CLASSIC BAKING METHODS

Creaming method

Cakes made using this method will first beat the butter together with the sugar, and then the eggs are added one by one, and finally the flour.

Beat the soft butter in your mixer until it changes colour and becomes lighter or pale. The butter will eventually lose its buttery taste and become creamier.

Rub in method

This method is often used in bread and pastry making. Simply use your fingertips to work the butter into the flour until it begins to look like crumbs. This will coat the flour in a fine layer of butter, which helps give a pastry or bread the correct texture when baking.

Hot milk method

This type of recipe calls for the butter and a liquid to be boiled together before being added to the flour. Cupcakes and old fashioned puddings are made using this method.

Blind bake method

When baking pies or tart recipes you need to precook your pastry before adding the filling to prevent the pastry from becoming soggy.