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Lightly grease a baking sheet with oil and

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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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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

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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 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 ...

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sessions as well as a garden tour and a late lunch of local, seasonal dishes.

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