

# HOMES & GARDENS®

APRIL 2014  
£3.99

## HOMES WITH PERSONALITY AND *Design magic*

### **EASY UPDATES**

CHIC PENDANT LIGHTS

GRAPHIC RUGS

SMART INDOOR PLANTING

### **SIMPLE PLEASURES**

GARDENS TO DELIGHT

LOOKS FOR EASTER DINING

FRESH SPRING RECIPES

### **A TOUCH OF PATTERN**

THIS SEASON'S FABRICS  
AND WALLPAPERS





## | THREE OF THE BEST |

*Designer garden chairs*

Timeless ocean-liner style in teak with polished stainless-steel feet.

**Lounge chair**, £3,980, Linley for Summit, 020 7795 3311, summitfurniture.co.uk.



Art and architecture combine in aluminium and reinforced nylon.

**Washington Skeleton side chair**, from £672, David Adjaye for Knoll, 020 7236 6655, knoll-int.com.



The English garden chair is reinterpreted in anti-UV powder-coated steel.

**Kintbury chair**, £170, Sir Terence Conran for Fermob at Barbed, 020 8878 1994, barbed.co.uk.

## PIECE OF CAKE

If Mary and Paul's bake offs have had you glued to the TV recently, but your own efforts leave you cold, try the moreish pudding cake mixes from Love2Bake, love-2-bake.com, set up by former *MasterChef* researcher, Julia Barclay. Inspired by Spanish single-layered almond cakes, all of Julia's creations are ground almond based (which makes them naturally sweet, so less sugar is required), with no flour, meaning they are gluten free. Simply combine the pre-measured ingredients with eggs, milk and olive oil and bake for 30 minutes, and ta-dah, you're a baker. "We use only organic ingredients and, while there's no icing, each cake has a natural butteriness, so all you need to do is add something like crème fraîche or a compote," says Julia.



VISIT [HOUSETOHOME.CO.UK/HOMESANDGARDENS](http://HOUSETOHOME.CO.UK/HOMESANDGARDENS) FOR INSPIRING ROOM IDEAS, BEAUTIFUL REAL HOMES AND A WIDE RANGE OF SHOPPING MUST-HAVES, ALL CHOSEN BY THE TEAM THAT BRINGS YOU *HOMES & GARDENS* EACH MONTH.



## SPICE UP YOUR LIFE

These little pots of authentic blended spices pack a powerful punch and make cooking a curry from scratch as simple as making a stew. Designed for frustrated cooks with limited time to spare, all the spices are mixed by hand according to traditional Indian recipes. Choose from a selection that includes a northern Indian aromatic Lamb Bhuna spice, Masala Chai spice and a Goan beef spice for a slow-cooked curry, all £2.95 for 35g with a recipe card. To buy and for more information, visit [spicepots.com](http://spicepots.com). ►