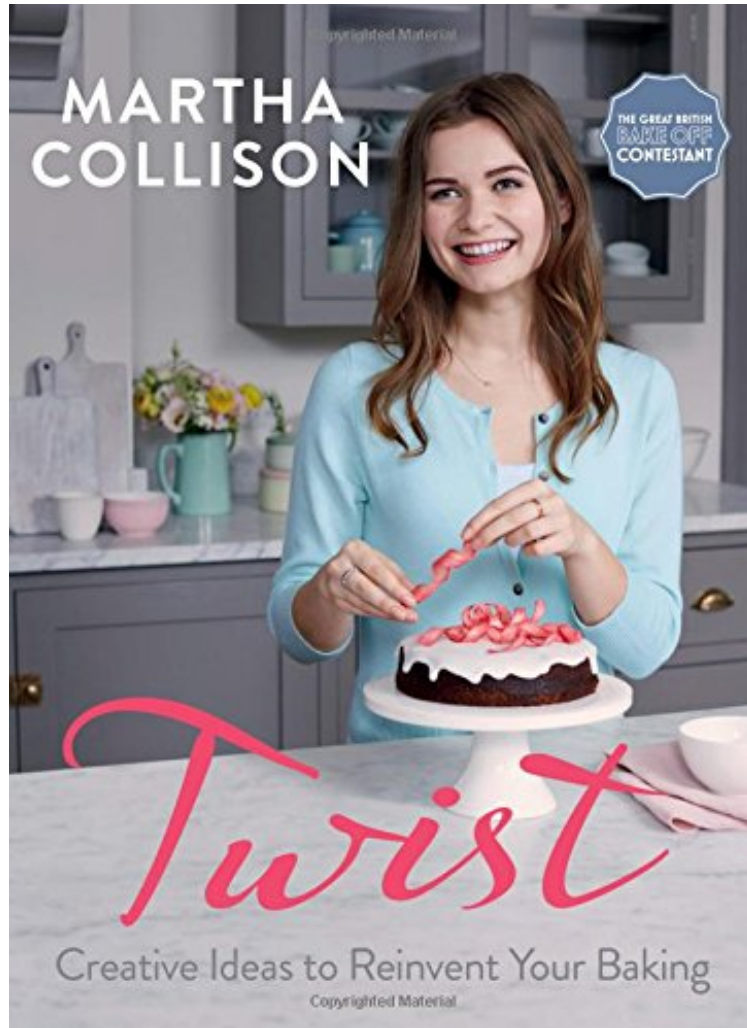


[PDF] Twist: Creative Ideas to Reinvent Your Baking

Twist: Creative Ideas to Reinvent Your Baking

Martha Collison

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#125524 in Books Collison Martha 2016-07-14 2017-06-06Original language:EnglishPDF # 1 9.70 x .80 x 7.50l, .60 #File Name: 0008168261224 pagesTwist Creative Ideas to Reinvent Your Baking | File size: 46.Mb

Martha Collison : Twist: Creative Ideas to Reinvent Your Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised Twist: Creative Ideas to Reinvent Your Baking:

0 of 0 people found the following review helpful. Five StarsBy J W.So far, tasty bakes!8 of 8 people found the following review helpful. Twist is easy to follow and has yielded amazing results thus farBy CustomerThe book is so well thought out, it starts with 'basic' recipes that you can modify in so many different ways. Twist is easy to follow and has yielded amazing results thus far. Whether you are an amateur or experienced baker, I think you'll find the recipes and flavors unique and refreshing. In love with this book; can't wait for Crave to come out!4 of 4 people found the following review helpful. A good price and a very good baking cookbook.By AxewThe book is very nice with

photos of all of the recipes. I made the Apricot Pistacio Cake and it turned out delicious!

Martha Collison amazed the judges and viewers alike as the youngest ever contestant in the 2014 series of The Great British Bake Off. Martha shone with her Showstopper skills and extraordinary 'Technical Challenge' knowledge. Here in her first book, she offers a brilliant new approach to baking – a way to master baking, while adding 'twists' to recipes to make contemporary bakes that everyone will love. With clever illustrations and know-how throughout, alongside beautiful photography, Martha demonstrates how to take basic recipes and alter them into something new. Whether it's a cake, a biscuit or even a pastry recipe, she shows how to alter the method, the balance of ingredients or the mixture of flavours to ensure exciting, magical bakes every time. Transform her Never-Fail Vanilla Cupcakes into Lemon Cheesecake Cupcakes, for example, or Caramel Macchiatos. Try Pink Grapefruit Drizzle Cake, instead of the usual Lemon, and then mix it up with Gin Tonic flavours. Or take Macarons to a whole new level and try Peach Bellini Macarons or even a Macaron Shell Ice-Cream. Fresh, innovative and genuinely exciting, *Twist* looks set to make adventurous bakers of us all.

Reliable recipes for favourite bakes, as well as new ideas for creations that are sure to impress –
GOOD HOUSEKEEPING A wonderful guide to rustling up Martha's tried-and-trusted favourites. It is engaging, well-written and reflects her interest in the science underpinning baking – **YOU** magazine About the Author Martha Collison is the youngest ever baker on The Great British Bake Off – she made it all the way to the quarter finals whilst studying for her AS Levels! Martha is a self-taught baker who started cooking at the age of eight – the result of her brave parents letting her loose in the kitchen and enjoying the (sometimes mixed) results. Since then her baking repertoire has grown no end, and she now balances studying part-time for her A Levels with writing and testing recipes for various purposes, including a monthly column in Waitrose Weekend as well as her own blog. She loves spending time with her family, and is passionate about helping with charitable campaigns including #NoChildTaken with Tearfund.