

Mary Berry's Butter Tip

The Great British Bake Off, Series 3/Masterclass

Now Mary's top tip to get cold butter the perfect temperature:

One of the real problems when you're creaming butter and sugar together to make a cake is getting the butter at a right temperature. It's nearly always too hard, this is a foolproof way of softening it.

Here I've got butter, very, very cold, straight from the fridge.

Put those squares into lukewarm water, sort of the temperature of a baby's bath. And leave it for about 10 minutes.

This now is squidgy and soft, just the temperature for doing a creaming method, get rid of that water, and there it is as soft, as soft as can be.

A simple, simple foolproof way of doing it, and that is absolutely perfect, look how lovely and soft that is.

Softened butter in no time, a perfect tip for cake making.