Jubilee Blueberry & Strawberry Double Chocolate Brownies

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INGREDIENTS

200g dark chocolate
200g salted butter
275g caster sugar
250g blueberries
125g plain flour
3 large eggs
25g cocoa powder
50g dark chocolate chips
50g milk chocolate chips
50g 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 x 20cm 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!

Jubilee Blackberry & White Chocolate Cake

Jubilee Blackberry & White Chocolate Cake

INGREDIENTS

BLACKBERRY CAKE

- 300g unsalted butter
- 300g caster sugar
- 100g fresh blackberries
- 5 large eggs
- 300g self-raising flour
- 1/2 tsp vanilla bean paste
- 50g Greek yoghurt (full fat)

ICING

- 100g white chocolate melted and cooled
- 250g unsalted butter
- 350g icing sugar
- 1/2 tsp vanilla bean paste

DECORATION

- 100g blackberries

METHOD

1. Grease and line 2 x 20cm round springform cake tins and preheat the oven to 170 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 blackberries, vanilla bean paste and Greek yoghurt and beat again until fully combined and the blackberries have completely broken down
4. Add flour, beat again until smooth.
5. Divide equally between the two tins
6. Bake both cakes on the middle shelf for 30-35 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 vanilla bean paste 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 cake layer on
2. Pipe or spread the remaining buttercream on to the top of the cake and decorate the centre with the remaining blackberries



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