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BOOKS

MARY BERRY'S Baking Bible

OVER 250 CLASSIC RECIPES



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About the Book

The only baking book you will ever need.

In *Mary Berry's Baking Bible*, the undisputed queen of baking shares over 250 foolproof recipes, including her classic Victoria Sponge and Very Best Chocolate Fudge Cake. From a quick fruit cake to stunning party cakes as well as hot puddings and pies, breads, biscuits, traybakes and tarts, there are recipes for every occasion and for every level of skill.

About the Author

Mary Berry is one of Britain's foremost cookery writers and her books were voted one of the Top Three 'Most Reliable Celebrity Cookbooks' by *BBC Good Food*



MARY BERRY'S

Baking Bible

OVER 250 CLASSIC RECIPES

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Conversion Tables

Conversions are approximate and have been rounded up or down. Follow one set of measurements only – do not mix metric and Imperial.

Weights

METRIC	IMPERIAL
15 g	$\frac{1}{2}$ oz
25 g	1 oz
40 g	$1\frac{1}{2}$ oz
50 g	2 oz
75 g	3 oz
100 g	4 oz
150 g	5 oz
175 g	6 oz
200 g	7 oz
225 g	8 oz
250 g	9 oz
275 g	10 oz
350 g	12 oz
375 g	13 oz
400 g	14 oz
425 g	15 oz
450 g	1 lb
550 g	$1\frac{1}{4}$ lb
675 g	$1\frac{1}{2}$ lb
750 g	$1\frac{3}{4}$ lb
900 g	2 lb
1.5 kg	3 lb
1.75 kg	4 lb
2.25 kg	5 lb

Measurements

METRIC	IMPERIAL
5 mm	$\frac{1}{4}$ in
1 cm	$\frac{1}{2}$ in
2.5 cm	1 in
5 cm	2 in
7.5 cm	3 in
10 cm	4 in
12.5 cm	5 in
15 cm	6 in
18 cm	7 in
20 cm	8 in
23 cm	9 in
25 cm	10 in
30 cm	12 in

Volume	
METRIC	IMPERIAL
25 ml	1 fl oz
50 ml	2 fl oz
85 ml	3 fl oz
100 ml	3½ fl oz
150 ml	5 fl oz (¼ pint)
200 ml	7 fl oz
300 ml	10 fl oz (½ pint)
450 ml	15 fl oz (¾ pint)
600 ml	1 pint
700 ml	1¼ pints
900 ml	1½ pints
1 litre	1¾ pints
1.2 litres	2 pints
1.25 litres	2¼ pints
1.5 litres	2½ pints
1.6 litres	2¾ pints
1.75 litres	3 pints
1.8 litres	3¼ pints
2 litres	3½ pints
2.1 litres	3¾ pints
2.25 litres	4 pints
2.75 litres	5 pints
3.4 litres	6 pints
3.9 litres	7 pints
5 litres	8 pints (1 gallon)

Oven Temperatures			
140°C	Fan 120°C	275°F	Gas 1
150°C	Fan 130°C	300°F	Gas 2
160°C	Fan 140°C	325°F	Gas 3
180°C	Fan 160°C	350°F	Gas 4
190°C	Fan 170°C	375°F	Gas 5
200°C	Fan 180°C	400°F	Gas 6
220°C	Fan 200°C	425°F	Gas 7
230°C	Fan 210°C	450°F	Gas 8
240°C	Fan 220°C	475°F	Gas 9



Introduction and Techniques

Introduction

When I published my first major baking book, *Ultimate Cake Book*, in 1994, it was with the hope that it would encourage more people to take up homebaking, and show inexperienced cooks that cake making isn't as complicated as it might first appear. The success of that book has been tremendous and I have been touched by how many people still rely on it even now, nearly fifteen years later!

In 2003, as I wrote the introduction for the revised edition, I remember marvelling at the continuing demand for cake-making instruction. Now, it seems, people are turning to homebaking even more than before whether it be to save money as basic baking ingredients are so inexpensive, with greater awareness about their food and a desire to know that what they feed their families is natural and free from unwanted extras, or simply for the enjoyment of baking because baking is fun!

In light of this increased interest in homebaking, I felt it was time to create a new 'ultimate' cake book, and here it is – my Baking Bible. I hope this book will inspire a new generation of cooks as well as prove useful to seasoned bakers.

The aim was to produce an easy-to-use baking collection to satisfy all your baking needs. For the first time, I have included a bread section, containing my new bread recipes. There are some unusual cakes to try, like Courgette Loaf, and recipes for the latest craze, Cupcakes. But as this is a

'baking bible' I have tried to include as many classic recipes as possible.

There are lots of traditional celebration cakes for occasions such as Easter, Christmas and christenings, birthdays and weddings, and some well-known favourites like Victoria Sponge and Chocolate-Chip Cookies.

I've included lots of simple recipes for children to make (with supervision), and some more challenging recipes that require careful timing, and more skill, including patisserie-style desserts, such as Gâteau Saint Honoré. Cooks of all levels of experience should find something to make and to challenge them here.

Since I first started writing recipes, the equipment available has evolved and improved enormously. Now we have reliable ovens with fan assistance, food processors and electric whisks, non-stick tins and trays, and bread

A handwritten signature in cursive script that reads "Mary Berry". The ink is dark and the signature is fluid and elegant.

makers. With the help of these aids, baking has become quick, easy and stress-free. All you need is to carefully measure your ingredients and follow the tested step-by-step instructions.

I have tried to include recipes for all occasions and I hope you will find plenty of bakes to suit your tastes, but most of all, I hope that this new collection of my favourite and trusted recipes will help you enjoy homebaking. Cakes are made to be shared so, once you have mastered a recipe, invite your friends and family to enjoy the fruits of your labour with a good pot of tea – happy baking!

MARY BERRY 2009

Baking Equipment

Some people may be put off from baking because they think it requires lots of expensive utensils, but this really isn't the case. Although electric-powered equipment saves time and effort, it's not essential and many of the recipes in this book, such as the traybakes, Victoria sponges, cookies and biscuits, require little more than a set of scales, a wooden spoon to beat the ingredients, a mixing bowl and a cake tin or baking tray.

A lot of the equipment you will probably have already, and some you can improvise. If you are buying new equipment, do buy the best you can afford; good-quality baking equipment will last a long time so it will be a worthwhile investment.

Scales

One piece of equipment that is critical to achieving the perfect bake is a good set of scales. Some people prefer old-fashioned balance scales with weights, but there are now a number of very reliable electric and battery-operated digital scales that can measure weights and volumes in metric, Imperial and liquids. Test the scales for accuracy by putting something on them that has the weight printed on it, such as an unopened bag of flour or sugar.

Measures

You will need a set of measuring spoons including a teaspoon, $\frac{1}{2}$ teaspoon, $\frac{1}{4}$ teaspoon, tablespoon and dessert spoon. All the amounts given in the recipes are for level spoonfuls unless otherwise stated. To measure liquids, use a transparent heatproof jug that shows both metric and Imperial measures.

Spoons



A wooden spoon is vital, but it should have a rounded edge to get into all the bends of the bowl. A large metal spoon for mixing egg whites into a mixture is useful, as its sharper edges flatten the egg foam much less than a wooden spoon does. Use a bendy, rubber or silicone (also heatproof) spatula to get all the cake mixture off the sides of the bowl.

Whisks

Use a balloon whisk or a hand-held electric whisk. It's useful to have two sizes of balloon whisk: a large one for whisking eggs and a small spiral one for small amounts of mixture.

Mixing Bowls

I have a range of different sized bowls that fit inside each other for easy storage. If you are baking for the first time, invest in one large and one small, preferably Pyrex, mixing bowl with a rounded base so you can get to every bit of mixture with your whisk, spoon or spatula. For all-in-one cakes you will need only one bowl, but it's useful to have at least two as some recipes require you, for example, to whisk egg white separately, then add it to the rest of the mixed cake ingredients.

Food Mixers

A free-standing mixer is not essential but saves time and effort! Choose one that comes with a range of attachments so you can use it to beat and cream cake mixture, knead bread dough, whisk egg white and whip cream. Free-standing table mixers are good for large cakes and are easy to clean but do take up a lot of room. Alternatively, you can use a hand-held electric mixer.

I find that I only use the beating and whisking attachments.

Food Processors

These useful time-saving machines can easily overmix a mixture so take care – if you don't keep a careful eye on them, they can chop nuts and fruit to nothing. It is best to fold in such ingredients by hand. Processors don't get air into the mixture in the same way as food mixers do as they combine ingredients rather than beat them, thus are not suitable for making meringues and fatless sponges.

Tins

Good-quality, solid cake tins will last you a lifetime. Cheap cake tins can be very thin, may warp with use and do not conduct heat evenly.

Choosing the right-sized tin for the recipe is crucial to successful baking and particularly critical in sponge making; if the tin is too shallow the cake will spill over the top of the tin as it rises, whereas a tin that is too large will produce a pale, flat-looking cake. If you don't have the right cake tin for a recipe, it is better to use a slightly larger tin and test the cake 5–10 minutes early, as it will cook more quickly.

I've included a list of all the tins used in this book (below). If you are a first-time baker, don't be put off by the long list! Start off by buying two 18

cm (7 in) or 20 cm (8 in) loose-bottomed sandwich tins to make a variety of round cakes; a 30 x 23 cm (12 x 9 in) traybake tin (if your roasting tin is not the right size); a 900 g (2 lb) loaf tin; and a 12-hole muffin tin. As you bake more frequently, add the other tins listed to your collection.

Non-stick tins are easier to clean, but it is safer to follow the greasing and lining instructions in the recipes and not to rely solely on their non-stick properties. Choose black-lined tins as they conduct heat more effectively.

Avoid tins with thick, insulated bases. They're designed to prevent cakes from burning on the bottom, but they prevent the cake from cooking evenly in most modern ovens.

Baking Trays

Ideally have at least three baking trays. They should be flat, rigid and heavy.

Check that they fit inside your oven!

Cake tins for keen bakers

deep (4 cm/1½ in) round cake tins: 15 cm (6 in), 18 cm (7 in), 20 cm (8 in), 23 cm (9 in), 30 cm (12 in)

deep (4 cm/1½ in) loose-bottomed or springform sandwich tins: 18 cm (7 in), 20 cm (8 in), 23 cm (9 in), 25 cm (10 in)

deep (4 cm/1½ in) square cake tin: 18 cm (7 in)

deep (4 cm/1½ in) traybake or roasting tin: 30 x 23 cm (12 x 9 in) **square cake tin:** 18 cm (7 in)

square ovenproof baking dish: 28 cm (11 in)

swiss roll tin: 33 x 23 cm (13 x 9 in)

loaf tins: 450 g (1 lb), 900 g (2 lb)

deep (5 cm/2 in) loose-bottomed fluted flan tins: 18 cm (7 in), 20 cm (8 in), 23 cm (9 in), 25 cm (10 in)

deep (5 cm/2 in) ovenproof dish: 18 x 23 cm (7 x 9 in), 18 x 27 cm (7 x 10½ in)

12-hole muffin tin

12-hole bun tin

12-hole mini muffin tin

ring mould: 1.75 litres (3 pints)

1 French madeleine tray

10 dariol moulds

12 mini brioche tins

shallow pie dish: 900 ml (1½ pints)

shallow ovenproof dish: 900 ml (1½ pints), 1.5 litre (2½ pints) **4 pudding basins:** 175 ml (6 fl oz)

4 individual soufflé dishes or 1 large soufflé dish: 225 ml (8 fl oz) or 1.2 litres (2 pints)



Baking Parchment

A useful cake-making aid that has evolved over time. Baking parchment is also sometimes called non-stick baking paper. The baking parchment used in this book is non-stick silicone paper, which doesn't require greasing. It comes in a variety of sizes and shapes to make lining tins and trays easy.

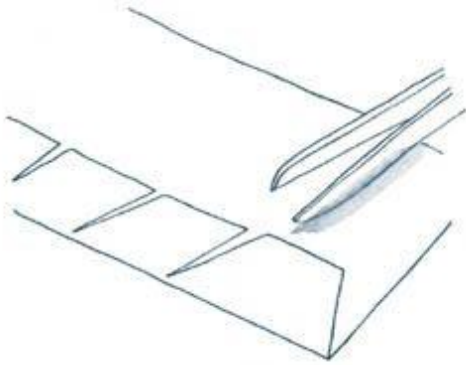
Silicone baking parchment and greaseproof paper are available in rolls. If you're using greaseproof paper you must grease the tin and then the paper (after you've lined the tin). Also available is Bake-O-Glide. It's a reusable, tough surface that comes in a variety of tin sizes. It lifts off easily and just needs to be washed, dried and kept flat when stored.

Most recipes only require the base of the tin to be lined with baking paper, some the sides and base, so I included here instructions for lining the most frequently used tin shapes in this cookbook.

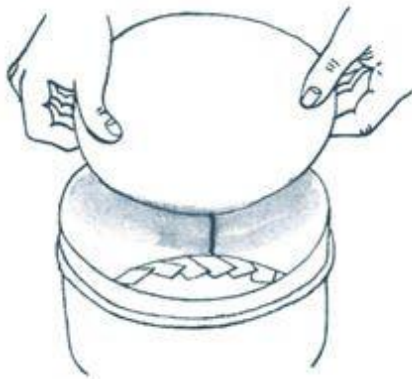
To line the base of a round cake tin, using baking parchment from a roll, place the base of the tin on the baking parchment, draw around it in pencil and then cut out just inside the pencil line.

To line the sides of a round cake tin, cut a strip (or two strips if necessary) of baking parchment to reach around the tin and a little extra to overlap the ends. The strip(s) should be about 5 cm (2 in) wider than the depth of the tin. Fold the bottom edge of the strip up by about 2.5 cm (1 in), creasing it firmly. Open out the fold and cut slanting lines into the folded paper at about 2.5 cm (1 in) intervals (see figure 1). Fit the strip(s) around the greased tin (greasing the tin helps to make the lining stick to it). The snipped edge will help the parchment fit snugly around the base of any shaped tin. Fit the base parchment over the cut, part of the side strips then grease well with a pastry brush (see figures 2 and 3).

1



2

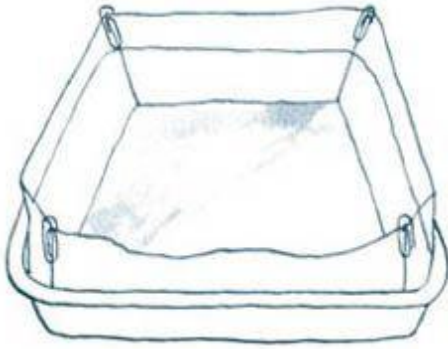


3



To line a swiss roll tin, place the tin on the baking parchment and cut a rectangle about 5 cm (2 in) bigger than the tin. Snip each corner then press the parchment on to the greased tin, folding up the edges to create a paper basket. Hold the corners together with metal paperclips. Do not use plastic coated clips as they will melt (see figure 4).

4



To line a loaf tin, cut a piece of baking parchment to fit the widest sides and over the base of the tin with about 5 cm (2 in) overhang. Press the paper into the greased tin. You do not need to line the ends of the tin, just loosen the cake with a palette knife before turning out.

To line a traybake or roasting tin, follow the method for lining a swiss roll tin, or mould aluminium foil into the tin and grease well.

Griddle

Used in this book to make drop scones and Singin' Hinny. If you don't have a griddle pan, use a heavy-based, non-stick frying pan instead.

Wire Rack

To cool cakes once they have been baked; they allow air to pass under the cakes or cookies as they cool. If you don't have a wire rack, you can use the rack from a grill pan.

Knives

A palette knife has a flexible blade with a rounded end, making it the best tool for spreading and smoothing cake mixture into tins or icing on to cakes. Use them to lift biscuits off baking trays or loosen a cake from the sides of the tin before turning it out on to the wire rack. A fish slice is also good for lifting out traybakes and lifting biscuits off baking trays. For recipes in which the cake is cut into layers, use a long, sharp serrated knife for the cleanest finish.



Sieve

For sifting flour and icing sugar, and pressing through jam glazes to remove the seeds and solid fruit. Strong stainless steel sieves are good as they come in a variety of sizes and can be put in the dishwasher (wire sieves can become misshapen).

Cake Skewer

A long, thin metal skewer is indispensable for testing cooked cakes. Insert it into the centre of the cake, where the mixture is at its most dense. If it comes out clean, the cake is ready. Use a skewer that has flat sides.

Icing Sugar Shaker

A canister that has either a fine mesh sieve lid or a lid with tiny holes in. A shaker is ideal for finishing the top of a sponge or tart with a dusting of icing sugar.

Rolling Pin

For making pastry I find a long wooden rolling pin with no handles is best.

Pastry Brush

Use a pastry brush for greasing tins and glazing tarts with jam or uncooked scones with milk.

Baking Beans

Use ceramic or metal baking beans when a recipe calls for pastry to be [baked blind \(see definition\)](#). You can also use uncooked dried pasta or pulses.

Cutters

For biscuits, cookies and scones. Keep a set of plain and fluted round cutters in a range of sizes, and some fun-shaped cutters to make novelty biscuits such as gingerbread men. The most useful sizes of round cutters are 5 cm (2 in) and 7.5 cm (3 in). Metal cutters are best but make sure they are thoroughly dry before storing them. If you don't have cutters, use the rim of an appropriately-sized glass.

Icing Nozzles

I have a box of metal icing nozzles of all sizes, but for the recipes in this book you only need 5 mm ($\frac{1}{4}$ in) and 1 cm ($\frac{1}{2}$ in) plain nozzles and a large and medium star nozzle. Nozzles can be plastic or metal, and are fitted to a piping bag.

Piping Bag

Used for decorating cakes with icing and whipped cream. A nylon piping bag is good as it is easily washable. You can make your own piping bag by slotting one small plastic food bag inside another, then snipping off the corners at one point. You can also buy disposable piping bags from cook shops.



Baking Terminology

Cooking techniques can be confusing as the invention of new technology means that old baking techniques like creaming and beating can be done in more than one way. You will find the following terminology in the book, so I include some short explanations of what they mean.

All-in-one Method

The easiest cake-making method, suitable for most cakes and traybakes.

Measure all the ingredients into a mixing bowl, making sure the butter is soft, and beat with a free-standing or hand-held mixer or food processor. If using a baking spread from a tub, make sure that it is over 59 per cent fat and use it straight from the fridge.

Baking Blind

A method of cooking pastry before the filling is added, it results in the pastry being really crisp. To bake blind, pre-heat the oven to 200°C/Fan 180°C/Gas 6. Line the flan tin with the pastry, cover with baking parchment and fill with ceramic or metal baking beans (or old dried pasta or pulses).

Bake for 10–15 minutes. Remove the paper and beans and bake for a further 5 minutes to dry the pastry completely. Remove from the oven and add the chosen filling.

Beat

In cake making, this can be done either with a wooden spoon or with a free-standing or hand-held food mixer. Beat cake ingredients until they are well blended, but be careful not to over-beat in a machine. It should take a couple of minutes to beat cake mixture until smooth. Beat an egg with a metal fork, breaking up the yolk and blending it into the egg white.

Combine (or Mix)

Mixing ingredients that don't require as much air to be added, such as biscuits. Use a wooden spoon or food processor to do this.

Cream

The beating of butter and sugar together until the mixture turns light and creamy. Cream with either a wooden spoon or food mixer until the colour of the butter and sugar lightens and the texture is fluffy. This is not needed for cakes that can be made with the all-in-one method.

Crimp

Used in pastry and pie making, it means to press the pastry edges together to seal. You can do this with a finger, the handle of a knife or a fork.

Dust

To sprinkle a fine coating of icing sugar, cocoa powder or flour over a cake or bread using a sieve.

Fold

A technique used to keep plenty of air in a cake mixture when adding ingredients such as sifted flour or whisked egg whites. Use a metal spoon or spatula to carefully mix the ingredients, folding the mixture at the edges over into the centre of the bowl and cutting through the middle.

Grease

Using kitchen paper or baking parchment, cover the insides of the cake tin with a layer of butter, margarine or white vegetable fat to prevent the cake mixture from sticking as it cooks. You don't need to grease and line a tin if you are baking pastry as there is enough fat in the dough to prevent it from sticking.

Knead



Essential in bread making, this can be done by hand or with a food mixer fitted with a dough hook. It is the act of mixing together the ingredients to

form a smooth elastic dough. It warms and stretches the dough so that, as the bread bakes, it retains air pockets. If the dough is not kneaded enough, the bread will be dense and heavy.

Knock Back (or Punch Down)

Similar to kneading, this is done after proving to get rid of any large air pockets in the dough before it is baked.

Line

Lining a cake tin with baking parchment to prevent the cake from sticking and ease its removal from the tin after baking. Some cakes require both the base and sides of the tin to be lined, others just the base. Due to the high-fat and low-sugar content in pastry, it does not require the tin to be lined (see note on [baking parchment for instructions on lining tins](#)).

Melting

Usually golden syrup or black treacle is melted with sugar and fat in a pan, then the other ingredients are added and combined. The mixture is then poured into the tin.

Prove

After bread dough has been kneaded, it is covered in oiled clingfilm and left in a warm place to allow the yeast to convert the glucose and other carbohydrates into carbon dioxide, causing the dough to rise. It also creates alcohol, giving the dough its flavour. The dough should double in size.

Rubbing in



I use this method for scones and pastry. Dice the fat and then rub into the flour with your fingertips, or with an electric mixer or food processor, until the mixture resembles fine breadcrumbs.

Whisk (or Whip)

This can be done by hand with a balloon whisk, with a hand-held electric whisk or with a food processor. Most often used to describe the whipping of double cream or egg whites to a stiff consistency.



Key Ingredients

The ingredients listed here are those used most frequently in the book. I think it's useful to know what role each has in the baking process, to help you choose the right type of ingredients for the recipe you are following.

Butter and Baking Spread

In previous baking books, I have used margarine in my recipes. However, these days margarine (80 per cent fat) is rarely available in the shops and to some people it seems out-dated.

For the majority of recipes in this book, I have used butter. I tend to use salted or lightly salted butter, but you can use whichever you prefer –

unsalted works just as well. It's important for the butter to be at the right temperature and consistency before adding it to the mixture.

In cake making, butter needs to be softened but not melted before using in the creaming method. If you have time, leave the butter at room temperature for at least 30 minutes before using. Even then it is better to cream the butter on its own to soften it before adding the sugar. Use softened butter for all-in-one cake methods too. If rubbing into pastry, cut cold butter into pieces or grate it into the flour.

My own trick to bring refrigerated butter to the right temperature is to cut it into cubes and put them into a bowl of cool/lukewarm tap water (approx.

28°C). Leave for 10 minutes or until a butter cube can be easily compressed.

It is not always necessary to use butter in baking, unless you specifically require a buttery flavour. Baking spreads have replaced margarines on the domestic market and are more economical than butter. You can use them in any of the recipes here if you prefer, however, I would advise that recipes

[without heavy flavourings, such as Fork Biscuits and Very Best](#)

[Shortbread](#) should be made with butter as the buttery flavour is important.