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Apple James Rich 2019-08-08 Who doesn't love apples? Grown, harvested and eaten for centuries, apples play an important role in everyday life and are enjoyed in a huge variety of ways. Author James Rich hails from apple country in Somerset, England, where his family own a cider farm. Apples, it could be said, are in his blood, this is a collection of over 90 of his best-loved recipes. Try your hand at a summery Crunchy apple, cherry and kale salad, a comforting Slow-roasted pork belly and pickled apple, and an Ultimate apple crumble, all washed down with a Cider and thyme cocktail. James uses whole apples as well as cider, apple juice, cider brandy and cider vinegar to add depth to his dishes. Apples can be delicate and complementary, floral and simple or they can be bold, sharp and stand out from the crowd. Set to the backdrop of his family's stunning apple, Apple is a celebration of this humble fruit.

Towers and Tithes Christina Bauer 2021-11-09 Rapunzel Meets Jane Eyre in this fairy tale romance! I'm a Tower Tithe with a Rapunzel problem. That's not as weird as it sounds. Ever wonder how Rapunzel survives without leaving her home? After all, someone must stock groceries, buy hair products and fix the plumbing. Witches don't wield toilet brushes, so "Rapunzel care" becomes the job of Tower Tithes like me. Not that we choose this gig. We're just unlucky elves who get magically chucked into servitude. Since our kind live for ages, being a Tower Tithe can drag on for thousands of years... and I'm seventeen. Yipes. That said, it wouldn't be too awful if I had a cool Rapunzel. No such luck. I serve none other than Lady R, the social media sensation and sadist who lives in Manhattan's famous Apex Towers. With the help of her manager—a witch named Jocasta—Lady R releases daily gossip videos while assigning me "torture chores." Many tasks are designed to remind me how Lady R is the gorgeous variety of elf, while I'm beyond plain. I spend a lot of time scheming my escape. And dreaming about Dex, the hot prince who is Lady R's promised happily ever after. My name is Grayson Eyre, and this is my story. Perfect for readers who love young adult books with romance, action, adventure, and one-of-a-kind worldbuilding. Magicorum characters KNOW they're stuck in a fairy tale life template... and struggle with the role of fantasy and magic in their future. Fairy Tales of the Magicorum Series

Modern fairy tales with sass, action and romance 1. Wolves and Roses 2. Moonlight and Midtown 3. Shifters and Glyphs 4. Slippers and Thieves 5. Bandits and Ball Gowns 6. Fire and Cinder 7. Fairies and Frosting 8. Towers and Tithes 9. Mirrors and Mysteries

Bernard Clayton's New Complete Book of Breads Bernard Clayton 2006-10-03 A thirtieth anniversary edition of the classic baking guide provides updated advice on baking, storing, and freezing a wide assortment of breads, in a volume that also includes chapters on croissants, flatbreads, brioches, and crackers. Reprint. 35,000 first printing.

Advanced Materials and Techniques for Reinforced Concrete Structures Mohamed Abdallah El-Reedy Ph.D 2009-06-26 From China to Kuala Lumpur to Dubai to downtown New York, amazing buildings and unusual structures create attention with the uniqueness of their design. While attractive to developers and investors, the safe and economic design and construction of reinforced concrete buildings can sometimes be problematic. *Advanced Materials and Techniques for Rein*

A Passion for Chocolate Maurice Bernachon 1989 Collects easy-to-follow recipes for chocolate delights, from simple classics--chocolate pound cake and eclairs--to exotic treats--buche de noel and chocolate soufflé

Everyone Loves Tacos Felipe Fuentes Cruz 2018-12-06 Tacos are the beating heart of Mexico's food scene. Take your pick from over 65 authentic recipes for these little pocket rocket wraps, brought to you by Felipe Fuentes Cruz and Ben Fordham of Benito's Hat, Burritos and Margaritas. From simple supermarket kits to high-end restaurant revamps, a whole spectrum of taco offerings now exists for your pleasure. These small but mighty Mexican staples are finally getting the credit they deserve on the worldwide culinary stage. Their spiritual home is the streetfood scene. With this book, you can bring the buzzing atmosphere and high-quality eating experience of street food tacos into the comfort of your own kitchen. Explained simply, a taco consists of a tortilla, filling, salsa and garnish. The salsa is an equally key component to the filling - fresh, zingy flavours are carefully selected to complement the other elements perfectly. The clever guys behind authentic Mexican kitchen Benito's Hat bring you delicious recipes simple enough to cook up a fiesta in your own kitchen. First there is a chapter of Little Cravings (antojitos), perfect as a pre-cursor or accompaniment to a taco feast. This is followed by a delicious selection of Breakfast Tacos. Next up is a mouth watering selection of Chicken, Pork and Beef Tacos such as Pork Al Pastor with tropical pineapple salsa. Following these are Fish and Seafood Tacos such as Salmon with Spicy Black Bean. Inventive Vegetarian Tacos such as Deep-fried Avocado or Turmeric and Potato really hit the spot, then discover the bliss of a Sweet Taco with recipes such as Chocolate Ice Cream with Agave. A chapter on Salsas, Relishes and Sides, such as the classic Pico De Gallo, lets you mix and match.

The Case of the Left-Handed Lady: Enola Holmes 2 Nancy Springer 2018-09-26 Sherlock Holmes's sister, Enola, is back on another case! Enola Holmes is being hunted by the world's most famous detective - her own brother, Sherlock Holmes. But while she is on the run in the world's biggest, darkest, dirtiest city, she discovers a hidden cache of charcoal drawings and feels as if she is a soul mate to the girl who drew them. But that girl, Lady Cecily, has disappeared without a trace. Braving the midnight streets, Enola must unravel the clues to

find this left-handed lady, but in order to save her, Enola risks revealing more than she should. Will she be able to keep her identity a secret and find Lady Cecily, or will the one thing she is trying to save - her freedom - be lost forever?

Cheese Technology Josef Kammerlehner 2009

Max and Moritz Wilhelm Busch 1874 Told entirely in rhyme, €Max and Moritz€ is a timeless German children's tale about a brother and sister who enjoy pulling pranks on their parents and one another.

Magic Marzipan Franz Ziegler 2009 A step-by-step guide to creating a variety of marzipan animals and figures. Text in both German and English.

The Complete Guide to Baking Bread Zoë François 2020-05-27

Saved by Cake Marian Keyes 2013-04-02 Beloved novelist Marian Keyes tackles the kitchen with a new cookbook featuring desserts that are both simple and delicious, with step-by-step instructions and stunning photography. "To be perfectly blunt about it, my choice sometimes is: I can kill myself, or I can make a dozen cupcakes. Right so, I'll do the cupcakes and I can kill myself tomorrow." In *Saved by Cake*, Marian Keyes gives a candid account of her recent battle with depression and her discovery that learning to bake was exactly what she needed to regain her joie de vivre. A complete novice in the kitchen, Marian decided to bake a cake for a friend. From the moment she began measuring, she realized that baking was the best way for her to get through each day. Refreshingly honest and wickedly funny, *Saved by Cake* shines with Keyes' inimitable charm and is chockfull of sound advice. Written in Marian's signature style, her take on baking is honest, witty, extremely accessible and full of fun. Her simple and delicious recipes—from Consistently Reliable Cupcakes to Fridge-set Honeycomb Cheesecake—are guaranteed to tempt even the most jaded palate.

Christmas Baking Christian Teubner 1992-09 This holiday bestseller is now available in paperback. Dozens of recipes include Christmas breads such as stollen and panettone, directions for making a spectacular gingerbread house, edible tree ornaments, and all kinds of cookies. Step-by-step color photos show techniques, and 40 additional full-page, full-color photos present finished masterpieces.

einfach backen Marcel Paa 2018

The Ghost of Gaudi El Torres 2017-10 "He was called a genius, a madman, and God's own architect. His designs have inspired and bewildered both mathematicians and artists for generations. His monuments defy comparison. And someone is leaving a trail of horrific murders amongst them, baffling local police. Only one girl may hold the key to catching the killer. But she insists she's seen a ghost."--Page 4 of cover.

The British Code of Advertising Practice Code of Advertising Practice Committee 1970

The Unpleasantness at the Bellona Club Dorothy L. Sayers 2021-08-30 "The Unpleasantness at the Bellona Club" by Dorothy L. Sayers. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Beer Cheese Stories Michael Landis 2021-09-24

Presidential Doodles Cabinet magazine 2007-10-30 What were the leaders of the free world really doing during all those meetings? As the editors of Cabinet magazine reveal here for the first time, they were doodling. Our Founding Fathers doodled, and so did Andrew Jackson. Benjamin Harrison accomplished almost nothing during his time in the White House, but he left behind some impressive doodles. During the twentieth century—as the federal bureaucracy grew and the meetings got longer—the Presidential doodle truly came into its own. Theodore Roosevelt doodled animals and children, while Dwight Eisenhower doodled weapons and self-portraits. FDR doodled gunboats, and JFK doodled sailboats. Ronald Reagan doodled cowboys and football players and lots of hearts for Nancy. The nation went wild for Herbert Hoover's doodles: A line of children's clothing was patterned on his geometric designs. Cabinet magazine has spent years scouring archives and libraries across America, unearthing hundreds of Presidential doodles. Here the editors of Cabinet present the finest examples of the genre. Historian David Greenberg sets these images in context and explains what they reveal about the inner lives of our Commanders in Chief. Are Kennedy's dominoes merely squiggles, or do they reflect deeper anxieties about the Cold War? Why did LBJ and his cabinet spend so much time doodling caricatures of one another? Smart, revealing, and hilarious—*Presidential Doodles* is the ideal gift for anyone interested in politics or history. And for anyone who doodles!

Swiss cheese : origins, traditional cheese varieties and new creations Dominik Flammer 2010

Pickled Delicacies Eva Aufreiter 2015-07-15 If you enjoy experimental cooking, take the first steps to becoming a master pickler by diving into this world of pickled delicacies. Experts have compiled 174 recipes with instructions for pickling fruit, vegetables, mushrooms, eggs, fish, cheese, and more in numerous types of alcohol, vinegar, and oil as well as sweet syrups, savoury salts, and other seasonings. Clementines in whiskey, pickled radishes, curry pears, goat cheese provençal, and eggplants in syrup are just a handful of delicious concoctions to indulge in or give away as gifts. Detailed ingredients, essential prep work (blanching, steaming, and filtering), and storage tips are included with the recipes, which are written to be followed with ease. But do not feel obliged to conform -- part of the fun is discovering new techniques and surprising yourself with the results. A glossary with all the pickling vocabulary you will ever need introduces you to this colourful culinary niche.

Bacon Book Publications International, Limited 2013

The Greatest Treasure Hunt in History: The Story of the Monuments Men (Scholastic Focus) Robert M. Edsel
2019-01-29 Robert M. Edsel brings the story of his #1 NYT bestseller for adults *The Monuments Men* to young readers for the first time in this dynamic, narrative nonfiction project packed with photos. Robert M. Edsel, #1 New York Times bestselling author of *The Monuments Men*, brings this story to young readers for the first time in a sweeping, dynamic adventure detailing history's greatest treasure hunt. As the most destructive war in history ravaged Europe, many of the world's most cherished cultural objects were in harm's way. *The Greatest Treasure Hunt in History* recounts the astonishing true story of 11 men and one woman who risked their lives amidst the bloodshed of World War II to preserve churches, libraries, monuments, and works of art that for centuries defined the heritage of Western civilization. As the war raged, these American and British volunteers -- museum curators, art scholars and educators, architects, archivists, and artists, known as the Monuments Men -- found themselves in a desperate race against time to locate and save the many priceless treasures and works of art stolen by Adolf Hitler and the Nazis.

The Forest Feast: Simple Vegetarian Recipes from My Cabin in the Woods Erin Gleeson 2014-04-15 Collects simple vegetarian recipes that use only a few ingredients, including beer-battered artichoke hearts, watermelon radish salad, roasted veggie gnocchi, and rosemary shortbread.

My Wounded Heart Martin Doerry 2009-09-07 *My Wounded Heart* tells the heart-breaking story of a gifted Jewish doctor, the mother of five children, who, after being divorced by her Aryan husband, is arrested on an absurd charge and sent to a corrective labour camp in 1942. Lilli was a prolific letter writer and miraculously almost all her letters to her children and friends, together with a huge number of their letters to her (smuggled out of the camp at Breitenau before she was sent to Auschwitz), survived the Second World War and only came to light on the death of her son in 1998. In the letters and in Martin Doerry's superb commentary, we see the deterioration of a whole country through the eyes of an ordinary family driven asunder by pressure from the Nazi regime. We see Lilli's initial optimism and love of her husband begin to crack. We see her trying to support and run the family home from Breitenau camp, but relying totally on her twelve-year-old daughter, Ilse. And we see the difficulties for the children of living with their father's mistress, now his wife, after a bombing raid destroys the family home. And perhaps most moving of all, we see Ilse's heroic attempts to meet her mother, even though it means going into the labour camp itself, and Lilli's courage in the face of her inevitable end.

Where Children Sleep James Mollison 2010 *Where Children Sleep* presents Mollison's large format photographs of children's bedrooms around the world - including from the USA, Mexico, Brazil, England, Italy, Israel and the West Bank, Kenya, Senegal, Lesotho, Nepal, China and India - alongside portraits of the children whose bedrooms are featured. Each pair of photographs is accompanied by an extended caption that tells of the story of the child in question - about Kaya in Tokyo whose proud mother spends \$1000 per month on her dresses; about Bilal the Bedouin shepherd boy who sleeps out with his father's herd of goats; about the Nepali girl Indira, who has worked in a granite quarry since she was three years old, and about Ankhohxet, the Kraho boy who sleeps on the floor of a hut deep in the Amazon jungle. Photographed over two years with the support of Save the Children, the book is written and presented for an audience of 7-11 year olds - setting

out to interest and engage children in the details of the lives of other children around the world, and the social issues affecting them, while also being a serious photographic essay for an adult audience. Its striking design features a child's mobile on the cover, printed in glow-in-the-dark ink.

Morning's at Seven Eric Malpass 2008-01-12 Three generations of the Pentecost family live in a state of permanent disarray in a huge, sprawling farmhouse. Seven-year-old Gaylord Pentecost is the innocent hero who observes the lives of the adults ; Grandpa, Momma and Poppa and two aunts ; with amusement and incredulity. Through Gaylord's eyes, we witness the heartache suffered by Auntie Rose as the exquisite Auntie Becky makes a play for her gentleman friend, while Gaylord unwittingly makes the situation far worse.

Food and Drink Infographics. a Visual Guide to Culinary Pleasures Simone Klabin 2018 A must-have for every 21st-century foodie, this book gathers the best infographics of all things eating, drinking, and cooking. Whether it's the secrets of sashimi or stress-free party planning, this is gastro-guidance at its most visually appealing and expert, solving kitchen conundrums in simple and memorable graphics, while exploring visual...

Fire Islands Eleanor Ford 2019-05-06 Steep verdant rice terraces, ancient rainforest and fire-breathing volcanoes create the landscape of the world's largest archipelago. Indonesia is a travellers' paradise, with cuisine as vibrant and thrilling as its scenery. For these are the original spice islands, whose fertile volcanic soil grows ingredients that once changed the flavour of food across the world. On today's noisy streets, chilli-spiked sambals are served with rich noodle broths, and salty peanut sauce sweetens chargrilled sate sticks. In homes, shared feasts of creamy coconut curries, stir-fries and spiced rice are fragrant with ginger, tamarind, lemongrass and lime. The air hangs with the tang of chilli and burnt sugar, citrus and spice. Eleanor Ford gives a personal, intimate portrait of a country and its cooking, the recipes exotic yet achievable, and the food brought to life by stunning photography.

How to Grow Perennial Vegetables Martin Crawford 2012 Provides advice on planting and growing perennial vegetables, offering an A-Z look at over one hundred perennial edibles.

Mimus Lilli Thal 2005-09 Tricked by the enemy, the King of Moltavia is imprisoned along with his son, Prince Florin, who must find a way save himself, his father, and his kingdom after he is forced into an apprenticeship with the court jester, Mimus.

Greenfeast: Spring, Summer Nigel Slater 2021-04-20 110 vegetarian spring and summer recipes that provide nourishing and simple plant-based suppers while paying homage to the warm seasons—from the beloved author of *Tender*. *Greenfeast: Spring, Summer* is an eclectic and comprehensive collection of recipes, perfect for people who want to eat less meat, but don't want to compromise on flavor and ease of cooking. With Nigel Slater's famous one-line recipe introductions, the recipes are quick and easy and inspire you to dip into your pantry for ingredients. Inventive recipes showcase the creative ingredients used such as Asparagus, Broad Beans & Eggs; Ricotta, Orange Blossom & Cherries; and Halloumi, Melon & Chile and provide a plant-based

guide for those who wish to eat with the seasons.

Simplissime Jean-François Mallet 2016-07-14 Learn to cook classic French cuisine the easy way with this French bestseller from professionally trained chef Jean-François Mallet. Taking cooking back to basics, *Simplissime* is bursting with easy-to-follow and quick recipes for delicious French food. Each of the 160 recipes in this book is made up of only 2-6 ingredients, and can be made in a short amount of time. Recipe steps are precise and simple, accompanied by clear photographs of each ingredient and finished dish. Cooking has never been so easy!

Palace of Flies Walter Kappacher 2022-05-03 "One of those rare biographical novels that bring a whole world to life in a way that lingers in memory." --Jay Parini, author of *Borges and Me* This absorbing, sensitive novel portrays a famed author in a moment of crisis: an aging Hugo von Hofmannsthal returns to a summer resort outside of Salzburg that he visited as a child. But in the spa town where he once thrilled to the joys of youth, he now feels unproductive and uninspired, adrift in the modern world born after World War One. Over ten days in 1924 in a ramshackle inn that has been renamed the Grand Hotel, Hofmannsthal fruitlessly attempts to complete a play he's long been wrestling with. The writer is plagued by feelings of loneliness and failure that echo in a buzz of inner monologues, imaginary conversations and nostalgic memories of relationships with glittering cultural figures. *Palace of Flies* conjures up an individual state of distress and disruption at a time of fundamental societal transformation that speaks eloquently to our own age.

The Stinking Billy-goat Roger Rhyner 2011

The Bread Builders Alan Scott 1999-07-01 Creating the perfect loaf of bread--a challenge that has captivated bakers for centuries--is now the rage in the hipster places, from Waitsfield, Vermont, to Point Reyes Station, California. Like the new generation of beer drinkers who consciously seek out distinctive craft-brewed beers, many people find that their palates have been reawakened and re-educated by the taste of locally baked, whole-grain breads. Today's village bakers are finding an important new role--linking tradition with a sophisticated new understanding of natural leavens, baking science and oven construction. Daniel Wing, a lover of all things artisanal, had long enjoyed baking his own sourdough bread. His quest for the perfect loaf began with serious study of the history and chemistry of bread baking, and eventually led to an apprenticeship with Alan Scott, the most influential builder of masonry ovens in America. Alan and Daniel have teamed up to write this thoughtful, entertaining, and authoritative book that shows you how to bake superb healthful bread and build your own masonry oven. The authors profile more than a dozen small-scale bakers around the U.S. whose practices embody the holistic principles of community-oriented baking based on whole grains and natural leavens. *The Bread Builders* will appeal to a broad range of readers, including: Connoisseurs of good bread and good food. Home bakers interested in taking their bread and pizza to the next level of excellence. Passionate bakers who fantasize about making a living by starting their own small bakery. Do-it-yourselfers looking for the next small construction project. Small-scale commercial bakers seeking inspiration, the most up-to-date knowledge about the entire bread-baking process, and a marketing edge.

Make Your Own Rules Cookbook Tara Stiles 2015-11-03 In *Make Your Own Rules Cookbook*, Strala Yoga founder, fashion designer, and entrepreneur Tara Stiles shows you how to have fun making your own rules in the kitchen. You'll begin by breaking free of the labels, judgements, restrictions, and stresses of having to eat a certain way—letting go of the binge-and-purge, punishment-and-reward, diet-and-fail cycles. Learning to listen to what your body really wants, and make intuitive choices, you will find balance and harmony and go on to discover the massively bountiful buffet before you—an endless array of tastes and textures from all across the world! Tara prides herself on making healthy living easy and effortless, and this cookbook holds the same philosophy. She gently guides you through every step of the *Make Your Own Rules* process, from • preparing yourself for a major shift in your mind-set • stocking a healthy, green kitchen • choosing handy kitchen tools and appliances • scheduling time for grocery shopping and cooking into your busy lifestyle • and more! Tara also gives you the freedom to play in the kitchen, get creative, experiment with recipes, and make them your own. With more than 100 mouthwatering recipes inspired by her international travels, her Midwestern roots, and her daily life in NYC, *Make Your Own Rules Cookbook* offers up a generous helping of plant-powered juices, smoothies, salads, main dishes, and desserts designed to leave you feeling radiant, energized, and satisfied. Ditch the takeout menus, let your imagination run wild, and get your hands dirty in the kitchen!

New York Capital of Food Lisa Nieschlag 2018-08-29 All about New York's food cultures and signature recipes, against the backdrop of the city that never sleeps.

Very Merry Cocktails Jessica Strand 2020-09-22 *Very Merry Cocktails* features more than 50 festive cocktail recipes. This book has something for every holiday occasion, whether a kid-friendly cookie party, an elegant New Year's Eve soirée, or a cozy night in for two. Recipes range from timeless classics and classics with a twist, to party punchbowls and zero-proof libations. • A perfect stocking stuffer year after year • Includes both cocktails and mocktails • Brimming with vibrant photography Make and enjoy seasonal drinks like like Hot Buttered Rum, the Holiday Bellini, 'Tis the Season Sangria, and Foamy Mexican Hot Chocolate. With just the right amount of Christmas kitsch, this is an essential collection for cocktail enthusiasts, holiday hosts, and anyone who loves the holiday season. • Perfect for people who love Christmas and holiday drinks, merrymakers looking to get in the holiday spirit, and entertainers and hosts • You'll love this book if you love books like *The Artisanal Kitchen: Holiday Cocktails: The Best Nogs, Punches, Sparklers, and Mixed Drinks for Every Festive Occasion* by Nick Mautone; *Winter Cocktails: Mulled Ciders, Hot Toddies, Punches, Pitchers, and Cocktail Party Snacks* by Maria del Mar Sacasa; and *The Craft Cocktail Party: Delicious Drinks for Every Occasion* by Julie Reiner.

WDR Backbuch - Meine Lieblingskuchen Marcel Seeger Die besten Tortenrezepte aus der WDR- Sendung "Hier und heute" - einfach Zuhause nachbacken Jeden Freitag Nachmittag beglückt Konditor Marcel Seeger die Zuschauer der WDR-Show "Hier und heute" mit besonderen Kuchen- und Tortenkreationen. Der sympathische Niederrheiner weiß, wie man klassische Torten in unwiderstehliche Kunstwerke verwandelt. So backt der bodenständige Konfiseur in der Backstube im eigenen Haus, wo auch seine Frau und sein Sohn wohnen, und bietet seine schmackhaft schönen Torten direkt im eigenen Café an. Einmal in der Woche zeigt er den rund 150.000 Zuschauern der beliebten Fernsehsendung, wie er die eingeschickten Lieblingsrezepte

der Zuschauer in eindrucksvolle Meisterstücke verwandelt. Ob es nun ein Kuchen zum Muttertag sein soll, eine Torte zur Kommunion, ein klassischer Geburtstagskuchen oder eine Weihnachtstorte - Der Bäckermeister kennt für jeden Anlass die geeignete Festtagstorte. Das WDR Backbuch bietet Ihnen außerdem diese hilfreichen Tipps und Tricks rund um das Thema Kuchen und Torten backen: • Mein Lieblingskuchen: Eine Auswahl der besten Rezeptideen aus über 150 Sendungen für Sie erprobt und zusammengestellt • Lust auf Backen: Schritt für Schritt bebilderte Backanleitungen für Back-Anfänger, damit der Kuchen garantiert gelingt • Ein Blick hinter die Kulissen: Marcel Seegers Werdegang beim WDR und was man beim Backen für Gäste oder vor Publikum beachten sollte Moderne Torten backen - Klassische Torten neu gedacht Marcel Seeger ist bekannt für seine innovativen Geistesblitze was seine Backrezepte angeht. So kann er jedes traditionelle Kuchenrezept im Schlaf backen - was bei ihm jedoch das Herz höher schlagen lässt sind moderne Twists bei bekannten Rezepten. Ob Seegers Version einer Schwarzwälder Kirschtorte, Eierlikörkuchen, Apfelkuchen oder eine Mandarinentorte - seine Kreationen sind einfach nachzumachen und doch werden Ihre Gäste und Freunde garantiert nach einem zweiten Stück fragen. Wer sich an ganz ausgefallene Rezepte wagen möchte, sollte unbedingt den eigens kreierten Kaffee Kuchen, die Orangentorte, den Quarkkuchen oder die Limettentorte ausprobieren.