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**Making Brilliant Baking
Step By Step
Guide To Cake**

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Ruth Clemens is a baker,
cake decorator and very busy

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wife and mother. Completely self taught, Ruth's passion for baking and sugarcrafting shines through on her blog, The Pink Whisk. Ruth was a finalist on 2010's The Great British Bake Off on BBC 2. She lives in Cheshire, UK.

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*The Pink Whisk Guide to
Bread Making: Brilliant
Baking ...*

Ruth Clemens is a baker,
cake decorator and very busy
wife and mother. Completely
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Baking Step-by-Step Ruth

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Clemens. You can't beat the satisfaction of baking (and eating) your own loaf, or the delicious aroma it creates as it bakes in your oven. Bread making isn't a labour-intensive process but you do need a bit of time

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and some brilliant planning.

Follow the step-by-step ...

*The Pink Whisk Guide to
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Baking ...*

The Pink Whisk blog was born
and the rest, as they say,

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is history! She is also the
author of . . .

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You can't beat the
satisfaction of baking (and

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eating) your own loaf, or
the delicious aroma it
creates as it bakes in your
oven. Bread making isn't a
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you do need a bit of time
and some forward planning.
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instructions in the recipes
and you'll...

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Baking ...*

115g butter. 100g soft brown
sugar. 1 tbsp golden syrup.

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1 tbsp black treacle. 2
tbsps water. 2 ½ tsp ground
ginger. 1 tsp ground
cinnamon. 2 tsp milk powder
(optional but does add a
lovely creamy gingerbread
latte type of taste) Begin
by adding the oil and

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popping corn to a large pan
with a lid.

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Baking ...*

Hello and welcome to The
Pink Whisk! The place to

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come for brilliant, recipes and
tutorials. The Pink Whisk is
written by me, Ruth Clemens

- Manic Mummy Baker

Extraordinaire! Girly and
glam rebelling against a
houseful of boys. An
obsession with baking, not

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so much the cooking,
cleaning, washing... The Pink
Whisk story starts back in
2010 when I was a contestant
in the very first series of
BBC2's The Great British
Bake Off - and to my own
disbelief came second, The

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Step By Step

*All About Me | Baking,
Recipes and Tutorials - The
Pink Whisk*

Method. Preheat the oven to
160°C (fan)/180°C/350°F/Gas
Mark 4, and line the loaf

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tin with baking paper.

Quarter each glacé cherry
with a sharp knife. Not

halves, not wholes, they

won't stay up up up! Place

the quartered cherries in a

sieve over a bowl and pour

boiling water over them.

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*Cherry Madeira from The Pink
Whisk Guide to Cake Making*

by ...

Place the flour, sugar and dried yeast into the bowl of a food processor and give it a quick blitz to mix evenly.

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Add the butter and blitz again, until the butter is broken up into pebble-like chunks. Tip the mixture out into a large bowl and make a well in the centre. Measure the milk and water into a jug and add the egg.

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Danish Pastry - Raisin

Whirls from The Pink Whisk

Guide to ...

The eggs and sugar will start to go pale and thicken, but keep going: it can take up to 10 minutes to

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whisk in enough air. When the mixture is ready lift out the whisk, the mixture should trail away in a ribbon and stay visible on the top of the mixture. If it sinks straight back in and disappears it still

Bookmark File PDF The Pink Whisk Guide To Cake Making Brillant Baking needs more whisking.

Step By Step

*Swiss Roll from The Pink
Whisk Guide to Cake Making
by ...*

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Place the butter in a large
bowl and add the caster
sugar. Using an electric
hand whisk begin to cream

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making brilliant. Keep going until the mixture has gone very pale: it should almost double in volume and you should no longer feel the texture of the sugar within the butter. This will take you 5-6 minutes.

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