



Britain's Best Bakeries

Milly Kenny-Ryder

ISBN	9781914314643
Publisher	Hoxton Mini Press
Binding	Hardback
Territory	USA & Canada
Size	5.75 in x 8.25 in
Pages	240 Pages
Illustrations	220 color
Price	\$30.00

- Baking is booming and Britain has the best of it: step this way for pastry heaven

Hunks of crusty sourdough, cinnamon dusted buns, glossy plaits of challah and hand-stretched pizza: Britain's dough game is changing, and who doesn't want to feast (visually and literally) on the results? A plethora of exciting new bakeries are rising up, from London bread royalty E5 and Toad (both pioneering sustainable farming practices with UK-grown grain) to Manchester-based fermentation experts Pollen, whose croissants take four days to produce from start to finish. Look no further for Britain's finest bakes.

Milly Kenny-Ryder is a food and travel writer and co-founder of *Weekend Journals*, independent guidebooks sold across the UK and beyond.

