



# Mug Cake Tips

**1** **Rolling Tip:** When rolling dough onto the stick, try and keep it thin, don't make it too thick.



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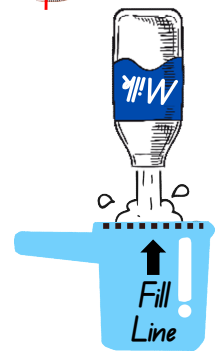
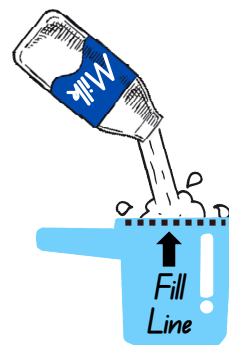
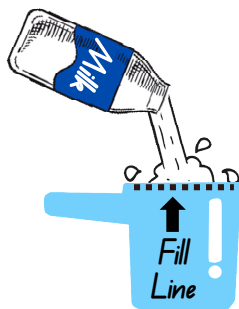
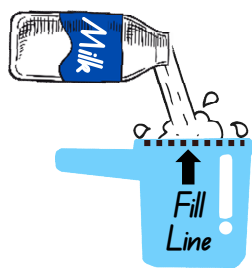
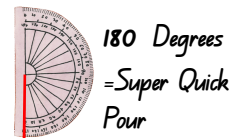
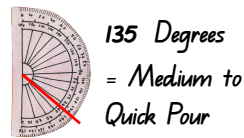
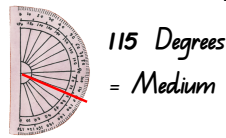
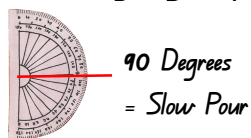


# How to Measure Ingredients

## Liquids

When measuring liquid ingredients such as **Vanilla, Milk and Food Colouring** it's best to **pour slowly** and never take your eye off what you are pouring into.

Did you know that the angle you pour at determines how fast the liquid will come out? The smaller the angle you pour at, the slower the liquid will come out.



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