



Baking

with **Mary Berry**

CAKES, COOKIES, PIES, and PASTRIES
from the BRITISH QUEEN OF BAKING





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with **Mary Berry**



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Breakfast Goods

-----RECIPE COLLECTION-----

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[French pancakes](#)

[Blueberry & vanilla muffins](#)

[White chocolate & strawberry muffins](#)

[Double-chocolate muffins](#)

[Zucchini loaf](#)

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[Fruity banana bread](#)

[Apricot & cherry loaf cakes](#)

[Danish pastries](#)

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Cakes, Cupcakes & Pastries

-----RECIPE COLLECTION-----

[Heavenly chocolate cake](#)
[Chocolate & beet cake](#)
[Devil's food cake](#)
[Chocolate & orange mousse cake](#)
[Pineapple & carrot cake](#)
[Simnel cake](#)
[Marbled coffee ring cake](#)
[Battenburg cake](#)
[Pineapple upside-down cake](#)
[Swiss roll](#)
[Fairy cakes](#)
[Chocolate cupcakes](#)
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Cookies, Bars & Brownies

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[Pinwheel cookies](#)
[Fridge cookies](#)
[Pecan & chocolate chip cookies](#)
[Gingerbread Christmas cookies](#)
[Almond tuiles](#)
[Ginger snaps](#)
[Brandy snaps](#)
[Shortbread](#)
[Pink almond macaroons](#)
[Coconut macaroons](#)
[Chocolate whoopie pies](#)
[Iced lime bars](#)
[Iced orange & lemon bars](#)
[Best-ever brownies](#)
[Gingerbread](#)

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Pies, Tarts & Cobblers

-----RECIPE COLLECTION-----

Mincemeat & almond tart
Strawberry & rhubarb pie
Royal raspberry tart
Double-crust apple pie
Tarte tatin
French apple tart
Tarte au citron
French apricot & almond pie
Apple tarte au citron
Mississippi mud pie
Pecan pie
Lemon meringue pie
Key lime pie
Plum & almond tart
Raspberry tartlets
Tropical tartlets
Blueberry puffs
Apricot & almond galette
Mini apple, apricot, & hazelnut crumbles
Classic apple crumble
Plum crumble
Blackberry & apple cobbler
Apple strudel

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British Favorites

-----RECIPE COLLECTION-----

Devon scones
Welsh cakes
Figgy seeded bites
Wimbledon cake
Victoria layer cake
Dundee cake
Treacle tart
Bakewell tart
Banoffi pie
Eve's pudding
Queen of puddings
Treacle pudding
Sticky toffee pudding
Christmas pudding
Steamed jam pudding
Magic chocolate pudding
Magic lemon pudding
Bread & butter pudding

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Special Occasion Desserts

-----RECIPE COLLECTION-----

[Cherry cheesecake](#)

[Rich fruit Christmas cake](#)

[Rich fruit cake](#)

[Hot chocolate soufflé](#)

[Summer berry soufflés](#)

[Twice-baked lemon soufflés](#)

[Pavlova with pineapple & ginger](#)

[Party pavlova pyramid](#)

[Pear & ginger pavlova](#)

[Hazelnut meringue roulade with berries](#)

[Strawberry meringue roulade](#)

[The ultimate chocolate roulade](#)

[Fresh fruit baskets](#)

[Chocolate meringue shells](#)

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HOW TO USE THIS eBook

Baking With Mary Berry is an easy-to-use eBook, featuring more than 100 classic recipes, from the UK's favorite baker, Mary Berry.

To navigate through the eBook, use the built-in links on the [Contents](#) page. These will take you to the relevant chapter or recipe. Or just flick through each chapter to see which recipe you want to cook.

The recipes are divided into six chapters—[Breakfast Goods](#), [Cakes, Cupcakes & Pastries](#), [Cookies, Bars & Brownies](#), [Pies, Tarts & Cobblers](#), [British Favorites](#), and [Special Occasion Desserts](#)—so you're sure to find a recipe for every occasion and taste. There is also a [Techniques](#) chapter to ensure you get perfect results. Throughout the recipes you'll find helpful tips and variations for additional inspiration.

Many recipes have a photograph of the finished dish to inspire you and show you exactly what you are aiming for. The image appears both as a thumbnail next to the recipe name and as a full-page image at the end of the recipe. All of the pictures in this eBook will enlarge if you double-tap on them. To continue reading, simply close the image using the “X” in the top corner.

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- White background
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- Justified text alignment (if your eBook reader has this feature)
- Smallest point size (particularly when scanning through the eBook)
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Introduction

As a judge on PBS's *The Great British Baking Show*, I am thrilled to share with you the recipes I bake at home—favorites for cakes, pies, bars, cookies, breakfast pastries, and desserts. All the recipes are foolproof and straightforward, and can be enjoyed on all kinds of occasions, as a simple treat for family and friends or to delight at celebrations and parties.

At home, I usually make the cakes, bars (we call them traybakes in England), and cookies for afternoon tea—yes we still have it! I love nothing more than the family and grandchildren coming over for tea and homemade cake. I bake with them too. My five grandchildren have all cooked with me from an early age and it is a joy now to see them baking for school events and parties.

So I hope you enjoy my recipes, too. Baking is such a joy—to do and to share.

Mary Berry

Techniques



Whisked cakes

Light, fatless cakes are raised by air whisked into eggs. Use a hand-held electric mixer or a large, table-top mixer. If using a hand-held mixer, set it at high speed.



1 Whisk the eggs, or egg yolks, with the sugar until the mixture is light, pale, and thick enough to leave a trail on the surface when the beaters are lifted out.



2 Gently fold in the flour and any other ingredients. If the eggs have been separated, the whisked egg whites should be folded into the mixture last of all.

All-in-one cakes

Be sure to use a soft butter for this quick, simple technique.



Put all the ingredients into a large bowl and beat together with a hand-held electric mixer until combined. You can also mix in a food processor or by hand.

Creamed cakes

The creaming method is used for both cakes and cookies. A wooden spoon, rubber spatula, or electric mixer are all suitable. Be sure to soften the butter or margarine first.



1 Cream the fat and sugar together until the mixture is pale in color and fluffy in texture. Keep scraping the sides of the bowl with a spoon or spatula to incorporate all of the mixture.



2 Lightly beat the eggs. Gradually add the eggs to the creamed mixture, beating well between each addition. If the mixture curdles, which will result in a dense-textured cake, beat in a spoonful of the flour.



3 Sift in the flour and any other dry ingredients. Using a wooden spoon, gently fold in the flour until well-combined. Any liquid ingredients should also be added at this stage.

Preparing cake pans

Lightly greasing the pan ensures a cake will turn out easily. Some recipes also call for the pan to be floured or lined with parchment paper.



Greasing and flouring

Use melted or softened butter, margarine, or oil, according to the recipe. Brush over the bottom and sides of the pan using a pastry brush or paper towels. If flouring, add a spoonful of flour and tilt the pan to coat it with a thin layer. Pour out any excess flour.

Lining



1 Set the cake pan on a sheet of parchment paper and mark around the base with a pencil or the tip of a knife.



2 Cut out the shape, cutting just inside the line, then press smoothly over the bottom of the pan. Lightly grease if directed in the recipe.

Baking, testing, and cooling cakes

Before baking cakes, breads, and cookies, be sure to preheat the oven to the correct temperature. If you need to, adjust the position of the oven racks before you turn on the oven.



1 As soon as the mixture is prepared, pour it into the pan and level the surface. Tap the pan on the work surface to break any large air bubbles. Transfer immediately to the oven.



2 When cooked, a cake will shrink slightly from the sides of the pan. To test, lightly press the middle with a fingertip; the cake should spring back. Rich cakes should feel firm to the touch.



3 Set the cake pan on a wire rack and let cool for about 10 minutes. Run a knife around the sides of the cake to free it from the pan.



4 Hold a wire rack over the top of the pan, then invert the rack and pan so that the cake falls onto the rack. Carefully lift the pan away from the cake.



5 Peel off the lining paper. With a light-textured cake, turn it over again so the base is on the rack; this will prevent the rack from marking the top.



6 To cut the cake in half, steady it by setting one hand gently on top. Cut the cake horizontally, using a gentle sawing action.

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