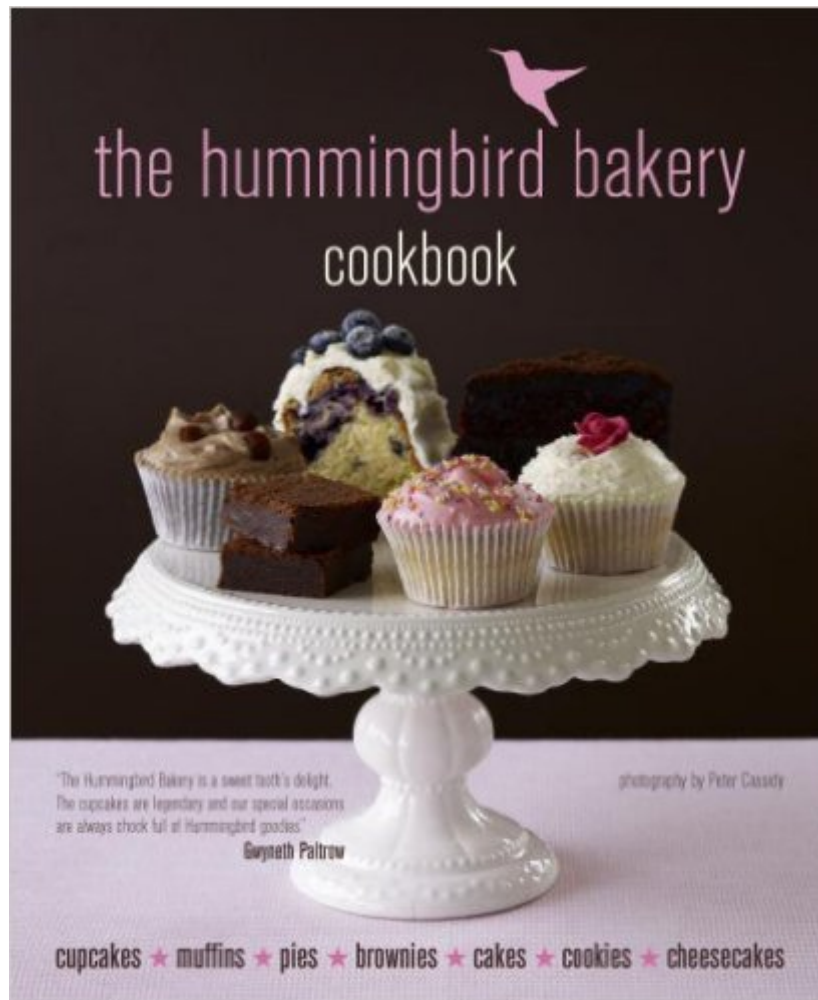


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# Hummingbird Bakery Cookbook



## Synopsis

Tarek Malouf opened the first Hummingbird Bakery in London's fashionable Notting Hill district in 2004. This cookbook allows you to step inside this unique bakery and bring its trademark butter cream swirls, sprinkles, and layer-cake slices into your own kitchen. The Hummingbird's Cupcakes fly off the shelves faster than any other cake. Who can resist an adorable Vanilla Cupcake topped with candy-colored butter cream frosting and scattered with sprinkles? Take Cakes to the next level with some mouthwatering recipes. Red Velvet and Carrot are both favorites at the Bakery, and the Hummingbird Cake is a sweet, sticky triumph of banana and pineapple. Open Pies, pies with tops on, delicate pies and no-holds-barred pies: There's no shortage of options. Try Lemon Meringue with its mountain of golden fluffy meringue atop a rich, tangy lemon cream. You'll find favorite Pecan Pie here too. When you need a sweet fix, Brownies & Bars hit the spot. Rocky Road and Muesli Bars are always popular and make welcome additions to a packed lunch. There can't be much that beats a homemade Blueberry Muffin with your first cup of coffee in the morning. Finally, there's something childishly satisfying about a big, chewy Cookie studded with chocolate chunks--there's something here for every king of cookie fiend. \*Classic bakes are back in vogue and this book provides 50 simple recipes for everyone's favorites--from Vanilla Cupcakes to Key Lime Pie. \*\*If you haven't tasted a Hummingbird Bakery look-too-good-to-eat cupcake, you've definitely missed out."

Marie Claire

## Book Information

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## Customer Reviews

\*EDITED\* There have been a number of mixed reviews about this book - in fact, there're quite a few negative ones that almost put me off trying to make anything from the recipes. I really wanted to know if this book was worth anything so I decided to prove it to myself. I am a decent baker; that is to say, I taught myself to cook and bake on a regular basis (often with good success!) but have no real culinary skills or knowledge. However, I do spend enough time in the kitchen to notice that the methods for doing various things in this book is quite different from most recipes that are commonly used. For example, the methods for mixing the cake mixture in Vanilla Cupcakes provide that you first combine flour, sugar, baking powder, salt and a bit of milk in one bowl; and some eggs, milk and vanilla extract in the other. Once thoroughly incorporated, the book tells you to mix the two together. Now, most recipes would ask you to first beat the egg and sugar in one bowl, add the milk and vanilla, follow by the dry ingredients. But I decided to stick closely to the recipes provided - using whatever amount of ingredients (which may seem "ridiculous" to many people) that the book suggests, and have my fingers crossed. The results? Well, the cupcake recipes (vanilla, chocolate and the velvet cupcakes) that I've attempted so far have turned out pretty good! They're all very tasty and do not appear to be "dry" or "inedible" in any way. My guess is that for those of you who are rather experienced would question the validity of the recipes and so instead of sticking to the book, would be tempted to do "what they think is best" - which is probably why there're more experienced bakers complaining about their various failures, etc.

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