

GET STARTED

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All the recipes in this guide have step-by-step advice to help you bake beautifully.

Remember the three golden rules:

1. Read the recipe through before you start.
2. Weigh and measure your ingredients carefully.
3. Don't open the oven door while you're baking.

And for extra help, go online to watch Mary and Paul demonstrating the recipes and techniques:
bbc.co.uk/food

Before you start, it's worth checking that you have some basic baking equipment:

- Scales
- Big and small mixing bowls
- Wooden spoon
- Tablespoon
- Teaspoon
- Whisk
- Rolling pin
- Oven gloves or thick tea towel
- Spatula
- Sieve

