# Jubilee Blueberry & Strawberry Double Chocolate Brownies

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### **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  $\times$  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!

# Jubilee Blackberry & White Chocolate Cake

# Jubilee Blackberry & White Chocolate Cake

#### **INGREDIENTS**

#### **BLACKBERRY CAKE**

- 300g unsalted butter
- 300g caster sugar
- 100g fresh blackberries
- 5 large eggs
- 300g self-raising flour
- 1/2 tsp vanilla bean paste
- 50g Greek yoghurt (full fat)

#### **ICING**

- 100g white chocolate melted and cooled
- 250g unsalted butter
- 350g icing sugar
- 1/2 tsp vanilla bean paste

#### **DECORATION**

• 100g blackberries

#### **METHOD**

- 1. Grease and line 2  $\times$  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
- 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!