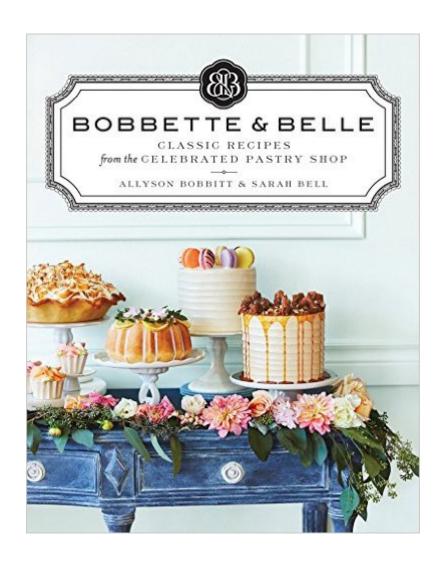
The book was found

Bobbette & Belle: Classic Recipes From The Celebrated Pastry Shop





Synopsis

Irresistible classic baked goods with a unique twist Allyson Bobbitt and Sarah Bell have been sharing their delectable creations with adoring patrons since the first Bobbette & Belle pastry shop opened its doors in 2010. Visitors come from near and far to enjoy a wide selection of cakes, cupcakes, tarts and their beloved French macarons and decadent hot chocolate. Beautifully packaged caramel corn, homemade marshmallows in soft shades of pastel and cookies are among a few of the favourite take-home treats. In Bobbette & Belle, Allyson and Sarah share their most loved recipes that fill their French-inspired pastry shops, from Soft and Chewy Ginger Cookies and Dark Chocolate Brownie Fudge Cake to Caramelized Almond Torte and Mile-High Lemon Meringue Pie. Over 100 recipes and variations including classic cookies and bars; cupcakes and layer cakes; loaves, scones, bundts and tortes; crumbles, tarts and pies; French macarons; confections and more to create your own magical world of sweets at home. Stunningly designed with gorgeous photography, this book is just as enchanting as the Bobbette & Belle treats themselves.

Book Information

Hardcover: 264 pages

Publisher: Viking (October 4, 2016)

Language: English

ISBN-10: 0670068322

ISBN-13: 978-0670068326

Product Dimensions: 8.3 x 0.9 x 10.3 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Best Sellers Rank: #14,569 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food &

Wine > Desserts > Confectionary #42 in Books > Cookbooks, Food & Wine > Baking

Download to continue reading...

Bobbette & Belle: Classic Recipes from the Celebrated Pastry Shop A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes The Four & Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional Miette: Recipes from San Francisco's Most Charming Pastry Shop Miette: Recipes from San Francisco's Most Charming Pastry Shop by Meg Ray (6/22/2011) Shop Drawings for Craftsman Interiors: Cabinets, Moldings

and Built-Ins for Every Room in the Home (Shop Drawings series) The Coffee Shop Business Plan: How to Open a Coffee Shop and Ensure it's Successful, Popular, and Profitable The Fundamental Techniques of Classic Pastry Arts Chocolate Chip Sweets: Celebrated Chefs Share Favorite Recipes Golden Door Cooks at Home: Favorite Recipes from the Celebrated Spa Silver Oak Cookbook: Life in a Cabernet Kitchen - Seasonal Recipes from California's Celebrated Winery Vegan Fusion World Cuisine: Extraordinary Recipes & Timeless Wisdom from the Celebrated Blossoming Lotus Restaurants Learn to Draw Disney's Enchanted Princesses: Learn to draw Ariel, Cinderella, Belle, Rapunzel, and all of your favorite Disney Princesses! (Licensed Learn to Draw) The Poppy Lady: Moina Belle Michael and Her Tribute to Veterans American Queen: The Rise and Fall of Kate Chase Sprague--Civil War "Belle of the North" and Gilded Age Woman of Scandal A Southern Belle Primer: Why Princess Margaret Will Never Be a Kappa Kappa Gamma Belle and the Beau

Dmca