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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

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sugar, then add the milk – a little at a time – to form a soft dough.

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is a joy. Judith

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free baking

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is back, and 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

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And 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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from the Future

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