

Chai Cookie Sandwiches

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INGREDIENTS

COOKIES

125g butter

175g light brown sugar

1 egg

2 tsp chai syrup (I use [Henny & Joes](#) – it's amazing!)

300g plain flour

1 tsp bicarbonate of soda

1 tsp baking powder

GANACHE

100ml double cream

200g milk chocolate

1 tsp chai syrup ([Henny & Joes](#))

METHOD

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

bicarb

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

Enjoy!



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

Jubilee Blueberry & Strawberry Double Chocolate Brownies

Jubilee Blueberry & Strawberry Double Chocolate Brownies

INGREDIENTS

200g dark chocolate
200g salted butter
275g caster sugar
250g blueberries
125g plain flour
3 large eggs
25g cocoa powder
50g dark chocolate chips
50g milk chocolate chips
50g white chocolate chips (melted & cooled)
5 strawberries, sliced and chopped into small pieces

METHOD

1. Preheat oven to 170 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the dark chocolate and butter, melt in the

microwave on 30 second bursts, stirring well between each one until fully melted

3. Using an electric whisk or stand mixer, whisk the eggs and sugar until pale, fluffy and around double in original size
4. With the whisk still running slowly pour in the chocolate and butter mixture until it is fully combined
5. Sieve in the flour and cocoa, and then fold together
6. Fold in the blueberries, dark chocolate and milk chocolate chips, pour into the lined tray.
7. Bake on the middle shelf for 25 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!)
8. Once done (they will still have a wobble), cool in the tin on a wire rack, drizzle over melted white chocolate and scatter the strawberries across the top
9. Transfer to the fridge to firm up for 6 hours (preferably overnight)
10. Remove from the tin, slice and serve

Enjoy!



ENJOY! If you opt for Blueberry & Strawberry Double Chocolate Brownies, please do share a picture!

White Chocolate & Blueberry Blondies (GF)

White Chocolate & Blueberry Blondies (GF)

INGREDIENTS

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

METHOD

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

mix.

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



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

Salted Caramel Cupcakes (GF)

Salted Caramel Cupcakes (GF)

INGREDIENTS

CUPCAKE

- 200g salted butter
- 275g light brown sugar
- 3 tsp baking powder
- 225g GF plain flour
- 25g cocoa powder
- 50g soured cream
- 2 large eggs
- 1/2 tsp vanilla bean paste
- 100g caramel (I use carnation)
- pinch of salt
- 25g cocoa powder
- 1 tsp xanthum gum
- 50g condensed milk

ICING

- 275g butter
- 200g condensed milk
- 200g icing sugar
- 100g caramel
- 1/2 tsp salt

METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 170 degrees fan.
2. Beat together your salted butter and sugar until light and fluffy. Add in the eggs, beat until combined.
3. Add the soured cream, vanilla bean paste, caramel, condensed milk and salt and beat until completely combined
4. In a separate bowl mix together the GF flour, xanthum

gum and cocoa powder

5. Add the dry ingredients into the wet and beat again until just combined.
6. Spoon equal amounts into each cupcake case and bake for 22-25 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 icing, combine the butter and icing sugar, beat until pale
9. Add in the condensed milk, caramel and salt and beat again until thick and creamy in consistency, pop in the fridge for 10 minutes before piping
10. Pipe onto the cooled cupcakes



ENJOY! If you opt for Salted Caramel Cupcakes (GF) Cupcakes, please do share a picture!

Chocolate & Cherry Loaf Cake

Chocolate & Cherry Loaf Cake

INGREDIENTS

LOAF CAKE

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

ICING

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

OPTIONAL DECORATION

- 6 fresh cherries
- 50g milk chocolate, melted

METHOD

1. Grease and line a loaf tin and preheat the oven to 170 degrees.
2. Using a stand or electric hand mixer beat together both sugars and butter until pale and fluffy.
3. Add the eggs, vanilla extract, melted milk chocolate and natural yoghurt and beat again until thoroughly combined.
4. Add in the flour, ground almonds and baking powder and beat again until fully combined.
5. Add the chopped cherries and using a spatula or spoon stir

through the cake batter

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

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

To make the cherry buttercream:

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

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

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



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

Double Chocolate, Cherry and Oat Cookie Cake Bars

Double Chocolate, Cherry and Oat Cookie Cake Bars

INGREDIENTS

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

METHOD

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

18-20 minutes

7. Allow to cool completely in the tin before turning out.



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

Ricotta Baked Donuts

Ricotta Baked Donuts

INGREDIENTS

DONUT

- 75g Ricotta
- 60ml milk
- 1 egg
- 36g butter, melted
- 1 tsp vanilla

- 125g self-raising flour
- 10g cocoa powder
- $\frac{1}{2}$ tsp bicarbonate of soda
- 1 tbsp cornflour
- 70g light brown sugar
- Red food colouring

FOR DECORATION

- 100g melted white chocolate
- Sprinkles of your choice

METHOD

1. Line a 6-hole donut silicon mould and preheat the oven to 175 degrees fan.
2. In a medium-sized mixing bowl, beat together the butter, ricotta, milk, and sugar until smooth.
3. Add the egg, vanilla essence and food colouring and beat again to thoroughly combine.
4. In a separate bowl mix together the cornflour, bicarbonate of soda, flour, and cocoa powder.
5. Add the flour mixture to the bowl containing the wet ingredients and mix until fully combined
6. Spoon equal amounts into each donut hole and bake for 11-13 minutes (until a skewer comes out clean).
7. Remove from oven, leave in the mould for 10 minutes then transfer to a wire rack to cool completely.
8. To decorate, once cool spoon over the melted chocolate and cover in sprinkles.



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

No Bake White Chocolate Oreo Fridge Cake

No Bake White Chocolate Oreo Fridge Cake

INGREDIENTS

- 170g unsalted butter
- 400g white chocolate
- 397g condensed milk (1 can)
- 2 pack of Oreo biscuits, crushed

- 100g dark chocolate (or milk)
- 1 tsp vegetable oil
- 4 Oreo Biscuits, crushed

METHOD

1. Line a loaf tin with baking paper. I use these from Amazon [Loaf Tin Liners](#)
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3. Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
4. Pour in the condensed milk and stir to combine
5. Add the crushed biscuits and then gently mix
6. Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
7. Once set, turn out on to a plate.
8. To decorate, melt the dark chocolate and vegetable oil in a bowl, in the microwave on 30 second bursts stirring after each one. Spoon over the top of the cake and encourage it to drip down the sides.
9. Sprinkle the remaining 4 crushed Oreo biscuits over the top, pop back in the fridge for a further 30 minutes to set.
10. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.



ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

No Bake Biscoff Fridge Cake

No Bake Biscoff Fridge Cake

INGREDIENTS

- 170g unsalted butter
- 400g milk chocolate
- 397g condensed milk (1 can)
- 1 pack of Lotus Biscoff biscuits, crushed
- 3 tbsp Biscoff spread
- 2 Lotus Biscuits, crushed

METHOD

1. Line a loaf tin with baking paper. I use these from Amazon [Loaf Tin Liners](#)
2. Break the biscuits up into a bowl, just do this with your hands as you want the pieces to be quite chunky!
3. Put the chocolate and butter in a bowl and microwave for 30 second bursts until melted and smooth. Stir really well between each one, it will take roughly 1 min 30 in total.
4. Pour in the condensed milk and stir to combine
5. Add the crushed biscuits and then gently mix
6. Pour into the loaf tin, press down and level off as best as you can. Pop in the fridge for 2-3 hours until just set.
7. Once set, turn out on to a plate.
8. To decorate, melt the Biscoff Spread in a bowl, in the

microwave, this will only for 30 seconds. Spoon over the top of the cake and encourage it to drip down the sides. 9. 9. Sprinkle the remaining 2 crushed Biscoff biscuits over the top, pop back in the fridge for a further 30 minutes to set. 10. Remove from fridge for serving and serve in slices. Keep it stored in the fridge.



ENJOY! If you opt for No Bake Biscoff Fridge Cake, please do share a picture!

Cookie Cupcakes

Cookie Cupcakes

INGREDIENTS

CUPCAKE

- 200g unsalted butter

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

COOKIE DOUGH ICING

- 250g unsalted butter
- 200g brown sugar
- 250g icing sugar
- 250g heat treated flour
- 2 tsp vanilla
- 4 tbsp milk
- 200g milk chocolate chips

METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and vanilla extract beat until combined.
3. Add flour, baking powder, cocoa powder, milk chocolate and white chocolate chips and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the cookie dough icing, beat the butter until pale and fluffy, then add the brown sugar and icing sugar, vanilla extract, and milk and beat again until soft and creamy.
7. Add in the heat-treated flour and milk chocolate chips and beat until a cookie dough is formed
8. Either using a spoon or ice cream scoop, scoop some of the edible cookie dough and pop on to the top of your fully cooled

cupcakes.



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

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&prefix=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!

**Chocolate Orange Spooky
Spider Cupcakes**

Chocolate Orange Spooky

Spider Cupcakes

INGREDIENTS

CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 150g self-raising flour
- 50g cocoa powder
- Zest of orange
- Juice $\frac{1}{2}$ orange

ICING

- 250g unsalted butter
- 500g icing sugar
- Juice $\frac{1}{2}$ orange
- Zest of orange
- 3-4 drops orange food colouring

DECORATION

- 200g dark chocolate
- 50ml double cream
- 6 Oreo cookies
- Optional: white and black readymade writing icing

METHOD

1. Line a muffin tin with 12 deep 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, beat until combined.
3. Add flour, cocoa powder, orange juice and zest and beat

again until smooth.

4. Spoon equal amounts into each cupcake case and bake for 15-18 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 spiders web and legs, line a baking tray with greaseproof paper.
7. Make the ganache by combining the dark 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.
8. Using a spoon drizzle on to the greaseproof paper 36 leg shapes and 6 spider webs. Chill in the fridge for 30 mins.
9. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy.
10. Pipe onto the cooled cupcakes
11. Once set, peel the spider's webs off the greaseproof paper and pop on to the top of six of the cupcakes.
12. For the spiders, place an Oreo cookie on to the top of the buttercream of the remaining six cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Optional: Using ready-made writing icing draw on two eyes.



ENJOY! If you opt for Chocolate Orange Spooky Spider Cupcakes, please do share a picture!

Easy Lemon Curd Cupcakes

Easy Lemon Curd Cupcakes

INGREDIENTS

CUPCAKES

- 200g unsalted butter
- 200g caster sugar
- 3 large eggs
- 1 tsp vanilla extract
- 200g plain flour
- 2 tsp baking powder
- Zest of 2 lemons

- Juice of 1 lemon
- 160g shop bought lemon curd

BUTTER ICING

- 250g unsalted butter
- 500g icing sugar
- Zest and juice of one lemon

Optional to decorate – 160g shop bought lemon curd

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, lemon juice and zest and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 12-15 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. Once cool use a small pairing knife to make a cone shaped hole in the cupcakes and using a teaspoon and knife fill with the lemon curd.
7. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, lemon zest and juice and beat again until soft and creamy.
8. Either pipe or spoon onto the cooled cupcakes
9. Optional: drizzle with lemon curd over the top of the buttercream.



ENJOY! If you opt for Easy Lemon Curd Cupcakes, 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!

Chocolate & Pistachio Viennese Whirls

Chocolate & Pistachio Viennese Whirls

Makes 10 – Part of [“Your Perfect Afternoon Tea”](#)

INGREDIENTS

150g unsalted butter
35g icing sugar
150g plain flour
35g cornflour

1 tsp vanilla extract

To decorate

130g milk chocolate, melted

25g pistachios, shelled and finely chopped

METHOD

1. Preheat your oven to 170 degrees fan and line a baking tray with greaseproof paper
2. In a stand mixer (or electric hand mixer) beat the butter, icing sugar and vanilla extract until pale and light
3. Beat in the flour and the cornflour until fully combined
4. Spoon the dough into a piping bag and pipe swirls on to the baking tray (these can be any shape you want). Leave some space between each one on the tray
5. Bake in the oven for 8-10 minutes. When you remove from the oven place the tray on to a wire rack and leave them there to cool as they will harden as they do so
6. Once completely cooled place a wire rack on to a piece of greaseproof paper and pop all the individual biscuits on to the rack. Spoon the melted milk chocolate over half of the biscuits and then scatter with the chopped pistachios. Leave the chocolate to set completely before removing.



ENJOY! If you opt for Chocolate & Pistachio Viennese Whirls, please do share a picture!

Cherry, Almond & White Chocolate Loaf Cake

Cherry, Almond & White Chocolate Loaf Cake

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

INGREDIENTS

Loaf cake

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

Icing

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

Decoration

50g flaked almonds

METHOD

1. Preheat the oven to 200 degrees and scatter the flaked almonds on a lined baking tray, bake for 4-5 minutes until lightly golden. Remove from the oven and pop into a bowl and leave to one side
2. Reduce the oven temperature to 160 degrees fan and line a loaf tin
3. Using a hand or stand mixer beat the sugar and butter until light and creamy
4. Add eggs and beat again, then add flour and beat until combined
5. Add glace cherries and white chocolate chips and fold through the mixture with a spoon

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





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

Black Forest & Pistachio Cheesecake (No Bake)

Black Forest & Pistachio Cheesecake

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

INGREDIENTS

Base

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

Cheesecake

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

METHOD

1. Line a deep 8 inch loose bottom cake tin with grease proof paper.
2. Using a food processor blitz the digestives to a fine crumb, then add in the melted butter and pulse until all combined.
3. Press down the biscuit base into the bottom of the lined tin and push down so it is even using the back of a spoon. Refrigerate whilst you make the cheesecake.
4. Put the mascarpone, cream, melted chocolates and icing sugar in a large bowl with an electric hand mix or a stand mixer and beat until it is all combined and thick (if you over work add a couple of tbsp of milk and beat again).
5. Add in the Morello jam and beat again briefly
6. Fold in the chopped cherries with a wooden spoon or

spatula.

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

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

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

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





ENJOY! If you opt for Black Forest & Pistachio Cheesecake, 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 mixer 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 mixer 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 Muffins

Orange

Vegan

Chocolate Muffins

Orange

Vegan

I love experimenting with new ingredients, new spreads, unusual flavours and different types of chocolate is no different, however this can normally be more of a challenge when looking for Vegan chocolate, no more...if you haven't already tried it The Wizards Magic plant based chocolates are delicious, so in this recipe I am using their Chocolate Orange plant based chocolate that tastes exactly like milk chocolate orange.

INGREDIENTS

Muffin

150g plant based butter

375g caster sugar

325g plain flour

30g cocoa powder

100g vegan dark chocolate melted

1/2 orange zested

350ml soya milk

1 tbsp apple cider vinegar

1tsp bicarb of soda

1/2 tsp salt

1 tsp strong instant coffee dissolved in 30ml of boiling water

Icing

300g salted plant butter

25g cocoa powder

50g The Wizards Magic plant based orange chocolate, melted
1/2 orange zested
400g icing sugar
1-2 tbsp plant based milk (I used soya)

METHOD

1. Preheat your oven to 160 degrees fan and line a muffin tin (12 hole) with muffin cases.
2. Beat with a fork together the soya milk and apple cider vinegar in a jug and leave to one side.
3. Beat the plant based butter and sugar either in a stand or electric hand whisk until soft and creamy, then beat in half of the instant coffee mix.
4. Combine the flour, bicarb, salt and cocoa in a bowl. Then tip into the sugar and butter mixture, add the soya/cider vinegar mix and melted dark chocolate, beat again until completely smooth.
5. Add the zest of half an orange and stir through the mixture with a wooden spoon
6. Spoon the mixture into the muffin cases equally across the 12, they will be quite full.
7. Bake in the oven for 25 minutes or until a skewer comes out clean. Remove from the oven and cool in the tin for the 10 minutes then pop onto a wire rack to cool completely.
8. Combine all of the ingredients in a bowl with the other half of the instant coffee mix, using either an electric hand mixer or stand mixer, beat until completely smooth.
9. Pipe or spread on to the top of the cooled muffins and enjoy!



ENJOY! If you opt for Chocolate Orange Vegan Muffins, please do share a picture!

Chocolate & Peanut Butter No Bake Cheesecake

Chocolate & Peanut Butter No Bake Cheesecake

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

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

INGREDIENTS

Base

300g chocolate digestives
75g melted unsalted butter

Filling

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

Ganache

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

METHOD

1. Line the base of a 23cm springform tin and grease the sides.
2. Crush the digestives either using a rolling pin or in a blender (I use a magimix) until they are a fine crumb.
3. Stir in the melted butter and tip into the base of the tin. Using the back of a spoon pat down until even and firm across the base. Put to one side whilst you make the filling.
4. Put the cream cheese, mascarpone, vanilla essence and double cream into a bowl and using either a hand or stand mixer beat for a couple of minutes, this gives the cream

chance to thicken as well as combining the ingredients.

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

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

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

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

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

10. Leave to stand for a few minutes before then mixing thoroughly with a balloon whisk until it has fully combined and you have a smooth, pourable ganache. (if you haven't heated the cream quite enough and so all the chocolate hasn't melted pop in the microwave for 10 second intervals, keep stirring after each time as you don't want to overheat).

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

12. Optional: grate some white chocolate over the top

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

Store in the fridge



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

Kinder Filled Cookie Loaf

Kinder Filled Cookie Loaf

So this one is soooooo naughty, but utter heaven if you love kinder and love cookies, I've taken inspo from so many images I've seen on insta for this, but what I prefer to the "cookie pies" I've seen plenty of is that you can portion out and slice much easier using a loaf shape, I've also found the bake time to be really consistent this way too. It's an extremely easy recipe too!

If you can't get hold of the white chocolate hazelnut spread, you can easily swap out for Nutella instead, it works just as well. You can buy the white chocolate hazelnut spread from Morrisons, I have linked [here](#)

Top tip: Take the time to line your tin, it makes it so much easier removing it.

INGREDIENTS

200g unsalted butter
220g light brown sugar
105g granulated sugar
1 large egg
1 large egg yolk
1 tsp vanilla essence
430g plain flour
2 tbsp cornflour
1 tsp bicarb of soda
Pinch of salt
350g milk chocolate chips
600g white chocolate hazelnut spread
10 kinder chocolate mini bars [here](#)

METHOD

1. Line a loaf tin with greaseproof paper make sure the sides are overhanging, this makes it easier to remove later and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the egg, egg yolk and vanilla extract and beat until combined.
3. Add flour, cornflour, bicarb, salt and beat again until a dough is formed
4. Add in chocolate chips and beat until fully combined
5. Line the base of the tin with roughly a just under a 1/3 of the dough, then use another 1/3 to line the sides to make in effect an open cookie pie.

6. Lay the 10 mini Kinder bars on top of the cookie base evenly spaced.
7. Spoon in the white chocolate hazelnut spread on top of the Kinder bars and fill the cookie pie.
8. Use the final just over a 1/3 of the cookie dough to make a lid and secure to close the pie.
9. Place in the oven on the middle shelf and cook for 25 minutes, the top should be a golden brown.
10. Remove from oven, leave in the tin 40 minutes, then once the tin is cool enough put the tin in the fridge and leave there for 4 hours to set.
11. Once it is set remove from the fridge, using the over hanging edges of the greaseproof remove from the tin and slice to serve.
12. It's absolutely beautiful served with ice cream.

Store in the fridge!



ENJOY! If you opt for Kinder Filled Cookie Loaf, please do

share a picture!

Chocolate & Cherry Cupcakes

Chocolate & Cherry Cupcakes

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

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

INGREDIENTS

350g fresh cherries (weight including stone), pitted and chopped, then put aside 125g of those in a separate bowl for the icing

200g unsalted butter

200g caster sugar

3 large eggs

1 tsp vanilla extract

200g plain flour

2 tsp baking powder

100g dark chocolate (melted)

150g white chocolate (broken in to pieces)

For the topping:

250g unsalted butter

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

METHOD

1. Line a muffin tin with 12 cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
3. Add flour, baking powder and melted dark chocolate and beat until smooth
4. Fold in the white chocolate chips and chopped cherries until combined
5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes.
6. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, melted white chocolate and remaining 125g chopped cherries and beat again until soft and creamy.
9. Either pipe or spoon onto the cooled cupcakes
10. Optional – top with a whole cherry



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

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!

**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**

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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!



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