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Ruth Clemens is a baker, cake decorator and very busy wife and mother. Completely self taught, Ruth's passion for baking and sugarcrafting shines through on her blog, The Pink Whisk. Ruth was a finalist on 2010's The Great British Bake Off on BBC 2. She lives in Cheshire, UK.

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The Pink Whisk blog was born and the rest, as they say, is history! She is also the author of ...

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115g butter. 100g soft brown sugar. 1 tbsp golden syrup. 1 tbsp black treacle. 2 tbsps water. 2 ½ tsp ground ginger. 1 tsp ground cinnamon. 2 tsp milk powder (optional but does add a lovely creamy gingerbread latte type of taste) Begin by adding the oil and popping corn to a large pan with a lid.

Baking, Recipes and Tutorials - The Pink Whisk | Baking ...

Hello and welcome to The Pink Whisk! The place to come for baking, recipes and tutorials. The Pink Whisk is written by me, Ruth Clemens – Manic Mummy Baker Extraordinaire! Girly and glam rebelling against a houseful of boys. An obsession with baking, not so much the cooking, cleaning, washing.... The Pink Whisk story starts back in 2010 when I was a contestant in the very first series of BBC2's The Great British Bake Off – and to my own disbelief came second, The Pink Whisk was born ...

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Method. Preheat the oven to 160°C (fan)/180°C/350°F/Gas Mark 4, and line the loaf tin with baking paper. Quarter each glacé cherry with a sharp knife. Not halves, not wholes, they won't stay up up up! Place the quartered cherries in a sieve over a bowl and pour boiling water over them.

Cherry Madeira from The Pink Whisk Guide to Cake Making by ...

Place the flour, sugar and dried yeast into the bowl of a food processor and give it a quick blitz to mix evenly. Add the butter and blitz again, until the butter is broken up into pebble-like chunks. Tip the mixture out into a large bowl and make a well in the centre. Measure the milk and water into a jug and add the egg.

Danish Pastry – Raisin Whirls from The Pink Whisk Guide to ...

The eggs and sugar will start to go pale and thicken, but keep going: it can take up to 10 minutes to whisk in enough air. When the mixture is ready lift out the whisk, the mixture should trail away in a ribbon and stay visible on the top of the mixture. If it sinks straight back in and disappears it still needs more whisking.

Swiss Roll from The Pink Whisk Guide to Cake Making by ...

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Place the butter in a large bowl and add the caster sugar. Using an electric hand whisk begin to cream them together. Keep going until the mixture has gone very pale: it should almost double in volume and you should no longer feel the texture of the sugar within the butter. This will take you 5–6 minutes.

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