

Chocolate & Cherry Loaf Cake

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INGREDIENTS

LOAF CAKE

- 240g fresh cherries, stoned, halved, and tossed in a little plain flour
- 200g unsalted butter
- 100g light brown sugar
- 100g caster sugar
- 3 large eggs
- 150g plain flour
- 80g ground almonds
- 1 tsp vanilla extract
- 75g milk chocolate, melted
- 1 tsp baking powder
- 50g natural yoghurt

ICING

- 200g butter
- 400g icing sugar
- Couple of drops of cherry essence
- 1 tsp milk

OPTIONAL DECORATION

- 6 fresh cherries
- 50g milk chocolate, melted

METHOD

1. Grease and line a loaf tin and preheat the oven to 170 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the eggs, vanilla extract, melted milk chocolate and

natural yoghurt and beat again until thoroughly combined.

4. Add in the flour, ground almonds and baking powder and beat again until fully combined.

5. Add the chopped cherries and using a spatula or spoon stir through the cake batter

6. Pour into your lined tin and bake on your middle shelf for 50-60 minutes or until a skewer comes out clean

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

To make the cherry buttercream:

8. Beat the butter until pale and creamy. Add in the icing sugar and beat again until soft.

9. Add the cherry essence and milk and beat again until you have a spreadable creamy consistency.

10. Either pipe or spread across the cooled cake, decorate with a drizzle of the melted milk chocolate and fresh cherries (optional)



ENJOY! If you opt for Chocolate & Cherry Loaf Cake, please do share a picture!

Mango Loaf cake

Mango Loaf cake

INGREDIENTS

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LOAF CAKE

- 250g salted butter
- 250g golden caster sugar
- 1 tin of mango slices in syrup, separated into the pieces (chopped) and syrup
- 275g self-raising flour
- 5 large eggs

ICING

- 125g butter
- 250g icing sugar

METHOD

1. Grease and line a loaf tin and preheat the oven to 170 degrees.
2. Using a stand or electric hand mixer beat together sugar and butter until pale and fluffy.
3. Add the eggs and beat again until thoroughly combined.
4. Add in the flour and chopped mango, beat again until fully combined.
5. Pour into your lined tin and bake on your middle shelf for 55-60 minutes or until a skewer comes out clean
6. Remove from the oven, using a skewer prick holes all over the top of the loaf cake and spoon 5 tbsp of the reserved syrup over the top
7. Allow to cool in the tin for 10 minutes in the tin before turning out on to a wire rack to cool completely.

To make the mango buttercream:

8. Beat the butter until pale and creamy. Add in the icing sugar and beat again until soft.
9. Add 2 tbsp of the reserved mango syrup and beat again until you have a spreadable creamy consistency.
10. Either pipe or spread across the cooled cake



ENJOY! If you opt for Mango Loaf cake, please do share a picture!

Coconut, Lime & White Chocolate Loaf cake

Coconut, Lime & White Chocolate Loaf cake

INGREDIENTS

Cake

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 200g self raising flour
- 100g white chocolate, melted
- 1 limes, zest & juice only
- 3 tbsp desiccated coconut
- 150g white chocolate chips

Icing

- 125g butter
- 1/2 lime, zest & juice only
- 250g icing sugar
- 75g melted white chocolate
- 75mls coconut cream

Mascarpone for serving

METHOD

1. Preheat the oven temperature to 160 degrees fan and line a standard 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 melted white chocolate, lime zest and juice, beat again
4. Add flour and beat until combined
5. Add desiccated coconut and white chocolate chips and fold through the mixture with a spoon

6. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out clean
7. Remove from the oven and allow to cool on a wire rack
8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, lime juice, coconut cream and melted white chocolate and beat again until smooth.
9. Pipe or spread with a palette knife the icing over the top of the fully cooled cake.
10. Scatter the remaining lime zest and a tsp of desiccated coconut over the top of the icing and serve.



ENJOY! If you opt for Coconut, Lime & White Chocolate Loaf cake, please do share a picture!

Cherry, Almond & White Chocolate Loaf Cake

Cherry, Almond & White Chocolate Loaf Cake

This is a very simple loaf cake, it's delicious and quick and easy to make. A cherry and white chocolate chip loaf with white chocolate buttercream and mascarpone icing, topped with toasted almonds.

INGREDIENTS

Loaf cake

200g unsalted butter
200g caster sugar
4 large eggs
200g self raising flour
200g glace cherries
150g white chocolate chips

Icing

125g unsalted Butter
250g icing Sugar
125g mascarpone
125g white Chocolate (melted)

Decoration

50g flaked almonds

METHOD

1. Preheat the oven to 200 degrees and scatter the flaked almonds on a lined baking tray, bake for 4-5 minutes until lightly golden. Remove from the oven and pop into a bowl and leave to one side
2. Reduce the oven temperature to 160 degrees fan and line a loaf tin
3. Using a hand or stand mixer beat the sugar and butter until light and creamy
4. Add eggs and beat again, then add flour and beat until combined
5. Add glace cherries and white chocolate chips and fold through the mixture with a spoon
6. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out clean
7. Remove from the oven and allow to cool on a wire rack
8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, mascarpone and melted white chocolate and beat again until smooth.
9. Pipe or spread with a palette knife the icing over the top of the fully cooled cake.
10. Scatter the toasted almonds over the top of the icing and serve.



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

Kinder Filled Cookie Loaf

Kinder Filled Cookie Loaf

So this one is soooooo 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 buy 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!