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Lightly grease a baking sheet with oil and preheat the oven to 200°C / gas mark 6.  
Sift the flour, baking powder and salt into

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a mixing bowl. Add the butter and rub into the flour until it resembles fine breadcrumbs. Stir in the sugar, then add the milk – a little at a time – to form a soft dough.

## Classic South West scone | Easy baking recipes | food ...

I love baking gluten free with your recipes, it is a joy. Judith Hooper – gluten free baking 2-day course Online success. Ian Holt nails it first time. Boris Smajgel refused to give up – and look! Focaccia baked in a domestic oven. From Daniel Fracalossi, online student on Master the Craft of Artisan Pizza, in Hobart, Tasmania:

## BLOG: Notes on a Flour Sack | The Artisan Bakery School

The Great British Bake Off is back, and while we're expecting some proper

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showstoppers from this year's contestants, no one in the country is making cakes quite like Kia Utzon-Frank.. The Danish-born, London-residing cook burst on to the baking scene in 2015 with her cosmic-looking marbled creations, spherical 'concrete' cakes and most recently, she's been making Brutalist biscuits – and ...

## Flødebollers from the Future - Great British Chefs

Veg Cookery at River Cottage. Head to the Devon countryside for a day of vegetarian cooking at River Cottage.

Inspired by Hugh Fearnley-Whittingstall's recipes, the day will include five practical sessions as well as a garden tour and a late lunch of local, seasonal dishes.

## 13 Best Vegetarian and Vegan Cookery Courses - olivemagazine

1. GORDON RAMSAY, 39. Worth:

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