

Mary Berry Cookery Course: A Step By Step Masterclass In Home Cooking

Find comfort with Mary's easy home cooking. In this brand new tie-in to a new BBC Two series, Mary Berry shares over 120 of her ultimate food recipes, all made simply and guaranteed to get smiles around your kitchen table. Mary's utterly reliable recipes are perfect for days when you want tasty and dependable food. Come home to the delicious simplicity of a Whole Roasted Squash with Garlic and Chilli Butter, or a warming Spicy Sausage and Red Pepper Hot Pot. Treat your family to Slow Roast French Lamb with Ratatouille, and spoil everyone with a decadent Frangipane Apple and Brioche Pudding. Featuring all the recipes from Mary's new series, plus many more fresh from Mary's kitchen, every single dish is accompanied by a photograph of the finished food, so you know exactly what you're making. Each recipe includes Mary's trademark no-nonsense tips and techniques for getting ahead, and has been rigorously tested to make your cooking stress-free.

'A laugh on every page' – Lucy Diamond, bestselling author of *The Beach Cafe*
What Would Mary Berry Do? by Claire Sandy is a delicious feast of a funny novel, perfect for fans of Jenny Colgan and Allison Pearson. Marie Dunwoody doesn't want for much in life. She has a lovely husband, three wonderful children, and a business of her own. But her cupcakes are crap. Her meringues are runny and her biscuits rock-hard. She cannot bake for toffee. Or, for that matter, make toffee. Marie can't ignore the disappointed looks any more, or continue to be shamed by neighbour and nemesis, Lucy Gray. Lucy whips up perfect profiteroles with one hand, while ironing her bed sheets with the other. Marie's had enough: this is the year it all changes. She vows to follow - to the letter - recipes from the Queen of Baking, and at all times ask, 'What would Mary Berry do?' Husband Robert has noticed that his boss takes crumb structure as seriously as budget cuts and with redundancies on the horizon, he too puts on a pinnie. Twins Rose and Iris are happy to eat all the half-baked mistakes that come their way, but big brother Angus is more distant than usual, as if something is troubling him. And there is no one as nosy as a matching pair of nine-year-old girls . . . Marie starts to realise that the wise words of Mary Berry can help her with more than just a Victoria Sponge. But can Robert save the wobbling soufflé that is his career? And is Lucy's sweet demeanour hiding something secretly sour?

This is a work of fiction, in no way endorsed by Mary Berry, and where neither Mary Berry herself nor her recipes feature.

Let Mary solve all your Christmas troubles with this fabulous collection of her favourite Christmas recipes. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season.

"There's something magical about the process of makinga cake from scratch, a process that transforms a few simple ingredients–butter, sugar, flour, and eggs–into culinary artistry." –Tish Boyle

Mary Berry Autobiography

Jane's Patisserie

Classic Dishes and Baking Favorites Made Simple

What Would Mary Berry Do?

Delicious, no-fuss recipes from Mary's new BBC series

Mary Berry's Baking Bible

With over 650 recipes, this is the biggest ever cookbook from Britain's best-loved cookery writer that no kitchen should be without. This updated edition of Mary's million-selling cookbook is the only Mary Berry book that you need. Every delicious recipe is accompanied by beautiful photography to inspire your cooking, with an eclectic mix of traditional dishes, exotic flavours, and classic Mary Berry recipes. Learn to make every type of dish, including soups, poultry, game, pies, desserts, cakes, and vegetarian favourites. Every enticing chapter starts with a know-how section to get you ready to cook and shows you Mary's trusted tips and tricks. These tried and tested Mary Berry recipes include mouth-watering meals for family and friends no matter the occasion, including hummus, salmon roulade, prawn tacos, chicken pot pie, English roast beef, moussaka, dairy-free lasagne, croissants, key lime pie, and ginger snaps! Perfect for everyday cooks and Mary Berry fans alike, Mary Berry's Complete Cookbook is the crowning glory of every cook's shelf. Previous edition ISBN 9781405370950

With delicious recipes from soups, starters and mains to bread, puddings and cakes, you can master the foundations of cooking and build your culinary repertoire under the guidance of Mary Berry.

Following the success of Mary Berry's 100 Cakes and Bakes, the baking queen returns with this wonderful collection of 100 more recipes for biscuits, pastries, cupcakes and teabreads, cakes, tarts, pies, cheesecakes and sponge puddings - plenty of inspiration to satisfy any sweet tooth. She includes both classic recipes and new ideas, which have all been tried-and-tested and photographed, making this the perfect baking book for beginners and an excellent companion to Mary's 100 Cakes and Bakes.

150 everyday recipe favorites from the star judge of the ABC series The Great Holiday Baking Show and the PBS series The Great British Baking Show. Cooking with Mary Berry covers a broad selection of recipes-brunch ideas, soups, salads, appetizers, mains, sides, and desserts-drawing on Mary's more than 60 years in the kitchen. Mary, like her French Onion Soup, Steak Diane, and Cinnamon Rolls, are familiar classics, but all have been adapted to follow Mary's prescription for dishes that are no-fuss, practical, and foolproof. Step-by-step instructions, tips, and tricks make following in the footsteps of Britain's favorite chef easy, and full-color photographs of finished dishes provide inspiration along the way. Perfect for cooks who are just starting out-and anyone who loves Mary Berry-the straightforward yet special recipes in Cooking with Mary Berry will prove, as one reviewer has said of her recipes, "if you can read, you can cook."

Simple Cakes

Mary Berry's Cookery Course

Mary Berry's Family Sunday Lunches

Baking with Mary Berry

Foolproof Recipes & Easy Techniques

Cakes, Cookies, Pies, and Pastries from the British Queen of Baking

Sunday lunch is one of the great British traditions and in Family Sunday Lunches Mary Berry brings together the classics and her own family favourites to create an invaluable all-year-round cookbook. Full of reliable and delicious recipes to suit cosy informal meals and show-stopping feasts for friends, this is more than just a Sunday roast book. Mary brings Sunday lunch right up to date and shares her springtime starters, autumnal fruit pies, slow-cooked casseroles and light summer salads - winter curries, garden buffets, moreish vegetarian meals and divine desserts are included, too. Mary hasn't forgotten the classic roast, though, and has fine-tuned the essential information for each and every one, as well as including all the traditional roast accompaniments - find out how to make the perfect Yorkshire puddings, homemade cranberry sauce and your very own knock-out stuffing. With prepare-ahead tips and Aga cooking instructions, Mary Berry's Family Sunday Lunches is an invaluable addition to every kitchen shelf.

The definitive baking collection from the undisputed queen of cakes This stunning cookbook brings together all of Mary Berry's most mouth-watering baking recipes in a beautifully packaged edition. Filled with 250 foolproof recipes, from the classic Victoria Sponge, Very Best Chocolate Cake and Hazelnut Meringue Cake to tempting muffins, scones and bread and butter pudding, this is the most comprehensive baking cookbook you'll ever need. Mary's easy-to-follow instructions and handy tips make it ideal for kitchen novices and more experienced cooks alike, and full-colour photographs and beautiful illustrations will guide you smoothly to baking success. Drawing on her years of experience to create recipes for cakes, breads and desserts, Mary Berry's Baking Bible will prove to be a timeless classic.

Fast Cakes is an unmissable, definitive new baking book from Mary Berry. Proper cakes that take 10 minutes or less to make and under an hour to bake. If you miss Mary's wisdom and inspiration in The Great British Bake Off, or want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you with over 200 easy recipes to make with confidence. There are scones, buns and biscuits that you can whip up for tea, traybakes and fruit loaves perfect for a school or village fet and of course foolproof cakes for every occasion from everyday recipes such as a Honey and Almond Cake to Mary's First-Rate Chocolate Cake. Not forgetting recipes you can make with your kids from Happy Face Biscuits to Traffic Lights and Jammy Buns. Straightforward recipes you can trust, Fast Cakes is a must-have for all busy bakers.

"These are my wonderful brand-new recipes - timeless classics, simple British dishes and delicious, modern favourites to tempt family and friends. With my trusted tips and techniques for quick, easy and foolproof cooking, in Classic I'll show you how to make the very best food in my own special, no-fuss way."
Mary Berry Britain's most trusted cook, Mary Berry, has been showing the nation how to make delicious, foolproof food for decades. This brand-new collection from her landmark new BBC One series brings together everything we love about Mary – wonderfully simple but utterly dependable recipes that are essential for every home. These are recipes everyone can enjoy cooking and eating, no matter their time, budget or confidence. Featuring all the recipes from Mary's new television series, each accompanied by Mary's no-nonsense tips and techniques, this stunning step-by-step cookbook ensures perfect results every time. From ever-popular classics like Rack of Lamb with Orange and Thyme Sauce or Lemon Meringue Pie, to a perfect loin of pork with apple sauce, Mary cooks alongside you every step of the way.

Mary Berry's Quick Cooking

Rosemary Shrager's Cookery Course

Classic Home Cooking

150 Tried and Tested Recipes to Be a Better Cook

The Cake Book

Mary Berry Cooks

In this brand-new, official tie-in to Mary's most anticipated series, the nation's best-loved home cook will teach you to cook with confidence, with over 120 delicious recipes. This book features all the recipes from the show, including delicious weeknight dinners, irresistible dinner party suggestions and of course, plenty of tempting traybakes and biscuits for those with a sweet tooth. Featuring her no-nonsense tips and techniques, each chapter ensures perfect results every time, whatever you're cooking. In addition, Mary's no-fuss advice will help you foolproof your kitchen – whether that's preparing ahead to entertain a crowd, planning weekly family meals, or ensuring your store cupboard is well stocked. With Mary's no-fuss guidance, discover how every delicious dish can be made completely foolproof.

Get back to kitchen basics and learn to cook great food with Mary Berry Do you want to cook fantastic food, but feel your kitchen skills aren't up to scratch? Let Mary Berry's How to Cook take you back to culinary basics and give you the confidence to succeed. Pick up fundamental techniques to create a range of delicious starters, mains, desserts and breads, taking you from start to finish, and explaining exactly what to do. Follow 12 key recipes, ideal for beginners: master these, and then use your new skills to whip up 100 mouth-watering recipes from Moroccan spiced lamb to pineapple upside-down cake. Whether it's boiling the perfect egg or making fantastic flaky pastry, serving up chicken caclietore or lemon and apple tart, with tried and trusted guidance from one of Britain's most popular cookery writers, Mary Berry's How to Cook is the guide that will get you cooking.

Even the most organised cook can find themselves pressed for time when entertaining. This text gives the answer for the time-poor cook, providing 100 recipes devised to be either worked through in the normal way or taken to a 'holding point', a stage that will give you a head start when time is limited.

Become a better cook with Rosemary Rosemary Shrager has a passion for sharing what she loves: delicious food anyone can learn to make and enjoy. With decades of experience as a chef and cookery teacher, Rosemary knows how to make even the most nervous of cooks feel confident in the kitchen. Starting with classic principles and skills, Rosemary will show you how to develop as a cook recipe-by-recipe, so each new skill is learned through practical experience. Learn how to poach a perfect egg, make the creamiest béchamel sauce, knead a light and fluffy white loaf, bake a warming chicken and potato pie from scratch. With Rosemary's guidance and delicious dishes along the way, this is the most enjoyable way to learn to cook. With over 140 recipes, and gorgeous photography and illustrations throughout, this book is an essential for anyone who wishes they could have Rosemary by their side in the kitchen.

Cook Up a Feast

120 joyful recipes from my new BBC series

Love to Cook

Mary Berry's Simple Comforts

Mary Berry Cookery Course

Over 100 recipes presented by Berry, who studied at the Cordon Blue in Paris. She explains the use of wine, garlic, herbs and other characteristic ingredients in French cooking.

A cookery course from the UK's much-loved cookLet Mary take you from new cook to good cook or from good cook to great cook with Mary Berry's Cookery Course. With delicious recipes from soups, starters and mains to bread, puddings and cakes, you can master the foundations of cooking and build your culinary repertoire under the guidance of Mary Berry.Learn how to cook Mary Berry's favourite recipes with ease and find out how Mary gets her roast chicken skin so crispy and how she ensures her apple pie doesn't have a "soggy bottom". Perfect the basics of cooking with 12 classic 'master recipes' such as leek and potato soup, chargrilled salmon fillets and Victoria sandwich cake with step-by-step instructions. Then cook your way to success with over 100 fail-safe recipes with photographs of each finished dish so you know what you're aiming for each time. Mary also offers advice on ingredients and how to keep a well-stocked pantry as well as teaching kitchen techniques such as whipping egg whites to guarantee perfect results every time.Mary Berry's Cookery Course is perfect for all home cooks who want to learn to cook 'the Mary Berry way'.

"This is Mary's personal recipe book of over 150 mouth-watering ideas, all carefully written, tested and updated with her long-time friend and assistant Lucy Young." –Front flap.

'We have written here about terrible things that we never wanted to think about again . . . Now we want the world to know: we survived, we are free, we love life.' On May 6, 2013, Amanda Berry made headlines around the world when she fled a Cleveland home and called 911, saying: "Help me, I'm Amanda Berry . . . I've been kidnapped, and I've been missing for ten years." A horrifying story rapidly unfolded. Ariel Castro, a local school bus driver, had separately lured Berry and two other young women, Gina DeJesus and Michelle Knight, to his home, where he trapped them and kept them chained. In the decade that followed, the three girls were frequently raped, psychologically abused and threatened with death if they attempted to escape. Years after she was taken, Berry had a daughter by their captor, a child she bravely raised as normally as possible under impossible conditions. Drawing upon their recollections and the secret diary kept by Amanda Berry, Berry and Gina DeJesus describe the unimaginable torment they suffered and the strength and resourcefulness that enabled them to survive. Pulitzer Prize-winning Washington Post reporters Mary Jordan and Kevin Sullivan interweave the events within Castro's house with original reporting on the efforts to find the missing girls. The full story behind the headlines – including details never previously released on Castro's life and motivations – Hope is a harrowing yet inspiring chronicle of two women whose courage and ingenuity ultimately delivered them back to their lives and families.

A Memoir of Survival

Mary Berry Cooks The Perfect

A Step-by-Step Masterclass in Home Cooking

Mary Berry's Christmas Collection

Over 650 recipes

Sweet Battlefields

For the most entertaining cookbook from Mary Berry and Lucy Young Cook up a Feast is packed with 150 foolproof recipes perfect for every special occasion, with easy to follow step-by-step instructions from delicious party bites to gorgeous desserts as well as classic favourites with a twist to impress your guests. Mary and Lucy cover all possible occasions - easy lunches for friends, smart dinner parties, festive family gatherings, buffets and parties for a crowd. Their straightforward advice will guarantee stress-free entertaining every time, from how to plan a party, to menu planners that will help you choose the best dishes for feasts or themed parties. Any worries about making the right amount of food are removed with every recipe including the quantity for different numbers already worked out for you. Cook up a Feast provides plenty of great advice to help you prepare ahead - cooking for friends will always be a pleasure, helping you bring to life the party you've dreamed of.

A cookery course from the UK's much-loved cookLet Mary take you from new cook to good cook or from good cook to great cook with Mary Berry's Cookery Course, now in paperback. With delicious recipes from soups, starters and mains to bread, puddings and cakes, you can master the foundations of cooking and build your culinary repertoire under the guidance of Mary Berry.Learn how to cook Mary Berry's favourite recipes with ease and find out how Mary gets her roast chicken skin so crispy and how she ensures her apple pie doesn't have a "soggy bottom". Perfect the basics of cooking with 12 classic 'master recipes' such as leek and potato soup, chargrilled salmon fillets and Victoria sandwich cake with step-by-step instructions. Then cook your way to success with over 100 fail-safe recipes with photographs of each finished dish so you know what you're aiming for each time. Mary also offers advice on ingredients and how to keep a well-stocked pantry as well as teaching kitchen techniques such as whipping egg whites to guarantee perfect results every time.Mary Berry's Cookery Course is perfect for all home cooks who want to learn to cook 'the Mary Berry way'.

Find out how Mary Berry enjoys her recipes to perfection Mary Berry Cooks The Perfect features over 100 exciting new recipes. What makes the book particularly special are the Keys to Perfection. For each recipe Mary identifies the crucial part to get right to guarantee best results, and then demonstrates it with step-by-step instructions. She reveals the secret to crisp pork crackling or melt-in-the-mouth salmon, how to bake a feather-light cake, or the key to a super-crunchy crumble topping. Imagine Mary is in your kitchen with you, saying "watch out for this bit" or "keep an eye on that", while also sharing many of the techniques that she honed over the years. There is a variety of recipes for the whole family to enjoy, quick suppers to rustle up after work, and impressive dishes for when you entertain. Some are tried and tested favourites with a new twist, others use a selection of new ingredients or flavour combinations. Mary knows the details in a recipe that make all the difference. Discover them in Mary Berry Cooks The Perfect.

A sweet and savoury collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, *The Great Holiday Baking Show* . Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof?From breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in *Baking with Mary Berry* will prove, as one reviewer has said of her recipes, "if you can read, you can cook." Author Bio: Mary Berry is one of the UK's best-loved and most respected cooking writers and bakers, with more than 80 books to her name and over 6 million copies sold. She is a judge on the primetime ABC series *The Great Holiday Baking Show* and the PBS series *The Great British Baking Show*, based on the hit BBC TV program (*The Great British Bake Off*). Her focus on family food and on recipes that are no fuss, practical, and foolproof have won her a legion of fans worldwide. She lives in England and has five grandchildren?with whom she regularly bakes.

The Complete Aga Cookbook
Mary Berry's Ultimate Cake Book (Second Edition)
One Step Ahead
Over 100 Delicious Recipes for Relaxed Entertaining
Classic
Youth and the Libertan Civil War

Deliciously customisable cakes, bakes and treats. THE NO.1 SUNDAY TIMES BESTSELLER

Cooking with Mary Berry

Mary Berry Cooks Up A Feast

100 Sweet Treats and Puds

Mary Berry Cookery Course

Mary Berry makes cooking for gatherings of family and friends easier with over 160 recipes that work well for both small and large numbers of guests. Discover how she cooks for her family and friends during the Christmas party season, and for other occasions and celebrations throughout the year. Her timeless guidance and expert tips will help you cater smoothly and successfully on a small scale for dinners and lunches around a table, or on a larger scale for drinks parties, buffets and teatime. Adapting quantities is made easy. Recipes provide two sets of ingredients for serving either 6 or 12 guests, plus there is advice on how to scale up recipes for any number. Discover tips for preparing in advance and simple shortcuts and cook up a feast the stress-free way. The nation's queen of home cooking brings her foolproof, delicious approach to quick fix recipes. In this brand-new, official tie-in to the major BBC Two series, Mary shows how being in a rush will never be a problem again. Find brilliant 20- and 30-minute meals and enjoy wonderful dishes that can be swiftly assembled and then left to cook away while you do something else. Mary's utterly reliable, always delicious fast dishes tempt any taste buds and her no-fuss expertise means you can cook from scratch and put mouth-watering home-cooked food on your family's table without compromising on quality or freshness. This stunning cookbook, packed with colourful photography, includes over 120 new recipes, including all the recipes from the series, plus Mary's trademark no-nonsense tips and techniques for getting ahead in the kitchen so cooking is always stress-free. Looking for a fast, satisfying supper? There's Crumble fish pie, Lamb tagine with preserved lemon or Pan-fried spiced falafels. Something special for Sunday lunch or dinner with friends? Roast Venison fillet and peppercorn sauce, 30-minute Beef ragu or Roast fillet pork with sage and mustard sauce followed by Upside-down rhubarb pudding. With Mary's trusted advice and recipes, discover how easy fantastic fast cooking can be.

'I'm excited to share over 120 irresistible, no-fuss recipes that I hope will bring happiness into your kitchen. Each beautifully photographed dish celebrates the delicious ingredients and flavours I love, and which make cooking at home such a joy.' In this brand-new tie-in book to the BBC series, Love to Cook, Mary Berry will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends.

Popular French Cookery

Mary Berry's how to Cook

Hope

Favourite Recipes for Occasions and Celebrations

Over 100 fabulous recipes and tips for a hassle-free festive season

Mary Berry's Absolute Favourites

100 classic recipes from Mary Berry's personal collection. Mary Berry has been teaching Britain how to cook for over forty years. Now Britain's best-loved cook invites you into her kitchen to share the secrets of her favourite dishes in this all-new collection of classic recipes. With simple, seasonal ingredients and helpful hosting suggestions, Mary provides 100 mouth-watering recipes for every occasion -- including dinner party staples, the perfect picnic treats, hearty family dinners and of course, her trademark cakes and bakes. Each recipe has been carefully tested on conventional ovens and AGAs, and is accompanied by Mary's own words of wisdom on preparation. Whether throwing a special Sunday lunch, a simple one-pot supper or a sumptuous afternoon tea, Mary's no-nonsense instructions, as well as helpful tips on everything from seasonings to storage, make Mary Berry Cooks the perfect kitchen companion.

'Everyday cooking is about sharing your love of food with family and friends. With this book I hope that you will feel encouraged to create new favourites, making everyday meals into something extra-special.' Add a little Mary magic to your cooking with 120 brand-new recipes from the inspiring new BBC series. Delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist.

A cookbook and reference guide offers more than a thousand recipes for standard fare and new ideas, plus tips on presentation.

A sweet and savoury collection of more than 100 foolproof recipes from the reigning "Queen of Baking" Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show . Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof?From breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in Baking with Mary Berry will prove, as one reviewer has said of her recipes, "if you can read, you can cook." Author Bio: Mary Berry is one of the UK's best-loved and most respected cooking writers and bakers, with more than 80 books to her name and over 6 million copies sold. She is a judge on the primetime ABC series The Great Holiday Baking Show and the PBS series The Great British Baking Show, based on the hit BBC TV program (The Great British Bake Off). Her focus on family food and on recipes that are no fuss, practical, and foolproof have won her a legion of fans worldwide. She lives in England and has five grandchildren?with whom she regularly bakes.

The Complete Aga Cookbook

Mary Berry's Ultimate Cake Book (Second Edition)

One Step Ahead

Over 100 Delicious Recipes for Relaxed Entertaining

Classic

Youth and the Libertan Civil War

Whether you are an AGA aficionado or have never cooked on an AGA before, Mary Berry and Lucy Young's new AGA cookbook is just what you need by your side. It is 30 years since AGA first got in touch with Mary Berry about producing the AGA handbook and 15 since she followed it up with Mary Berry's New Aga Cookbook - now she has combined, improved, updated and revamped those books with Lucy's help to produce The Complete Aga Cookbook, which deserves its place on all 21st-century kitchen shelves. There have been many new trends in cooking in the intervening years, and a plethora of new ingredients, and Mary explores them in new recipes, adapting many ideas to the Aga way of cooking. As Mary herself says, an Aga rapidly becomes the centre attraction of the kitchen, acting as a warm focus for family, friends and animals. And cooking on an Aga is a joy: its spacious ovens produce perfectly cooked dishes, time after time. But we haven't forgotten those who cook on conventional cookers and instructions are supplied on each recipe. Complete with all the AGA user information, Mary and Lucy help you get the most out of your AGA as they guide the reader through time- and energy-saving tips - from melting chocolate on the back shelf, to frying drop scones on the Boiling Plate and slow roasting overnight in your Simmering Oven. A few recipes will be familiar (adapted old favourites, which she just couldn't bear to leave out) but, whether new or old, all have been cooked to perfection in the Aga, showing how versatile it really is.

In this official tie-in to Mary's gorgeous new six-part BBC Two TV series, Mary reveals the secrets of her very favourite food. Featuring all the foolproof recipes from the show, Mary introduces you to her favourite dishes using produce from the farmers' market, the herb garden, the seaside, the countryside and more. This all-new collection of over 100 fuss-free, delicious dishes offers yet more inspirational ideas that anyone can try. From tempting Mini Beef Wellingtons, perfect for a party, to her foolproof Saturday Night Pasta, Mary's no-nonsense advice means cooking for friends and family has never been simpler. And in course, there are plenty of indulgent cakes and teatime treats for those with a sweet tooth. The book also contains Mary's favourite Christmas recipes, from the two Mary Berry's Absolute Favourites TV specials. These are dishes that Mary never tires of, that are not too difficult to make, that don't have too many ingredients, and that'll have all your family asking for second helpings! From tempting canapés and inspiring salads to comforting suppers and indulgent cakes, it's never been easier to find a new absolute favourite.

Over many years, Mary Berry has perfected the art of cake-making and her skills have earned her a reputation as the queen of cakes. Now she has updated her classic home baking bible, the Ultimate Cake Book, and once again shares with you the secrets of her success. With over 200 classic cake recipes, Mary Berry's Ultimate Cake Book includes recipes for every cake, biscuit and bun you ever wanted to bake and many more. From the traditional Victoria Sandwich Cake, Tarte Tatin or Millionaires Shortbread to the indulgent Very Best Chocolate Roulade, Swiss Wild Strawberry and Walnut Cake or Sharp Lemon Cheesecake, there's a basic recipe for every occasion. Mary explains the basic methods of baking and gives advice on ingredients and equipment. Mary's easy recipes are interspersed with baking tips and solutions for the most common problems, making it possible for everyone to bake their favourite cake, whatever the occasion. From Queen of Tarts to the nation's heart, Mary Berry shares her Recipe for Life. In the words of her father, my birth caused no end of trouble. From the moment she came into the world - two weeks early, throwing her parents' lives into disarray - Mary has gracefully but firmly done things her own way.Born in 1935, in the city of Bath, Mary's childhood was a curious mix of idyllic picnics and ramblings, and alarming air raids; of a spirited and outdoorsy home life and a dreaded school existence. All brought out horribly short by an almost fatal bout of polio when she was thirteen, which isolated Mary in hospital, away from beloved family and friends for months.Recovery saw her turn to her true one passion - cookery. And so began a love affair that has - so far - spanned six remarkable decades; from demonstrating ovens in the early 1950s to producing glossy food magazines in the 60s and 70s, gradually becoming the country's most prolific and - many would say - best loved cookery writer. Until her emergence in the 21st century as a TV sensation and style icon on the Great British Bake Off.As a working mother, at the heart of a busy household, Mary became an expert at the art of juggling, even bringing her working life into her home with her Aga school. And there have been challenges, one terrible tragedy and many joys along the way. In this touching, evocative and fascinating memoir, we accompany Mary on her journey of nearly eighty years: a life lived to the full, with a wicked sense of fun and an eye for the absurd, it is the life of a delightfully traditional but thoroughly modern woman.Fans of The Great British Bake Off can't wait to get their hands on Mary Berry's Recipe for Life.Born in 1935, Mary has been teaching Britain how to cook for over half a century. Her far-reaching culinary career has taken her from recipe tester, cookery editor, author and entrepreneur to TV personality. Mary lives in Buckinghamshire with her husband Paul.

Mary Berry: Foolproof Cooking

Mary Berry's Complete Cookbook

Mary Berry Everyday

Step by Step

Easy bakes in minutes

The New Cook

Whether you are a beginner, an occasional cook or an accomplished one, The New Cook will guide and inspire you to create great food without fuss. Begin with the basics if your kitchen confidence needs a boost or go straight to the easy-to-follow recipes to make a new kind of meal where the approach is simple, the ingredients are fresh and the flavors are unforgettable. Complicated, time-consuming recipes and hard-to-get ingredients will become a thing of the past when The New Cook takes over your kitchen.

The fastest selling baking book of all time, from social media sensation Jane's Patisserie "This will be the most-loved baking book in your stash!" - Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscotti bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes requested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

Let Simple Cakes dispel the myth that cake-baking is all fuss and fiddle. Now Mary Berry guides you through the art of making the ultimate in comfort food, from cakes, biscuits and pastries, to meringues and more. From Coffee Cake and Devonshire Scones to Lavender Biscuits and, of course, the classic Victoria Sponge, each delicious recipe is accompanied by step-by-step illustrations and simple instructions to ensure impressive results every time. Including sections on ingredients, equipments and methods, as well as suggested party menus, baking has never been so simple.