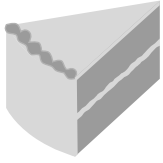


THE MARMALADE TEAPOT

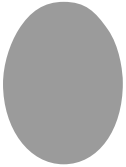
TIPS & TRICKS



Cakes

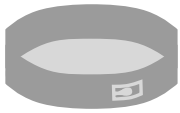
If it springs back in the middle when pressed with a finger & is coming away from the edge of the tin, then it's done.

If you're looking to make a dense, squidge cake (e.g. gingerbread) then opt for brown sugars, honey or golden syrup.



Eggs

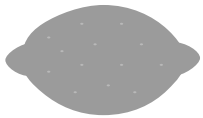
For a truly glistening egg wash, add a dash of olive oil to your beaten egg.



Cake Tins

The darker your cake tin is, the darker your cakes will be. Light aluminium tins are the best for your cakes.

Always use the correct size tin as stated in the recipe.



Lemons

When using lemon juice for cakes or icing, apply some pressure & roll your lemons along your work surface first, this helps to break it down, making it easier to juice.



Muffins & Scones

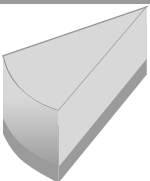
Never leave your muffins to cool in their tins, the steam released from their heat will turn them soggy.

Never overwork a muffin or scone mixture, keep mixing to a minimum to produce a light texture when baking.



Flour

If a recipe calls for self-raising flour & you find yourself without, simply add 1 tsp of baking powder to every 75g of plain flour.



Cheesecakes

When baking a cheesecake, always allow it to cool completely in the oven. Cooling it slowly like this stops it from developing cracks.



Meringues

Always use a clean glass or metal mixing bowl for beating egg whites. Plastics can harbour fats & grease which will prevent your eggs from stiffening up.

Older eggs are better for making meringues, their whites are runnier.