





The house smells like a fancy bakery. Hazel loves to bake with her dad. Most of all, she loves to try the desserts they make right after they come out of the oven, even if it's breakfast time! Dad says it's okay to have dessert for breakfast if you don't do it every day.

CYNTHIA CLIFF

# PIE for BREAKFAST

A BAKING BOOK FOR CHILDREN



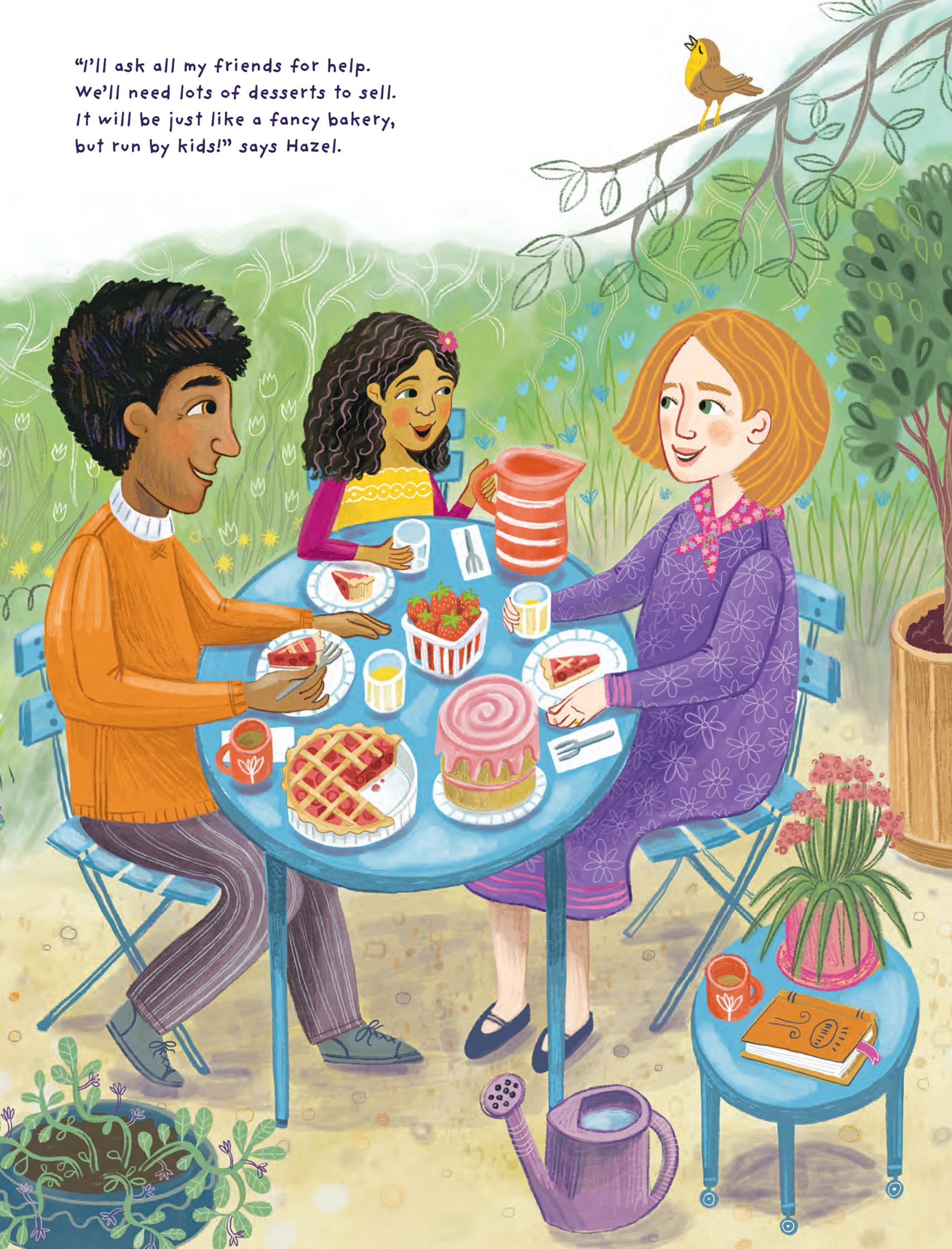
PRESTEL

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As Hazel eats she has an idea: "I could organize a bake sale for the school's fair!" Last year the money raised during the fair was used to buy new playground equipment. This year the money will go to the school library. Hazel loves the library as much as she loves baking.



"I'll ask all my friends for help.  
We'll need lots of desserts to sell.  
It will be just like a fancy bakery,  
but run by kids!" says Hazel.



Hazel and her friend Amelia bought berries at the farmers' market. They are making two cakes, one for the bake sale and one for themselves!



# BLACKBERRY CRUMB CAKE



Makes one 10 inch/26 cm cake

## CAKE INGREDIENTS

1½ cups/210g flour  
¾ cup/150g sugar  
2 teaspoons baking powder  
¼ teaspoon salt  
⅔ cup/160ml milk  
¾ cup/60g butter  
1 large egg  
1 teaspoon vanilla  
2 cups/300g blackberries

## TOPPING INGREDIENTS

¼ cup/60g butter  
½ cup/100g sugar  
½ teaspoon cinnamon  
⅓ cup/45g flour

1.

Preheat the oven to 350 degrees Fahrenheit/180 degrees Celsius. Grease and flour the bottom and sides of a 10 inch/26 cm spring-form pan. Melt ¼ cup/60g butter on a low setting in the microwave or on your stove (if you have a grown-up to help you), and let it cool.

2.

To make the cake, first sift together the flour, sugar, baking powder, and salt. Then add the milk, cooled melted butter, egg, and vanilla to the flour mixture and mix well.

3.

Pour the batter into the prepared pan. Layer the berries evenly over the batter.

4.

To make the topping, melt the butter, then combine with the sugar, cinnamon, and flour. Sprinkle this crumble topping evenly over the berries. Bake for 45–55 minutes until a knife inserted into the center comes out clean.





Tim and his little brother Theo decide to make muffins together. Theo is not very helpful at first.