

Jubilee Blackberry & White Chocolate Cake

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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!

Mango Loaf cake

Mango Loaf cake

INGREDIENTS

INGREDIENTS

LOAF CAKE

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

ICING

- 125g butter
- 250g icing sugar

METHOD

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

7. Allow to cool in the tin for 10 minutes in the tin before turning out on to a wire rack to cool completely.

To make the mango buttercream:

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

9. Add 2 tbsp of the reserved mango syrup and beat again until you have a spreadable creamy consistency.

10. Either pipe or spread across the cooled cake



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

The Ultimate VEGAN Lemon Cake

The Ultimate VEGAN Lemon Cake

INGREDIENTS

CAKE

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

VEGAN BUTTER ICING

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

OPTIONAL DECORATIONS:

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

METHOD

1. Grease and line 2 x 8inch round springform cake tins and preheat the oven to 180 degrees fan.
2. Put the flour, sugar and baking powder into a large bowl and mix thoroughly with a spoon.
3. Add the soya milk, apple cider vinegar, vegetable oil, vanilla extract, lemon juice and lemon zest
4. Whisk (I used an electric hand whisk) very briefly, you don't want to overmix, it's just so they are combined and small lumps remaining are fine.
5. Divide the mixture between the two lined cake tins
6. Bake both cakes on the middle shelf for 30 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the vegan butter until soft, then add the icing sugar, lemon juice, zest and soya milk and beat again until soft and creamy.

To Assemble

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

Store in an airtight container.



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

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!

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-Mac-arons/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 its weight in gold for making these, it's significantly easier than using a greased tray). Alternatively grease and line a baking tray. Preheat the oven to 180 degrees fan
- Using a stand mixer or electric hand mixer beat the eggs and sugar until they are pale, thick and creamy (around 6-7 minutes)
- Fold in the lemon zest, flour and baking powder.
- Pour into lined tray, spread evenly and cook for 10 mins. If you are using the silicone tray for easy I pop on top of an ordinary tray to bake, this makes it easier to remove from the oven.
- Remove from the oven, run a knife around the edges and leave to cool on a wire rack for 5 minutes. (If using the silicone tray leave to cool completely in there, no need to turn out).
- Turn out on to baking paper to cool completely if using an ordinary baking tray.

- To make the filling, beat the butter and icing sugar until smooth and creamy, then add the mascarpone and beat again
- To make the icing for decoration, add butter, melted and cooled white chocolate and icing sugar to a bowl and beat until smooth and creamy

To Assemble

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



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

Christmas Pudding Tiffin

Christmas Pudding Tiffin

INGREDIENTS

Tiffin

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

Decoration and ganache

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

METHOD

- Use cling film to line a 1.2 litre pudding bowl, leaving extra cling film hanging over the sides.
- Crush the biscuits into pieces, you can just crush with your hands or use a rolling pin
- Melt the chocolate, butter and golden syrup in saucepan over a low heat and stir occasionally.
- In a separate bowl add the crushed biscuits, glace ginger, Italian mixed peel, marshmallows and glace cherries (reserve three for decoration) and stir to combine
- Remove the saucepan from the heat once all melted and pour over the biscuit mixture and stir thoroughly to combine.

- Spoon the mixture into the lined bowl, pushing down firmly to minimise air pockets. Leave to cool, then pop in the fridge to set overnight
- The following day, turn upside down on to a wire rack that has a piece of baking parchment underneath it.
- Make the chocolate ganache, combine the dark and milk chocolate with the cream and heat on 30 second bursts in the microwave, stir thoroughly between each burst until a smooth ganache is produced
- Pour the ganache over the top of the pudding and using a palette knife ensure it is all covered. Set in the fridge for 10 minutes to firm a little
- Melt the white chocolate in the microwave, this will take around 45 seconds.
- Remove the pudding from the fridge, spoon the white chocolate on to the top and let drip down, pop the remaining 3 cherries on the top. You can add royal icing holly leaves to decorate too.



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

Christmas Spiced Cupcakes

Christmas Spiced Cupcakes

INGREDIENTS

Cupcakes

- 200g unsalted butter
- 150g light muscovado sugar
- 50g golden caster sugar
- 200g plain flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp vanilla extract
- 1 tsp ground ginger
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp ground nutmeg
- 3 eggs

Icing

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

Optional for decoration – decorative orange chocolate pieces

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder, ground ginger, cinnamon, nutmeg until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18

minutes.

5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.

6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, muscovado sugar, double cream and cinnamon and beat again until soft and creamy.

7. Either pipe or spoon onto the cooled cupcakes

8. Optional: scatter orange chocolate pieces



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

**Chocolate & orange candle
cookie cake with cookie pops**

Chocolate & orange candle cookie cake with cookie pops

INGREDIENTS

COOKIE CAKE

- 550g plain flour
- 2 tsp bicarbonate of soda
- 2 tbsp cornflour
- 240g unsalted butter
- 100g granulated sugar
- 290g light brown sugar
- 2 large eggs
- 200g white chocolate chips
- 280g chocolate orange bars broken into chips
- Zest of an orange
- $\frac{3}{4}$ 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 hold the candle. Pop in the fridge for 30 mins to set.
7. With the remaining ganache, remove the cookie pops from the fridge and cover fully in ganache and put back in the fridge to set.
8. If opting to make the snowflake decorations, roll out the royal icing and cut approximately 8 snowflakes (depending on the size of your cutter this could be slightly more or less)
9. Once set add the cookie pops around the base of the candle cake and stick on the snowflakes around the candle. Decorate with the edible pearls.
10. Add the tealight holder and candle on to the top of the cake – your cookie cake candle table centrepiece is created!



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

Halloween Spooky Spider Cookies & Cream Pie

Halloween Spooky Spider Cookies & Cream Pie

INGREDIENTS

PIE BASE

- 75g unsalted butter
- 350g Oreos

COOKIES & CREAM FILLING

- 1 can condensed milk
- 300ml double cream

- 250g mascarpone
- 300g cookies and cream spread

CHOCOLATE TOPPING

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

METHOD

1. Grease a large, deep flan or tart tin.
2. First make the base. Blend the biscuits to fine crumbs using a food processor. Melt the butter and then mix in to the crumbs.
3. Press the biscuits into the base and up the sides of the tin to make a pie case. Place in the fridge for 5-10 minutes whilst you make the filling.
4. Using a hand or stand mixer (the whisk attachment), combine the mascarpone, cream, condensed milk and cookies and cream spread. Whisk until thick.
5. Remove the base from the fridge and spoon on top of the Oreos, even the top with a palette knife or the back of the spoon and put back in to the fridge.
6. Melt the milk chocolate in the microwave in 30 second bursts, stirring between each one. Once fully melted add the oil and stir thoroughly to combine. Melt the white chocolate in a separate bowl.
7. Remove the pie from the fridge and pour on the melted milk chocolate and oil mixture until it is all covered.
8. Either pipe or drizzle off a spoon, circles of white chocolate on to the milk chocolate.
9. Use a cocktail stick or skewer, start at the centre of the cake, drag the stick straight out to the edges to make a spider's web. Chill for an hour or until you are ready to serve.



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

Lemon & Chocolate Layer Cake

Lemon & Chocolate Layer Cake

INGREDIENTS

CHOCOLATE CAKE

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

WHITE CHOCOLATE & LEMON CAKE

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

BUTTER ICING

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

GANACHE

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

OPTIONAL DECORATIONS:

- Handful of white chocolate and milk chocolate chips
- Lemon peel

METHOD

1. Grease and line 2 x 8inch deep round springform cake tins and preheat the oven to 170 degrees fan.
2. First make the chocolate cake. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined.

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

To Assemble

1. Start with one layer of the chocolate cake on to a cake board or plate, put a thin layer of buttercream across the top, then put a lemon and white chocolate cake layer on and repeat the process, alternating the cake type each time until you get to the top layer of lemon and white chocolate cake.
2. Using a small amount of buttercream create a thin layer of icing covering the entire cake (the crumb coat), pop in the fridge for 30 mins to harden.
3. Remove from the fridge and cover in a full layer of buttercream, reserving some to pipe on the top after the

ganache. Smooth off using a cake scraper.

4. Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip over the edges, then across the top of the cake. Pop in the fridge for 30 mins to set.
5. Pipe the remaining buttercream around the top of the cake and decorate with chocolate chips and lemon peel.



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

**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!

Peach, Lime & Ricotta cake

Peach, Lime & Ricotta cake

INGREDIENTS

- 4 peaches
- 1 tbsp light brown sugar
- 150g unsalted butter, melted
- 250g ricotta
- 230g golden caster sugar
- 2 limes, zest only
- 3 large eggs
- 180g self raising flour
- 30g hazelnuts, whole

Mascarpone for serving

METHOD

1. Grease and line with parchment paper a 20cm round springform tin and a baking tray preheat the oven to 170 degrees fan.
2. Chop the peaches in half, remove the stone and then cut the halves into two again, place on to the baking tray (flesh side down) and sprinkle with brown sugar, bake for 12 minutes. When removed from oven, leave on the tray.
3. Combine the ricotta, caster sugar and lime zest into a large bowl, using either a electric hand or stand mixer, beat for around 5-7 minutes.
4. Beat in the eggs one at a time
5. Whilst the beater is still going pour in the melted butter and beat until fully combined
6. Add the flour and baking powder, beat briefly until just

combined

7. Pour the cake mixture into the lined tin and top with the peaches, flesh side facing up. Scatter the hazelnuts over the top.

8. Bake in the oven for 50 minutes. Leave to cool and either serve warm or can be served cold.

9. Serve with a scoop of mascarpone



ENJOY! If you opt for Peach, Lime & Ricotta cake, please do share a picture!

Raspberry & White Chocolate Cake

Raspberry & White Chocolate

Cake

INGREDIENTS

CAKES

- 400g unsalted butter
- 400g caster sugar
- 400g self-raising flour
- 8 medium eggs
- 300g raspberries
- 300g white chocolate, melted

BUTTER ICING

- 350g unsalted butter
- 700g icing sugar
- 300g white chocolate, melted

Optional to decorate – handful fresh raspberries & freeze dried raspberries

METHOD

1. Grease and line 3 x 8inch round springform cake tins and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and beat until combined. Then add the melted and cooled white chocolate and beat again.
3. Add flour and beat again until smooth. Then fold in the raspberries to the cake mixture.
4. Spoon equal amounts into each tin and bake for 30-35 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. Once the cakes are completely cool I always level off the top of each one, it just makes it much easier to pipe and

stack.

6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar and white chocolate and beat again until soft and creamy.
7. Either pipe or spoon onto the first cake, add the second cake on top and repeat the process.

Optional: Once the top of the cake has been iced decorate with fresh raspberries and freeze dried raspberries



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

Tiramisu Layer Cake

Tiramisu Layer Cake

Coffee, chocolate, mascarpone and a beautifully light Genoise sponge, could a combination get any better. This is a show

stopper, looks incredible, tastes even better. It is light, moist and packed with flavour, a must bake!

INGREDIENTS

Genoise Sponge

50g unsalted butter
250g caster sugar
250g plain flour
pinch of salt
8 large eggs

Coffee Syrup

2 tbsp instant coffee powder
60ml caster sugar
60ml boiling water

Mascarpone Cream

400g mascarpone
100g icing sugar
100g double cream
1/2 tsp vanilla essence

Coffee Butter Cream

350g unsalted butter
50g mascarpone
500g icing sugar
50ml double cream
2 tsp coffee in 30ml boiling water

Dark Chocolate Ganache

75g milk chocolate
75g dark chocolate
150ml double cream

Dark Chocolate Ganache

25g coffee beans
100g dark chocolate

METHOD

Genoise Cake

1. Preheat your oven to 180 degrees fan and grease and line 8inch cake tins 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 sugar and eggs until the mixture has about trebled in size and is thicker and pale in colour, this will take around 7-9 minutes
3. Put the flour and salt into the bowl and fold in by hand using a wooden spoon, try to knock out as little air as possible. Add the melted butter and fold in until all combined
4. Divide the mixture between the two greased tins and bake in the oven for 25-30 mins. The cakes will be done when risen and a slight spring to the touch.
5. 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. When they are completely cooled cut each cake into two horizontally to create four layers.

Chocolate covered Coffee Beans

1. Preheat your oven to 220 degrees. Lay the coffee beans on a lined baking tray and roast in the oven for 3-4 minutes. Leave to cool.
2. Melt the dark chocolate in 30 second bursts in the microwave and then tip in the cooled roasted beans.
3. Line a plate with a piece of greaseproof paper and pour the chocolate bean combination on to it, spreading into a single layer.
4. Leave in the fridge to set, when it is set completely break

up into shards with your hands.

Coffee Syrup

1. Combine all the ingredients in a cup and stir until dissolved, leave to one side until assembly is required.

Mascarpone Cream

1. In a stand mixed combine all the ingredients and beat until stiff peaks are formed, put to one side ready for assembly.

Coffee Butter Cream

1. In a stand mixed combine the butter and mascarpone, beat until pale and soft.

2. Add the icing sugar, coffee and double cream and beat again until smooth and creamy, leave to one side ready for assembly.

Dark Chocolate Ganache

1. Put the chocolates and cream into a microwavable bowl, heat at 30 second intervals stirring vigorously between each burst, do this twice (so 60 seconds in total). Keep stirring even when you think it won't come together, it will and it will be a glossy, thick finish.

Assembly

1. Pop the base layer of the Genoise sponge on a cake board, spoon over a quarter of the coffee syrup all over the top. Then top with a third of the mascarpone cream, repeat this process until you have popped the top layer on and only covered it in the coffee syrup (not the mascarpone).

2. Cover the top and sides of the cake in the coffee buttercream, using a scraper or pallet knife to smooth the sides. Reserving some for piping the base and top (this is optional). Then refrigerate for 10 minutes.

3. Remove from the fridge then using a spoon pour gently the dark chocolate ganache into the centre of the cake and gently tease over the edges to create drips. It doesn't matter if they are uneven. Refrigerate for 10 minutes.

4. Pipe on to the top of the ganache some more buttercream if you wish and I pipe using the rope technique around the base, however both of these are optional.

5. Decorate with the shards of the chocolate covered coffee beans.



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

Dreamy Oreo Cake

Dreamy Oreo Cake

Do you or your family love Oreo cookies as much as my two boys do? If the answer is yes, this is the bake for you. A triple layer stack of Oreo goodness, it's utterly delicious and a fabulous cake for sharing with family and friends.

INGREDIENTS

Chocolate Cake

350g unsalted butter
350g light brown sugar
300g self raising flour
50g cocoa powder
50g melted dark chocolate
6 large eggs

Oreo Butter Icing

300g icing sugar
300g unsalted butter
1 tsp vanilla essence
154g Oreos, lightly crushed (I just break up with my hands)
50ml double cream

Chocolate Cream

50g milk chocolate, melted

50g dark chocolate, melted
100g icing sugar
250ml double cream
1/2 tsp vanilla essence

To decorate – 4 Oreos cut in half

METHOD

1. Preheat your oven to 175 degrees fan and grease three 6 inch cake tins 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 and sugar until smooth and creamy
3. Beat in the eggs, until fully combined
4. Add the flour, cocoa powder and melted dark chocolate, then beat again until completely smooth
5. Divide the mixture between the three greased cake tins and make sure they are level.
6. Bake in the oven for 35-45 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. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, vanilla essence and double cream and beat again until smooth
9. Add in the crushed Oreos and beat again.
10. Next make the chocolate cream, add all the ingredients in

to a bowl and using either a stand or electric hand mixer beat until stiff peaks are formed.

11. To assemble, spread a third of your Oreo butter cream on to the bottom cake layer, spread across evenly. Add another layer on and repeat. Do the same again for the top layer.

12. Either then pipe or spread the chocolate cream over the Oreo buttercream on the very top layer only. Then arrange the Oreo cookie halves into the chocolate cream around the top of the cake.

Tip – for even layers, using a bread knife level off each cake before spreading on the Oreo buttercream.



ENJOY! If you opt for Dreamy Oreo Cake, 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 over 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!

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 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!

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!

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!