## Chai Cookie Sandwiches

## Chai Cookie Sandwiches

## INGREDIENTS

## COOKIES

125 g butter
175 g light brown sugar
1 egg
2 tsp chai syrup (I use Henny \& Joes - it's amazing!)
300 g plain flour
1 tsp bicarbonate of soda
1 tsp baking powder
GANACHE
100ml double cream
200 g milk chocolate
1 tsp chai syrup (Henny \& Joes)

## METHOD

1. Preheat oven to 170 degrees (fan) and line two baking trays
2. Combine the milk chocolate, chai syrup and double cream for the ganache in a microwavable bowl, melt in the microwave on 30 second bursts, stirring well between each one until fully melted. Leave to cool, then pop in the fridge whilst you make the cookies
3. Using an electric or stand mixer, beat the butter and sugar until pale, fluffy. Add the egg and chai syrup and beat again
4. In a separate bowl combine the flour, baking powder and
bicarb
5. Add the flour mix into the wet ingredients and beat until just combined (don't over work)
6. Divide into 16 equal sized balls ( 20 if you want to make smaller cookies), divide between the two baking trays, gently using the back of a spoon flatten the cookie balls slightly before baking.
7. Bake on the middle shelf for 15 mins,. Remove from the oven and cool on the tray for 10 minutes, then leave to cool completely on a wire rack.
8. Remove the ganache from the fridge, (it should be thick and pipeable, if its too solid leave out to come to room temperature before piping), spoon into a piping bag and chop the end off.
9. Take one cookie and pipe on to the flat side, a swirl of ganache, top with another cookie (flat side on to the ganache), repeat this process until they are all filled.

Enjoy!


ENJOY! If you opt for Chai Cookie Sandwiches, please do share a picture!

## Jubilee Strawberry <br> Blueberry <br> \& Brownies

## Jubilee <br> Strawberry Brownies

Blueberry

## INGREDIENTS

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

## METHOD

1. Preheat oven to 170 degrees (fan) and line a $20 \times 20 \mathrm{~cm}$ 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

- 75 g caster sugar
- 175 g 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
- 150 g blueberry conserve
- 50g blueberries
- 50 g 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!

## Salted Caramel Cupcakes (GF)

## Salted Caramel Cupcakes (GF)

## INGREDIENTS

## CUPCAKE

- 200g salted butter
- 275 g light brown sugar
- 3 tsp baking powder
- 225g GF plain flour
- 25 g cocoa powder
- 50 g soured cream
- 2 large eggs
- 1/2 tsp vanilla bean paste
- 100g caramel (I use carnation)
- pinch of salt
- 25g cocoa powder
- 1 tsp xanthum gum
- 50 g condensed milk


## ICING

- 275 g butter
- 200 g condensed milk
- 200g icing sugar
- 100g caramel
-1/2 tsp salt


## METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 170 degrees fan.
2. Beat together your salted butter and sugar until light and fluffy. Add in the eggs, beat until combined.
3. Add the soured cream, vanilla bean paste, caramel, condensed milk and salt and beat until completely combined
4. In a separate bowl mix together the GF flour, xanthum
gum and cocoa powder
5. Add the dry ingredients into the wet and beat again until just combined.
6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the icing, combine the butter and icing sugar, beat until pale
9. Add in the condensed milk, caramel and salt and beat again until thick and creamy in consistency, pop in the fridge for 10 minutes before piping
10. Pipe onto the cooled cupcakes


ENJOY! If you opt for Salted Caramel Cupcakes (GF) Cupcakes, please do share a picture!

## Chocolate \& Cherry Loaf Cake

## Chocolate \& Cherry Loaf Cake

## INGREDIENTS

LOAF CAKE

- 240 g fresh cherries, stoned, halved, and tossed in a little plain flour
- 200 g unsalted butter
- 100 g light brown sugar
- 100g caster sugar
- 3 large eggs
- 150 g plain flour
- 80 g ground almonds
- 1 tsp vanilla extract
- 75 g milk chocolate, melted
- 1 tsp baking powder
- 50 g natural yoghurt


## ICING

- 200g butter
- 400 g icing sugar
- Couple of drops of cherry essence
- 1 tsp milk


## OPTIONAL DECORATION

- 6 fresh cherries
- 50 g milk chocolate, melted


## METHOD

1. Grease and line a loaf tin and preheat the oven to 170 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the eggs, vanilla extract, melted milk chocolate and natural yoghurt and beat again until thoroughly combined.
4. Add in the flour, ground almonds and baking powder and beat again until fully combined.
5. Add the chopped cherries and using a spatula or spoon stir
through the cake batter
6. Pour into your lined tin and bake on your middle shelf for 50-60 minutes or until a skewer comes out clean
7. Remove from the oven and allow to cool for 10 minutes in the tin before turning out on to a wire rack to cool completely.
To make the cherry buttercream:
8. Beat the butter until pale and creamy. Add in the icing sugar and beat again until soft.
9. Add the cherry essence and milk and beat again until you have a spreadable creamy consistency.
10. Either pipe or spread across the cooled cake, decorate with a drizzle of the melted milk chocolate and fresh cherries (optional)


ENJOY! If you opt for Chocolate \& Cherry Loaf Cake, please do share a picture!

# Double Chocolate, Cherry and Oat Cookie Cake Bars 

## Double Chocolate, Cherry and Oat Cookie Cake Bars

## INGREDIENTS

- 125 g salted butter
- 100 g light brown sugar
- 100 g golden granulated sugar
- 200g plain flour
- 1 tbsp natural yoghurt
- 50 g cocoa powder
- 1 tsp bicarbonate of soda
- 50 g jumbo porridge oats
- 1 large egg
- 250 g glace cherries
- 100 g white chocolate chips


## METHOD

1. Grease and line a $9 \times 9$ inch tin and preheat the oven to 175 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the egg and natural yoghurt and beat again until thoroughly combined.
4. Add in the flour, cocoa powder, oats and bicarbonate of soda, beat again until fully combined.
5. Add the glace cherries and white chocolate chips and fold through
6. Pour into your lined tin and bake on your middle shelf for

18-20 minutes
7. Allow to cool completely in the tin before turning out.


ENJOY! If you opt for Double Chocolate, Cherry and Oat Cookie Cake Bars, please do share a picture!

## Ricotta Baked Donuts

## Ricotta Baked Donuts

## INGREDIENTS

DONUT

- 75g Ricotta
- 60ml milk
- 1 egg
- 36 g butter, melted
- 1 tsp vanilla
- 125g self-raising flour
- 10 g cocoa powder
- $\frac{1}{2}$ tsp bicarbonate of soda
- 1 tbsp cornflour
- 70 g light brown sugar
- Red food colouring


## FOR DECORATION

- 100 g melted white chocolate
- Sprinkles of your choice


## METHOD

1. Line a 6-hole donut silicon mould and preheat the oven to 175 degrees fan.
2. In a medium-sized mixing bowl, beat together the butter, ricotta, milk, and sugar until smooth.
3. Add the egg, vanilla essence and food colouring and beat again to thoroughly combine.
4. In a separate bowl mix together the cornflour, bicarbonate of soda, flour, and cocoa powder.
5. Add the flour mixture to the bowl containing the wet ingredients and mix until fully combined
6. Spoon equal amounts into each donut hole and bake for 11-13 minutes (until a skewer comes out clean).
7. Remove from oven, leave in the mould for 10 minutes then transfer to a wire rack to cool completely.
8. To decorate, once cool spoon over the melted chocolate and cover in sprinkles.


ENJOY! If you opt for Ricotta Baked Donuts, please do share a picture!

## No Bake White Chocolate Oreo Fridge Cake

## No Bake White Chocolate Oreo Fridge Cake

## INGREDIENTS

- 170 g unsalted butter
- 400 g white chocolate
- 397 g condensed milk (1 can)
- 2 pack of Oreo biscuits, crushed
- 100 g dark chocolate (or milk)
- 1 tsp vegetable oil
- 4 Oreo Biscuits, crushed


## METHOD

1. Line a loaf tin with baking paper. I use these from Amazon Loaf Tin Liners
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3. Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
4. Pour in the condensed milk and stir to combine
5. Add the crushed biscuits and then gently mix

6 . Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
7. Once set, turn out on to a plate.
8. To decorate, melt the dark chocolate and vegetable oil in a bowl, in the microwave on 30 second bursts stirring after each one. Spoon over the top of the cake and encourage it to drip down the sides. 9. 9. Sprinkle the remaining 4 crushed Oreo biscuits over the top, pop back in the fridge for a further 30 minutes to set.
10. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.


ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

## No Bake Biscoff Fridge Cake

## No Bake Biscoff Fridge Cake

## INGREDIENTS

- 170 g unsalted butter
- 400g milk chocolate
- 397g condensed milk (1 can)
- 1 pack of Lotus Biscoff biscuits, crushed
- 3 tbsp Biscoff spread
- 2 Lotus Biscuits, crushed


## METHOD

1. Line a loaf tin with baking paper. I use these from Amazon Loaf Tin Liners
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3 . Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
3. Pour in the condensed milk and stir to combine
4. Add the crushed biscuits and then gently mix
5. Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
6. Once set, turn out on to a plate.
7. To decorate, melt the Biscoff Spread in a bowl, in the
microwave, this will only for 30 seconds. Spoon over the top of the cake and encourage it to drip down the sides. 9. 9. Sprinkle the remaining 2 crushed Biscoff biscuits over the top, pop back in the fridge for a further 30 minutes to set.
8. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.


ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

## Cookie Cupcakes

## Cookie Cupcakes

## INGREDIENTS

## CUPCAKE

- 200 g unsalted butter
- 200 g caster sugar
- 3 large eggs
- 175 g self-raising flour
- 25 g cocoa powder
- 2 tsp baking powder
- 1 tsp vanilla extract
- 100g milk chocolate chips
- 100 g white chocolate chips


## COOKIE DOUGH ICING

- 250 g unsalted butter
- 200 g brown sugar
- 250 g icing sugar
- 250 g heat treated flour
- 2 tsp vanilla
- 4 tbsp milk
- 200 g milk chocolate chips


## METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and vanilla extract beat until combined.
3. Add flour, baking powder, cocoa powder, milk chocolate and white chocolate chips and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the cookie dough icing, beat the butter until pale and fluffy, then add the brown sugar and icing sugar, vanilla extract, and milk and beat again until soft and creamy.
7. Add in the heat-treated flour and milk chocolate chips and beat until a cookie dough is formed
8. Either using a spoon or ice cream scoop, scoop some of the edible cookie dough and pop on to the top of your fully cooled


ENJOY! If you opt for Cookie Cupcakes, please do share a picture!

## Baileys Chocolate Cake

## Baileys Chocolate Cake

## INGREDIENTS

## CHOCOLATE CAKE

- 250 g unsalted butter
- 250 g light brown sugar
- 250 g dark chocolate, melted then cooled
- 4 large eggs
- 350 g self-raising flour
- 150 g soured cream
- 150ml Baileys


## ICING

- 100 g white chocolate melted
- 500 g unsalted butter
- 500 g icing sugar
- 45ml Baileys


## METHOD

1. Grease and line $3 \times 20 \mathrm{~cm}$ round springform cake tins and preheat the oven to 160 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined.
3. Add the Baileys, dark chocolate and soured cream and beat again until fully combined
4. Add flour, beat again until smooth.
5. Divide equally between the three tins and smooth across
6. Bake both cakes on the middle shelf for 20 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and Baileys and beat again until soft and creamy.

## To Assemble

1. Start with one layer of the chocolate cake on to a cake board or plate, put a generous layer of buttercream across the top, then put another chocolate cake layer on and repeat the process.
2. Pipe or spread the remaining buttercream on to the top of the cake.


ENJOY! If you opt for Baileys Chocolate Cake, please do share a picture!

## Lemon \& White Chocolate Yule Log

## Lemon \& White Chocolate Yule Log

## INGREDIENTS

## Cake

- 85 g caster sugar
- 3 eggs
- 100 g plain flour
- zest of 1 lemon
- 1 tsp baking powder


## Filling

- 80g butter
- 150 g icing sugar
- 250 g mascarpone
- 6 tbsp lemon curd


## Icing decoration

- 200 g white chocolate, melted and cooled
- 250 g butter
- 250 g icing sugar


## METHOD

- Grease a silicone Swiss roll tray (this is the one https://www.amazon.co.uk/Pieces-Silicone-Reusable-Biscuits-Mac arons/dp/B098RR2Z4X/ref=mp_s_a_1_6?crid=1FV146YQ0LHY3\&keywords =silicone+swiss+roll+baking+tray\&qid=1639314830\&sprefix=silico ne+swiss+\%2Caps\%2C107\&sr=8-6 I use, it's worth it's weight in gold for making these, it's significantly easier than using a greased tray). Alternatively grease and line a baking tray. Preheat the oven to 180 degrees fan
- Using a stand mixer or electric hand mixer beat the eggs and sugar until they are pale, thick and creamy (around 6-7 minutes)
- Fold in the lemon zest, flour and baking powder.
- Pour into lined tray, spread evenly and cook for 10 mins. If you are using the silicone tray for easy I pop on top of an ordinary tray to bake, this makes it easier to remove from the oven.
- Remove from the oven, run a knife around the edges and leave to cool on a wire rack for 5 minutes. (If using the silicone tray leave to cool completely in there, no need to turn out).
- Turn out on to baking paper to cool completely if using an ordinary baking tray.
- To make the filling, beat the butter and icing sugar until smooth and creamy, then add the mascarpone and beat again
- To make the icing for decoration, add butter, melted and cooled white chocolate and icing sugar to a bowl and beat until smooth and creamy

To Assemble

- Dust a surface with icing sugar and pop on the cooled cake onto it. Using a palette knife, smooth mascarpone mixture all over the surface, followed by the lemon curd.
- Roll the cake up length ways (so the longest side is facing you), then at an angle chop a piece or the end off, which you can then place in the middle to look more like a log.
- Cover the entire outside in the white chocolate butter icing and then use a fork to make imprints similar to wood. Dust with a little icing sugar.


ENJOY! If you opt for lemon \& white chocolate Yule log, please do share a picture!

## Christmas Pudding Tiffin

## Christmas Pudding Tiffin

## INGREDIENTS

## Tiffin

- 225 g hobnobs
- 225 g milk chocolate
- 150g dark chocolate
- 150 g unsalted butter
- 160g golden syrup
- 25 g glace ginger
- 100g Italian mixed peel
- 125g marshmallows (mini or large chopped up)
- 200 g glace cherries


## Decoration and ganache

- 75g dark chocolate
- 75 g milk chocolate
- 150 ml double cream
- 100 g white chocolate melted
- Royal icing holly leaves


## METHOD

- Use cling film to line a 1.2 litre pudding bowl, leaving extra cling film hanging over the sides.
- Crush the biscuits into pieces, you can just crush with your hands or use a rolling pin
- Melt the chocolate, butter and golden syrup in saucepan over a low heat and stir occasionally.
- In a separate bowl add the crushed biscuits, glace ginger, Italian mixed peel, marshmallows and glace cherries (reserve three for decoration) and stir to combine
- Remove the saucepan from the heat once all melted and pour over the biscuit mixture and stir thoroughly to combine.
- Spoon the mixture into the lined bowl, pushing down firmly to minimise air pockets. Leave to cool, then pop in the fridge to set overnight
- The following day, turn upside down on to a wire rack that
has a piece of baking parchment underneath it.
- Make the chocolate ganache, combine the dark and milk chocolate with the cream and heat on 30 second bursts in the microwave, stir thoroughly between each burst until a smooth ganache is produced
- Pour the ganache over the top of the pudding and using a palette knife ensure it is all covered. Set in the fridge for 10 minutes to firm a little
- Melt the white chocolate in the microwave, this will take around 45 seconds.
- Remove the pudding from the fridge, spoon the white chocolate on to the top and let drip down, pop the remaining 3 cherries on the top. You can add royal icing holly leaves to decorate too.


ENJOY! If you opt for Christmas Pudding Tiffin, please do share a picture!

## Christmas Spiced Cupcakes

## Christmas Spiced Cupcakes

## INGREDIENTS

## Cupcakes

- 200 g unsalted butter
- 150 g light muscovado sugar
- 50 g golden caster sugar
- 200 g plain flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp vanilla extract
- 1 tsp ground ginger
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground nutmeg
- 3 eggs


## Icing

- 200 g unsalted butter
- 50 g light muscovado sugar
- 3 tbsp double cream
- 400 g icing sugar
- Large pinch of cinnamon

Optional for decoration - decorative orange chocolate pieces

## METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder, ground ginger, cinnamon, nutmeg until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18
minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, muscovado sugar, double cream and cinnamon and beat again until soft and creamy.
7. Either pipe or spoon onto the cooled cupcakes
8. Optional: scatter orange chocolate pieces


ENJOY! If you opt for Christmas Spiced Cupcakes, please do share a picture!

## Chocolate \& orange candle cookie cake with cookie pops

## Chocolate \& orange candle cookie cake with cookie pops

## INGREDIENTS

COOKIE CAKE

- 550g plain flour
- 2 tsp bicarbonate of soda
- 2 tbsp cornflour
- 240 g unsalted butter
- 100 g granulated sugar
- 290g light brown sugar
- 2 large eggs
- 200g white chocolate chips
- 280 g chocolate orange bars broken into chips
- Zest of an orange
- $\frac{3}{4}$ tsp cinnamon


## BUTTERCREAM

- 500 g unsalted butter
- 750g icing sugar
- 1 tbsp juice from an orange
- 250 g white chocolate, melted


## GANACHE

- 75 g white chocolate
- 25 ml double cream

Optional for decoration

- One tealight holder and tealight candle.
- 150 g white royal icing and snowflake cutter
- A few edible pearls


## METHOD

1. Line a $4 \times 12 \mathrm{~cm}$ spring form cake tins and $1 \times 6$-inch cake tin and preheat the oven to 170 degrees fan.
2. In a bowl combine the flour, bicarb, salt, and cornflour
together to ensure it is all evenly distributed
3. Either using a hand or stand mixer beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and beat until combined
4. Add in the flour mix, white chocolate chips and chocolate orange chips and beat until a thick dough is formed.
5. Press amounts of the cookie dough into the 12 cm cake tins (about half full) and the remaining into the 6 -inch cake tin.
6. Bake in the oven for 20-25 minutes, the top of the cookies should look cooked and have no movement.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and orange juice and beat again until soft and creamy.
9. Make the ganache by combining the white chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.

To Assemble

1. Begin with the cookie pops. Break the 6 -inch cookie in a large bowl into small pieces. Add sufficient of the buttercream to bring together into a "dough" that can be moulded into balls, do this by adding a heaped tbsp at a time and keep stirring through with a spatula.
2. Make different sized ball cookie pops, pop on to a plate and refrigerate whilst you prepare the rest of the cake.
3. Start with one of the 12 cm cookie cakes and place on to a cake board or plate, put a thin layer of buttercream across the top, then put the next cookie cake on and repeat the process. When you get to the top layer scoop out, using a spoon a hole large enough to hold your tealight holder and tealight. (Skip this step if you do
not want to use the candle)
4. Using a small amount of buttercream create a thin layer of icing covering the entire cookie cake (the crumb coat), pop in the fridge for 30 mins to harden.
5. Remove from the fridge and cover in a full layer of buttercream. Smooth off using a cake scraper. (Reserve a little buttercream if you are decorating with the icing snowflakes)
6. Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip over the edges, then across the top of the cake, avoiding the hole you have created to hole the candle. Pop in the fridge for 30 mins to set.
7. With the remaining ganache, remove the cookie pops from the fridge and cover fully in ganache and put back in the fridge to set.
8. If opting to make the snowflake decorations, roll out the royal icing and cut approximately 8 snowflakes (depending on the size of your cutter this could be slightly more or less)
9. Once set add the cookie pops around the base of the candle cake and stick on the snowflakes around the candle. Decorate with the edible pearls.
10. Add the tealight holder and candle on to the top of the cake - your cookie cake candle table centrepiece is created!


ENJOY! If you opt for Chocolate \& orange candle cookie cake with cookie pops , please do share a picture!

## Halloween Spooky Spider Cookies \& Cream Pie

## Halloween Spooky Spider Cookies \& Cream Pie

## INGREDIENTS

PIE BASE

- 75 g unsalted butter
- 350 g Oreos

COOKIES \& CREAM FILLING

- 1 can condensed milk
- 300ml double cream
- 250g mascarpone
- 300 g cookies and cream spread


## CHOCOLATE TOPPING

- 300 g milk chocolate melted
- 100 g white chocolate melted
- $1 / 2$ tsp vegetable oil


## METHOD

1. Grease a large, deep flan or tart tin.
2. First make the base. Blend the biscuits to fine crumbs using a food processor. Melt the butter and then mix in to the crumbs.
3. Press the biscuits into the base and up the sides of the tin to make a pie case. Place in the fridge for 5-10 minutes whilst you make the filling.
4. Using a hand or stand mixer (the whisk attachment), combine the mascarpone, cream, condensed milk and cookies and cream spread. Whisk until thick.
5. Remove the base from the fridge and spoon on top of the Oreos, even the top with a palette knife or the back of the spoon and put back in to the fridge.
6. Melt the milk chocolate in the microwave in 30 second bursts, stirring between each one. Once fully melted add the oil and stir thoroughly to combine. Melt the white chocolate in a separate bowl.
7. Remove the pie from the fridge and pour on the melted milk chocolate and oil mixture until it is all covered.
8. Either pipe or drizzle off a spoon, circles of white chocolate on to the milk chocolate.
9. Use a cocktail stick or skewer, start at the centre of the cake, drag the stick straight out to the edges to make a spider's web. Chill for an hour or until you are ready to serve.


ENJOY! If you opt for Halloween Spooky Spider Cookies \& Cream Pie, please do share a picture!

## Lemon \& Chocolate Layer Cake

## Lemon \& Chocolate Layer Cake

## INGREDIENTS

## CHOCOLATE CAKE

- 250 g unsalted butter
- 250 g light brown sugar
- 4 large eggs
- 200g self-raising flour
- 50 g cocoa powder


## WHITE CHOCOLATE \& LEMON CAKE

- 250 g unsalted butter
- 250 g golden caster sugar
- 4 large eggs
- 100 g white chocolate melted and cooled
- Juice and zest of 1 lemon
- 250 g self-raising flour


## BUTTER ICING

- 300 g white chocolate melted
- 500 g unsalted butter
- 1000 g icing sugar
- Juice of half a lemon


## GANACHE

- 150 g white chocolate
- 50ml double cream
- Yellow food colouring


## OPTIONAL DECORATIONS:

- Handful of white chocolate and milk chocolate chips
- Lemon peel


## METHOD

1. Grease and line $2 \times 8 i n c h$ deep round springform cake tins and preheat the oven to 170 degrees fan.
2. First make the chocolate cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined.
3. Add flour and cocoa powder, beat again until smooth.
4. Pop to one side whilst you make the second cake.
5. To make the white chocolate and lemon cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined. Then add the white chocolate, lemon zest and juice, beat again.
6. Add flour, beat again until smooth.
7. Spoon into the other lined cake tin.
8. Bake both cakes on the middle shelf for 50-60 minutes or until a skewer comes out clean.
9. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely. Once the cakes are completely cool level off the tops then slice each cake in to two, creating four layers in total.
10. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and lemon juice and beat again until soft and creamy.
11. Make the ganache by combining the white chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again. Then add in 2-3 drops of food colouring and stir until completely mixed.

## To Assemble

1. Start with one layer of the chocolate cake on to a cake board or plate, put a thin layer of buttercream across the top, then put a lemon and white chocolate cake layer on and repeat the process, alternating the cake type each time until you get to the top layer of lemon and white chocolate cake.
2. Using a small amount of buttercream create a thin layer of icing covering the entire cake (the crumb coat), pop in the fridge for 30 mins to harden.
3. Remove from the fridge and cover in a full layer of buttercream, reserving some to pipe on the top after the
ganache. Smooth off using a cake scraper.
4. Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip over the edges, then across the top of the cake. Pop in the fridge for 30 mins to set.
5. Pipe the remaining buttercream around the top of the cake and decorate with chocolate chips and lemon peel.


ENJOY! If you opt for Lemon \& Chocolate Layer Cake, please do share a picture!

## Chocolate <br> Orange Spooky Spider Cupcakes

## Chocolate Orange Spooky

## Spider Cupcakes

## INGREDIENTS

## CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 150 g self-raising flour
- 50g cocoa powder
- Zest of orange
- Juice $\frac{1}{2}$ orange


## ICING

- 250 g unsalted butter
- 500g icing sugar
- Juice $\frac{1}{2}$ orange
- Zest of orange
-3-4 drops orange food colouring


## DECORATION

- 200 g dark chocolate
- 50ml double cream
- 6 Oreo cookies
- Optional: white and black readymade writing icing


## METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs, beat until combined.
3. Add flour, cocoa powder, orange juice and zest and beat
again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 15-18 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the spiders web and legs, line a baking tray with greaseproof paper.
7. Make the ganache by combining the dark chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.
8. Using a spoon drizzle on to the greaseproof paper 36 leg shapes and 6 spider webs. Chill in the fridge for 30 mins.
9. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy.
10. Pipe onto the cooled cupcakes
11. Once set, peel the spider's webs off the greaseproof paper and pop on to the top of six of the cupcakes.
12. For the spiders, place an Oreo cookie on to the top of the buttercream of the remaining six cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Optional: Using ready-made writing icing draw on two eyes.


ENJOY! If you opt for Chocolate Orange Spooky Spider Cupcakes, please do share a picture!

## Easy Lemon Curd Cupcakes

## Easy Lemon Curd Cupcakes

## INGREDIENTS

## CUPCAKES

- 200 g unsalted butter
- 200 g caster sugar
- 3 large eggs
- 1 tsp vanilla extract
- 200 g plain flour
- 2 tsp baking powder
- Zest of 2 lemons
- Juice of 1 lemon
- 160 g shop bought lemon curd


## BUTTER ICING

- 250 g unsalted butter
- 500 g icing sugar
- Zest and juice of one lemon

Optional to decorate -160 g shop bought lemon curd

## METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder, lemon juice and zest and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 12-15 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. Once cool use a small pairing knife to make a cone shaped hole in the cupcakes and using a teaspoon and knife fill with the lemon curd.
7. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, lemon zest and juice and beat again until soft and creamy.
8. Either pipe or spoon onto the cooled cupcakes
9. Optional: drizzle with lemon curd over the top of the buttercream.


ENJOY! If you opt for Easy Lemon Curd Cupcakes, please do share a picture!

## Raspberry \& White Chocolate Cake

## Raspberry \& White Chocolate Cake

## INGREDIENTS

CAKES

- 400g unsalted butter
- 400 g caster sugar
- 400g self-raising flour
- 8 medium eggs
- 300 g raspberries
- 300 g white chocolate, melted


## BUTTER ICING

- 350 g unsalted butter
- 700g icing sugar
- 300 g white chocolate, melted

Optional to decorate - handful fresh raspberries \& freeze dried raspberries

## METHOD

1. Grease and line $3 \times 8 i n c h$ round springform cake tins and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined. Then add the melted and cooled white chocolate and beat again.
3. Add flour and beat again until smooth. Then fold in the raspberries to the cake mixture.
4. Spoon equal amounts into each tin and bake for 30-35 minutes or until a skewer comes out clean.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely. Once the cakes are completely cool I always level off the top of each one, it just makes it much easier to pipe and stack.
6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar and white chocolate and beat again until soft and creamy.
7. Either pipe or spoon onto the first cake, add the second cake on top and repeat the process.

Optional: Once the top of the cake has been iced decorate with fresh raspberries and freeze dried raspberries


ENJOY! If you opt for Raspberry \& White Chocolate Cake, please do share a picture!

## Chocolate \& Pistachio Viennese Whirls

## Chocolate \& Pistachio Viennese Whirls

Makes 10 - Part of "Your Perfect Afternoon Tea"

## INGREDIENTS

150 g unsalted butter
35 g icing sugar
150 g plain flour
35 g cornflour

1 tsp vanilla extract

## To decorate

130 g milk chocolate, melted
25 g pistachios, shelled and finely chopped

## METHOD

1. Preheat your oven to 170 degrees fan and line a baking tray with greaseproof paper
2. In a stand mixer (or electric hand mixer) beat the butter, icing sugar and vanilla extract until pale and light
3. Beat in the flour and the cornflour until fully combined
4. Spoon the dough into a piping bag and pipe swirls on to the baking tray (these can be any shape you want). Leave some space between each one on the tray
5. Bake in the oven for 8-10 minutes. When you remove from the oven place the tray on to a wire rack and leave them there to cool as they will harden as they do so
6. Once completely cooled place a wire rack on to a piece of greaseproof paper and pop all the individual biscuits on to the rack. Spoon the melted milk chocolate over half of the biscuits and then scatter with the chopped pistachios. Leave the chocolate to set completely before removing.


ENJOY! If you opt for Chocolate \& Pistachio Viennese Whirls, please do share a picture!

## Cherry, Almond \& White Chocolate Loaf Cake

## Cherry, Almond \& White Chocolate Loaf Cake

This is a very simple loaf cake, it's delicious and quick and easy to make. A cherry and white chocolate chip loaf with white chocolate buttercream and mascarpone icing, topped with toasted almonds.

## INGREDIENTS

Loaf cake

200 g unsalted butter
200 g caster sugar
4 large eggs
200 g self raising flour
200 g glace cherries
150 g white chocolate chips

## Icing

125 g unsalted Butter
250 g icing Sugar
125 g mascarpone
125 g white Chocolate (melted)

## Decoration

50 g flaked almonds

## METHOD

1. Preheat the over to 200 degrees and scatter the flaked almonds on a lined baking tray, bake for 4-5 minutes until lightly golden. Remove from the oven and pop into a bowl and leave to one side
2. Reduce the oven temperature to 160 degrees fan and line a loaf tin
3. Using a hand or stand mixer beat the sugar and butter until light and creamy
4. Add eggs and beat again, then add flour and beat until combined
5. Add glace cherries and white chocolate chips and fold through the mixture with a spoon
6. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out clean
7. Remove from the oven and allow to cool on a wire rack
8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, mascarpone and melted white chocolate and beat again until smooth.
9. Pipe or spread with a palette knife the icing over the top of the fully cooled cake.
10. Scatter the toasted almonds over the top of the icing and serve.


ENJOY! If you opt for Cherry, Almond \& White Chocolate Loaf Cake, please do share a picture!

## Black Forest \& Pistachio Cheesecake (No Bake)

## Black Forest \& Pistachio Cheesecake

This no bake, rich, delicious cherry and pistachio no bake cheesecake makes the perfect weekend treat. Its one of the most simple recipes you could ever create, yet maximises on flavour and tasty joy!

## INGREDIENTS

## Base

50 g unsalted butter (melted)
300 g milk chocolate digestives
Cheesecake
300 ml double cream
500 g mascarpone
100 g icing sugar
200g milk chocolate (melted)
200g dark chocolate (melted)
200g fresh cherries (pitted and chopped )
100g Morello cherry jam
100g pistachios (finely chopped - I use a food processor for this)

## METHOD

1. Line a deep 8 inch loose bottom cake tin with grease proof paper.
2. Using a food processor blitz the digestives to a fine crumb, then add in the melted butter and pulse until all combined.
3. Press down the biscuit base into the bottom of the lined tin and push down so it is even using the back of a spoon. Refrigerate whilst you make the cheesecake.
4. Put the mascarpone, cream, melted chocolates and icing sugar in a large bowl with an electric hand mix or a stand mixer and beat until it is all combined and thick (if you over work add a couple of tbsp of milk and beat again).
5. Add in the Morello jam and beat again briefly
6. Fold in the chopped cherries with a wooden spoon or spatula.
7. Remove the base from the fridge and spoon on top level off with the back of a spoon.
8. Scatter the finely chopped pistachios all over the surface. Then pop back in the fridge to firm up for around 3-4 hours.
9. When ready to serve, remove from the fridge and take out of the spring form tin on to a plate. (Tip - use a knife around the edge of the cheesecake before removing from the tin.
10. Store in the fridge and will last around 4 days.


ENJOY! If you opt for Black Forest \& Pistachio Cheesecake, please do share a picture!

## Tiramisu Layer Cake

## Tiramisu Layer Cake

Coffee, chocolate, mascarpone and a beautifully light Genoise sponge, could a combination get any better. This is a show stopper, looks incredible, tastes even better. It is light, moist and packed with flavour, a must bake!

## INGREDIENTS

## Genoise Sponge

50 g unsalted butter
250 g caster sugar
250 g plain flour
pinch of salt
8 large eggs

## Coffee Syrup

2 tbsp instant coffee powder
60 ml caster sugar
60ml boiling water

## Mascarpone Cream

400 g mascarpone
100 g icing sugar
100 g double cream
1/2 tsp vanilla essence
Coffee Butter Cream
350 g unsalted butter
50 g mascarpone
500 g icing sugar
50 ml double cream
2 tsp coffee in 30 ml boiling water
Dark Chocolate Ganache
75 g milk chocolate
75 g dark chocolate

## Dark Chocolate Ganache

25 g coffee beans
100 g dark chocolate

## METHOD

## Genoise Cake

1. Preheat your oven to 180 degrees fan and grease and line 8inch cake tins with either butter, or my personal recommendation (which never fails me), PME release a cake spray
2. Using a stand mixer or electric hand mixer, beat the sugar and eggs until the mixture has about trebled in size and is thicker and pale in colour, this will take around 7-9 minutes
3. Put the flour and salt into the bowl and fold in by hand using a wooden spoon, try to knock out as little air as possible. Add the melted butter and fold in until all combined
4. Divide the mixture between the two greased tins and bake in the oven for 25-30 mins. The cakes will be done when risen and a slight spring to the touch.
5. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely. When they are completely cooled cut each cake into two horizontally to create four layers.

## Chocolate covered Coffee Beans

1. Preheat your oven to 220 degrees. Lay the coffee beans on a lined baking tray and roast in the oven for 3-4 minutes. Leave to cool.
2. Melt the dark chocolate in 30 second bursts in the microwave and then tip in the cooled roasted beans.
3. Line a plate with a piece of greaseproof paper and pour the chocolate bean combination on to it, spreading into a single layer.
4. Leave in the fridge to set, when it is set completely break up into shards with your hands.

## Coffee Syrup

1. Combine all the ingredients in a cup and stir until dissolved, leave to one side until assembly is required.

## Mascarpone Cream

1. In a stand mixed combine all the ingredients and beat until stiff peaks are formed, put to one side ready for assembly.

## Coffee Butter Cream

1. In a stand mixed combine the butter and mascarpone, beat until pale and soft.
2. Add the icing sugar, coffee and double cream and beat again until smooth and creamy, leave to one side ready for assembly.

## Dark Chocolate Ganache

1. Put the chocolates and cream into a microwavable bowl, heat at 30 second intervals stirring vigorously between each burst, do this twice (so 60 seconds in total). Keep stirring even when you think it won't come together, it will and it will be a glossy, thick finish.

## Assembly

1. Pop the base layer of the Genoise sponge on a cake board, spoon over a quarter of the coffee syrup all over the top. Then top with a third of the mascarpone cream, repeat this process until you have popped the top layer on and only covered it in the coffee syrup (not the mascarpone).
2. Cover the top and sides of the cake in the coffee buttercream, using a scraper or pallet knife to smooth the sides. Reserving some for piping the base and top (this is optional). Then refrigerate for 10 minutes.
3. Remove from the fridge then using a spoon pour gently the dark chocolate ganache into the centre of the cake and gently tease over the edges to create drips. It doesn't matter if they are uneven. Refrigerate for 10 minutes.
4. Pipe on to the top of the ganache some more buttercream if you wish and I pipe using the rope technique around the base, however both of these are optional.
5. Decorate with the shards of the chocolate covered coffee beans.



ENJOY! If you opt for Tiramisu Layer Cake, please do share a picture!

## Dreamy Oreo Cake

## Dreamy Oreo Cake

Do you or your family love Oreo cookies as much as my two boys do? If the answer is yes, this is the bake for you. A triple layer stack of Oreo goodness, it's utterly delicious and a fabulous cake for sharing with family and friends.

## INGREDIENTS

Chocolate Cake
350 g unsalted butter
350 g light brown sugar
300 g self raising flour
50 g cocoa powder

50 g melted dark chocolate
6 large eggs
Oreo Butter Icing
300 g icing sugar
300 g unsalted butter
1 tsp vanilla essence
154g Oreos, lightly crushed (I just break up with my hands)
50 ml double cream

## Chocolate Cream

50 g milk chocolate, melted
50 g dark chocolate, melted
100 g icing sugar
250 ml double cream
1/2 tsp vanilla essence
To decorate - 4 Oreos cut in half

## METHOD

1. Preheat your oven to 175 degrees fan and grease three 6 inch cake tins with either butter, or my personal recommendation (which never fails me), PME release a cake spray
2. Using a stand mixer or electric hand mixer, beat the butter and sugar until smooth and creamy
3. Beat in the eggs, until fully combined
4. Add the flour, cocoa powder and melted dark chocolate, then beat again until completely smooth
5. Divide the mixture between the three greased cake tins and make sure they are level.
6. Bake in the oven for 35-45 minutes or until a skewer comes out clean
7. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely.
8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, vanilla essence and double cream and beat again until smooth
9. Add in the crushed Oreos and beat again.
10. Next make the chocolate cream, add all the ingredients in to a bowl and using either a stand or electric hand mixer beat until stiff peaks are formed.
11. To assemble, spread a third of your Oreo butter cream on to the bottom cake layer, spread across evenly. Add another layer on and repeat. Do the same again for the top layer.
12. Either then pipe or spread the chocolate cream over the Oreo buttercream on the very top layer only. Then arrange the Oreo cookie halves into the chocolate cream around the top of the cake.

Tip - for even layers, using a bread knife level off each cake before spreading on the Oreo buttercream.



ENJOY! If you opt for Dreamy Oreo Cake, please do share a picture!

## Chocolate Muffins

## Chocolate <br> Orange Muffins <br> Vegan

Orange

## Vegan

I love experimenting with new ingredients, new spreads, unusual flavours and different types of chocolate is no different, however this can normally be more of a challenge when looking for Vegan chocolate, no more...if you haven't already tried it The Wizards Magic plant based chocolates are delicious, so in this recipe I am using their Chocolate Orange plant based chocolate that tastes exactly like milk chocolate orange.

## INGREDIENTS

## Muffin

150 g plant based butter
375 g caster sugar
325 g plain flour
30 g cocoa powder
100 g vegan dark chocolate melted
1/2 orange zested
350 ml soya milk
1 tbsp apple cider vinegar
1tsp bicarb of soda
1/2 tsp salt
1 tsp strong instant coffee dissolved in 30 ml of boiling water

## Icing

300 g salted plant butter
25g cocoa powder
50 g The Wizards Magic plant based orange chocolate, melted
1/2 orange zested
400 g icing sugar
1-2 tbsp plant based milk (I used soya)

## METHOD

1. Preheat your oven to 160 degrees fan and line a muffin tin (12 hole) with muffin cases.
2. Beat with a fork together the soya milk and apple cider vinegar in a jug and leave to one side.
3. Beat the plant based butter and sugar either in a stand or electric hand whisk until soft and creamy, then beat in half of the instant coffee mix.
4. Combine the flour, bicarb, salt and cocoa in a bowl. Then tip into the sugar and butter mixture, add the soya/cider vinegar mix and melted dark chocolate, beat again until
completely smooth.
5. Add the zest of half and orange and stir through the mixture with a wooden spoon
6. Spoon the mixture into the muffin cases equally across the 12, they will be quite full.
7. Bake in the oven for 25 minutes or until a skewer comes out clean. Remove from the oven and cool in the tin for the 10 minutes then pop onto a wire rack to cool completely.
8. Combine all of the ingredients in a bowl with the other half of the instant coffee mix, using either an electric hand mixer or stand mixer, beat until completely smooth.
9. Pipe or spread on to the top of the cooled muffins and enjoy!


ENJOY! If you opt for Chocolate Orange Vegan Muffins, please do share a picture!

# Chocolate \& Peanut Butter No Bake Cheesecake 

## Chocolate \& Peanut Butter No Bake Cheesecake

A no bake cheesecake with a few twists, topped with a blonde chocolate ganache it really adds a gorgeous different texture to the whole thing. If you can't get your hands on the golden blonde chocolate (I used one from M\&S Simply Food which is their own brand in with the baking ingredients called "ingredients for cooks" - it's absolutely delicious!), you can always sub in a milk chocolate. This recipe is absolute min effort, maximum reward too.

I prefer to use crunchy peanut butter as I really like the texture in the cheesecake, but again if you want to use smooth just swap it!

## INGREDIENTS

## Base

300 g chocolate digestives
75 g melted unsalted butter

## Filling

400 g full fat cream cheese
500 g mascarpone
300 ml double cream
300 g crunchy peanut butter
6 heaped tbsp icing sugar
1 tsp vanilla essence

## Ganache

300 g golden blonde chocolate
300 ml double cream
40 g crunchy peanut butter

## METHOD

1. Line the base of a 23 cm springform tin and grease the sides.
2. Crush the digestives either using a rolling pin or in a blender (I use a magimix) until they are a fine crumb.
3. Stir in the melted butter and tip into the base of the tin. Using the back of a spoon pat down until even and firm across the base. Put to one side whilst you make the filling.
4. Put the cream cheese, mascarpone, vanilla essence and double cream into a bowl and using either a hand or stand mixer beat for a couple of minutes, this gives the cream chance to thicken as well as combining the ingredients.
5. Add the icing sugar and beat again until well combined
6. Add the peanut butter and then beat again until fully combined.
7. Spoon on top of the biscuit base and smooth across for an even fill, pop in the fridge whilst you make the ganache.
8. Break the chocolate up into small pieces and pop in a heat proof bowl, add the peanut butter on top.
9. Add the cream to a saucepan and bring to a very low simmer, remove from the heat and pour over the chocolate.
10. Leave to stand for a few minutes before then mixing thoroughly with a balloon whisk until it has fully combined and you have a smooth, pourable ganache. (if you haven't heated the cream quite enough and so all the chocolate hasn't
melted pop in the microwave for 10 second intervals, keep stirring after each time as you don't want to overheat).
11. Remove the cheesecake from the fridge and pour the ganache over the top.
12. Optional: grate some white chocolate over the top
13. Put back in the fridge and leave in there for 3-4 hours before removing to serve.

Store in the fridge


ENJOY! If you opt for Chocolate \& Peanut Butter No Bake Cheesecake, please do share a picture!

## Kinder Filled Cookie Loaf

## Kinder Filled Cookie Loaf

So this one is sooooooo naughty, but utter heaven if you love kinder and love cookies, I've taken inspo from so many images I've seen on insta for this, but what I prefer to the "cookie pies" I've seen plenty of is that you can portion out and slice much easier using a loaf shape, I've also found the bake time to be really consistent this way too. It's an extremely easy recipe too!

If you can't get hold of the white chocolate hazelnut spread, you can easily swap out for Nutella instead, it works just as well. You can by the white chocolate hazelnut spread from Morrisons, I have linked here

Top tip: Take the time to line your tin, it makes it so much easier removing it.

## INGREDIENTS

200 g unsalted butter
220 g light brown sugar
$105 g$ granulated sugar
1 large egg
1 large egg yolk
1 tsp vanilla essence
430 g plain flour
2 tbsp cornflour
1 tsp bicarb of soda
Pinch of salt
350 g milk chocolate chips
600 g white chocolate hazelnut spread
10 kinder chocolate mini bars here

## METHOD

1. Line a loaf tin with greaseproof paper make sure the sides are overhanging, this makes it easier to remove later and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the egg, egg yolk and vanilla extract and beat until combined.
3. Add flour, cornflour, bicarb, salt and beat again until a dough is formed
4. Add in chocolate chips and beat until fully combined
5. Line the base of the tin with roughly a just under a $1 / 3$ of the dough, then use another $1 / 3$ to line the sides to make in effect an open cookie pie.
6. Lay the 10 mini Kinder bars on top of the cookie base evenly spaced.
7. Spoon in the white chocolate hazelnut spread on top of the Kinder bars and fill the cookie pie.
8. Use the final just over a $1 / 3$ of the cookie dough to make a lid and secure to close the pie.
9. Place in the oven on the middle shelf and cook for 25 minutes, the top should be a golden brown.
10. Remove from oven, leave in the tin 40 minutes, then once the tin is cool enough put the tin in the fridge and leave there for 4 hours to set.
11. Once it is set remove from the fridge, using the over hanging edges of the greaseproof remove from the tin and slice to serve.
12. It's absolutely beautiful served with ice cream.


ENJOY! If you opt for Kinder Filled Cookie Loaf, please do share a picture!

## Chocolate \& Cherry Cupcakes

## Chocolate \& Cherry Cupcakes

If you love fresh cherries, this is not one to be missed, white chocolate chips and baked cherry muffins topped with a cherry buttercream.

Top tip: If you don't already have one, invest in one of these cherry pitters, my absolute favourite kitchen gadget, so quick and mess free at removing the stones. Making it perfect for baking and snacking alike (it also works on olives). HERE

## INGREDIENTS

350 g fresh cherries (weight including stone), pitted and chopped, then put aside 125 g of those in a separate bowl for the icing
200 g unsalted butter
200g caster sugar
3 large eggs
1 tsp vanilla extract
200 g plain flour
2 tsp baking powder
100 g dark chocolate (melted)
150 g white chocolate (broken in to pieces)

For the topping:
250 g unsalted butter
500 g icing sugar
150 g white chocolate melted
12 whole fresh cherries

## METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder and melted dark chocolate and beat until smooth
4. Fold in the white chocolate chips and chopped cherries until combined
5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes.
6. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
7. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, melted white chocolate and remaining 125 g chopped cherries and beat again until soft and creamy.
8. Either pipe or spoon onto the cooled cupcakes
9. Optional - top with a whole cherry


ENJOY! If you opt for Chocolate \& Cherry Cupcakes, please do share a picture!

## Malteser \& White Chocolate Tiffin

## Malteser \& White Chocolate Tiffin

This is a no bake, delicious recipe, can be made in 10 minutes, then popped in the fridge for a few hours ready to be eaten. It is a firm family favourite!

## INGREDIENTS

200g Maltesers
100 g glace cherries
150 g hobnobs
100g milk chocolate (broken in to pieces)
300 g dark chocolate (broken in to pieces)
175 g golden syrup
$125 g$ butter
For the topping:
300 g white chocolate
50 g dark chocolate

## METHOD

1. Line a 9inch square tin with greaseproof paper .
2. Melt the golden syrup and butter on a low heat in a saucepan. Once it has fully melted and is just starting to bubble a little take it off the heat and add in the broken chocolate, stir until it has fully melted. If you need to you can briefly add back on to the heat, but do this carefully as you do not want the chocolate to split
3. In a large mixing bowl break up the hobnobs into chunks (I like them super chunky so I just use my hands to break apart), add the glace cherries.
4. Pour the butter, chocolate, golden syrup mixture
over the hobnobs and cherries and stir until combined. Then add the Maltesers and stir again.
5. Pour into your lined tin and refrigerate for an 1/2 hour.
6. Whilst that is refrigerating melt the white and dark chocolate in separate bowls in the microwave on 30 second bursts, stirring each time, until melted.
7. Remove the tiffin from the fridge and pour over the melted white chocolate, smooth with a knife so it is all covered. Then drizzle on the melted dark chocolate all over, if you want you can then swirl with the knife to make a lovely effect.
8. Pop back in the fridge for another few hours or until completely set. Then cut into 16 squares and serve. This will keep in the fridge for up to 5 days, ours usually lasts about 2 before its all eaten!!


ENJOY! If you opt for White Chocolate and Malteser Tiffin, please do share a picture!

## Coconut Banana Loaf with Dark Chocolate \& Peanut Butter Icing

## Coconut Banana Loaf with Dark Chocolate \& Peanut Butter Icing

This is one that caters for Vegans and non Vegans alike, a super tasty, quick loaf cake that you can also make gluten free by changing out the plain flour for gluten free flour too.

## INGREDIENTS

## Loaf Cake

4 ripe bananas mashed
Zest of 1 lemon
65 ml sunflower oil
115 ml maple syrup
1 tsp vanilla bean paste
320 g plain flour
45 g desiccated coconut
1tsp baking powder
1 tsp bicarbonate of soda
Pinch of salt
Handful of toasted coconut flakes

## Butter Icing

250 g vegan icing
500 g icing sugar

4 heaped tablespoons peanut butter 100 g melted dark vegan chocolate

## METHOD

1. Preheat your oven to 180 degrees fan and line a loaf tin with greaseproof paper
2. In stand mixer add the mashed banana, lemon zest, sunflower oil, syrup and vanilla bean paste and beat until all combined (this can be done in a large bowl with an electric hand mixer)
3. Pour in the flour, desiccated coconut, baking powder, bicarb and salt and beat again, this will be a little lumpy and that is ok!
4. Pour into the loaf tin and bake for $35-40 \mathrm{mins}$, check a skewer comes out clean. Cool in the tin once cooked for 10 mins then turn out on to a cooling rack and cool completely.
5. To make the butter icing combine all the ingredients and beat until a smooth butter consistency is formed.
6. Spread or pipe on to the top of the loaf cake and decorate with coconut flakes.

Enjoy!


ENJOY! If you opt for Coconut Banana Loaf with Dark Chocolate \& Peanut Butter Icing, please do share a picture!

## Chocolate Orange Chip Cookies

## Chocolate Orange Chip Cookies

Sometimes all you want is a cookie, well that's what Henry told me earlier this week, like it was a truly life or death moment, he's not known for underreacting!! This cookie recipe never fails, they are slightly chewy but also crunchy, a little like shortbread too, they have it all. They take 25 mins from start to finish so can be made up in an emergency bake if you suddenly have people coming over. They are perfect for baking with kids too.

## INGREDIENTS

100 g caster sugar
100 g unsalted butter
2 egg yolks
1 tsp orange extract (I like the valencia orange extract the best)
150 g self raising flour
100 g dark chocolate chips

## METHOD

1. Preheat your oven to 180 degrees fan and line one large tray or two small
2. Beat the butter and sugar together in a stand mix
until creamy and smooth. Add the egg yolks and orange extract and beat again.
3. Add in the flour and mix, then add in the dark chocolate chips and beat until combined
4. Divide into 10 balls of dough and pop on to the tray, space them apart
5. Bake in the oven for $10-12 \mathrm{mins}$ then leave to cool on the tray on top of a cooling rack.

Enjoy!


ENJOY! If you opt for Chocolate Orange Chip Cookies, please do share a picture!

## Chocolate

## Chocolate

## Cheesecake

This is such an easy bake, but tastes unbelievably yummy. This is often one $I$ can quickly throw together to take on a playdate with the boys at their friends house as grown up and kids alike always love it!

## INGREDIENTS

100 g melted unsalted butter
300 g digestive biscuits
600 g cream cheese
100 g icing sugar
200g Nutella
200ml whipped double cream
For the top - chopped up Hazelnut chocolate bar or kinder bar

## METHOD

1. Crush the digestives and add in the butter, mix well.
2. Press into the bottom and up the sides of a 20 cm greased round, spring form tin, refrigerate whilst you create the filling.
3. Beat the cream cheese and icing sugar together. Separate the combined mixture into two bowls of equal amounts.
4. Add the Nutella to one bowl and beat in until fully combined.
5. Divide the whipped cream between the two bowls of mixture and fold in until fully combined.
6. Spoon large dollops of each mixture onto the biscuit base until full, then swirl a knife through the mixture.
7. Add the chopped hazelnut/kinder chocolate bar on the top to decorate.

Enjoy!


ENJOY! If you opt for Chocolate \& Hazelnut Cheesecake, please do share a picture!

## Vegan Black Bean \& Sea Salt Brownies

## Vegan Black Bean \& Sea Salt Brownies

I defy anyone to believe these are made without dairy, absolutely gorgeous and a real joy to make!

## INGREDIENTS

350 g drained ready to cook tinned black beans
2 tbsp ground flax seeds, mixed with 3 tbsp boiling water and
3 tbsp cold water to make a thick gooey paste
70 g dark brown soft sugar
80 g cocoa powder
80 g vegan dark chocolate finely chopped
75 g maple syrup
3 tbps coconut oil
1 tsp vanilla bean paste
1 tsp baking powder
1 large pinch of sea salt
1 tbsp peanut butter

## METHOD

1. Add black beans, oil, flax paste and vanilla bean paste to bowl and blend until you achieve a smooth paste
2. Add the remaining ingredients (not including sea salt, dark chocolate or peanut butter). Blend until well combined.
3. Pour the mixture into a $20 \mathrm{~cm} x 20 \mathrm{~cm}$ greased baking tin and spread out evenly.
4. Dot over the top with peanut butter, salt and then add the chocolate pieces over the top.
5. Bake in the oven at 160 degrees fan for 30-40 mins, cool completely in the tin until removing and slicing into squares.

Enjoy!


ENJOY! If you opt for Vegan Black Bean \& Sea Salt Brownies, please do share a picture!

## Blackcurrant, Sloe Gin \& Chocolate Cheesecake

## Blackcurrant, Sloe Gin \& Chocolate Cheesecake

The flavour combinations in this are just beautiful and really makes the humble no bake cheesecake feel really quite grown up!

## INGREDIENTS

200g biscoff biscuits
200 g digestive biscuits

150 g unsalted butter, melted, plus extra to grease 500 g milk chocolate, broken into pieces
4.5 tablespoons of Mrs Bridges Blackcurrant \& Sloe Gin preserve (or equivalent)
300 g full fat Philadelphia
250 g mascarpone
300ml double cream
60 g blackcurrants or blueberries to serve

## METHOD

1. Crush the biscuits with a hand blender until completely ground. Add melted butter and combine with a spoon
2. Grease and line the base of a 20 cm round, deep, loose bottomed cake tin. Add the biscuit mixture to the cake tin and pat it flat with the back of a spoon. Leave to set in the fridge for about 30 mins.
3. Melt the chocolate in a heat proof glass bowl over a small pan of hot water on a low heat. Stir occasionally to prevent sticking and just before it is fully melted add the preserve and stir through.
4. Remove from the heat and leave to cool for 10 mins until barely warm but still a liquid consistency.
5. Meanwhile whisk the cream cheese and mascarpone together. Add double cream and keep whisking until the mixture is fully holding it's own shape. Finally add the melted chocolate and preserve mixture and whisk until combined.
6. Spoon the mixture over the cooled and set biscuit base, then smooth the top. Return to the fridge to cool for at least 4 hours until the topping is set. Serve with blackcurrants or blueberries.

Enjoy!


ENJOY! If you opt for Blackcurrant, Sloe Gin \& Chocolate Cheesecake, please do share a picture!

## Cherry \& Raspberry Brownies

## Cherry \& Raspberry Brownies

These are always a winner with my friends and family, everyone loves a brownie!

## INGREDIENTS

200 g dark chocolate
100 g milk chocolate
250 g salted butter
300 g light brown sugar
150 g raspberries
150 g glace cherries
4 large eggs

140g plain flour
50 g cocoa powder

## METHOD

1. Preheat oven to 180 degrees (fan) and line a $20 \times 20 \mathrm{~cm}$ baking tray tin with baking paper
2. Combine the chocolate, butter and sugar in a saucepan and gently melt, stir it occasionally then remove from the heat
3. Stir the eggs, one by one, into the melted mixture
4. Sieve in the flour and cocoa, and then mix together
5. Stir in $1 / 2$ of the raspberries and all of the glace cherries (chopped up), put into the tray, then scatter over the remaining raspberries. Bake on the middle shelf for 40 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!).
6. Cool completely before slicing into squares

Enjoy!


ENJOY! If you opt for Cherry \& Raspberry Brownies, please do share a picture!

## Chocolate layer cake

## Chocolate layer cake

Back to basics with a delicious chocolate cake, with a slight twist by malting the buttercream icing so it tastes like malteasers!

## INGREDIENTS

## Chocolate Cake

425 g light brown sugar
425 g unsalted butter
425 g self raising flour
8 large eggs
1 tsp vanilla essence
1 tsp baking powder
100 g milk chocolate \& 100g dark chocolate melted
75 g malted powder (I use Horlicks)

## Malted Chocolate Buttercream

500 g unsalted butter
500 g icing sugar
200 g milk chocolate melted
50 g malted powder (I used Horlicks)

## METHOD

1. Preheat oven to 180 degrees (fan) Grease 3 8inch round cake tins, I always like to use spring form.
2. Using a stand mixer beat sugar and butter until smooth,
add eggs, vanilla essence and melted chocolate and beat again
3. Add malted powder, self raising flour and baking powder and beat until thoroughly combined
4. Divide the batter equally between the three cake tins and bake in the over for 40 mins or until a skewer comes out clean. Once cooked cool in tin for 10 mins then remove onto a cooling rack and leave until cooled completely.
5. Make the butter icing by beating the butter until pale and creamy, add the icing sugar and melted chocolate and beat until all combined
6. Add in the malted powder, then thoroughly beat again
7. Ice using a palette knife or pipe between each layer of the cake and then finally on top.

Enjoy!


ENJOY! If you opt for Chocolate layer cake, please do share a picture!

