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You want your burger to remain juicy so avoid going too lean. Choose a standard minced meat (usually around 20% fat) or, if you are set on leaner cuisine, then 10 % fat is okay, but don't go for less.Beef is the typical meat used in burgers but you could use lamb or pork, or a mixture of beef and pork.Chicken burgers are also becoming increasingly popular – for this we recommend using an extra lean chicken breast.There are also many meat-free patty options, too. Try halloumi burgers, chickpea burgers, sweet potato burgers, beetroot burgers or seitan burgers. Check out our vegan burger recipes for more.The world is your oyster when it comes to flavouring your burgers. Grated onions, finely chopped spring onions, crushed garlic, ground spices (cumin, coriander, ground chilli, fajita spice mixture, etc), mustard, chopped fresh or dried herbs, ground black pepper – pick the flavours you like. Think of tried and tested combinations:For Italian-style burgers, add crushed garlic, finely chopped parsley and grated parmesan to beef mince.For Moroccan-style burgers, add chopped coriander, ground cumin and a dollop of harissa paste to lamb mince.For Spanish-style burgers, add smoked paprika and finely chopped chorizo to pork mince.If you're a fan of cheese, instead of topping your burger, make two thinner patties, pop a square of cheese in the middle, then squeeze the edges to seal – just remember to warn your guests about molten oozing when they bite in!If you're going for a leaner meat or adding bulky ingredients (eg spring onions, onions, chillies), add an egg and a handful of breadcrumbs to bind the burgers.Give everything a thorough mix (it's good to get your hands in for this), then shape into burgers. "Squash the burgers really flat before you cook them. As they cook the meat will constrict, which will make the burgers smaller and fatter. Flatten them down with a spatula during cooking," suggests Cassie, our food editor."Don't add salt to the ground meat before it's shaped, or it'll draw the liquid out of the meat leaving you with a dry burger. Instead sprinkle the outside with salt as it cooks," adds Cassie."Chill your burgers for at least an hour before you cook them," says senior food editor, Barney. "This will help them keep their shape when they're cooking and stop them falling apart." You can also freeze them before cooking. Lay them on a tray in the freezer and, once they're frozen, pop them into freezer bags to save space. To defrost them, lay them back on the tray. Defrost thoroughly before cooking.Pop your burgers on the barbecue or in a hot, non-stick frying pan with a little oil.Cook for 5-6 mins on each side for medium and 8-9 mins on each side for well done.The NHS Live Well website recommends not leaving any pink meat in your burger.Before cooking your burgers, we suggest also giving them a quick sear at high temperature. This will help lock in the flavours and create a good crust.Heat a griddle or frying pan on high, add a tsp of oil, and sear each side of the burger for 1-2 mins before continuing with the main cooking process.Once the burger has browned on both sides, pop your cheese on top (if using) and cover with a small bowl or lid to finish off cooking – this will melt the cheese and keep all the lovely meaty juices inside the burger.Always toast soft buns as it keeps the sauces from sinking into them and gives you a nice contrast of textures. To do this, lightly butter the cut sides of the buns and put them face down on a grill or barbecue for a few minutes until they become golden brown, with a slightly crisp texture.There are so many options when it comes to burger toppings and condiments. Here are a few suggestions to try:Add in some vegetables such as caramelised onions, fried mushrooms, crispy lettuce, onion rings, avocado slices or guacamole, and tangy pickles such as gherkinsCrispy bacon is always a brilliant flavour booster as well as adding that wonderful crisp textureDifferent of cheeses can really ramp up the taste. If opting for cheddar, we recommend using the most mature variety you can find. For something stronger, try raclette, smoked gouda, brie or stilton Sauces – try our recipe for a classic burger sauce to serve on top of your burger. Other options which work well include homemade ketchup, BBQ sauce, mayonnaise, burger relish, aioli and mustard.A fried egg – why not go all out and crown your burger with the perfect fried egg? A runny yolk will add extra moisture to the patty while the whites provide a nice crispy texture.Learn how to make delicious, juicy cheeseburgers with our video guide:Top 10 healthy burger recipesBest burger recipes for kidsTop 10 vegetarian burger recipesTop 10 chicken burger recipesHow to make a smash burgerShare your favourite burger tips and flavourings below Showing 1 to 24 of 76 resultsA star rating of 4.5 out of 5.110 ratingsNeed to make a celebration cake at short notice? This foolproof, showstopping caramel cake uses storecupboard ingredients and is quick to whip upA star rating of 4.7 out of 5.363 ratingsChocolate and cake are two of our favourite things, so what's not to love about this indulgent cake?A star rating of 4 out of 5.2 ratingsAdd sticky dates and a salty-sweet icing to take the traditional carrot cake to new, delicious heights. Decorate with crumbled sesame snaps and pecansA star rating of 4.6 out of 5.24 ratingsThis classic chequerboard cake wrapped in marzipan is easier to achieve than you thinkA star rating of 4.8 out of 5.331 ratingsThis decadent chocolate and banana loaf cake is gorgeously moist from the fruit, whilst chocolate adds richness. Top with ganache and banana chipsA star rating of 4.6 out of 5.71 ratingsIndulge in a slice of lemon cake for afternoon tea. With lovely light sponge layers, a citrus zing offsets the rich and creamy soft cheese icingA star rating of 5 out of 5.8 ratingsThis cake is a cross between a carrot and a banana cake, with pineapple thrown in for juicy sweetness - a lovely light dessert or teatime treatA star rating of 4.7 out of 5.359 ratingsThis crowd-pleasing recipe turns an afternoon tea classic into dainty cupcakes. Top mini carrot cakes with a generous layer of soft cheese frosting, then enjoy with a cuppa.A star rating of 4.4 out of 5.5 ratingsTry this simple marbled chocolate and vanilla sponge cake for an easy, milk-free weekend bake. It uses an all-in-one method to save time in the kitchenA star rating of 4.8 out of 5.806 ratingsThis simple almond cake is a great way of using up pick-your-own raspberriesA star rating of 4.5 out of 5.18 ratingsA classic fruit sponge cake with apricots and citrus shared by reader Ann Turner - it's perfect with a cup of teaA star rating of 4.6 out of 5.174 ratingsIf you've offered to bake a treat for a stall or your local coffee morning then this cake stall classic is just the thingA star rating of 4.7 out of 5.1112 ratingsNeed a guaranteed crowd-pleasing cake that's easy to make? This super-squidgy chocolate fudge cake with smooth icing is an instant baking winA star rating of 5 out of 5.4 ratingsTry our keto version of a classic chocolate cake. To keep the carbohydrate levels low, the recipe uses xylitol, almond flour and cacao powderA star rating of 4.5 out of 5.10 ratingsAdd allspice, cloves and nutmeg to this apple cider cake for some autumnal warmth. Bramley apples are added to the sponge mix, and it's topped with crunchy pecansA star rating of 4 out of 5.5 ratingsTahini gives this cake a subtle nutty flavour that partners perfectly with rich chocolate. This recipe makes 2 cakes, so why not freeze one as a treat for another dayA star rating of 4.7 out of 5.1489 ratingsIndulge yourself with this ultimate chocolate ganache cake recipe that is beautifully moist, rich and fluffy. Perfect for a celebration or an afternoon teaA star rating of 4.7 out of 5.3042 ratingsIt's difficult not to demolish this classic lemon drizzle in just one sitting, so why not make treat at once?A star rating of 4.5 out of 5.2 ratingsTreat family and friends to a miniature French almond cakes for afternoon tea, or take along to a coffee morning. Browning the butter adds extra nuttinessA star rating of 4.9 out of 5.7 ratingsUse up any marmalade you have to make this sunny bake, perhaps with some ice cream alongside itA star rating of 4.8 out of 5.28 ratingsTreat the family to this comforting apple cinnamon cake Made with warming cinnamon spices, fresh apples and almonds, it's a wonderful winter dessertA star rating of 4.4 out of 5.572 ratingsTop this classic carrot cake with moreish cream cheese icing and chopped walnuts or pecans. Serve as a sweet treat with a cup of tea any time of the dayA star rating of 4.4 out of 5.9 ratingsBake this cake with Guinness to enhance the flavour of the chocolate sponge. It's made with soured cream and finished with a creamy cheese frosting to add a tangy noteA star rating of 3.5 out of 5.4 ratingsRaid your storecupboard to make this lovely chocolate cake. Using ground hazelnuts delivers an incredible texture and flavour, or try almonds if you prefer handful of fresh minthoneyNutrition: Per serving (1)kcal13fat0gsaturates0gcarbs3gsugars3gfbre0gprotein0.1gsalt0gTake a few leaves of the mint in one hand and sharply clap your other hand on top, then drop the leaves into a teapot or cafetiere. Repeat with the rest of the mint, saving a few small sprigs for each glass as a garnish.Fill up the pot with boiling water and let it infuse for 2-3 mins or until the liquid starts to take on a slight pale yellow/green hue. Strain the tea into cups or heatproof glasses and sweeten with honey to taste. Drop the reserved mint into the cups to decorate if you like. Lightly whisk 2 large eggs, 6 tbsp single cream or full cream milk and a pinch of salt together until the mixture has just one consistency.Heat a small non-stick frying pan for a minute or so, then add a knob of butter and let it melt. Don't allow the butter to brown or it will discolour the eggs.Pour in the egg mixture and let it sit, without stirring, for 20 seconds. Stir with a wooden spoon, lifting and folding it over from the bottom of the pan.Let it sit for another 10 seconds then stir and fold again.Repeat until the eggs are softly set and slightly runny in places. Remove from the heat and serve for a moment to finish cooking.Give a final stir and serve with a generous sprig of mint and a dash of lemon juice.RECIPE TIPSChef Bill Granger says, always use a non-stick pan with a wooden spoon for best results and easy cleaning. Don't over-stir - think of these as folded eggs rather than scrambled. The eggs should have the texture of soft curds. It's best not to cook more than three portions in one go as you will overcook the pan and the eggs won't cook as well. For larger numbers, cook in two pans rather than one.For more creamy eggs inspiration, check out these scrambled eggs recipes with a twist. Showing 1 to 24 of 43 resultsA star rating of 4.9 out of 5.23 ratingsMake these sweet iced letters and numbers with your kids during school holidays. They'll have fun making them and then devour them once readyA star rating of 4.9 out of 5.12 ratingsFill up your biscuit tin with these easy treats which take their name from the fork indent added before baking. Dip them in chocolate, if you like, for added indulgenceA star rating of 3.6 out of 5.39 ratingsSwirly vanilla cookies, edged with sprinkles and stars – these unicorn-inspired biscuits are ideal for kids' parties or as a fun home baking activityA star rating of 4.5 out of 5.20 ratingsThese ring biscuits are perfect for parties and work well in any shape, get the kids to helpA star rating of 4.5 out of 5.78 ratingsThe simplest biscuits you and the kids will ever bake. We've stamped clean toys into these to decorate them – try your own favourite patternsA star rating of 0 out of 5.0 ratingsRustle up these cute chocolate-Oreo reindeers for a treat over the magical Christmas period. They're perfect as a gift or for a bake sale tooA star rating of 5 out of 5.7 ratingsMake a whole solar system from your kitchen with our super cute planet cookies! The baking and decorating will keep even the most energetic children busy over the half-term breakA star rating of 5 out of 5.3 ratingsThese heart-shaped cookies with a crunchy mint filling are fun for children to make and give as a presentA star rating of 4.6 out of 5.345 ratingsWith just three ingredients, these simple peanut butter cookies will delight kids and grown-ups alike – and they're gluten-free, tooA star rating of 5 out of 5.12 ratingsKids will love to help sandwiching these biscuits with the melted marshmallowA star rating of 4.5 out of 5.4 ratingsAdd a touch of fun to your party with these edible flag-shaped cookies – ice in your favourite coloursA star rating of 4.6 out of 5.11 ratingsCreate these cute spider biscuits with kids as part of a Halloween party feast. Children will love adding the spooky chocolate spider legs and icing eyesA star rating of 4.1 out of 5.26 ratingsThese colourful cookies are bound to be a big hit with kids and adults alikeA star rating of 4.4 out of 5.3 ratingsThese easy cookies with a fruity jam filling are perfect teatime treats. Make a batch as a weekend project and fill your biscuit tin with sweet bitesA star rating of 5 out of 5.2 ratingsFinish off a beautifully laid table with these simple, mint-iced cookies – they're fun to make with the kids!A star rating of 4 out of 5.4 ratingsMake these round vanilla biscuits, ice in bright colours, thread on a ribbon and give out as edible prizesA star rating of 4.2 out of 5.415 ratingsLearn how to make classic chocolate chip cookies and enjoy them still warm from the oven. Perfect for a bake sale or with your afternoon tea.A star rating of 4.3 out of 5.8 ratingsBake these pretty gingerbread biscuits with a stained glass centre as treats at Christmas time with the kids. They make great presents for friends and familyA star rating of 4.5 out of 5.28 ratingsAdd some colour to classic bourbon biscuits using pink food colouring. Kids will love piping the filling – and eating them afterwards of course!A star rating of 4.8 out of 5.5 ratingsSavoury oatly biscuits that are great for lunch boxes, add Marmite or peanut butter for a delicious pinwheelA star rating of 3.9 out of 5.14 ratingsThe food processor does most of the work in this cookie recipe, but younger children will enjoy rolling the dough into balls and thumbprinting. Older kids can make them on their ownA star rating of 4.3 out of 5.16 ratingsLet a friendly bat perch on your glass of milk or cuppa this Halloween with these spooky biscuits - add vanilla buttercream for bourbonsA star rating of 3.6 out of 5.5 ratingsLittle hands can help make these fruity biscuits topped with icing and sprinkles. It's an ideal way to get kids in the kitchenA star rating of 4.1 out of 5.12 ratingsGet your children in the kitchen to bake a batch of these simple biscuits from Beebies' 'I can cook' Nutrition: Per servingkcal438fat22gsaturates14gcarbs47gsugars46gfbre2gprotein12gsalt0.3gHeat the milk, cocoa, sugar and chocolate in a small pan over a medium heat until steaming and the chocolate has melted. Whisk to dissolve the cocoa.Pour into a mug, then add the cream to float on top. Bake until golden as before.Leave the dough a bit thicker, brush with oil and stud with rosemary sprigs. Bake for 15 mins or until risen and golden. Brush with garlic butter. Add 2 tins plum tomatoes, the finely chopped leaves from ¼ small pack basil, 1 tsp dried oregano, 2 bay leaves, 2 tbsp tomato purée, 1 beef stock, 1 deseeded and finely chopped red chili (if using), 125ml red wine and 6 halved cherry tomatoes. Stir with a wooden spoon, breaking up the plum tomatoes. 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If you have the room, store the bowl in the freezer all the time, that way it'll always be ready to go.Even a built-in freezer model which is off and running at the flick of a switch, needs the custards, base creams and anything else you are going to add to be as cold as possible.Adding warm, or even room temperature ingredients to an ice cream machine will cool down its core temperature, meaning the churn takes longer – and a longer churn means heavier ice cream. At worst, the pre-freeze bowl will warm up too much and rather than ice cream you will have sloppy cream.Get those custards, creams and fruits into the fridge and chill them right down, a few hours will be good, overnight is the best. 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Cooked custard bases and cream can get a helping hand by pouring them into a bowl and set it in a bigger bowl one-third full of iced water or ice cubes.Finally, keep those ingredients in the refrigerator right up until the machine is whirring away and you are ready to pour the cream into the machine.Ice cream is a treat and toppings on one half of the dough circle, brush the edge with a little water, then fold and pinch to make a pasty shape. Bake until golden as before.Leave the dough a bit thicker, brush with oil and stud with rosemary sprigs. Bake for 15 mins or until risen and golden. Brush with garlic butter. Add 2 tins plum tomatoes, the finely chopped leaves from ¼ small pack basil, 1 tsp dried oregano, 2 bay leaves, 2 tbsp tomato purée, 1 beef stock, 1 deseeded and finely chopped red chili (if using), 125ml red wine and 6 halved cherry tomatoes. Stir with a wooden spoon, breaking up the plum tomatoes. 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