

christmas cake recipes mary berry

Christmas Cake Recipes Mary Berry: Timeless Festive Baking Inspiration

christmas cake recipes mary berry have long been a cherished part of holiday celebrations, blending tradition with delicious flavors that evoke warmth and joy. Mary Berry, a beloved British baking icon, is renowned for her foolproof and utterly scrumptious Christmas cake recipes that have become staples in many kitchens during the festive season. Whether you're a seasoned baker or a novice eager to try your hand at making a show-stopping Christmas cake, Mary Berry's recipes provide clear guidance and delightful results.

Why Choose Mary Berry's Christmas Cake Recipes?

Mary Berry's baking style is characterized by her approachable methods and reliable outcomes. Her Christmas cake recipes stand out because they balance rich, fruity flavors with moist, tender textures – a hallmark of the perfect festive cake. What sets her recipes apart is the careful attention to ingredient quality and preparation techniques, ensuring that even a first-time baker can achieve a cake that tastes like it came from a professional bakery.

In addition, Mary Berry often incorporates tips on how to age your Christmas cake, enhancing the depth of flavor over weeks or even months before Christmas Day. This aging process, combined with the right balance of spices, dried fruits, and nuts, makes her Christmas cakes a festive centerpiece.

Essential Ingredients in Mary Berry's Christmas Cake Recipes

When it comes to Mary Berry's Christmas cakes, certain ingredients are always at the heart of the recipe. Understanding these essentials can help you appreciate the nuances of her cakes and even customize them slightly if you wish.

Dried Fruits and Nuts

A rich mixture of dried fruits such as raisins, sultanas, currants, and cherries is a staple in any traditional Christmas cake. Mary Berry's recipes often call for soaking these fruits in brandy or another spirit to infuse them with extra moisture and flavor. This soaking process not only plumps up the fruits but allows the alcohol to permeate the cake, contributing to its distinct festive taste.

Nuts like almonds or walnuts add a delightful crunch and complexity to the cake's texture. Mary Berry often recommends lightly toasting nuts before adding them, which enhances their flavor.

Spices That Warm the Cake

The warm spices in Mary Berry's Christmas cake recipes are subtle yet essential. Ingredients like cinnamon, nutmeg, and mixed spice are used sparingly but effectively, providing that classic Christmas aroma without overwhelming the natural sweetness of the fruits.

Butter and Sugar

High-quality butter and soft brown sugar form the rich, tender base of the cake batter. Mary Berry's method of creaming butter and sugar ensures the cake is light and moist, a technique she emphasizes throughout her baking tutorials.

Step-by-Step Guide to Mary Berry's Classic Christmas Cake

If you're ready to bake a Christmas cake in the spirit of Mary Berry, here's a simplified overview of the process, incorporating key tips to get the best results:

- 1. Prepare the Fruit Mixture:** Soak your mixed dried fruits in brandy or sherry for at least 24 hours, or preferably several days, to allow full absorption.
- 2. Cream Butter and Sugar:** Beat softened butter and brown sugar until light and fluffy. This step is crucial for a good crumb.
- 3. Add Eggs Gradually:** Incorporate eggs one at a time, beating well after each addition to prevent the mixture from curdling.
- 4. Fold in Dry Ingredients:** Gently fold in sifted flour, spices, and nuts, then carefully mix in the soaked fruit.
- 5. Bake Slowly:** Transfer the batter to a lined cake tin and bake at a low temperature (around 140°C/275°F) for several hours. Mary Berry stresses the importance of slow baking to develop the rich flavor and moist texture.

6. **Cool and Age:** Once baked, wrap the cake in parchment, then foil, and store in an airtight tin. Feed the cake with a little brandy weekly to keep it moist and enhance flavor.

Variations on Mary Berry's Christmas Cake Recipes

Mary Berry's versatility as a baker means there are several delightful twists you can try on the traditional Christmas cake to suit different tastes and dietary needs.

Gluten-Free Christmas Cake

For those with gluten intolerance, Mary Berry has offered gluten-free versions of her Christmas cake where gluten-free flour blends replace regular flour without compromising the texture or flavor. Using ground almonds and gluten-free baking powder helps maintain the cake's moistness and rise.

Vegan-Friendly Options

While Mary's classic recipes usually include butter and eggs, she has also shared vegan adaptations. Substitutes like vegan butter, flaxseed "eggs," and dairy-free milk can recreate the cake's richness and moisture, making it accessible to a wider audience.

Chocolate Christmas Cake

For chocolate lovers, Mary Berry's chocolate Christmas cake recipe infuses cocoa powder into the batter and sometimes adds chunks of dark chocolate or chocolate-covered cherries. This variation adds a luxurious twist while keeping the festive spirit intact.

Tips from Mary Berry for Perfect Christmas Cakes

Baking a Christmas cake is as much about patience and technique as it is about ingredients. Mary Berry's seasoned advice can help you avoid common pitfalls.

- **Use the Best Quality Ingredients:** Fresh, high-quality fruits, nuts, and spices make a noticeable difference in flavor.
- **Don't Rush the Soaking:** Allow the fruits to soak for several days if possible. This step is worth the wait and makes the cake incredibly moist.
- **Line Your Cake Tin Properly:** Mary Berry recommends using double layers of parchment paper and foil to protect the cake during the long baking time.
- **Test for Doneness Carefully:** Insert a skewer into the center of the cake; it should come out clean or with just a few moist crumbs.
- **Feed the Cake Regularly:** Applying a little extra brandy or sherry weekly preserves the cake's moisture and deepens its flavor.

Serving and Decorating Mary Berry's Christmas Cakes

A Mary Berry Christmas cake is not only delicious but also lends itself beautifully to traditional decorations. After aging, many choose to cover their cakes with marzipan and royal icing, creating a festive and elegant finish. Mary Berry often suggests decorating with fresh holly, edible gold dust, or delicate sugar decorations to enhance its presentation.

When it comes to serving, Christmas cake pairs wonderfully with a dollop of brandy butter, clotted cream, or simply a cup of tea. Its rich, fruity flavor complements the cozy atmosphere of holiday gatherings.

Mary Berry's Christmas cake recipes continue to inspire countless home bakers, offering a reliable, tasty, and festive treat that embodies the spirit of the season. Whether you stick to her classic recipe or experiment with one of her many wonderful variations, baking a Christmas cake with Mary Berry's guidance is sure to bring both joy and deliciousness to your holiday celebrations.

Frequently Asked Questions

What is Mary Berry's traditional Christmas cake recipe?

Mary Berry's traditional Christmas cake recipe includes ingredients like dried fruits soaked in brandy, ground almonds, butter, brown sugar, eggs, and a blend of spices. The cake is baked slowly to develop deep flavors and is often covered with marzipan and royal icing.

How long should I soak the fruits for Mary Berry's Christmas cake?

Mary Berry recommends soaking the dried fruits in brandy or sherry for at least 24 hours, but for richer flavor, soaking them for several days or even weeks before baking is ideal.

Does Mary Berry's Christmas cake recipe require marzipan and icing?

Yes, Mary Berry traditionally suggests covering the Christmas cake with a layer of marzipan followed by royal icing to give it a classic festive finish.

Can I make Mary Berry's Christmas cake recipe gluten-free?

Yes, you can make Mary Berry's Christmas cake gluten-free by substituting the plain flour with a gluten-free flour blend suitable for baking, ensuring the texture remains moist and delicious.

What tips does Mary Berry give for baking the perfect Christmas cake?

Mary Berry advises to bake the Christmas cake slowly at a low temperature to ensure even cooking, to wrap the cake in baking parchment halfway through baking to prevent over-browning, and to store it in an airtight container, feeding it with brandy every week for enhanced flavor.

Additional Resources

Christmas Cake Recipes Mary Berry: Timeless Traditions and Expert Techniques

christmas cake recipes mary berry have become synonymous with festive baking excellence in the UK and beyond. Renowned for her meticulous approach and decades of culinary expertise, Mary Berry offers a collection of Christmas cake recipes that balance tradition with innovation. These recipes not only highlight the rich flavors and textures expected of a classic Christmas cake

but also provide accessible techniques for both novice and experienced bakers. This article delves into the nuances of Mary Berry's Christmas cake recipes, analyzing their ingredients, methods, and the reasons behind their enduring popularity.

Mary Berry's Influence on Christmas Cake Baking

Mary Berry, a celebrated British food writer and television personality, has long been a household name in baking circles. Her Christmas cake recipes stand out due to their thoughtful ingredient selection and step-by-step guidance, which demystifies a baking process often viewed as complex. Unlike some traditional Christmas cakes that can be dense and overly rich, Mary's recipes often strike a careful balance between moistness, spice, and sweetness.

Her approach reflects an understanding of both historic British Christmas cake traditions and contemporary tastes. By incorporating classic ingredients such as dried fruits, nuts, and warming spices, she preserves the essential character of the cake. At the same time, her precise instructions ensure the cake's texture is light enough to appeal to a wider audience.

Key Features of Mary Berry's Christmas Cake Recipes

One notable feature of Mary Berry's Christmas cake recipes is the emphasis on fruit preparation. Many of her recipes include soaking dried fruits in alcohol – typically brandy or rum – for several days or weeks prior to baking. This technique not only plumps the fruits, enhancing their flavor and moisture content, but also imparts a subtle, festive warmth to the cake.

Furthermore, Mary often recommends the use of a rich mix of ingredients, such as a combination of sultanas, currants, raisins, and glacé cherries. This diversity in fruit selection contributes to a complex flavor profile. Her recipes also commonly incorporate almonds or other nuts, adding texture and a slight crunch that contrasts with the cake's moist crumb.

From a methodological standpoint, Mary's recipes stress the importance of slow and even baking. Christmas cakes typically require long, low-temperature baking to ensure thorough cooking without drying out. Mary's guidance on wrapping the cake tin with baking parchment or foil to prevent over-browning is a practical tip that many home bakers appreciate.

Comparing Mary Berry's Christmas Cake Recipes

with Other Classic Recipes

When comparing Mary Berry's Christmas cake recipes to other traditional recipes, several differences emerge. For instance, some classic recipes may call for heavier spicing, such as larger quantities of cinnamon, nutmeg, or cloves, which can overwhelm the palate. Mary's approach tends to be more measured, allowing the natural sweetness and fruitiness of the ingredients to shine.

Additionally, Mary Berry's recipes often suggest a balance between sugar and fat (usually butter), which influences the cake's texture. While some older recipes might use more sugar or treacle, resulting in denser cakes, Mary's recipes usually produce a cake that is moist yet light, making it easier to slice and serve.

Another distinction lies in the aging process. Mary encourages maturing the cake for several weeks or even months, periodically feeding it with alcohol to maintain moisture and deepen the flavor. Some recipes omit this step, which can result in a less developed taste over time.

Pros and Cons of Mary Berry's Christmas Cake Recipes

• Pros:

- Clear, detailed instructions suitable for all skill levels.
- Balanced flavors that are not overly sweet or spicy.
- Incorporation of traditional soaking and maturing techniques for enhanced taste.
- Practical baking tips to prevent common issues such as over-browning or dryness.

• Cons:

- Long preparation and maturation times may be challenging for last-minute bakers.
- Use of alcohol may not be suitable for all dietary restrictions or preferences.
- Some may find the recipes less rich compared to extremely dense, heavily spiced traditional cakes.

Exploring Variations Within Mary Berry's Christmas Cake Recipes

Mary Berry's collection of Christmas cake recipes is not monolithic; she offers variations that cater to different tastes and dietary needs. For example, some recipes incorporate marzipan layers, adding a luxurious almond sweetness and a smooth texture contrast beneath the outer icing. This technique requires additional skill but elevates the cake's presentation and flavor complexity.

For bakers seeking a lighter option, Mary has also shared recipes that reduce the amount of alcohol or omit it entirely, replacing it with fruit juices or syrups for soaking. These alternatives maintain moisture without compromising the festive character of the cake.

Moreover, Mary Berry's recipes sometimes include suggestions for gluten-free adaptations, reflecting growing dietary awareness. By substituting traditional wheat flour with gluten-free blends, home bakers can enjoy a festive cake that accommodates food sensitivities.

Ingredient Insights: What Makes Mary Berry's Christmas Cake Stand Out?

Analyzing the ingredient list in Mary Berry's Christmas cake recipes reveals a thoughtful balance. She often uses dark brown sugar or muscovado sugar, which lends a subtle molasses flavor and complements the spices. The choice of butter over other fats ensures a rich mouthfeel and helps the cake retain moisture.

The spice blend is generally mild but aromatic, with cinnamon and mixed spice being common. Mary's use of zest from citrus fruits such as orange or lemon adds brightness, cutting through the cake's richness and preventing it from becoming cloying.

Another important ingredient is the eggs, which act as a binder and contribute to the cake's structure. Mary's recipes typically call for a moderate number of eggs, avoiding overly dense outcomes.

Practical Tips for Baking Mary Berry's Christmas Cake Recipes

Baking a Christmas cake following Mary Berry's recipes requires patience and attention to detail. Some practical tips drawn from her guidance include:

1. **Fruit Soaking:** Begin soaking dried fruits weeks in advance to maximize flavor infusion.
2. **Mature the Cake:** Allow the cake to mature in a cool, dark place, feeding it periodically with alcohol to keep it moist.
3. **Even Baking:** Use an oven thermometer to maintain consistent temperature; wrap the cake tin with baking parchment or foil to avoid burning the edges.
4. **Storage:** Store the cake wrapped in greaseproof paper, then foil, to preserve freshness during maturation.
5. **Decorating:** For traditional presentation, cover the matured cake with marzipan and royal icing, which Mary Berry often recommends.

These practical recommendations enhance the baking experience and help ensure a successful outcome.

The Enduring Appeal of Mary Berry's Christmas Cake Recipes

The continued popularity of Mary Berry's Christmas cake recipes can be attributed to their ability to uphold tradition while adapting to modern baking preferences. Her clear instructions empower home bakers to recreate a festive treat that might otherwise seem daunting. With a focus on quality ingredients, balanced flavors, and effective techniques, these recipes have become a trusted resource during the holiday season.

Moreover, the flexibility within her recipes allows for personalization, whether through ingredient substitutions or presentation styles. This adaptability ensures that Mary Berry's Christmas cake recipes remain relevant and accessible, encouraging new generations of bakers to carry on the cherished tradition of Christmas cake baking.

Christmas Cake Recipes Mary Berry

christmas cake recipes mary berry: *Mary Berry's Christmas Collection* Mary Berry, 2023-11-09 Note: This is a reissue edition of Mary Berry's Christmas Collection originally published in 2013 by Headline. The cover and a handful of the internal images have been updated. Mary's foolproof recipes remain the same. Mary Berry's Christmas Collection combines time-honoured festive favourites with a variety of new and exciting dishes to spice up the season. By taking the traditional Christmas fare and giving it a twist, Mary adds sparkle to every celebration. Simple yet reliable recipes and Mary's handy hints will take the pressure off entertaining, whether it's for the big day itself, a Boxing Day crowd or an intimate New Year family gathering. With an invaluable Christmas Day countdown, sample menus, shopping lists and ever-popular tips on preparing ahead and freezing, this is the must-have companion to the festive season. Chapters include: * Canapés * First Courses * Fish and Vegetarian * Christmas Roasts * Vegetables and Sides * Traditional Christmas Puddings * Festive Desserts * Buffets and Boxing Day

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christmas cake recipes mary berry: Mary Berry's Complete Cookbook Mary Berry, 2024-03-05 More than 650 classic recipes from Britain's best loved cookery writer. From mouth-watering classics like cheesy cottage pie, steak Diane, and salmon en croûte to family favorites such as lasagna, chili con carne, and three-cheese macaroni, you'll find your belly full and your heart fuller. With some exciting twists and turns along the way - prawn tacos, Thai spiced soup, and stir-fried Chinese noodles - there is really something for everyone! Not to mention a sumptuous collection of desserts guaranteed to satisfy your sweet tooth, including cakes, pastries, soufflés, and

trifles. Perfect for everyday cooks, baking enthusiasts, and Mary Berry fans alike, Mary Berry The Complete Cookbook is the crowning glory of every cook's shelf.

christmas cake recipes mary berry: Appetite Ed Balls, 2021-08-19 'Delightfully different' - Delia Smith Ed Balls was just three weeks old when he tried his first meal: pureed roast beef and Yorkshire pudding. While perhaps ill-advised by modern weaning standards, it worked for him in 1967, and from that moment on he was hooked on food. Appetite is a memoir with a twist: part autobiography, part cookbook, each chapter is a recipe that tells a story. Ed was taught to cook by his mother, and now he's passing these recipes on to his own children as they start to fly the nest. Sitting round the table year after year, the world around us may change, but great recipes last a lifetime. Appetite is a celebration of love, family, and really good food.

christmas cake recipes mary berry: Good Food: Christmas Made Easy Mary Cadogan, 2017-01-19 The Good Food team and their favourite celebrity chefs have been planning and cooking Christmas for their readers for years. This Christmas cookbook, which represents amazingly good value at 7.99 for the paperback, is the culmination of all that experience and the definitive guide to seasonal cooking and entertaining over this most important time of the year. Full of tips and secrets to ensure that every Christmas dish is a rip-roaring success, the cook will be relaxed in the knowledge that all the recipes are practical and easy to follow. Time is in short supply during the festive season so the recipe book shows the reader which dishes can be made ahead, what can be frozen and how to cheat successfully when the chips are down. Readers will find over 80 festive recipes, all photographed, and features also include the complete Christmas day feast - turkey with all the trimmings, and more - with an essential timeplan, and guest contributions from all the top chefs.

christmas cake recipes mary berry: The World's Best Recipes Larousse & Company, Incorporated, 1984

christmas cake recipes mary berry: Mary Berry: The Queen of British Baking - The Biography A.S. Dagnell, 2013-01-29 Mary Berry is one of Britain's most respected and well-loved gurus of the kitchen. The undisputed 'Queen of the Aga' has been the focus of many television shows and regularly contributes her expertise on Woman's Hour. The recent hit BBC show The Great British Bake Off has once again put Mary back into the limelight and has reignited a passion for baking across the nation. Inspired by domestic science classes at school, Mary took a catering course at her local college before gaining a qualification from the Cordon Bleu school in Paris. After a stint working for the Electricity Board where she demonstrated to new owners of electric cookers how to operate them by cooking a Victoria sponge, and then as editor for Housewife and Ideal Home magazine, Mary published her first cookbook, The Hamlyn All Colour Cookbook, in 1970 and hasn't looked back since. As well as cookery books, Mary has collaborated with her daughter Annabel to produce their own range of dressings and sauces which are now sold worldwide. But her personal life has also been touched by tragedy, as her son William was killed in a car accident at the age of just 19. With over 70 cookery books under her belt, there is no doubt that Mary Berry is one of Britain's most successful cookery writers. Awarded the CBE in 2012, her gentle personality and classic 'family' cooking style are a remarkable contrast to some of the more outspoken celebrity television chefs - just one of the reasons why, even after over forty years in the industry, she is so well loved. This is her fascinating story.

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and inspiration from The Great British Baking Show, or simply want a brand-new companion to Mary Berry's Baking Bible, this is the cookbook for you, with more than 150 easy recipes to make with confidence.

christmas cake recipes mary berry: *Christmas Handbook* Debbie Thrower, 1997 Is it your turn to 'do' Christmas this year? Does it seem like such an impossible task that you don't know where to begin? Whether this is your first or your fiftieth Christmas, Debbie Thrower's Christmas Handbook is here to help. It's packed with Debbie's own advice on everything Christmassy from cards and coping with excited children, to remembering all the shopping and clearing up in January. Complete with helpful tips and inspirational ideas from experts and listeners to her BBC Radio 2 program, Debbie shows how to make the festive season enjoyable and successful for everyone.

christmas cake recipes mary berry: *Christmas Cake Murder* Joanne Fluke, 2018-09-25 The story of how baker Hannah Swensen got her start as a sleuth: "A lovely, frothy treat."—Mystery Scene It's Christmas many years ago, and topping young Hannah Swensen's wish list is becoming the go-to baker in Lake Eden, Minnesota. But as Hannah finds out, revisiting holiday memories can be murder... With her dream of opening The Cookie Jar taking shape, Hannah's life matches the hectic December hustle and bustle in Lake Eden—especially when she agrees to help recreate a spectacular Christmas Ball from the past in honor of Essie Granger, an elderly local in hospice care. But instead of poring over decadent dessert recipes for the merry festivities, she instantly becomes enthralled by Essie's old notebooks—and the tale of a woman escaping danger on the streets of New York. Hannah's surprised by Essie's secret talent for penning crime fiction. She's even more surprised when the story turns real. As Hannah prepares to run a bakery and move out of her mother's house, it'll be a true miracle if she can prevent another Yuletide disaster by solving a mystery as dense as a Christmas fruitcake . . . Features over a dozen cookie and dessert recipes from The Cookie Jar! "Series fans will enjoy learning how the Cookie Jar bakery came to be."—Publishers Weekly

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christmas cake recipes mary berry: *Baking with Mary Berry* Mary Berry, 2015-11-23 A sweet and savory collection of more than 100 foolproof recipes from the reigning Queen of Baking Mary Berry, who has made her way into American homes through ABC's primetime series, The Great Holiday Baking Show, and the PBS series, The Great British Baking Show. Baking with Mary Berry draws on Mary's more than 60 years in the kitchen, with tips and step-by-step instructions for bakers just starting out and full-color photographs of finished dishes throughout. The recipes follow Mary's prescription for dishes that are no fuss, practical, and foolproof--from breakfast goods to cookies, cakes, pastries, and pies, to special occasion desserts such as cheesecake and soufflés, to British

favorites that will inspire. Whether you're tempted by Mary's Heavenly Chocolate Cake and Best-Ever Brownies, intrigued by her Mincemeat and Almond Tart or Magic Lemon Pudding, or inspired by her Rich Fruit Christmas Cake and Ultimate Chocolate Roulade, the straightforward yet special recipes in *Baking with Mary Berry* will prove, as one reviewer has said of her recipes, if you can read, you can cook.

christmas cake recipes mary berry: *Christmas*, 1990, 1990

christmas cake recipes mary berry: *Cathy's Christmas Kitchen* Tilly Tennant, 2020-10-01 As the snow flutters down in the little village of Linnetford, escape to a cosy farmhouse kitchen, scented with the rich aromas of fruitcake and gingerbread, where a love of baking is about to unite two lonely hearts... Cathy cooked at her mother's side her whole life and could bake a fairy cake before she could ride a bike. Now she is facing her first Christmas without her beloved mother, she's determined to use her memories for something positive. She decides to organise a weekly cooking class, sharing her mother's precious recipes with other lonely souls. There's just one small spanner in the works: teenager Tansy, who attends Cathy's classes even though she's rude to everyone there and seems to hate every minute. Cathy is poised to ask Tansy to leave, but her uncle, physiotherapist Matt, begs her to give the teenager another chance. And Cathy can't resist Matt's sparkling hazel eyes and incredibly kind heart... But just as Cathy is feeling she might find joy again, her ex returns to Linnetford, desperate for a second chance. With Matt becoming distant as his life gets more complicated, it seems so easy to return to the safe embrace of someone she knows so well. Can Cathy avoid the temptation of falling back in love with the man who broke her heart and let Christmas bring her the greatest gift - that of happiness? Filled to the brim with sweet Christmas treats, *Cathy's Christmas Kitchen* is the perfect book to enjoy curled up by the fire. An emotional feel-good read packed with heart and hope. What everyone's saying about *Cathy's Christmas Kitchen*: 'I've yet to find a book by this author which doesn't warm my heart and leave me with a big soppy smile!!... was delightful... had me completely hooked and, once started, I couldn't put the book down!... plenty of laughs... storyline was perfect, holding my attention and mesmerising me with Cathy's story. A fabulous festive read, which I would definitely recommend!' Stardust Book Reviews, [REDACTED] 'One of my first Christmas reads of 2020 and I just adored this book... This is such a delightful read with great characters. It kept me wanting to turn the pages and I loved all the baking. A perfect Christmas read.' Goodreads Reviewer, [REDACTED] 'What a wonderfully charming holiday themed book... fills you with Christmas cheer and warms your heart. The story really tugs on your heartstrings and has you feeling as warm and gooey as one of Cathy's baked treats. I enjoyed how the book was filled with love, compassion, friendship and, especially, the spirit of Christmas. A beautiful holiday read...' Goodreads Reviewer, [REDACTED] 'A fabulous real Christmas book full of fun Christmas thoughts and baking can highly recommend.' Goodreads Reviewer, [REDACTED] 'What a treat! Perfect cozy little read-right up my alley! I was a huge fan and will definitely be reading more from this author!' Goodreads Revivewer, [REDACTED] 'A nice feel good love story... I enjoyed it. Perfect for a curl up read on a cold weekend' NetGalley Reviewer, [REDACTED] 'This is a really cosy read and the story felt very fresh. ... I really enjoyed the varied characters and the gentle storyline, the teenage character Tansy added a great depth to the story and a little good for thought.' Goodreads Reviewer, [REDACTED] 'Such a delightful read for the holidays, with everything going on in the world. *Cathy Christmas kitchen* it a hear warming feel good book. I highly recommend this book 5 star read...' Goodreads Reviewer, [REDACTED] 'This is such a good read, full of joy, the smell of cakes, friendships and possibly a little love? A delight to devour in a few short hours.' Goodreads Reviewer 'Cathy's Christmas Kitchen is a delightful book full of Christmas charm. It was captivating to the very end.' Goodreads Reviewer

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