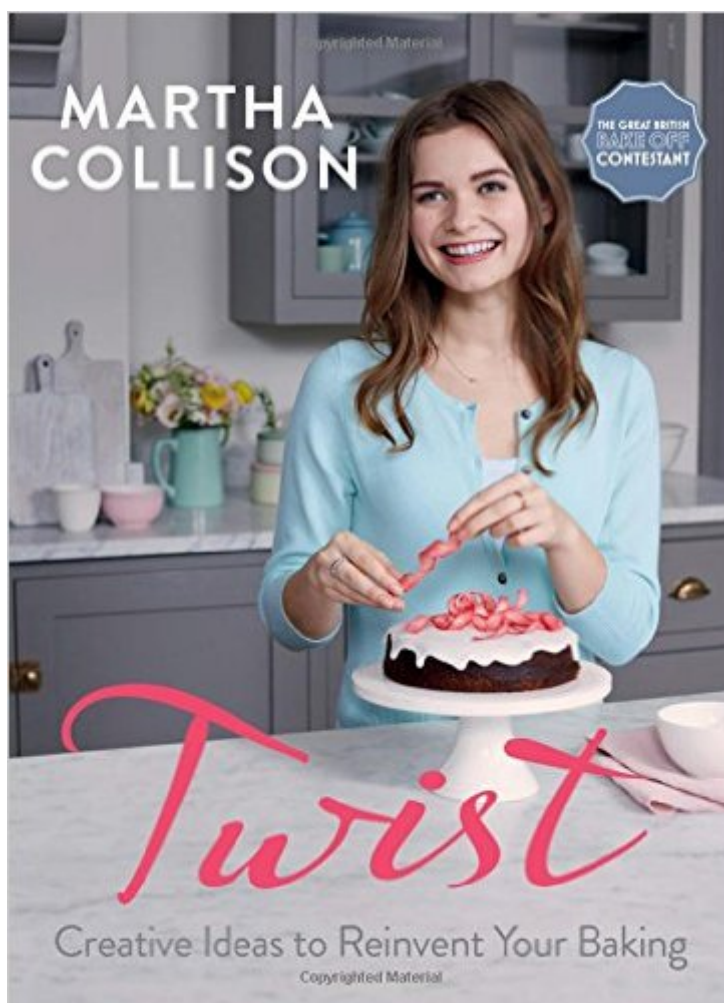


The book was found

Twist: Creative Ideas To Reinvent Your Baking



Synopsis

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.

Book Information

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Average Customer Review: 5.0 out of 5 stars 6 customer reviews

Best Sellers Rank: #20,837 in Books (See Top 100 in Books) #3 in *Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Garnishes* #7 in *Books > Cookbooks, Food & Wine > Main Courses & Side Dishes > Brunch & Tea* #8 in *Books > Cookbooks, Food & Wine > Baking > Pastry*

Customer Reviews

– 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

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.

So far, tasty bakes!

The 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!

The book is very nice with photos of all of the recipes. I made the Apricot Pistacio Cake and it turned out delicious!

Love the concept of this book. have 1 good base recipe and developing many other recipes from the base.

Purchased for my daughter's birthday! She loved it!!

One of my go to baking books! I was a huge fan of Martha on GBBO and was so excited to try her recipes! Everything I've made has been delicious! Martha's the best!

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