Chai Cookie Sandwiches

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INGREDIENTS

COOKIES

125g butter
175g light brown sugar
1 egg
2 tsp chai syrup (I use Henny & Joes – it's amazing!)
300g plain flour
1 tsp bicarbonate of soda
1 tsp baking powder

GANACHE

100ml double cream
200g milk chocolate
1 tsp chai syrup (Henny & Joes)

METHOD

1. Preheat oven to 170 degrees (fan) and line two baking trays
2. Combine the milk chocolate, chai syrup and double cream for the ganache in a microwavable bowl, melt in the microwave on 30 second bursts, stirring well between each one until fully melted. Leave to cool, then pop in the fridge whilst you make the cookies
3. Using an electric or stand mixer, beat the butter and sugar until pale, fluffy. Add the egg and chai syrup and beat again
4. In a separate bowl combine the flour, baking powder and

bicarb

5. Add the flour mix into the wet ingredients and beat until just combined (don’t over work)
6. Divide into 16 equal sized balls (20 if you want to make smaller cookies), divide between the two baking trays, gently using the back of a spoon flatten the cookie balls slightly before baking.
7. Bake on the middle shelf for 15 mins,. Remove from the oven and cool on the tray for 10 minutes, then leave to cool completely on a wire rack.
8. Remove the ganache from the fridge, (it should be thick and pipeable, if its too solid leave out to come to room temperature before piping), spoon into a piping bag and chop the end off.
9. Take one cookie and pipe on to the flat side, a swirl of ganache, top with another cookie (flat side on to the ganache), repeat this process until they are all filled.

Enjoy!



ENJOY! If you opt for Chai Cookie Sandwiches, please do share a picture!

Black Forest & Pistachio Cheesecake (No Bake)

Black Forest & Pistachio Cheesecake

This no bake, rich, delicious cherry and pistachio no bake cheesecake makes the perfect weekend treat. Its one of the most simple recipes you could ever create, yet maximises on flavour and tasty joy!

INGREDIENTS

Base
50g unsalted butter (melted)
300g milk chocolate digestives

Cheesecake
300ml double cream
500g mascarpone
100g icing sugar
200g milk chocolate (melted)
200g dark chocolate (melted)
200g fresh cherries (pitted and chopped)
100g Morello cherry jam
100g pistachios (finely chopped – I use a food processor for this)

METHOD

1. Line a deep 8 inch loose bottom cake tin with grease proof paper.

2. Using a food processor blitz the digestives to a fine crumb, then add in the melted butter and pulse until all combined.

3. Press down the biscuit base into the bottom of the lined tin and push down so it is even using the back of a spoon. Refrigerate whilst you make the cheesecake.

4. Put the mascarpone, cream, melted chocolates and icing sugar in a large bowl with an electric hand mix or a stand mixer and beat until it is all combined and thick (if you over work add a couple of tbsp of milk and beat again).

5. Add in the Morello jam and beat again briefly

6. Fold in the chopped cherries with a wooden spoon or spatula.

7. Remove the base from the fridge and spoon on top level off with the back of a spoon.

8. Scatter the finely chopped pistachios all over the surface. Then pop back in the fridge to firm up for around 3-4 hours.

9. When ready to serve, remove from the fridge and take out of the spring form tin on to a plate. (Tip – use a knife around the edge of the cheesecake before removing from the tin.

10. Store in the fridge and will last around 4 days.





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