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# English Teatime Treats: Delicious Traditional Recipes Made Simple



ENGLISH TEATIME TREATS

DELICIOUS TRADITIONAL RECIPES MADE SIMPLE

SANDRA HAWKINS



## Synopsis

Full color recipe book which uses US cup measures. Click on Sandra Hawkins above to view the video trailer! Would you love to bake an English Teatime Treat recipe, but think it would take ages and you just don't have the time? Do you feel that you don't really know where to start in baking something from scratch? Do you dread all the cleaning up? This revolutionary and powerful cookbook will transform your cooking life! Despite what you may have been told, you don't need to be a trained chef to bake! Sandra guarantees that you will need: No electric mixers or food gadgets. No rubbing in and no rolling out. No pile of cleaning up, and No special training or experience. You need just a saucepan, your cup measures and a pan for the oven. And many recipes go from measure to munch in less than 30 minutes. This cookbook challenges everything you've been told about baking and opens your eyes to the easy way to create something amazing from scratch. You won't need a cake mix to bake an easy cake! This book will enable you to cook like never before! Having studied Chemistry in college, Sandra has carefully researched the amazing processes that transform simple ingredients into mouth-watering treats. She has re-engineered complicated recipes to be really easy to prepare. In this book you will create many wonderful recipes including:- English Scones- Cakes including the inspirational Medieval Honey Cake with Earl Grey Tea frosting - English biscuits (cookies) including mouthwatering shortbreads- Exotic Teatime Treats- Old English Pikelets- Savories And if that isn't enough, Sandra helps you put it all together for an amazingly straightforward English Afternoon Tea Celebration. Sandra also includes a copious number of fun facts with the recipes, so that you can have a bit of fun with your friends, and not only enjoy the delicious baking, but also a little light-hearted chat. What's stopping you from believing that you can bake more easily and successfully than you ever thought possible? Scroll to the top and click the 'buy now' button.

## Book Information

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## **Customer Reviews**

Anything that is simple to make and delicious to eat has my immediate attention. This beautiful book of tested recipes delivers the promise in offering both. The author Sandra Hawkins shares her simple ingredients and straightforward methods, along with the history behind each recipe, and some of the ingredients. She also tells a story or two about some famous people who made and even ate them! Sandra does not stop there; she kindly walks you through each step in making a great cup or pot of tea, so you can enjoy this delicious beverage with your homemade delights! Her photos of each treat as well as a few of London make this book unique. I hope you enjoy every page and every bite â€“ like I plan to!

Beautifully illustrated, accompanied by great little stories about the origin of the treat, Sandra Hawkins has made my childhood fantasies accessible. Raised on a diet of Enid Blytons and books by other English authors in the humid and hot Bombay, these treats always evoked a sense of wonder and delight. Now I can make them at home anytime, anywhere!! Thank you Sandra.

What a fun book to read! I gulped the book down and when I got to "Rich Scones", I went out to buy the ingredients at the store and rushed home to bake them. The aroma of the scones was a nice backdrop for me to finish the rest of the book, and continue to do my own writing. Eating them was a reward at the end of a good day's work. I'm not English, but having tried English afternoon tea in London, I fell in love with it. We even bought a three-tier plate set to have our own teatime, but we don't have ready-made teatime treats in Taiwan. So, when I came across this easy recipe book, I was extremely happy to make these treats. The fun facts and stories made the book more than just a collection of recipes. The author's knowledge and love for teatime treats is infused in each word. I

highly recommend this book to anyone like me, who enjoys an easy, quick-to-make yet satisfying guide to making our own teatime celebrations. 30 minutes from measure to munch here we come!

I'm somewhat of a recipe hoarder, and always on the look out for something novel. I'm not one to create appetizers and things that require fuss and muss. I'm more of a one dish kind of person. So I was a bit skeptical of whether I would enjoy the book. However, it was on a free promo, so I thought I would check it out. I was pleasantly surprised at the contents. The author has fun facts listed with different recipes that make this book a joy to read. And these recipes are SO easy - even a child could make them - but at the same time they are very unique. Many of these treats are healthy - and that's important to me. Many of the recipes are gluten free (or can be easily adapted to be be) - and that's important to me. Treat recipes that use everyday ingredients that I have in my house - that makes things easy for me. Treats that can be thrown together in 30 minutes or less without much fuss - that means I can quickly throw something tasty together for that last minute arrival by that negative neighbor that you really don't want to see (a little sugar might turn the conversation around). Make your friends and neighbors jealous - create something totally different to take with you to that potluck.

I enjoyed High Tea in Victoria B.C several years ago. but did not know any of the history behind the practice. Loved the fun facts through out the book. This book is full of recipes I can't wait to try, starting with the easy cream puffs. Hopefully it will become an in print book someday. It would make a great gift!

This is a beautifully illustrated and well set out book, with recipes matched with interesting information, including the provenance of the word 'tiffin'. I loved that these are all one-dish recipes. The main problem with baking is the many dishes to be cleaned up later! Not with this book. The recipes are robust enough to perform well with whatever equipment you have at home, as evidenced by the Orange Scented Almond macaroons that I've already tried out, with cashews as decoration. Yummy and gone in a couple of minutes. I'm looking forward to trying out the savouries as well, there are some interesting sandwich combinations in there that would balance the delicious cakes and biscuits.

Reading this lovely book was like sitting down with wonderful Sandra over tea and finding a new best friend. I simply can't wait to try all these recipes, and honestly I'm wondering why Sandra isn't

on the Food Network, because I would certainly watch her! "Thirty minutes from measure to munch" is my new favorite phrase.

After watching the Great British Bake Off and seeing the amazing goodies created, I'm glad to have this book to try out some real English recipes. As a baker the recipes sound amazing and the pictures will make you drool. Medieval honey cake with earl gray tea frosting! I can't wait to try this one out. Oh and I'm a huge tea drinker too, so this book is perfect. Thanks Sandra for giving us American's access to your fine recipes from across the ocean. I love the stories and background included with each recipe too.

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