



5 different baking methods to help you make moment-worthy bakes

Here's an overview of five common baking methods – from blind baking to the creaming method – along with a selection of our very best baking recipes. So what are you waiting for? It's time to get your bake on!

Creaming method

With the classic creaming method, sugar and fat (usually butter) are whisked together thoroughly to create tiny air bubbles that will result in a beautifully soft and risen cake. The key to this baking method? Beating until the mixture pales and swells in volume. For those looking to master the mighty creaming method, have a go at our raspberry sponge cake.

A good electric mixer, eight minutes of beating and a perfect oven temperature are the secrets to success, while a smattering of rose petals on top of the rosewater icing caters to soft-centred romantics.

Click here for the [raspberry sponge cake recipe](#).



All-in-one method

Prefer your baking with a side of simple? Then the all-in-one method will steal your heart. As the name suggests, this easy-peasy baking method mixes all of the cake ingredients together in one bowl – saving on both time and washing up! To ensure your finished cake is light and fluffy, be sure not to over beat. Our delicious lemon and blueberry slab cake sees the main ingredients whisked together on the stovetop until melted, before stirring through the eggs, sieved flour and lemon rind once cool. The kicker? A half punnet of luscious blueberries folded through the mixture, with the rest forming the luscious fruity crown.

Click here for the [lemon blueberry cake recipe](#).



Melting method

The melting method is another foolproof baking method beloved by home chefs. Just remember to melt the fat and sugar together slowly to prevent splitting, then let the mixture cool to room temperature before adding the eggs and sifted dry ingredients. Ready to get melting? This beautifully moist mud cake recipe is tastebud-tingling stuff, sure to convert fans of lighter desserts to its chocolate-heavy cause.

Click here for the [mud cake recipe](#).



Whisking method

Fans of the whisk will love this active baking method, guaranteed to get those arm muscles working. The whisking method results in cakes with an airy texture by vigorously whisking wet ingredients (usually eggs and sugar) together until well combined. Of course, a good electric mixer will do the job for you – as is the case with this tantalising pistachio pavlova roll. The fun part? Decorating the cooled meringue with the rosewater-infused fruit mixture, before rolling the pistachio-studded pavlova into a gorgeous fluffy roll.

Click here for the [pistachio pavlova roll recipe](#).



Rubbing method

This baking method may seem like a ‘rub’ indeed – to be attempted only by experienced pastry chefs. But nothing could be further from the truth. The rubbing baking method simply requires flour to be rubbed into fat (again, usually butter!) until the mixture resembles fine or coarse breadcrumbs. The trick is keeping the mixture cool, so it’s best to work quickly and incorporate as much air as possible. Looking to nail the traditional scone? Our recipe will knock the socks off guests and judges alike, making it the perfect introduction to this popular baking method.

Click here for the [traditional scones recipe](#).



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