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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 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.

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Classic South West scone | Easy baking
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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

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Craft Third Edition. From Daniel Fracalossi, online student on Master the Craft of Artisan Pizza, in Hobart, Tasmania:

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The Great British Bake Off is back, and

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while we're expecting some proper 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

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13 Best Vegetarian and Vegan Cookery Courses - olivemagazine

1. GORDON RAMSAY, 39. Worth:
£67m. Profile: Britain's most famous chef,

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arguably the most financially astute and
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