Lemon Drizzle Bundt Cake

Lemon Drizzle Bundt Cake

INGREDIENTS

CAKE

- 250g unsalted butter
- 250g caster sugar
- 4 large eggs
- 280g plain flour
- 1 tsp baking powder
- Juice of half a lemon
- Zest of 3 lemons
- 40g natural yoghurt

SYRUP

- Juice of 3 lemons
- 100g caster sugar

ICING DRIZZLE

- 60g icing sugar
- 3 tsp water

METHOD

1. Generously grease your Bundt tin and preheat the oven to 170 degrees fan.
2. Using a stand or electric hand mixer beat together sugar, butter, lemon juice and lemon zest until pale and fluffy.
3. Add each egg at a time beating well between each one. Then add the natural yoghurt and beat again.
4. Add the flour and baking powder, beat until just combined but do not overwork
5. Bake the cake on the middle shelf for 45-50 minutes or until a skewer comes out clean.
6. Whilst the cake is cooking make the syrup, heat the sugar

and lemon juice in a pan and allow to gently simmer for 3-4 minutes until reduced by about half, then transfer to a bowl to cool completely
7. Remove from cake from the oven, leave in the tin for 10 minutes
8. Using a wooden pick or skewer poke holes all across the cake (whilst still in the tin and is still warm) and pour over the cool syrup.
9. Leave to cool for another 15 minutes in the tin, then turn out on to a wire rack to cool completely.
10. Combine the icing sugar and water in a small bowl and drizzle over the top of the cooled cake.



ENJOY! If you opt for Lemon Drizzle Bundt Cake, please do share a picture!

The Ultimate VEGAN Lemon Cake

The Ultimate VEGAN Lemon Cake

INGREDIENTS

CAKE

- 400g caster sugar
- 350ml soya milk
- 120ml vegetable oil
- 1tsp vanilla extract
- 400g self raising flour
- 1.5 tsp baking powder
- 1 tbsp apple cider vinegar
- 2 lemons, juice and zest

VEGAN BUTTER ICING

- 250g vegan butter block (like stork)
- 500g icing sugar
- 1 lemon, juice and zest
- 2 tsp soya milk

OPTIONAL DECORATIONS:

- 100g vegan lemon spread
- 20g Vegan dark chocolate

METHOD

1. Grease and line 2 x 8inch round springform cake tins and preheat the oven to 180 degrees fan.
2. Put the flour, sugar and baking powder into a large bowl and mix thoroughly with a spoon.
3. Add the soya milk, apple cider vinegar, vegetable oil, vanilla extract, lemon juice and lemon zest
4. Whisk (I used an electric hand whisk) very briefly, you don’t want to overmix, it’s just so they are combined and small lumps remaining are fine.
5. Divide the mixture between the two lined cake tins
6. Bake both cakes on the middle shelf for 30 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 vegan butter until soft, then add the icing sugar, lemon juice, zest and soya milk and beat again until soft and creamy.

To Assemble

1. Pop a layer of your vegan lemon spread on to the top of one of your cakes. Then spread or pipe a generous layer of lemon buttercream on top of this.
2. Lay the second cake layer on the top of this and spread or pipe the remaining buttercream on top.
3. Grate the vegan dark chocolate over the top and enjoy!

Store in an airtight container.



ENJOY! If you opt for The Ultimate Vegan Lemon Cake, please do share a picture!

Lemon & White Chocolate Yule Log

Lemon & White Chocolate Yule Log

INGREDIENTS

Cake

• 85g caster sugar
• 3 eggs
• 100g plain flour
• zest of 1 lemon
• 1 tsp baking powder

Filling

• 80g butter
• 150g icing sugar
• 250g mascarpone
• 6 tbsp lemon curd

Icing decoration

• 200g white chocolate, melted and cooled
• 250g butter
• 250g icing sugar

METHOD

• Grease a silicone Swiss roll tray (this is the one https://www.amazon.co.uk/Pieces-Silicone-Reusable-Biscuits-Macarons/dp/B098RR2Z4X/ref=mp_s_a_1_6?crid=1FV146YQ0LHY3&keywords=silicone+swiss+roll+baking+tray&qid=1639314830&sprefix=silicone+swiss+%2Caps%2C107&sr=8-6 I use, it’s worth it’s weight in gold for making these, it’s significantly easier than using a greased tray). Alternatively grease and line a baking tray.

Preheat the oven to 180 degrees fan

• Using a stand mixer or electric hand mixer beat the eggs and sugar until they are pale, thick and creamy (around 6-7 minutes)
• Fold in the lemon zest, flour and baking powder.
• Pour into lined tray, spread evenly and cook for 10 mins. If you are using the silicone tray for easy I pop on top of an ordinary tray to bake, this makes it easier to remove from the oven.
• Remove from the oven, run a knife around the edges and leave to cool on a wire rack for 5 minutes. (If using the silicone tray leave to cool completely in there, no need to turn out).
• Turn out on to baking paper to cool completely if using an ordinary baking tray.
• To make the filling, beat the butter and icing sugar until smooth and creamy, then add the mascarpone and beat again
• To make the icing for decoration, add butter, melted and cooled white chocolate and icing sugar to a bowl and beat until smooth and creamy

To Assemble

• Dust a surface with icing sugar and pop on the cooled cake onto it. Using a palette knife, smooth mascarpone mixture all over the surface, followed by the lemon curd.
• Roll the cake up length ways (so the longest side is facing you), then at an angle chop a piece or the end off, which you can then place in the middle to look more like a log.
• Cover the entire outside in the white chocolate butter icing and then use a fork to make imprints similar to wood. Dust with a little icing sugar.



ENJOY! If you opt for lemon & white chocolate Yule log, please do share a picture!

Christmas Pudding Tiffin

Christmas Pudding Tiffin

INGREDIENTS
Tiffin

- 225g hobnobs
- 225g milk chocolate
- 150g dark chocolate
- 150g unsalted butter
- 160g golden syrup
- 25g glace ginger
- 100g Italian mixed peel
- 125g marshmallows (mini or large chopped up)
- 200g glace cherries

Decoration and ganache

• 75g dark chocolate
• 75g milk chocolate
• 150ml double cream
• 100g white chocolate melted
• Royal icing holly leaves

METHOD

• Use cling film to line a 1.2 litre pudding bowl, leaving extra cling film hanging over the sides.
• Crush the biscuits into pieces, you can just crush with your hands or use a rolling pin
• Melt the chocolate, butter and golden syrup in saucepan over a low heat and stir occasionally.
• In a separate bowl add the crushed biscuits, glace ginger, Italian mixed peel, marshmallows and glace cherries (reserve three for decoration) and stir to combine
• Remove the saucepan from the heat once all melted and pour over the biscuit mixture and stir thoroughly to combine.
• Spoon the mixture into the lined bowl, pushing down firmly to minimise air pockets. Leave to cool, then pop in the fridge to set overnight
• The following day, turn upside down on to a wire rack that has a piece of baking parchment underneath it.
• Make the chocolate ganache, combine the dark and milk chocolate with the cream and heat on 30 second bursts in the microwave, stir thoroughly between each burst until a smooth ganache is produced
• Pour the ganache over the top of the pudding and using a palette knife ensure it is all covered. Set in the fridge for 10 minutes to firm a little
• Melt the white chocolate in the microwave, this will take around 45 seconds.
• Remove the pudding from the fridge, spoon the white chocolate on to the top and let drip down, pop the remaining 3 cherries on the top. You can add royal icing holly leaves to decorate too.



ENJOY! If you opt for Christmas Pudding Tiffin, please do share a picture!

Christmas Spiced Cupcakes

Christmas Spiced Cupcakes

INGREDIENTS

Cupcakes

- 200g unsalted butter
- 150g light muscovado sugar
- 50g golden caster sugar
- 200g plain flour
- 2 tsp baking powder
- ½ tsp vanilla extract
- 1 tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- 3 eggs

Icing

- 200g unsalted butter
- 50g light muscovado sugar
- 3 tbsp double cream
- 400g icing sugar
- Large pinch of cinnamon

Optional for decoration – decorative orange chocolate pieces

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder, ground ginger, cinnamon, nutmeg until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, muscovado sugar, double cream and cinnamon and beat again until soft and creamy.
7. Either pipe or spoon onto the cooled cupcakes
8. Optional: scatter orange chocolate pieces



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

Chocolate & orange candle cookie cake with cookie pops

Chocolate & orange candle cookie cake with cookie pops

INGREDIENTS
COOKIE CAKE

- 550g plain flour
- 2 tsp bicarbonate of soda
- 2 tbsp cornflour
- 240g unsalted butter

• 100g granulated sugar
• 290g light brown sugar
• 2 large eggs
• 200g white chocolate chips
• 280g chocolate orange bars broken into chips
• Zest of an orange
• ¾ tsp cinnamon

BUTTERCREAM
• 500g unsalted butter
• 750g icing sugar
• 1 tbsp juice from an orange
• 250g white chocolate, melted

GANACHE
• 75g white chocolate
• 25ml double cream

Optional for decoration
– One tealight holder and tealight candle.
– 150g white royal icing and snowflake cutter
– A few edible pearls

METHOD

1. Line a 4 x 12cm spring form cake tins and 1 x 6-inch cake tin and preheat the oven to 170 degrees fan.
2. In a bowl combine the flour, bicarb, salt, and cornflour together to ensure it is all evenly distributed
3. Either using a hand or stand mixer beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and beat until combined
4. Add in the flour mix, white chocolate chips and chocolate orange chips and beat until a thick dough is formed.
5. Press amounts of the cookie dough into the 12cm cake tins (about half full) and the remaining into the 6-inch cake tin.

6. Bake in the oven for 20-25 minutes, the top of the cookies should look cooked and have no movement.
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 orange juice and beat again until soft and creamy.
9. Make the ganache by combining the white chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.

To Assemble

1. Begin with the cookie pops. Break the 6-inch cookie in a large bowl into small pieces. Add sufficient of the buttercream to bring together into a “dough” that can be moulded into balls, do this by adding a heaped tbsp at a time and keep stirring through with a spatula.
2. Make different sized ball cookie pops, pop on to a plate and refrigerate whilst you prepare the rest of the cake.
3. Start with one of the 12cm cookie cakes and place on to a cake board or plate, put a thin layer of buttercream across the top, then put the next cookie cake on and repeat the process. When you get to the top layer scoop out, using a spoon a hole large enough to hold your tealight holder and tealight. (Skip this step if you do not want to use the candle)
4. Using a small amount of buttercream create a thin layer of icing covering the entire cookie cake (the crumb coat), pop in the fridge for 30 mins to harden.
5. Remove from the fridge and cover in a full layer of buttercream. Smooth off using a cake scraper. (Reserve a little buttercream if you are decorating with the icing snowflakes)
6. Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip

over the edges, then across the top of the cake, avoiding the hole you have created to hole the candle. Pop in the fridge for 30 mins to set.

7. With the remaining ganache, remove the cookie pops from the fridge and cover fully in ganache and put back in the fridge to set.
8. If opting to make the snowflake decorations, roll out the royal icing and cut approximately 8 snowflakes (depending on the size of your cutter this could be slightly more or less)
9. Once set add the cookie pops around the base of the candle cake and stick on the snowflakes around the candle. Decorate with the edible pearls.
10. Add the tealight holder and candle on to the top of the cake – your cookie cake candle table centrepiece is created!



ENJOY! If you opt for Chocolate & orange candle cookie cake with cookie pops , please do share a picture!

Halloween Spooky Spider Cookies & Cream Pie

Halloween Spooky Spider Cookies & Cream Pie

INGREDIENTS

PIE BASE

- 75g unsalted butter
- 350g Oreos

COOKIES & CREAM FILLING

- 1 can condensed milk
- 300ml double cream
- 250g mascarpone
- 300g cookies and cream spread

CHOCOLATE TOPPING

- 300g milk chocolate melted
- 100g white chocolate melted
- 1/2 tsp vegetable oil

METHOD

1. Grease a large, deep flan or tart tin.
2. First make the base. Blend the biscuits to fine crumbs using a food processor. Melt the butter and then mix in to the crumbs.
3. Press the biscuits into the base and up the sides of the tin to make a pie case. Place in the fridge for 5-10 minutes whilst you make the filling.
4. Using a hand or stand mixer (the whisk attachment), combine the mascarpone, cream, condensed milk and

cookies and cream spread. Whisk until thick.

5. Remove the base from the fridge and spoon on top of the Oreos, even the top with a palette knife or the back of the spoon and put back in to the fridge.
6. Melt the milk chocolate in the microwave in 30 second bursts, stirring between each one. Once fully melted add the oil and stir thoroughly to combine. Melt the white chocolate in a separate bowl.
7. Remove the pie from the fridge and pour on the melted milk chocolate and oil mixture until it is all covered.
8. Either pipe or drizzle off a spoon, circles of white chocolate on to the milk chocolate.
9. Use a cocktail stick or skewer, start at the centre of the cake, drag the stick straight out to the edges to make a spider’s web. Chill for an hour or until you are ready to serve.



ENJOY! If you opt for Halloween Spooky Spider Cookies & Cream Pie, please do share a picture!

Lemon & Chocolate Layer Cake

Lemon & Chocolate Layer Cake

INGREDIENTS

CHOCOLATE CAKE

- 250g unsalted butter
- 250g light brown sugar
- 4 large eggs
- 200g self-raising flour
- 50g cocoa powder

WHITE CHOCOLATE & LEMON CAKE

- 250g unsalted butter
- 250g golden caster sugar
- 4 large eggs
- 100g white chocolate melted and cooled
- Juice and zest of 1 lemon
- 250g self-raising flour

BUTTER ICING

- 300g white chocolate melted
- 500g unsalted butter
- 1000g icing sugar
- Juice of half a lemon

GANACHE

- 150g white chocolate
- 50ml double cream
- Yellow food colouring

OPTIONAL DECORATIONS:
- Handful of white chocolate and milk chocolate chips
- Lemon peel

METHOD

1. Grease and line 2 x 8inch deep round springform cake tins and preheat the oven to 170 degrees fan.
2. First make the chocolate cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined.
3. Add flour and cocoa powder, beat again until smooth.
4. Pop to one side whilst you make the second cake.
5. To make the white chocolate and lemon cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined. Then add the white chocolate, lemon zest and juice, beat again.
6. Add flour, beat again until smooth.
7. Spoon into the other lined cake tin.
8. Bake both cakes on the middle shelf for 50-60 minutes or until a skewer comes out clean.
9. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely. Once the cakes are completely cool level off the tops then slice each cake in to two, creating four layers in total.
10. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and lemon juice and beat again until soft and creamy.
11. Make the ganache by combining the white chocolate and cream into a microwavable bowl and heat for 30 seconds, stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again. Then add in 2-3 drops of food colouring and stir until completely mixed.

To Assemble

1. Start with one layer of the chocolate cake on to a cake board or plate, put a thin layer of buttercream across the top, then put a lemon and white chocolate cake layer on and repeat the process, alternating the cake type each time until you get to the top layer of lemon and white chocolate cake.
2. Using a small amount of buttercream create a thin layer of icing covering the entire cake (the crumb coat), pop in the fridge for 30 mins to harden.
3. Remove from the fridge and cover in a full layer of buttercream, reserving some to pipe on the top after the ganache. Smooth off using a cake scraper.
4. Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip over the edges, then across the top of the cake. Pop in the fridge for 30 mins to set.
5. Pipe the remaining buttercream around the top of the cake and decorate with chocolate chips and lemon peel.



ENJOY! If you opt for Lemon & Chocolate Layer Cake, please do share a picture!

Easy Lemon Curd Cupcakes

Easy Lemon Curd Cupcakes

INGREDIENTS

CUPCAKES

- 200g unsalted butter
- 200g caster sugar
- 3 large eggs
- 1 tsp vanilla extract
- 200g plain flour
- 2 tsp baking powder
- Zest of 2 lemons
- Juice of 1 lemon
- 160g shop bought lemon curd

BUTTER ICING

- 250g unsalted butter
- 500g icing sugar
- Zest and juice of one lemon

Optional to decorate – 160g shop bought lemon curd

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder, lemon juice and zest and beat

again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 12-15 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. Once cool use a small pairing knife to make a cone shaped hole in the cupcakes and using a teaspoon and knife fill with the lemon curd.
7. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, lemon zest and juice and beat again until soft and creamy.
8. Either pipe or spoon onto the cooled cupcakes
9. Optional: drizzle with lemon curd over the top of the buttercream.



ENJOY! If you opt for Easy Lemon Curd Cupcakes, please do share a picture!

Lemon & White Chocolate Cupcakes

Lemon & White Chocolate Cupcakes

Makes 12 – Part of "Your Perfect Afternoon Tea"

INGREDIENTS

Muffin
200g caster sugar
200g unsalted butter
3 eggs
200g plain flour
2 tsp baking powder
3 tbsp lemon curd (shop bought)
1tsp vanilla extract

Icing
200g salted butter
300g icing sugar
200g white chocolate, melted
100g mascarpone
4 tbsp lemon curd (shop bought)

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined

3. Add flour, baking powder and beat again until smooth. Finally, add the lemon curd and beat again
4. Spoon equal amounts into each cupcake case and bake for 12-15 minutes or 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 white chocolate and lemon icing, beat the butter until pale and fluffy, then add the icing sugar, melted white chocolate, lemon curd and mascarpone and beat again until soft and creamy
7. Either pipe or spoon onto the cooled cupcakes



ENJOY! If you opt for Lemon & White Chocolate Cupcakes, please do share a picture!

Lemon & White Chocolate Bundt Cake

Lemon & White Chocolate Bundt Cake

This beautiful bundt cake is surprisingly easy to make. The inspiration for this came from the discovery of the wonderful Keelham Farm Shop in Skipton, where I bought some of the most gorgeous lemons you have ever seen (yes I really did get that excited about lemons) and colourful edible flowers. However, don't worry if you can't find edible flowers, just grate some extra lemon zest and white chocolate over the top, it will still taste wonderful.

The cake itself is full of hidden ingredients to make it extra special and the icing is a sour cream and mascarpone base, making it not only a healthier option to buttercream but also extremely delicious!

INGREDIENTS

Bundt Cake
150g white chocolate, melted
320g salted butter
350g caster sugar
4 eggs
380g self raising flour
Zest of 1 lemon and 1.5 tbsp juice
2 heaped tbsp soured cream
2 tbsp crunchy peanut butter

Icing
150g white chocolate, melted
150ml soured cream
175g mascarpone
250g icing sugar
Zest of one lemon and 1 tsp juice

Optional to decorate – either edible flowers or lemon zest and grated white chocolate

METHOD

1. Preheat your oven to 170 degrees fan and grease your bundt tin well with either butter, or my personal recommendation (which never fails me), PME release a cake spray

2. Using a stand mixer or electric hand mixer, beat the butter, sugar and melted chocolate until smooth and creamy

3. Beat in the eggs, soured cream, peanut butter and lemon juice until fully combined

4. Add the flour and lemon zest, then beat again until completely smooth

5. Pour the mixture into the greased bundt tin, make sure it is level.

6. Bake in the oven for 50-55 minutes or until a skewer comes out clean

7. Remove from the oven and leave to cool in the tin for 10 minutes before turning out on to a wire rack to cool completely.

8. Whilst the cake cools, make the icing. Combine all the ingredients in to a stand mixer or using an electric hand mixer beat until a perfectly smooth icing is formed (this will take a few minutes).

9. Spread the icing on to the cooled cake and top with either edible flowers or grated lemon zest and grated white chocolate.







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

Easy Lemon & Raspberry Loaf Cake

Easy Lemon & Raspberry Loaf Cake

This does what it says in the title really, it’s easy and quick to make, it’s a long bake in the oven so it’s a super delicious one.

INGREDIENTS

200g nsalted butter
200g golden caster sugar
4 large eggs
200g self raising flour
1 lemon, zest and juice
250g raspberries
150g icing sugar

METHOD

1. Preheat oven to 160 degrees fan and line a loaf tin
2. Using a hand or stand mixer beat the sugar and butter until light and creamy
3. Add eggs and beat again, then add flour and beat until combined
4. Add lemon zest and raspberries and fold through the mixture with a spoon
5. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out

clean

6. Remove from the oven and allow to cool on a wire rack
7. Whilst it cools slightly mix the lemon juice with the icing sugar until a smooth paste is formed. Pour this all over the still warm loaf.
8. You can either serve warm or allow to cool completely. It will store in an airtight container for around 3 days (if it lasts that long)Tip : this is gorgeous served with either mascarpone or crème fraiche.



ENJOY! If you opt for Easy Lemon & Raspberry Loaf Cake, please do share a picture!