Peach, Lime & Ricotta cake

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INGREDIENTS

- 4 peaches
- 1 tbsp light brown sugar
- 150g unsalted butter, melted
- 250g ricotta
- 230g golden caster sugar
- 2 limes, zest only
- 3 large eggs
- 180g self raising flour
- 30g hazelnuts, whole

Mascarpone for serving

METHOD

1. Grease and line with parchment paper a 20cm round springform tin and a baking tray preheat the oven to 170 degrees fan.
2. Chop the peaches in half, remove the stone and then cut the halves into two again, place on to the baking tray (flesh side down) and sprinkle with brown sugar, bake for 12 minutes. When removed from oven, leave on the tray.
3. Combine the ricotta, caster sugar and lime zest into a large bowl, using either a electric hand or stand mixer, beat for around 5-7 minutes.
4. Beat in the eggs one at a time
5. Whilst the beater is still going pour in the melted butter and beat until fully combined
6. Add the flour and baking powder, beat briefly until just

combined
7. Pour the cake mixture into the lined tin and top with the peaches, flesh side facing up. Scatter the hazelnuts over the top.
8. Bake in the oven for 50 minutes. Leave to cool and either serve warm or can be served cold.
9. Serve with a scoop of mascarpone



ENJOY! If you opt for Peach, Lime & Ricotta cake, please do share a picture!

Chocolate & Hazelnut Cheesecake

Chocolate & Hazelnut

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

100g melted unsalted butter
300g digestive biscuits
600g cream cheese
100g 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 20cm 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!