# Chai Cookie Sandwiches

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## INGREDIENTS

**COOKIES**

125g butter
175g light brown sugar
1 egg
2 tsp chai syrup (I use Henny & Joes – it's amazing!)
300g plain flour
1 tsp bicarbonate of soda
1 tsp baking powder

**GANACHE**

100ml double cream
200g 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!

# 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!

# Kinder Filled Cookie Loaf

# Kinder Filled Cookie Loaf

So this one is soooooooo 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

200g unsalted butter
220g light brown sugar
105g granulated sugar
1 large egg
1 large egg yolk
1 tsp vanilla essence
430g plain flour
2 tbsp cornflour
1 tsp bicarb of soda
Pinch of salt
350g milk chocolate chips
600g 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.

Store in the fridge!



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

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# Triple Cookie Layer Cake

# Triple Cookie Layer Cake

This one is epic! It’s a vanilla & chocolate chip cookie, biscoff & pink chocolate chop and peanut butter & milk chocolate chip cookie all stacked together with a peanut butter & biscoff buttercream.

This one is not to be missed, each cookie has a slightly different base recipe so they each have a different texture as well as flavour. It would make a perfect celebration cake as it’s such a crowd pleaser.

# INGREDIENTS

## Vanilla Chocolate Chip Cookie Cake

3/4 cup salted butter
3/4 cup dark brown sugar
1/4 cup caster sugar
1 egg
2 tsp vanilla extract
2 cups plain flour
2 tsp cornflour
1 tsp baking powder
200g milk chocolate chips

## Peanut Butter & Milk Chocolate Chip Cookie Cake

3/4 cup salted butter, room temperature.
1/2 cup brown sugar, lightly packed
1/2 cup caster sugar
1 egg
1 tsp vanilla extract
2 cups plain flour
150g dark chocolate melted
2 tsp cornflour
1 tsp baking powder
3 tbsp peanut butter
200g white chocolate chips

## Biscoff & Pink Chocolate Cookie Cake

3/4 cup salted butter, room temperature
3/4 cup caster sugar
1/4 cup caster sugar
1 egg
1 tsp vanilla
2 cups plain flour
1 tsp baking powder
2 tsp cornflour

3 tbps smooth Biscoff spread
200g pink chocolate chips (you could sub for white)

### Peanut Butter & Biscoff Buttercream

500g salted butter
500g icing sugar
2 tbsps smooth peanut butter
1 tsp vanilla extract
2 tbsps biscoff smooth spread

# METHOD

Grease and line 3 8 inch round tins and preheat the oven to 180 degrees fan. (please note the recipes for each cake have different sugar ratios)

**MAKE THE VANILLA CHOCOLATE CHIP COOKIE CAKE**

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract.
3. Add flour, cornflour and baking powder and beat until completely combined.
4. Beat in chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

**PEANUT BUTTER & MILK CHOCOLATE CHIP COOKIE CAKE**

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the peanut butter
4. Beat in chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of

the cake tines. Bake for 20 mins, then cool completely before removing from tin.

**BISCOFF & PINK CHOCOLATE CHIP COOKIE CAKE**

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the Biscoff spread
4. Beat in pink chocolate chips, using a spoon (and your hands as it’s a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

**PEANUT BUTTER & BISCOFF BUTTERCREAM**

1. Beat the butter until completely softened.
2. Beat in the icing sugar until combined.
3. Add the Biscoff spread and peanut butter and beat until thoroughly mixed.

**ASSEMBLY**

1. Use a large, serrated knife to remove the tops of the cookies (just the crisped top) so that the layers are even.
2. Place Biscoff & pink chocolate layer on your plate.
3. Top cookie with the icing, this can be piped or just spread on
4. Top icing with peanut butter & milk chocolate cookie, then add another layer of icing.
5. Add last cookie, the vanilla & chocolate chip, then pipe icing around the edge (again this could just be spread on with a knife)

Enjoy!



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