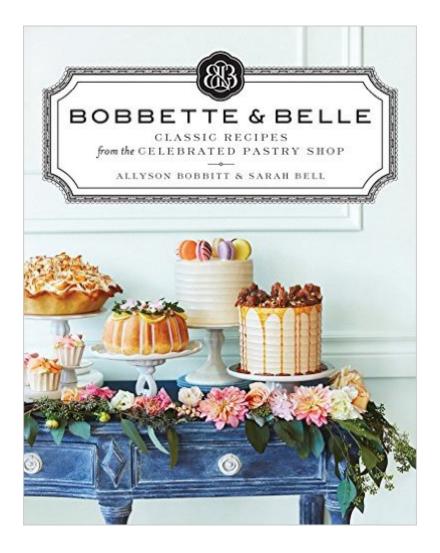
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Bobbette & Belle: Classic Recipes From The Celebrated Pastry Shop





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

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