Strawberry, Orange & Honey Tart

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Serves 12

INGREDIENTS

Chocolate Shortcrust Pastry
- 250g plain flour
- 30g cocoa powder
- 90g caster sugar
- Pinch of salt
- 140g unsalted butter, cold and cut into cubes
- 1 large egg
- 2 tbsp cold water

Tart Filling
- 100g white chocolate
- 200ml double cream
- 300g mascarpone
- 3 large eggs
- 3 tbsp Strawberry Blossom Honey (I use Annabels Deliciously British)
- Zest of 1 orange
- 150g Strawberries, chopped

To decorate
- 50g white chocolate, melted and cooled
- 1 tbsp strawberry blossom honey
- 6-8 strawberries, sliced

METHOD

Make the pastry

1. Heat the oven to 190 degrees fan and grease a 28cm loose bottom flan tin.
2. Using a food processor, combine all the dry ingredients and pulse. Add the butter and pulse again until it resembles breadcrumbs
3. Add the egg and water and pulse until a dough is formed. Tip out on to a floured surface and roll out to around 5mm thick.
4. Pop into the flan tin and trim the sides. Lay baking paper over the top and fill with either rice or baking beans.
5. Bake on the middle shelf for 30mins, then remove from the oven, take off the baking paper and rice/beans and pop back in the over for a further 8 minutes. (during this time make the filling). Once done, remove from the oven on to a wire rack ready to be filled.
6. Reduce the oven temperature to 170 degrees fan

Make the filling

1.Add the white chocolate and double cream into a large microwavable bowl and heat on 30 second bursts, stirring thoroughly between each one, until melted and combined to make a ganache.
2. Add the mascarpone. eggs, honey and orange zest and whisk until combined
3. Add the strawberries and stir through
4. Pour the filling into the chocolate pastry case and bake on the middle shelf for 25-30 mins, the edges will be cracked and there will still be a slight wobble in the middle
5. Remove from the oven and leave to cool for 10mins before removing from the flan tin to decorate.

Decorate

1. Lay the strawberry slices all around the edge of the tart
2. Drizzle over the honey and white chocolate, leave to fully cool then pop in the fridge for 2 hours to set.

Store in the fridge.



ENJOY! If you opt for Strawberry, Orange & Honey Tart, please do share a picture!

Pistachio & White Chocolate Cookies

Pistachio & White Chocolate Cookies

Makes 12

INGREDIENTS

- 325g plain flour
- ½ tsp bicarb of soda
- ½ tsp salt

• 1 tbsp cornflour
• 150g unsalted butter
• 100g light brown sugar
• 100g granulated sugar
• 1 large egg
• 200g white chocolate chips
• 125g shelled pistachios, chopped

METHOD

1. Grease two baking trays 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 beat again until thoroughly combined.
4. Add in the flour, bicarb, salt and cornflour and beat until fully combined but be careful not to overmix
5. Add the chopped pistachios and white chocolate chips, using a spatula or spoon stir through the cookie dough.
6. Divide in to 12 equal sized balls and put six on each tray.
7. Cook on your middle shelf for 12 minutes.
8. Remove from the oven and allow them to cool for 15-20 minutes on the tray before removing on to a wire rack to cool completely.



ENJOY! If you opt for Pistachio & White Chocolate Cookies,

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

100g caster sugar
100g unsalted butter
2 egg yolks
1 tsp orange extract (I like the valencia orange extract the best)
150g self raising flour
100g 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 10-12mins 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!

Peanut butter & Chocolate Cookie Monster

Peanut butter & Chocolate Cookie Monster

Just in time for the weekend, not one for the faint hearted!! Tastes absolutely delicious and a great one to bake with kids, I did ours with Alfie. If you don’t have the small tins, you can make less layers in larger tins and just up the baking time, personally I love the fact there are 5 layers ??, using 6 inch tins I usually use for ? cake. This is my take on an American cookie stack recipe.

INGREDIENTS

Cookie Cakes

375g plain flour
2 teaspoons cornflour
1 teaspoon baking powder
½ teaspoon bicarbonate of soda
1 teaspoon salt
250g unsalted butter
200g light brown sugar
100g granulated sugar
2 large eggs
1 teaspoon vanilla extract
300g milk chocolate chips and a handful to decorate.

Peanut Butter & Chocolate Butter Icing

250g unsalted butter
150g smooth peanut butter
500g icing sugar
50g cocoa powder
1 teaspoon vanilla extract
2-4 tablespoons milk

METHOD

1. Preheat your oven to 180 degrees, line 5 6-inch cake pans, then grease the lining paper
2. Mix together the flour, cornflour, baking powder, bicarb and salt together in a bowl •Using your stand or hand mixer, beat the butter, brown sugar, granulated sugar together on until smooth. Add the eggs and vanilla extract and beat until combined.
3. Add the flour mix to the wet mix and combine. With the mixer still running beat in the chocolate chips.
4. Divide cookie dough between the cake pans •Bake for 15 mins or until the cake layers are lightly brown on top and something inserted in the centre comes out clean. Cool the cakes for 10-15 mins in the pans. Then turn out on to wire racks until completely cool.
5. To make the icing, using your stand or hand mixer, beat the butter and peanut butter together on until creamy and smooth, add the icing sugar, cocoa powder, vanilla extract, and 2-4 tablespoons of milk to get to desired consistency.
6. To assemble place 1 cake layer on your cake stand or serving plate. Evenly cover the top with icing. Continue layering the cake layers and icing. Spread the remaining icing all over the top, then decorate the top with a handful of chocolate chips.
7. Cover leftover cake tightly and store in the refrigerator for 5 days

Enjoy!



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Chocolate Chip Cookies

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INGREDIENTS

100g caster sugar
100g unsalted butter
2 egg yolks
1 tsp vanilla essence
150g self raising flour
100g milk 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 vanilla extract and beat again.
3. Add in the flour and mix, then add in the 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 10-12mins then leave to cool on the tray on top of a cooling rack.

Enjoy!



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