Cookie Cupcakes

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INGREDIENTS

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

COOKIE DOUGH ICING
- 250g unsalted butter
- 200g brown sugar
- 250g icing sugar
- 250g heat treated flour
- 2 tsp vanilla
- 4 tbsp milk
- 200g 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 cupcakes.

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

Reeses Cookie Dough Scotch

Eggs

Reeses Cookie Dough Scotch Eggs

I mean what’s not too love?! Why have a plain Easter egg when you can make these bad boys!

INGREDIENTS

300g white chocolate melted
300g milk chocolate melted
50g chocolate sprinkles
150g chocolate chips
2 tbsps peanut butter
397g condensed milk
7 Reeses chocolate eggs
150g unsalted butter
150g caster sugar
250g plain flour
Pinch of sea salt

METHOD

1. Heat treat the flour by microwaving in a bowl for 2 minutes, stir thoroughly and leave to cool
2. Make the cookie dough – beat butter & sugar in stand mix until smooth. Add salt & condensed milk & beat again.
3. Add melted white chocolate & mix thoroughly. Add flour & milk chocolate chips and mix again.
4. Combine the peanut butter with melted milk chocolate and stir in chocolate sprinkles.

5. Take a handful of cookie dough and wrap around a Reeses egg, cover completely.
6. Dip the cookie dough in the melted chocolate mix and leave to set on a cooling rack.

Enjoy!

ENJOY! If you opt for Reeses Cookie Dough Scotch Eggs, please do share a picture!

Oreo cookie dough cake with Biscoff & Caramac topping

Oreo cookie dough cake with Biscoff & Caramac topping

If cookie dough for you is one of the best part of making cookies ?,then you’re in the right place. This one I make over

and over again, everyone loves it and it never lasts long, it also looks so pretty! I've shared on my stories a few times and have been asked for the recipe many times, so here it is, just in time to make over the weekend. Best part is, it's a no bake one, just refrigerate! I look forward to seeing your creations

INGREDIENTS

1/2 cup unsalted butter softened
1/2 cup light brown sugar
¼ cup caster sugar
1 tsp. vanilla extract
2 cup plain flour
1 can sweetened condensed milk 397g
1 pack of oreos, crushed
200g dark chocolate
200g golden Callebaut (use caramac/white chocolate if you don't have
it)
3 tablespoons biscoff smooth spread

METHOD

1. Line the base of an 8 inch round cake tin with baking paper and grease the rest with butter.
2. Heat the flour in the microwave for 2 minutes, stir and then leave to cool.
3. In a large mixing bowl, mix together butter and sugars until it is fluffy. (I do this in my electric stand mixer) Add the vanilla and beat until combined.
4. Turn the mixer to low and alternate the flour and the sweetened condensed milk until combined.
5. Add the crushed oreos and beat again slowly until combined.

6. Press the cookie dough (with clean hands is easiest) into the bottom of the cake tin. Leave in the fridge whilst you make the topping.
7. Melt the two types of chocolate in separate bowls in the microwave on 30 second intervals.
8. Once melted stir the biscoff spread into the dark chocolate until fully combined.
9. Remove the cookie dough from the fridge and pour on the dark chocolate over the top, make sure it is completely covered.
10. Using a tablespoon put dollops of the golden/caramac/white chocolate in various places on top of the dark chocolate biscoff mix. Then using a knife very carefully swirl the chocolate around, you only want to swirl the chocolate not the cookie dough.
11. Refrigerate for at least 3 hours or overnight until firm
    Enjoy!

ENJOY! If you opt for Oreo cookie dough cake with Biscoff & Caramac topping, please do share a picture!