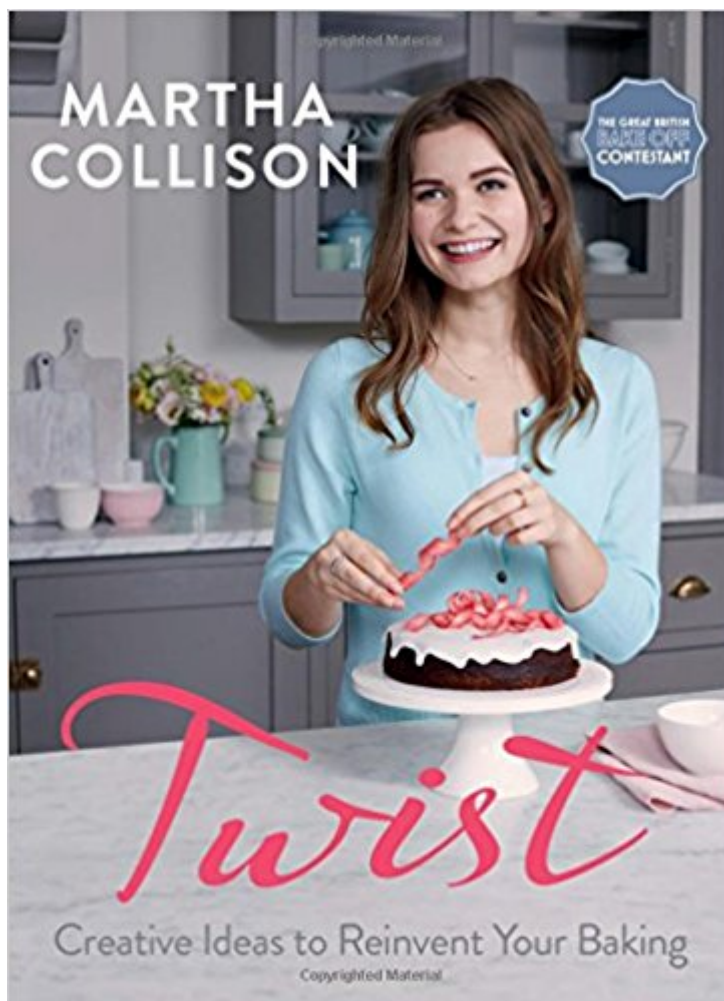




The book was found

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

Hardcover: 224 pages

Publisher: HarperCollins (July 14, 2016)

Language: English

ISBN-10: 0008168261

ISBN-13: 978-0008168261

Product Dimensions: 7.5 x 0.8 x 9.7 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

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!

[Download to continue reading...](#)

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More)
Twist: Creative Ideas to Reinvent Your Baking Bread Machine Sourdough: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived

Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) The Graphic Designer's Digital Toolkit: A Project-Based Introduction to Adobe Photoshop Creative Cloud, Illustrator Creative Cloud & InDesign Creative Cloud (Stay Current with Adobe Creative Cloud) Reinvent Your Happiness: Five Steps to Your Best Self in 2017 Creative Lettering and Beyond: Inspiring tips, techniques, and ideas for hand lettering your way to beautiful works of art (Creative...and Beyond) Almond: Coconut: Almond Flour & Coconut Flour - Gluten Free Cookbook for Paleo Diet, Celiac Diet & Wheat Free Diet (paleo baking, paleo beginners, wheat ... baking recipes, gluten free diet cookbook) Professional Baking 6e with Professional Baking Method Card Package Set Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Baking Soda Power! Frugal and Natural: Health, Cleaning, and Hygiene Secrets of Baking Soda (60+) - 2nd Edition! (DIY Household Hacks, Chemical-Free, Green Cleaning, Natural Cleaning, Non-Toxic) How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition. Baking for Two: The Small-Batch Baking Cookbook for Sweet and Savory Treats On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Best Baking Recipes: A Donut, Pancake and Pizza: Everything that you need for Tasty Day (Baking Series Book 4) Cook's Illustrated Baking Book: Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine Baking with Julia: Savor the Joys of Baking with America's Best Bakers

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)