

Chocolate & Cherry Cupcakes

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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!

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!

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 unsalted 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!

Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing

Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing

This is one that caters for Vegans and non Vegans alike, a super tasty, quick loaf cake that you can also make gluten free by changing out the plain flour for gluten free flour too.

INGREDIENTS

Loaf Cake

4 ripe bananas mashed
Zest of 1 lemon
65ml sunflower oil
115ml maple syrup
1 tsp vanilla bean paste
320g plain flour
45g desiccated coconut
1tsp baking powder
1 tsp bicarbonate of soda
Pinch of salt
Handful of toasted coconut flakes

Butter Icing

250g vegan icing
500g icing sugar
4 heaped tablespoons peanut butter
100g melted dark vegan chocolate

METHOD

1. Preheat your oven to 180 degrees fan and line a loaf tin with greaseproof paper
2. In stand mixer add the mashed banana, lemon zest, sunflower oil, syrup and vanilla bean paste and beat until all combined (this can be done in a large bowl with an electric hand mixer)
3. Pour in the flour, desiccated coconut, baking powder, bicarb and salt and beat again, this will be a little lumpy and that is ok!
4. Pour into the loaf tin and bake for 35-40mins, check a skewer comes out clean. Cool in the tin once cooked for 10 mins then turn out on to a cooling rack and cool completely.
5. To make the butter icing combine all the

ingredients and beat until a smooth butter consistency is formed.

6. Spread or pipe on to the top of the loaf cake and decorate with coconut flakes.

Enjoy!



ENJOY! If you opt for Coconut Banana Loaf with Dark Chocolate & Peanut Butter Icing, please do share a picture!

Chocolate Orange Chip Cookies

Chocolate Orange Chip Cookies

Sometimes all you want is a cookie, well that's what Henry told me earlier this week, like it was a truly life or death moment, he's not known for underreacting!! This cookie recipe never fails, they are slightly chewy but also crunchy, a little like shortbread too, they have it all. They take 25

mins from start to finish so can be made up in an emergency bake if you suddenly have people coming over. They are perfect for baking with kids too.

INGREDIENTS

100g caster sugar

100g unsalted butter

2 egg yolks

1 tsp orange extract (I like the valencia orange extract the best)

150g self raising flour

100g dark chocolate chips

METHOD

1. Preheat your oven to 180 degrees fan and line one large tray or two small
2. Beat the butter and sugar together in a stand mix until creamy and smooth. Add the egg yolks and orange extract and beat again.
3. Add in the flour and mix, then add in the dark chocolate chips and beat until combined
4. Divide into 10 balls of dough and pop on to the tray, space them apart
5. Bake in the oven for 10-12mins then leave to cool on the tray on top of a cooling rack.

Enjoy!



ENJOY! If you opt for Chocolate Orange Chip Cookies, please do share a picture!

**Chocolate & Hazelnut
Cheesecake**

**Chocolate & Hazelnut
Cheesecake**

This is such an easy bake, but tastes unbelievably yummy. This is often one I can quickly throw together to take on a playdate with the boys at their friends house as grown up and kids alike always love it!

INGREDIENTS

100g melted unsalted butter

300g digestive biscuits

600g cream cheese

100g icing sugar

200g Nutella

200ml whipped double cream

For the top – chopped up Hazelnut chocolate bar or kinder bar

METHOD

1. Crush the digestives and add in the butter, mix well.
2. Press into the bottom and up the sides of a 20cm greased round, spring form tin, refrigerate whilst you create the filling.
3. Beat the cream cheese and icing sugar together. Separate the combined mixture into two bowls of equal amounts.
4. Add the Nutella to one bowl and beat in until fully combined.
5. Divide the whipped cream between the two bowls of mixture and fold in until fully combined.
6. Spoon large dollops of each mixture onto the biscuit base until full, then swirl a knife through the mixture.
7. Add the chopped hazelnut/kinder chocolate bar on the top to decorate.

Enjoy!



ENJOY! If you opt for Chocolate & Hazelnut Cheesecake, please do share a picture!

Vegan Black Bean & Sea Salt Brownies

Vegan Black Bean & Sea Salt Brownies

I defy anyone to believe these are made without dairy, absolutely gorgeous and a real joy to make!

INGREDIENTS

350g drained ready to cook tinned black beans
2 tbsp ground flax seeds, mixed with 3 tbsp boiling water and
3 tbsp cold water to make a thick gooey paste

70g dark brown soft sugar
80g cocoa powder
80g vegan dark chocolate finely chopped
75g maple syrup
3 tbsps coconut oil
1 tsp vanilla bean paste
1 tsp baking powder
1 large pinch of sea salt
1 tbsp peanut butter

METHOD

1. Add black beans, oil, flax paste and vanilla bean paste to bowl and blend until you achieve a smooth paste
2. Add the remaining ingredients (not including sea salt, dark chocolate or peanut butter). Blend until well combined.
3. Pour the mixture into a 20cm x 20cm greased baking tin and spread out evenly.
4. Dot over the top with peanut butter, salt and then add the chocolate pieces over the top.
5. Bake in the oven at 160 degrees fan for 30-40 mins, cool completely in the tin until removing and slicing into squares.

Enjoy!



ENJOY! If you opt for Vegan Black Bean & Sea Salt Brownies, please do share a picture!

Blackcurrant, Sloe Gin & Chocolate Cheesecake

Blackcurrant, Sloe Gin & Chocolate Cheesecake

The flavour combinations in this are just beautiful and really makes the humble no bake cheesecake feel really quite grown up!

INGREDIENTS

200g biscoff biscuits

200g digestive biscuits

150g unsalted butter, melted, plus extra to grease
500g milk chocolate, broken into pieces
4.5 tablespoons of Mrs Bridges Blackcurrant & Sloe Gin
preserve (or equivalent)
300g full fat Philadelphia
250g mascarpone
300ml double cream
60g blackcurrants or blueberries to serve

METHOD

1. Crush the biscuits 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 it's own shape. Finally add the melted chocolate and preserve mixture 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 for at least 4 hours until the topping is set. Serve with blackcurrants or blueberries.

Enjoy!



ENJOY! If you opt for Blackcurrant, Sloe Gin & Chocolate Cheesecake, please do share a picture!

Cherry & Raspberry Brownies

Cherry & Raspberry Brownies

These are always a winner with my friends and family, everyone loves a brownie!

INGREDIENTS

200g dark chocolate
100g milk chocolate
250g salted butter
300g light brown sugar
150g raspberries
150g glace cherries
4 large eggs

140g plain flour

50g cocoa powder

METHOD

1. Preheat oven to 180 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the chocolate, butter and sugar in a saucepan and gently melt, stir it occasionally then remove from the heat
3. Stir the eggs, one by one, into the melted mixture
4. Sieve in the flour and cocoa, and then mix together
5. Stir in 1/2 of the raspberries and all of the glace cherries (chopped up), put into the tray, then scatter over the remaining raspberries. Bake on the middle shelf for 40 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!).
6. Cool completely before slicing into squares

Enjoy!



ENJOY! If you opt for Cherry & Raspberry Brownies, please do share a picture!

Chocolate layer cake

Chocolate layer cake

Back to basics with a delicious chocolate cake, with a slight twist by malting the buttercream icing so it tastes like malteasers!

INGREDIENTS

Chocolate Cake

425g light brown sugar
425g unsalted butter
425g self raising flour
8 large eggs
1 tsp vanilla essence
1 tsp baking powder
100g milk chocolate & 100g dark chocolate melted
75g malted powder (I use Horlicks)

Malted Chocolate Buttercream

500g unsalted butter
500g icing sugar
200g milk chocolate melted
50g malted powder (I used Horlicks)

METHOD

1. Preheat oven to 180 degrees (fan) Grease 3 8inch round cake tins, I always like to use spring form.

2. Using a stand mixer beat sugar and butter until smooth, add eggs, vanilla essence and melted chocolate and beat again
3. Add malted powder, self raising flour and baking powder and beat until thoroughly combined
4. Divide the batter equally between the three cake tins and bake in the oven for 40 mins or until a skewer comes out clean. Once cooked cool in tin for 10 mins then remove onto a cooling rack and leave until cooled completely.
5. Make the butter icing by beating the butter until pale and creamy, add the icing sugar and melted chocolate and beat until all combined
6. Add in the malted powder, then thoroughly beat again
7. Ice using a palette knife or pipe between each layer of the cake and then finally on top.

Enjoy!



ENJOY! If you opt for Chocolate layer cake, please do share a picture!

Vegan Chocolate & Peanut bundt cake

Vegan Chocolate & Peanut bundt cake

All I can say is this is delicious!!

INGREDIENTS

1 1/2 cups plain flour
1 1/3 cup caster sugar
2/3 cup cocoa powder
1/2 tsp bicarbonate of soda
3/4 tsp baking powder
3/4 tsp salt
3/4 cup soya milk
1/2 cup vegetable oil
2 tbsp white wine vinegar
1/2 tbsp vanilla extract
3/4 cup hot coffee
1/2 cup smooth peanut butter (my pref is always @manilife_)
1 cup icing sugar
1 tsp vanilla extract
4 tbsp soya milk
Vegan chocolate shavings and rock salt for decoration .

METHOD

1. Preheat oven to 180 degrees (fan) Spray the inside of the bundt pan with oil and then lightly dust with cocoa powder.

2. In a large bowl, add the plain flour, sugar, cocoa powder, baking soda, baking powder, and salt. Add the soya milk, oil, vinegar and vanilla extract
3. Whisk to combine then pour in the hot coffee. Whisk again together just until combined.
4. Add the batter to the bundt tin and bake for 40-45 minutes or until a skewer comes out clean.
5. Let the cake cool completely. Make the glaze whilst it's cooling. Then turn out on to a plate.
6. In a medium sized bowl, gradually whisk the icing sugar into the peanut butter. Add the vanilla extract. Add the soya milk until it's pourable but not too runny
7. Pour the glaze over the cooled cake, sprinkle with rock salt, and chocolate shavings.

Enjoy!



ENJOY! If you opt for Vegan Chocolate & Peanut bundt cake, please do share a picture!

Triple Cookie Layer Cake

Triple Cookie Layer Cake

This one is epic! It's a vanilla & chocolate chip cookie, biscoff & pink chocolate chop and peanut butter & milk chocolate chip cookie all stacked together with a peanut butter & biscoff buttercream.

This one is not to be missed, each cookie has a slightly different base recipe so they each have a different texture as well as flavour. It would make a perfect celebration cake as it's such a crowd pleaser.

INGREDIENTS

Vanilla Chocolate Chip Cookie Cake

3/4 cup salted butter
3/4 cup dark brown sugar
1/4 cup caster sugar
1 egg
2 tsp vanilla extract
2 cups plain flour
2 tsp cornflour
1 tsp baking powder
200g milk chocolate chips

Peanut Butter & Milk Chocolate Chip Cookie Cake

3/4 cup salted butter, room temperature.
1/2 cup brown sugar, lightly packed
1/2 cup caster sugar
1 egg
1 tsp vanilla extract
2 cups plain flour

150g dark chocolate melted
2 tsp cornflour
1 tsp baking powder
3 tbsp peanut butter
200g white chocolate chips

Biscoff & Pink Chocolate Cookie Cake

3/4 cup salted butter, room temperature
3/4 cup caster sugar
1/4 cup caster sugar
1 egg
1 tsp vanilla
2 cups plain flour
1 tsp baking powder
2 tsp cornflour
3 tbsps smooth Biscoff spread
200g pink chocolate chips (you could sub for white)

Peanut Butter & Biscoff Buttercream

500g salted butter
500g icing sugar
2 tbsps smooth peanut butter
1 tsp vanilla extract
2 tbsps biscoff smooth spread

METHOD

Grease and line 3 8 inch round tins and preheat the oven to 180 degrees fan. (please note the recipes for each cake have different sugar ratios)

MAKE THE VANILLA CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract.
3. Add flour, cornflour and baking powder and beat until

completely combined.

4. Beat in chocolate chips, using a spoon (and your hands as it's a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

PEANUT BUTTER & MILK CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the peanut butter
4. Beat in chocolate chips, using a spoon (and your hands as it's a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

BISCOFF & PINK CHOCOLATE CHIP COOKIE CAKE

1. Using a stand mixer, beat butter and sugar together fluffy
2. Beat in egg and vanilla extract, followed by melted dark chocolate
3. Add flour, cornflour and baking powder and beat until completely combined, then beat in the Biscoff spread
4. Beat in pink chocolate chips, using a spoon (and your hands as it's a thick batter) press into the bottom of one of the cake tines. Bake for 20 mins, then cool completely before removing from tin.

PEANUT BUTTER & BISCOFF BUTTERCREAM

1. Beat the butter until completely softened.
2. Beat in the icing sugar until combined.
3. Add the Biscoff spread and peanut butter and beat until thoroughly mixed.

ASSEMBLY

1. Use a large, serrated knife to remove the tops of the cookies (just the crisped top) so that the layers are even.
2. Place Biscoff & pink chocolate layer on your plate.
3. Top cookie with the icing, this can be piped or just spread on
4. Top icing with peanut butter & milk chocolate cookie, then add another layer of icing.
5. Add last cookie, the vanilla & chocolate chip, then pipe icing around the edge (again this could just be spread on with a knife)

Enjoy!



ENJOY! If you opt for Triple Cookie Layer Cake, please do share a picture!

Raspberry & Chocolate Cheesecake Meringue

Raspberry & Chocolate Cheesecake Meringue

So, this looks quite complicated, it really isn't and yet it makes a real statement but most importantly tastes AMAZING! You also don't have to pipe the icing, that bit is completely optional.

INGREDIENTS

Meringue

4 large Egg whites
230 g Caster sugar
1 tsp White wine vinegar
1 tsp Cornflour
130 g Milk chocolate

Cheesecake

150ml double cream
150g Philadelphia full fat
100g milk chocolate melted and cooled
4 tbsp baileys liquor
2 tbsp icing sugar

Raspberry Crush

150g Raspberries
1 tbsp maple syrup
1 tbsp icing sugar

METHOD

1. Preheat your oven to 100c fan, and line baking tray
2. Used a stand mixer with the whisk attachment (ensure it is both clean and dry) and add in the egg whites, whisk them to stiff peaks and then add in the sugar a tbsp at a time (keep the whisk on whilst you add in), avoid pouring in all at once
3. When all the sugar is whisked in add in the white wine vinegar and cornflour and whisk again, this time for another about 3 mins.
4. Spoon on to the baking tray (I made 6 large ones, but you could make 8 smaller ones). Then add one tbsp of melted chocolate to each meringue and swirl in gently on the top.
5. Bake in the oven for 40-45 mins until its crisp on the outside. Turn the oven off and leave to cool in the oven for 30 mins before removing and cooling completely on a wire rack (use a spatula to put on to the rack).
6. Whilst they are cooling make the toppings
7. In a stand mixer beat the cream, icing sugar, baileys, cooled melted chocolate and cream cheese until stiff.
8. In a small mixing bowl add raspberries, maple syrup and icing sugar, crush all together with the back of a fork until mixed completely.
9. TO ASSEMBLE (do this right before serving, everything can be made in advance, store the toppings in the fridge and the meringue in an airtight container) Dollop 2-3 tablespoons of the cheesecake mixture on to the fully cooled meringues and then top that with a tablespoon of the raspberry crush, use a fork to swirl the raspberry crush into the cheesecake mixture and

serve.

Enjoy!



ENJOY! If you opt for Raspberry & Chocolate Cheesecake Meringue, please do share a picture!

Pistachio, Pomegranate & Nutella layer cake

Pistachio, Pomegranate & Nutella layer cake

So, this looks quite complicated, it really isn't and yet it makes a real statement but most importantly tastes AMAZING! You also don't have to pipe the icing, that bit is completely optional.

INGREDIENTS

Pistachio Cake

500g unsalted butter
400g golden caster sugar
100g soft light brown sugar
10 large eggs
500g plain flour
1 tsp vanilla Extract
300g melted white chocolate
200g pistachio kernels ground

Nutella Icing

500g unsalted butter
1kg icing sugar
5 tbsp Nutella

Ganache

1 tsp Nutella
100g dark chocolate
200ml double cream
100g pomegranates

METHOD

1. Preheat your oven to 170c Fan and line two 8-inch round cake tins
2. In a stand mixer, beat together your unsalted butter and both sugars until light and fluffy.
3. Add in all the eggs, plain flour, and vanilla extract and beat again until well combined. Then add melted chocolate and ground pistachios and mix again. Split the mixture between the two tins and bake for around 45-55 minutes (test with a skewer). Remove and leave to cool on wire racks

completely. Then slice each cake into two, so you have four layers.

4. Beat your unsalted butter to soften it and then add in the icing sugar and beat well until smooth and fluffy add in the Nutella and beat again.
5. Using a palette knife spread a thin layer of icing on top of the first cake, then stack the next cake on top, repeat this process until all cake has been used. Spread the remaining icing (except for a small amount if you choose to pipe on top but this is optional) around the sides and smooth off. Then put the cake in the fridge whilst you prepare the ganache.
6. Place the dark chocolate and Nutella in a heat proof bowl, heat the cream until simmering in a saucepan and then pour over the chocolate mix. Leave for 30 seconds then beat using a fork.
7. Remove the cake from the fridge and drizzle the ganache over the top and let it drip down the edges.
8. If you are going to pipe on top of the ganache return to the fridge to set before you do, if not then just sprinkle your pomegranates on the top and it is ready to serve!

Enjoy!



ENJOY! If you opt for Pistachio, Pomegranate & Nutella layer cake, please do share a picture!

Peanut, coconut & chocolate flapjacks

Peanut, coconut & chocolate flapjacks

These are so easy to make, 10 mins start to finish (ignoring baking and cooling time), the kids absolutely love them. They always help when making flapjack as there is just pouring and mixing so it's a really good all-round quick family bake.

INGREDIENTS

150g butter
115g light brown sugar
4 tbsp golden syrup
3 tbsp crunchy peanut butter
320g porridge oats
70g chopped peanuts
30g desiccated coconut
100g dark chocolate, melted

METHOD

1. Preheat your oven to 180 C/gas 4, and line a traybake tin.
2. On a low heat, melt the butter, sugar, golden syrup and peanut butter together in a saucepan. Mix together the oats, chopped peanuts and the coconut into a large bowl, once the butter mixture has melted, pour into the oats and mix thoroughly.
3. Bake for 20 mins, remove from oven and leave to cool completely in the tin, whilst its cooling drizzle the dark chocolate over the top of the baked flapjack.
4. Once cooled remove, slice and serve, store in an airtight container.

Enjoy!



ENJOY! If you opt for Peanut, coconut & chocolate flapjacks, please do share a picture!

Reeses Cookie Dough Scotch Eggs

Reeses Cookie Dough Scotch Eggs

I mean what's not too love?! Why have a plain Easter egg when you can make these bad boys!

INGREDIENTS

300g white chocolate melted
300g milk chocolate melted
50g chocolate sprinkles

150g chocolate chips
2 tbsps peanut butter
397g condensed milk
7 Reeses chocolate eggs
150g unsalted butter
150g caster sugar
250g plain flour
Pinch of sea salt

METHOD

1. Heat treat the flour by microwaving in a bowl for 2 minutes, stir thoroughly and leave to cool
2. Make the cookie dough – beat butter & sugar in stand mix until smooth. Add salt & condensed milk & beat again.
3. Add melted white chocolate & mix thoroughly. Add flour & milk chocolate chips and mix again.
4. Combine the peanut butter with melted milk chocolate and stir in chocolate sprinkles.
5. Take a handful of cookie dough and wrap around a Reeses egg, cover completely.
6. Dip the cookie dough in the melted chocolate mix and leave to set on a cooling rack.

Enjoy!



ENJOY! If you opt for Reeses Cookie Dough Scotch Eggs, please do share a picture!

Peanut butter & Chocolate Cookie Monster

Peanut butter & Chocolate Cookie Monster

Just in time for the weekend, not one for the faint hearted!! Tastes absolutely delicious and a great one to bake with kids, I did ours with Alfie. If you don't have the small tins, you can make less layers in larger tins and just up the baking time, personally I love the fact there are 5 layers ??, using 6 inch tins I usually use for ? cake. This is my take on an American cookie stack recipe.

INGREDIENTS

Cookie Cakes

375g plain flour
2 teaspoons cornflour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon bicarbonate of soda
1 teaspoon salt
250g unsalted butter
200g light brown sugar
100g granulated sugar
2 large eggs
1 teaspoon vanilla extract
300g milk chocolate chips and a handful to decorate.

Peanut Butter & Chocolate Butter Icing

250g unsalted butter
150g smooth peanut butter
500g icing sugar
50g cocoa powder
1 teaspoon vanilla extract
2-4 tablespoons milk

METHOD

1. Preheat your oven to 180 degrees, line 5 6-inch cake pans, then grease the lining paper
2. Mix together the flour, cornflour, baking powder, bicarb and salt together in a bowl •Using your stand or hand mixer, beat the butter, brown sugar, granulated sugar together on until smooth. Add the eggs and vanilla extract and beat until combined.
3. Add the flour mix to the wet mix and combine. With the mixer still running beat in the chocolate chips.
4. Divide cookie dough between the cake pans •Bake

for 15 mins or until the cake layers are lightly brown on top and something inserted in the centre comes out clean. Cool the cakes for 10-15 mins in the pans. Then turn out on to wire racks until completely cool.

5. To make the icing, using your stand or hand mixer, beat the butter and peanut butter together on until creamy and smooth, add the icing sugar, cocoa powder, vanilla extract, and 2-4 tablespoons of milk to get to desired consistency.
6. To assemble place 1 cake layer on your cake stand or serving plate. Evenly cover the top with icing. Continue layering the cake layers and icing. Spread the remaining icing all over the top, then decorate the top with a handful of chocolate chips.
7. Cover leftover cake tightly and store in the refrigerator for 5 days

Enjoy!



ENJOY! If you opt for Peanut butter & Chocolate Cookie Monster, please do share a picture!

Chocolate Chip Cookies

Chocolate Chip Cookies

Sometimes all you want is a cookie, well that's what Henry told me earlier this week, like it was a truly life or death moment, he's not known for underreacting!! This cookie recipe never fails, they are slightly chewy but also crunchy, a little like shortbread too, they have it all. They take 25 mins from start to finish so can be made up in an emergency bake if you suddenly have people coming over. They are perfect for baking with kids too.

INGREDIENTS

100g caster sugar
100g unsalted butter
2 egg yolks
1 tsp vanilla essence
150g self raising flour
100g milk chocolate chips

METHOD

1. Preheat your oven to 180 degrees fan and line one large tray or two small
2. Beat the butter and sugar together in a stand mix until creamy and smooth. Add the egg yolks and vanilla extract and beat again.
3. Add in the flour and mix, then add in the chocolate chips and beat until combined

4. Divide into 10 balls of dough and pop on to the tray, space them apart
5. Bake in the oven for 10-12mins then leave to cool on the tray on top of a cooling rack.

Enjoy!



ENJOY! If you opt for Chocolate Chip Cookies, please do share a picture!

**Oreo cookie dough cake with
Biscoff & Caramac topping**

**Oreo cookie dough cake with
Biscoff & Caramac topping**

If cookie dough for you is one of the best part of making cookies ?,then you're in the right place. This one I make over

and over again, everyone loves it and it never lasts long, it also looks so pretty! I've shared on my stories a few times and have been asked for the recipe many times, so here it is, just in time to make over the weekend. Best part is, it's a no bake one, just refrigerate! I look forward to seeing your creations

INGREDIENTS

1/2 cup unsalted butter softened
1/2 cup light brown sugar
1/4 cup caster sugar
1 tsp. vanilla extract
2 cup plain flour
1 can sweetened condensed milk 397g
1 pack of oreos, crushed
200g dark chocolate
200g golden Callebaut (use caramac/white chocolate if you don't have it)
3 tablespoons biscoff smooth spread

METHOD

1. Line the base of an 8 inch round cake tin with baking paper and grease the rest with butter.
2. Heat the flour in the microwave for 2 minutes, stir and then leave to cool.
3. In a large mixing bowl, mix together butter and sugars until it is fluffy. (I do this in my electric stand mixer) Add the vanilla and beat until combined.
4. Turn the mixer to low and alternate the flour and the sweetened condensed milk until combined.
5. Add the crushed oreos and beat again slowly until combined.

6. Press the cookie dough (with clean hands is easiest) into the bottom of the cake tin. Leave in the fridge whilst you make the topping.
 7. Melt the two types of chocolate in separate bowls in the microwave on 30 second intervals.
 8. Once melted stir the biscoff spread into the dark chocolate until fully combined.
 9. Remove the cookie dough from the fridge and pour on the dark chocolate over the top, make sure it is completely covered.
 10. Using a tablespoon put dollops of the golden/caramac/white chocolate in various places on top of the dark chocolate biscoff mix. Then using a knife very carefully swirl the chocolate around, you only want to swirl the chocolate not the cookie dough.
 11. Refrigerate for at least 3 hours or overnight until firm
- Enjoy!



ENJOY! If you opt for Oreo cookie dough cake with Biscoff & Caramac topping, please do share a picture!

Chocolate Mousse Cake

Chocolate Mousse Cake

Layers of light airy cake sandwiched with a rich chocolate mousse, hooked yet?! What better way to celebrate Wednesday than this special number!

INGREDIENTS

Ingredients – Cake

50g unsalted butter
250g golden caster sugar
1 tsp vanilla extract
2 large eggs
50g melted dark chocolate
150g plain flour
100g ground almonds
55g cocoa powder
1 tsp baking powder
1 tsp bicarb of soda
100ml boiling water
110g sour cream

Ingredients – Mousse

300g dark chocolate, melted
6 large eggs, separated
100g golden caster sugar
200ml double cream, whisked to soft peaks

METHOD

1. Preheat your oven to 160°C fan, grease and line 2 x 20cm round cake tins with baking parchment.
2. Whisk the butter and sugar in a bowl for a couple of minutes until pale. Add the vanilla and eggs and whisk again. Then add the melted chocolate and mix.
3. Add all the dry ingredients into a large bowl and combine. In a bowl mix the water and sour cream. Add half the dry ingredients to the egg mix, then whisk until combined, followed by half the liquid. Then add the rest of the dry ingredients and then the last of the liquid. Whisk it for a few minutes.
4. Divide the mixture between the two cake tins and then bake for 25-30 minutes. Leave the cakes to cool completely in the tins. Remove from the tins.
5. Whilst the cakes are cooking create the chocolate mousse. Whisk the egg yolks with the sugar until pale and cream like. Fold in the chocolate, then fold in the whipped cream. Whisk the egg whites until stiff peaks are formed then combine with cream mix a little, fold in.
6. Line a deep 20cm spring form cake tin with greaseproof on the sides and base. When the cakes are cooled, place one of the cakes at the bottom then add the mousse on top, then put the remaining cake on top. Cover the cake tin with cling film and leave it to set in the fridge overnight
7. Remove from cake tin before serving. Enjoy!



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

**Caramac & raspberry
cheesecake mousse open pie**

**Caramac & raspberry
cheesecake mousse open pie**

This one went down an absolute storm in this house! I mean what's not to like, it's not quite a cheesecake, not quite a mousse, it's a bit in between the two and its so deep fill it has to be an open pie! One thing I can tell you with certainty though is its VERY tasty.

INGREDIENTS

1 pack of chocolate hobnobs
1 pack of oreos
90g of butter melted
260g mascarpone
300ml double cream
2 heaped tablespoons icing sugar
1 can condensed milk
250g caramac melted and cooled (I used gold callebaut chips, available on Amazon)
A dozen raspberries

METHOD

1. Line an 8 inch loose bottom round tin and grease the sides
2. Crush all the biscuits, I used my Magimix for that to get as fine a crumb as possible, pour in the melted butter and mix. Tip into the lined cake tin and squash down the biscuit mixture across the base and push up the sides of the cake tin to create a pie like base. (see the picture to see how it goes up the sides). Put the tin in the fridge to set a little whilst you prepare the middle.
3. The middle is super easy, just pop all the ingredients into a mixing bowl and mix, this can be done with either an electric stand mixer or hand mixer, keep it going on a high power for about 4-5mins as you want the cream to get nice and fluffy.
4. When it's nice and thick and feels quite "fluffy", pour in on top of the biscuit mixture, it's absolutely fine if it goes over the top, that way it creates a really nice look. Top around the

edges with the raspberries and cool in the fridge for 3-4 hours, ideally overnight.

5. Store in the fridge, it will keep for up to 3 days. Enjoy!



ENJOY! If you opt for Caramac & raspberry cheesecake mousse open pie, please do share a picture!

**Banana & custard, chocolate
chip cookie crumble**

**Banana & custard, chocolate
chip cookie crumble**

This is super speedy, super delicious and will not last long, serves 8-10 depending on how big you like your portions!

INGREDIENTS

Birds Custard (made to the portion size using the instructions on the carton, this will require milk and caster sugar)

5 small bananas

280 g Plain Flour

1 tsp Bicarbonate of Soda

1.5 tbsp Cornflour

125g Unsalted Butter

55g Caster Sugar

135g Light Brown Soft Sugar

Pinch of salt

1 Large Egg

1 tsp Vanilla Extract

200g Milk Chocolate Chips

100g White Chocolate Chips

METHOD

1. Preheat the oven to 180 degrees fan
2. Slice the bananas and layer across the bottom of a crumble dish
3. Pour over the prepared custard straight from the saucepan
4. Leave to cool on the side whilst you prepare the topping
5. In a stand mixer beat the sugars and butter together, when it is smooth beat in the egg and vanilla extract
6. Add the cornflour, bicarb, salt, plain flour and beat again until fully combined
7. Add the chocolate chips and mix
8. Next you need to arrange the cookie dough on top of the custard mixture, I just pull bits off and randomly arrange over the top.
9. Bake on the middle shelf of your oven for around

15-20mins or until golden brown.

10. This can be served hot or cold, we actually all loved it cold and if you are feeling extra indulgent serve with double cream.



ENJOY! If you opt for Banana & custard, chocolate chip cookie crumble , please do share a picture!

Apple, chocolate and cinnamon oat muffins

Apple, chocolate and cinnamon oat muffins

Alfie and Henry absolutely love muffins, and these are a nice alternative to a usual muffin with the oats and the apple,

practically classes as one of your five a day! The simplest recipe and no equipment required; it can be all done by hand with just a whisk and a couple of bowls.

INGREDIENTS

1 1/2 cups plain flour
1 cup of quick cooking oats
2 teaspoons baking powder
Pinch of salt
1/2 teaspoon ground cinnamon
125g dark chocolate chips
3/4 cup of golden caster sugar
2 large eggs
250g unsalted butter, melted and cooled
170g natural yoghurt (I used a small pot of Fage yoghurt)
2 Apples, peeled, cored and chopped into pieces
Cinnamon sugar for the topping (this is optional, I use 3 parts caster sugar to 1 part ground cinnamon)

METHOD

1. Preheat oven to 180 degrees (Fan). Line a standard 12-cup muffin tin with muffin cases.
2. Whisk together flour, oats, baking powder, salt, and cinnamon.
3. In a separate bowl, whisk together sugar, eggs, butter, and yoghurt. Mix the wet ingredients into dry ingredients, then stir in apple and the dark chocolate chunks
4. Divide between the 12 cases and bake on the middle shelf of your oven for 15-20 mins until turning golden brown on the top and cooked through.
5. Cool in the tray for 10 minutes, then put on to a cooling rack to cool completely. These are delicious warm, so definitely try some after the

- initial 10 minutes cooling!
6. Store in an airtight container.



ENJOY! If you opt for Apple, chocolate and cinnamon oat muffins, please do share a picture!

Almond and Chocolate Sour Cream Loaf Cake

Almond and Chocolate Sour Cream Loaf Cake

I absolutely love cooking with ground almonds and also making cakes and scones with sour cream as it makes them so moist and gorgeous inside. This one is a hit for both adults and kids, it's a failsafe recipe that's super easy to do.

INGREDIENTS

150g sour cream
50g golden caster sugar
45g light brown sugar
3 large eggs
1 teaspoon of vanilla extract
110g groundnut oil
75g ground almonds
150 g plain flour
1 teaspoon baking powder
Pinch of salt
180g milk chocolate chips
150 milk chocolate melted and cooled
100g unsalted butter
150g icing sugar
1/2 teaspoon of almond essence

METHOD

1. Preheat your oven to 180°C and line or grease the bottom and the sides of a standard loaf pan with butter
2. In a large mixing bowl, pour the sour cream. Add the caster sugar, brown sugar, eggs, vanilla extract and ground nut oil and whisk until combined. (I used an electric stand mix for this)
3. In a separate bowl, mix the plain flour, ground almonds, baking powder, and salt.
4. Then add the dry ingredients to the wet ingredients and mix until combines. Then fold in the chocolate chips with a spoon.
5. Scoop the batter into the prepared loaf pan and pop in the oven to bake for about 45 mins, make sure if you insert a toothpick or skewer it comes out clean before removing from oven. If it feels

like the top is browning too fast cover half way through in foil, I didn't have to do this but all ovens differ slightly in heat.

6. Remove from the oven and leave in the tin for 10 mins before removing and cooling completely on a wire rack.
7. Whilst its cooling, make the chocolate, almond buttercream. Combine the butter, icing sugar and melted cooled chocolate in a mixing bowl and beat, I use the stand mixer for this, then add the almond essence and beat again. Once the loaf is completely cooled spread or pipe the buttercream on top.
8. Store in an airtight container and will keep for around 3 days.

Enjoy!



ENJOY! If you opt for Almond and Chocolate Sour Cream Loaf Cake, please do share a picture!

Sour Cream Chocolate Chip Scones Filled with Chocolate Mousse

Sour Cream Chocolate Chip Scones Filled with Chocolate Mousse

I've loved my journey of learning to bake, and have been adapting my own recipes for a while now. I've been experimenting and playing around with new flavour combinations and ingredients which at first seem a little different or unusual. And I love figuring out new ways to make my food pop!

I thought I'd share this one which is certainly a favourite in the Thomas household. Delicious Chocolate Chip Scones filled with an indulgent Chocolate Mousse. You can imagine how much the boys love getting involved in the measuring and mixing, and of course...licking the bowl!

INGREDIENTS

Sour Cream Chocolate Chip Scones

275g plain flour

50g granulated sugar
1 heaped teaspoon of baking powder
1/2 tsp salt
85g unsalted butter
100g milk chocolate chips
150ml sour cream
1 large egg
1tsp vanilla extract
1 tbsp milk

Chocolate Mousse

150g mascarpone
75g milk chocolate
50g Philadelphia
1 tbsp icing sugar
1/2 tsp vanilla extract

METHOD

1. Heat oven (fan) to 215 degrees and line a baking tray.
2. (I use my Magimix for this next bit, but you can use a large bowl and your fingertips). Mix flour, sugar, baking powder and salt in a large bowl. Add cubed, cold butter and mix until you have small crumbs. Add the chocolate chips and mix. Make a well in the centre.
3. In a separate bowl, whisk together the sour cream, egg and vanilla. Add to the flour mixture, using a fork gently stir, try not to over mix. Bring to a dough ball.
4. Flour your work surface and shape into around 1 inch thick, cut into 8 wedges, separate and put them on your baking tray.
5. Brush with milk and bake for 10-12 mins until golden brown. Once cooked, cool on a wire rack.
6. Whilst cooling, make the chocolate mousse. Melt your chocolate in the microwave slowly, stirring after each 30 second burst. Leave to cool slightly.

7. Whisk mascarpone, Philadelphia, icing sugar and vanilla extract together in one bowl. Add the cooled melted chocolate and whisk until fully combined.
8. Cut the cooled scones in half and spread a generous layer of mousse, place the scones back together. Dust in icing sugar.



ENJOY! If you opt for Sour Cream Chocolate Chip Scones for your next homemade afternoon tea, please do share a picture!

Easy Lemon Tart

Easy Lemon Tart

As much as I really love baking, sometimes all you want is a quick and easy recipe that can still look impressive and give you that sugar hit! This sharp and refreshing lemon tart is perfect if you have last minute summer garden plans for the next day. It can be prepped in 20 minutes then just left to set in the fridge for a few hours ready for eating later.

INGREDIENTS

600ml double cream
225g caster sugar
Zest of 3 lemons
Juice of 2 lemons
1 pack of hobnobs
250g butter

For decoration:

200ml double cream
50g icing sugar

METHOD

1. Blitz the hobnobs in an electric chopper to a crumb, or bash with a rolling pin in a bowl.
2. Melt the butter in the microwave and mix in fully in to the hobnobs.
3. Tip the biscuit mixture into a round pie dish and pat

down flat on the base and up the sides.

4. Combine cream and sugar in a saucepan, heat on a medium heat until boiling, whisk using a balloon whisk throughout.
5. Once boiling remove from heat and whisk in the lemon juice and zest.
6. Pour over the biscuit tart base and leave to set in the fridge for a few hours.
7. Optional – once set, whisk the cream and icing sugar until firm peaks are formed, pipe on the edge of the tart



Enjoy! ?

Chocolate and Cherry
Flapjacks

Chocolate and Cherry Flapjacks

Bakes don't get much easier than this! Flapjack is Henry's absolute favourite and has to be his most requested bake. Due to the ratio of butter, syrup and sugar, you'll find that these flapjacks are soft and chewy as I'm not the biggest fan of crunchy ones. As always if you make it, please tag me in your pictures!

INGREDIENTS

300g butter
180g golden syrup
200g light soft brown sugar
400g porridge oats
200g glacé cherries
300g melted milk chocolate

METHOD

1. Line and grease a traybake tin and preheat the oven to 170 degrees.
2. In a saucepan melt the butter, golden syrup and light brown sugar.
3. In a large bowl, put the oats in and add the melted butter mixture. Then add the glacé cherries.
4. Combine thoroughly and pour into the baking tin.
5. Bake in the oven for 20 minutes. Take out and leave to completely cool in the tin.
6. Once cooled pour over the melted chocolate and set in the fridge. Once hard it's ready to slice up and serve!

Notes – I add a tablespoon of smooth peanut butter into the melted chocolate as everyone in this house is obsessed with

it!

Let me know your thoughts! What did you think of the final secret ingredient we add in the Thomas household?