

Book review – New Scottish Baking by Sue Lawrence

It's no understatement that Britain can't get enough of baking, as the massive success of programmes such as *The Great British Bake Off* has shown.

No stranger to cooking competitions herself, acclaimed cookery writer, Sue Lawrence, won *Masterchef*, back in 1991.

She has since written many books on cooking and baking, including *Scottish Kitchen* (2002), which is a well-thumbed book in my collection and which I can highly recommend, *The Scottish Soup Bible* (2017) and *A Taste of Scotland's Islands* (2019). In her new book, she introduces essential baking tips before going on to share 150- recipes in themed sections – bread, enriched breads, scones, pancakes and oatcakes, brownies, traybakes and muffins, cakes, savoury tarts, quiches and pies, sweet pies and tarts, biscuits and cookies.

WHY I LOVE IT – The recipes are easy-to-follow and will appeal to bakers of all abilities, and a chapter of baking with kids will inspire a new generation in the kitchen and keep them amused during the long summer holidays. She's a great storyteller too and each recipe has a description and information about the recipe's provenance.

WHAT I'VE MADE – I spotted a couple of favourites from *the Scottish Kitchen*, and her moist, moreish – and boozy – *Whisky Fruit Cake*, is a firm favourite. I've made it as an alternative to a Christmas Cake but it's also good for a

picnic in the hills, accompanied with a slice of cheddar on the side. Her *Chocolate and Raspberry Brownies*, again a revisited recipe, would keep the kids happy, as an alternative to the boozy cake. Versatile and delicious, these have a squidgy, fudgy, moist middle with a thin layer of crispy crust on top.

