

Made in the microwave, this ‘bake in a tea cup’ recipe takes less than 5 mins and has a soft & fluffy texture making the perfect sweet treat to enjoy while you pop your feet up and settle down to watch Bake Off.

## Raspberry & White Chocolate ‘Cup’cakes by @jessie.bakes.cakes

serves 1

### ingredients:

20g unsalted butter  
1 tbsp caster sugar  
0.5 tsp vanilla extract  
4 tbsp self-raising flour  
2 tbsp milk  
5 raspberries  
3 squares white chocolate, chopped

### method:

Place the butter in a microwave-safe Denby cup or mug.  
Heat in the microwave for 30-60 seconds until the butter is melted.  
Mix in the caster sugar and vanilla extract.  
Stir in the flour and milk until the mixture is smooth.  
Push the raspberries and white chocolate chunks into the mixture.  
Microwave for 60-90 seconds on high (800-1000W). The baking time will depend on your microwave temperature. The cake is ready when it's risen and has started to pull away from the edge of the cup.  
For an extra special treat, top with whipped cream or ice cream. Dig in and enjoy!



## Denby – Colourful layer Cake from @luceinthekitchen

Denby  
1809

Create your very own showstopper with this wonderfully colourful 5 layer cake from @luceinthekitchen

Use a Denby Studio Blue upturned rice bowl paired with a dinner plate to create an instant cake stand



### ingredients for 5 layers of sponge:

5 eggs  
250g margarine  
185g caster sugar  
250g self raising flour  
2.5tsp baking powder  
2.5tsp vanilla extract  
Food colouring (I used Wilton Icing Colours)

### for the buttercream:

285g softened salted butter  
510g icing sugar (sifted)  
0.5tbsp vanilla extract

**See overleaf for method**

A wonderfully colourful 5 layer cake from @luceinthekitchen

## method:

Preheat the oven to 160°C fan and grease and line 3 6" inch cake tins.

Add all the sponge ingredients to a bowl and use an electric hand mixer to beat together. Alternatively use a stand mixer. Ensure the ingredients are thoroughly mixed.

Split the mixture into 5 equal batches and colour as you desire. I did green, 2 shades of pink, yellow and a turquoise-blue.

Transfer the coloured mixtures into the greased tins and bake for approximately 20 minutes until the cakes spring back when poked gently. If they do not, leave for a minute at a time and keep checking.

Remove the tins from the oven and leave to cool for a couple of minutes in the tins before turning out onto a cooling rack and leaving to cool completely.

While the cakes are cooling, make the icing.

Add the softened butter to a bowl or a stand mixer and beat for around 5 minutes on medium-high until light and fluffy.

Gradually add in the icing sugar, beating thoroughly until it is all incorporated.

Add the vanilla extract and beat until the buttercream is light and soft, ensuring to scrape down the sides.

If the buttercream is too stiff, you can add in some milk a tablespoon at a time until it is the correct consistency.

To assemble the cake, first decide which order you want the colours to be in, then put a small amount of buttercream on the plate to keep your cake secure and add the first layer.

Add a small amount of buttercream (remember you need enough for all 5 layers and the outside) and use a palette knife to spread it around the cake, allowing some to go over the sides as this can be used for your crumb coat later on.

Repeat this with the remaining layers.

Spread any of the icing that was overlapping or that squeezed out, around the outside of the cake with the palette knife.

Add a little under half of the remaining buttercream to the top of the cake and use your palette knife to spread it over the top and ease it down the sides, scraping off any excess. This will make your crumb coat.

Put the cake in the fridge to chill for around 30 minutes to firm up the icing.

When the cake comes out of the fridge add the remaining icing to the top of the cake and spread it around the top and down the sides to coat the cake.

If you have any remaining icing you can use a piping bag to add some decoration to the top of the cake.

A deliciously tempting Plum, Apple & Cinnamon Crumble to enjoy with all of the family by @Bakesbymichelle. Prepped, baked and served in one of our eye-catching Studio Grey Ridged Bowls which is ideal for using in the oven and serving straight to the table. The deeper bowl shape also ensures there's a generous amount of filling.



## Autumn Plum, Apple & Cinnamon Crumble by @Bakesbymichelle.

### Ingredients

- 3 Bramley apples (roughly chopped)
- 5 large plums (quartered)
- 70g soft brown sugar (or less depending on sweetness of fruits)
- 1 1/2 tsp ground cinnamon
- 340g plain flour
- 170g unsalted butter
- 130g soft brown sugar
- 65g jumbo porridge oats
- 35g roasted chopped hazelnuts

### Method

1. Preheat oven to 170 fan.
  2. Peel, core and roughly chop apples.
  3. Quarter plums and place all the fruits in the bowl. Scatter over sugar and sprinkle cinnamon and roughly toss all together.
  4. To make the crumble topping, rub butter and flour together to breadcrumb consistency, add sugar, porridge oats, and nuts and mix thoroughly.
  5. Bake for 50-60minutes until golden brown and fruit is bubbling around the edges.
- To see how you could use your Denby stoneware to cook and bake, read our tips below.

### Tips for Baking with Denby Stoneware

#### Bowls, bowls, bowls

Whether you're an experienced home baker or have simply been inspired by this year's Great British Bake Off, we have everything you need to create a show-stopper of your very own. When it comes to baking at home, you can never have too many bowls! Investing in an assortment of different sizes means you can vary the way that you prep, bake and serve, depending on the occasion – our stoneware pieces are so versatile, they can also be used from breakfast to supper and everything in-between.

# Denby – How to Make Sourdough with Hungry Anja

There is nothing nicer than the smell of bread baking in the oven and this recipe for freshly made sourdough is cooked perfectly using versatile, beautiful and durable Denby cast iron

## For the Starter:

I work with white flour starter and I always keep approximately 50g of starter in the fridge. This way I don't have much sourdough discard and I don't have to worry about feeding my starter daily. For example, if I want to bake on Saturday morning I will take the starter out of the fridge on Friday, feed it with 50g white flour and 50g water, leave it at room temp for approx. 6-8hours until it doubles and passes the float test.

## For the Dough:

8am – get your starter from the fridge and feed it, leave at room temperature until it doubles. 6-8hours should be more than enough but it all depends on how warm it actually is in your house. Just make sure to perform a float test before adding the starter to your dough.

2-3pm – add 100g active starter to a bowl and mix with 280g water (go with 260g water if you're still not used to working with higher hydration dough). Add 400g strong white bread flour (stick to strong white flour if you are a beginner) and mix together with hands or a scraper until there are no dry patches.

Autolyse for 60min covered up, at room temperature. If you want to make sure that the room temperature is consistent throughout the whole process, keep the dough in the turned off oven.

4pm – notice how your dough is now more elastic after an hour of resting, that's what autolyse is for! Now add 10g salt and a few drops of water (so the salt dissolves easily) and start performing slap & fold technique for 5-6min. Let it rest in the oven again covered for 20min.

4.30pm – time for lamination, this step involves stretching your dough on the counter to open it to a big rectangle and then folding it together. This will help build up the structure. Rest for 30min.

5pm – perform coil & fold three times in a row, leaving the dough to rest for 30min in between.

6.30pm – after performing last coil & fold, leave the dough to rise for about 1.5-2hours.

8-8.30pm – it's time for final shaping! I leave the dough to rest in the banneton for 20-30min before going to the fridge for 10-12hours.

Next day 8am – turn the oven on to 260oC and heat your [Denby cast iron pot](#) for 30-40min – I used [Denby's Pavilion Cast Iron 24cm Round Casserole](#). Get the dough out of the fridge, transfer it to parchment paper and by using a sharp razor score your sourdough. All you need is one long angled slash to allow the dough to expand during baking.

8.30am – bake covered for approx. 20min at 260oC and then another 15-20min at 200oC uncovered. Don't cut it while warm, make sure to wait at least for an hour. I know it's hard, but otherwise your sourdough will become gummy and will change the structure.

