# 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!

# White Chocolate & Blueberry Blondies (GF)

# White Chocolate & Blueberry Blondies (GF)

**INGREDIENTS**

- 75g caster sugar
- 175g light brown sugar
- 3 large eggs
- 200g salted butter
- 200g white chocolate
- 1/2 tsp vanilla bean paste
- 280g GF plain flour
- 1 tsp xanthum gum
- 150g blueberry conserve
- 50g blueberries
- 50g white chocolate chips

**METHOD**

1. Grease and line a 9inch square baking tin, pre heat the oven to 175 degrees fan
2. Whisk the eggs and butter until pale, light and fluffy
3. Combine the butter and white chocolate in a microwavable bowl and melt in 30 second bursts in the microwave
4. Pour the melted white chocolate and butter slowly into the egg mixture, keep the whisk running continuously, add the vanilla bean paste.
5. Add the GF flour and xanthum gum in a separate bowl and

mix.

6. Fold the flour into the batter gently until fully combined.
7. Add the blueberry conserve and chocolate chips and lightly fold
8. Pour into the baking tin and bake for 25 minutes, it will have a slight wobble
9. Remove from oven, leave in the tin on a wire rack to cool completely. Once cool pop into the fridge for 6 hours, preferably overnight.
10. Slice and enjoy!



ENJOY! If you opt for White Chocolate and Blueberry GF Blondies, please do share a picture!

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# Strawberry, Orange & Honey Tart

# Strawberry, Orange & Honey Tart

**Serves 12**

**INGREDIENTS**

**Chocolate Shortcrust Pastry**
- 250g plain flour
- 30g cocoa powder
- 90g caster sugar
- Pinch of salt
- 140g unsalted butter, cold and cut into cubes
- 1 large egg
- 2 tbsp cold water

**Tart Filling**
- 100g white chocolate
- 200ml double cream
- 300g mascarpone
- 3 large eggs
- 3 tbsp Strawberry Blossom Honey (I use Annabels Deliciously British)
- Zest of 1 orange
- 150g Strawberries, chopped

**To decorate**
- 50g white chocolate, melted and cooled
- 1 tbsp strawberry blossom honey
- 6-8 strawberries, sliced

**METHOD**

**Make the pastry**

1. Heat the oven to 190 degrees fan and grease a 28cm loose bottom flan tin.
2. Using a food processor, combine all the dry ingredients and

pulse. Add the butter and pulse again until it resembles breadcrumbs
3. Add the egg and water and pulse until a dough is formed. Tip out on to a floured surface and roll out to around 5mm thick.
4. Pop into the flan tin and trim the sides. Lay baking paper over the top and fill with either rice or baking beans.
5. Bake on the middle shelf for 30mins, then remove from the oven, take off the baking paper and rice/beans and pop back in the over for a further 8 minutes. (during this time make the filling). Once done, remove from the oven on to a wire rack ready to be filled.
6. Reduce the oven temperature to 170 degrees fan

**Make the filling**
1.Add the white chocolate and double cream into a large microwavable bowl and heat on 30 second bursts, stirring thoroughly between each one, until melted and combined to make a ganache.
2. Add the mascarpone. eggs, honey and orange zest and whisk until combined
3. Add the strawberries and stir through
4. Pour the filling into the chocolate pastry case and bake on the middle shelf for 25-30 mins, the edges will be cracked and there will still be a slight wobble in the middle
5. Remove from the oven and leave to cool for 10mins before removing from the flan tin to decorate.

**Decorate**
1. Lay the strawberry slices all around the edge of the tart
2. Drizzle over the honey and white chocolate, leave to fully cool then pop in the fridge for 2 hours to set.

Store in the fridge.



ENJOY! If you opt for Strawberry, Orange & Honey Tart, please do share a picture!

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# Pistachio & White Chocolate Cookies

# Pistachio & White Chocolate Cookies

**Makes 12**

**INGREDIENTS**

- 325g plain flour
- ½ tsp bicarb of soda
- ½ tsp salt
- 1 tbsp cornflour
- 150g unsalted butter

• 100g light brown sugar
• 100g granulated sugar
• 1 large egg
• 200g white chocolate chips
• 125g shelled pistachios, chopped

**METHOD**

1. Grease two baking trays and preheat the oven to 175 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the egg and beat again until thoroughly combined.
4. Add in the flour, bicarb, salt and cornflour and beat until fully combined but be careful not to overmix
5. Add the chopped pistachios and white chocolate chips, using a spatula or spoon stir through the cookie dough.
6. Divide in to 12 equal sized balls and put six on each tray.
7. Cook on your middle shelf for 12 minutes.
8. Remove from the oven and allow them to cool for 15-20 minutes on the tray before removing on to a wire rack to cool completely.



ENJOY! If you opt for Pistachio & White Chocolate Cookies, please do share a picture!

# Double Chocolate, Cherry and Oat Cookie Cake Bars

# Double Chocolate, Cherry and Oat Cookie Cake Bars

**INGREDIENTS**

- 125g salted butter
- 100g light brown sugar
- 100g golden granulated sugar
- 200g plain flour
- 1 tbsp natural yoghurt
- 50g cocoa powder
- 1 tsp bicarbonate of soda
- 50g jumbo porridge oats
- 1 large egg
- 250g glace cherries
- 100g white chocolate chips

**METHOD**

1. Grease and line a 9×9 inch tin and preheat the oven to 175 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the egg and natural yoghurt and beat again until thoroughly combined.
4. Add in the flour, cocoa powder, oats and bicarbonate of soda, beat again until fully combined.
5. Add the glace cherries and white chocolate chips and fold

through
6. Pour into your lined tin and bake on your middle shelf for 18-20 minutes
7. Allow to cool completely in the tin before turning out.



ENJOY! If you opt for Double Chocolate, Cherry and Oat Cookie Cake Bars, please do share a picture!

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# Strawberry & Chocolate Cheesecake

# Strawberry & Chocolate Cheesecake

**INGREDIENTS**

**CHEESECAKE**

- 308g Oreos
- 75g unsalted butter, melted
- 500g mascarpone
- 340g full fat cream cheese
- 300ml double cream
- 200g white chocolate
- 4 tbsp strawberry jam

**GANACHE**

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

**FOR DECORATION**

- 8 strawberries
- 100ml whipped cream
- 75g dark chocolate
- 25g white chocolate

**METHOD**

1. Crush the Oreos with a hand blender until completely ground. Add melted butter and combine with a spoon
2. Grease and line the base of a 20cm round, deep, loose bottomed cake tin. Add the biscuit mixture to the cake tin and pat it flat with the back of a spoon. Leave to set in the fridge for about 30 mins.
3. Melt the chocolate in a heat proof glass bowl over a small pan of hot water on a low heat. Stir occasionally to prevent sticking and just before it is fully melted add the preserve and stir through.
4. Remove from the heat and leave to cool for 10 mins until barely warm but still a liquid consistency.
5. Meanwhile whisk the cream cheese and mascarpone together. Add double cream and keep whisking until the mixture is fully

holding its own shape. Finally add the melted chocolate and strawberry jam and whisk until combined.
6. Spoon the mixture over the cooled and set biscuit base, then smooth the top. Return to the fridge to cool whilst you prepare the ganache
7. To make the ganache put the food colouring, double cream and white chocolate into a microwavable bowl and heat at 15 second intervals stirring well after each one, until you have a smooth, glossy, pourable mixture.
8. Remove the cheesecake from the fridge, pour over the ganache and return to the fridge.
9. For the decoration, melt both chocolates in separate bowls in the microwave on 30 second intervals, when fully melted, dip the strawberries in the dark chocolate and pop on to a lined baking tray. Using a spoon drizzle, the white chocolate in lines. Once these are set enough to handle put on to the cheesecake leaving a little room between each one.
10. Beat the whipping cream until soft peaks are formed then either pipe or spoon between each strawberry.
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ENJOY! If you opt for Strawberry & Chocolate Cheesecake, please do share a picture!

# Ricotta Baked Donuts

# Ricotta Baked Donuts

**INGREDIENTS**

**DONUT**
- 75g Ricotta
- 60ml milk
- 1 egg
- 36g butter, melted
- 1 tsp vanilla
- 125g self-raising flour
- 10g cocoa powder
- ½ tsp bicarbonate of soda
- 1 tbsp cornflour
- 70g light brown sugar
- Red food colouring

**FOR DECORATION**
- 100g melted white chocolate
- Sprinkles of your choice

**METHOD**

1. Line a 6-hole donut silicon mould and preheat the oven to 175 degrees fan.
2. In a medium-sized mixing bowl, beat together the butter, ricotta, milk, and sugar until smooth.
3. Add the egg, vanilla essence and food colouring and beat again to thoroughly combine.

4. In a separate bowl mix together the cornflour, bicarbonate of soda, flour, and cocoa powder.
5. Add the flour mixture to the bowl containing the wet ingredients and mix until fully combined
6. Spoon equal amounts into each donut hole and bake for 11-13 minutes (until a skewer comes out clean).
7. Remove from oven, leave in the mould for 10 minutes then transfer to a wire rack to cool completely.
8. To decorate, once cool spoon over the melted chocolate and cover in sprinkles.



ENJOY! If you opt for Ricotta Baked Donuts, please do share a picture!

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# Red Velvet Cake Truffles

# Red Velvet Cake Truffles

**INGREDIENTS**

- 200g self-raising flour
- 50g cocoa powder
- 250g unsalted butter
- 250g light brown sugar
- 5 large eggs
- 1 tsp vanilla essence
- 200g full fat cream cheese
- 100ml double cream
- Red food colouring
- 350g white chocolate
- 100g milk chocolate

**METHOD**

1. Grease and line 1 x 6inch round springform cake tin and preheat the oven to 170 degrees fan.
2. First make the red velvet chocolate cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs, vanilla essence and red food colouring and beat until combined.
3. Add flour and cocoa powder, beat again until smooth.
4. Bake both cakes on the middle shelf for 35-40 minutes or until a skewer comes out clean.
5. Once removed from the oven, leave to cool in the tin for 10 minutes, then remove and cool completely on a wire rack.
6. Add the cream cheese and double cream to a bowl and beat until firm.
7. Once the cake is fully cooled add into the cream cheese/cream mixture and then beat until fully combined (either using a stand mixer or electric hand beater)
8. Shape the mixture into balls shapes and put on to a lined large baking tray (spread across two small if preferred) and put in the fridge for 15 minutes.

9. Melt the two types of chocolate in separate bowls.
10. Remove the cake truffles from the fridge, dip each one in turn (using a fork or skewer makes this easier) into the white chocolate and then return to the baking tray.
11. When all are covered, using a spoon drizzle the milk chocolate over the top, then return to the fridge to set.



ENJOY! If you opt for Red Velvet Cake Truffles, please do share a picture!

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# Cookie Cupcakes

# Cookie Cupcakes

**INGREDIENTS**

**CUPCAKE**

• 200g unsalted butter

• 200g caster sugar
• 3 large eggs
• 175g self-raising flour
• 25g cocoa powder
• 2 tsp baking powder
• 1 tsp vanilla extract
• 100g milk chocolate chips
• 100g white chocolate chips

**COOKIE DOUGH ICING**
• 250g unsalted butter
• 200g brown sugar
• 250g icing sugar
• 250g heat treated flour
• 2 tsp vanilla
• 4 tbsp milk
• 200g milk chocolate chips

**METHOD**
1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and vanilla extract beat until combined.
3. Add flour, baking powder, cocoa powder, milk chocolate and white chocolate chips and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (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 cookie dough icing, beat the butter until pale and fluffy, then add the brown sugar and icing sugar, vanilla extract, and milk and beat again until soft and creamy.
7. Add in the heat-treated flour and milk chocolate chips and beat until a cookie dough is formed
8. Either using a spoon or ice cream scoop, scoop some of the edible cookie dough and pop on to the top of your fully cooled

cupcakes.



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

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# Baileys Chocolate Cake

# Baileys Chocolate Cake

## INGREDIENTS

**CHOCOLATE CAKE**

- 250g unsalted butter
- 250g light brown sugar
- 250g dark chocolate, melted then cooled
- 4 large eggs
- 350g self-raising flour
- 150g soured cream

- 150ml Baileys

**ICING**

- 100g white chocolate melted
- 500g unsalted butter
- 500g icing sugar
- 45ml Baileys

**METHOD**

1. Grease and line 3 x 20cm round springform cake tins and preheat the oven to 160 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 Baileys, dark chocolate and soured cream and beat again until fully combined
4. Add flour, beat again until smooth.
5. Divide equally between the three tins and smooth across
6. Bake both cakes on the middle shelf for 20 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 Baileys 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 chocolate cake layer on and repeat the process.
2. Pipe or spread the remaining buttercream on to the top of the cake.



ENJOY! If you opt for Baileys Chocolate Cake, please do share a picture!

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# 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!

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# 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!

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# 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!

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# 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!

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# 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!

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# 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!

# 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!

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# 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 over 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!

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# 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!

# Chocolate & Peanut Butter No Bake Cheesecake

# Chocolate & Peanut Butter No Bake Cheesecake

A no bake cheesecake with a few twists, topped with a blonde chocolate ganache it really adds a gorgeous different texture to the whole thing. If you can’t get your hands on the golden blonde chocolate (I used one from M&S Simply Food which is their own brand in with the baking ingredients called “ingredients for cooks” – it’s absolutely delicious!), you can always sub in a milk chocolate. This recipe is absolute min effort, maximum reward too.

I prefer to use crunchy peanut butter as I really like the texture in the cheesecake, but again if you want to use smooth just swap it!

## INGREDIENTS

**Base**
300g chocolate digestives
75g melted unsalted butter

**Filling**
400g full fat cream cheese
500g mascarpone
300ml double cream
300g crunchy peanut butter
6 heaped tbsp icing sugar
1 tsp vanilla essence

**Ganache**
300g golden blonde chocolate
300ml double cream
40g crunchy peanut butter

# METHOD

1. Line the base of a 23cm springform tin and grease the sides.

2. Crush the digestives either using a rolling pin or in a blender (I use a magimix) until they are a fine crumb.

3. Stir in the melted butter and tip into the base of the tin. Using the back of a spoon pat down until even and firm across the base. Put to one side whilst you make the filling.

4. Put the cream cheese, mascarpone, vanilla essence and double cream into a bowl and using either a hand or stand mixer beat for a couple of minutes, this gives the cream chance to thicken as well as combining the ingredients.

5. Add the icing sugar and beat again until well combined

6. Add the peanut butter and then beat again until fully combined.

7. Spoon on top of the biscuit base and smooth across for an even fill, pop in the fridge whilst you make the ganache.

8. Break the chocolate up into small pieces and pop in a heat proof bowl, add the peanut butter on top.

9. Add the cream to a saucepan and bring to a very low simmer, remove from the heat and pour over the chocolate.

10. Leave to stand for a few minutes before then mixing thoroughly with a balloon whisk until it has fully combined and you have a smooth, pourable ganache. (if you haven’t heated the cream quite enough and so all the chocolate hasn’t

melted pop in the microwave for 10 second intervals, keep stirring after each time as you don’t want to overheat).

11. Remove the cheesecake from the fridge and pour the ganache over the top.

12. Optional: grate some white chocolate over the top

13. Put back in the fridge and leave in there for 3-4 hours before removing to serve.

Store in the fridge



ENJOY! If you opt for Chocolate & Peanut Butter No Bake Cheesecake, please do share a picture!

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# Kinder Filled Cookie Loaf

# Kinder Filled Cookie Loaf

So this one is soooooooo 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 by 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!

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# Chocolate & Cherry Cupcakes

# Chocolate & Cherry Cupcakes

If you love fresh cherries, this is not one to be missed, white chocolate chips and baked cherry muffins topped with a cherry buttercream.

Top tip: If you don’t already have one, invest in one of these cherry pitters, my absolute favourite kitchen gadget, so quick and mess free at removing the stones. Making it perfect for baking and snacking alike (it also works on olives). HERE

# INGREDIENTS

350g fresh cherries (weight including stone), pitted and chopped, then put aside 125g of those in a separate bowl for the icing
200g unsalted butter
200g caster sugar
3 large eggs
1 tsp vanilla extract
200g plain flour
2 tsp baking powder
100g dark chocolate (melted)
150g white chocolate (broken in to pieces)

For the topping:

250g unsalted butter
500g icing sugar
150g white chocolate melted
12 whole fresh cherries

# 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 melted dark chocolate and beat until smooth

4. Fold in the white chocolate chips and chopped cherries until combined

5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes.

6. 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, melted white chocolate and remaining 125g chopped cherries and beat again until soft and creamy.

9. Either pipe or spoon onto the cooled cupcakes

10. Optional – top with a whole cherry





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

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# Malteser & White Chocolate

# Tiffin

# Malteser & White Chocolate Tiffin

This is a no bake, delicious recipe, can be made in 10 minutes, then popped in the fridge for a few hours ready to be eaten. It is a firm family favourite!

## INGREDIENTS

200g Maltesers
100g glace cherries
150g hobnobs
100g milk chocolate (broken in to pieces)
300g dark chocolate (broken in to pieces)
175g golden syrup
125g butter

For the topping:

300g white chocolate
50g dark chocolate

## METHOD

1. Line a 9inch square tin with greaseproof paper .
2. Melt the golden syrup and butter on a low heat in a saucepan. Once it has fully melted and is just starting to bubble a little take it off the heat and add in the broken chocolate, stir until it has fully melted. If you need to you can briefly add back on to the heat, but do this carefully as you do not want the chocolate to split

3. In a large mixing bowl break up the hobnobs into chunks (I like them super chunky so I just use my hands to break apart), add the glace cherries.
4. Pour the butter, chocolate, golden syrup mixture over the hobnobs and cherries and stir until combined. Then add the Maltesers and stir again.
5. Pour into your lined tin and refrigerate for an 1/2 hour.
6. Whilst that is refrigerating melt the white and dark chocolate in separate bowls in the microwave on 30 second bursts, stirring each time, until melted.
7. Remove the tiffin from the fridge and pour over the melted white chocolate, smooth with a knife so it is all covered. Then drizzle on the melted dark chocolate all over, if you want you can then swirl with the knife to make a lovely effect.
8. Pop back in the fridge for another few hours or until completely set. Then cut into 16 squares and serve. This will keep in the fridge for up to 5 days, ours usually lasts about 2 before its all eaten!!



ENJOY! If you opt for White Chocolate and Malteser Tiffin, please do share a picture!