

SPRING IS HERE

Embrace the Freshness of Spring with Morphy Richards!

As the days grow longer and nature awakens from its winter slumber, we're delighted to welcome the season of renewal and rejuvenation – spring!

Spring brings an abundance of fresh produce and flavors, inspiring us to get creative in the kitchen. Whether you're craving a light and refreshing salad or a hearty vegetable soup, we have a variety of recipes to suit every taste and occasion. [Visit our website](#) for delicious recipe ideas and culinary inspiration to delight your family and friends.

Creator Spotlight:



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How Does A Soup Maker Work?

At [Morphy Richards](#), we understand the importance of simplicity without compromising on taste, and our range of soup makers exemplifies this ethos. In this blog, we'll take a look into the inner workings of our soup makers, uncovering the magic behind their ability to effortlessly create delicious, homemade soups and answer the common question "how does a soup maker work?".

Is It Worth Buying A Soup Maker?

The short answer, **yes!** With our soup makers, you can effortlessly whip up delicious homemade soups, broths and even smoothies in a matter of minutes, all with the simple touch of a button. With that being said, let's take a look at a selection of the best soup makers on the market and delve into what makes them worth buying.



How to Clean a Burnt Soup Maker:

Top tip: if your soup has caught at the bottom of your soup maker, you'll need to make sure it is cleaned properly ready for its next use. To do this, simply fill your soup maker with hot, soupy water and leave to soak for approximately 15-20 minutes followed by cleaning it with a coarse sponge.

[Full Video](#)

[Read the Full Blog](#)



Bread Maker Hot Cross Buns

These homemade Hot Cross Buns made in your bread maker are perfect for Easter or any time you crave a delicious treat!

Ingredients:

- 240ml water
- 50g melted butter
- 57g sugar
- 1 egg, beaten
- Tsp salt
- 540g strong white bread flour
- 2 tsp fast action yeast
- 1 tsp cinnamon
- ½ tsp nutmeg
- 150g raisins

Method:

1. Divide into 8-12 pieces. Shape and flatten slightly
2. Score a cross on the top of each bun.
3. Glaze with egg and milk.
4. Cover and allow to rise for 30 minutes.
5. Bake for approx 16-18 minutes at 190°C (gas mark 5, 375°F).



BUSINESS

We're Going Back to our roots....

We are proud to announce we are going back to our roots and re introducing the iconic red Morphy Richards Logo.

morphy richards®

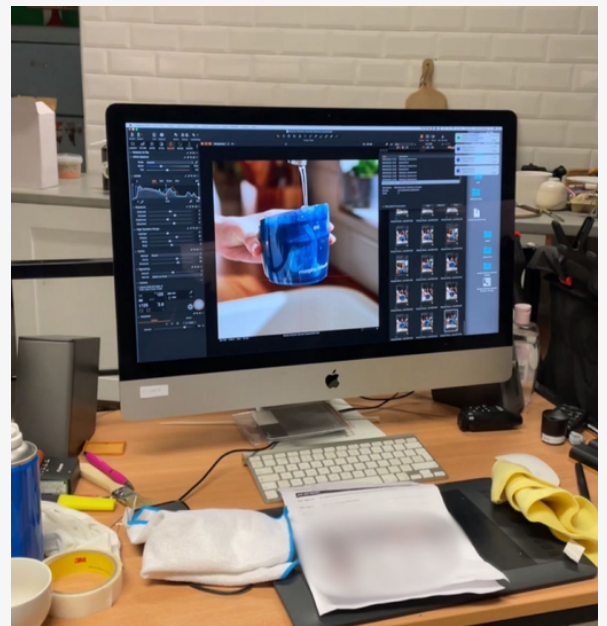
Did you know Morphy Richards UK is stocked in John Lewis & Partners?

Check out our amazing range of products displayed in John Lewis & Partners London Oxford Street Store



Coming soon...

We are excited to share a glimpse of what's coming next! Our team has been hard at work crafting something special, and we can't wait to unveil it to you soon. Stay tuned! 👁️



What to keep up to date with our business? Make sure you follow us on [LinkedIn!](#) 

BUSINESS

Empowering Women Every Day!

On International Women's Day, we we're proud to shine a spotlight on the incredible women who contribute their talent, dedication, and leadership to Morphy Richards.

Here's a glimpse of some of the amazing woman in our office ❤️💪



In celebration of International Women's Day, we filmed an exclusive interview with Katie Lindop, our esteemed E-commerce Director here at Morphy Richards. Check out the full interview- [here](#)

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