Jubilee Blueberry & Strawberry Double Chocolate Brownies

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INGREDIENTS

200g dark chocolate
200g salted butter
275g caster sugar
250g blueberries
125g plain flour
3 large eggs
25g cocoa powder
50g dark chocolate chips
50g milk chocolate chips
50g white chocolate chips (melted & cooled)
5 strawberries, sliced and chopped into small pieces

METHOD

1. Preheat oven to 170 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the dark chocolate and butter, melt in the microwave on 30 second bursts, stirring well between each one until fully melted
3. Using an electric whisk or stand mixer, whisk the eggs

and sugar until pale, fluffy and around double in original size
4. With the whisk still running slowly pour in the chocolate and butter mixture until it is fully combined
5. Sieve in the flour and cocoa, and then fold together
6. Fold in the blueberries, dark chocolate and milk chocolate chips, pour into the lined tray.
7. Bake on the middle shelf for 25 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!)
8. Once done (they will still have a wobble), cool in the tin on a wire rack, drizzle over melted white chocolate and scatter the strawberries across the top
9. Transfer to the fridge to firm up for 6 hours (preferably overnight)
10. Remove from the tin, slice and serve

Enjoy!



ENJOY! If you opt for Blueberry & Strawberry Double Chocolate Brownies, please do share a picture!

White Chocolate & Blueberry Blondies (GF)

White Chocolate & Blueberry Blondies (GF)

INGREDIENTS

- 75g caster sugar
- 175g light brown sugar
- 3 large eggs
- 200g salted butter
- 200g white chocolate
- 1/2 tsp vanilla bean paste
- 280g GF plain flour
- 1 tsp xanthum gum
- 150g blueberry conserve
- 50g blueberries
- 50g white chocolate chips

METHOD

1. Grease and line a 9inch square baking tin, pre heat the oven to 175 degrees fan
2. Whisk the eggs and butter until pale, light and fluffy
3. Combine the butter and white chocolate in a microwavable bowl and melt in 30 second bursts in the microwave
4. Pour the melted white chocolate and butter slowly into the egg mixture, keep the whisk running continuously, add the vanilla bean paste.
5. Add the GF flour and xanthum gum in a separate bowl and

mix.

6. Fold the flour into the batter gently until fully combined.
7. Add the blueberry conserve and chocolate chips and lightly fold
8. Pour into the baking tin and bake for 25 minutes, it will have a slight wobble
9. Remove from oven, leave in the tin on a wire rack to cool completely. Once cool pop into the fridge for 6 hours, preferably overnight.
10. Slice and enjoy!



ENJOY! If you opt for White Chocolate and Blueberry GF Blondies, please do share a picture!

Plain scones with clotted cream and blueberry compote

Plain scones with clotted cream and blueberry compote

Makes 10 small – Part of "Your Perfect Afternoon Tea"

INGREDIENTS

Scone
350g self raising flour
1 tsp baking powder
85g unsalted butter
50g caster sugar
100g milk
75g yoghurt
1tsp vanilla extract
Beaten egg to glaze

Blueberry Compote
300g blueberries
½ lemon zested and juiced
30g golden caster sugar

To Serve
Clotted cream

METHOD

1. Heat your oven to 220 degrees, line a large baking tray

2. Using a food processer (I use a Magimix, but you can use any and I guarantee they come out perfect every time with absolute minimal effort!) combine the flour, salt, baking powder butter and sugar, pulse until a fine crumb is formed

3. In a jug combine the milk, yoghurt, and vanilla extract

4. Pour the milk mixture into the food processor slowly,

pulsing each time until a dough is formed

5. Turn out on to a floured surface and work with your hands a little, add more flour on to the surface if it is too sticky

6. Roll out until about 3-4 cm thick, then use a 5cm cutter to press out your scones

7. Pop on to the baking tray and brush the tops with the beaten egg

8. Bake for 10 mins until they are risen and golden brown on top

9. Remove from oven and cool on a wire rack

10. Whilst they are cooling make the blueberry compote

11. Combine all the ingredients for the compote in a saucepan, cook on a low heat for 15-20 minutes stirring every so often. Remove from the heat and allow to cool before serving (note, this can be made in advance and left in the fridge)

12. To assemble, slice the scones in half, add a dollop of the clotted cream to one half, top with the blueberry compote and pop the top back on

13. This should be displayed on the very top of the cake stand if you are using one



ENJOY! If you opt for Plain scones with clotted cream and blueberry compote, please do share a picture!