BAKE FOR THE BORDER

HOME ABOUT GOOD READS RECIPES



About

Hello and thanks for visiting. If you came here to find out a little more about me, I better oblige. My name is Adrienne, I am wife to one – Chub*, sister / guardian to one and lady of the house to two cats. I'm from a tiny village in Kildare but have an obscure Scottish accent, or so everyone tells me, probably down to being an Edinburgh-aholic and having a Scot as a husband.

I love to cook, bake and eat. The latter is my downfall. My interest began when I was a tiny girl. My late Mam was a great cook and was always baking and cooking us great food. She loved watching Darina Allen on television when we were children growing up in the '80s in rural Ireland and I always watched too curled up beside her on the sofa. I would leaf through her cook books and circle the things I wanted her to make for me. Later on in life, when I went to university in Edinburgh, I would call her with terrible home-sickness and she would always make me feel better by telling me what she would cook for my next visit. It was always roast chicken



and the trimmings. Food is love, it can make you feel better immediately.

I've always enjoyed baking and a few years ago I did a cake decorating course and there's been no looking back, the course gave me the confidence to tackle baking and decorating my own wedding cake which led to doing a friend of a friends wedding cake and to many other birthday cakes! In September 2011, I did a four week full time cookery course which was exhausting but lots of fun.

I hope to use this site to keep a record of what I am making, baking and decorating over the year. That's it. I hope you visit often and share your cooking, baking and decorating successes with me too. If you would like to contact me, please email bakefortheborder (at) gmail (dot) com You can also find me on Twitter @BfortheBorder or Facebook or Pinterest.

PS – While my passion is baking, Chub's is photography, so while I will style and mostly take the photographs posted on this site, the other photographs are taken by Chub and all the editing will be done by him too as I really lack the patience (and sadly know-how to do this myself!). If you would like to see more of his work, then have a look here and here.

In the Press

Bake for the Border Twitter Account listed as 'Foodie to Follow' in the Irish Independent Weekend Magazine Saturday 1st September 2012.

Bake for the Border featured in Totally Dublin September 2012 issue.

Bake for the Border is a finalist in the Best / Food Drink category in the Blog Awards Ireland 2012. With a little mention in the Irish Times on Saturday October 13th 2012. And another little mention in the Kildare Nationalist.

On the Web

Lemon & passionfruit meringue cones featured on Gourmet Live Blog, August 15th 2012.

Lemon & passionfruit meringue cones featured on Foodgasm!

Apple and cinnamon braid bread featured on the 'Todays Delicious Links' on the Kitchn. com on October 19th 2012.

Couples Who Blog Together on Media Content.

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4 RESPONSES TO ABOUT



Magda (@MagdasCauldron) says:

FEBRUARY 26, 2012 AT 7:22 PM

My boyfriend loves Scottish accent. And where are the cats?

Wow, a four week full time cookery course it must have been amazing. You are almost professionally trained cook!

REPLY



Buddysgirl says:

MARCH 11, 2012 AT 11:20 PM

I love your blog, I just came across it this evening. It is lovely to read and the photos are amazing!! Well done. I love Edinburgh too!

REPLY



nicola says:

SEPTEMBER 4, 2012 AT 3:02 AM

I happened to trip over your blog while trying to find a recipe for cinnamon custard scrolls...which I found... thank you and will be attempting... BUT... I wanted to say double thanks for the awesome idea to hang fresh pasta to dry!!!! I am not sure if it is but it definitely looks like a broom handle from one kitchen bench to the other... I have been using my clothes airer but of late have been a bit stuck for a substitute when I have a load of laundry to dry on a wet day!! Woo hoo... broom handle here I come!!!

REPLY



☐ **Adrienne** *says:*

SEPTEMBER 4, 2012 AT 7:11 PM

Nicola, it's actually a tool that we used to open our velux windows but a broom would work perfectly

too. Or a try a wooden coat hanger either! Happy pasta making!

REPLY

LEAVE A REPLY

Enter your comment here...

MY INSTAGRAMS



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BAKE FOR THE BORDER



Bake For The Border

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BLOG AWARDS 2013



BLOG AWARD IRELAND 2012







GOODALL'S MODERN IRISH COOKBOOK



BAKE FOR THE BORDER

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