

# Vegetarian Cooking

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## Baking



Radha Soami Satsang Beas

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# INTRODUCTION

When we pursue a spiritual life, which has at its core the love of God, surely we want our lifestyle to reflect these ideals, allowing us to celebrate His creation rather than harm it. A vegetarian diet that holds all life to be sacred is a first step on our journey towards God realisation. We are making a clear and significant statement that our priority is to honour God and his creation by following the vegetarian diet. By eating a diet free of animal products, we are saying that instead of living in a world of exploitation, we are living in a world of love.

As vegetarians, we are embracing a lifestyle of compassion and kindness, not only in our personal life but also in our relationship to the life of the planet. A vegetarian diet has a smaller negative impact on the resources and health of the earth, and also helps to support the ethical treatment of animals. Positive moral choices have significance far beyond our own personal horizon.

When life is full of responsibilities and sometimes overwhelming, we need to find those activities that give us a sense of peace and calm. Taking a little time to cook and bake for ourselves can dissolve the stresses of the day, giving us a sense of wellbeing that can be beyond the goodness of the food itself. There is something nurturing and satisfying about preparing a meal for loved ones.

We live in a time where we risk losing our sense of intimacy and connection with each other, and family meals provide time to relax together, and to enjoy and nurture the bond of community and love. There is a shared sense of pleasure and satisfaction when slicing a fresh loaf of bread or cutting into a home baked cake. Cooking is a wonderful chance to cultivate these values, and it is also an opportunity to be creative and experimental – consequently we have included variations to some of the recipes to inspire a new culinary journey.

The recipes in this book are a collection of our favourite cakes, breads and bakes. Most are classics, some with a modern twist. Baking can seem challenging and scary so we have made the recipes as simple and approachable as possible. With practice, even those that seem a little more complicated can be mastered. We hope the reward is worth the effort.

Enjoy!

# CONTENTS

|                        |     |
|------------------------|-----|
| Baking Hints & Tips    | 1   |
| Conversion Tables      | 5   |
| Ingredient Conversions | 7   |
| Flour Conversions      | 8   |
| Dietary Information    | 9   |
| Cakes                  | 12  |
| Cupcakes & Muffins     | 110 |
| Cookies & Biscuits     | 160 |
| Traybakes & Bars       | 240 |
| Pastries, Pies & Tarts | 280 |
| Breads                 | 356 |
| Glossary Of Terms      | 431 |
| Index                  | 437 |

## CAKES 12

|   |    |
|---|----|
| Almond Cake                             | 13 |
| Almond & Cherry Cake                    | 14 |
| Angel Layer Cake                        | 15 |
| Apple Spice Cake with Maple Buttercream | 16 |
| Apricot & Hazelnut Cake                 | 17 |
| Apricot Summer Cake                     | 18 |
| Baked Cheesecake                        | 19 |
| Baked Chocolate Cheesecake              | 20 |
| Banana Bread                            | 21 |
| Banana Cake                             | 22 |
| Battenberg Cake                         | 23 |
| Blackberry & Apple Loaf                 | 25 |
| Black Forest Cake                       | 26 |
| Black Forest Swiss Roll                 | 27 |
| Blueberry Cake with Lemon Frosting      | 28 |
| Bounty Cake                             | 29 |

|   |    |
|---|----|
| Bundt Cake .....                                | 30 |
| Caraway Seed Loaf .....                         | 31 |
| Carrot Cake with Cream Cheese Frosting .....    | 32 |
| Chai Spice Cake .....                           | 33 |
| Chai Spice Doughnuts with Maple Glaze .....     | 34 |
| Chocolate & Apple Cake .....                    | 35 |
| Chocolate & Avocado Cake .....                  | 36 |
| Chocolate Cake .....                            | 37 |
| Chocolate Fondant Puddings .....                | 39 |
| Chocolate Fudge Cake .....                      | 40 |
| Chocolate Log Cake .....                        | 41 |
| Christmas Cake .....                            | 43 |
| Chocolate & Tahini Mousse Cake .....            | 45 |
| Cinnamon Cake .....                             | 46 |
| Coconut Cake .....                              | 47 |
| Coffee Cake .....                               | 48 |
| Coffee & Walnut Cake .....                      | 49 |
| Cola Cake .....                                 | 50 |
| Courgette Cake with Cream Cheese Frosting ..... | 51 |
| Cranberry & Orange Cake .....                   | 52 |
| Cranberry & Pistachio Loaf .....                | 53 |
| Cream Cake .....                                | 54 |
| Crumb Cake .....                                | 55 |
| Date & Walnut Cake .....                        | 56 |
| Dutch Apple Cake .....                          | 57 |
| English Tea Loaf .....                          | 58 |
| Fruit Cake .....                                | 59 |
| Fruit Loaf .....                                | 60 |
| German Chocolate Cake .....                     | 61 |
| German Plum Cake .....                          | 62 |
| Ginger Cake .....                               | 63 |
| Greek Fruit Cake (St Fanourios Cake) .....      | 64 |
| Honey Cake .....                                | 65 |
| Lamingtons .....                                | 66 |
| Lebanese Semolina Cake .....                    | 67 |
| Lemon Drizzle Cake .....                        | 68 |
| Lemon, Lime & Coconut Cake .....                | 69 |
| Lemon Poppy Seed Cake with Coconut Cream .....  | 70 |
| Madeira Cake .....                              | 71 |
| Mandarin Upside Down Cake .....                 | 72 |

|  |     |
|--|-----|
| Mango Cake .....                                 | 73  |
| Marble Cake .....                                | 74  |
| Marmalade Loaf .....                             | 75  |
| Mocha Breakfast Loaf .....                       | 76  |
| Molten Lava Cake .....                           | 77  |
| New York Cheesecake .....                        | 78  |
| Orange & Almond Cake with Orange Frosting .....  | 79  |
| Oreo Cake .....                                  | 80  |
| Passion Fruit Loaf .....                         | 81  |
| Pineapple Cake .....                             | 82  |
| Peanut Butter Cake .....                         | 83  |
| Pineapple Upside Down Cake .....                 | 85  |
| Pumpkin Cake with Cream Cheese Frosting .....    | 86  |
| Rainbow Cake .....                               | 87  |
| Red Velvet Cake with Cream Cheese Frosting ..... | 88  |
| Rhubarb & Custard Cake .....                     | 89  |
| Salted Caramel Cake .....                        | 91  |
| Spiced Fruit Cake with Orange Icing .....        | 93  |
| Sicilian Orange Cake .....                       | 95  |
| Sponge Cake .....                                | 96  |
| Sticky Orange Cake with Marmalade Glaze .....    | 97  |
| Sticky Toffee Pudding .....                      | 98  |
| Summer Fruits Crumb Cake .....                   | 99  |
| Swiss Roll .....                                 | 100 |
| Toffee Apple Upside Down Cake .....              | 101 |
| Vanilla Cake .....                               | 102 |
| Victoria Sponge .....                            | 103 |
| White Chocolate Cheesecake .....                 | 104 |
| White Chocolate & Raspberry Gateau .....         | 105 |
| Yogurt Cake .....                                | 107 |

## **CUPCAKES & MUFFINS 110**

---

|                                       |     |
|---------------------------------------|-----|
| Almond & Jam Cupcakes .....           | 111 |
| Banana & Chocolate Chip Muffins ..... | 112 |
| Banana Cupcakes .....                 | 113 |
| Black Forest Cupcakes .....           | 114 |
| Blackberry Oatmeal Muffins .....      | 115 |
| Blueberry Cornmeal Muffins .....      | 116 |
| Blueberry Muffins .....               | 117 |
| Bran Muffins .....                    | 118 |

|  |     |
|--|-----|
| Breakfast Porridge Muffins .....             | 119 |
| Cappuccino Cupcakes .....                    | 120 |
| Carrot & Apple Breakfast Muffins .....       | 121 |
| Carrot Cake Muffins .....                    | 122 |
| Celebration Sprinkle Cupcakes .....          | 123 |
| Chocolate Choc Chip Muffins .....            | 124 |
| Chocolate & Salted Caramel Cupcakes .....    | 125 |
| Chocolate Cupcakes .....                     | 127 |
| Chocolate Mint Cupcakes .....                | 129 |
| Coconut Chocolate Cupcakes .....             | 130 |
| Coconut Cupcakes .....                       | 131 |
| Coconut Passion Fruit Cupcakes .....         | 132 |
| Coffee & Chocolate Chip Muffins .....        | 133 |
| Coffee Cupcakes & Espresso Buttercream ..... | 134 |
| Cookies & Cream Cupcakes .....               | 135 |
| Courgette Muffins .....                      | 136 |
| Cranberry & Orange Muffins .....             | 137 |
| Ginger Spiced Muffins .....                  | 138 |
| Gooseberry Fool Cupcakes .....               | 139 |
| Jam Doughnut Cupcakes .....                  | 140 |
| Lemon Poppy Seed Muffins .....               | 141 |
| Maple Cupcakes .....                         | 142 |
| Mince Pie Muffins .....                      | 143 |
| Peanut Butter Cupcakes .....                 | 144 |
| Pecan Maple Muffins .....                    | 145 |
| Red Velvet Cupcakes .....                    | 146 |
| Rhubarb Crumble Muffins .....                | 147 |
| Rosewater Pistachio Cupcakes .....           | 149 |
| Savoury Vegetable Muffins .....              | 150 |
| Salted Caramel Cupcakes .....                | 151 |
| Strawberry & Pistachio Cupcakes .....        | 153 |
| Sweet Potato Muffins .....                   | 154 |
| Tomato & Basil Muffins .....                 | 155 |
| Vanilla Cupcakes .....                       | 156 |
| Vanilla Cupcakes with Buttercream .....      | 157 |

## **COOKIES & BISCUITS** **160**

---

|   |     |
|---|-----|
| Anzac Biscuits .....                          | 161 |
| Baci Di Dama (Italian Hazelnut Cookies) ..... | 162 |
| Black & White Cookies .....                   | 163 |



|   |     |
|---|-----|
| Blueberry Nut Scones .....                          | 164 |
| Breakfast Cookies .....                             | 165 |
| Carrot Cake Cookies .....                           | 166 |
| Chai Shortbread .....                               | 167 |
| Cheese Crackers .....                               | 168 |
| Cheese Scones .....                                 | 169 |
| Cheesy Biscuits .....                               | 170 |
| Chocolate Biscuits .....                            | 171 |
| Chocolate Bottom Coconut Macaroons .....            | 172 |
| Chocolate Chip & Coconut Macaroons .....            | 173 |
| Chocolate Chip Cookies .....                        | 174 |
| Chocolate Chip & Nut Cookies .....                  | 175 |
| Chocolate Dipped Ginger Snaps .....                 | 176 |
| Chocolate Mint Thins .....                          | 177 |
| Chocolate Orange Cookie Sandwich .....              | 178 |
| Chocolate Peanut Butter Cookies .....               | 179 |
| Chocolate Sandwich Cookies with Cream Filling ..... | 180 |
| Christmas Cookies .....                             | 181 |
| Coconut Biscuits .....                              | 182 |
| Coconut Cookies .....                               | 183 |
| Coconut Ring Cookies .....                          | 184 |
| Cranberry, Orange & Pistachio Cookies .....         | 185 |
| Custard Cream Biscuits .....                        | 186 |
| Dairy Free Chocolate Chip Cookies .....             | 187 |
| Danish Butter Cookies .....                         | 188 |
| Dark Chocolate & Almond Cookies .....               | 189 |
| Digestive Biscuits .....                            | 190 |
| Double Chocolate Chip Cookies .....                 | 191 |
| Earl Grey Tea Cookies .....                         | 192 |
| Florentines .....                                   | 193 |
| Gingerbread Biscuits .....                          | 194 |
| Gingerbread Men .....                               | 195 |
| Ginger Jam Biscuits .....                           | 196 |
| Hazelnut & Orange Cookies .....                     | 197 |
| Hearty Peanut Butter Cookies .....                  | 198 |
| Iced Gems .....                                     | 199 |
| Jaffa Cakes .....                                   | 200 |
| Jam Sandwich Biscuits .....                         | 201 |
| Kourabiedes (Greek Christmas Cookies) .....         | 202 |
| Lemon Biscuits with Cream Cheese Filling .....      | 203 |

|   |     |
|---|-----|
| Lemon Shortbread .....                                | 204 |
| Macadamia Nut Cookies .....                           | 205 |
| Madeleines .....                                      | 206 |
| Millionaires Shortbread .....                         | 207 |
| Oatcakes .....  | 208 |
| Oatmeal Cookies .....                                 | 209 |
| Oatmeal Raisin Cookies .....                          | 210 |
| Olive & Herb Buckwheat Crackers .....                 | 211 |
| Orange & Chocolate Chip Cookies .....                 | 212 |
| Orange Biscotti .....                                 | 213 |
| Orange & Cranberry Scones .....                       | 215 |
| Peanut Butter Cookies .....                           | 216 |
| Raisin Cookies .....                                  | 217 |
| Rich Tea Biscuits .....                               | 218 |
| Salted Peanut Biscuits .....                          | 219 |
| Savoury American Biscuits .....                       | 220 |
| Scones .....  | 221 |
| Scottish Shortbread (Petticoat Tails) .....           | 222 |
| Shortbread Fingers .....                              | 223 |
| Spiced Cookies with White Chocolate & Pistachio ..... | 224 |
| Spiced German Cookies (Lebkuchen) .....               | 225 |
| Strawberries & Cream Macarons .....                   | 227 |
| Stem Ginger Cookies & Dark Chocolate .....            | 230 |
| Strawberry Shortcake Biscuits .....                   | 231 |
| Swedish Thumb Print Cookies (Rosenmunnar) .....       | 232 |
| Triple Chocolate Cookies .....                        | 233 |
| Vanilla Biscuits .....                                | 234 |
| Viennese Whirls .....                                 | 235 |
| Wagon Wheels .....                                    | 236 |
| Wedding Cookies .....                                 | 237 |
| Whoopie Pies .....                                    | 238 |

## **TRAYBAKES & BARS**

**240**

|                              |     |
|------------------------------|-----|
| Adzuki Bean Brownies .....   | 241 |
| Apple Crumble Traybake ..... | 242 |
| Apple & Date Cake Bars ..... | 243 |
| Apple & Figs Traybake .....  | 244 |
| Blackberry Traybake .....    | 245 |
| Blondies .....               | 246 |
| Brownies .....               | 247 |

|  |     |
|--|-----|
| Caramel Bars .....                             | 248 |
| Carrot Cake Traybake .....                     | 249 |
| Cereal Bars .....                              | 250 |
| Cherry & Chocolate Chewy Cereal Bars .....     | 251 |
| Chocolate Chip Oatmeal Bars .....              | 252 |
| Chocolate Crunch .....                         | 253 |
| Chocolate Squares with Fudge Icing .....       | 254 |
| Dairy Free Blondies .....                      | 255 |
| Digestive Biscuit Bars .....                   | 256 |
| Flapjacks .....                                | 257 |
| Fruit & Nut Bars .....                         | 258 |
| Fruity Oat Bars .....                          | 259 |
| Fudgy Chocolate Brownies .....                 | 260 |
| Ginger Blondies .....                          | 261 |
| Granola .....                                  | 262 |
| Granola Bars .....                             | 263 |
| Layer Fruit Bars .....                         | 264 |
| Lemon Bars .....                               | 265 |
| Lemon Drizzle Cake Bars .....                  | 266 |
| Maple & Cranberry Granola .....                | 267 |
| Mixed Seed Bars .....                          | 268 |
| Nutty Flapjacks .....                          | 269 |
| Peanut Butter Breakfast Bars .....             | 270 |
| Pecan Bars .....                               | 271 |
| Pistachio, Apricot & Dark Chocolate Bars ..... | 272 |
| Plum & Cinnamon Oat Slices .....               | 273 |
| Pumpkin Cheesecake Squares .....               | 274 |
| Raspberry Oat Bars .....                       | 275 |
| Sesame Oat Snaps .....                         | 277 |
| Wholemeal Fig Bars .....                       | 278 |

## **PASTRIES, PIES & TARTS** **280**

---

|  |     |
|--|-----|
| Croissant Dough (Viennoiserie Laminated Dough) ..... | 281 |
| Filo Pastry .....                                    | 283 |
| Puff Pastry .....                                    | 284 |
| Shortcrust Pastry .....                              | 285 |
| Apple Crumble .....                                  | 286 |
| Apple Pan Dowdy .....                                | 287 |
| Apple Pie .....                                      | 288 |
| Apple Strudel .....                                  | 289 |

|                                       |     |
|---------------------------------------|-----|
| Apple Turnovers .....                 | 290 |
| Arlettes .....                        | 291 |
| Bakewell Tart .....                   | 292 |
| Baklava .....                         | 293 |
| Blackberry Cobbler .....              | 294 |
| Blueberry Hand Pies .....             | 295 |
| Blueberry & Lemon Mille-Feuille ..... | 296 |
| Blueberry & Maple Mini Pies .....     | 297 |
| Bread & Butter Pudding .....          | 298 |
| Cappuccino Mousse Pie .....           | 299 |
| Caramel & Chocolate Tart .....        | 300 |
| Cherry Pie .....                      | 301 |
| Chocolate Peanut Butter Tart .....    | 302 |
| Chocolate Raspberry Tart .....        | 303 |
| Chocolate Tart .....                  | 305 |
| Cinnamon Swirl Pastry .....           | 306 |
| Croissants .....                      | 307 |
| Coconut Cream Pie .....               | 309 |
| Deep Dish Apple Pie .....             | 310 |
| Danish Pastry .....                   | 311 |
| Fig Tart .....                        | 313 |
| Frangipane Tart .....                 | 315 |
| French Apple Tart .....               | 317 |
| Fruit Cobbler .....                   | 318 |
| Fruit Pie Crumble .....               | 319 |
| Key Lime Pie .....                    | 320 |
| Kouign-Amann .....                    | 321 |
| Lemon Meringue Pie .....              | 322 |
| Lemon Tart .....                      | 323 |
| Mince Pies .....                      | 324 |
| Mini Apple Pies .....                 | 325 |
| Mini Berry Tarts .....                | 326 |
| Mini Banoffee Pies .....              | 327 |
| Mini Pistachio Frangipane Tarts ..... | 329 |
| Nut Cream Crunchy Gateau .....        | 330 |
| Palmiers .....                        | 331 |
| Peach Galette .....                   | 332 |
| Pavlova .....                         | 333 |
| Peach Rose Tarts .....                | 335 |
| Peach Tart .....                      | 336 |

|  |     |
|--|-----|
| Pear & Apple Strudel .....             | 337 |
| Pear Tart Tatin .....                  | 338 |
| Pecan Pie .....                        | 339 |
| Pistachio Chocolate Twists .....       | 340 |
| Plum & Almond Tart .....               | 341 |
| Portuguese Custard Tart .....          | 342 |
| Pumpkin Pie .....                      | 343 |
| Quick Pain Aux Chocolate .....         | 344 |
| Quick & Easy Croissants .....          | 345 |
| Rhubarb, Strawberry & Banana Pie ..... | 347 |
| Strawberry & Peanut Crunch Pie .....   | 348 |
| Strawberry Empanadas .....             | 349 |
| Strawberry Tart .....                  | 350 |
| Strawberry Mille-Feuille .....         | 351 |
| Tiramisu .....                         | 353 |
| Treacle Tart .....                     | 354 |

## **BREADS**

**356**

---

|   |     |
|---|-----|
| Bagels .....                                    | 357 |
| Brioche .....                                   | 359 |
| Burger Buns .....                               | 361 |
| Baguette .....                                  | 363 |
| Calzone .....                                   | 364 |
| Caribbean Coconut Bread .....                   | 365 |
| Challah .....                                   | 366 |
| Cheese & Onion Pull Apart Pinwheels .....       | 367 |
| Chocolate & Orange Twists .....                 | 368 |
| Chelsea Buns .....                              | 369 |
| Chocolate Babka .....                           | 371 |
| Christstollen .....                             | 373 |
| Ciabatta Bread .....                            | 375 |
| Cinnamon Rolls with Cream Cheese Frosting ..... | 377 |
| Cornbread .....                                 | 379 |
| Cornmeal Loaf .....                             | 380 |
| Dough Balls with Garlic Butter .....            | 381 |
| Crumpets .....                                  | 383 |
| English Muffins .....                           | 384 |
| English Tea Cakes .....                         | 385 |
| Focaccia .....                                  | 386 |
| Fougasse .....                                  | 387 |

|   |     |
|---|-----|
| Garlic Croutons .....                   | 389 |
| Mozzarella & Basil Stromboli .....      | 390 |
| No-Knead Wholemeal Loaf .....           | 391 |
| Olive Oil Bread .....                   | 392 |
| Panforte .....                          | 393 |
| Pizza Dough .....                       | 394 |
| Pitta .....                             | 395 |
| Plaited Loaf .....                      | 397 |
| Potato Bread (Kartoffelbrot) .....      | 399 |
| Pretzels .....                          | 401 |
| Russian Black Bread .....               | 403 |
| Rye Bread .....                         | 405 |
| Rosemary Dinner Rolls .....             | 407 |
| Seeded Loaf .....                       | 408 |
| Salt & Pepper Breadsticks .....         | 409 |
| Soda Bread .....                        | 411 |
| Sourdough Starter .....                 | 412 |
| Sourdough Loaf .....                    | 413 |
| Spelt Bread .....                       | 415 |
| Stuffed Stromboli .....                 | 417 |
| Spiced Pepper & Feta Cheese Bread ..... | 419 |
| Tear & Share Garlic Bread .....         | 420 |
| Tiger Loaf .....                        | 421 |
| Twist Bread .....                       | 422 |
| White Bloomer Loaf .....                | 423 |
| White Bread .....                       | 424 |
| White Cob Loaf .....                    | 425 |
| White Bread Rolls .....                 | 427 |
| White Sandwich Loaf .....               | 428 |
| Wholemeal Bread .....                   | 429 |

# BAKING HINTS & TIPS

All of the recipes in this book have been tested to ensure they are easy to use, the ingredients are accessible, and they taste delicious. Baking can be described as an exact science, and sometimes seems challenging but as with anything, practice makes perfect. Each bake will bring you more confidence, so rule number one, don't give up! Your first bakes may not turn out as you expect but by sticking to the recipes and following these Hints and Tips, you will master baking in no time.

## General baking

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Start by reading the recipe through.

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Gather all of your ingredients before starting the recipe.

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Measuring in grams with scales is the most accurate.

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It is recommended ingredients are at room temperature, unless the recipe indicates otherwise.

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Sifting your dry ingredients will give you lighter and fluffier cakes.

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When greasing baking tins or trays, use cold butter or margarine.

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When making cake batter or cookie and biscuit doughs, take care not to develop the gluten too much by overmixing.

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To prevent chocolate chips, nuts, and dried fruit from sinking to the bottom of a cake during baking, toss them in a little flour before folding them into your batter.

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## Using the oven

---

Do not open the oven door in the first 15 minutes of baking.

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If the bakes are browning too quickly, cover the top with aluminium foil, and then continue baking for the remaining time.

---

If baked cakes are higher in the middle, next time use bake-even strips or simply wrap and tie a damp piece of cloth around the outside of the baking tin, and then place in the oven. This will ensure the cake will rise and bake evenly.

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Using an oven thermometer can be helpful to determine the exact temperature of your oven.

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## Baking beans or weights

Baking beans or weights are used during the blind baking process. They can also be substituted with dried (uncooked) beans, pulses or rice. These cannot be cooked and consumed afterwards, so keep them in a jar and use them only for this purpose.

**Making a recipe suitable for vegans**

The only ingredients in this book unsuitable for a vegan diet are dairy and honey, so almost all recipes can be made vegan by simply using an alternative substitute.

Be sure to check that all the other ingredients in the recipe are also vegan such as extracts and chocolate chips.

You can use the following ingredients to substitute dairy products:

---

|        |   |
|--------|---|
| Milk   | Soya milk is recommended for baking but other alternatives such as nut, rice, coconut or oat milk can also be used. |
| Butter | Vegan butter or vegetable margarine.  |
| Yogurt | Dairy free yogurt such as soya, coconut or almond.  |
| Honey  | Maple, agave, or other plant syrups.  |

---

**Making a recipe gluten free**

Almost all recipes can be made gluten free by swapping wheat flour for gluten free flour blends. Note that gluten free flours may absorb more liquid than wheat flour, so you may need to slightly increase the amount of liquid in the recipe.

Be sure to check that all the other ingredients in the recipe are also gluten free such as baking powder, extracts and oats.

You can use the following gluten free flour types to make your own flour blend - almond, buckwheat, chickpea, coconut, corn, lentil, pea, rice and tapioca.

**Making a recipe sugar free**

Almost all recipes can be made sugar-free by replacing the sugar with unrefined sweeteners such as maple syrup, agave nectar, coconut sugar or xylitol.

Coconut sugar and xylitol can be swapped for the same measurement as the sugar, whereas liquid sweeteners should be reduced to two thirds of the amount indicated in the recipe.



## Pastry

---

When making pastry, ensure that all of the ingredients are cold.

---

When handling homemade or store-bought pastry, make sure it is cold for best results.

---

Always roll out the pastry to the desired size, never stretch it, otherwise it will spring back when baking.

---

## Sugars

The recipes in this book use different types of sugars for different recipes.

Should a recipe simply say sugar, you can use either caster sugar or granulated sugar. However, it is recommended that if a particular sugar is specified, it will give the best results. If a different sugar is used, it will react in a different way, and the bake may vary. If it is not possible to use the specified sugar, the end result may not be as expected but pleasurable all the same.

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Caster sugar dissolves easily in batters and fats. It is ideal for creating light, fluffy textures.

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Granulated sugar is slightly grainy in texture but still dissolves easily and can replace caster sugar. However, it does not caramelize as quickly and the end result is slightly crumbly, rather than light and fluffy.

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Demerara sugar has a coarse crystal structure, which has a higher heat resistance, and gives a more crunchy texture.

---

Light soft brown sugar and light muscovado sugar will give a moist, fudge like texture, with a caramel taste.

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Dark soft brown sugar and dark muscovado sugar will give a moist, fudge like texture, with a deep, earthy caramel taste.

---

## Vinegars

Different vinegars have different flavours and acidic qualities. For baking, the use of apple cider vinegar or white vinegar is recommended. These can also be substituted for lemon juice.

## Buttermilk

A replacement for buttermilk can be made by thinning down yogurt or thickening milk.

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|              |   |
|--------------|---|
| Using yogurt | Mix 50:50 yogurt and water and use as a replacement for buttermilk. |
|--------------|---|

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|            |  |
|------------|--|
| Using milk | Stir 1 tablespoon of apple cider vinegar or lemon juice into the milk and set aside for 5 minutes. When the mixture slightly thickens, it is ready to be used as a replacement for buttermilk. |
|------------|--|

---

## Yeast

There are many different types of packaged dry yeast. The main types are 'instant', 'fast-action' and 'active dry yeast'. They can be used interchangeably for the recipes in this book. The more fresh the yeast, the better, so buy the most fresh available by checking the sell-by date.

It is always recommended to bloom (activate) the yeast before using it in a recipe, even if the package suggests adding it directly to the dough mix. Blooming ensures that the yeast is active, and saves you from finding out later in the process, that it was defective. To bloom the yeast, add it to warm water (34°C / 93°F), stir and let it stand for a few minutes. If it is active, bubbles will appear at the surface of the liquid. If you find that the yeast does not bloom, simply discard and start again with a new packet.

Fresh yeast, also known as baker's yeast, can be used instead of dried yeast in all of the bread recipes. Use 3 times more fresh yeast than the recipe indicates for dried yeast.

## Kneading dough

---

|                 |   |
|-----------------|---|
| By hand         | If a recipe instructs the dough is kneaded using a machine, you can also knead the dough by hand by increasing the kneading time by 2 to 3 times. |
| Using a machine | If a recipe instructs the dough is kneaded by hand, you can also knead the dough using a machine by reducing the kneading time by half.           |

---

## Proving dough

When proving a dough, the ideal temperature is between 18°C / 64°F to 24°C / 75°F (room temperature).

# CONVERSION TABLES

| Temperatures |     |     | Measurements |      | Yeast Conversions |        |            |
|--------------|-----|-----|--------------|------|-------------------|--------|------------|
| °C           | °F  | Gas | cm           | inch | g                 | oz     | cups       |
| 100          | 210 |     | 1/4          | 1/8  | 3 1/2             | 1/8 oz | 1 1/4 tsp  |
| 110          | 225 | 1/4 | 1/2          | 1/4  | 7                 | 1/4 oz | 2 1/2 tsp  |
| 120          | 250 | 1/2 | 1            | 1/2  | 10 1/2            | 1/3 oz | 3 1/2 tsp  |
| 140          | 275 | 1   | 2 1/2        | 1    | 14                | 1/2 oz | 1 1/2 tbsp |
| 150          | 300 | 2   | 5            | 2    |                   |        |            |
| 160          | 325 | 3   | 7 1/2        | 3    |                   |        |            |
| 165          | 325 | 3   | 10           | 4    |                   |        |            |
| 170          | 325 | 3   | 12 1/2       | 5    |                   |        |            |
| 175          | 350 | 4   | 15           | 6    |                   |        |            |
| 180          | 350 | 4   | 18           | 7    |                   |        |            |
| 190          | 375 | 5   | 20           | 8    |                   |        |            |
| 200          | 400 | 6   | 23           | 9    |                   |        |            |
| 220          | 425 | 7   | 25           | 10   |                   |        |            |
| 230          | 450 | 8   | 28           | 11   |                   |        |            |
| 240          | 475 | 9   | 30           | 12   |                   |        |            |
| 250          | 480 | 9   | 33           | 13   |                   |        |            |

  

| Cake Tin Sizes |      |        |      |
|----------------|------|--------|------|
| round          |      | square |      |
| cm             | inch | cm     | inch |
| 15             | 6    | 13     | 5    |
| 18             | 7    | 15     | 6    |
| 20             | 8    | 18     | 7    |
| 23             | 9    | 20     | 8    |
| 25             | 10   | 23     | 9    |
| 28             | 11   | 25     | 10   |
| 30             | 12   | 28     | 11   |

Please note, it is best to follow one type of measurement where possible (avoid mixing grams, ounces and cups). Conversions for UK cup sizes versus US cup sizes will vary. Numbers have been rounded up or down for ease of use.

## Weights

| g   | oz             |
|-----|----------------|
| 10  | $\frac{1}{3}$  |
| 15  | $\frac{1}{2}$  |
| 30  | 1              |
| 40  | $1\frac{1}{3}$ |
| 45  | $1\frac{1}{2}$ |
| 55  | 2              |
| 70  | $2\frac{1}{2}$ |
| 85  | 3              |
| 100 | $3\frac{1}{2}$ |
| 115 | 4              |
| 140 | 5              |
| 170 | 6              |
| 200 | 7              |
| 225 | 8              |
| 255 | 9              |
| 285 | 10             |
| 310 | 11             |
| 340 | 12             |
| 370 | 13             |
| 395 | 14             |
| 425 | 15             |
| 455 | 1 lb           |
| 680 | 1 lb 8 oz      |
| 910 | 2 lb           |

## Liquids

| ml  | floz                    | cups                       |
|-----|-------------------------|----------------------------|
| 5   |                         | 1 tsp                      |
| 10  | $\frac{1}{3}$           | 2 tsp                      |
| 15  | $\frac{1}{2}$           | 1 tbsp                     |
| 20  | $\frac{2}{3}$           | 4 tsp                      |
| 30  | 1                       | 2 tbsp                     |
| 45  | $1\frac{1}{2}$          | 3 tbsp                     |
| 60  | 2                       | $\frac{1}{4}$ cup          |
| 80  | $2\frac{2}{3}$          | $\frac{1}{3}$ cup          |
| 100 | $3\frac{1}{3}$          | $\frac{1}{3}$ cup + 1 tbsp |
| 120 | 4                       | $\frac{1}{2}$ cup          |
| 160 | $5\frac{1}{3}$          | $\frac{2}{3}$ cup          |
| 180 | 6                       | $\frac{3}{4}$ cup          |
| 210 | 7                       | $\frac{3}{4}$ cup + 2 tbsp |
| 240 | 8 ( $\frac{1}{2}$ pint) | 1 cup                      |
| 300 | 10                      | $1\frac{1}{4}$ cups        |
| 360 | 12                      | $1\frac{1}{2}$ cups        |
| 480 | 16 (1 pint)             | 2 cups                     |

Conversions can be calculated by using the following:

|             |                                   |
|-------------|-----------------------------------|
| for Weights | $1\text{ g} = 0.035\text{ oz}$    |
|             | $1\text{ oz} = 28.35\text{ g}$    |
| for Liquids | $1\text{ ml} = 0.034\text{ floz}$ |
|             | $1\text{ floz} = 29.57\text{ ml}$ |

# INGREDIENT CONVERSIONS

There are some commonly used ingredients in baking which are also known by different names.

|                               |  |
|-------------------------------|--|
| bicarbonate of soda           | baking soda                            |
| caster sugar                  | superfine sugar                        |
| chickpeas                     | garbanzo beans                         |
| cornflour                     | cornstarch                             |
| courgette                     | zucchini                               |
| dark chocolate (70% or more)  | bittersweet chocolate                  |
| desiccated coconut            | shredded coconut                       |
| digestive biscuits            | graham crackers                        |
| double cream                  | heavy cream                            |
| glucose syrup                 | light corn syrup                       |
| golden syrup                  | cane syrup<br>corn syrup               |
| ground almonds                | almond flour                           |
| icing sugar                   | confectioners' sugar<br>powdered sugar |
| jam or preserve               | jelly                                  |
| marzipan                      | almond paste                           |
| plain chocolate (50% or less) | semisweet chocolate                    |
| plain flour                   | all-purpose flour<br>cake flour        |
| polenta                       | cornmeal                               |
| raisins or sultanas           | golden raisins                         |
| semi-skimmed milk             | reduced-fat milk                       |
| single cream                  | half-and-half                          |
| skimmed milk                  | non-fat milk                           |
| treacle                       | dark corn syrup<br>molasses            |
| vegetable fat                 | shortening                             |
| wholemeal flour               | whole wheat flour                      |

# FLOUR CONVERSIONS

|       | 100% of the whole grain | About 85% of the grain, some bran removed | White Bread Flour       | White Flour       | Very fine flour |
|-------|-------------------------|---|-------------------------|-------------------|-----------------|
| UK    | Wholemeal flour         | Brown bread flour                         | Strong bread flour      | Plain flour       | Patent flour    |
| USA   | Whole wheat flour       | First clear flour                         | High gluten bread flour | All-purpose flour | Pastry flour    |
| INDIA | Chakki atta             | Atta                                      | -                       | Maida / Safed     | -               |

# DIETARY INFORMATION

This book has been designed to be user friendly and practical. The following symbols are used throughout the book to identify recipes that are suitable for specific diets.

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|           |             |  |
|-----------|-------------|--|
| <b>GF</b> | Gluten free | A diet that excludes the protein gluten, found in grains such as wheat, barley and rye. The diet is suitable for those with coeliac disease. |
| <b>V</b>  | Vegan       | A diet that excludes meat, eggs, dairy products and all other animal derived ingredients such as honey.                                      |

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Recipes in this book can be made gluten free, lactose free and vegan by substituting certain ingredients. Please feel free to adapt the recipes according to your taste and dietary needs.







**CAKES**  
CUPCAKES & MUFFINS  
COOKIES & BISCUITS  
TRAYBAKES & BARS  
PASTRIES, PIES & TARTS  
BREADS

# Almond Cake

V

Prep: 20 mins

Bake: 45 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

ground almonds

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1 cup

sugar

200g • 7 oz • 1 cup

salt

1 tsp

baking powder

2 tsp

sunflower oil

125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

soya milk

375ml • 12<sup>1</sup>/<sub>2</sub> floz • 1<sup>1</sup>/<sub>2</sub> cups

+ 1 tbsp

### For the Strawberry Coulis

strawberries

455g • 1 lb

maple syrup

3 tbsp

vanilla essence

1 tsp

lemon juice

1/2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) square baking tin, dust with a little flour and shake out any excess.
3. To make the cake, sift the flour into a large bowl, and then add the almonds, sugar, salt and baking powder. Mix well.
4. Add the oil and milk to the dry ingredients and whisk to form a smooth batter.
5. Pour the batter into the prepared baking tin.
6. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.
7. To make the coulis, cut the strawberries in half and place in a saucepan. Add the maple syrup, vanilla essence and lemon juice and simmer over a medium heat for 10 minutes. Set aside to cool. Serve a slice of cake with a spoon of the strawberry coulis.

# Almond & Cherry Cake

Prep: 15 mins

Bake: 50 mins

Serves: 8 to 10

## Ingredients

### For the Cake

self-raising flour

200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

ground almonds

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

granulated sugar

200g • 7 oz • 1 cup

baking powder

1 tsp

sunflower oil

120ml • 4 floz • 1/2 cup

milk

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

almond extract

2 tsp

apple cider vinegar

1 tbsp

glace cherries, chopped

200g • 7 oz • 1 cup

### For the Topping

icing sugar, for dusting

almond flakes, for decoration

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. To make the cake, sift the flour, almonds, sugar and baking powder into a large bowl and mix together.
4. Put the oil, milk, almond extract and vinegar into a jug and stir well.
5. Slowly stir the wet mixture into the dry ingredients to form a batter.
6. Fold the chopped cherries into the batter.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 45 to 50 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. Dust the cake with the icing sugar and almond flakes.

# Angel Layer Cake

Prep: 20 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

355g • 12<sup>1</sup>/<sub>2</sub> oz • 3 cups

baking powder

1 tsp

bicarbonate of soda

1 tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

sugar

2<sup>1</sup>/<sub>2</sub> tbsp

sweetened condensed milk

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

water

210ml • 7 floz • <sup>3</sup>/<sub>4</sub> cup + 2

tbsp

white vinegar

2 tbsp

vanilla extract

2 tbsp

butter, melted

110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

pink & yellow food colouring

### For the Icing

butter, softened

55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

icing sugar

115g • 4 oz • 1 cup

milk

1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin. Cut a long sheet of baking paper and fold to create 3 separate sections about 10 cm (4 inches) wide within the baking tin. Each section will be filled with a different coloured cake batter.
3. To make the cake, sift the flour, baking powder, bicarbonate of soda, salt and sugar into a large bowl.
4. In a separate bowl, mix together the condensed milk, water, vinegar, vanilla extract and butter.
5. Form a well in the centre of the dry ingredients, then pour in the wet mixture and whisk to form a smooth batter.
6. Divide the batter equally between three separate bowls. Blend the yellow colour into the first, the pink colour into the second and leave the third plain.
7. Pour the three separate batter mixes into the prepared sections of the baking tin.
8. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. To make the icing, cream the butter, icing sugar and milk in a large bowl, until pale, light and fluffy.
11. Trim the outer edges of all three cakes to create uniform sizes.
12. Spread half the icing on top of the yellow cake layer, then place the pink cake layer on top. Spread the remaining buttercream on the pink cake layer, then place the vanilla cake layer on top.

# Apple Spice Cake with Maple Buttercream

Prep: 35 mins

Bake: 30 mins

Serves: 12

## Ingredients

### For the Cake

lukewarm milk  
310ml • 10<sup>1</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>4</sub> cups  
+ 1 tbsp

apple cider vinegar  
2 tsp

plain flour  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

baking powder  
1 tsp

bicarbonate of soda  
1 tsp

ground cinnamon  
2 tsp

ground allspice  
1/2 tsp

ground ginger  
1/2 tsp

salt  
1/2 tsp

butter, softened  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

brown sugar  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1 cup

vanilla extract  
2 tsp

2 apples, grated

pecans, chopped  
90g • 3<sup>1</sup>/<sub>4</sub> oz • 3/4 cup

### For the Maple Buttercream

icing sugar  
450g • 1 lb • 4 cups

butter, softened  
85g • 3 oz • 1/4 cup + 2 tbsp

maple syrup  
85g • 3 oz • 1/4 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 18 cm (7 inch) round cake tins.
3. To make the cake, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. Sift the flour into a large bowl, then add the baking powder, bicarbonate of soda, cinnamon, allspice, ginger and salt, and mix together.
5. In a separate bowl, cream the butter and brown sugar until pale, light and fluffy.
6. Beat in the vanilla extract and the milk mixture, until smooth.
7. Pour the wet mixture and the grated apples into the dry ingredients, and lightly fold together to form the batter, take care not to over mix.
8. Divide the batter between the prepared tins and spread evenly.
9. Bake in the preheated oven for 25 minutes or until a toothpick inserted into centre comes out clean.
10. Transfer to a wire rack and cool.
11. To make the buttercream, beat the butter, icing sugar and maple syrup in a bowl until light and fluffy.
12. Once the cakes have cooled, evenly spread half of the buttercream on the top of one cake. Then place the second cake on top and cover the top and sides with the remaining buttercream.
13. Gently press small handfuls of the pecans into the sides of the cake.

# Apricot & Hazelnut Cake

Prep: 30 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

### For the Cake

dried apricots  
55g • 2 oz • 1/2 cup

water, plus extra  
300ml • 10 fl oz • 1 1/4 cups

juice of 1 lemon

butter, softened  
110g • 4 oz • 1/2 cup

sugar  
170g • 6 oz • 3/4 cup + 2 tbsp

plain flour  
225g • 8 oz • 1 3/4 cups + 2  
tbsp

ground mixed spice  
1 tsp

bicarbonate of soda  
1 tsp

toasted hazelnuts, chopped  
110g • 4 oz • 3/4 cup

### For the Icing

cream cheese  
140g • 5 oz • 1/2 cup + 2 tbsp

sugar, plus extra  
50g • 1 3/4 oz • 1/4 cup

dried apricots, chopped  
45g • 1 1/2 oz • 1/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line an 18 cm (7 inch) round cake tin with baking paper.
3. To make the cake, put the water and apricots in a saucepan and bring to the boil. Then reduce the heat to low and simmer gently for 20 minutes or until the apricots are soft.
4. Puree the soft apricots and liquid in the saucepan using a blender and add the lemon juice. Pour the mixture into a measuring jug and add enough water to make 150ml (5 fl oz • 2/3 cup) of liquid.
5. Cream the butter and sugar in a large bowl until pale, light and fluffy.
6. Add the apricot puree to the creamed mixture. Then sift the flour, mixed spice, and bicarbonate of soda to the mixture and stir together to form a batter.
7. Fold in the chopped hazelnuts and mix well.
8. Pour the batter into the prepared cake tin.
9. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.
11. To make the icing, blend the cream cheese, sugar and apricots in a bowl, adding more sugar if required.
12. Spread the icing on top of the cooled cake and serve. Keep in the fridge.

# Apricot Summer Cake

Prep: 15 mins

Bake: 40 mins

Serves: 8

## Ingredients

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

sunflower oil  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

apple cider vinegar  
1 tbsp

lemon juice  
1 tbsp

vanilla extract  
1 tsp

self-raising flour  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>2</sup>/<sub>3</sub> cups

soft brown sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

10 to 12 apricots, halved

icing sugar, for dusting

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. Stir together the milk, oil, vinegar, lemon juice and vanilla extract in a bowl.
4. In a separate large bowl, sift the flour, sugar and baking powder and mix together.
5. Add the wet mixture to the dry ingredients, and blend to form a smooth batter.
6. Pour the batter into the prepared cake tin.
7. Place the apricot pieces on top of the batter, cut side up, creating a circular pattern.
8. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the cake tin for 15 minutes, then transfer to a wire rack.
10. Dust with the icing sugar.

## Variation - Plum Summer Cake

10 to 12 plums, halved

At step 6, replace the apricots with plums and continue to follow the recipe.



# Baked Cheesecake

Prep: 30 mins + chilling and cooling

Bake: 1 hour

Serves: 8 to 10

## Ingredients

### For the Crust

plain biscuits  
150g • 5 <sup>1</sup>/<sub>3</sub> oz

butter, melted  
75g • 2 <sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

### For the Filling

sugar  
225g • 8 oz • 1 cup + 2 tbsp

cream cheese  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

mascarpone cheese  
120g • 4 <sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

sour cream  
90g • 3 <sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

cornflour  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

milk  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

vanilla essence  
1 tsp

### For the Topping (optional)

sugar  
200g • 7 oz • 1 cup

butter  
75g • 2 <sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

cream  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) round cake tin with baking paper.
3. To make the crust, crumble the biscuits into a bowl, add the melted butter and mix together.
4. Press the crumb mixture evenly into the prepared cake tin to form a base.
5. Bake in the preheated oven for 10 minutes.
6. Remove from the oven and increase the oven temperature to 240°C / 475°F / Gas 9.
7. To make the filling, put the sugar, cream cheese, mascarpone cheese, sour cream, cornflour, milk and vanilla essence into a large bowl and mix until smooth batter is formed.
8. Pour the batter onto the baked base.
9. Bake in the preheated oven for 10 minutes, then reduce the temperature to 110°C / 225°F / Gas <sup>1</sup>/<sub>4</sub> and continue to bake for 40 minutes or until the cheesecake starts to come away slightly from the edges of the tin and wobbles in the centre. Switch the oven off and leave the cheesecake in the oven until the oven is completely cool.
10. Place the cheesecake in the fridge for an hour to chill.
11. To make the topping, melt the sugar in a deep, heavy bottom saucepan over medium to low heat until dark amber in colour, do not stir. Then stir in the butter and cream and leave to cool slightly.
12. Pour the topping over the cheesecake, ensuring that the topping does not touch the sides of the cake tin.
13. Cover, and cool in the fridge for at least 1 hour before serving.

# Baked Chocolate Cheesecake

Prep: 30 mins + chilling

Bake: 1 hour

Serves: 10 to 12

## Ingredients

### For the Base

Oreo cookies  
180g • 6<sup>1</sup>/<sub>3</sub> oz

butter, melted  
60g • 2 oz • 1/4 cup

### For the Filling

dark chocolate, chopped  
250g • 9 oz

cream cheese  
600g • 1 lb 5 oz • 2<sup>2</sup>/<sub>3</sub> cups

sugar  
135g • 4<sup>3</sup>/<sub>4</sub> oz • 2/3 cup

cocoa powder  
2 tbsp

cornflour  
2 tbsp

vanilla extract  
1 tsp

cream  
180ml • 6 fl oz • 3/4 cup

### For the Ganache Topping

cream  
200ml • 6<sup>2</sup>/<sub>3</sub> fl oz • 3/4 cup +  
1 tbsp

chocolate, chopped  
160g • 5<sup>3</sup>/<sub>4</sub> oz

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease and line a 20 cm (8 inch) round springform cake tin with baking paper. Wrap the outside of the tin in a double layer of foil.
3. To make the base, place the Oreo cookies in a food processor and pulse to a crumb consistency. Pour in the melted butter and stir well. Spoon the mixture into the prepared tin and press it firmly and evenly covering the entire base and halfway up the sides. Place it in the fridge or freezer until firm.
4. To make the filling, melt the chocolate in a bowl over a pot of boiling water.
5. In a separate bowl, beat the cream cheese with an electric mixer until smooth and creamy. Add the sugar, cocoa powder, cornflour and vanilla extract and mix. Fold in the cream and melted chocolate and until smooth. Do not over mix.
6. Pour the filling on top of the biscuit base in the tin. Place the prepared wrapped tin in a larger baking dish, then pour about 4 cm (1<sup>1</sup>/<sub>2</sub> inch) of hot water into the larger baking dish to create a water bath.
7. Bake in the preheated oven for 1 hour.
8. Turn off the oven and allow the cheesecake to cool in the oven with the door slightly open, for 30 to 60 minutes. The cheesecake will set as it cools.
9. Remove the tin from the water bath and place it on a wire rack. Carefully remove the foil and run the tip of a knife around the inside of the tin. Cool to room temperature, and then place it in the fridge overnight before removing from the tin.
10. To make the ganache topping, heat the cream in a small saucepan until it just starts to boil. Put the chocolate into a separate bowl and pour the hot cream over it, then stir until the chocolate has melted to a smooth consistency.
11. Remove the chilled cheesecake from the tin and pour the ganache over it, allowing it to drip over the sides. Place the cheesecake back in the fridge until the ganache is completely set.

# Banana Bread

Prep: 15 mins

Bake: 1 hour

Serves: 10 to 12

## Ingredients

ripe bananas, mashed  
480g • 1 lb 1 oz

butter, melted  
1 tsp

milk  
115ml • 4 floz • 1/2 cup

vanilla essence  
1 tsp

brown sugar  
125g • 4 1/3 oz • 1/2 cup + 1  
tbsp

bicarbonate of soda  
1 tsp

1 pinch of salt

plain flour  
210g • 7 1/3 oz • 1 3/4 cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 5.
2. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin, dust with a little flour and shake out any excess.
3. Stir the mashed bananas and butter together in a large bowl. Add in the milk and vanilla essence, and mix well.
4. Stir the sugar, bicarbonate of soda and salt into the banana mixture, and then sift in the flour and mix until all the ingredients are combined to form a batter.
5. Pour the batter into the prepared loaf tin and spread evenly.
6. Bake in the preheated oven for 1 hour or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the loaf tin for 5 minutes, then transfer to a wire rack.

# Banana Cake

Prep: 15 mins

Bake: 25 mins

Serves: 10 to 12

## Ingredients

plain flour  
240g • 8½ oz • 2 cups

sugar  
200g • 7 oz • 1 cup

bicarbonate of soda  
1 tsp

yogurt  
225g • 8 oz • 1 cup

sunflower oil  
120ml • 4 floz • ½ cup

vanilla essence  
1 tbsp

ground cinnamon  
1 tsp

2 bananas

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. Sift the flour into a large bowl, and then mix in the sugar and bicarbonate of soda.
4. Add the yogurt, oil, vanilla essence and cinnamon to the dry ingredients and mix thoroughly to form a batter.
5. Peel and cut the bananas into thin slices and fold into the batter.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.

# Battenberg Cake

Prep: 20 mins

Bake: 35 mins

Serves: 10 to 12

## Ingredients

plain flour  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

sugar  
200g • 7 oz • 1 cup

ground almonds  
60g • 2 oz • <sup>2</sup>/<sub>3</sub> cup

bicarbonate of soda  
1 tsp

ground cinnamon  
1 tsp

yogurt  
225g • 8 oz • 1 cup

milk  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

sunflower oil  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract  
1 tbsp

almond extract  
<sup>1</sup>/<sub>2</sub> tsp

apple cider vinegar  
1 tsp

red food colouring

apricot jam

marzipan  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz

icing sugar for rolling

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) square baking tin. Cut a piece of baking paper to 20 x 40 cm (8 x 16 inch). Fold it in half width ways, then push up the centre fold to make a pleat at the same height as the baking tin. Fold a piece of foil over several times to form a thick strip, the same width as the baking tin and height as the pleat. Place it inside the pleat and use this to line the baking tin, making sure that the pleat runs down the centre, dividing the baking tin into two halves.
3. Sift the flour, sugar, ground almonds, bicarbonate of soda and ground cinnamon into a large bowl and mix together.
4. Add the yogurt, milk, oil, vanilla extract, almond extract and vinegar to the dry ingredients and mix until the batter appears thick. Pour half the batter into a separate bowl and mix in the red food colouring until a desired shade is reached.
5. Pour the pink coloured batter into one half of the prepared baking tin, then pour the plain batter into the other half of the tin and spread evenly.
6. Bake in the preheated oven for 30 to 35 minutes or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the baking tin then transfer to a wire rack.
8. Trim the tops of the cakes to the same height. Place one cake on top of the other and trim the long edges to make them the same size. Slice the cakes in half lengthways to make four rectangles, they should all be the same size.

- 
9. Heat the jam in a small saucepan until smooth and runny.
  10. Spread a thin layer of jam over the long side of one of the white rectangles and sandwich together with one of the pink rectangles.
  11. Repeat step 10 with the remaining two rectangles. Spread a thin layer of jam over the top. Place the other sandwiched rectangles on top, alternating the colours so that pink is above white and white is above pink.
  12. Lightly dust a clean surface with icing sugar and roll out the marzipan into a 20 x 38 cm (8 x 15 inch) rectangle.
  13. Spread the top of the cake with jam. Then place it, jam side down, against the short edge of the marzipan, and spread a layer of jam over the rest of the cake.
  14. Carefully roll the marzipan tightly around the cake, until it is fully encased and press the seams together to seal.
  15. Turn the cake over, with the seam underneath and slice a thin layer off each end. Transfer to a plate for serving.

# Blackberry & Apple Loaf

Prep: 20 mins

Bake: 40 mins

Serves: 8

## Ingredients

butter

115g • 4 oz •  $\frac{1}{2}$  cup

soft brown sugar

225g • 8 oz • 1 cup + 1 tbsp

applesauce

130g •  $4\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

vanilla extract

1 tbsp

milk

120ml • 4 floz •  $\frac{1}{2}$  cup

plain flour

180g •  $6\frac{1}{3}$  oz •  $1\frac{1}{2}$  cups

baking powder

$1\frac{3}{4}$  tsp

ground cinnamon

1 tsp

blackberries, halved

60g • 2 oz •  $\frac{1}{2}$  cup

2 medium apples, peeled and  
diced

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin.
3. Cream the butter and 160g ( $5\frac{2}{3}$  oz •  $\frac{3}{4}$  cup) of the sugar in a large bowl until pale, light, and fluffy. Add the applesauce, vanilla extract and milk and blend until smooth.
4. In a separate bowl, sift the flour, baking powder and cinnamon and mix together.
5. Stir the dry ingredients into the wet mixture and then mix in the remaining sugar to form a batter.
6. Add the blackberries and half of the diced apples and stir into the batter.
7. Pour the batter into the prepared loaf tin and sprinkle the remaining apple pieces over the top, lightly pressing them into the batter.
8. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.

# Black Forest Cake

Prep: 50 mins

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour  
140g • 5 oz • 1 cup + 3 tbsp

cocoa powder  
3 tbsp

baking powder  
1/2 tsp

pinch of salt

sugar  
130g • 4 1/2 oz • 2/3 cup

water  
240ml • 8 floz • 1 cup

sunflower oil  
60ml • 2 floz • 1/4 cup

lime juice  
1 tbsp

vanilla extract  
1/2 tsp

### For the Icing

double cream  
200ml • 6 2/3 floz • 3/4 cup +  
1 tbsp

icing sugar  
40g • 1 1/3 oz • 1/3 cup

dark chocolate, for decoration  
100g • 3 1/2 oz

16 cherries, pitted, for  
decoration

cherry syrup (optional)  
2 to 3 tsp

### For the Sugar Syrup

sugar  
1 tsp

water  
3 to 4 tsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. To make the cake, sift the flour, cocoa powder, baking powder and salt into a large bowl.
4. In a separate bowl, stir the sugar into the water until it dissolves. Add the oil, lime juice and vanilla extract and stir well.
5. Add the dry ingredients to the wet mixture and stir well to form a batter.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the icing, whisk the double cream and icing sugar in a large bowl, and then stir in the cherry syrup (if it is being used).
10. To make the sugar syrup, in a small bowl stir the sugar into water until it dissolves.
11. To assemble the cake, cut the cake in half horizontally and spread the sugar syrup evenly on top of the bottom layer. Take 1/3 of the icing and spread it evenly over the sugar syrup coated, bottom layer.
12. Chop 6 of the cherries and place them on top of the icing, then grate the chocolate and sprinkle over the chopped cherries.
13. Place the second half of the cake firmly on top and spread the remainder of the icing onto the top and sides of the cake. Decorate with the remaining whole cherries and grated chocolate.
14. Leave to cool in the fridge for 1 to 2 hours before serving.



# Black Forest Swiss Roll

Prep: 40 mins

Bake: 15 mins

Serves: 6 to 8

## Ingredients

### For the Cake

milk, plus extra  
180ml • 6 floz •  $\frac{3}{4}$  cup

apple cider vinegar  
1 tsp

butter, melted  
60g • 2 oz •  $\frac{1}{4}$  cup

aquafaba  
80ml •  $2\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

plain flour  
180g •  $6\frac{1}{3}$  oz •  $1\frac{1}{2}$  cups

cornflour  
40g •  $1\frac{1}{3}$  oz •  $\frac{1}{3}$  cup

unsweetened cocoa powder  
2 tbs

caster sugar  
95g •  $3\frac{1}{3}$  oz •  $\frac{1}{2}$  cup

baking powder  
2 tsp

bicarbonate of soda  
 $\frac{1}{2}$  tsp

pinch of salt

vanilla essence  
 $\frac{1}{2}$  tsp

### For the Filling and Frosting

whipping cream  
400ml •  $13\frac{1}{2}$  floz •  $1\frac{2}{3}$  cups

icing sugar  
3 tsp

black cherry jam  
115g • 4 oz •  $\frac{1}{3}$  cup

### For the Topping (optional)

glace cherries

chocolate, grated or chopped

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray, approximately 30 x 38 cm (12 x 15 inches), with baking paper.
3. To make the cake, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. Mix the butter and aquafaba into the milk mixture.
5. Sift the flour, cornflour, cocoa powder, sugar, baking powder, bicarbonate of soda and salt into the wet mixture. Add the vanilla essence and stir together, do not over mix. The batter should be thick and pourable. Add a little more milk if needed.
6. Pour the batter into the prepared baking tray and spread evenly.
7. Bake in the preheated oven for 15 minutes or until the cake is slightly firm but springs back when gently pressed (if over-baked the cake will be difficult to roll). Set aside to cool for a few minutes.
8. Cut a sheet of baking paper, larger than the size of the baking tray and dust with icing sugar. Turn the sponge out onto the prepared baking paper while still warm but not hot. Peel off and discard the used baking paper. Trim the edges of the cake if required.
9. Score a line along the bottom (the long edge) of the sponge, approximately 2 $\frac{1}{2}$  cm (1 inch) away from edge, being careful to not cut all the way through. Gently and very slowly roll up the sponge starting from the scored side, with the baking paper inside. Set aside to cool completely.
10. To make the filling, put the whipping cream into a bowl and then sift in the icing sugar. Whisk until stiff peaks form using an electric whisk.
11. Carefully unroll the sponge and then spread half of the cream and all of the cherry jam evenly over the cake, leaving a 2 $\frac{1}{2}$  cm (1 inch) border around the edges. Re-roll the sponge using the baking paper to help but this time without the baking paper inside.
12. Cover the cake with the remaining cream. Decorate with cherries and chocolate sprinkles.

# Blueberry Cake with Lemon Frosting

Prep: 35 mins

Bake: 25 mins

Makes: 12 to 14 slices

## Ingredients

### For the Blueberry Yogurt

yogurt

240ml • 8 floz • 1 cup

blueberries

130g • 4 1/2 oz • 3/4 cup

granulated sugar, 1 tbsp

### For the Cake

self-raising flour, plus extra

280g • 10 oz • 2 1/2 cups

salt, 1/2 tsp

baking powder, 1 tbsp

sunflower oil

180ml • 6 floz • 3/4 cup

sugar

280g • 10 oz • 2 1/3 cups + 1  
tbsp

vanilla extract, 2 tsp

milk

90ml • 3 floz • 1/3 cup

blueberries

170g • 6 oz • 1 cup

### For the Lemon Frosting

butter, softened

115g • 4 oz • 1/2 cup

cream cheese, softened

225g • 8 oz • 1 cup

icing sugar

400g • 14 oz • 3 1/2 cups

vanilla extract, 1/2 tsp

lemon zest, 2 tsp

lemon juice, 2 tbsp

milk (optional), 1 to 2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 20 cm (8 inch) round cake tins and line with baking paper.
3. To make the blueberry yogurt, blend the yogurt, blueberries and sugar in a food processor until smooth, and then set aside.
4. To make the cake, sift the flour, salt and baking powder into a large bowl, and then set aside.
5. In a separate bowl, whisk the oil and sugar, then stir in the vanilla extract and blueberry yogurt mixture.
6. Fold half of the dry ingredients into the blueberry mixture and stir. Then add the milk and the remainder of the dry ingredients and gently mix together to form a batter.
7. Coat the blueberries in the flour and then gently fold them into the batter.
8. Divide the batter between the prepared cake tins.
9. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack to cool.
11. To make the frosting, beat the butter and cream cheese in a bowl until smooth. Add the icing sugar gradually and mix well. Add the vanilla extract, lemon zest and lemon juice and mix until smooth. Add the milk (if it is being used) to the frosting to make it easier to spread.
12. Once the cake has cooled, evenly spread half of the frosting on the top of one cake. Then place the second cake on top and cover the top and sides with the remaining frosting.

# Bounty Cake



Prep: 30 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

340g • 12 oz • 2<sup>3</sup>/<sub>4</sub> cups

caster sugar

220g • 7<sup>3</sup>/<sub>4</sub> oz • 1 cup + 3 tbsp

cocoa powder

3 tbsp

salt

1 tsp

bicarbonate of soda

2 tsp

sunflower oil

180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

vanilla extract

2 tsp

apple cider vinegar

2 tsp

cold water

420ml • 14 floz • 1<sup>3</sup>/<sub>4</sub> cups

coconut flakes, for decoration

### For the Filling

coconut milk

200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup + 1 tbsp

cornflour

1 tbsp

desiccated coconut

115g • 4 oz • 1 cup

sugar

65g • 2<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

### For the Icing

dairy free dark chocolate

125g • 4<sup>1</sup>/<sub>3</sub> oz

sunflower oil

<sup>1</sup>/<sub>2</sub> tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line two 20 cm (8 inch) round cake tins with baking paper.
3. To make the cake, sift the flour into a large bowl, and then add the sugar, cocoa powder, salt and bicarbonate of soda and mix together.
4. Add the oil, vanilla extract, vinegar and water to the dry ingredients and using a fork mix together, being careful not to over mix.
5. Divide the batter between the prepared cake tins.
6. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
7. Transfer to wire rack and cool.
8. To make the filling, put 3 tbsp of coconut milk and cornflour into a saucepan and stir, and then add the remaining coconut milk, desiccated coconut and sugar and bring to a boil over a low heat, while stirring continuously. Leave to cool slightly.
9. Spread the filling on top of one of the cakes and place the other cake on top.
10. To make the icing, put the chocolate and oil into a bowl over a pot of boiling water. Melt until smooth and warm. Carefully pour the icing over the cake to cover the top and sides.
11. Sprinkle with the coconut flakes to decorate.

# Bundt Cake

Prep: 20 mins

Bake: 1 hour

Serves: 8 to 10

## Ingredients

yogurt

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

granulated sugar

300g • 10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

bicarbonate of soda

1 tsp

baking powder

2<sup>1</sup>/<sub>2</sub> tsp

vanilla extract

1 tsp

sunflower oil

240ml • 8 floz • 1 cup

plain flour

360g • 12<sup>3</sup>/<sub>4</sub> oz • 3 cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a Bundt cake tin, dust with a little flour and shake out any excess.
3. Beat the yogurt and sugar in a large bowl for 5 minutes.
4. Add the bicarbonate of soda and baking powder and beat again. Set aside for 3 minutes, until the mixture is bubbly.
5. Stir the vanilla extract and oil into the yogurt mixture.
6. Sift the flour into the wet mixture in 4 batches, folding the batter together after each addition.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 10 minutes only.
9. Then reduce the temperature to 170°C to 180°C / 325°F to 350°F / Gas 3 to 4 and bake for a further 50 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin for 30 minutes before gently removing.

# Caraway Seed Loaf

Prep: 20 mins

Bake: 50 mins

Serves: 6 to 8

## Ingredients

ground flaxseed

2 *tblsp*

water

90ml • 3 *floz* •  $\frac{1}{3}$  *cup*

butter, softened

125g •  $4\frac{1}{3}$  *oz* •  $\frac{1}{2}$  *cup* + 1

*tblsp*

caster sugar

225g • 8 *oz* • 1 *cup* + 3 *tblsp*

self-raising flour

190g •  $6\frac{2}{3}$  *oz* •  $1\frac{2}{3}$  *cups*

custard powder

55g • 2 *oz* •  $\frac{1}{2}$  *cup*

milk

120ml • 4 *floz* •  $\frac{1}{2}$  *cup*

caraway seeds

2 *tblsp*

## Method

1. Preheat the oven to 165°C / 325°F / Gas 3.
2. Line a 13 x 23 cm (5 x 9 inch) loaf tin with baking paper.
3. Stir the flaxseed and water in a small bowl, and then set aside for 5 minutes.
4. Cream the butter and caster sugar in a large bowl until pale, light and fluffy, then add the flaxseed mixture and continue to beat for 1 minute.
5. Sift the flour and custard powder into the creamed mixture, then add the milk and mix together.
6. Fold in the caraway seeds.
7. Pour the batter into the prepared loaf tin and spread evenly.
8. Bake in the preheated oven for 50 minutes or until a toothpick inserted in the centre comes out clean.
9. Leave to cool in the loaf tin for 5 minutes, then transfer to a wire rack.

# Carrot Cake with Cream Cheese Frosting

Prep: 50 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour  
375g • 13 oz • 3 cups + 2 tbsp

baking powder, 1½ tsp

bicarbonate of soda, 1 tsp

ground cinnamon, ½ tsp

salt, ¼ tsp

sunflower oil  
80ml • 2⅔ floz • ⅓ cup

light soft brown sugar  
210g • 7⅓ oz • 1 cup

zest of ½ orange

orange juice  
200ml • 6⅔ floz • ¾ cup +  
1 tbsp

carrots, grated  
200g • 7 oz

walnuts, chopped  
100g • 3½ oz • ¾ cup

raisins  
80g • 2¾ oz • ½ cup

### For the Cream Cheese Frosting

butter  
110g • 4 oz • ½ cup

cream cheese  
220g • 7¾ oz • 1 cup

lemon juice, 2 tbsp

vanilla extract, 1 tsp

pinch of salt

icing sugar  
500g • 1 lb 1½ oz • 4½ cups

## Method

1. Preheat the oven to 170°C / 375°F / Gas 3.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. To make the cake, sift the flour, baking powder, bicarbonate of soda, cinnamon and salt into a bowl and mix together, then set aside.
4. In a separate large bowl, beat the oil and sugar on a low speed using an electric hand mixer until light and fluffy.
5. Slowly add the orange zest and orange juice to the oil mixture and continue to beat until mixed together.
6. Add the dry ingredients to the wet mixture a spoonful at a time and stir until all the flour is incorporated.
7. Fold the carrots, walnuts and raisins into the batter.
8. Pour the batter into the prepared cake tin.
9. Bake in the preheated oven for 45 minutes or until a toothpick inserted in the centre comes out clean.
10. Leave to cool.
11. To make the frosting, beat the butter and cream cheese in a bowl until light and fluffy. Add the lemon juice, vanilla extract and salt and mix together.
12. Sift the icing sugar into the cream cheese mixture and whisk together until smooth. Set aside in the fridge.
13. Once the cake has cooled, completely cover the top of the cake with the frosting.

# Chai Spice Cake

Prep: 25 mins

Bake: 35 mins

Serves: 10 to 12

## Ingredients

milk  
240ml • 8 floz • 1 cup  
4 black tea bags or 2 tbsp  
loose black tea leaves  
sunflower oil  
60ml • 2 floz • 1/4 cup  
plain yogurt  
125ml • 4 1/4 floz • 1/2 cup  
granulated sugar  
150g • 5 1/3 oz • 3/4 cup  
vanilla extract  
1 tsp  
plain flour  
180g • 6 1/3 oz • 1 1/2 cups  
bicarbonate of soda  
1/4 tsp  
baking powder  
1/2 tsp  
salt  
1/4 tsp  
ground cinnamon  
2 tsp  
ground cardamom  
1 tsp  
ground ginger  
1/2 tsp  
ground cloves  
1/4 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line an 18 cm (7 inch) round cake tin with baking paper.
3. Use a small saucepan to warm the milk over a medium heat, then add the tea and bring to the boil. Remove from the heat and allow it to sit for 10 minutes, then strain the tea from the milk and discard.
4. In a large bowl, whisk together the oil, yogurt, sugar, vanilla extract and the tea mixture.
5. Sift the flour, bicarbonate of soda, baking powder, salt, cinnamon, cardamom, ginger and cloves into the wet mixture. Stir gently to ensure there are no large lumps.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 35 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool.

# Chai Spice Doughnuts with Maple Glaze



Prep: 20 mins + cooling

Bake: 10 mins

Serves: 12

## Ingredients

### For the Doughnuts

plain flour  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

baking powder, 2 tsp

bicarbonate of soda, <sup>1</sup>/<sub>2</sub> tsp

salt, <sup>1</sup>/<sub>4</sub> tsp

ground cinnamon, 1 tsp

ground allspice, <sup>1</sup>/<sub>4</sub> tsp

ground cardamom, <sup>1</sup>/<sub>4</sub> tsp

ground cloves, <sup>1</sup>/<sub>4</sub> tsp

ground ginger, <sup>1</sup>/<sub>2</sub> tsp

soya milk  
320ml • 10<sup>2</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cups

coconut oil, melted and cooled  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

vanilla extract, 1 tsp

### For the Maple Glaze

icing sugar, plus extra  
115g • 4 oz • 1 cup

ground cinnamon, <sup>1</sup>/<sub>2</sub> tsp

maple syrup  
30ml • 1 floz • 2 tbsps

soya milk, 1 tbsps

crushed pecans, for topping

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a doughnut baking pan.
3. To make the doughnuts, sift the flour, sugar, baking powder, bicarbonate of soda, salt, cinnamon, allspice, cardamom, cloves and ginger into a bowl and mix well. Set aside.
4. In a separate bowl, whisk together the almond milk, coconut oil and vanilla extract.
5. Pour the wet mixture into the dry ingredients and stir together, take care not to over mix.
6. Spoon the doughnut batter into a piping bag. Pipe the doughnut batter into the prepared pan up to <sup>3</sup>/<sub>4</sub> full.
7. Bake in the preheated oven for 10 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the glaze, mix the icing sugar, cinnamon, maple syrup and almond milk in a bowl, until the consistency is smooth and silky but not too thin. Add more icing sugar if it is thin.
10. Dip the cooled doughnuts in the glaze and sprinkle the crushed pecans on top.
11. Set aside for 30 minutes until the glaze has set.



# Chocolate & Apple Cake

Prep: 25 mins

Bake: 50 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

cocoa powder  
25g • 1 oz •  $\frac{1}{3}$  cup

baking powder  
1 tsp

bicarbonate of soda  
 $1\frac{1}{4}$  tsp

butter, softened  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2  
tbsp

caster sugar  
250g • 9 oz •  $1\frac{1}{3}$  cups

3 apples

vanilla essence  
1 tsp

milk  
175ml • 6 floz •  $\frac{3}{4}$  cup

### For the Icing (optional)

icing sugar  
300g •  $10\frac{1}{2}$  oz •  $2\frac{2}{3}$  cups

cocoa powder  
55g • 2 oz •  $\frac{2}{3}$  cup

butter, softened  
45g •  $1\frac{1}{2}$  oz • 3 tbsp

milk  
50ml •  $1\frac{2}{3}$  floz • 3 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) square baking tin and line with baking paper.
3. To make the cake, sift the flour, cocoa powder, baking powder and bicarbonate of soda into a large bowl and mix together.
4. In a separate large bowl, cream the butter and sugar until pale, light and fluffy.
5. Peel, core and grate the apples.
6. Add the vanilla essence and  $\frac{1}{3}$  of the grated apples to the creamed butter mixture and beat together.
7. Alternately add small quantities of the dry ingredients and milk into the butter and apple mixture, beating well each time.
8. Add the remaining grated apples into the batter and mix well.
9. Pour the batter into the prepared baking tin and smooth out the top.
10. Bake in the preheated oven for 50 minutes or until a toothpick inserted into the centre comes out clean.
11. Leave to cool in the baking tin for 5 minutes, then transfer to a wire rack.
12. To make the icing, sift the icing sugar and cocoa powder into a large bowl, and then add the butter and milk. Beat with an electric whisk on a low speed until the mixture is creamy and smooth.
13. Spread the icing on the top and sides of the cooled cake.

# Chocolate & Avocado Cake



Prep: 20 mins + cooling

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour  
420g • 15 oz • 3 1/2 cups

cocoa powder  
30g • 1 oz • 1/3 cup

baking powder  
2 tsp

bicarbonate of soda  
2 tsp

salt  
1/2 tsp

ripe soft avocado  
155g • 5 1/2 oz

sunflower oil  
55ml • 2 floz • 1/4 cup

water  
450ml • 15 floz • 1 3/4 cups +  
2 tbsp

white vinegar  
2 tbsp

vanilla extract  
2 tsp

sugar  
400g • 14 oz • 2 cups

### For the Frosting

dairy free dark chocolate,  
chopped  
200g • 7 oz

ripe soft avocados, mashed  
and smooth  
90g • 3 1/4 oz

icing sugar  
285g • 10 oz • 2 1/2 cups

cocoa powder  
30g • 1 oz • 1/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 23 cm (9 inch) round cake tins, dust with a little flour and shake out any excess.
3. To make the cake, sift the flour, cocoa powder, baking powder, bicarbonate of soda and salt into a large bowl and mix together.
4. In a separate bowl, mash the avocado until smooth, and then add the oil, water, vinegar and vanilla extract and whisk together. Add the sugar and stir.
5. Pour the avocado mixture into the dry ingredients and mix to form a smooth batter.
6. Divide the batter equally between the prepared cake tins.
7. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins for 15 minutes, then transfer to a wire rack.
9. To make the frosting, melt the chocolate in a bowl over a pot of boiling water.
10. In a separate bowl, beat the mashed avocado, icing sugar and cocoa powder using an electric mixer until it becomes fluffy. Stir in the melted chocolate and set aside to cool for a few minutes.
11. Once the cakes have completely cooled, spread half of the frosting on the top of one cake and place the second cake on top. Spread the remaining frosting on top of the second cake.

# Chocolate Cake

Prep: 20 mins

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Cake

self-raising flour  
285g • 10 oz • 2<sup>1</sup>/<sub>2</sub> cups

cocoa powder  
55g • 2 oz • <sup>2</sup>/<sub>3</sub> cup

baking powder  
2 tsp

bicarbonate of soda  
1 tsp

caster sugar  
255g • 9 oz • 1<sup>1</sup>/<sub>3</sub> cups

pinch of salt

vanilla extract  
1<sup>1</sup>/<sub>2</sub> tsp

milk  
350ml • 11<sup>1</sup>/<sub>2</sub> floz • 1<sup>1</sup>/<sub>2</sub> cups

sunflower oil  
135ml • 4<sup>1</sup>/<sub>2</sub> floz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

apple cider vinegar  
1 tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease two 20 cm (8 inch) round cake tins and set aside.
3. To make the cake, sift the flour, cocoa powder, baking powder, bicarbonate of soda, sugar and salt into a large bowl and mix together.
4. Add the vanilla extract, milk and oil to the dry ingredients and mix until a smooth batter is formed.
5. Stir the vinegar into the batter.
6. Divide the batter between the prepared cake tins and spread evenly.
7. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins for 10 minutes, then transfer to a wire rack.

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### For the Frosting

butter, softened

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

cocoa powder

35g • 1<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1 tbsp

vanilla extract

1 tsp

milk

60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

icing sugar

400g • 14 oz • 3<sup>1</sup>/<sub>2</sub> cups

chocolate

40g • 1<sup>1</sup>/<sub>3</sub> oz

9. To make the frosting, put the butter, cocoa powder, vanilla extract and milk into a bowl, and then gradually sift small amounts of icing sugar into the bowl and beat until light and fluffy. If the mixture is too thick, add more milk. If it is too thin, add more cocoa powder or icing sugar.
10. Spread <sup>1</sup>/<sub>3</sub> of the frosting on the top of one of the cakes, and then place the other cake on top, then spread the remaining frosting over the top and sides of the sandwiched cakes.

### Variation - Fudgy Chocolate Cake

Substitute the caster sugar for light soft brown sugar or light muscovado sugar for a fudge-like moist cake.

### Variation - Crumbly Chocolate Cake

For a crumbly, light, moist cake, swap the milk for water and remove the vinegar.

# Chocolate Fondant Puddings

Prep: 20 mins + freezing

Bake: 15 mins

Makes: 4

## Ingredients

1 medium banana or avocado

dark chocolate  
30g • 1 oz

milk  
75ml • 2½ floz • ⅓ cup

maple syrup  
1 tbsp

butter  
60g • 2 oz • ¼ cup

light soft brown sugar  
60g • 2 oz • ¼ cup + 1 tbsp

cocoa powder, plus extra for  
dusting  
20g • ¾ oz • ¼ cup

pinch of salt

self-raising flour  
90g • 3¼ oz • ¾ cup + 1  
tbsp

vanilla extract  
½ tsp

icing sugar, for dusting

## Method

1. Lightly grease four small pudding moulds or ramekins, dust with a little cocoa powder and shake out any excess.
2. Peel and mash the banana or avocado in a bowl until smooth and set aside.
3. Melt the chocolate, with a tablespoon of milk, in a small saucepan over a low heat and then stir in the maple syrup. Remove from the heat when evenly mixed and fully melted, and transfer to a large mixing bowl.
4. Mix the mashed banana or avocado into the chocolate mixture.
5. In a separate bowl, cream the butter and sugar until pale, light and fluffy, then sift in the cocoa powder and salt. Add the creamed mixture to the chocolate mixture and thoroughly mix together.
6. In a small freezer proof bowl, stir 1 tablespoon of the flour and 2 tablespoons of the chocolate mixture together, and place in the freezer for exactly 30 minutes.
7. Preheat the oven to 180°C / 350°F / Gas 4.
8. Sift the remaining flour into the chocolate mixture, and then add in the vanilla extract and the remaining milk. Beat together until it forms a smooth batter, taking care not over beat.
9. Spoon the batter into the prepared pudding moulds to half full. Divide the semi frozen chocolate mixture between the four pudding moulds by spooning gently in the centre of each mould. Then finish by topping each mould with the remaining chocolate mixture.
10. Place the pudding moulds onto a baking tray and bake in the preheated oven for 15 minutes or until the surface looks firm enough to hold its shape.
11. Carefully remove from the oven and turn them out onto plates. Dust with icing sugar and serve while hot.

# Chocolate Fudge Cake

Prep: 30 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

### For the Cake

self-raising flour  
140g • 5 oz • 1<sup>1</sup>/<sub>4</sub> cups

cocoa powder  
60g • 2 oz • 3<sup>3</sup>/<sub>4</sub> cup

baking powder  
1 tsp

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

pinch of salt

butter, melted  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

soft brown sugar  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1 cup

milk  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

vanilla extract  
1 tsp

hot water  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

### For the Ganache Frosting

dark chocolate  
160g • 5<sup>3</sup>/<sub>4</sub> oz

double cream  
160ml • 5<sup>1</sup>/<sub>3</sub> floz • 2<sup>2</sup>/<sub>3</sub> cup

sugar  
1<sup>1</sup>/<sub>2</sub> tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin and line with baking paper.
3. To make the cake, sift the flour, cocoa powder, baking powder, bicarbonate of soda and salt into a bowl and mix together.
4. In a separate large bowl whisk the butter, sugar, milk and vanilla extract.
5. Stir the dry ingredients into the wet mixture to form a batter.
6. Pour the hot water over the batter and stir until smooth.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the cake tin for 10 minutes and then transfer onto a wire rack.
10. To make the ganache, chop the chocolate and put into a heatproof bowl.
11. Simmer the cream in a saucepan over a low heat, and then pour the cream over the chopped chocolate and whisk until the chocolate is melted and smooth. Add the sugar to the chocolate mixture and whisk together.
12. Pour the warm ganache over the cake and spread over the top and sides.
13. Allow to set for an hour before serving.

## Variation - Orange Chocolate Fudge Cake

orange extract  
1<sup>1</sup>/<sub>2</sub> tsp

zest of 1<sup>1</sup>/<sub>2</sub> orange

At step 4, substitute the vanilla extract with the orange extract and add the orange zest.

# Chocolate Log Cake

Prep: 25 mins + cooling

Bake: 15 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

cocoa powder

3 tbsp

baking powder

1<sup>1</sup>/<sub>2</sub> tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

butter, softened

60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

yogurt

60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract

<sup>1</sup>/<sub>2</sub> tsp

milk

80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

icing sugar, for dusting

### For the Filling

whipping cream, chilled

180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tray and line with baking paper.
3. To make the cake, sift the flour, cocoa powder, baking powder and salt into a large bowl and mix.
4. In a separate bowl beat the butter with an electric mixer until smooth. Add the yogurt and sugar and beat until pale, light and fluffy, and then mix in the vanilla extract.
5. Gently fold the dry ingredients and milk into the creamed mixture in small batches, alternating between the two, being sure to start and end with the flour mixture.
6. Pour the batter into the prepared baking tray and spread evenly. Gently tap the tray on the worktop to remove any air bubbles.
7. Bake in the preheated oven for 10 to 15 minutes or until a toothpick inserted into the centre comes out clean.
8. To make the filling, whisk the cream in a bowl until stiff peaks are formed, then place it in the fridge until needed.
9. Cut a sheet of baking paper, making sure it is larger the baking tray and dust with icing sugar. Turn the sponge out onto the baking paper while it is still warm but not hot. Peel off the used baking paper from the cake and discard. Carefully trim the edges of the cake if required.
10. Score a line along the bottom (the long edge) of the sponge, approximately 2<sup>1</sup>/<sub>2</sub> cm (1 inch) away from edge, being careful to not cut all the way through. Gently and very slowly roll up the sponge starting from the scored side, with the baking paper inside. Set aside to cool completely.

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### **For the Ganache**

chocolate  
255g • 9 oz

double cream  
240ml • 8 floz • 1 cup

icing sugar, for dusting

11. Carefully unroll the sponge, and then spoon the cream on top and spread it evenly leaving a  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) gap from the edge. Re-roll the sponge tightly using the baking paper to help, but this time without the baking paper inside. Place in the fridge to chill.
12. To make the ganache, chop the chocolate and place in a large bowl. Put the cream into a saucepan and heat over low-medium heat. Just before the cream begins to boil, remove from the heat and carefully pour it over the chocolate. Whisk until the mixture is smooth and glossy. Leave to cool to room temperature, then place in the fridge to thicken.
13. Remove the chilled chocolate log and ganache from the fridge. Spread the ganache evenly over the log. Gently score the ganache to give it a bark-like effect using a fork. Dust with the icing sugar.



# Christmas Cake

Prep: 35 mins + soaking

Bake: 2 hours 30 mins

Serves: 12

## Ingredients

### For the Cake

mixed dried fruit

800g • 1 lb 12 oz • 4<sup>1</sup>/<sub>2</sub> cups + 2 tbsps

apple juice

60ml • 2 fl oz • 1/4 cup

ground flaxseed

25g • 1 oz • 1/4 cup

water

180ml • 6 fl oz • 3/4 cup

self-raising flour

250g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

butter, softened

180g • 6<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 2 tbsps

dark soft brown sugar

180g • 6<sup>1</sup>/<sub>3</sub> oz • 3/4 cup + 2 tbsps

zest of 1 orange

zest of 1 lemon

ground almonds

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

almonds

100g • 3<sup>1</sup>/<sub>2</sub> oz • 2/3 cup

ground cinnamon

2 tsp

ground cloves

1 tsp

ground ginger

2 tsp

pinch of salt

baking powder

1 tsp

## Method

1. To make the cake, mix the dried fruit and apple juice in a large bowl and soak for 30 minutes.
2. Mix the flaxseed and water in a small bowl and set aside for 10 minutes.
3. Preheat the oven to 140°C / 275°F / Gas 1.
4. Lightly grease and line a 20 cm (8 inch) round springform cake tin with baking paper.
5. Sift half of the flour into the soaked fruit and mix well, then set aside.
6. In a separate bowl, sift the remaining flour then add the butter, sugar, orange and lemon zests, ground almonds, almonds, cinnamon, cloves, ginger, salt, baking powder and the flaxseed mixture, and stir.
7. Add the soaked fruit mixture and mix to combine.
8. Pour the batter into the prepared cake tin.
9. Bake in the preheated oven for 2 to 2<sup>1</sup>/<sub>2</sub> hours or until a toothpick inserted into the centre comes out clean. Turn the cake halfway through baking. If the cake is becoming dark in colour and not cooked through, cover the top of the cake with a piece of baking paper until ready.
10. Leave to cool in the cake tin for 20 minutes, then transfer to a wire rack.
11. To decorate the cake, warm the apricot jam in a small saucepan over a low heat until it slightly thins. Then brush the sides and the top of the cake with the jam and set aside.
12. Dust the worktop with icing sugar then roll out the marzipan to just under 1 cm (1/3 inch) thickness.

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### **For the Topping**

marzipan  
300g • 10 1/2 oz

apricot jam  
3 *tbsp*

fondant icing  
500g • 1 lb 1 1/2 oz

13. Gently cover the cake with the sheet of marzipan, smoothing out the top and sides. Trim any excess marzipan around the base using a sharp knife.
14. Again, dust the worktop with icing sugar and roll out the fondant icing to 1 cm (1/3 inch) thickness.
15. Carefully cover the marzipan with the sheet of fondant icing, smoothing out the top and sides of the cake. Trim any excess icing around the base using a sharp knife.

# Chocolate & Tahini Mousse Cake

V

Prep: 25 mins + chilling

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

sugar

225g • 8 oz • 1 cup + 2 tbsp

bicarbonate of soda

1 tsp

salt

<sup>1</sup>/<sub>2</sub> tsp

cocoa powder

25g • 1 oz • <sup>1</sup>/<sub>3</sub> cup

vanilla essence

1 tsp

sunflower oil

90ml • 3 floz • <sup>1</sup>/<sub>3</sub> cup

orange juice, cold

240ml • 8 floz • 1 cup

zest of 1 orange

### For the Tahini Mousse

juice of 3 ripe oranges

water

tahini

200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup

zest of 1 orange

dairy free dark chocolate

400g • 14 oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round springform cake tin, dust with flour and shake out any excess.
3. To make the cake, sift the flour, sugar, bicarbonate of soda, salt and cocoa powder into a large bowl and then make 2 wells.
4. Put the vanilla essence into one well and the oil into the other. Pour in the orange juice and add the orange zest and mix with a fork until blended, do not beat. Continue to fold until a batter is formed.
5. Pour the batter into the prepared cake tin.
6. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean and the cake springs back when gently pressed.
7. Leave to cool in the tin then transfer to a wire rack.
8. Slice <sup>1</sup>/<sub>3</sub> off the top of the cake. Crumble this into a bowl and set aside. Place the remainder of the cake on a large serving plate.
9. Wash, dry and grease the springform cake tin ring (not the base) and place it around the cake on the serving plate.
10. To make the mousse, put the orange juice into a bowl and add enough water to make a total of 240ml (8 floz • 1 cup) of liquid.
11. Add the tahini to the wet mixture and cream together. Set aside for 2 hours. Whisk using an electric mixer until light and creamy. Add the orange zest to the mousse and stir.
12. Melt the dark chocolate. Allow it to cool then fold it into the tahini mousse. Set aside <sup>1</sup>/<sub>3</sub> of the mousse.
13. Mix the crumbled cake into the remaining <sup>2</sup>/<sub>3</sub> portion of the mousse and spread onto the cake in the prepared springform tin ring. Smooth the surface with a spatula.
14. Spread the reserved <sup>1</sup>/<sub>3</sub> of the mousse on the top of the cake. Allow it to set in the fridge for about two hours. Remove the springform tin ring and serve.

# Cinnamon Cake

Prep: 15 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

plain flour  
285g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

baking powder  
3 tsp

bicarbonate of soda  
1 tsp

ground cinnamon  
1<sup>1</sup>/<sub>2</sub> tsp

milk  
225ml • 7<sup>1</sup>/<sub>2</sub> floz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

sugar  
180g • 6<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

sunflower oil  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

vanilla essence  
1 tsp

almond flakes (optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin, dust with a little flour and shake out any excess.
3. Sift the flour, baking powder, bicarbonate of soda and cinnamon into a large bowl and mix together.
4. Use a saucepan to stir the milk and sugar together over a low heat. Once the mixture is warm, remove from the heat and continue to stir until the sugar has dissolved.
5. Add the oil to the milk mixture and stir well. Set aside to cool slightly.
6. Pour the wet mixture into the dry ingredients and stir lightly, and then beat until you have a smooth batter. Mix the vanilla essence into the batter.
7. Pour the batter into the prepared cake tin and spread evenly.
8. Sprinkle the batter with the almond flakes (if they are being used).
9. Bake in the preheated oven for 30 minutes until golden or when a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin for 10 minutes, then transfer to a wire rack.

## Variation - Raisin Cake

raisins  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

hot water, as required

At step 2, soak the raisins in hot water for 10 minutes and set aside.

At step 3, do not add the cinnamon.

At step 6, drain the raisins and fold them into the batter, then continue with the recipe.

# Coconut Cake

Prep: 25 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour

175g • 6 1/4 oz • 1 1/2 cups

baking powder

1 tsp

bicarbonate of soda

1/2 tsp

butter, softened

115g • 4 oz • 1/2 cup

caster sugar

170g • 6 oz • 3/4 cup + 2 tbsp

yogurt

110ml • 3 2/3 floz • 1/3 cup + 2 tbsp

milk

110ml • 3 2/3 floz • 1/3 cup + 2 tbsp

vanilla essence

1 tsp

desiccated coconut

75g • 2 2/3 oz • 2/3 cup

### For the Frosting

butter

1 1/2 tbsp

icing sugar

80g • 2 3/4 oz • 3/4 cup

desiccated coconut, for decoration

35g • 1 1/4 oz • 1/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round cake tin, dust with a little flour and shake out any excess.
3. To make the cake, sift the flour, baking powder and bicarbonate of soda into a bowl. Mix together and set aside.
4. In a separate large bowl, cream the butter and sugar until pale, light and fluffy.
5. Add the yogurt into the creamed mixture and whisk together, and then add the milk and vanilla essence and mix well.
6. Add the dry ingredients into the wet mixture and gently fold and then add the desiccated coconut and mix thoroughly to form a batter.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 15 minutes.
9. After 15 minutes cover the cake tin with foil and bake for a further 30 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin for 10 minutes then transfer to a wire rack.
11. To make the frosting, cream the butter and icing sugar in a bowl until pale, light and fluffy.
12. Spread the frosting on top of the cooled cake and sprinkle with the desiccated coconut.

# Coffee Cake

Prep: 20 mins

Bake: 1 hour

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

wholemeal flour  
70g • 2<sup>1</sup>/<sub>2</sub> oz • 2<sup>2</sup>/<sub>3</sub> cup

ground cinnamon  
2 tsp

bicarbonate of soda  
1 tsp

baking powder  
1 tsp

salt  
1/2 tsp

light soft brown sugar  
170g • 6 oz • 3/4 cup + 1 tbsp

granulated sugar  
170g • 6 oz • 3/4 cup + 2 tbsp

butter, cold  
200g • 7 oz • 3/4 cup + 2 tbsp

milk  
240ml • 8 floz • 1 cup

apple cider vinegar  
1 tsp

vanilla extract  
2 tsp

coffee, strong brewed  
120ml • 4 floz • 1/2 cup

yogurt  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

### For the Icing

icing sugar  
70g • 2<sup>1</sup>/<sub>2</sub> oz • 2/3 cup

water  
1/2 tbsp

vanilla extract  
1/2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round cake tin.
3. To make the cake, put the wholemeal flour into a large mixing bowl, and then sift in the plain flour, cinnamon, bicarbonate of soda and baking powder. Then add the salt, both sugars and mix together.
4. Chop the butter into the dry ingredients and lightly rub it in between your fingertips, until it resembles breadcrumbs.
5. Set aside 60g (2 oz) of the crumb mixture for the cake topping.
6. Stir the milk and vinegar together in a separate bowl, and then stir in the vanilla extract, coffee and yogurt.
7. Gently fold the dry ingredients into the wet mixture, being careful not to over mix.
8. Pour the batter into the prepared cake tin and evenly sprinkle the reserved 60g (2 oz) of the crumb mixture on top of the batter.
9. Bake in the preheated oven for 1 hour or until a toothpick inserted into the centre comes out clean.
10. Leave to cool.
11. To make the icing, whisk the icing sugar, vanilla extract and water together in a bowl.
12. Drizzle the icing over the cooled cake in a crisscross pattern.

# Coffee & Walnut Cake

V

Prep: 40 mins

Bake: 30 mins

Serves: 12

## Ingredients

### For the Cake

instant coffee

25g • 1 oz •  $\frac{1}{3}$  cup

boiling water

3 *tblsp*

self-raising flour

600g • 1 lb 5 oz •  $5\frac{1}{3}$  cups

caster sugar

360g •  $12\frac{1}{3}$  oz •  $1\frac{3}{4}$  cups +  
2 *tblsp*

baking powder

3 *tsp*

soya milk

600ml • 1 pint 4 *floz* •  $2\frac{1}{2}$   
cups

sunflower oil

240ml • 8 *floz* • 1 cup

apple cider vinegar

1 *tblsp*

walnuts, chopped

200g • 7 oz •  $1\frac{1}{2}$  cups

### For the Buttercream

instant coffee

3 *tblsp*

boiling water

$1\frac{1}{2}$  *tblsp*

dairy free margarine

250g • 9 oz • 1 cup + 2 *tblsp*

icing sugar

640g • 1 lb  $6\frac{1}{2}$  oz •  $5\frac{2}{3}$  cups

salt

$\frac{1}{2}$  *tsp*

soya milk

90ml • 3 *floz* •  $\frac{1}{3}$  cup

## Method

1. To make the cake, mix the instant coffee and boiling water in a small bowl to form a paste, then set aside to cool.
2. Preheat the oven to 180°C / 350°F / Gas 4.
3. Lightly grease and line three 20 cm (8 inch) round cake tins with baking paper.
4. Sift the flour, sugar and baking powder into a large bowl and mix.
5. In a separate bowl, pour in the milk, oil and cooled coffee paste, and stir well to combine. Add the wet mixture to the dry ingredients and mix to form a smooth batter.
6. Pour in the apple cider vinegar and mix until incorporated. Fold  $\frac{2}{3}$  of the chopped walnuts into the batter, then divide the mixture evenly between the three cake tins.
7. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins for 5 minutes, then turn out onto a wire rack, and leave to cool completely.
9. To make the buttercream, mix the instant coffee and boiling water in a small bowl to form a paste, then set aside to cool.
10. In a separate bowl, cream the margarine and icing sugar until pale, light and fluffy.
11. Add the coffee paste, salt and milk to the creamed mixture, and whisk until light, fluffy and all the ingredients are incorporated.
12. Spread  $\frac{1}{4}$  of the buttercream evenly over one of the cakes. Place the second cake layer on top, then spread another  $\frac{1}{4}$  of buttercream evenly on this layer. Finally, put the third cake on top and spread all the remaining buttercream over the top and sides of the cake.
13. Decorate the top of the cake with the remaining chopped walnuts.

# Cola Cake

Prep: 30 mins

Bake: 30 mins

Makes: 16 to 20 slices

## Ingredients

### For the Cake

plain flour  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

soft brown sugar  
340g • 12 oz • 1<sup>1</sup>/<sub>2</sub> cups + 1  
tbsp

baking powder  
2<sup>1</sup>/<sub>4</sub> tsp

bicarbonate of soda  
1/2 tsp

milk  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • 1/3 cup + 2  
tbsp

ground flaxseed  
2 tbsp

apple cider vinegar  
2 tsp

vanilla extract  
1 tsp

butter, cold  
225g • 8 oz • 1 cup

cocoa powder  
3 tbsp

cola drink  
240ml • 8 floz • 1 cup

### For the Chocolate Glaze

butter, cold  
115g • 4 oz • 1/2 cup

cola drink  
2 tbsp

cocoa powder  
3 tbsp

icing sugar  
170g • 6 oz • 1<sup>1</sup>/<sub>2</sub> cups

pecans, chopped (optional)  
60g • 2 oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin, dust with a little flour and shake out any excess.
3. To make the cake, sift the flour, sugar, baking powder and bicarbonate of soda into a large bowl and mix together.
4. In a separate small bowl, whisk together the milk, flaxseed, vinegar and vanilla extract.
5. Use a small saucepan to bring the butter, cocoa powder and cola drink to the boil, and then reduce the heat to low, stirring occasionally until the butter is melted. Remove from the heat.
6. Make a well in the centre of the dry ingredients. Pour in the milk mixture then the cola mixture. Whisk together until a smooth batter is formed.
7. Pour the batter into the prepared baking tin and gently smooth the top.
8. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool then transfer to a wire rack.
10. To make the glaze, put the butter, cola drink and cocoa powder into a saucepan and bring to a boil. Reduce the heat to simmer, stirring occasionally until the ingredients have combined. Remove from the heat.
11. Gradually sift in the icing sugar and whisk until smooth. Stir in the pecans (if they are being used).
12. Cover the top and sides of the cake with the glaze.



# Courgette Cake with Cream Cheese Frosting

Prep: 15 mins

Bake: 50 mins

Serves: 10 to 12

## Ingredients

### For the Cake

caster sugar  
200g • 7 oz • 1 cup + 1 *tblsp*

sunflower oil  
60ml • 2 *floz* •  $\frac{1}{4}$  cup

applesauce  
60ml • 2 *floz* •  $\frac{1}{4}$  cup

courgette  
255g • 9 oz

vanilla extract  
1 *tsp*

baking powder  
1 *tsp*

bicarbonate of soda  
1 *tsp*

ground cinnamon  
 $\frac{1}{2}$  *tsp*

self-raising flour  
255g • 9 oz • 2  $\frac{1}{4}$  cups

oats  
20g •  $\frac{3}{4}$  oz •  $\frac{1}{4}$  cup

pinch of salt

### For the Cream Cheese Frosting

butter, softened  
60g • 2 oz •  $\frac{1}{4}$  cup

cream cheese, softened  
115g • 4 oz •  $\frac{1}{2}$  cup

vanilla extract  
 $\frac{1}{4}$  *tsp*

icing sugar  
200g • 7 oz • 1  $\frac{3}{4}$  cups

## Method

1. Preheat the oven to 150°C / 300°F / Gas 2.
2. Lightly grease a 20 cm (8 inch) round cake tin, dust with a little flour and shake out any excess.
3. To make the cake, whisk the sugar, oil and applesauce together in a large bowl. Grate the courgette into the mixture and stir.
4. Add the vanilla extract, baking powder, bicarbonate of soda and cinnamon to the wet mixture.
5. Sift the flour into the mixture and whisk together.
6. Add the oats and salt to the mixture and whisk again. The batter should be slightly thick but easy to pour.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 45 to 50 minutes or until a toothpick inserted into the centre comes out clean and the edges are golden brown.
9. Transfer to a wire rack to cool.
10. To make the frosting, beat the butter and cream cheese in a bowl until light and fluffy, and then add the vanilla extract and beat again.
11. Add the icing sugar in small quantities, beating after each addition. The frosting should be fairly thick but spreadable.
12. Once the cake has cooled completely, spread the frosting over the top and sides of the cake.

# Cranberry & Orange Cake

Prep: mins

Bake: mins

Serves Makes: qty

## Ingredients

plain flour, plus extra  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1/2 tsp

butter  
115g • 4 oz • 1/2 cup

caster sugar  
170g • 6 oz • 3/4 cup + 2 tbsp

orange zest  
2 tsp

vanilla essence  
1/2 tsp

yogurt  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

orange juice  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

dried cranberries  
60g • 2 oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 18 cm (7 inch) round cake tin and line with baking paper.
3. Sift the flour, baking powder and bicarbonate of soda into a large bowl and set aside.
4. In a separate bowl, cream the butter and sugar until pale, light and fluffy.
5. Mix in the orange zest and vanilla essence.
6. Lightly mix in the yogurt and orange juice, and then gently fold in the dry ingredients.
7. Coat the cranberries with a little flour and fold into the batter.
8. Pour the batter into the prepared cake tin.
9. Bake in the preheated oven 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool.

## Variation - Orange & Passion Fruit Cake

desiccated coconut  
30g • 1 oz • 1/4 cup

3 to 4 passion fruits

butter, softened  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1/2 cup + 1 tbsp

icing sugar  
255g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

full fat cream cheese  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

At step 7, replace cranberries with desiccated coconut and fold into the batter.

At step 8, to make the buttercream, slice the passion fruits into two and scoop out the inside. Beat the butter, cream cheese and icing sugar to make a smooth and soft buttercream. Beat in 1/2 of the passion fruit, cover and place in the fridge until ready to use.

At step 9, cover the cooled cake with the buttercream. Drizzle the remaining passion fruit on top.

# Cranberry & Pistachio Loaf

Prep: 20 mins

Bake: 55 mins

Serves: 10 to 12

## Ingredients

### For the Loaf

plain flour

240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

caster sugar

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

baking powder

1 tsp

bicarbonate of soda

1 tsp

ground cinnamon

1 tsp

salt

<sup>1</sup>/<sub>2</sub> tsp

coconut milk

310ml • 10<sup>1</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>4</sub> cups  
+ 1 tbsp

sunflower oil

125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

orange or lemon zest

2 tbsp

apple cider vinegar

1 tbsp

vanilla extract

1 tsp

cranberries, fresh or dried

130g • 4<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

pistachios

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

### For the Icing

icing sugar

115g • 4 oz • 1 cup

milk

2 tbsp

vanilla extract

<sup>1</sup>/<sub>2</sub> tsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Lightly grease a loaf tin.
3. To make the loaf, sift the flour, sugar, baking powder, bicarbonate of soda, cinnamon and salt into a large bowl and mix together.
4. In a separate large bowl, stir the coconut milk, oil, orange or lemon zest, vinegar and vanilla extract together.
5. Pour the wet mixture into the dry ingredients and lightly whisk.
6. Gently fold 100g (3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp) of the cranberries and 40g (1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup) of the pistachios into the batter.
7. Pour the batter into the prepared loaf tin, and then sprinkle the remaining cranberries and pistachios on top, along the centre of the batter.
8. Bake in the preheated oven for 55 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool.
10. To make the icing, blend the icing sugar, milk and vanilla extract together in a bowl.
11. Drizzle the icing over the cooled loaf.

# Cream Cake

Prep: 15 mins

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Cake

butter

60g • 2 oz •  $\frac{1}{4}$  cup

plain flour

140g • 5 oz • 1 cup + 3 tbsp

baking powder

1 tsp

bicarbonate of soda

$\frac{1}{2}$  tsp

milk

110ml •  $3\frac{2}{3}$  floz •  $\frac{1}{3}$  cup + 2  
tbsp

sugar

100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

pinch of salt

vanilla extract

$1\frac{1}{2}$  tsp

vinegar

1 tbsp

### For the Frosting

double cream

450ml • 15 floz •  $1\frac{3}{4}$  cups +  
2 tbsp

icing sugar

70g •  $2\frac{1}{2}$  oz •  $\frac{2}{3}$  cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. To make the cake, melt the butter in a saucepan over a low heat, and then set aside.
4. Sift the flour, baking powder and bicarbonate of soda into a large bowl and mix together.
5. Add the melted butter, milk, sugar and salt to the dry ingredients and mix well to form a batter.
6. Mix the vanilla extract and vinegar into the batter.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 20 to 30 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool then transfer to a wire rack.
10. To make the frosting, whisk the double cream and icing sugar in a bowl until soft peaks are formed.
11. Spread the frosting on the top and sides of the cooled cake.

# Crumb Cake

Prep: 25 mins

Bake: 35 mins

Serves: 6 to 8

## Ingredients

### For the Cake

milk

180ml • 6 floz •  $\frac{3}{4}$  cup

apple cider vinegar

1 tsp

sugar

65g •  $2\frac{1}{3}$  oz •  $\frac{1}{3}$  cup

sunflower oil

120ml • 4 floz •  $\frac{1}{2}$  cup

vanilla extract

1 tsp

plain flour

150g •  $5\frac{1}{3}$  oz •  $1\frac{1}{4}$  cups

baking powder

2 tsp

salt

$\frac{1}{2}$  tsp

raspberry jam

255g • 9 oz •  $\frac{3}{4}$  cup

### For the Topping

plain flour

120g •  $4\frac{1}{4}$  oz • 1 cup

soft brown sugar

70g •  $2\frac{1}{2}$  oz •  $\frac{1}{3}$  cup

ground cinnamon

1 tsp

ground nutmeg

$\frac{1}{4}$  tsp

sunflower oil

60ml • 2 floz •  $\frac{1}{4}$  cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. Mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. To make the topping, sift the flour, sugar, cinnamon and nutmeg into a separate bowl. Drizzle the oil one tablespoon at a time and rub it into the dry ingredients, between your fingertips, until the mixture resembles coarse breadcrumbs. Set aside.
5. To make the cake, put the sugar, oil and vanilla extract into a separate large bowl and then stir in the milk and vinegar mixture.
6. Sift the flour, baking powder and salt into the wet ingredients and mix to a smooth batter.
7. Pour the batter into the prepared cake tin. Dot the batter with spoonfuls of the jam, then swirl the jam and batter together using a knife.
8. Evenly sprinkle the topping over the batter and gently pat it down using the back of a spatula.
9. Bake in the preheated oven for 35 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.

# Date & Walnut Cake

Prep: 20 mins

Bake: 40 mins

Serves: 8 to 10

## Ingredients

butter, softened  
120g • 4 <sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

caster sugar  
100g • 3 <sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

condensed milk  
300ml • 10 floz • 1 <sup>1</sup>/<sub>4</sub> cups

milk  
150ml • 5 floz • <sup>2</sup>/<sub>3</sub> cup

dates, chopped  
240g • 8 <sup>1</sup>/<sub>2</sub> oz • 1 cup

walnuts, chopped  
115g • 4 oz • <sup>3</sup>/<sub>4</sub> cup

vanilla extract  
1 tsp

plain flour  
300g • 10 <sup>1</sup>/<sub>2</sub> oz • 2 <sup>1</sup>/<sub>2</sub> cups

baking powder  
2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin, dust with flour and shake out any excess.
3. Cream the butter, sugar and condensed milk in a large bowl until pale, light and smooth, then add the milk and mix well.
4. Add the dates, walnuts and vanilla extract to the creamed mixture. Then sift the flour and baking powder into the mixture and stir together to form a batter.
5. Pour the batter into the prepared cake tin and spread evenly.
6. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
7. Transfer to a wire rack and cool.

# Dutch Apple Cake

Prep: 35 mins

Bake: 35 mins

Serves: 8 to 10

## Ingredients

### For the Cake

3 medium cooking apples

water  
2 *tblsp*

butter, softened  
115g • 4 oz •  $\frac{1}{2}$  cup

sugar  
80g •  $2\frac{3}{4}$  oz •  $\frac{1}{3}$  cup + 1 *tblsp*

applesauce  
125g •  $4\frac{1}{3}$  oz •  $\frac{1}{2}$  cup

milk  
2 *tsp*

plain flour  
200g • 7 oz •  $1\frac{2}{3}$  cups

baking powder  
 $2\frac{1}{2}$  *tsp*

### For the Topping

soft brown sugar  
60g • 2 oz •  $\frac{1}{4}$  cup + 1 *tblsp*

ground cinnamon, plus extra  
for dusting  
 $\frac{1}{2}$  *tsp*

ground ginger  
 $\frac{1}{2}$  *tsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. To make the cake, peel, core and thinly slice the apples then put them in a saucepan. Add in the water and cook them over a low heat until slightly softened. Set aside.
4. In a large bowl, cream the butter and sugar until pale, light and fluffy.
5. Stir the applesauce and milk into the creamed mixture.
6. Sift the flour and baking powder into the wet mixture and stir until a thick batter is formed.
7. Pour the batter into the prepared cake tin, and then arrange the sliced apples on top.
8. To make the topping, mix the sugar, cinnamon and ginger together in a bowl, and then sprinkle evenly over the apples and batter.
9. Bake in the preheated oven for 35 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin.

# English Tea Loaf



Prep: 15 mins

Bake: 1 hour

Serves: 8 to 10

## Ingredients

English breakfast tea, strong brewed  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1 tbsp

mixed dried fruit  
225g • 8 oz • 1<sup>1</sup>/<sub>3</sub> cups

caster sugar  
115g • 4 oz • 1/2 cup + 2 tbsp

marmalade  
1 tbsp

plain flour  
225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2 tbsp

baking powder  
2 tsp

ground cinnamon  
3/4 tsp

ground mixed spice  
1/2 tsp

water  
3 tbsp

## Method

1. Pour the tea into a bowl and stir in the dried fruit. Cover and set aside for the dried fruit to soak in the tea. Soak for 4 to 5 hours (or overnight).
2. Preheat the oven to 160°C / 325°F / Gas 3.
3. Lightly grease and line a loaf tin with baking paper.
4. Put the soaked dried fruit and any remaining liquid into a large bowl, and stir in the sugar and marmalade. Then sift in the flour, baking powder, cinnamon and mixed spice. Gradually add the water, stirring together thoroughly to form a batter.
5. Pour the batter into the prepared loaf tin and spread the mixture evenly.
6. Bake in the preheated oven for 1 hour, or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the loaf tin for 20 minutes, then transfer to a wire rack to cool completely.



# Fruit Cake

Prep: 10 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

butter, softened

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

soft brown sugar

200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 3 tbsp

bicarbonate of soda

1 tsp

orange juice

250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

self-raising flour

255g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

ground allspice

1 tsp

mixed dried fruit, chopped

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup

mixed nuts, chopped

130g • 4<sup>1</sup>/<sub>2</sub> oz • 1 cup

zest of 1 orange

jam (of choice)

2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) round cake tin with baking paper.
3. Cream the butter and sugar in a large bowl until pale, light and fluffy.
4. Use a small bowl to stir the bicarbonate of soda into the orange juice, and then pour into the creamed butter mixture.
5. Sift the flour and allspice into a separate bowl.
6. Gradually add the dry ingredients into the wet mixture, stirring well with a wooden spoon.
7. Fold in the dried fruit and nuts, and then mix in the orange zest and jam.
8. Pour the batter into the prepared cake tin.
9. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.

# Fruit Loaf

Prep: 20 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

mixed dried fruit  
250g • 9 oz • 1½ cups

plain flour  
180g • 6⅓ oz • 1½ cups

wholemeal flour  
100g • 3½ oz • ¾ cup + 2  
tbsp

sugar  
100g • 3½ oz • ½ cup

baking powder  
1½ tsp

bicarbonate of soda  
½ tsp

salt  
1 tsp

sunflower oil  
60ml • 2 floz • ¼ cup

buttermilk  
225ml • 7½ floz • ¾ cup + 3  
tbsp

applesauce  
75g • 2⅔ oz • ¼ cup + 1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin.
3. Soak the dried fruit in a bowl of hot water for 5 minutes.
4. Mix both the flours, sugar, baking powder, bicarbonate of soda and salt together in a bowl.
5. Drain the dried fruit and add it to the dry ingredients and gently mix together.
6. In a separate large bowl, whisk the oil, buttermilk and applesauce together.
7. Fold the dry ingredients into the wet mixture until a wet batter is formed, taking care not to over mix.
8. Pour the batter into the prepared loaf tin and pat it into the corners.
9. Bake in the preheated oven for 45 minutes until the loaf is domed and golden and a toothpick inserted into the centre comes out clean.
10. Leave to cool in the loaf tin for 15 minutes, then transfer to a wire rack.
11. The loaf can be wrapped tightly in cling film and stored at room temperature.

# German Chocolate Cake

Prep: 20 mins

Bake: 25 mins

Serves: 10 to 12

## Ingredients

### For the Cake

butter, softened  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

light soft brown sugar  
230g • 8<sup>1</sup>/<sub>4</sub> oz • 1 cup + 1 tbsp

buttermilk  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

vanilla extract, 1<sup>1</sup>/<sub>2</sub> tsp

plain flour  
340g • 12 oz • 2<sup>3</sup>/<sub>4</sub> cups + 1  
tbsp

cocoa powder  
30g • 1 oz • 1/3 cup

bicarbonate of soda, 1<sup>1</sup>/<sub>2</sub> tsp

### For the Fudge Icing

dark chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

icing sugar  
30g • 1 oz • 1/4 cup

butter  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

milk, 3 tbsp

vanilla extract, 1/2 tsp

### For the Frosting

butter, softened  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

icing sugar  
225g • 8 oz • 2 cups

vanilla extract, 1/2 tsp

desiccated coconut  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 2  
tbsp

pecans  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 2/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 23 cm (9 inch) round cake tins, dust with a little flour and shake out any excess.
3. To make the cake, cream the butter and sugar in a large bowl until pale, light and fluffy.
4. In a separate bowl, put the vanilla extract and almost all the buttermilk, reserving a few tablespoons. Stir together.
5. Sift the flour and cocoa powder into the wet mixture and beat until a smooth batter is formed.
6. Add the bicarbonate of soda to the reserved buttermilk. Stir until dissolved then quickly add to the batter and mix.
7. Divide the batter between the two prepared cake tins.
8. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. To make the fudge icing, chop the chocolate and put in a heatproof bowl. Then add the icing sugar, butter, milk and vanilla extract, and stir over a pot of boiling water until melted. Set aside to cool, the fudge icing will thicken slightly as it cools.
11. To make the coconut and pecan frosting, cream the butter in a bowl until pale, light and fluffy. Slowly add the icing sugar and vanilla extract and continue to beat until the frosting is firm. Fold in the coconut and pecans.
12. To assemble the cake, trim the top of each cake layer to make them flat. Then top one cake with half of the fudge icing. Place the second cake on top and spread the remaining fudge icing over the top and sides of the cake and smooth out. Then top with the coconut-pecan frosting.

# German Plum Cake

Prep: 25 mins

Bake: 55 mins

Serves: 8 to 10

## Ingredients

butter, melted  
55g • 2 oz •  $\frac{1}{4}$  cup

milk  
240ml • 8 floz • 1 cup

lemon juice  
60ml • 2 floz •  $\frac{1}{4}$  cup

almond essence  
 $\frac{1}{2}$  tsp

caster sugar  
125g •  $4\frac{1}{3}$  oz •  $\frac{2}{3}$  cup

plain flour  
225g • 8 oz •  $1\frac{3}{4}$  cups + 2  
tbsp

bicarbonate of soda  
1 tsp

baking powder  
 $\frac{1}{2}$  tsp

ground almonds  
85g • 3 oz •  $\frac{3}{4}$  cup + 2 tbsp

3 to 5 red plums

icing sugar, for dusting

ground cinnamon, for dusting

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease a 23 cm (9 inch) round cake tin and line with baking paper.
3. In a large bowl, mix the butter, milk, lemon juice, almond essence and caster sugar together.
4. Sift the flour, bicarbonate of soda and baking powder into the wet ingredients and mix together. Fold the ground almonds into the batter.
5. Pour the batter into the prepared cake tin.
6. Cut the plums into slices and arrange them on top of the batter.
7. Bake in the preheated oven for 55 minutes or until a toothpick inserted into the centre comes out clean and the top is brown.
8. Leave to cool in the cake tin, then transfer to a wire rack and dust with the icing sugar and cinnamon.

# Ginger Cake

V

Prep: 15 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

plain flour  
360g • 12<sup>3</sup>/<sub>4</sub> oz • 3 cups

sugar  
225g • 8 oz • 1 cup + 2 tbsp

ground ginger  
2 to 3 tsp

baking powder  
1 tsp

bicarbonate of soda  
1/2 tsp

salt  
1/4 tsp

ground cinnamon  
1 tsp

ground allspice  
1 tsp

chilli powder  
1/4 tsp

handful of dried dates or figs,  
chopped (optional)

sunflower oil  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

hot water  
240ml • 8 floz • 1 cup

treacle  
3 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) square baking tin and line with baking paper.
3. Sift the flour into a large bowl, and then mix in the sugar, ginger, baking powder, bicarbonate of soda and salt.
4. Add the cinnamon, allspice, chilli powder and dried dates or figs (if they are being used) to the dry ingredients and mix together.
5. Mix the oil, water and treacle to the dry ingredients to form a batter.
6. Pour the batter into the prepared baking tin.
7. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.

## Variation - Gingerbread Cake

V

ground nutmeg  
1/2 tsp

crystallised ginger  
3 tbsp

At step 4, substitute the chilli powder with ground nutmeg. Add the crystallised ginger and mix, then continue with the recipe.

# Greek Fruit Cake (St Fanourios Cake)



Prep: 10 mins

Bake: 45 mins

Makes: 24 pieces

## Ingredients

sunflower oil  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

sugar  
400g • 14 oz • 2 cups

orange juice  
500ml • 1 pint <sup>2</sup>/<sub>3</sub> floz • 2 cups  
+ 1 tbsp

bicarbonate of soda  
1 tsp

raisins  
160g • 5<sup>3</sup>/<sub>4</sub> oz • 1 cup

self-raising flour, plus extra  
for dusting  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4<sup>1</sup>/<sub>2</sub> cups

ground cinnamon  
1 tsp

ground cloves  
1 tsp

chopped walnuts  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin.
3. In a large bowl beat the oil and sugar until creamy.
4. In a separate bowl, stir the orange juice and bicarbonate of soda together, and then add the oil mixture and stir again.
5. Dust the raisins with flour in a small bowl, and then set aside.
6. Sift the flour, cinnamon and cloves into the wet mixture and stir with a wooden spoon. Fold in the raisins and chopped walnuts.
7. Pour the batter into the prepared baking tin.
8. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.

# Honey Cake

Prep: 15 mins

Bake: 35 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

175g • 6 1/4 oz • 1 1/2 cups

baking powder

1 tsp

bicarbonate of soda

1/2 tsp

condensed milk

190ml • 6 1/3 floz • 3/4 cup

orange juice

120ml • 4 floz • 1/2 cup

sunflower oil

110ml • 3 2/3 floz • 1/3 cup + 2  
tbsp

icing sugar

3 tbsp

vanilla essence

1 tsp

lemon juice

1 tsp

orange zest

1/2 tsp

### For the Syrup

water

120ml • 4 floz • 1/2 cup

sugar

2 tbsp

honey

85g • 3 oz • 1/4 cup

### For the Topping

fruit jam

85g • 3 oz • 1/4 cup

sugar

1 tsp

desiccated coconut

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin with oil, dust with a little flour and shake out any excess.
3. To make the cake, sift the flour, baking powder and bicarbonate of soda into a large bowl and mix.
4. In a separate bowl mix together the condensed milk, orange juice, oil, sugar, vanilla essence, lemon juice and orange zest.
5. Stir the dry ingredients into the wet mixture to form a batter.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool for 10 minutes.
9. Once cooled, prick the cake all over using a toothpick.
10. To make the syrup, put the water and sugar in a saucepan and bring to a boil over a medium heat until the sugar has dissolved. Remove from the heat and set aside to cool until lukewarm. Then add the honey and stir until dispersed.
11. Pour the syrup over the top of the cake ensuring that it is absorbed.
12. To make the topping, melt the jam and sugar in a saucepan on a gentle heat. Remove from the heat and spread the jam over the cake in a thin layer.
13. Sprinkle the desiccated coconut over the top to cover the jam.

# Lamingtons

Prep: 20 mins

Bake: 25 mins

Makes: 40 cubes

## Ingredients

### For the Cake

plain flour  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

sugar  
200g • 7 oz • 1 cup

bicarbonate of soda  
1 tsp

yogurt  
225g • 8 oz • 1 cup

sunflower oil  
120ml • 4 oz • 1/2 cup

vanilla essence  
2 tsp

caramel essence  
2 tsp

### For the Chocolate Sauce

unsalted butter  
250g • 9 oz • 1 cup + 2 tbsp

sugar  
250g • 9 oz • 1<sup>1</sup>/<sub>4</sub> cups

milk  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

cocoa powder  
3 tbsp

vanilla essence  
2 tsp

### For the Decoration

desiccated coconut  
340g • 12 oz • 3 cups

## Method

1. Preheat the oven to 160°C / 325°F / Gas 3.
2. Lightly grease and line a 30 x 35 cm (12 x 15 inch) baking tin with baking paper.
3. To make the cake, add the flour, sugar and bicarbonate of soda into a large bowl and mix well.
4. Add the yogurt, oil, vanilla essence and caramel essence then whisk together until it forms a smooth batter.
5. Pour the batter into the prepared baking tin and spread evenly.
6. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the baking tin for 10 minutes, then transfer to a wire rack.
8. Once the cake is cool, cut it into squares of equal size (roughly 40 medium sized squares, or more if cut smaller).
9. To make the chocolate sauce, mix the butter, sugar, milk, cocoa powder and vanilla essence in a saucepan over a medium heat. Bring the mixture to a boil, stirring continuously until it becomes a smooth chocolate sauce, then remove from the heat. Keep the chocolate sauce warm, but not hot.
10. To assemble the lamingtons, take the first cake square and carefully dip it into the chocolate sauce, coating all the sides. Then roll it in the desiccated coconut, coating all the sides. Place it on a wire rack to set. Repeat with all remaining cake squares.



# Lebanese Semolina Cake

Prep: 20 mins

Bake: 35 mins

Serves: 12 to 15

## Ingredients

### For the Cake

semolina flour  
490g • 1 lb 1<sup>1</sup>/<sub>4</sub> oz • 3 cups

butter, melted  
170g • 6 oz • <sup>3</sup>/<sub>4</sub> cup

granulated sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup

plain yogurt  
225g • 8 oz • 1 cup

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

whole almonds, blanched  
70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

### For the Syrup

granulated sugar  
400g • 14 oz • 2 cups

water  
360ml • 12 floz • 1<sup>1</sup>/<sub>2</sub> cups

juice of <sup>1</sup>/<sub>2</sub> small lemon

lavender extract, vanilla  
extract or rose water  
(optional)  
1 tsp

## Method

1. To make the syrup, put the sugar and water into a small saucepan and bring to the boil, stirring until the sugar is dissolved. Reduce the heat to low and simmer. Add the lemon juice and an extract or rose water (if it is being used), and stir together until thickened to a syrup consistency, or until it coats a metal spoon. Remove from the heat and set aside to cool.
2. Preheat the oven to 200°C / 400°F / Gas 6.
3. Lightly grease a 23 x 33 cm (9 x 13 inch) rectangular baking tin.
4. To make the cake, in a large bowl, stir the semolina, butter and sugar together. Set aside.
5. In a separate bowl, stir the yogurt and bicarbonate of soda together. Set aside until the mixture has nearly doubled in size.
6. Pour the yogurt mixture into the semolina mixture and stir well to form a batter.
7. Pour the batter into the prepared baking tin and press down to form an even layer, about 2<sup>1</sup>/<sub>2</sub> cm (1 inch) thick. If the batter is thicker than 2<sup>1</sup>/<sub>2</sub> cm (1 inch), use a larger dish or bake the excess in a separate lightly greased dish.
8. Score the surface of the cake into 5 cm (2 inch) diamonds or squares using a knife. Place a blanched almond in the centre each diamond or square.
9. Bake in the preheated oven for 30 to 35 minutes or until golden.
10. Drizzle the syrup over the top of the hot cake. Set aside to cool before re-cutting along the scored lines.

# Lemon Drizzle Cake



Prep: 30 mins + cooling

Bake: 35 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour  
200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

sugar  
200g • 7 oz • 1 cup

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
1/4 tsp

water  
240ml • 8 floz • 1 cup

coconut oil, melted  
60ml • 2 floz • 1/4 cup

agave nectar  
60ml • 2 floz • 1/4 cup

lime juice  
2 tsp

vanilla extract  
1 tsp

lemon extract  
1 tsp

desiccated coconut  
55g • 2 oz • 1/2 cup

### For the Frosting

coconut cream, chilled  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

icing sugar  
55g • 2 oz • 1/2 cup

vanilla extract  
1 tsp

desiccated coconut  
25g • 1 oz • 1/4 cup

lime zest  
1/2 tbsps

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the cake, sift the flour, sugar, bicarbonate of soda and salt into a large bowl.
4. In a separate bowl, stir together the water, oil, agave nectar, lime juice, vanilla extract and lemon extract.
5. Pour the wet mixture into the dry ingredients and gently stir to form a batter. Fold in the desiccated coconut taking care not to over mix.
6. Pour the batter into the prepared baking tin.
7. Bake in preheated oven for 35 minutes or until a toothpick inserted into the centre comes out clean and the cake is golden brown.
8. Transfer to a wire rack and cool.
9. To make the frosting, beat the coconut cream, icing sugar and vanilla extract in a bowl until fluffy and smooth. Fold in the desiccated coconut.
10. Spread the frosting on the top and sides of the cooled cake, and then sprinkle the lime zest on top.

# Lemon, Lime & Coconut Cake

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Prep: 30 mins + cooling

Bake: 35 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour  
200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

sugar  
200g • 7 oz • 1 cup

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
1/4 tsp

water  
240ml • 8 floz • 1 cup

coconut oil, melted  
60ml • 2 floz • 1/4 cup

agave nectar  
60ml • 2 floz • 1/4 cup

lime juice  
2 tsp

vanilla extract  
1 tsp

lemon extract  
1 tsp

desiccated coconut  
55g • 2 oz • 1/2 cup

### For the Frosting

coconut cream, chilled  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

icing sugar  
55g • 2 oz • 1/2 cup

vanilla extract  
1 tsp

desiccated coconut  
25g • 1 oz • 1/4 cup

lime zest  
1/2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the cake, sift the flour, sugar, bicarbonate of soda and salt into a large bowl.
4. In a separate bowl, stir together the water, oil, agave nectar, lime juice, vanilla extract and lemon extract.
5. Pour the wet mixture into the dry ingredients and gently stir to form a batter. Fold in the desiccated coconut taking care not to over mix.
6. Pour the batter into the prepared baking tin.
7. Bake in preheated oven for 35 minutes or until a toothpick inserted into the centre comes out clean and the cake is golden brown.
8. Transfer to a wire rack and cool.
9. To make the frosting, beat the coconut cream, icing sugar and vanilla extract in a bowl until fluffy and smooth. Fold in the desiccated coconut.
10. Spread the frosting on the top and sides of the cooled cake, and then sprinkle the lime zest on top.

# Lemon Poppy Seed Cake with Coconut Cream



Prep: 20 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

self-raising flour  
275g • 9<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>3</sub> cups + 2  
tbsp

baking powder  
1 tsp

caster sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

poppy seeds  
1 tbsp

zest of 1 lemon

soya milk  
240ml • 8 floz • 1 cup

sunflower oil  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

vanilla extract  
1 tsp

juice of 1 lemon

### For the Cream Topping

coconut cream  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

icing sugar  
2 tbsp

vanilla extract  
1 tsp

cherries, pitted, for  
decoration (optional)  
200g • 7 oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a 23 cm (9 inch) round cake tin with baking paper.
3. To make the cake, sift the flour and baking powder into a large bowl, and then mix in the sugar, poppy seeds and lemon zest.
4. Add the milk, oil, vanilla extract and lemon juice to the dry ingredients and stir gently to form a batter.
5. Pour the batter into the prepared cake tin and spread evenly.
6. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the cake tin, then transfer to a wire rack.
8. To make the topping, whip the coconut cream, icing sugar and vanilla extract in a bowl using an electric whisk.
9. Once the cake has cooled completely, spread the topping over the cake and decorate with the cherries (if they are being used).

# Madeira Cake

Prep: 20 mins

Bake: 55 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

baking powder  
2 tsp

bicarbonate of soda  
1/2 tsp

condensed milk  
400ml • 13 1/2 floz • 1 2/3 cups

butter, melted  
150g • 5 1/3 oz • 2/3 cup

granulated sugar  
2 tbsp

water  
180ml • 6 floz • 3/4 cup

vanilla extract  
2 tsp

zest of 1 lemon

zest of 1/2 large orange

### For the Glaze

icing sugar  
175g • 6 1/4 oz • 1 1/2 cups

water  
60ml • 2 floz • 1/4 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin and line with baking paper.
3. To make the cake, sift the flour, baking powder and bicarbonate of soda into a bowl. Mix together and set aside.
4. In a separate bowl, stir the condensed milk and butter together until smooth, and then gently mix in the sugar. Stir in the water and vanilla extract.
5. Add the dry ingredients to the wet mixture and gently fold together using a wooden spoon until a smooth batter is formed.
6. Add the lemon and orange zest to the batter and stir gently.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 45 to 55 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the cake tin for 15 minutes then transfer to a wire rack.
10. To make the glaze, sift the icing sugar into a bowl, and then add the water and mix until smooth.
11. Once the cake has cooled completely, spread the glaze over the top of the cake allowing it to drizzle down the sides.

# Mandarin Upside Down Cake

Prep: 25 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

butter  
2 *tb*sp

caster sugar  
2 *tb*sp

6 to 8 ripe mandarins

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1 *tb*sp

apple cider vinegar  
1 *tb*sp

vanilla essence  
2 *tsp*

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

plain flour  
255g • 9 oz • 2 cups + 2 *tb*sp

baking powder  
2 *tsp*

caster sugar  
200g • 7 oz • 1 cup + 1 *tb*sp

pinch of salt

marmalade, melted  
85g • 3 oz • <sup>1</sup>/<sub>4</sub> cup

fresh mint leaves

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. Spread the butter into the prepared cake tin using your fingers, then evenly sprinkle over the caster sugar.
4. Peel and cut each mandarin into 3 rings and place inside the cake tin, covering any gaps with smaller pieces and set aside.
5. Mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
6. Add the vanilla essence and oil and mix to combine.
7. In a separate large bowl, sift the flour, baking powder, caster sugar and salt and mix together.
8. Pour the wet mixture into the dry ingredients and gently fold together to form a batter.
9. Pour the batter into the prepared cake tin.
10. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the centre comes out clean and the top is golden.
11. Leave to cool in the cake tin for 5 minutes.
12. Before serving, glaze the cake with the melted marmalade and top with fresh mint leaves.

# Mango Cake

Prep: 25 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

### For the Cake

self-raising flour  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

baking powder  
1 tsp

bicarbonate of soda  
1 tsp

ground cinnamon  
1 tsp

butter, melted  
85g • 3 oz • 1/4 cup + 2 tbsp

mango pulp  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

sweetened condensed milk  
400g • 14 oz • 1<sup>1</sup>/<sub>4</sub> cups

### For the Topping

whipping cream  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

mango pulp  
1<sup>1</sup>/<sub>2</sub> tbsp

caster sugar  
1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round cake tin.
3. To make the cake, sift the flour, baking powder, bicarbonate of soda and cinnamon into a bowl and mix well.
4. In a separate large bowl, beat the butter and mango pulp. Add the condensed milk and beat again until well mixed.
5. Add the dry ingredients to the wet mixture. Fold together until a smooth batter is formed, and there are no lumps. Take care not to over mix.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the topping, whisk the whipping cream in a small bowl using an electric whisk.
10. In a separate small bowl, mix together the mango pulp and caster sugar.
11. Once the cake has cooled completely, spread the whipped cream evenly on the top. Drizzle the mango pulp and sugar mixture over the cream.

# Marble Cake

Prep: 15 mins

Bake: 45 mins

Serves: 8 to 10

## Ingredients

yogurt

250g • 9 oz • 1 cup + 2 tbsp

caster sugar

150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

baking powder

1 tsp

sunflower oil

120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract

1 tsp

plain flour

180g • 6 <sup>1</sup>/<sub>3</sub> oz • 1 <sup>1</sup>/<sub>2</sub> cups

cocoa powder

3 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin, dust with a little flour and shake out any excess.
3. In a large bowl, whisk the yogurt for 1 to 2 minutes until smooth, and then mix in the sugar until it has dissolved.
4. Add the bicarbonate of soda and baking powder to the yogurt mixture and mix until frothy.
5. Stir the oil and vanilla extract into the yogurt mixture.
6. Sift the flour into the wet mixture and gently fold until it is completely incorporated, making sure there are no lumps in the batter.
7. Put 4 tablespoons of the batter into a separate bowl and mix in the cocoa powder.
8. Pour half of the vanilla batter into the prepared cake tin. Spoon half of the chocolate batter on top of the vanilla batter in dots. Add the remaining vanilla batter. Then dot the remaining chocolate batter on top and swirl gently using a skewer or knife to create a marble effect.
9. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin for 10 minutes, then transfer to a wire rack. Allow to cool completely before serving.



# Marmalade Loaf



Prep: 15 mins

Bake: 1 hour 10 mins

Serves: 8 to 10

## Ingredients

plain flour

225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

dark soft brown sugar

110g • 3<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

baking powder

3 tsp

vegan butter, softened

110g • 3<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

mixed dried fruit

110g • 3<sup>3</sup>/<sub>4</sub> oz • 2/3 cup

ground mixed spice

1 tsp

zest of 1 small orange

zest of 1 small lemon

soya milk

150ml • 5 floz • 2/3 cup

malt vinegar

1 tsp

orange marmalade

1<sup>1</sup>/<sub>4</sub> tbsp

demerara sugar, for sprinkling  
(optional)

1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a loaf tin, dust with a little flour and shake out any excess.
3. Sift the flour, dark soft brown sugar and baking powder into a large bowl and mix together. Rub the butter into the flour mixture until the mixture resembles coarse breadcrumbs.
4. Add the dried fruit, mixed spice, lemon and orange zests, and mix well.
5. Stir in the milk a little at a time, and then add the vinegar and mix well. Add in the marmalade and stir until combined. The batter should be a dropping consistency. A little milk can be added to loosen the batter if required.
6. Pour the batter into the prepared loaf tin and spread evenly. Sprinkle the demerara sugar over the top (if it is being used).
7. Bake on the middle shelf in the preheated oven, for 1 hour to 1 hour 10 minutes. After 50 minutes of baking, loosely cover the surface with foil and return to the oven (this will help to prevent the sugar from burning).
8. Leave to cool in the loaf tin for 10 minutes, then transfer to a wire rack and cool completely. Store in an airtight container.

# Mocha Breakfast Loaf

Prep: 30 mins

Bake: 45 mins

Serves: 10

## Ingredients

dates

90g • 3<sup>1</sup>/<sub>4</sub> oz • 1/2 cup

milk

240ml • 8 floz • 1 cup

1 banana

light soft brown sugar

110g • 4 oz • 1/2 cup

plain flour

255g • 9 oz • 2 cups + 2 tbsp

baking powder

1 tsp

bicarbonate of soda

1 tsp

instant coffee

1 tsp

dark chocolate chunks

65g • 2<sup>1</sup>/<sub>3</sub> oz • 1/3 cup + 1 tbsp

dried cranberries

60g • 2 oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 13 x 23 cm (5 x 9 inch) baking tin with baking paper.
3. Place the dates, 60ml (2 floz • 1/4 cup) of the milk and the banana into a food processor and puree.
4. Add the remaining milk and sugar and blend. Pour the mixture into a large bowl and set aside.
5. Sift the flour, baking powder and bicarbonate of soda into a separate large bowl, and then add in the coffee and mix together.
6. Add the dry ingredients into the wet mixture and mix to form a smooth batter, and then fold in the chocolate chunks and cranberries.
7. Pour the mixture into the prepared baking tin.
8. Bake in the preheated oven for 45 minutes or until a toothpick inserted in the centre comes out clean.
9. Leave to cool in the baking tin for 10 minutes, then transfer to a wire rack.

# Molten Lava Cake

Prep: 10 mins

Bake: 20 mins

Makes: 4

## Ingredients

plain flour  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/2 cup + 2 tbsp

sugar  
100g • 3 1/2 oz • 1/2 cup

unsweetened cocoa powder  
30g • 1 oz • 1/3 cup

salt  
1/4 tsp

baking powder  
1/2 tsp

bicarbonate of soda  
1/4 tsp

sunflower oil  
60ml • 2 floz • 1/4 cup

vanilla extract  
1 tsp

milk  
180ml • 6 floz • 3/4 cup

dark chocolate  
50g • 1 3/4 oz

icing sugar, for dusting

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease four ramekins with butter.
3. Sift the flour, sugar, cocoa powder, salt, baking powder and bicarbonate of soda into a large bowl and mix together.
4. Add the oil and vanilla extract into the dry ingredients, and then gradually add the milk and whisk until the batter has a thin consistency.
5. Divide the batter equally between the prepared ramekins. Then divide the chocolate into four pieces and place one piece in the middle of the batter in each ramekin.
6. Bake in the preheated oven for 20 minutes.
7. Leave to cool for 15 minutes. Once slightly cooled, run a sharp knife completely around the inside edge of the ramekins and turn the cakes out onto plates.
8. Dust the icing sugar on top of each cake and serve while warm.

# New York Cheesecake

Prep: 30 mins + cooling

Bake: 1 hour

Serves: 10 to 12

## Ingredients

### For the Base

digestive biscuits, finely crushed

150g • 5 <sup>1</sup>/<sub>3</sub> oz

butter, melted

75g • 2 <sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

### For the Filling

aquafaba, chilled

60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

lemon juice

3 tbsp

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

full fat cream cheese

600g • 1 lb 5 oz • 2 <sup>2</sup>/<sub>3</sub> cups

coconut cream, chilled

120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

cornflour

30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

vanilla essence

1 tsp

zest of 1 lemon

### For the Strawberry Sauce

strawberries

500g • 1 lb 1 <sup>1</sup>/<sub>2</sub> oz

caster sugar

100g • 3 <sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

water

1 tbsp

cornflour

1 tsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease and line a 23 cm (9 inch) round cake tin.
3. To make the base, mix the crushed biscuit and melted butter together in a bowl. Place the mixture into the prepared baking tin and spread evenly, then press firmly to form a base.
4. To make the filling, whisk the aquafaba with 1 tbsp of the lemon juice in a large bowl. Whisk on high speed for 5 minutes until foamy. Slowly add half of the sugar, a little at a time, and continue to beat until it forms stiff peaks, then set aside.
5. In a separate large bowl, beat the cream cheese, coconut cream, cornflour, vanilla essence, lemon zest and remaining lemon juice together, until smooth and creamy.
6. Fold the aquafaba mixture into the cream cheese mixture until combined. Pour the filling onto the biscuit base and spread evenly.
7. Place the cake tin onto a deep baking tray and pour 4 cm (1 <sup>1</sup>/<sub>2</sub> inches) of hot water around the cake tin.
8. Bake in the preheated oven for 60 minutes and then turn off the oven, leaving the cheesecake in for another 30 minutes. It should still have a slight wobble in the centre but this will set once it cools.
9. Remove the cake tin from the water bath and transfer to a wire rack to cool. Then place it in the fridge for at least 4 hours or overnight to set.
10. To make the sauce, put the strawberries and sugar into a saucepan and gently bring to the boil over a medium heat, stirring occasionally.
11. Mix the water and cornflour in a small bowl to form a smooth paste, and then stir it into the strawberry mixture in the saucepan, and mix well. When the mixture starts to boil, turn the heat down to simmer while continuing to stir for 5 minutes or until the sauce thickens. Set aside to cool.
12. Serve slices of cheesecake with a spoonful of strawberry sauce.

# Orange & Almond Cake with Orange Frosting

Prep: 20 mins

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Cake

self-raising flour  
280g • 10 oz • 2<sup>1</sup>/<sub>2</sub> cups

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1/2 tsp

salt  
1/2 tsp

ground almonds  
60g • 2 oz • 2/3 cup

desiccated coconut  
30g • 1 oz • 1/4 cup

sunflower oil  
90ml • 3 floz • 1/3 cup

milk  
180ml • 6 floz • 3/4 cup

maple syrup  
240ml • 8 floz • 1 cup

orange juice  
60ml • 2 floz • 1/4 cup

vanilla extract  
1 tsp

almond extract  
1/2 tsp

zest of 1 orange

### For the Frosting

butter, softened  
55g • 2 oz • 1/4 cup

icing sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups

milk  
1 tbsp

zest of 1 orange

almond flakes, toasted  
3 tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease two 20 cm (8 inch) round cake tins and line with baking paper.
3. To make the cake, sift the flour, baking powder, bicarbonate of soda and salt into a large bowl, and then mix in the ground almonds and desiccated coconut.
4. In a separate bowl, whisk the oil, milk, maple syrup, orange juice, vanilla extract, almond extract and orange zest.
5. Pour the wet mixture into the dry ingredients and stir to form a smooth batter.
6. Divide the batter between the prepared cake tins.
7. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the frosting, cream the butter and icing sugar in a bowl until pale, light and fluffy, then mix in the milk, and then fold in the orange zest.
10. Spread half of the frosting on the top of one cooled cake and place the second cake on top. Spread the remaining frosting on top of the second cake and sprinkle the almond flakes to decorate.

# Oreo Cake

Prep: 10 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

### For the Cake

soft brown sugar  
255g • 9 oz • 1<sup>1</sup>/<sub>4</sub> cups

vanilla extract  
2 tsp

apple cider vinegar  
2 tsp

whole milk  
450ml • 15 fl oz • 1<sup>3</sup>/<sub>4</sub> cups +  
2 tbsp

sunflower oil  
150ml • 5 fl oz • <sup>2</sup>/<sub>3</sub> cup

plain flour  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

cocoa powder  
85g • 3 oz • 1 cup

instant coffee powder  
2 tsp

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

baking powder  
1 tsp

pinch of salt

10 Oreo cookies, for  
decoration

### For the Frosting

shortening  
185g • 6<sup>1</sup>/<sub>2</sub> oz • 1 cup

butter, softened  
225g • 8 oz • 1 cup

vanilla extract  
1<sup>1</sup>/<sub>2</sub> tsp

icing sugar  
400g • 14 oz • 3<sup>1</sup>/<sub>2</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 23 cm (9 inch) round cake tins, dust with a little flour and shake out any excess.
3. To make the cake, put the sugar, vanilla extract, vinegar, milk and oil into a large bowl and beat using an electric whisk until fluffy.
4. Sift the flour, cocoa powder, instant coffee powder, bicarbonate of soda, baking powder and salt into a separate bowl and mix together.
5. Add the dry ingredients into the wet mixture in three batches and beat after each addition for 30 seconds, being careful not to overbeat.
6. Divide the batter between the prepared cake tins.
7. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the frosting, in a separate bowl beat the shortening, butter and vanilla extract until fluffy. Then add the icing sugar in three batches, whisking after each addition, until smooth and fluffy.
10. Spread half of the frosting on the top of one cake. Place the second cake on top and spread the remaining frosting on top.
11. Crumble the Oreo cookies and sprinkle on top of the frosted cake.

# Passion Fruit Loaf

Prep: 20 mins

Bake: 40 mins

Serves: 8

## Ingredients

caster sugar  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups +  
1 tbsp

butter  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

self-raising flour  
400g • 14 oz • 3<sup>1</sup>/<sub>2</sub> cups

baking powder  
1 tsp

bicarbonate of soda  
1 tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

3 passion fruits

buttermilk  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

water  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract  
1 tsp

desiccated coconut  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line a loaf tin with baking paper.
3. Cream the sugar and butter in a bowl until pale, light and fluffy.
4. Sift the flour, baking powder, bicarbonate of soda and salt into a large bowl. Mix well and set aside.
5. Cut and remove the pulp from the passion fruits and set aside.
6. Add the dry ingredients and the buttermilk into the creamed mixture and stir together. Pour in the water, vanilla extract and all the passion fruit pulp and mix until a smooth batter is formed.
7. Fold in the desiccated coconut.
8. Pour the batter into the prepared loaf tin and spread evenly.
9. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the loaf tin for 10 minutes, then transfer to a wire rack to cool completely.
11. Serve with a dusting of icing sugar and whipped cream.

# Pineapple Cake

Prep: 20 mins + chilling

Bake: 40 mins

Serves: 6 to 8

## Ingredients

### For the Cake

plain flour

225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

sugar

200g • 7 oz • 1 cup

baking powder

1 tsp

bicarbonate of soda

1 tsp

ground cinnamon

<sup>3</sup>/<sub>4</sub> tsp

salt

<sup>1</sup>/<sub>2</sub> tsp

sunflower oil

140ml • 4<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

yogurt

120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

desiccated coconut

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

pineapple, crushed

120g • 4<sup>1</sup>/<sub>4</sub> oz

### For the Topping

butter

85g • 3 oz • <sup>1</sup>/<sub>4</sub> cup + 2 tbsp

cream cheese

170g • 6 oz • <sup>3</sup>/<sub>4</sub> cup

icing sugar

185g • 6<sup>1</sup>/<sub>2</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. To make the cake, sift the flour, sugar, baking powder, bicarbonate of soda, cinnamon and salt into a large bowl.
4. Stir the oil and yogurt into the flour mixture. The mixture should be very thick.
5. Add the desiccated coconut and crushed pineapple and stir into the batter.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the topping, cream together the butter, cream cheese and icing sugar. Chill in the fridge for 10 minutes.
10. Spread the cream cheese topping on top of the cake and serve.



# Peanut Butter Cake



— Prep: 30 mins + chilling & cooling — Bake: 25 mins — Serves: 8 to 10 —

## Ingredients

### For the Cake

hot water  
350ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup

soft medjool dates  
175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

self-raising flour  
190g • 6<sup>2</sup>/<sub>3</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

bicarbonate of soda  
1<sup>1</sup>/<sub>2</sub> tsp

baking powder  
1 tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

peanut butter  
60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

water, lukewarm  
240ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup

vanilla extract  
2 tsp

apple cider vinegar  
2 tbsp

peanuts, chopped, for  
decoration

### For the Frosting

full fat coconut milk, chilled  
400g • 14 oz • 1<sup>2</sup>/<sub>3</sub> cups

peanut butter  
125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

maple syrup  
3 tbsp

## Method

1. Soak the dates in the hot water for 30 minutes. Then reserve 240ml (8 floz • 1 cup) of the date water and set aside.
2. Preheat the oven to 190°C / 375°F / Gas 5.
3. Lightly grease two 18 cm (7 inch) round cake tins and line with baking paper.
4. To make the cake, sift the flour, baking powder, bicarbonate of soda and salt into a large bowl and mix together.
5. Blend the dates, reserved date water, peanut butter, lukewarm water and vanilla extract in a blender until smooth.
6. Pour the blended mixture into the dry ingredients and mix until combined, and then whisk in the vinegar.
7. Divide the batter between the prepared cake tins.
8. Bake in the middle of the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool for 15 minutes then transfer to a wire rack to cool completely.
10. To make the frosting, put all the ingredients into a blender or food processor and blend until smooth. Pour the frosting into a bowl and place in the freezer until the consistency resembles whipped cream, and then transfer to the fridge until ready to use.

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vanilla extract  
1 tsp

salt  
1/4 tsp

coconut oil, melted  
125ml • 4 1/4 floz • 1/2 cup

### **For the Caramel**

soft medjool dates  
175g • 6 1/4 oz • 3/4 cup

water, plus extra if required  
60ml • 2 floz • 1/4 cup

peanut butter  
2 tbsp

coconut oil, melted  
1 tbsp

vanilla extract  
1 tsp

pinch of salt

11. To make the caramel, blend the dates, water, peanut butter, coconut oil, vanilla extract and salt in a blender or food processor until smooth. The consistency should be thick but pourable. Add a little more water if required.
12. Evenly spread a third of the frosting over one cake. Then spoon a quarter of the caramel in the centre of the frosting, leaving a 2 1/2 cm (1 inch) gap from the edges.
13. Place the other cake on top. Spread the remaining frosting to cover the top and sides of the entire cake.
14. Pour the remaining caramel on top, allowing it to drip over the sides. Sprinkle the chopped peanuts around the top edge of the cake to create a border.

# Pineapple Upside Down Cake

Prep: 25 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

6 pineapple rings

sugar

75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup + 1 tbsp

water

1 tbsp

butter, softened, plus extra  
for greasing

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/3 cup + 2  
tbsp

condensed milk

400g • 14 oz • 1<sup>1</sup>/<sub>4</sub> cups

pineapple essence

1/2 tsp

plain flour

240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

baking powder

1 tsp

bicarbonate of soda

1 tsp

sparkling water

180ml • 6 floz • 3/4 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round cake tin with a little butter.
3. Arrange the pineapple slices to cover the bottom of the cake tin.
4. Use a small saucepan to bring the water and sugar to the boil, being careful not to stir. Then turn the heat down to low and allow the mixture to thicken until brown. Pour the hot caramel over the pineapple slices and set aside.
5. Beat the butter and condensed milk together in a bowl, and then mix in the pineapple essence.
6. Sift the flour, baking powder and bicarbonate of soda into a separate bowl and mix together.
7. Add the dry ingredients to the condensed milk mixture and then add the sparkling water. Mix until the consistency is smooth.
8. Pour the batter over the pineapple and caramel layer in the prepared cake tin.
9. Bake in the preheated oven for 40 minutes or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the cake tin for 1 minute, then loosen the sides of the cake with a knife and carefully turn out onto a plate. Allow to cool before serving.

# Pumpkin Cake with Cream Cheese Frosting

Prep: 40 mins

Bake: 35 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour  
360g • 12<sup>3</sup>/<sub>4</sub> oz • 3 cups

baking powder, 1 tsp

bicarbonate of soda, 1 tsp

salt, <sup>3</sup>/<sub>4</sub> tsp

ground cinnamon, 1 tsp

ground nutmeg, <sup>1</sup>/<sub>2</sub> tsp

ground ginger, <sup>1</sup>/<sub>2</sub> tsp

butter, softened  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

caster sugar  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

light soft brown sugar  
160g • 5<sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

sunflower oil  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

ground flaxseed, 1 tbsp

vanilla extract, 2 tsp

pumpkin puree  
425g • 15 oz

milk  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

### For the Frosting

butter, softened  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

cream cheese, softened  
225g • 8 oz • 1 cup

ground cinnamon, 1 tsp

vanilla extract, <sup>1</sup>/<sub>2</sub> tsp

icing sugar  
400g • 14 oz • 3<sup>1</sup>/<sub>2</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line two 23 cm (9 inch) round cake tins with baking paper.
3. To make the cake, sift the flour, baking powder, bicarbonate of soda, salt, cinnamon, nutmeg and ginger into a bowl. Mix together and set aside.
4. Cream the butter, sugars and half of the oil in the bowl of a stand mixer until pale, light and fluffy. Beat in the remaining oil.
5. Mix in the flaxseed and vanilla extract, and then stir in the pumpkin puree. Stir in the milk then the dry ingredients. Mix together to form a batter.
6. Divide the batter equally between the two prepared cake tins and level out the tops.
7. Bake in the preheated oven for 30 to 35 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins for 15 minutes then transfer to a wire rack.
9. To make the frosting, cream the butter and cream cheese using an electric stand mixer, until smooth and fluffy. Add the cinnamon, vanilla extract and icing sugar and beat on a low speed until thoroughly mixed. Then increase the speed to medium and continue to beat until pale, light and fluffy. If the frosting appears runny, cover and place it in the fridge.
10. Spread half of the frosting on top of one of the cooled cakes. Place the second cake on top and spread the remaining frosting to cover the top and sides of the cake.

# Rainbow Cake

Prep: 40 mins + cooling

Bake: 35 mins

Makes: 12 to 15 slices

## Ingredients

### For the Cake

milk  
450ml • 15 floz • 1<sup>3</sup>/<sub>4</sub> cups +  
2 tbsp

apple cider vinegar  
2 tsp

plain flour  
385g • 13<sup>1</sup>/<sub>2</sub> oz • 3<sup>1</sup>/<sub>4</sub> cups

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1 tsp

salt  
1/2 tsp

caster sugar  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups +  
1 tbsp

sunflower oil  
150ml • 5 floz • 2/3 cup

vanilla extract  
1 tbsp

food colouring (red, orange,  
yellow, green, blue and purple)

### For the Frosting

butter  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

margarine  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

icing sugar  
600g • 1 lb 5 oz • 5<sup>1</sup>/<sub>3</sub> cups

vanilla extract  
2 tsp

pinch of salt

milk  
70ml • 2<sup>1</sup>/<sub>3</sub> floz • 1/4 cup + 1  
tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 20 cm (8 inch) round cake tins and line with baking paper.
3. To make the cake, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. In a separate large bowl, sift the flour, baking powder, bicarbonate of soda and salt.
5. Add the sugar, oil and vanilla extract to the thickened milk mixture and stir.
6. Beat half of the wet mixture into the dry ingredients, using a whisk, and then gently fold in the remainder of the wet mixture.
7. Divide the batter equally between six bowls. Then add a small amount of food colouring to each bowl and mix until the desired colour is achieved, resulting in six different coloured batters.
8. Pour the batter from one of the bowls into the first prepared cake tin, and another batter into the second cake tin.
9. Bake in the preheated oven for 10 to 12 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.
11. Repeat steps 8 to 10 until all the layers are baked.
12. To make the frosting, cream the butter and margarine in a bowl until pale, light and fluffy. Slowly add the icing sugar, vanilla extract and salt, then gradually add the milk and whisk until smooth.
13. Once all cakes have completely cooled, spread a layer of the frosting on top of one cake and place another cake layer on top. Repeat this until all the layers have been placed on top of one another with frosting in between. Use the remaining frosting to cover the top and sides of the cake.

# Red Velvet Cake with Cream Cheese Frosting

Prep: 30 mins + cooling

Bake: 35 mins

Serves: 10 to 12

## Ingredients

### For the Cake

self-raising flour  
340g • 12 oz • 3 cups

bicarbonate of soda  
1 tsp

cocoa powder  
2 tbsp

salt  
1/2 tsp

butter, softened  
115g • 4 oz • 1/2 cup

caster sugar  
385g • 13 1/2 oz • 2 cups

sunflower oil  
240ml • 8 floz • 1 cup

yogurt  
115g • 4 oz • 1/2 cup

vanilla extract  
1 tsp

white vinegar  
1 tsp

buttermilk  
360ml • 12 floz • 1 1/2 cups

red food colouring  
1 to 2 tsp

### For the Cream Cheese Frosting

cream cheese, softened  
450g • 1 lb • 2 cups

butter, softened  
115g • 4 oz • 1/2 cup

icing sugar, plus extra  
515g • 1 lb 2 oz • 4 1/2 cups

milk, plus extra  
1 tbsp

vanilla extract  
1 1/2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line two 23 cm (9 inch) round cake tins with baking paper.
3. To make the cake, sift the flour, bicarbonate of soda, cocoa powder and salt together in a large bowl. Mix and set aside.
4. Use an electric mixer to cream the butter and sugar in a separate bowl for about 1 minute, until pale, light and fluffy. Add the oil, yogurt, vanilla extract and vinegar and beat on a high speed for 2 minutes.
5. Add the dry ingredients to the wet mixture in batches of 2 or 3, alternating with the buttermilk. Beat on a low speed after each addition. Then beat in the desired amount of food colouring, until just combined.
6. Divide the batter between the two prepared cake tins.
7. Bake in the preheated oven for 30 to 35 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins, then transfer to a wire rack.
9. To make the frosting, in a large bowl cream the butter and cream cheese using an electric mixer, for about 2 minutes until smooth. Add the icing sugar, milk and vanilla extract and beat on a low speed for 30 seconds, then increase to a high speed and beat for a further 3 minutes. The frosting should be creamy and soft but not runny. Add more icing sugar or milk if required, to achieve the correct consistency.
10. Place one of the cakes on a serving plate and cover the top evenly with some of the frosting. Place the second cake on top and use the remaining frosting to cover the top and sides of the cake.
11. Place the cake in the fridge for at least 30 to 50 minutes before slicing.

# Rhubarb & Custard Cake

Prep: 20 mins

Bake: 40 mins

Serves: 8 to 10

## Ingredients

### For the Cake

self-raising flour  
400g • 14 oz • 3<sup>1</sup>/<sub>2</sub> cups

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1 tsp

caster sugar  
340g • 12 oz • 1<sup>3</sup>/<sub>4</sub> cups

butter, softened  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/3 cup + 2  
tbsp

buttermilk  
310ml • 10<sup>1</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>4</sub> cups  
+ 1 tbsp

icing sugar, for dusting

### For the Jam

rhubarb, chopped  
180g • 6<sup>1</sup>/<sub>3</sub> oz

golden caster sugar  
3 tbsp

water  
2 tbsp

### For the Custard

custard powder  
1 tbsp

icing sugar  
2 tsp

milk  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line two 20 cm (8 inch) round cake tins with baking paper.
3. Sift the flour, baking powder and bicarbonate of soda into a bowl. Mix well and set aside.
4. Cream the sugar and butter in a separate large bowl until pale, light and fluffy.
5. Add half of the dry ingredients and half the buttermilk into the creamed mixture and stir together. Add the remaining dry ingredients and buttermilk and mix until a smooth batter is formed.
6. Divide the batter between the two prepared cake tins.
7. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
8. To make the jam, place the rhubarb, sugar and water in a saucepan and mix well. Bring to a boil on a medium heat, and then reduce the heat to low and simmer for 10 to 15 minutes, stirring occasionally, until the rhubarb has broken down into a thick and jam like consistency. Leave to cool.
9. To make the custard, mix the custard powder, icing sugar and 3 tbsp of milk together in a saucepan. Whisk to a smooth paste, then pour in the remaining milk and whisk again until smooth.
10. Place over a low heat and cook gently for 10 minutes or until thick and smooth, whisking continuously.

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### **For the Buttercream**

butter, softened  
60g • 2 oz •  $\frac{1}{4}$  cup

icing sugar, sifted  
140g • 5 oz •  $1\frac{1}{4}$  cups

11. Cover and leave to cool.
12. To make the buttercream, cream the butter in a large bowl, until pale, light and fluffy. Add the icing sugar gradually while continuing to mix. Once all the sugar has been incorporated, whisk for a further 4 to 5 minutes, until the buttercream is fluffy and resembles whipped cream.
13. Spoon the buttercream and custard into two piping bags with plain nozzles.
14. Leave to cool in the cake tins for 10 minutes, then transfer to a wire rack.
15. Once the cakes have completely cooled, spread a layer of rhubarb jam evenly on the top of one of the cakes. Pipe small alternating dots of custard and buttercream onto the cake until the cake is covered. Place the second cake on top and dust with icing sugar.



# Salted Caramel Cake

Prep: 45 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

### For the Salted Caramel Sauce

caster sugar  
125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

water  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

double cream  
180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

salt  
<sup>2</sup>/<sub>3</sub> tsp

vanilla extract  
<sup>2</sup>/<sub>3</sub> tsp

### For the Cake

butter, softened  
110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

soft brown sugar  
165g • 5<sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

yogurt  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

milk  
180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

vanilla essence  
1 tsp

plain flour  
270g • 9<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1 tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

## Method

1. To make the salted caramel sauce, warm the sugar and water in a small saucepan over a low to medium heat until the sugar has completely dissolved. Try not to stir it, but carefully swirl the melted sugar around so it browns evenly.
2. Once the sugar starts to bubble and the mixture is an amber colour, remove from the heat. Slowly and carefully pour in the cream while continually mixing (the cream will react with the hot sugar and can spit as it mixes). Mix until you have a smooth caramel sauce. If there are any hard lumps, return the saucepan to the heat and bring to the boil to melt any lumps.
3. Stir in the salt and vanilla extract, then transfer to a jug and set aside.
4. Preheat the oven to 175°C / 340°F / Gas 4.
5. Lightly grease two 20 cm (8 inch) round cake tins, dust with a little flour and shake out any excess.
6. To make the cake, cream the butter and sugar in a bowl until pale, light and fluffy.
7. Add the yogurt and 90ml (3 floz • <sup>1</sup>/<sub>3</sub> cup + 2 tsp) of the salted caramel sauce to the creamed butter mixture and beat together (the mixture may look curdled but that is fine). Mix in the milk and vanilla essence.
8. In a separate bowl, sift the flour, baking powder, bicarbonate of soda, and salt and mix together.
9. Add the dry ingredients to the wet mixture and beat together to form a batter.
10. Divide the batter between the prepared cake tins and bake for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
11. Transfer to a wire rack to cool.

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### **For the Buttercream**

unsalted butter, softened  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

vanilla essence  
1 tsp

icing sugar  
185g • 6<sup>1</sup>/<sub>2</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

12. To make the buttercream, beat the butter, vanilla essence and 3 tbsp of the salted caramel sauce in a bowl until pale, light and fluffy.
13. Sift the icing sugar into the creamed mixture in batches and beat together.
14. Cover and put in the fridge until ready to use.
15. To assemble the cake, carefully trim the top of each cake with a serrated knife to make a flat surface.
16. Evenly spread <sup>1</sup>/<sub>3</sub> of the buttercream on top of one cake then place the second cake on top. Cover the top and sides of the cake with the remaining buttercream.
17. Pour the remaining salted caramel sauce on top and allow it to drizzle down the sides.

# Spiced Fruit Cake with Orange Icing

Prep: 1 hour 15 mins

Bake: 55 mins

Serves: 10 to 12

## Ingredients

### For the Candied Fruit

2 oranges

1 lemon

dried cranberries  
200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

caster sugar  
200g • 7 oz • 1 cup + 1 tbsp

water  
500ml • 1 pint <sup>2</sup>/<sub>3</sub> floz • 2 cups  
+ 1 tbsp

### For the Cake

white spelt flour  
255g • 9 oz • 2<sup>1</sup>/<sub>2</sub> cups

bicarbonate of soda  
1 tsp

baking powder  
<sup>1</sup>/<sub>2</sub> tsp

ground cinnamon  
1 tsp

ground cardamom  
<sup>1</sup>/<sub>2</sub> tsp

ground ginger  
<sup>1</sup>/<sub>4</sub> tsp

pinch of ground cloves

salt  
<sup>1</sup>/<sub>2</sub> tsp

applesauce  
180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

caster sugar  
180g • 6<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

## Method

1. To make the candied fruit, wash and scrub the oranges and lemon thoroughly with a small brush. Slice off the ends and remove the peel, reserve the fruit. Remove as much white pith from the peel as possible, and then slice the peel into thin strips.
2. Put the peel into a saucepan of water and bring to a boil. Reduce the heat and simmer for 10 minutes. Drain and discard the water, then rinse the peel and set aside.
3. In a separate large saucepan, dissolve the sugar in the water by bringing to the boil. Add the orange and lemon peel and the cranberries. Simmer over a low heat for 30 to 40 minutes, until the liquid has reduced to thick syrup.
4. Remove the fruit from the saucepan with a slotted spoon and place on a rack or some baking paper to drain off any excess syrup. Leave to cool then chop coarsely and set aside.
5. Preheat the oven to 175°C / 350°F / Gas 4.
6. Lightly grease a 15 x 25 cm (6 x 10 inch) rectangular baking tin and line with baking paper, allowing the paper to hang slightly over each side.
7. To make the cake, sift the flour, bicarbonate of soda, baking powder, cinnamon, cardamom, ginger, cloves and salt into a large bowl and mix together.
8. In a separate bowl stir together the applesauce, caster sugar, butter and milk.
9. Add the dry ingredients to the wet mixture and stir until a smooth batter is formed. Gently fold the mixed dried fruit and candied fruit into the batter.

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melted butter  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

milk  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

mixed dried fruit, coarsely  
chopped  
115g • 4 oz • 2/3 cup

### **For the Icing**

cashews, soaked in water for 3  
to 4 hours  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 2 tbsp

orange juice  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

zest of 1 orange

vanilla extract  
1 tsp

maple syrup  
2 tbsp

10. Pour the batter into the prepared rectangular baking tin and bake in the preheated oven for 55 minutes or until a toothpick inserted into the centre comes out clean.
11. Remove the cake from the baking tin using the sides of the baking paper and transfer to a wire rack to cool.
12. To make the icing, blend the soaked cashews, orange juice, orange zest, vanilla extract, maple syrup and some of the reserved fruit until smooth. Add more orange juice or maple syrup to taste.
13. Spread the icing over the top of the cooled cake.

# Sicilian Orange Cake

Prep: 30 mins

Bake: 60 mins

Serves: 8 to 10

## Ingredients

### For the Cake

butter, softened

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

sugar

250g • 9 oz • 1<sup>1</sup>/<sub>4</sub> cups

plain Greek yogurt

220g • 7<sup>3</sup>/<sub>4</sub> oz • 1 cup

bicarbonate of soda

1 tsp

apple cider vinegar

1 tbsp

plain flour

275g • 9<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>3</sub> cups

baking powder

2<sup>1</sup>/<sub>2</sub> tsp

oranges

300g • 10<sup>1</sup>/<sub>2</sub> oz

### For the Orange Glaze

sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

juice of 1 orange

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) round cake tin with baking paper.
3. To make the cake, cream the butter and sugar in a large bowl until pale, light and fluffy.
4. In a separate bowl, mix the yogurt, bicarbonate of soda and vinegar together, and then set aside.
5. Sift the flour and baking powder into another bowl and mix.
6. Fold the dry ingredients, in small batches, to the creamed butter mixture. Then pour in the yogurt mixture and stir together to form a batter.
7. Wash and cut the orange into pieces, with the seeds removed and the rind intact. Blend the pieces into a puree in a food processor.
8. Pour the puree into the batter and stir together.
9. Pour the batter into the prepared cake tin.
10. Bake in the preheated oven for 50 to 60 minutes or until a toothpick inserted into the centre comes out clean.
11. Leave to cool in the cake tin for 15 minutes, then transfer to a wire rack.
12. To make the orange glaze, simmer the sugar and orange juice in a saucepan, over a low to medium heat until the liquid resembles a syrup-like consistency.
13. Brush the glaze over the top of the cake and allow to cool completely before slicing.

# Sponge Cake

Prep: 15 mins

Bake: 30 mins

Serves: 10 to 12

## Ingredients

plain flour  
240g • 8½ oz • 2 cups

bicarbonate of soda  
1 tsp

ground cinnamon  
1 tsp

sugar  
200g • 7 oz • 1 cup

yogurt  
225g • 8 oz • 1 cup

milk  
80ml • 2⅔ floz • ⅓ cup

sunflower oil  
120ml • 4 floz • ½ cup

vanilla extract  
1 tbsp

apple cider vinegar  
1 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin and line with baking paper.
3. Sift the flour, bicarbonate of soda, cinnamon and sugar into a large bowl and mix together.
4. Add the yogurt, milk, oil, vanilla extract and vinegar to the dry ingredients and mix until the batter appears thick.
5. Pour the batter into the prepared cake tin.
6. Bake in the preheated oven for 20 to 30 minutes or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the cake tin then transfer to a wire rack.

# Sticky Orange Cake with Marmalade Glaze

V

Prep: 30 mins + cooling

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

self-raising flour

340g • 12 oz • 3 cups

caster sugar

285g • 10 oz • 1½ cups

light soft brown sugar

105g • 3¾ oz • ½ cup

bicarbonate of soda

2 tsp

salt

1 tsp

zest of 1 orange

orange juice

480ml • 1 pint • 2 cups

sunflower oil

160ml • 5⅓ floz • ⅔ cup

apple cider vinegar

2 tbsp

vanilla extract

1 tsp

### For the Glaze

orange marmalade

85g • 3 oz • ¼ cup

water

1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease two 23 cm (9 inch) round cake tins and line with baking paper.
3. To make the cake, sift the flour into a large bowl, and then add the sugars, bicarbonate of soda, salt and orange zest. Mix together.
4. In a separate bowl whisk the orange juice, oil, vinegar and vanilla extract.
5. Add the wet mixture to the dry ingredients and whisk thoroughly to form a batter.
6. Divide the batter between the prepared cake tins.
7. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the centre comes out clean and the cakes are golden.
8. Leave to cool in the cake tins for 15 minutes then transfer to a wire rack.
9. To make the glaze, put the marmalade and water in a small saucepan and warm over a medium to high heat for about 5 minutes, until the glaze is bubbling and hot. Remove any solids from the marmalade using a slotted spoon and set them aside in a small bowl.
10. Glaze the cakes while they are still warm but not hot. Place one cake layer on a plate. Pierce the top of the cake a few times using a toothpick, and then pour half of the glaze over the cake. Place the second cake layer on top, and pour the remaining glaze over the top. Spoon the solids from the marmalade onto the top of the cake.

# Sticky Toffee Pudding

Prep: 30 mins

Bake: 40 mins

Serves: 8

## Ingredients

### For the Cake

pitted dates  
200g • 7 oz • 1 cup

boiling water  
150ml • 5 fl oz •  $\frac{2}{3}$  cup

milk  
150ml • 5 fl oz •  $\frac{2}{3}$  cup

sunflower oil  
200ml •  $6\frac{2}{3}$  fl oz •  $\frac{3}{4}$  cup +  
1 tbsp

dark muscovado sugar  
150g •  $5\frac{1}{3}$  oz •  $\frac{2}{3}$  cup + 1  
tbsp

self-raising flour  
200g • 7 oz •  $1\frac{3}{4}$  cups

baking powder  
 $1\frac{1}{2}$  tsp

bicarbonate of soda  
1 tsp

ground mixed spice  
1 tsp

### For the Toffee Sauce

muscovado sugar  
150g •  $5\frac{1}{3}$  oz •  $\frac{2}{3}$  cup + 1  
tbsp

butter  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2  
tbsp

double cream, plus extra  
300ml • 10 fl oz •  $1\frac{1}{4}$  cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 x 30 cm (8 x 12 inch) baking tin.
3. To make the cake, put the dates in a small bowl and cover with the boiling water then set aside for 5 minutes.
4. In a separate bowl, beat the milk, oil and sugar until creamy.
5. Blend the soaked dates and water in a food processor until smooth.
6. Stir the date mixture into the creamed ingredients.
7. Sift the flour, baking powder, bicarbonate of soda and mixed spice into the wet mixture, and mix together to form a thick batter.
8. Pour the batter into the prepared baking tin and spread evenly.
9. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
10. To make the sauce, warm the sugar, butter and double cream in a saucepan and stir over a low heat until the sugar has dissolved and the butter has melted. Bring the mixture to the boil over a high heat, and then return to a simmer stirring for 2 minutes until it has thickened.
11. Remove the cake from the oven and pour  $\frac{1}{3}$  of the sauce on the top while it is still hot. Spread the sauce to the edges of the cake.
12. Leave to cool for 20 minutes before serving.
13. Serve with the remaining toffee sauce and cream.



# Summer Fruits Crumb Cake

Prep: 35 mins

Bake: 50 mins

Serves: 10 to 12

## Ingredients

### For the Topping

fresh stone fruits  
250g • 9 oz

granulated sugar  
1 *tbsp*

ground cinnamon  
 $\frac{1}{2}$  *tsp*

### For the Cake

plain flour  
180g •  $6\frac{1}{3}$  oz •  $1\frac{1}{2}$  cups

baking powder  
2 *tsp*

bicarbonate of soda  
 $\frac{1}{2}$  *tsp*

salt  
 $\frac{1}{2}$  *tsp*

ground cinnamon, plus extra  
for topping  
 $\frac{1}{2}$  *tsp*

ground almonds  
80g •  $2\frac{3}{4}$  oz •  $\frac{3}{4}$  cup + 1  
*tbsp*

buttermilk  
220ml •  $7\frac{1}{3}$  floz •  $\frac{3}{4}$  cup + 3  
*tbsp*

sugar, plus extra for topping  
130g •  $4\frac{1}{2}$  oz •  $\frac{2}{3}$  cup

sunflower oil  
80ml •  $2\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

vanilla extract  
2 *tsp*

fresh berries  
250g • 9 oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round cake tin.
3. To make the topping, cut the fruits into  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) slices and place in a bowl. Sprinkle with the sugar and cinnamon and mix. Set aside.
4. To make the cake, sift the flour, baking powder, bicarbonate of soda, salt and cinnamon into a separate bowl. Add the ground almonds and mix together.
5. In a separate small bowl, stir together the buttermilk, sugar, oil and vanilla extract.
6. Make a well in the centre of the dry ingredients and pour in the wet mixture and stir together to form a batter. Fold half of the berries into the batter.
7. Pour the batter into the prepared cake tin, and then arrange the topping on top of the batter in a spiral pattern. Scatter with the remaining berries and the extra cinnamon and sugar.
8. Bake in the preheated oven for 40 to 50 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.

# Swiss Roll

Prep: 20 mins

Bake: 12 mins

Serves: 6 to 8

## Ingredients

self-raising flour  
190g • 6<sup>2</sup>/<sub>3</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

caster sugar, plus extra  
200g • 7 oz • 1 cup + 1 tbsp

bicarbonate of soda  
1 tsp

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

vanilla extract  
1 tsp

butter, melted  
60g • 2 oz • 1/4 cup

apple cider vinegar  
1 tsp

whipping cream  
150ml • 5 floz • 2/3 cup

raspberry jam  
115g • 4 oz • 1/3 cup

icing sugar, for dusting

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease and line a 23 x 33 cm (9 x 13 inch) rectangular baking tray with baking paper. Lightly grease the baking paper.
3. Sift the flour, sugar and bicarbonate of soda into a large bowl and mix together.
4. Add the milk, vanilla extract and butter to the dry ingredients and stir, and then add the vinegar and stir to make a smooth, runny batter.
5. Pour the batter into the prepared baking tray and even out the top. Gently tap the tray on the worktop to remove any air bubbles.
6. Bake in the preheated oven for 10 to 12 minutes or until a toothpick inserted into the centre comes out clean. Leave to cool in the baking tray for 10 minutes.
7. In a separate bowl whisk the whipping cream until stiff peaks are formed, then place it in the fridge until it is ready to use.
8. Cut a sheet of baking paper, larger than the size of the baking tray and dust with icing sugar. Turn the sponge out onto the baking paper while it is still warm but not hot. Peel off the used baking paper from the cake and discard. Carefully trim the edges of the cake if required.
9. Score a line along the bottom (the long edge) of the sponge, approximately 2<sup>1</sup>/<sub>2</sub> cm (1 inch) away from edge, being careful to not cut all the way through. Gently and very slowly roll up the sponge starting from the scored side, with the baking paper inside. Set aside to cool completely.
10. Carefully unroll the sponge. Warm the jam for about 1 minute and spread it on top of the sponge. Then spoon the cream on top and spread it evenly. Re-roll the sponge using the baking paper to help, but this time without the baking paper inside.
11. Set the roll aside with the baking paper on top for a few minutes. Carefully remove the baking paper and dust with icing sugar and serve in slices.

# Toffee Apple Upside Down Cake

Prep: 25 mins

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Topping

1 apple large, peeled and soaked in salted water

butter, melted  
2 *tbsp*

brown sugar  
55g • 2 oz •  $\frac{1}{4}$  cup

### For the Cake

yogurt  
225g • 8 oz • 1 cup

icing sugar  
85g • 3 oz •  $\frac{3}{4}$  cup

vanilla essence  
 $1\frac{1}{2}$  *tsp*

baking powder  
 $1\frac{1}{2}$  *tsp*

bicarbonate of soda  
1 *tsp*

plain flour  
180g •  $6\frac{1}{3}$  oz •  $1\frac{1}{2}$  cups

ground cinnamon  
 $1\frac{1}{2}$  *tsp*

sunflower oil  
60ml • 2 floz •  $\frac{1}{4}$  cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) round cake tin with baking paper.
3. To make the topping, cut the apple into thin slices and set aside.
4. Use a small bowl to mix together the butter and 3 *tbsp* of the sugar. Spread onto the base of the cake tin and then line with the apple slices in a single layer. Sprinkle over the remaining sugar and set aside.
5. To make the cake, whisk the yogurt and icing sugar in a large bowl, and then stir in the vanilla essence. Add the baking powder and bicarbonate of soda and set aside for 10 minutes, until the mixture is bubbly.
6. Sift the flour and cinnamon into a separate bowl.
7. Add half of the dry ingredients into the wet mixture and stir together. Add the oil and mix again.
8. Add the remaining dry ingredients and fold together to form a batter.
9. Pour the batter into the prepared cake tin on top of the apples, and spread evenly.
10. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
11. Leave to cool in the cake tin for 10 minutes before turning out onto a serving plate.

# Vanilla Cake

Prep: 15 mins

Bake: 30 mins

Serves: 12 to 15

## Ingredients

plain flour  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups

baking powder  
2 tsp

bicarbonate of soda  
1 tsp

salt  
1/4 tsp

sugar  
2<sup>1</sup>/<sub>2</sub> tbsp

condensed milk  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

water  
210ml • 7 floz • 3/4 cup + 2  
tbsp

vinegar  
2 tbsp

vanilla extract  
2 tbsp

butter, melted  
115g • 4 oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) rectangular baking tin or two 20 cm (8 inch) round cake tins, and line with baking paper.
3. Sift the flour, baking powder, bicarbonate of soda, salt and sugar into a large bowl and mix together.
4. Make a well in the centre of the dry ingredients and pour in the condensed milk, water, vinegar, vanilla extract and butter, then whisk together.
5. Pour the cake batter into the prepared baking tin or divide the batter between the two prepared cake tins.
6. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean and the cake is light golden.
7. Transfer to a wire rack and cool.

# Victoria Sponge

Prep: 20 mins

Bake: 40 mins

Serves: 8 to 10

## Ingredients

self-raising flour  
400g • 14 oz • 3 1/2 cups

baking powder  
1 1/2 tsp

bicarbonate of soda  
1 tsp

caster sugar  
340g • 12 oz • 1 3/4 cups

butter, softened  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

buttermilk  
310ml • 10 1/3 floz • 1 1/4 cups  
+ 1 tbsp

double cream (optional)  
150ml • 5 floz • 2/3 cup

raspberry jam  
80g • 2 3/4 oz • 1/4 cup

icing sugar, for dusting

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line two 20 cm (8 inch) round cake tins with baking paper.
3. Sift the flour, baking powder and bicarbonate of soda into a bowl. Mix well and set aside.
4. Cream the sugar and butter in a separate large bowl until pale, light and fluffy.
5. Add half of the dry ingredients and half the buttermilk into the creamed mixture and stir together. Add the remaining dry ingredients and buttermilk and mix until a smooth batter is formed.
6. Divide the batter between the two prepared cake tins.
7. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tins for 10 minutes, then transfer to a wire rack.
9. Whisk the double cream (if it is being used) in a bowl until soft, glossy peaks are formed. Cover and place in the fridge until required.
10. Once the cakes have completely cooled, spread a layer of raspberry jam evenly on the top of one of the cakes. Spread or pipe the whipped cream (if it is being used) on top of the jam and then place the second cake on top. Dust the top of the cake with icing sugar.

# White Chocolate Cheesecake

Prep: 20 mins + cooling

Bake: 45 mins

Serves: 10

## Ingredients

### For the Base

15 biscuits

almond flakes

70g • 2½ oz • ¾ cup

melted butter

125ml • 4¼ floz • ½ cup

### For the Filling

firm tofu

300g • 10½ oz

cream cheese

250g • 9 oz • 1 cup + 2 tbsp

white chocolate, melted

250g • 9 oz

cornflour

3 tbsp

sugar

60g • 2 oz • ⅓ cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 20 cm (8 inch) round springform cake tin.
3. To make the base, break the biscuits and almond flakes into a food processor and blend until they resemble fine breadcrumbs. Then add the melted butter and mix.
4. Spread the biscuit mixture evenly in the cake tin and press down firmly to form a crust.
5. To make the filling, put the tofu, cream cheese, chocolate, cornflour and sugar into a food processor and blend to form a smooth batter.
6. Pour the batter into the cake tin.
7. Bake in the preheated oven for 35 to 45 minutes or until just firm.
8. Leave to cool.
9. Place the cheesecake in the fridge for four hours or until set.
10. Serve with fresh berries and whipped cream.

# White Chocolate & Raspberry Gateau

Prep: 30 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

### For the Cake

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

apple cider vinegar  
1 tbsp

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

sugar  
200g • 7 oz • 1 cup

baking powder  
1 tsp

bicarbonate of soda  
1/2 tsp

salt  
1/2 tsp

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

water  
60ml • 2 floz • 1/4 cup

almond essence  
1/4 tsp

vanilla essence  
1 tbsp

### For the Berry Layer

cornflour  
1 tbsp

water  
2 tbsp

raspberries  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups

sugar  
2 tbsp

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) round cake tin with baking paper.
3. To make the cake, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. In a separate bowl, sift the flour, sugar, baking powder, bicarbonate of soda and salt and mix together.
5. In a large bowl, beat the milk mixture, oil, water, almond essence and vanilla essence.
6. Gradually add the dry ingredients to the wet mixture until a smooth batter is formed.
7. Pour the batter into the prepared cake tin.
8. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted into the centre comes out clean and the cake is golden.
9. Leave to cool then transfer to a wire rack.
10. To make the berry layer, mix the cornflour and water in a small bowl to make a paste.
11. Put the raspberries and sugar in a saucepan and stir over a medium heat.
12. When the berry mixture starts to boil, pour in the cornflour paste. Boil for a further few minutes and then set aside to cool.
13. To make the chocolate tahini layer, melt the white chocolate, tahini, milk and vanilla essence in a heatproof bowl over a pot of boiling water. Mix together well.
14. Once the cake has completely cooled, gently slice the cake horizontally to create two round thin cake layers. Spoon half of the chocolate tahini mixture on top of one of the layers and spread evenly.

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### **For the Chocolate Tahini Layer**

white chocolate  
200g • 7 oz

light tahini  
2 *tbsp*

milk  
60ml • 2 floz •  $\frac{1}{4}$  cup

vanilla essence  
1 *tsp*

### **For the Topping**

whipping cream  
200ml •  $6\frac{2}{3}$  floz •  $\frac{3}{4}$  cup +  
1 *tbsp*

raspberries, to decorate

15. Top with the raspberry sauce then place the second cake layer on top. Spread the remaining chocolate tahini mixture on top of the cake.
16. To make the topping, whisk the cream in a small bowl to soft peaks using an electric whisk.
17. To decorate, pipe or spoon some whipping cream onto the cake and decorate with extra raspberries.



# Yogurt Cake

Prep: 15 mins

Bake: 35 mins

Serves: 8 to 10

## Ingredients

self-raising flour

170g • 6 oz • 1½ cups

bicarbonate of soda

½ tsp

baking powder

1½ tsp

plain yogurt

225g • 8 oz • 1 cup

sugar

150g • 5⅓ oz • ¾ cup

sunflower oil

120ml • 4 floz • ½ cup

vanilla extract

1½ tsp

zest of 1 orange or lemon

icing sugar, for dusting

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 cm (8 inch) round cake tin.
3. Sift the flour, bicarbonate of soda and baking powder into a bowl. Mix together and then set aside.
4. In a separate large bowl, add the yogurt, sugar, oil, vanilla extract and orange or lemon zest and stir together. Set aside for 5 minutes until the sugar has dissolved.
5. Add the dry ingredients to the wet mixture and whisk until a smooth batter is formed.
6. Pour the batter into the prepared cake tin.
7. Bake in the preheated oven for 30 to 35 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the cake tin then transfer to a wire rack.
9. Once the cake has completely cooled, dust with the icing sugar and serve with fresh berries.





CAKES  
**CUPCAKES & MUFFINS**  
COOKIES & BISCUITS  
TRAYBAKES & BARS  
PASTRIES, PIES & TARTS  
BREADS

# Almond & Jam Cupcakes

Prep: 30 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

caster sugar

150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 1  
tbsp

yogurt

60ml • 2 floz • 1/4 cup

almond milk

160ml • 5<sup>1</sup>/<sub>3</sub> floz • 2/3 cup

vanilla extract

1 tsp

almond extract

2 tsp

plain flour

140g • 5 oz • 1 cup + 3 tbsp

baking powder

1<sup>1</sup>/<sub>2</sub> tsp

salt

1/2 tsp

ground almonds

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

jam or preserve (of choice)

### For the Glaze

jam or preserve (of choice)

120ml • 4 floz • 1/2 cup

water

1 tbsp

### For the Decoration

almond flakes

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, stir the oil, caster sugar, yogurt, almond milk, vanilla extract and almond extract together in a large bowl.
4. In a separate bowl, sift the flour, baking powder and salt.
5. Add the dry ingredients to the wet mixture and stir until the batter is smooth.
6. Add the ground almonds and combine with the batter.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full. Gently put 1/2 tsp of jam or preserve onto the centre of each cupcake.
8. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. To make the glaze, put the jam and water into a small saucepan, and bring to the boil, stirring for one minute. Turn off the heat and continue to stir for another 30 seconds.
11. Spread the glaze over the cooled cupcakes.
12. Sprinkle the almond flakes on top of each cupcake.

# Banana & Chocolate Chip Muffins

Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

bicarbonate of soda  
1½ tsp

salt  
¼ tsp

sunflower oil  
80ml • 2⅔ floz • ⅓ cup

caster sugar  
200g • 7 oz • 1 cup + 1 tbsp

bananas, mashed  
500g • 1 lb 1½ oz

water  
60ml • 2 floz • ¼ cup

vanilla extract  
1 tsp

chocolate chips  
150g • 5⅓ oz • ¾ cup + 2  
tbsp

walnuts (optional)  
100g • 3½ oz • ¾ cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a muffin tin with paper cases.
3. Sift the flour, bicarbonate of soda and salt into a bowl and mix together.
4. In a separate large bowl, beat the oil and caster sugar until foamy. Mix in the mashed bananas, and then stir in the water and vanilla extract.
5. Add the dry ingredients to the wet mixture and stir together to make a batter, and then fold in the chocolate chips and walnuts (if they are being used).
6. Spoon the batter into the prepared paper cases up to ¾ full.
7. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the muffin tin for 5 to 10 minutes, then transfer to a wire rack.

# Banana Cupcakes



Prep: 10 mins

Bake: 20 mins

Makes: 12

## Ingredients

plain flour  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

salt  
1/4 tsp

bicarbonate of soda  
1/4 tsp

baking powder  
1 tsp

caster sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup + 1 tbsp

2 ripe bananas, pureed

sunflower oil  
60ml • 2 floz • 1/4 cup

soya milk  
120ml • 4 floz • 1/2 cup

apple cider vinegar  
1<sup>1</sup>/<sub>2</sub> tsp

vanilla extract  
1 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. Sift the flour, salt, bicarbonate of soda and baking powder into a bowl and mix together, then set aside.
4. In a separate large bowl, stir the caster sugar, bananas, oil, milk, vinegar and vanilla extract together.
5. Add the dry ingredients to the wet mixture and mix to form a batter.
6. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
7. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.

# Black Forest Cupcakes

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

sunflower oil

150ml • 5 floz •  $\frac{2}{3}$  cup

yogurt

150ml • 5 floz •  $\frac{2}{3}$  cup

water

100ml •  $3\frac{1}{3}$  floz •  $\frac{1}{3}$  cup + 1  
tbsp

vanilla essence

2 tsp

plain flour

200g • 7 oz •  $1\frac{2}{3}$  cups

cocoa powder

50g •  $1\frac{3}{4}$  oz •  $\frac{2}{3}$  cup

baking powder

1 tsp

bicarbonate of soda

$\frac{1}{2}$  tsp

salt

$\frac{1}{4}$  tsp

caster sugar

180g •  $6\frac{1}{3}$  oz •  $\frac{3}{4}$  cup + 3  
tbsp

black cherry conserve

90g •  $3\frac{1}{4}$  oz •  $\frac{1}{4}$  cup

### For the Topping

whipping cream

300ml • 10 floz •  $1\frac{1}{4}$  cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, whisk the oil, yogurt, water, and vanilla essence together in a bowl.
4. In a separate bowl, sift the flour, cocoa powder, baking powder, bicarbonate of soda and salt, and then mix together, lastly mix in the sugar.
5. Gently fold the wet mixture into the dry ingredients and stir to form a batter.
6. Spoon the batter into the prepared paper cases up to  $\frac{3}{4}$  full.
7. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. Once the cupcakes have cooled, scoop a little hole out of the top of each cupcake, approximately  $2\frac{1}{2}$  cm (1 inch) deep and discard.
10. Spoon 1 teaspoon of black cherry conserve into each hole in the cupcakes.
11. To make the topping, whip the cream in a bowl using a handheld blender, until soft peaks form.
12. Spoon the topping into a piping bag fitted with a star or round nozzle. Pipe a swirl of the topping onto the top of each cooled cupcake.



# Blackberry Oatmeal Muffins

Prep: 25 mins

Bake: 25 mins

Makes: 12

## Ingredients

oats  
100g • 3½ oz • 1 cup

milk  
240ml • 8 floz • 1 cup

plain flour  
150g • 5⅓ oz • 1¼ cups

bicarbonate of soda  
1 tsp

baking powder  
2 tsp

ground cinnamon  
1 tsp

salt  
¼ tsp

caster sugar  
225g • 8 oz • 1 cup + 3 tbsp

sunflower oil  
110ml • 3⅔ floz • ⅓ cup + 2  
tbsp

yogurt  
60g • 2 oz • ¼ cup

vanilla extract  
2 tsp

blackberries  
200g • 7 oz • 1⅔ cups

## Method

1. To make the muffins, stir the oats and milk together in a bowl, and then leave to soak for 20 minutes.
2. Preheat the oven to 200°C / 400°F / Gas 6.
3. Line a muffin tin with paper cases.
4. Sift the flour, bicarbonate of soda, baking powder, cinnamon, salt and caster sugar into a bowl. Mix together and set aside.
5. In a separate bowl, whisk the oil, yogurt and vanilla extract together.
6. Pour the oil mixture into the dry ingredients, then add the oat mixture and stir together to form a batter.
7. Gently fold the blackberries into the batter.
8. Spoon the batter into the prepared paper cases up to ¾ full.
9. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.

# Blueberry Cornmeal Muffins

Prep: 20 mins

Bake: 30 mins

Makes: 10

## Ingredients

ground flaxseed  
2 *tblsp*

water  
75ml • 2 1/2 *floz* • 1/3 *cup*

milk  
60ml • 2 *floz* • 1/4 *cup*

apple cider vinegar  
1 *tsp*

bicarbonate of soda  
1 1/2 *tsp*

maple syrup  
2 *tblsp*

sugar  
100g • 3 1/2 *oz* • 1/2 *cup*

butter, melted  
60ml • 2 *floz* • 1/4 *cup*

unsweetened applesauce  
180g • 6 1/3 *oz* • 2/3 *cup* + 1  
*tblsp*

salt  
1/4 *tsp*

ground almonds  
30g • 1 *oz* • 1/3 *cup*

fine cornmeal flour  
130g • 4 1/2 *oz* • 3/4 *cup* + 1  
*tblsp*

plain flour, plus extra for  
coating  
130g • 4 1/2 *oz* • 1 *cup* + 1 *tblsp*

blueberries  
150g • 5 1/3 *oz* • 3/4 *cup*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a muffin tin with paper cases.
3. To make the muffins, pour the water into a large bowl and stir in the flaxseed, then set aside.
4. In a separate bowl, stir the milk, vinegar and bicarbonate of soda together.
5. Add the maple syrup, sugar and butter to the flaxseed mixture and stir until the sugar has dissolved. Then stir in the applesauce and salt. Add the milk mixture and whisk to combine.
6. Add the ground almonds and cornmeal flour to the wet mixture. Then sift in the flour and mix together to form a smooth, thick batter.
7. Coat the blueberries in the flour and fold them into the batter.
8. Spoon the batter into the prepared paper cases up to 2/3 full.
9. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre of the muffin comes out clean.
10. Transfer to a wire rack and cool.

# Blueberry Muffins

Prep: 15 mins

Bake: 25 mins

Makes: 20

## Ingredients

plain flour  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups

bicarbonate of soda  
1 tsp

baking powder  
2 tsp

ground cinnamon  
1 tsp

salt  
1/4 tsp

caster sugar  
225g • 8 oz • 1 cup + 3 tbsp

sunflower oil  
160ml • 5<sup>1</sup>/<sub>3</sub> floz • 2/3 cup

yogurt  
150ml • 5 floz • 1/2 cup

cold water  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

vanilla extract  
2 tsp

blueberries  
250g • 9 oz • 1<sup>1</sup>/<sub>3</sub> cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour, bicarbonate of soda, baking powder, cinnamon, salt and caster sugar into a large bowl. Mix together and set aside.
4. In a separate bowl, whisk the oil, yogurt, water and vanilla extract together.
5. Add the wet mixture to the dry ingredients and gently mix together to form a batter.
6. Fold the blueberries into the batter.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
8. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.

## Variation - Blueberry & Lemon Muffins

zest and juice of 1 lemon

At step 4, add the lemon zest and juice to the wet mixture.

# Bran Muffins

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

wheat bran  
110g • 4 oz • 1<sup>3</sup>/<sub>4</sub> cups

plain flour  
140g • 5 oz • 1 cup + 3 tbsp

baking powder  
1 tbsp

bicarbonate of soda  
1 tsp

salt  
1/4 tsp

ground nutmeg  
1/4 tsp

ground cinnamon  
1/2 tsp

milk  
240ml • 8 floz • 1 cup

soft brown sugar  
105g • 3<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

sunflower oil  
90ml • 3 floz • 1/3 cup

applesauce  
60g • 2 oz • 1/4 cup

vanilla extract  
1/2 tsp

1 apple, grated

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a muffin tin with paper cases.
3. To make the muffins, put the wheat bran into a large bowl, and then sift in the flour, baking powder, bicarbonate of soda, salt, nutmeg and cinnamon, and mix together.
4. In a separate large bowl, stir the milk, sugar, oil, applesauce and vanilla extract together.
5. Add the dry ingredients to the wet mixture and whisk to form a smooth batter.
6. Fold the grated apple into the batter.
7. Spoon the batter equally into the prepared paper cases.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.

# Breakfast Porridge Muffins

Prep: 40 mins

Bake: 25 mins

Makes: 12

## Ingredients

milk  
240ml • 8 floz • 1 cup

oats, plus extra  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1 cup

plain flour  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

baking powder  
2 tsp

bicarbonate of soda  
1 tsp

ground cinnamon  
1/2 tsp

salt  
1/2 tsp

butter, melted  
115g • 4 oz • 1/2 cup

honey  
170g • 6 oz • 1/2 cup

1 banana, mashed

vanilla extract  
1 tsp

## Method

1. To make the muffins, stir the oats into the milk, in a small bowl, and then set aside for 20 minutes to soak.
2. Preheat the oven to 200°C / 400°F / Gas 6.
3. Line a muffin tin with paper cases.
4. Sift the flour, baking powder, bicarbonate of soda, cinnamon, and salt into a large bowl and mix together, then set aside.
5. In a separate bowl, whisk the butter, honey, banana, and vanilla extract together.
6. Stir the wet mixture into the dry ingredients, and then add the soaked oats and milk. Fold gently until a thick batter is formed.
7. Spoon the batter equally into the prepared paper cases, and then top with additional oats if desired.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the muffin tin for 5 minutes, then transfer to a wire rack.

# Cappuccino Cupcakes

Prep: 20 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Cupcakes

instant coffee, 1 *tblsp*

hot water, 1 *tblsp*

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cup

caster sugar

150g • 5<sup>1</sup>/<sub>3</sub> oz • 2<sup>2</sup>/<sub>3</sub> cup + 1 *tblsp*

yogurt

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cup + 1 *tblsp*

milk

120ml • 4 floz • 1<sup>1</sup>/<sub>2</sub> cup

vanilla extract, 1 *tsp*

plain flour

180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

cocoa powder, 1 *tblsp*

baking powder, 1 *tsp*

bicarbonate of soda, 1<sup>1</sup>/<sub>4</sub> *tsp*

ground cinnamon, 1<sup>1</sup>/<sub>2</sub> *tsp*

salt, 1<sup>1</sup>/<sub>4</sub> *tsp*

### For the Frosting

instant coffee, 2 *tsp*

hot water, 1 *tblsp*

butter, softened

200g • 7 oz • 3<sup>3</sup>/<sub>4</sub> cup + 2 *tblsp*

icing sugar

200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

dark chocolate, melted

40g • 1<sup>1</sup>/<sub>3</sub> oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, put the coffee and water into a small bowl and then mix to form a coffee paste.
4. In a separate large bowl, whisk the oil, caster sugar, yogurt, milk, vanilla extract and the coffee paste until smooth.
5. Sift the flour, cocoa, baking powder, bicarbonate of soda, cinnamon and salt into the wet ingredients and stir together to form a batter.
6. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
7. Bake in the preheated oven for 20 minutes or until a toothpick inserted in the centre comes out with only a few moist crumbs stuck to it.
8. Transfer to a wire rack and cool.
9. To make the frosting, mix the coffee and water together, and set aside.
10. Cream the butter and icing sugar, beating until pale, light and fluffy.
11. Add the coffee mixture and melted chocolate to the creamed butter and stir together.
12. Spread or pipe the frosting over the cooled cupcakes.

# Carrot & Apple Breakfast Muffins

Prep: 20 mins

Bake: 30 mins

Makes: 12

## Ingredients

2 ripe bananas  
sunflower oil  
60ml • 2 floz •  $\frac{1}{4}$  cup  
yogurt  
90g •  $3\frac{1}{4}$  oz •  $\frac{1}{3}$  cup + 1  
tbsp  
bicarbonate of soda  
 $1\frac{1}{2}$  tsp  
1 sweet apple, finely grated  
soft brown sugar  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup  
caster sugar  
50g •  $1\frac{3}{4}$  oz •  $\frac{1}{4}$  cup  
sea salt  
 $\frac{1}{2}$  tsp  
ground cinnamon  
 $\frac{1}{2}$  tsp  
milk  
125ml •  $4\frac{1}{4}$  floz •  $\frac{1}{2}$  cup  
carrots, grated  
80g •  $2\frac{3}{4}$  oz  
oats  
60g • 2 oz •  $\frac{1}{2}$  cup + 2 tbsp  
wholemeal flour  
60g • 2 oz •  $\frac{1}{2}$  cup  
self-raising flour  
140g • 5 oz •  $1\frac{1}{4}$  cups  
walnuts, chopped  
30g • 1 oz •  $\frac{1}{4}$  cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a muffin tin with paper cases.
3. To make the muffins, mash the bananas in a large bowl and then mix in the oil.
4. In a separate small bowl, mix the yogurt and bicarbonate of soda together.
5. Add the yogurt mixture to the mashed bananas and stir together.
6. Add the grated apple, sugars, salt, and cinnamon and whisk together, and then stir in the grated carrots and the milk.
7. Add the oats and wholemeal flour to the mixture, and then sift in the self-raising flour and mix together to form a batter.
8. Spoon the batter equally into the prepared paper cases. Place the chopped walnuts on the top of each muffin.
9. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean and the muffins are golden.
10. Leave to cool in the muffin tin for 15 minutes then transfer to a wire rack.

# Carrot Cake Muffins



Prep: 20 mins

Bake: 20 mins

Makes: 18 to 20

## Ingredients

wholemeal flour  
180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

self-raising flour  
60g • 2 oz • 1/2 cup

light soft brown sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2<sup>2</sup>/<sub>3</sub> cup

baking powder  
2 tsp

bicarbonate of soda  
1 tsp

ground cinnamon  
2 tsp

ground ginger  
1/2 tsp

salt  
1/2 tsp

applesauce  
180ml • 6 floz • 3/4 cup

coconut oil, melted  
115g • 4 oz • 1/2 cup

1 apple, grated

vanilla extract  
1 tbsp

carrots, grated  
350g • 12<sup>1</sup>/<sub>3</sub> oz

raisins  
80g • 2<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

desiccated coconut  
55g • 2 oz • 1/2 cup

walnuts, chopped  
60g • 2 oz • 1/2 cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, mix both flours, sugar, baking powder, bicarbonate of soda, cinnamon, ginger and salt together in a large bowl.
4. Add the applesauce, oil, grated apple and vanilla extract to the dry ingredients and whisk to form a batter. Fold in the carrots, raisins, desiccated coconut and walnuts.
5. Spoon the batter equally into the prepared paper cases.
6. Bake in the preheated oven for 10 minutes, then reduce the temperature to 175°C / 350°F / Gas 4 and bake for an additional 10 minutes, or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the muffin tin for 5 minutes then transfer to a wire rack.



# Celebration Sprinkle Cupcakes

Prep: 20 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Cupcakes

milk

240ml • 8 floz • 1 cup

apple cider vinegar

1 tsp

butter, softened

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

vanilla extract

1 tsp

plain flour

200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

baking powder

1<sup>1</sup>/<sub>2</sub> tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

multi-coloured sprinkles, plus  
extra for topping

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

### For the Frosting

butter, softened

80g • 2<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract

<sup>1</sup>/<sub>2</sub> tsp

icing sugar, sifted

250g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a muffin tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. Cream the butter, caster sugar and vanilla extract in a bowl until pale, light and fluffy.
5. In a separate large bowl, sift the flour, bicarbonate of soda, baking powder and salt.
6. Fold the creamed butter mixture into the dry ingredients, and then add the milk mixture. Blend together until a batter is formed and no large lumps remain.
7. Add the sprinkles and gently fold into the batter.
8. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
9. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the centre comes out clean and the cupcakes are light golden colour.
10. Transfer to a wire rack and cool.
11. To make the frosting, beat the butter in a bowl until light and fluffy, and then mix in the vanilla extract. Add the icing sugar, a little at a time, and mix until a thick and creamy consistency is formed.
12. Spread or pipe the frosting over the cooled cupcakes and top each cupcake with sprinkles.

# Chocolate Choc Chip Muffins

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

plain flour

225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

cocoa powder

55g • 2 oz • <sup>2</sup>/<sub>3</sub> cup

bicarbonate of soda

1 tsp

baking powder

2 tsp

pinch of salt

soft brown sugar

200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

sunflower oil

150ml • 5 floz • <sup>2</sup>/<sub>3</sub> cup

yogurt

150ml • 5 floz • <sup>2</sup>/<sub>3</sub> cup

water

100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

vanilla extract

2 tsp

apple cider vinegar

1 tbsp

chocolate chips

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 2  
tbsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour, cocoa powder, bicarbonate of soda, baking powder, salt and sugar into a large bowl and mix together.
4. In a separate bowl, stir the oil, yogurt, water and vanilla extract together.
5. Pour the wet mixture into the dry ingredients and gently mix together to form a batter.
6. Mix the vinegar into the batter, and then fold in the chocolate chips.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.

## Variation - Chocolate Chip Muffins

plain flour

55g • 2 oz • <sup>1</sup>/<sub>2</sub> cup

At step 3, replace the cocoa powder with the extra 55g (2 oz • <sup>1</sup>/<sub>2</sub> cup) of flour and continue to follow the recipe.

# Chocolate & Salted Caramel Cupcakes

Prep: 25 mins

Bake: 25 mins

Makes: 24

## Ingredients

### For the Cupcakes

plain flour

350g • 12<sup>1</sup>/<sub>3</sub> oz • 2<sup>3</sup>/<sub>4</sub> cups + 3 *tb*sp

cocoa powder

60g • 2 oz • <sup>3</sup>/<sub>4</sub> cup

caster sugar

370g • 13 oz • 1<sup>3</sup>/<sub>4</sub> cups + 3 *tb*sp

bicarbonate of soda

1 *t*sp

pinch of salt

chocolate chips

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2 *tb*sp

coffee, cooled

240ml • 8 *f*loz • 1 cup

buttermilk

240ml • 8 *f*loz • 1 cup

sunflower oil

210ml • 7 *f*loz • <sup>3</sup>/<sub>4</sub> cup + 2 *tb*sp

apple cider vinegar

1 *tb*sp

### For the Salted Caramel Sauce

caster sugar

190g • 6<sup>2</sup>/<sub>3</sub> oz • 1 cup

water

90ml • 3 *f*loz • <sup>1</sup>/<sub>3</sub> cup

double cream

240ml • 8 *f*loz • 1 cup

sea salt

1 *t*sp

## Method

1. Preheat the oven to 150°C / 300°F / Gas 2.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, sift the flour, cocoa powder, caster sugar, bicarbonate of soda and salt into a bowl, then add the chocolate chips and mix well.
4. In a separate large bowl, whisk the coffee, buttermilk and oil together.
5. Add the dry ingredients to the wet mixture and whisk together, and then add the vinegar and mix to form a batter of a runny consistency.
6. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full. Gently mix the batter in each paper case as the chocolate chips may sink to the bottom.
7. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the salted caramel sauce, warm the sugar and water in a small saucepan, over a low to medium heat until the sugar has completely dissolved. Try not to stir it, but carefully swirl the melted sugar around so it browns evenly.
10. Once the sugar starts to bubble and the mixture is an amber colour, remove from the heat. Slowly and carefully pour in the cream while continually mixing (the cream will react with the hot sugar and can spit as it mixes). Mix until you have a smooth caramel sauce. If there are any hard lumps, return to the heat and bring to a boil to melt any lumps.
11. Stir in the salt and transfer the caramel sauce to a jug and set aside.

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### **For the Frosting**

butter, softened

300g • 10 1/2 oz • 1 1/3 cups

icing sugar, sifted

540g • 1 lb 3 oz • 4 3/4 cups

12. To make the frosting, cream the butter in a large bowl using an electric mixer, until pale, light and fluffy.
13. Sift half of the icing sugar into the creamed butter and beat starting at a low speed, increasing to medium and then high. Sift in the remaining icing sugar and continue to beat until smooth, thick and fluffy.
14. Add half of the salted caramel sauce to the frosting and mix on a medium speed for 2 to 3 minutes.
15. Make a hole in the centre of each cooled cupcake about 1/2 cm (1/8 inch), almost to the bottom, using the end of a wooden spoon or thick skewer.
16. Spoon the remaining salted caramel sauce into a piping bag and cut a tiny hole at the end of the bag, small enough to fill the holes in each cupcake.
17. Carefully pipe the salted caramel sauce into each hole in the cupcakes.
18. Spoon the prepared frosting into a separate piping bag fitted with a star or round nozzle. Pipe a swirl of the frosting onto the top of each cooled cupcake.

# Chocolate Cupcakes

Prep: 15 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Cupcakes

milk

240ml • 8 floz • 1 cup

apple cider vinegar

1 tsp

caster sugar

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract

1<sup>1</sup>/<sub>2</sub> tsp

plain flour

120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

cocoa powder

30g • 1 oz • <sup>1</sup>/<sub>3</sub> cup

bicarbonate of soda

<sup>3</sup>/<sub>4</sub> tsp

baking powder

<sup>1</sup>/<sub>2</sub> tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

### For the Chocolate Buttercream

#### Frosting

butter, softened

60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

shortening

60g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

cocoa powder

40g • 1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup

icing sugar

285g • 10 oz • 2<sup>1</sup>/<sub>2</sub> cups

milk

3 tbsp

vanilla extract

1 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a large bowl, then set aside for 5 minutes to thicken.
4. Add the caster sugar, oil and vanilla extract to the milk mixture and beat until foamy.
5. In a separate bowl, sift the flour, cocoa powder, bicarbonate of soda, baking powder and salt, and mix together.
6. Add half of the dry ingredients into the wet mixture and beat. Then add the remaining dry ingredients and beat until a batter is formed.
7. Spoon the batter equally into the prepared paper cases.
8. Bake in the preheated oven for 18 to 20 minutes or until a toothpick inserted into the centre comes out clean and the sides are dry to the touch and still spring back.
9. Transfer to a wire rack and cool.
10. To make the frosting, cream the butter and shortening in a bowl until pale, light and fluffy.
11. Mix the cocoa powder into the creamed butter mixture.
12. Sift the icing sugar into the mixture in small batches, adding a tablespoon of milk after each addition and beat well.
13. Add the vanilla extract and beat until light and fluffy.
14. Spoon the frosting into a piping bag fitted with a nozzle. Pipe a swirl of the frosting onto the top of each cooled cupcake.

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### Variation - Chocolate Cupcakes with Mocha Buttercream

instant coffee  
1 tsp

At step 11, add the instant coffee to the buttercream with the cocoa powder.

### Variation - Chocolate Cupcakes with Cookies & Cream Frosting

8 Oreo cookies, crushed

At step 11, remove the cocoa powder to make a basic frosting.

At step 13, fold in 8 crushed Oreos.

### Variation - Chocolate Cupcakes with Ganache & Raspberry

chocolate  
100g • 3 1/2 oz

butter  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

icing sugar, sifted  
50g • 1 3/4 oz • 1/2 cup

milk  
2 tbsp

12 raspberries, for decoration

At step 10, instead of making the frosting, melt the chocolate, butter, icing sugar and milk in a bowl over a pot of hot water until smooth and silky, while continually stirring. Remove from the pot of water and stir to cool and slightly thicken.

Pour over the cupcakes while still loose and glossy and allow to cool until set. Top with a raspberry for decoration.

# Chocolate Mint Cupcakes

Prep: 25 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Cupcakes

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

apple cider vinegar  
1 tsp

sugar  
180g • 6<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract  
<sup>1</sup>/<sub>2</sub> tsp

peppermint extract  
1 tsp

plain flour  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup

cocoa powder  
40g • 1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup

bicarbonate of soda  
<sup>3</sup>/<sub>4</sub> tsp

baking powder  
<sup>1</sup>/<sub>4</sub> tsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

### For the Icing

butter, softened  
110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

icing sugar, sifted  
220g • 7<sup>3</sup>/<sub>4</sub> oz • 2 cups

peppermint extract  
1 tsp

green food colouring  
<sup>1</sup>/<sub>4</sub> tsp

12 mint thins

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. Add the sugar, oil, vanilla extract and peppermint extract to the milk mixture and beat until foamy.
5. In a separate bowl, sift the flour, cocoa powder, bicarbonate of soda, baking powder and salt and mix together.
6. Add the dry ingredients to the wet mixture and beat until a batter is formed and no large lumps remain.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
8. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. To make the icing, cream the butter in a bowl until pale, light and fluffy. Slowly add the icing sugar, in small amounts at a time, and beat until well combined. Stir in the peppermint extract and food colouring.
11. Spoon the icing into a piping bag. Pipe a swirl of the icing onto the top of each cooled cupcake.
12. Add a mint thin to the top of each cupcake.

# Coconut Chocolate Cupcakes



Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

plain flour  
200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

cocoa powder  
75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

coconut oil  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

coconut milk  
220ml • 7<sup>1</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

caster sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

vanilla extract  
1 tsp

desiccated coconut  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, sift the flour, cocoa, baking powder and salt into a large bowl.
4. Melt the coconut oil in a small saucepan over a low heat and set aside.
5. In a separate large bowl, mix the coconut milk, caster sugar and vanilla extract together.
6. Stir the melted coconut oil into the wet ingredients.
7. Add the dry ingredients to the wet mixture and mix together to form a batter.
8. Fold in the desiccated coconut.
9. Spoon the batter into the prepared paper cases up to <sup>2</sup>/<sub>3</sub> full.
10. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
11. Transfer to a wire rack and cool.



# Coconut Cupcakes

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Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

dairy free margarine  
55g • 2 oz •  $\frac{1}{4}$  cup

caster sugar  
140g • 5 oz •  $\frac{3}{4}$  cup

full fat coconut milk, canned  
180ml • 6 floz •  $\frac{3}{4}$  cup

applesauce  
65g •  $2\frac{1}{3}$  oz •  $\frac{1}{4}$  cup

apple cider vinegar  
1 tbsp

vanilla extract  
1 tsp

plain flour  
180g •  $6\frac{1}{3}$  oz •  $1\frac{1}{2}$  cups

baking powder  
2 tsp

desiccated coconut  
30g • 1 oz •  $\frac{1}{4}$  cup

pinch of salt

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, cream the margarine and caster sugar in a large bowl using an electric mixer until pale, light and fluffy.
4. Stir the coconut milk, applesauce, vinegar and vanilla extract into the creamed mixture.
5. Sift the flour and baking powder into a separate large bowl, and then mix in the desiccated coconut and salt.
6. Pour the wet mixture into the dry ingredients and mix until a batter is formed.
7. Spoon the batter equally into the prepared paper cases.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.

# Coconut Passion Fruit Cupcakes

Prep: 15 mins

Bake: 20 mins

Makes: 18

## Ingredients

milk  
180ml • 6 floz •  $\frac{3}{4}$  cup

apple cider vinegar  
1 tsp

passion fruit juice  
3 tbsp

caster sugar  
150g •  $5\frac{1}{3}$  oz •  $\frac{2}{3}$  cup + 1  
tbsp

sunflower oil  
80ml •  $2\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

coconut essence  
1 tsp

2 passion fruits

plain flour  
225g • 8 oz •  $1\frac{3}{4}$  cups + 2  
tbsp

desiccated coconut  
60g • 2 oz •  $\frac{1}{2}$  cup

bicarbonate of soda  
 $\frac{3}{4}$  tsp

baking powder  
 $\frac{1}{2}$  tsp

salt  
 $\frac{1}{4}$  tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a large bowl, then set aside for 5 minutes to thicken.
4. Add the juice, caster sugar, oil and coconut essence to the milk mixture and beat until foamy.
5. Cut the passion fruits into halves and mix the passion fruit pulp into the wet ingredients.
6. In a separate large bowl, sift the flour, bicarbonate of soda, baking powder, and salt. Add the desiccated coconut and mix together.
7. Add half of the dry ingredients to wet mixture and beat with a whisk. Then add the remaining dry ingredients and mix until no large lumps remain and a batter is formed.
8. Spoon the batter into the prepared paper cases up to  $\frac{3}{4}$  full.
9. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.

# Coffee & Chocolate Chip Muffins

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

milk  
225ml • 7½ floz • ¾ cup + 3  
tbsp

instant coffee  
1 tbsp

apple cider vinegar  
1 tsp

plain flour  
280g • 10 oz • 2⅓ cups

sugar  
85g • 3 oz • ⅓ cup + 2 tbsp

baking powder  
1 tbsp

salt  
½ tsp

sunflower oil  
110ml • 3⅔ floz • ⅓ cup + 2  
tbsp

vanilla extract  
1 tsp

chocolate chips  
90g • 3¼ oz • ½ cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a muffin tin with paper cases.
3. To make the muffins, pour half of the milk into a small mixing bowl and stir in the coffee until it dissolves. Pour in the rest of the milk and vinegar, mix then set aside.
4. In a separate large bowl, sift the flour, sugar, baking powder and salt and mix together.
5. Make a well in the centre of the dry ingredients and pour in the milk mixture, oil and vanilla extract. Stir together until the batter is just combined, being careful not to over mix. Fold in the chocolate chips.
6. Spoon the batter into the prepared paper cases up to ¾ full.
7. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the muffin tin then transfer to a wire rack.

# Coffee Cupcakes & Espresso Buttercream

Prep: 20 mins

Bake: 20 mins

Makes: 12 to 15

## Ingredients

### For the Cupcakes

ground flaxseed, 1 *tbsp*

water, 3 *tbsp*

instant coffee, 1½ *tsp*

hot water

120ml • 4 *floz* • ½ *cup*

whole milk

120ml • 4 *floz* • ½ *cup*

vanilla extract, 1 *tsp*

plain flour

180g • 6⅓ *oz* • 1½ *cups*

cocoa powder

30g • 1 *oz* • ⅓ *cup*

baking powder, 1 *tsp*

bicarbonate of soda, ½ *tsp*

salt, ¼ *tsp*

butter, softened

100g • 3½ *oz* • ⅓ *cup* + 2 *tbsp*

granulated sugar

100g • 3½ *oz* • ½ *cup*

light soft brown sugar

100g • 3½ *oz* • ½ *cup*

### For the Espresso Buttercream

instant coffee, 1½ *tsp*

vanilla extract, 1½ *tsp*

butter, softened

225g • 8 *oz* • 1 *cup*

icing sugar

300g • 10½ *oz* • 2⅔ *cups*

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, put the flaxseed and water into a small bowl and whisk together, and then set aside.
4. Add the coffee and hot water into a cup and stir until the coffee is completely dissolved. Add the milk and vanilla extract then stir and set aside.
5. Sift the flour, cocoa powder, baking powder, bicarbonate of soda and salt into a separate bowl and mix together.
6. In a separate large bowl, cream the butter and both sugars until pale, light and fluffy. Then beat in the flaxseed mixture.
7. Add the dry ingredients to the creamed butter mixture, and then add the coffee mixture and mix to form a batter.
8. Spoon the batter into the prepared paper cases up to ⅔ full.
9. Bake in the preheated oven for 17 to 20 minutes, or until a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.
11. To make the frosting, whisk the coffee and vanilla extract together in a small bowl.
12. Cream the butter in a separate bowl and beat until light and fluffy. Then add the icing sugar in small batches, beating after each addition. Whip until light and fluffy.
13. Add the coffee mixture to the creamed butter mixture and continue to beat until combined.
14. Spoon the buttercream frosting into a piping bag. Pipe a swirl of the frosting onto the top of each cooled cupcake.

# Cookies & Cream Cupcakes

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

6 Oreo cookies

plain flour

180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

cocoa powder

45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

bicarbonate of soda

1/2 tsp

baking powder

1 tsp

salt

1/4 tsp

caster sugar

180g • 6<sup>1</sup>/<sub>3</sub> oz • 3/4 cup + 3  
tbsp

sunflower oil

150ml • 5 floz • 2/3 cup

yogurt

100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

water

180ml • 6 floz • 3/4 cup

vanilla extract

2 tsp

### For the Frosting

butter, softened

200g • 7 oz • 3/4 cup + 2 tbsp

icing sugar

450g • 1 lb • 4 cups

vanilla extract

1 tsp

milk

60ml • 2 floz • 1/4 cup

Oreo cookie crumbs

1 tbsp

12 Oreo cookies, broken in half

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, place a whole cookie into each paper case or break the cookies and place the broken pieces into each of the paper cases.
4. Sift the flour, cocoa powder, bicarbonate of soda, baking powder and salt into a large bowl. Add the caster sugar and mix.
5. In a separate bowl, whisk the oil, yogurt, water and vanilla extract together.
6. Pour the yogurt mixture into the dry ingredients and whisk until a smooth batter is formed.
7. Spoon the batter into the prepared paper cases up to 3/4 full.
8. Bake in the preheated oven for 25 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool completely before frosting.
10. To make the frosting, cream the butter in a bowl until pale, light and fluffy.
11. Add the vanilla extract and mix until combined.
12. Add the icing sugar in batches of three and stir, making sure to scrape down the sides after each addition.
13. Add the milk, one tablespoon at a time, and stir until smooth.
14. Add the cookie crumbs and mix well.
15. Spoon the frosting into a piping bag. Pipe a swirl of the frosting onto the top of each cooled cupcake. Then top each frosted cupcake with the halved cookies.

# Courgette Muffins

Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

ground flaxseed  
2 *tbsp*

water  
60ml • 2  $\frac{2}{3}$  floz •  $\frac{1}{4}$  cup

sunflower oil  
80ml • 2  $\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

caster sugar  
140g • 5 oz •  $\frac{3}{4}$  cup

buttermilk  
160ml • 5  $\frac{1}{3}$  floz •  $\frac{2}{3}$  cup

ground cinnamon  
1 *tsp*

baking powder  
1 *tsp*

bicarbonate of soda  
 $\frac{1}{2}$  *tsp*

salt  
 $\frac{1}{2}$  *tsp*

ground nutmeg  
 $\frac{1}{4}$  *tsp*

vanilla extract  
2 *tsp*

grated courgette  
200g • 7 oz • 1  $\frac{1}{3}$  cups

plain flour  
210g • 7  $\frac{1}{3}$  oz • 1  $\frac{3}{4}$  cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a muffin tin.
3. To make the muffins, stir the flaxseed and water in a small bowl, and then set aside.
4. In a separate large bowl, beat the oil and caster sugar together. Add the flaxseed mixture and continue to beat until well mixed.
5. Add the buttermilk, cinnamon, baking powder, bicarbonate of soda, salt, nutmeg and vanilla extract to the oil mixture and whisk together.
6. Squeeze any excess liquid out of the grated courgette and stir it into the wet mixture.
7. Sift the flour into the wet mixture and stir until just combined.
8. Spoon the batter equally into the prepared muffin tin.
9. Bake in the preheated oven for 20 to 25 minutes or until golden, and a toothpick inserted into the centre comes out clean.
10. Transfer to a wire rack and cool.
11. The muffins can be stored in an airtight container for two days, or in the fridge for up to four days.

# Cranberry & Orange Muffins

Prep: 15 mins

Bake: 30 mins

Makes: 12

## Ingredients

plain flour  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups

bicarbonate of soda  
1 tsp

baking powder  
2 tsp

ground cinnamon  
1 tsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

caster sugar  
225g • 8 oz • 1 cup + 3 tbsp

sunflower oil  
160ml • 5<sup>1</sup>/<sub>3</sub> floz • <sup>2</sup>/<sub>3</sub> cup

yogurt  
150ml • 5 floz • <sup>1</sup>/<sub>2</sub> cup

orange juice  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

orange zest  
2 tsp

orange extract  
2 tsp

cranberries, fresh or frozen  
250g • 9 oz • 2<sup>1</sup>/<sub>2</sub> cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour into a large bowl then add the bicarbonate of soda, baking powder, cinnamon, salt and caster sugar and mix together. Set aside.
4. In a separate large bowl, whisk the oil, yogurt, orange juice, orange zest and orange extract together.
5. Gently pour the wet mixture into the dry ingredients and stir until just combined. Fold in the cranberries.
6. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
7. Bake in the preheated oven for 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the muffin tin then transfer to a wire rack.

# Ginger Spiced Muffins

Prep: 15 mins

Bake: 20 mins

Makes: 12

## Ingredients

plain flour  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

baking powder  
1 tsp

bicarbonate of soda  
1/2 tsp

ground ginger  
1<sup>1</sup>/<sub>3</sub> tbsp

ground cinnamon  
1 tsp

ground cloves  
1/4 tsp

salt  
1/4 tsp

sunflower oil  
120ml • 4 floz • 1/2 cup

dark soft brown sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

maple syrup  
120ml • 4 floz • 1/2 cup

milk  
60ml • 2 floz • 1/4 cup

yogurt  
2 tbsp

lemon zest  
1 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour, baking powder, bicarbonate of soda, ginger, cinnamon, cloves and salt into a bowl and mix together.
4. In a separate large bowl, whisk the oil, sugar, maple syrup, milk, yogurt and lemon zest together.
5. Add half of the dry ingredients into the wet mixture, stirring gently. Then add the remaining dry ingredients and mix to form a batter.
6. Spoon the batter equally into the prepared paper cases.
7. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool slightly in the muffin tin, and then transfer to a wire rack.



# Gooseberry Fool Cupcakes

Prep: 25 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Cupcakes

milk  
200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup +  
1 tbsp

apple cider vinegar, 1 tsp

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

cornflour, 2 tbsp

baking powder, <sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda, <sup>1</sup>/<sub>2</sub> tsp

salt, <sup>1</sup>/<sub>2</sub> tsp

granulated sugar  
200g • 7 oz • 1 cup

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract, 1 tsp

elderflower cordial  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

### For the Topping

gooseberries, fresh or frozen  
330g • 11<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

golden caster sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

elderflower cordial, 1 tbsp

creme fraiche  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp

icing sugar, for dusting

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. Sift the flour, cornflour, baking powder, bicarbonate of soda and salt into a separate bowl and mix together, and then add the sugar.
5. Add the oil, vanilla extract and elderflower cordial to the milk mixture and whisk together.
6. Gently fold the wet mixture into the dry ingredients until no large lumps remain, being careful not to over mix.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
8. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
9. To make the topping, put the gooseberries and caster sugar into a frying pan. Cook on a low heat for 10 minutes until most of the berries have collapsed but there is still some texture. Taste for sweetness and add more caster sugar if required, then stir in the elderflower cordial. Set aside to cool.
10. Put the cooled gooseberry mixture into a bowl and fold in the creme fraiche.
11. To serve, cut a section out of the top of each cupcake using a small knife. Spoon a dessertspoon of the topping into each cupcake and top with the piece of cake that was cut away. Dust each cupcake with some icing sugar.

## Variation - Blueberry Fool Cupcakes

blueberries  
330g • 11<sup>3</sup>/<sub>4</sub> oz • 2 cups

Swap the gooseberries for blueberries.

# Jam Doughnut Cupcakes

Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

milk  
240ml • 8 floz • 1 cup

apple cider vinegar  
1 tbsp

self-raising flour  
250g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

cornflour  
2 tbsp

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

caster sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 1  
tbsp

vanilla extract  
1 tsp

seedless raspberry jam

170g • 6 oz • 1/2 cup

icing sugar, for dusting

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a large bowl, then set aside for 5 minutes to thicken.
4. In a separate bowl, sift the flour and cornflour.
5. Add the oil, caster sugar and vanilla extract to the milk mixture.
6. Add the dry ingredients to the wet mixture and stir together to form a batter.
7. Spoon the batter equally into the prepared paper cases.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean and the cupcakes are golden.
9. Transfer to a wire rack and cool.
10. Once cooled, core the centre of the cupcakes using the end of a wooden spoon.
11. Gently warm the jam in a saucepan over a low heat until the jam is of a thin consistency.
12. Fill the centre of each cupcake with the warmed jam, then dust with the icing sugar and serve.

# Lemon Poppy Seed Muffins

Prep: 20 mins

Bake: 25 mins

Makes: 8 to 12

## Ingredients

### For the Muffins

plain flour

280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

baking powder

2 tsp

pinch of salt

butter, melted

85g • 3 oz • 1/4 cup + 2 tbsp

sunflower oil

60ml • 2 floz • 1/4 cup

vanilla essence

1 tsp

golden syrup

1 tsp

milk

190ml • 6<sup>1</sup>/<sub>3</sub> floz • 3/4 cup

lemon juice

2 tbsp

zest of 1 lemon

poppy seeds

2 tbsp

### For the Icing

icing sugar

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 2 tbsp

lemon juice

1<sup>1</sup>/<sub>2</sub> tbsp

hot water

3 tbsp

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Line a muffin tin with the paper cases.
3. To make the muffins, sift the flour, caster sugar, baking powder and salt into a large mixing bowl.
4. Add the butter, oil, vanilla essence, golden syrup, milk, lemon juice and lemon zest to the dry ingredients and mix together to form a batter.
5. Gently fold the poppy seeds into the batter, being careful not to over mix.
6. Spoon the batter equally into the prepared paper cases.
7. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the icing, put the icing sugar, lemon juice and hot water into a bowl and mix together.
10. Spoon or drizzle the icing over the muffins and leave to set.

# Maple Cupcakes

Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

milk

120ml • 4 floz •  $\frac{1}{2}$  cup

maple syrup

120ml • 4 floz •  $\frac{1}{2}$  cup

sunflower oil

80ml •  $2\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

apple cider vinegar

1 tsp

ground flaxseed

2 tsp

vanilla extract

1 tsp

plain flour

200g • 7 oz •  $1\frac{2}{3}$  cups

baking powder

1 tsp

bicarbonate of soda

$\frac{1}{2}$  tsp

salt

$\frac{1}{4}$  tsp

### For the Maple Buttercream

#### Frosting

butter, softened

100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2  
tbsp

maple syrup

2 tbsp

icing sugar

300g •  $10\frac{1}{2}$  oz •  $2\frac{2}{3}$  cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk, maple syrup, oil, vinegar, flaxseed and vanilla extract together in a bowl.
4. In a separate large bowl, sift the flour, baking powder, bicarbonate of soda and salt and mix together.
5. Pour the wet mixture into the dry ingredients and whisk gently to form a batter, being careful not to over mix.
6. Spoon the batter equally into the prepared paper cases.
7. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the frosting, beat the butter and maple syrup in a bowl using an electric whisk until light and fluffy.
10. Add small batches of icing sugar to the butter mixture, while continuing to mix for 5 minutes or until the frosting is pale, light and fluffy.
11. Spread or pipe the buttercream frosting over the cooled cupcakes.

# Mince Pie Muffins



Prep: 15 mins

Bake: 20 mins

Makes: 16 to 20

## Ingredients

self-raising flour  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups + 2  
tbsp

baking powder, 1 tbsp

caster sugar  
175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

sunflower oil  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

water  
350ml • 11<sup>1</sup>/<sub>2</sub> floz • 1<sup>1</sup>/<sub>2</sub> cups

mince filling mix  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

demerara sugar, 1 tbsp

pinch of ground cinnamon

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour and baking powder into a large mixing bowl, and then add the caster sugar and mix together.
4. Add the oil and water to the dry ingredients and whisk to form a batter. Fold in the mince filling mix.
5. Spoon the batter into the prepared paper cases up to <sup>2</sup>/<sub>3</sub> full.
6. Mix the demerara sugar and cinnamon together in a bowl, and then sprinkle onto the top of each muffin.
7. Bake in the preheated oven for 15 to 20 minutes and until a toothpick inserted into the centre comes out clean.

## Variation - Home-made Mince Filling



candied fruit  
40g • 1<sup>1</sup>/<sub>3</sub> oz • 3 tbsp

zest and juice of <sup>1</sup>/<sub>2</sub> lemon

zest and juice of <sup>1</sup>/<sub>2</sub> orange

<sup>1</sup>/<sub>2</sub> cooking apple

shortening  
55g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

currants  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>2</sup>/<sub>3</sub> cup

raisins  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

dark soft brown sugar  
85g • 3 oz • <sup>1</sup>/<sub>3</sub> cup + 1 tbsp

ground mixed spice, 1 tsp

ground nutmeg, <sup>1</sup>/<sub>4</sub> tsp

To make 300g (10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups) of mince filling, finely chop the candied fruit and prepare the lemon and orange zest.

Core and finely chop the cooking apple, and then place in a large heatproof bowl. Add the chopped candied fruit mixture, shortening, currants, raisins, sugar, mixed spice and ground nutmeg to the bowl, and then stir in the lemon and orange juice to combine the mixture.

Cover the bowl with a tea towel and leave overnight.

The next day, preheat the oven to 110°C / 225°F / Gas <sup>1</sup>/<sub>4</sub>.

Remove the tea towel from the bowl, cover with foil and place in the preheated oven for 2<sup>1</sup>/<sub>2</sub> hours. Mix well and set aside to cool, stirring occasionally.

At step 4, add 150g (5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup) of the homemade mince filling to the batter.

# Peanut Butter Cupcakes

Prep: 15 mins

Bake: 22 mins

Makes: 12 to 16

## Ingredients

milk

160ml • 5<sup>1</sup>/<sub>3</sub> floz • <sup>2</sup>/<sub>3</sub> cup

apple cider vinegar

1 tsp

peanut butter

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

dark soft brown sugar

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract

1<sup>1</sup>/<sub>2</sub> tsp

maple syrup

2 tbsp

ground flaxseed

1 tsp

plain flour

175g • 6<sup>1</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

baking powder

<sup>3</sup>/<sub>4</sub> tsp

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a large bowl, then set aside for 5 minutes to thicken.
4. Add the peanut butter, sugar, oil, vanilla extract, maple syrup and flaxseed to the thickened milk mixture. Stir together until combined.
5. Sift the flour, baking powder, bicarbonate of soda and salt into the wet mixture, and then stir together until a smooth batter is formed. Be careful to not over mix.
6. Spoon the batter into the prepared paper cases up to <sup>2</sup>/<sub>3</sub> full.
7. Bake in the preheated oven for 22 minutes, or until a toothpick inserted into the centre comes out clean and the cupcakes are golden.

# Pecan Maple Muffins

Prep: 15 mins

Bake: 25 mins

Makes: 12

## Ingredients

plain flour  
245g • 8<sup>2</sup>/<sub>3</sub> oz • 2 cups

soft brown sugar  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1/2 cup + 1  
tbsp

baking powder  
1<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1 tsp

ground cinnamon (optional)  
1/2 tsp

salt  
1/4 tsp

milk  
225ml • 7<sup>1</sup>/<sub>2</sub> floz • 3/4 cup + 3  
tbsp

sunflower oil  
90ml • 3 floz • 1/3 cup

maple syrup  
90ml • 3 floz • 1/3 cup

apple cider vinegar  
1 tbsp

pecans, chopped  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. Sift the flour, sugar, baking powder, bicarbonate of soda, cinnamon (if it is being used) and salt into a large bowl and mix then set aside.
4. In a separate bowl, stir the milk, oil and maple syrup together.
5. Pour the wet ingredients into the dry and mix until well combined.
6. Add the vinegar and mix to form a smooth batter.
7. Fold in the chopped pecans, and then spoon the batter equally into the prepared muffin tin cases.
8. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre of a muffin comes out clean.

# Red Velvet Cupcakes

Prep: 15 mins

Bake: 20 mins

Makes: 12 to 16

## Ingredients

### For the Cupcakes

lukewarm milk  
220ml • 7<sup>1</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

apple cider vinegar  
1 tsp

self-raising flour  
180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups + 2  
tbsp

caster sugar  
200g • 7 oz • 1 cup + 1 tbsp

cocoa powder  
20g • <sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

baking powder  
<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
<sup>1</sup>/<sub>2</sub> tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

red food colouring  
2 tsp

vanilla extract  
2 tsp

### For the Frosting (optional)

white chocolate  
180g • 6<sup>1</sup>/<sub>3</sub> oz

butter, softened  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract  
1 tsp

icing sugar, sifted  
55g • 2 oz • <sup>1</sup>/<sub>2</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. In a separate large bowl, sift the flour, caster sugar, cocoa powder, baking powder, bicarbonate of soda and salt, and then mix together.
5. Add the oil, food colouring and vanilla extract to the milk mixture and whisk together.
6. Gently pour the wet mixture into the dry ingredients and mix until any large lumps disappear, and a batter is formed. Be careful not to over mix.
7. Spoon the batter into the prepared paper cases up to <sup>2</sup>/<sub>3</sub> full.
8. Bake in the preheated oven for 20 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the cupcake tin for 5 minutes, then transfer to a wire rack.
10. To make the frosting, cut the chocolate into pieces and melt in a bowl over a pot of boiling water. Then leave to cool to room temperature.
11. Cream the butter in a separate bowl and beat until pale, light and fluffy, and then beat in the chocolate. Add the vanilla extract and icing sugar and beat until light and fluffy.
12. Spread or pipe the frosting over the cooled cupcakes.



# Rhubarb Crumble Muffins

Prep: 15 mins

Bake: 20 mins

Makes: 12

## Ingredients

### For the Muffins

rhubarb

100g • 3<sup>1</sup>/<sub>2</sub> oz

plain flour

350g • 12<sup>1</sup>/<sub>3</sub> oz • 2<sup>3</sup>/<sub>4</sub> cups +  
3 tbsp

caster sugar

225g • 8 oz • 1 cup + 3 tbsp

bicarbonate of soda

1 tsp

baking powder

2 tsp

ground cinnamon

1 tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

sunflower oil

160ml • 5<sup>1</sup>/<sub>3</sub> floz • <sup>2</sup>/<sub>3</sub> cup

yogurt

155g • 5<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

water

100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

vanilla extract

2 tsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, cut the rhubarb into small pieces about 1<sup>1</sup>/<sub>2</sub> cm (<sup>2</sup>/<sub>3</sub> inch) thick and set aside.
4. Sift the flour, caster sugar, bicarbonate of soda, baking powder, cinnamon and salt into a large bowl and mix together.
5. In a separate bowl, whisk the oil, yogurt, water and vanilla extract together.
6. Gently pour the wet mixture into the dry ingredients and mix until a batter is formed, and then fold in the rhubarb.
7. To make the crumble topping, in a separate bowl, put the caster sugar, flour, oats and cinnamon then mix. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles coarse breadcrumbs.
8. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.

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### For the Crumble Topping

caster sugar

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

plain flour

80g • 2<sup>3</sup>/<sub>4</sub> oz • 2/3 cup

oats

25g • 1 oz • 1/4 cup

ground cinnamon

1 tsp

butter

45g • 1<sup>1</sup>/<sub>2</sub> oz • 3 tbsp

9. Sprinkle the crumble topping equally on top of each muffin.
10. Bake in the preheated oven for 18 to 20 minutes or until a toothpick inserted into the centre comes out clean.
11. Transfer the muffins to a wire rack and leave to cool.

### Variation - Apple Crumble Muffins

2 apples

water

2 tbsp

Cut the apples into small pieces about 1<sup>1</sup>/<sub>2</sub> cm (<sup>2</sup>/<sub>3</sub> inch).

Put the apples and water in a saucepan and cook over a low to medium heat for 3 minutes or until slightly soft.

At step 5, replace the rhubarb with the apples.

# Rosewater Pistachio Cupcakes

Prep: 25 mins

Bake: 30 mins

Makes: 12

## Ingredients

### For the Cupcakes

vanilla yogurt  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

milk  
160ml • 5<sup>1</sup>/<sub>3</sub> floz • 2/3 cup

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

caster sugar  
185g • 6<sup>1</sup>/<sub>2</sub> oz • 1 cup

rose water  
2 tbsp

plain flour  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

cornflour  
30g • 1 oz • 1/4 cup

baking powder  
1/2 tsp

bicarbonate of soda  
1/2 tsp

salt  
1/4 tsp

ground cardamom  
1/4 tsp

finely chopped pistachios  
30g • 1 oz • 1/3 cup

### For the Rosewater Glaze

icing sugar  
225g • 8 oz • 2 cups

butter, softened  
3 tbsp

milk  
2 tsp

rose water  
1/2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, whisk the yogurt, milk, oil, caster sugar and rose water together in a large bowl.
4. Sift the flour, cornflour, baking powder, bicarbonate of soda, salt and cardamom into the wet mixture and stir until a smooth batter is formed.
5. Fold the pistachios into the batter.
6. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
7. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool completely before glazing.
9. To make the glaze, cream the butter and half of the icing sugar in a bowl until it resembles breadcrumbs.
10. Add the milk, rose water and the remaining icing sugar and beat until the glaze is thick, smooth and glossy.
11. Spread the glaze over the cooled cupcakes.

# Savoury Vegetable Muffins

Prep: 20 mins

Bake: 25 mins

Makes: 12 to 15

## Ingredients

self-raising flour  
225g • 8 oz • 2 cups

salt  
1/2 tsp

carrot, grated  
50g • 1 3/4 oz

2 spring onions, chopped  
1/2 red pepper, finely chopped

sweetcorn  
2 tbsp

mature cheddar cheese,  
grated  
100g • 3 1/2 oz

mixed herbs  
1/2 tsp

milk  
180ml • 6 floz • 3/4 cup

olive oil  
3 1/2 tbsp

ground flaxseed  
2 tbsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour and salt into a large bowl, and then add the carrot, spring onions, red pepper, sweet corn, cheddar cheese and the mixed herbs and mix them all together.
4. In a separate bowl, stir the milk, oil and flaxseed together until frothy.
5. Pour the wet mixture into the dry ingredients and mix together to form a batter.
6. Spoon the batter equally into the prepared paper cases.
7. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean and the muffins are golden.

# Salted Caramel Cupcakes

Prep: 20 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

light soft brown sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

sunflower oil  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract  
1 tsp

yogurt  
250g • 9 oz • 1 cup + 2 tbsp

apple cider vinegar  
1 tsp

self-raising flour  
180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups + 1  
tbsp

bicarbonate of soda  
<sup>1</sup>/<sub>2</sub> tsp

baking powder  
<sup>1</sup>/<sub>4</sub> tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

### For the Salted Caramel Sauce

light soft brown sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

butter, softened  
3 tbsp

golden syrup  
1<sup>1</sup>/<sub>2</sub> tbsp

single cream  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

salt  
<sup>1</sup>/<sub>2</sub> tsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, beat the sugar, oil and vanilla extract in a bowl using an electric whisk. Beat for one to two minutes.
4. Put the yogurt and vinegar into a separate bowl, and then add the sugar mixture and beat for another two minutes.
5. Sift the flour, bicarbonate of soda, baking powder and salt into the wet mixture and mix together to form a smooth batter.
6. Spoon the batter into the prepared paper cases up to <sup>2</sup>/<sub>3</sub> full.
7. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean, and the sides are dry to the touch and still spring back.
8. Leave to cool in the cupcake tin for 10 minutes then transfer to a wire rack.
9. To make the salted caramel sauce, warm the sugar, butter and golden syrup in a small saucepan over a low heat until the sugar has completely dissolved. Try not to stir it, but carefully swirl the melted sugar around so it browns evenly.
10. Bring to a simmer and allow the mixture to bubble for two minutes then remove from the heat. Slowly and carefully pour in the cream while continually mixing (the cream will react with the hot sugar and can spit as it mixes). Mix until you have a smooth caramel sauce. If there are any hard lumps, return the saucepan to the heat and bring to a boil to melt any lumps.
11. Remove from the heat, stir in the salt and transfer the caramel sauce to a jug. Set aside to cool and thicken.

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### **For the Icing**

butter, softened

175g • 6 1/4 oz • 3/4 cup

icing sugar

500g • 1 lb 1 1/2 oz • 4 1/2 cups

vanilla extract

1/2 tsp

12. To make the icing, cream the butter in a large bowl using an electric whisk until light and fluffy. Add half of the icing sugar to the creamed butter and continue beating until smooth. Then add the remaining icing sugar and vanilla extract and beat for one to two minutes until pale, light and fluffy.
13. Add 1 tablespoon of the salted caramel sauce to the icing and beat to combine.
14. Spoon the icing into a piping bag fitted with a star nozzle. Pipe a swirl of the icing onto the top of each cooled cupcakes.
15. Drizzle the salted caramel sauce on top of the iced cupcakes.

# Strawberry & Pistachio Cupcakes

Prep: 35 mins

Bake: 25 mins

Makes: 12

## Ingredients

### For the Cupcakes

plain flour

200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

sugar

200g • 7 oz • 1 cup

bicarbonate of soda

1 tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

milk

200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup +  
1 tbsp

strawberry extract

2 tsp

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

white vinegar

2 tsp

pistachios, chopped

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

### For the Frosting

butter, softened

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

vanilla extract

1 tsp

strawberry extract

1 tsp

icing sugar

255g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

milk

2 tbsp

pistachios, chopped

35g • 1<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with 12 paper cases.
3. To make the cupcakes, sift the flour, sugar, bicarbonate of soda and salt into a bowl and mix.
4. In a separate bowl, stir the milk, strawberry extract, oil and vinegar together.
5. Pour the wet mixture into the dry ingredients and mix to form a smooth runny batter, and then fold in the chopped pistachios.
6. Spoon the batter equally into the prepared paper cases.
7. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
8. Transfer to a wire rack and cool.
9. To make the frosting, beat the butter in a bowl until pale, light and fluffy.
10. Mix the vanilla and strawberry extracts into the creamed butter.
11. In batches of three, add the icing sugar to the creamed mixture and beat after each addition while scraping down the sides of the bowl.
12. Add a tablespoon of milk at a time and mix until the frosting is smooth, light and fluffy.
13. Spoon the frosting into a piping bag. Pipe a swirl of the frosting onto the top of each cooled cupcake.
14. Sprinkle the pistachios on top of each cupcake.

# Sweet Potato Muffins

Prep: 30 mins

Bake: 28 mins

Makes: 12 to 15

## Ingredients

sweet potatoes

200g • 7 oz

milk

180ml • 6 floz •  $\frac{3}{4}$  cup

brown sugar

145g • 5  $\frac{1}{4}$  oz •  $\frac{2}{3}$  cup

water

80ml • 2  $\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

sunflower oil

60ml • 2 floz •  $\frac{1}{4}$  cup

maple syrup

2 tbsp

lemon juice

1 tbsp

plain flour

250g • 9 oz • 2 cups + 1 tbsp

baking powder

2 tsp

bicarbonate of soda

1 tsp

salt

$\frac{1}{2}$  tsp

ground cinnamon

$\frac{1}{2}$  tsp

ground ginger

$\frac{1}{4}$  tsp

## Method

1. To make the muffins, wash, peel and dice the sweet potatoes, and then add to a pot of boiling water and cook until soft.
2. Once the potatoes are cooked, drain and allow to cool slightly, then puree until smooth.
3. Preheat the oven to 200°C / 400°F / Gas 6.
4. Line a muffin tin with paper cases.
5. Mix the sweet potato puree, milk, sugar, water, oil, maple syrup and lemon juice together in a large bowl.
6. In a separate bowl, sift the flour, baking powder, bicarbonate of soda, salt, cinnamon and ginger and mix together.
7. Add the dry ingredients to the wet mixture and mix until the batter is just combined and moistened.
8. Spoon the batter equally into the prepared paper cases.
9. Bake in the preheated oven for 25 to 28 minutes, or until a toothpick inserted into the centre comes out clean.
10. Leave to cool in the muffin tin for 2 minutes then transfer to a wire rack.



# Tomato & Basil Muffins

Prep: 30 mins

Bake: 30 mins

Makes: 12

## Ingredients

plain flour  
275g • 9<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

baking powder  
2 tsp

butter, cold and cubed  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1/3 cup + 3  
tbsp

8 sundried tomatoes, finely  
chopped

cheddar cheese, grated  
150g • 5<sup>1</sup>/<sub>3</sub> oz

dried basil  
2 tsp

black pepper  
1/2 tsp

salt  
1/4 tsp

ground flaxseed  
1 tsp

water  
2 tbsp

milk  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a muffin tin with paper cases.
3. To make the muffins, sift the flour and baking powder into a bowl and mix. Rub the butter into the dry ingredients between your fingertips until the mixture resembles breadcrumbs.
4. Mix the tomatoes, cheese, basil, pepper and salt into the dry ingredients.
5. In a separate bowl, whisk the flaxseed into the water, and then stir in the milk.
6. Pour the wet mixture into the dry ingredients and mix to form a thick batter.
7. Spoon the batter into the prepared paper cases up to <sup>3</sup>/<sub>4</sub> full.
8. Bake in the preheated oven for 25 to 30 minutes or until the muffins are golden, risen and spring back when touched.
9. Transfer to a wire rack and cool.

# Vanilla Cupcakes

Prep: 15 mins

Bake: 15 mins

Makes: 12

## Ingredients

### For the Cupcakes

butter, softened  
55g • 2 oz •  $\frac{1}{4}$  cup

caster sugar  
140g • 5 oz •  $\frac{3}{4}$  cup

buttermilk  
240ml • 8 floz • 1 cup

vanilla extract  
1 tsp

self-raising flour  
170g • 6 oz •  $1\frac{1}{2}$  cups

bicarbonate of soda  
 $\frac{1}{2}$  tsp

baking powder  
 $\frac{1}{2}$  tsp

### For the Icing

icing sugar  
150g •  $5\frac{1}{3}$  oz •  $1\frac{1}{3}$  cups

milk  
3 tbsp

vanilla extract  
1 tsp

pinch of salt

sprinkles, for decoration

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, cream the butter and sugar in a large bowl until pale, light and fluffy.
4. Add the buttermilk and vanilla extract to the creamed mixture and stir well.
5. In a separate bowl, sift the flour, bicarbonate of soda and baking powder and mix together.
6. Stir the dry ingredients into the wet mixture until a batter is formed.
7. Spoon the batter equally into the prepared paper cases.
8. Bake in the preheated oven for 12 to 15 minutes or until a toothpick inserted into the centre comes out clean.
9. Transfer to a wire rack and cool.
10. To make the icing, sift the icing sugar into a large bowl, and then add the milk and vanilla extract. Beat well until the mixture is smooth and thick, and then stir in the salt.
11. Spread the icing over the cooled cupcakes. Decorate with sprinkles while the icing is still wet and allow to set completely.

# Vanilla Cupcakes with Buttercream

V

Prep: 15 mins

Bake: 25 mins

Makes: 12 to 16

## Ingredients

### For the Cupcakes

plain flour

200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

bicarbonate of soda

1 tsp

salt

<sup>1</sup>/<sub>4</sub> tsp

soya milk

200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup + 1 tbsp

vanilla extract

2 tsp

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

vinegar

2 tsp

### For the Buttercream

dairy free margarine, softened

170g • 6 oz • <sup>3</sup>/<sub>4</sub> cup

vanilla extract

1 tsp

soya milk

2 to 3 tbsp

icing sugar

380g • 13<sup>1</sup>/<sub>3</sub> oz • 3<sup>1</sup>/<sub>3</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a cupcake tin with paper cases.
3. To make the cupcakes, sift the flour into a bowl, and then mix in the caster sugar, bicarbonate of soda and salt.
4. Add the milk, vanilla extract, oil and vinegar to the dry ingredients and mix well to form a smooth batter.
5. Spoon the batter equally into the prepared paper cases.
6. Bake in the preheated oven for 20 to 25 minutes or until a toothpick inserted into the centre comes out clean.
7. Transfer to a wire rack and cool.
8. To make the buttercream, cream the butter in a large bowl until pale, light and fluffy. Add the vanilla extract, 2 tbsp of the milk and sift in half of the icing sugar, then continue to beat until smooth. Sift in the remaining icing sugar and add the remaining 1 tbsp of milk if required. Beat until smooth, thick and creamy.
9. Spoon the buttercream into a piping bag fitted with a star or round nozzle. Pipe a swirl of the buttercream onto the top of each cooled cupcake.

## Variation - Peanut Butter & Jam Cupcakes

V

smooth peanut butter

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>4</sub> cup

strawberry jam

85g • 3 oz • <sup>1</sup>/<sub>4</sub> cup

At step 8, cream the butter and peanut butter together until light and fluffy. Then continue to follow the recipe.

At step 9, heat the jam in a small saucepan on a low heat until smooth and runny. Leave to cool slightly then spoon over the frosted cupcakes.





CAKES  
CUPCAKES & MUFFINS  
**COOKIES & BISCUITS**  
TRAYBAKES & BARS  
PASTRIES, PIES & TARTS  
BREADS

# Anzac Biscuits

Prep: 15 mins

Bake: 12 mins

Makes: 12

## Ingredients

oats  
90g •  $\frac{3}{4}$  cup + 3 tbsp  
desiccated coconut  
90g •  $\frac{3}{4}$  cup + 1 tbsp  
plain flour  
90g •  $\frac{3}{4}$  cup  
caster sugar  
125g •  $\frac{2}{3}$  cup  
butter  
125g •  $\frac{1}{2}$  cup + 1 tbsp  
golden syrup  
 $1\frac{1}{2}$  tbsp  
bicarbonate of soda  
 $\frac{1}{4}$  tsp  
boiling water  
2 tbsp

## Method

1. Preheat the oven to 160°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. Put the oats, coconut, flour and sugar into a bowl and mix.
4. Melt the butter in a small saucepan and stir in the golden syrup.
5. In a separate bowl mix the bicarbonate of soda and boiling water, then add it to the butter mixture in the saucepan. Cook on a low heat for 2 minutes and continue to stir.
6. Pour the butter mixture into the dry ingredients and stir well to combine it into a dough.
7. Drop spoonful's of the dough onto the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
8. Bake in the preheated oven, in batches, for 10 to 12 minutes until golden.
9. Transfer to a wire rack to cool.

# Baci Di Dama (Italian Hazelnut Cookies)

Prep: 25 mins + chilling

Bake: 25 mins

Makes: 20

## Ingredients

hazelnuts, roasted  
100g • 3 1/2 oz • 3/4 cup

plain flour  
100g • 3 1/2 oz • 3/4 cup + 1  
tbsp

sugar  
85g • 3 oz • 1/3 cup + 2 tbsp

butter, chilled and cubed  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

dark chocolate  
100g • 3 1/2 oz

## Method

1. Use a food processor to pulse the hazelnuts until they resemble grains of sand.
2. Put the ground hazelnuts, flour, sugar and cubed butter into a large mixing bowl.
3. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles fine breadcrumbs. Then combine to form a dough.
4. Wrap the dough in cling film and leave it to rest in the fridge for 1 to 2 hours or until the dough is firm.
5. Remove the dough from the fridge and allow it to return to room temperature.
6. Preheat the oven to 150°C / 300°F / Gas 2.
7. Line a baking tray with baking paper.
8. Roll the dough into balls weighing 8 grams each (or teaspoon-sized pieces rolled into balls).
9. Place the dough balls on the prepared baking tray at least 4 cm (1 1/2 inches) apart to allow room for the cookies to spread. Then place the tray back in the fridge for 1 to 2 hours (or 30 minutes in the freezer).
10. Bake in the preheated oven for 25 minutes until the dough balls have turned into domes, are dry to touch and golden on top. Leave to cool completely.
11. Melt the chocolate in a bowl over a pot of boiling water, and then leave to cool slightly.
12. Place a teaspoon of melted chocolate onto the flat side of one biscuit dome and then place another biscuit dome on top to sandwich the two halves together.
13. Place the sandwiched biscuits on a wire rack and allow the chocolate to completely set.



# Black & White Cookies

Prep: 20 mins

Bake: 18 mins

Makes: 16 to 18

## Ingredients

### For the Cookies

plain flour

300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

cornflour

30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

baking powder

1<sup>1</sup>/<sub>4</sub> tsp

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

salt

<sup>1</sup>/<sub>2</sub> tsp

sugar

250g • 9 oz • 1<sup>1</sup>/<sub>4</sub> cups

sunflower oil

120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

milk

240ml • 8 floz • 1 cup

vanilla extract

2 tsp

### For the Icing

icing sugar

200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

hot water, plus extra

2 tbsp

vanilla extract

<sup>1</sup>/<sub>4</sub> tsp

chocolate chips

170g • 6 oz • 1 cup

butter

1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line two baking trays with baking paper.
3. To make the cookies, put the flour, cornflour, baking powder, bicarbonate of soda and salt into a bowl, then mix and set aside.
4. In a separate large bowl, beat the sugar and oil until creamy, and then beat in the milk and vanilla extract.
5. Add the dry ingredients to the wet mixture in several batches, beating after each addition, until a thick batter is formed.
6. Spoon the batter onto the prepared baking trays <sup>1</sup>/<sub>4</sub> cup at a time. Place 7 cm (3 inches) apart to allow room for the cookies to spread.
7. Bake in the preheated oven for 15 to 18 minutes or until lightly golden and a toothpick inserted into the centre comes out clean.
8. Leave to cool on the baking trays for 5 minutes, and then transfer to a wire rack to cool completely.
9. To make the icing, put the icing sugar, water and vanilla extract into a large bowl and mix well to form a spreadable icing. Add a little more hot water if the icing is too thick.
10. Spread a thin layer of icing on half of the flat side of each cookie. Return the cookies to the wire rack and allow the icing to completely dry.
11. Melt the chocolate and butter in a bowl over a pot of boiling water and stir together. Spread a thin layer of the chocolate on the other half of the cookie. Return the cookies to the wire rack to dry. Store in a covered container for up for 5 days.

# Blueberry Nut Scones

Prep: 15 mins + chilling

Bake: 20 mins

Makes: 12

## Ingredients

### For the Scones

plain flour  
570g • 1 lb 4 oz • 4<sup>3/4</sup> cups

baking powder  
1 tbsp

bicarbonate of soda  
1 tsp

salt  
1 tsp

orange zest  
1 tsp

sugar  
100g • 3<sup>1/2</sup> oz • 1/2 cup

dried blueberries  
170g • 6 oz • 1 cup

walnuts, chopped  
85g • 3 oz • 2/3 cup

unsalted butter, cold, grated  
225g • 8 oz • 1 cup

buttermilk  
360ml • 12 floz • 1<sup>1/2</sup> cups

vanilla extract  
1 tsp

### For the Topping

unsalted butter, melted  
sugar to taste

## Method

1. To make the scones, sift the flour, baking powder, bicarbonate of soda and salt into a large bowl and mix. Add in the orange zest, sugar, blueberries and walnuts and mix well.
2. Rub the butter into the flour mixture between your fingertips, until the mixture resembles breadcrumbs.
3. Add the buttermilk and vanilla extract to the breadcrumb mixture and mix with your hands to form a dough.
4. Shape the dough into a log about 7 to 10 cm (3 to 4 inches) wide. Wrap it in cling film and chill in the fridge for at least 1 hour.
5. Preheat the oven to 220°C / 425°F / Gas 7.
6. Line a baking tray with baking paper.
7. Cut the log on an angle alternating left to right, to form 12 triangles.
8. Place the triangles on the prepared baking tray 7 cm (3 inches) apart to allow room for the scones to spread.
9. Brush the top of each scone with the melted butter and sprinkle with sugar.
10. Bake on the middle rack of the preheated oven for 20 minutes or until golden brown.
11. Transfer to a wire rack and cool slightly. Serve warm.

# Breakfast Cookies

V

Prep: 10 mins

Bake: 15 mins

Makes: 12

## Ingredients

plain flour

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

oats

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

pinch of salt

ground cinnamon

<sup>1</sup>/<sub>2</sub> tsp

maple syrup

120g • 4<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

1 large carrot, peeled and  
grated

sunflower oil

100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

chopped dried fruit

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

chopped nuts or seeds

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a large bowl, mix the flour, oats, bicarbonate of soda, salt and cinnamon together.
4. Add in the maple syrup, carrots, oil, dried fruit and nuts or seeds and mix to form a dough.
5. Roll the dough into 2<sup>1</sup>/<sub>2</sub> cm (1 inch) balls and press down slightly. Place the cookies on the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
6. Bake in the preheated oven for 10 to 15 minutes or until golden. For crispier cookies, bake for an additional 5 minutes.

## Variation - Breakfast Cookies with Apple

V

1 large apple, peeled and  
grated

At step 3, replace the carrots with the apple.

# Carrot Cake Cookies



Prep: 25 mins

Bake: 18 mins

Makes: 12 to 15

## Ingredients

oats  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1 cup

wholemeal flour  
115g • 4 oz • 1 cup

baking powder  
1 tsp

ground cinnamon  
1 tsp

salt  
1/2 tsp

ground ginger  
1/4 tsp

carrots, peeled and grated  
150g • 5<sup>1</sup>/<sub>3</sub> oz

walnuts, roughly chopped  
115g • 4 oz • 1 cup

raisins  
45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/4 cup

maple syrup  
155g • 5<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

sunflower oil  
120ml • 4 floz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a large baking tray with baking paper.
3. In a large bowl, mix the oats, flour, baking powder, cinnamon, salt, and ginger together.
4. Mix the grated carrots, walnuts, and raisins into the dry ingredients.
5. In a separate bowl, stir the maple syrup and oil together.
6. Add the maple syrup mixture to the flour mixture and stir until just combined to form a wet dough.
7. Drop spoonfuls of dough, 1/4 cup at a time, onto the prepared baking tray, spacing them 7 cm (3 inches) apart to allow room for the cookies to spread. Gently flatten each cookie to about 1<sup>1</sup>/<sub>2</sub> cm (3/4 inch) thickness.
8. Bake in the preheated oven for 18 minutes or until the cookies are golden and firm around the edges.
9. Leave to cool on the baking tray for 10 minutes, then transfer to a wire rack and cool.

# Chai Shortbread

Prep: 10 mins + chilling

Bake: 10 mins

Makes: 28

## Ingredients

plain flour  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

pinch of salt

ground cardamom  
<sup>1</sup>/<sub>8</sub> tsp

ground cinnamon  
<sup>1</sup>/<sub>8</sub> tsp

pinch of ground cloves

pinch of ground black pepper

icing sugar  
105g • 3<sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

butter, softened  
140g • 5 oz • <sup>1</sup>/<sub>2</sub> cup + 2 tbsp

cold water  
1 tbsp

## Method

1. In a bowl, mix the flour, salt, cardamom, cinnamon, cloves and black pepper together.
2. In a separate large bowl, cream the sugar and butter with an electric mixer until pale, light and fluffy.
3. Gradually add the dry ingredients to the creamed mixture, beating at a low speed until just combined. The mixture should appear crumbly.
4. Sprinkle the cold water over the dough and mix with a fork.
5. Divide the dough into two halves and shape into logs about 15 cm (6 inch) long. Wrap each log in cling film or baking paper and place in the fridge to chill for 1 hour, or until firm.
6. Preheat the oven to 190°C / 375°F / Gas 5.
7. Line a baking tray with baking paper.
8. Remove the dough logs from the fridge and carefully cut each log into 18 slices.
9. Place the dough circles on the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
10. Bake in the preheated oven for 10 minutes.
11. Leave to cool on the baking tray for 10 minutes then transfer to a wire rack.

# Cheese Crackers

Prep: 25 mins + chilling

Bake: 15 mins

Makes: 42

## Ingredients

ground flaxseed  
1 *tblsp*

water, plus extra  
3 *tblsp*

plain flour  
300g • 10 <sup>1</sup>/<sub>2</sub> oz • 2 <sup>1</sup>/<sub>2</sub> cups

butter, softened  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 *tblsp*

cheddar cheese, grated  
90g • 3 <sup>1</sup>/<sub>4</sub> oz

Italian hard cheese, grated  
50g • 1 <sup>3</sup>/<sub>4</sub> oz

salt  
<sup>1</sup>/<sub>2</sub> *tsp*

ground nutmeg  
<sup>1</sup>/<sub>2</sub> *tsp*

## Method

1. Stir the flaxseed and water in a small bowl, and then set aside for 15 minutes.
2. Put the flour, butter, both cheeses, salt and nutmeg into a separate large bowl, and then stir in the flaxseed mixture.
3. When the mixture starts to come together, use your hands to form it into a soft dough. If the mixture is too dry add a little water.
4. Wrap the dough in cling film and place it in the fridge for 30 to 40 minutes.
5. Preheat the oven to 180°C / 350°F / Gas 4.
6. Line a baking tray with baking paper.
7. Roll out the dough to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thickness and cut out crackers using a small round cookie cutter. Prick the tops of the crackers using a fork and place them onto the prepared baking tray.
8. Bake in the preheated oven for 15 minutes or until golden.

# Cheese Scones

V

Prep: 15 mins

Bake: 15 mins

Makes: 10 to 12

## Ingredients

soya milk  
180ml • 6 floz •  $\frac{3}{4}$  cup

vinegar  
2 tsp

plain flour  
240g • 8  $\frac{1}{2}$  oz • 2 cups

nutritional yeast  
15g •  $\frac{1}{2}$  oz • 3 tbsp

baking powder  
1 tbsp

bicarbonate of soda  
 $\frac{1}{2}$  tsp

sea salt  
1 tsp

dairy free margarine, cold  
60g • 2 oz •  $\frac{1}{4}$  cup

## Method

1. Preheat the oven to 230°C / 450°F / Gas 8.
2. Line a baking tray with baking paper.
3. In a small bowl, mix the soya milk and vinegar, then set aside for 5 minutes to thicken.
4. In a separate large bowl, mix the flour, yeast, baking powder, bicarbonate of soda and salt together.
5. Rub the margarine into the dry ingredients between your fingertips, until the mixture resembles fine breadcrumbs.
6. Make a well in the breadcrumb mixture and gently pour in the milk mixture 60ml (2 floz •  $\frac{1}{4}$  cup) at a time, stirring continuously until the mixture is slightly combined and sticky. The entire milk mixture may not be needed.
7. Turn the dough out onto a lightly floured surface and dust the top with a little flour. Then gently turn the dough over onto itself 5 or 6 times, pressing down into the dough after each fold.
8. Shape the dough into a square and roll it out to 2 $\frac{1}{2}$  cm (1 inch) thickness, handling the dough as little as possible.
9. Cut the dough into scones using a cookie cutter.
10. Place the scones onto the prepared baking tray leaving a space between each.
11. Brush the tops of the scones with some milk.
12. Bake in the preheated oven for 10 to 15 minutes or until the scones are fluffy and slightly golden brown.
13. Serve the scones immediately while they are warm.
14. Transfer any remaining scones onto a wire rack and leave to cool completely, then store them in an airtight container for up to 2 to 3 days at room temperature.

# Cheesy Biscuits

Prep: 15 mins

Bake: 15 mins

Makes: 26

## Ingredients

butter, cold  
120g • 4 1/4 oz • 1/2 cup + 1  
tbsp

plain flour  
125g • 4 1/3 oz • 1 cup

cheddar cheese, grated  
125g • 4 1/3 oz

mustard powder  
1/2 tsp

salt and black pepper to taste

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Dust a baking tray with a little flour and shake out any excess.
3. Cut the butter into small cubes, and then place the flour and cubed butter into a mixing bowl.
4. Rub the butter into the flour between your fingertips until the mixture resembles fine breadcrumbs.
5. Add the cheese, mustard powder, salt and pepper to the flour mixture and combine to form a dough.
6. Roll out the dough to a thickness of 1/2 cm (1/4 inch), and then using a cookie cutter cut out biscuit shapes.
7. Place the biscuits onto the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
8. Bake in the preheated oven for 15 minutes or until golden and crispy.



# Chocolate Biscuits

Prep: 15 mins + chilling

Bake: 15 mins

Makes: 24

## Ingredients

### For the Biscuits

plain flour, plus extra  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

light soft brown sugar  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1 cup

cocoa powder  
45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

salt  
1/4 tsp

bicarbonate of soda  
1/4 tsp

butter, softened  
170g • 6 oz • 3/4 cup

milk  
3 tbsp

vanilla extract  
1 tsp

### For the Topping (optional)

dark chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

milk chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

## Method

1. To make the biscuits, mix the flour, sugar, cocoa powder, salt and bicarbonate of soda together in a large bowl.
2. Add the butter, milk and vanilla extract to the dry ingredients and stir together to form a dough, and then knead the dough. Add a little more flour if the dough is sticky.
3. Wrap the dough in cling film and chill in the fridge for 1 hour.
4. Preheat the oven to 180°C / 350°F / Gas 4.
5. Line a baking tray with baking paper.
6. Roll heaped teaspoons of the dough into balls. Flatten each dough ball evenly to approximately 1/2 cm (1/4 inch) thickness to form a biscuit shape.
7. Place the biscuits onto the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
8. Bake in the preheated oven for 15 minutes or until they are slightly firm to touch.
9. Transfer to a wire rack and cool. The biscuits will harden as they cool.
10. To make the topping (if it is being used) line a large baking tray with baking paper.
11. Melt both the chocolates in a bowl over a pot of boiling water.
12. Dip half of each biscuit into the melted chocolate and place on the lined baking tray, to allow the chocolate to set.

# Chocolate Bottom Coconut Macaroons



Prep: 20 mins

Bake: 14 mins

Makes: 24

## Ingredients

extra firm silken tofu

90g • 3<sup>1</sup>/<sub>4</sub> oz

sunflower oil

80ml • 2<sup>2</sup>/<sub>3</sub> floz • 1/3 cup

soya milk

2 tbsp

sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

almond extract

1/2 tsp

vanilla extract

1 tsp

plain flour

120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

baking powder

1/4 tsp

salt

1/4 tsp

unsweetened desiccated

coconut

170g • 6 oz • 1<sup>1</sup>/<sub>2</sub> cups

dairy free dark chocolate

85g • 3 oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line two baking trays with baking paper.
3. Puree the tofu, oil and milk in a blender or food processor until smooth, scraping down the sides with a spatula. Then transfer to a bowl.
4. Stir the sugar, almond extract and vanilla extract into the tofu mixture.
5. Mix in the flour, baking powder and salt until combined, and then add the coconut and mix to form a stiff dough.
6. Drop the dough using a tablespoon onto the prepared baking trays 5 cm (2 inches) apart to allow room for the cookies to spread. Do not flatten the dough.
7. Bake in the preheated oven for 12 to 14 minutes until the bottoms have lightly browned and the tops are slightly golden.
8. Leave to cool on the baking trays and then transfer to a wire rack and cool.
9. Melt the chocolate in a bowl over a pot of boiling water, or melt in a microwave.
10. Line a baking tray with baking paper.
11. Dip the base of each cookie in the chocolate and place, chocolate side up, on the baking paper. Place in the fridge for at least 15 minutes to set.

# Chocolate Chip & Coconut Macaroons

GF

Prep: 30 mins

Bake: 25 mins

Makes: 8 to 10

## Ingredients

### For the Macaroons

desiccated coconut  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

ground almonds  
140g • 5 oz • 1<sup>1</sup>/<sub>2</sub> cups

maple syrup  
70ml • 2<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>4</sub> cup + 1  
tbsp

butter, melted  
2 tbsp

coconut oil  
3 tbsp

vanilla extract  
<sup>1</sup>/<sub>2</sub> tsp

almond extract  
<sup>1</sup>/<sub>2</sub> tsp

dark chocolate chips  
55g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

### For the Icing

double cream  
150ml • 5 floz • <sup>2</sup>/<sub>3</sub> cup

mascarpone cheese  
55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

icing sugar  
2 tbsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a large baking tray.
3. To make the macaroons, mix the desiccated coconut, almonds, maple syrup, butter, oil, vanilla extract and almond extract together in a large bowl. Gently fold in the chocolate chips.
4. Scoop the mixture gently onto the prepared baking tray, using a rounded tablespoon or small cookie scoop 2<sup>1</sup>/<sub>2</sub> cm (1 inch) wide. Gently and very slightly flatten the balls with your fingers as the mixture will be very soft.
5. Bake in the preheated oven for 10 minutes. Turn the oven off and leave in the oven with the door slightly open for a further 10 to 15 minutes.
6. Remove the baking tray from the oven and leave the macaroons to cool on the tray for 20 to 30 minutes.
7. To make the icing, whip the cream, mascarpone cheese and icing sugar in a bowl until soft peaks form, and then set aside in the fridge until the macaroons have completely cooled.
8. Gently spoon 1 tablespoon of the icing onto the flat surface of each macaroon and sandwich with another macaroon.

# Chocolate Chip Cookies

Prep: 20 mins

Bake: 12 mins

Makes: 24

## Ingredients

plain flour  
225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

bicarbonate of soda  
1/2 tsp

salt  
1/4 tsp

butter, softened  
115g • 4 oz • 1/2 cup

soft brown sugar  
85g • 3 oz • 1/3 cup + 1 tbsp

caster sugar  
45g • 1 1/2 oz • 1/4 cup

milk  
3 tbsp

vanilla extract  
2 tsp

chocolate chips (milk or dark)  
175g • 6 1/4 oz • 1 cup

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. Use a small bowl to mix the flour, bicarbonate of soda and salt together.
4. In a separate large bowl, cream the butter and both sugars until pale, light and fluffy.
5. Add in the milk and vanilla extract and beat for a further 1 to 2 minutes.
6. Stir half of the dry ingredients into the wet mixture, and then stir in the remaining dry ingredients to combine. Fold in the chocolate chips.
7. Place spoonfuls of the cookie mixture onto the prepared baking tray and gently flatten each cookie.
8. Bake in the preheated oven for 10 to 12 minutes being careful not to over bake.
9. Leave to cool on the baking tray for 2 minutes then transfer to a wire rack to cool completely.

# Chocolate Chip & Nut Cookies

GF

Prep: 10 mins

Bake: 10 mins

Makes: 15

## Ingredients

ground almonds  
200g • 7 oz • 2 cups

pinch of salt

bicarbonate of soda  
1/2 tsp

sunflower oil  
60ml • 2 floz • 1/4 cup

maple syrup  
60ml • 2 floz • 1/4 cup

milk  
2 tsp

vanilla extract  
2 tsp

chopped roasted hazelnuts  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

dark chocolate chips  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. In a large bowl, mix the almonds, salt and bicarbonate of soda together.
4. Stir the oil, maple syrup, milk and vanilla extract into the dry ingredients to form a dough, and then gently fold in the hazelnuts and chocolate chips.
5. Scoop out the dough using a rounded tablespoon or a small ice cream scoop to make cookie mounds, and then put them on the prepared baking tray. Place them 7<sup>1</sup>/<sub>2</sub> cm (3 inches) apart to allow room for the cookies to spread. Gently flatten the cookies with your palm.
6. Bake in the preheated oven for 10 minutes.
7. Transfer to a wire rack to completely cool before serving.

# Chocolate Dipped Ginger Snaps

Prep: 20 mins

Bake: 8 mins

Makes: 20

## Ingredients

plain flour  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

salt  
1 tsp

bicarbonate of soda  
1/2 tsp

baking powder  
1/2 tsp

ground ginger  
1 tsp

ground mixed spice  
1/2 tsp

butter, cubed  
60g • 2 oz • 1/4 cup

caster sugar  
60g • 2 oz • 1/3 cup

maple syrup  
3 tbsp

mixed peel, finely chopped  
2 tbsp

dark chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line two baking trays with baking paper.
3. In a bowl, mix the flour, salt, bicarbonate of soda, baking powder, ginger and mixed spice together.
4. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles fine breadcrumbs.
5. Add the caster sugar, maple syrup and mixed peel to the breadcrumb mixture and stir together.
6. Bring the mixture together to form a dough using either your hands or a mixer.
7. Roll the dough into 20 cherry sized balls.
8. Place the dough balls on the prepared baking trays about 8 cm (3 inches) apart to allow room for the biscuits to spread.
9. Bake in the preheated oven for 8 minutes or until golden.
10. Transfer to wire rack and cool.
11. Melt the chocolate and dip half of each biscuit into the melted chocolate to coat.
12. Place the biscuits on a wire rack to allow the chocolate to set.

# Chocolate Mint Thins

Prep: 20 mins + chilling

Bake: 16 mins

Makes: 15

## Ingredients

### For the Mint Thin Cookies

plain flour

155g • 5½ oz • 1⅓ cups

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

cocoa powder

50g • 1¾ oz • ⅔ cup

salt

¼ tsp

bicarbonate of soda

½ tsp

butter

170g • 6 oz • ¾ cup

milk

3 tbsp

vanilla extract

1 tsp

peppermint extract

½ tsp

### For the Chocolate Covering

dark chocolate chips

350g • 12⅓ oz • 2 cups

butter

1 tbsp

peppermint extract

½ tsp

## Method

1. To make the cookies, in a large bowl mix the flour, caster sugar, cocoa powder, salt, and bicarbonate of soda together.
2. Add the butter, milk, vanilla extract and peppermint extract to the dry ingredients and stir until the mixture comes together.
3. Knead the mixture until it forms a dough and all the flour is used. Place the dough in the fridge to chill for 1 hour.
4. Preheat the oven to 170°C / 325°F / Gas 3.
5. Line two large baking trays with baking paper.
6. Remove the dough from the fridge. Roll heaped teaspoons of cookie dough into balls, and then place them onto the prepared baking trays 7 cm (3 inches) apart to allow room for the cookies to spread. Flatten the cookies evenly to ½ cm (¼ inch) thick.
7. Bake in the preheated oven for 13 to 15 minutes, and then set aside to cool completely.
8. To make the chocolate covering, melt the chocolate chips and butter in a bowl over a pot of boiling water or melt in a microwave.
9. Add the peppermint extract and stir until smooth.
10. Line a tray with baking paper.
11. Dip the cookies completely in the chocolate and remove with a fork, gently scrapping off excess chocolate using the side of the bowl.
12. Place the cookies on the prepared baking tray and place in the fridge until the chocolate covering sets.
13. Store in the fridge until serving.

# Chocolate Orange Cookie Sandwich

Prep: 30 mins + chilling

Bake: 15 mins

Makes: 15

## Ingredients

### For the Filling

double cream  
200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup +  
1 tbsp

dark chocolate, roughly  
chopped  
200g • 7 oz

zest of 1 large orange

### For the Cookies

ground flaxseed  
2 tbsp

water  
135ml • 4<sup>1</sup>/<sub>2</sub> floz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

unsalted butter  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp

muscovado sugar  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 3 tbsp

caster sugar  
1 tbsp

vanilla extract  
1 tsp

plain flour  
400g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

bicarbonate of soda  
1 tsp

baking powder  
1 tsp

pinch of salt

dark chocolate chips  
200g • 7 oz • 1 cup + 3 tbsp

## Method

1. To make the filling, pour the double cream into a small saucepan and bring to the boil.
2. Put the chocolate in a bowl and pour over the hot cream, and mix together until shiny.
3. Fold the orange zest into the chocolate mixture and chill for no more than 2 hours until set but still spreadable.
4. Preheat the oven to 190°C / 375°F / Gas 5.
5. Line two baking trays with baking paper.
6. To make the cookies, stir the flaxseed and water in a small bowl. Set aside and leave for 15 minutes.
7. In a separate bowl, cream the butter and both sugars until pale, light and fluffy.
8. Add the flaxseed mixture to the creamed mixture a little at a time and whisk together. Then stir in the vanilla extract.
9. Sift the flour, bicarbonate of soda, baking powder and salt into the wet mixture, and mix together to form a dough. Fold in the chocolate chips.
10. Spoon 30 tablespoons of dough and roll it into balls. Place the dough balls on the prepared baking trays at least 5 cm (2 inches) apart to allow room for the cookies to spread.
11. Bake in the preheated oven for 12 to 15 minutes until golden.
12. Leave to cool for 5 minutes then transfer to a wire rack and to cool completely.
13. Spread the chocolate filling on half of the cookies, then sandwich with the remaining cookies.



# Chocolate Peanut Butter Cookies



Prep: 15 mins

Bake: 15 mins

Makes: 25 to 30

## Ingredients

dairy free dark chocolate

100g • 3 1/2 oz

coconut oil

150g • 5 1/3 oz • 2/3 cup

peanut butter

150g • 5 1/3 oz • 1/2 cup + 1  
tbsp

gluten free plain flour

325g • 11 1/2 oz • 2 3/4 cups

sugar

200g • 7 oz • 1 cup

gluten free baking powder

3 tsp

dairy free dark chocolate

chips

60g • 2 oz • 1/3 cup

## Method

1. Preheat the oven to 160°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. Melt the chocolate and oil in a saucepan over a low heat, and then set aside to cool completely. When cooled stir in the peanut butter.
4. In a bowl mix the flour, sugar, baking powder and chocolate chips together.
5. Stir the wet mixture into the dry ingredients until a soft dough is formed.
6. Put spoonfuls of the dough onto the prepared baking tray, placing them 5 cm (2 inches) apart to allow room for the cookies to spread.
7. Bake in the preheated oven for 15 minutes.
8. Leave to cool on the baking tray for 5 minutes to allow the cookies to set. Then transfer to wire rack and cool.

# Chocolate Sandwich Cookies with Cream Filling

Prep: 30 mins

Bake: 24 mins

Makes: 20

## Ingredients

### For the Cookies

butter

115g • 4 oz •  $\frac{1}{2}$  cup

caster sugar

170g • 6 oz •  $\frac{3}{4}$  cup + 2 tbsp

vanilla extract

2 tsp

milk

110ml •  $3\frac{2}{3}$  fl oz •  $\frac{1}{3}$  cup + 2 tbsp

plain flour

210g •  $7\frac{1}{3}$  oz •  $1\frac{3}{4}$  cups

cocoa powder

95g •  $3\frac{1}{3}$  oz • 1 cup + 2 tbsp

cornflour

2 tsp

salt

$\frac{1}{2}$  tsp

bicarbonate of soda

$\frac{1}{4}$  tsp

### For the Filling

butter

55g • 2 oz •  $\frac{1}{4}$  cup

shortening

55g • 2 oz •  $\frac{1}{3}$  cup

icing sugar

340g • 12 oz • 3 cups

vanilla extract

1 tsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. To make the cookies, cream the butter and caster sugar in a bowl until pale, light and fluffy.
4. Stir the vanilla extract and milk into the creamed mixture.
5. Add the flour, cocoa powder, cornflour, salt and bicarbonate of soda to the wet mixture, and mix until a dough is formed and holds together.
6. Divide the dough into 4 equal pieces and roll each piece into a ball.
7. Gently roll one dough ball between two sheets of baking paper to 5 or 6 mm ( $\frac{1}{4}$  inch) thickness. Cut the dough into rounds using a 5 cm (2 inch) cookie cutter. Re-roll and cut any excess dough.
8. Repeat step 7 using the remaining three dough balls.
9. Place the cookies on the prepared baking tray  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) apart to allow room for the cookies to spread.
10. Bake in the preheated oven for 12 minutes.
11. Leave to cool on the baking tray for 5 minutes, and then transfer to a wire rack and cool.
12. To make the filling, cream the butter and shortening in a bowl until pale, light and fluffy, and then mix in the sugar and vanilla extract. Place the filling in the fridge until ready to use.
13. To assemble the cookies, roll the filling into small cherry sized balls. Place each ball on the flat side of a cookie half. Place a second cookie half on top and sandwich together by gently pushing down until the filling is flush with the edges.

# Christmas Cookies

Prep: 30 mins

Bake: 15 mins

Makes: 24

## Ingredients

### For the Cookies

butter, softened  
255g • 9 oz • 1 cup + 2 tbsp

caster sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

cocoa powder  
40g • 1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup

plain flour  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

bicarbonate of soda  
<sup>1</sup>/<sub>2</sub> tsp

baking powder  
1 tsp

### For the Glaze (optional)

icing sugar  
175g • 6<sup>1</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

water, hot  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

cocoa powder  
2 tbsp

vanilla extract  
1 tsp

multi-coloured sprinkles, for  
decoration

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. To make the cookies, cream the butter and caster sugar in a large bowl until pale, light and fluffy. Sift in the cocoa powder and beat until combined.
4. Add the flour, bicarbonate of soda and baking powder into the creamed mixture, and mix to form a soft, sticky dough.
5. Roll tablespoon sized balls of dough, slightly flatten them and place onto the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
6. Bake in the centre of the preheated oven for 15 minutes. The baked cookies will appear slightly cracked on top.
7. Transfer to a wire rack and cool.
8. To make the chocolate glaze (if it is being used), whisk together the icing sugar, water, cocoa powder and vanilla extract in a small saucepan, over a low heat until the glaze becomes smooth. Remove from the heat and leave to cool for 10 minutes.
9. Once the cookies have completely cooled, drizzle a tablespoonful of the chocolate glaze on top of each cookie.
10. Glaze 3 cookies at a time and scatter the sprinkles on top to allow the sprinkles to stick. Continue this process until all the cookies have been glazed and decorated.

# Coconut Biscuits

Prep: 15 mins + chilling

Bake: 20 mins

Makes: 25 to 30

## Ingredients

butter, softened  
200g • 7 oz •  $\frac{3}{4}$  cup + 2 tbsp

sugar  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

vanilla extract  
1 tsp

plain flour, plus extra for  
dusting  
250g • 9 oz • 2 cups + 1 tbsp

desiccated coconut  
75g •  $2\frac{2}{3}$  oz •  $\frac{2}{3}$  cup

baking powder  
1 tsp

salt  
1 tsp

milk  
2 tbsp

## Method

1. Beat the butter, sugar and vanilla extract together in a bowl.
2. In a separate bowl, put the flour, desiccated coconut, baking powder and salt.
3. Add the dry ingredients to the butter mixture and beat continuously until well combined.
4. Add 1 tbsp of the milk to the flour mixture until it is entirely absorbed, and then add the remaining milk until the dough is sticky.
5. Wrap the dough in cling film and place in the fridge for a minimum of 30 minutes, and then place the dough in the freezer for 5 to 8 minutes until it is hard. Alternatively, leave the dough in the fridge overnight.
6. Preheat the oven 160°C / 325°F / Gas 3.
7. Line a baking tray with baking paper.
8. Line the work surface with baking paper and dust it with flour.
9. Roll out the dough between two sheets of baking paper to 3 mm thick. Cut the dough using a cookie cutter and place the biscuits on the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
10. Bake in the preheated oven for 20 minutes until the biscuits are light golden.
11. Transfer to a wire rack and cool.

# Coconut Cookies

V

Prep: 15 mins + chilling

Bake: 20 mins

Makes: 24

## Ingredients

dairy free margarine  
200g • 7 oz •  $\frac{3}{4}$  cup + 2 tbsp

caster sugar  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

vanilla extract  
1 tsp

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

desiccated coconut  
75g •  $2\frac{2}{3}$  oz •  $\frac{2}{3}$  cup

baking powder  
1 tsp

salt  
 $\frac{1}{4}$  tsp

almond milk  
2 tbsp

## Method

1. Cream the margarine, caster sugar and vanilla extract in a bowl until pale, light and fluffy.
2. In a separate bowl, mix the flour, desiccated coconut, baking powder and salt together.
3. Beat the dry ingredients into the creamed mixture.
4. Add 1 tablespoon of almond milk to the batter and mix until it is absorbed, then add the remainder and mix until a compact and sticky dough is formed.
5. Cover the dough with cling film and place in the fridge to chill for 30 minutes.
6. Preheat the oven to 160°C / 325°F / Gas 3.
7. Line a baking tray with baking paper.
8. Transfer the dough from the fridge to the freezer and chill for a further 5 minutes.
9. Place a sheet of baking paper on a worktop and lightly dust with flour, then roll out the dough to a thickness of 3 mm.
10. Cut out cookies using a cookie cutter and place them onto the prepared baking tray.
11. Bake in the preheated oven for 20 minutes or until the cookies are golden.
12. Transfer to a wire rack and cool.

# Coconut Ring Cookies

Prep: 15 mins + chilling

Bake: 15 mins

Makes: 18 to 20

## Ingredients

butter, softened  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

golden caster sugar, plus  
extra for sprinkling  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

vanilla extract  
1 tsp

plain flour  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 1  
tbsp

desiccated coconut  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

yogurt  
1<sup>1</sup>/<sub>2</sub> tbsp

pinch of salt

## Method

1. Cream the butter, sugar and vanilla extract in a large bowl for 6 to 8 minutes or until pale, light and fluffy.
2. Add the flour, coconut, yogurt and salt to the creamed mixture and mix for a further 2 minutes, or until a dough is formed.
3. Roll out the dough between two sheets of baking paper to 1/2 cm (1/4 inch) thickness, then chill for 30 minutes in the fridge.
4. Preheat the oven to 180°C / 350°F / Gas 4.
5. Line a baking tray with baking paper.
6. Cut out the cookies using a 5 cm (2 inch) cookie cutter, then use a 2 cm (3/4 inch) cookie cutter or apple corer, to cut out the middle of each cookie to create a ring.
7. Place the rings on the prepared baking tray 5 cm (2 inches) apart to allow room for cookies to spread.
8. Bake in the preheated oven for 12 to 15 minutes, or until the cookies are lightly golden.
9. Sprinkle the cookies with a little additional sugar.
10. Leave to cool on the baking tray for a few minutes then transfer to a wire rack to cool.

# Cranberry, Orange & Pistachio Cookies

Prep: 20 mins + chilling

Bake: 15 mins

Makes: 8 to 12

## Ingredients

butter

170g • 6 oz •  $\frac{3}{4}$  cup

caster sugar

125g •  $4\frac{1}{3}$  oz •  $\frac{2}{3}$  cup

vanilla extract

1 tsp

zest of 1 large orange

plain flour

185g •  $6\frac{1}{2}$  oz •  $1\frac{1}{2}$  cups + 1  
tbsp

ground cinnamon

$\frac{1}{2}$  tsp

pinch of salt

dried cranberries, roughly  
chopped

80g •  $2\frac{3}{4}$  oz •  $\frac{2}{3}$  cup

pistachios, chopped

60g • 2 oz •  $\frac{1}{3}$  cup

## Method

1. Cream the butter, caster sugar and vanilla extract in a large bowl until pale, light and fluffy. Add the orange zest and mix.
2. Sift the flour, cinnamon and salt into the creamed mixture and mix to form a soft dough.
3. Add the cranberries and pistachios to the dough, and ensure they are evenly distributed.
4. Wrap the dough in cling film and chill in the fridge for 1 hour until firm.
5. Preheat the oven to 170°C / 325°F / Gas 3.
6. Line a baking tray with baking paper.
7. Roll out the dough to  $\frac{1}{2}$  cm ( $\frac{1}{4}$  inch) thickness. Use a small cookie cutter to cut out cookie shapes.
8. Place the cookies on the prepared baking tray about 5 cm (2 inches) apart to allow room for the cookies to spread.
9. Bake in the preheated oven for 12 to 15 minutes until light golden and firm to the touch.
10. Transfer to a wire rack to cool.
11. The cookies will keep at room temperature in an airtight container for up to 1 week.

# Custard Cream Biscuits

Prep: 20 mins

Bake: 12 mins

Makes: 25 to 30

## Ingredients

### For the Biscuits

butter, softened  
225g • 8 oz • 1 cup

caster sugar  
115g • 4 oz • 1/2 cup + 2 tbsp

vanilla extract  
1 tbsp

milk  
3 tbsp

plain flour, sifted  
340g • 12 oz • 2 3/4 cups + 1  
tbsp

custard powder  
125g • 4 1/3 oz • 1 cup + 2 tbsp

### For the Filling

icing sugar  
300g • 10 1/2 oz • 2 2/3 cups

butter, softened  
150g • 5 1/3 oz • 2/3 cup

custard powder  
2 tbsp

vanilla extract  
2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line 2 large baking trays with baking paper.
3. To make the biscuits, cream the butter and caster sugar in a bowl until pale, light and fluffy.
4. Beat the vanilla extract and milk into the creamed mixture until combined.
5. Add the flour and custard powder to the wet mixture and mix together using your hands to form a smooth dough.
6. Shape the dough into a long rectangle shape 5 x 4 cm (2 x 1 3/4 inch) in depth and width. Wrap in cling film and chill in the fridge for at least 20 minutes or until firm.
7. Slice the dough into 1/2 cm (1/4 inch) thick slices and place onto the prepared baking trays 1 1/2 cm (3/4 inch) apart to allow room for the biscuits to spread.
8. Mark a dotted line around the edge of each biscuit, 1/2 cm (1/4 inch) from the edge, using a toothpick.
9. Bake in the preheated oven for 8 to 12 minutes, or until the edges turn pale golden.
10. Transfer to a wire rack to cool.
11. To make the filling, cream the icing sugar, butter, custard powder and vanilla extract until pale, light and fluffy.
12. Spoon a teaspoon of the filling onto the base of a biscuit and spread evenly to the edges, and then place another biscuit on top to create a sandwich. Continue this process with the remaining biscuits.
13. The biscuits will keep in an airtight container for up to 1 week.



# Dairy Free Chocolate Chip Cookies

V

Prep: 20 mins

Bake: 12 mins

Makes: 16

## Ingredients

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

bicarbonate of soda  
1 tsp

salt  
1/2 tsp

vegan butter, softened  
120g • 4 1/4 oz • 1/2 cup + 1 tbsp

soft brown sugar  
120g • 4 1/4 oz • 1/2 cup + 1 tbsp

caster sugar  
60g • 2 oz • 1/3 cup

aquafaba  
60ml • 2 floz • 1/4 cup

vanilla extract  
2 tsp

dairy free dark chocolate chips  
100g • 3 1/2 oz • 1/2 cup + 2 tbsp

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Mix the flour, bicarbonate of soda and salt together in a small bowl, and then set aside.
4. In a separate large bowl, cream the butter and both sugars together until pale, light and fluffy.
5. Add the aquafaba and vanilla extract to the creamed mixture and beat for a further 3 minutes.
6. Stir the dry ingredients into the wet mixture to form a soft dough. Fold in the chocolate chips.
7. Place heaped tablespoons of the cookie dough onto the prepared baking tray, keeping 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 10 to 12 minutes until slightly golden around the edges.
9. Leave to cool on the baking tray for 5 minutes then transfer to a wire rack to cool completely.

## Variation - Hazelnut & Chocolate Chip Cookies

V

hazelnuts, chopped  
50g • 1 3/4 oz • 1/3 cup

At step 6, fold in the hazelnuts with the chocolate chips and continue to follow the recipe.

# Danish Butter Cookies

Prep: 15 mins

Bake: 15 mins

Makes: 10 to 12

## Ingredients

cornflour

1 *tblsp*

water

2 *tblsp*

butter, softened

200g • 7 oz •  $\frac{3}{4}$  cup + 2 *tblsp*

icing sugar

130g • 4  $\frac{1}{2}$  oz • 1 cup + 2 *tblsp*

plain flour

310g • 11 oz • 2  $\frac{1}{2}$  cups + 1

*tblsp*

vanilla extract

2 *tsp*

milk

1 *tblsp*

granulated sugar, for  
decoration

2 *tblsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a small bowl, mix the cornflour and water together to form a paste.
4. In a separate bowl, cream the butter and icing sugar until pale, light and fluffy.
5. Mix the flour, cornflour paste and vanilla extract into the creamed mixture. If the mixture is too dry, add the milk until a soft but firm batter is formed.
6. Use a cookie cutter or a piping bag fitted with a nozzle to create cookie shapes. Alternatively, place a teaspoon of batter directly onto the prepared baking tray.
7. Bake in the preheated oven for 10 minutes. Turn the baking tray around half-way through the baking time, if required.
8. Transfer to a wire rack and cool.
9. Sprinkle with sugar.

# Dark Chocolate & Almond Cookies

Prep: 10 mins

Bake: 12 mins

Makes: 10

## Ingredients

caster sugar  
40g • 1<sup>1</sup>/<sub>3</sub> oz • 3 *tblsp*

soft brown sugar  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> *cup* + 1 *tblsp*

almond flakes  
40g • 1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> *cup* + 2 *tblsp*

dark chocolate chunks  
115g • 4 oz • <sup>2</sup>/<sub>3</sub> *cup*

salt  
<sup>2</sup>/<sub>3</sub> *tsp*

plain flour  
205g • 7<sup>1</sup>/<sub>4</sub> oz • 1<sup>2</sup>/<sub>3</sub> *cups*

cocoa powder  
20g • <sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> *cup*

bicarbonate of soda  
<sup>1</sup>/<sub>2</sub> *tsp*

butter, melted  
65g • 2<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>4</sub> *cup* + 1 *tblsp*

peanut butter  
70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>4</sub> *cup*

golden syrup  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>4</sub> *cup* + 1 *tblsp*

water  
3 *tblsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a large bowl, put both sugars, almond flakes, chocolate chunks and salt. Then sift in the flour, bicarbonate of soda and cocoa powder, and mix together.
4. In a separate small bowl, stir the butter, peanut butter, water and golden syrup together.
5. Add the wet mixture to the dry ingredients and mix to form a dough. Bring the dough together using your hands.
6. Divide the dough into 10 golf ball sized balls and place them on the prepared baking tray, about 6 cm (2<sup>1</sup>/<sub>2</sub> inches) apart to allow room for the cookies to spread. Flatten each ball slightly with the palm of your hand.
7. Bake in the preheated oven for 10 to 12 minutes or until the edges of the cookies feel firm but the centre is still soft.
8. Leave to cool on the baking tray for 15 minutes, then transfer to a wire rack to cool completely.

## Variation - Marshmallow Cookies

mini vegan marshmallows  
40g • 1<sup>1</sup>/<sub>3</sub> oz • 1 *cup*

At step 3, add the marshmallows.

# Digestive Biscuits

Prep: 20 mins + chilling

Bake: 22 mins

Makes: 20 to 24

## Ingredients

wholemeal flour  
235g • 8<sup>1</sup>/<sub>3</sub> oz • 2 cups + 1  
tbsp

icing sugar  
85g • 3 oz • <sup>3</sup>/<sub>4</sub> cup

salt  
1 tsp

baking powder  
1 tsp

butter, cold and cubed  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

milk  
120ml • 4 fl oz • <sup>1</sup>/<sub>2</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Use a food processor to pulse together the flour, icing sugar, salt, and baking powder.
4. Add the butter to the food processor and pulse until the butter is completely combined into the mixture, which should resemble dry sand. Add the milk and pulse until a rough ball of dough forms.
5. Wrap the dough in cling film and leave to chill in the fridge for 30 minutes.
6. Dust the dough lightly with flour and roll it out to 4 to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inches) thickness.
7. Cut the dough into 6 to 7 cm (2<sup>1</sup>/<sub>2</sub> to 3 inch) rounds.
8. Place the rounds on the prepared baking tray and prick the biscuits with a fork or add a stamp to the dough.
9. Bake in the preheated oven for 18 to 22 minutes or until pale golden and crisp.
10. Transfer to a wire rack to cool.

# Double Chocolate Chip Cookies

Prep: 15 mins

Bake: 15 mins

Makes: 25

## Ingredients

plain flour  
270g • 9<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

cocoa powder  
50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>2</sup>/<sub>3</sub> cup

salt  
<sup>1</sup>/<sub>2</sub> tsp

bicarbonate of soda  
1 tsp

butter  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp

caster sugar  
250g • 9 oz • 1<sup>1</sup>/<sub>3</sub> cups

vanilla extract  
2 tsp

milk, plus extra if needed  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

dark chocolate chips  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Sift the flour, cocoa powder, salt and bicarbonate of soda into a large bowl.
4. In a separate bowl, cream together the butter, caster sugar and vanilla extract until pale, light and fluffy. Add the milk and stir well until combined.
5. Add the wet mixture to the dry ingredients and mix to form a dough like mixture, add a few more drops of milk if required. Fold in the chocolate chips.
6. Take 2 tablespoons of cookie dough and roll it into a ball, then repeat with the remaining dough. Flatten the balls slightly using your hand.
7. Place the cookies on the prepared baking tray 5 cm (2 inches) apart to allow room for them to spread.
8. Bake in the preheated oven for 10 to 15 minutes.
9. Leave to cool on the baking tray for 5 minutes then transfer to a wire rack.

# Earl Grey Tea Cookies

Prep: 15 mins + chilling

Bake: 12 mins

Makes: 20 to 24

## Ingredients

granulated sugar  
110g • 4 oz •  $\frac{1}{2}$  cup + 1 tbsp

icing sugar  
70g •  $2\frac{1}{2}$  oz •  $\frac{2}{3}$  cup

salt  
 $\frac{1}{4}$  tsp

Earl Grey tea leaves  
2 tbsp

plain flour  
280g • 10 oz •  $2\frac{1}{3}$  cups

butter  
170g • 6 oz •  $\frac{3}{4}$  cup

vanilla extract  
2 tsp

milk  
1 tbsp

muscovado sugar, for coating  
(optional)

## Method

1. In a food processor, pulse the sugar, icing sugar, salt and tea leaves until the mixture resembles a powdery consistency.
2. Add the flour to the tea mixture and pulse to combine.
3. Add the butter, vanilla extract and milk to the dry ingredients and pulse until a dough starts to form.
4. Place the dough into a bowl and knead for 5 minutes.
5. Cut the dough in half and roll each half into a log approximately 30 cm (12 inches) long. Wrap the dough logs individually in cling film and place in the fridge to chill for 30 minutes.
6. Preheat the oven to 190°C / 375°F / Gas 5.
7. Line a baking tray with baking paper.
8. Remove the dough from the fridge. Roll the dough logs in muscovado sugar (if it is being used) to coat the outside.
9. Cut the dough into 1 cm ( $\frac{1}{3}$  inch) slices, and then place the cookies onto the prepared baking tray 5 cm (2 inches) apart to allow room for them to spread.
10. Bake in the preheated oven for 10 minutes or until golden. Rotate the cookies halfway through the cooking time.
11. Leave to cool on the baking tray for at least 10 minutes, and then transfer to a wire rack.

# Florentines

Prep: 20 mins

Bake: 10 mins

Makes: 8 to 10

## Ingredients

butter

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

demerara sugar

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

golden syrup

50g • 1<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tbsp

plain flour

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 1 tbsp

glace cherries, finely chopped

25g • 1 oz • 2 tbsp

candied peel, finely chopped

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

almonds, finely chopped

25g • 1 oz • 3 tbsp

walnut pieces, finely chopped

25g • 1 oz • 1/4 cup

dark chocolate

200g • 7 oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Use a saucepan to warm the butter, sugar and golden syrup over a low heat. Stir the mixture until the butter has melted.
4. Remove the saucepan from the heat and add the flour, cherries, candied peel, almonds and walnuts. Mix together well.
5. Spoon teaspoons of the mixture onto the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
6. Bake in the preheated oven for 10 minutes or until golden.
7. Leave to cool on the baking tray for the biscuits to harden, and then transfer to a wire rack. If the Florentines become too hard to remove, place them in the oven for a few minutes to soften and then remove.
8. Divide the chocolate in half. Break one half of the chocolate into pieces and melt in a bowl over a pot of boiling water. Remove from the heat.
9. Finely chop the remaining chocolate and add to the melted chocolate. Stir the mixture until it has slightly cooled.
10. Spread the melted chocolate over the flat base of each Florentine and leave to cool slightly. Make a zig zag pattern in the chocolate using a fork.
11. Leave to set on the wire rack until completely cooled.
12. The Florentines can be stored in an airtight container.

## Variation - Florentines with Cranberries

cranberries

25g • 1 oz • 1/4 cup

At step 4, substitute the cherries with cranberries.

# Gingerbread Biscuits

Prep: 20 mins

Bake: 8 mins

Makes: 18 to 20

## Ingredients

apple cider vinegar  
1 *tblsp*

butter, softened  
55g • 2 oz •  $\frac{1}{4}$  *cup*

molasses  
3 *tblsp*

peanut butter  
70g • 2  $\frac{1}{2}$  oz •  $\frac{1}{4}$  *cup*

brown sugar  
110g • 4 oz •  $\frac{1}{2}$  *cup*

salt  
 $\frac{1}{4}$  *tsp*

ground ginger  
 $\frac{3}{4}$  *tsp*

ground cinnamon  
 $\frac{1}{2}$  *tsp*

ground nutmeg (optional)  
 $\frac{1}{4}$  *tsp*

bicarbonate of soda  
 $\frac{1}{2}$  *tsp*

wholemeal flour  
55g • 2 oz •  $\frac{1}{2}$  *cup*

plain flour, plus extra  
120g • 4  $\frac{1}{4}$  oz • 1 *cup*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a large bowl, whisk the vinegar, butter, molasses, peanut butter, sugar, salt, ginger, cinnamon, nutmeg (if it is being used) and bicarbonate of soda, until light and fluffy.
4. Add both flours to the wet mixture and stir together to form a dough. The dough should hold its shape when pressed without feeling dry.
5. Sprinkle a little flour on the dough and place between two sheets of baking paper and roll to 3 mm thickness. Remove the top sheet of baking paper.
6. Lightly flour a cookie cutter and cut out cookies, working quickly so that the dough does not dry out.
7. Place the cookies onto the prepared baking tray about 5 cm (2 inches) apart to allow room for the cookies to spread. Place in the freezer for 5 minutes.
8. Bake in the preheated oven for 8 minutes or until the cookies are slightly brown on the edges.
9. Leave to cool on the baking tray for 2 to 3 minutes then transfer to a wire rack and cool completely.



# Gingerbread Men

Prep: 10 mins

Bake: 15 mins

Makes: 15 to 20

## Ingredients

water

1 *tblsp*

cornflour

1 *tsp*

plain flour

350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 *cups*

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> *tsp*

ground ginger

1 *tblsp*

ground cinnamon

1 *tsp*

butter

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> *cup* + 1

*tblsp*

light soft brown sugar

175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> *cup* + 1

*tblsp*

golden syrup

85g • 3 oz • <sup>1</sup>/<sub>4</sub> *cup*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line 3 baking trays with baking paper.
3. In a small bowl, stir the cornflour into the water, and then set aside.
4. Sift the flour, bicarbonate of soda, ginger and cinnamon into the bowl of a food processor.
5. Add the butter and pulse until the mixture resembles a breadcrumb consistency, and then stir in the sugar.
6. Stir the golden syrup into the cornflour mixture, and then add into the food processor and pulse to form a dough. Leave the dough to chill in the fridge for 15 minutes.
7. Roll out the dough on a lightly floured surface to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thickness. Cut out biscuits with a gingerbread man shaped cutter and place on the prepared baking tray, leaving a gap between them.
8. Bake in the preheated oven for 15 minutes.
9. Leave to cool on the baking tray then decorate as desired.

# Ginger Jam Biscuits

Prep: 10 mins

Bake: 15 mins

Makes: 15 to 20

## Ingredients

cornflour

1 tsp

water

1 tbsp

plain flour

350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups

bicarbonate of soda

<sup>1</sup>/<sub>2</sub> tsp

ground ginger

1 tbsp

ground cinnamon

1 tsp

butter

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

light soft brown sugar

175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

golden syrup

85g • 3 oz • <sup>1</sup>/<sub>4</sub> cup

marmalade

115g • 4 oz • <sup>1</sup>/<sub>3</sub> cup

4 drops orange extract

(optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line 3 baking trays with baking paper.
3. In a small bowl, stir the cornflour into the water, and then set aside.
4. Sift the flour, bicarbonate of soda, ginger and cinnamon into the bowl of a food processor.
5. Add the butter and pulse until the mixture resembles a breadcrumb consistency, and then stir in the sugar.
6. Stir the golden syrup into the cornflour mixture, and then add into the food processor and pulse to form a dough. Leave the dough to chill in the fridge for 15 minutes.
7. Roll out the dough on a lightly floured surface to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thickness. Cut out the biscuits using a round cookie cutter. For the top part of each biscuit, cut out the centre from half of the biscuit rounds using an apple corer or smaller cookie cutter.
8. Use the dough off-cuts and repeat until all the dough is used. Try to work quickly, as the mixture will warm up and get sticky. If this happens, put it back in the fridge to firm up again.
9. Bake in the preheated oven for 15 minutes.
10. Leave to cool on the baking tray for 10 minutes, then transfer the biscuits to a wire rack to cool completely.
11. Whisk the marmalade and the orange extract together (if it is being used).
12. Once the biscuits are cooled, spread a thin layer of marmalade on the bottom pieces and place the cut-out centre pieces on top to create a sandwich biscuit with marmalade in the middle.

# Hazelnut & Orange Cookies

Prep: 25 mins

Bake: 15 mins

Makes: 10 to 12

## Ingredients

water

3 *tblsp*

ground flaxseed

1 *tblsp*

butter

75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 *cup*

caster sugar

175g • 6<sup>1</sup>/<sub>4</sub> oz • 3/4 *cup* + 3

*tblsp*

plain flour

175g • 6<sup>1</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>2</sub> *cups*

bicarbonate of soda

1/2 *tsp*

zest of 1 orange

hazelnuts, roughly chopped

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 *cup*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with lightly greased baking paper.
3. In a small bowl, stir the flaxseed into the water, and then set aside.
4. Cream the butter and caster sugar in a bowl until pale, light and fluffy.
5. Add the flaxseed mixture to the creamed ingredients and mix together.
6. Add the flour, bicarbonate of soda, orange zest and hazelnuts to the wet mixture and stir well to form a dough.
7. Put heaped tablespoons of the dough onto the prepared baking tray, placing them 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 12 to 15 minutes or until the edges are beginning to turn golden and are still soft in the centre.
9. Leave to cool on the baking tray for a minute, then transfer to a wire rack to cool completely.

# Hearty Peanut Butter Cookies



Prep: 20 mins

Bake: 18 mins

Makes: 20

## Ingredients

oats

160g • 5<sup>3</sup>/<sub>4</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

salt

<sup>1</sup>/<sub>2</sub> tsp

ground cinnamon

1 tsp

peanut butter

250g • 9 oz • <sup>3</sup>/<sub>4</sub> cup + 3 tbsp

maple syrup

60ml • 2 fl oz • <sup>1</sup>/<sub>4</sub> cup

applesauce

60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

1 large banana, mashed

raisins

80g • 2<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

mixed dried fruit, diced

80g • 2<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

chopped nuts or seeds

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line 2 large baking trays with baking paper.
3. In a large bowl, mix the oats, salt, cinnamon, peanut butter, maple syrup, applesauce, banana, raisins, dried fruit and nuts together. Mix well until a thick and heavy dough is formed.
4. Place <sup>1</sup>/<sub>4</sub> cup portions of cookie dough on the prepared baking trays 5 cm (2 inches) apart to allow room for the cookies to spread. Use the back of a spoon to slightly flatten out the mounds into cookie shapes.
5. Bake in the preheated oven for 16 to 18 minutes or until the edges are slightly brown.
6. Leave to cool for 10 minutes on the baking tray then transfer to a wire rack and cool.
7. The cookies can be stored in a container at room temperature for up to 5 days or in the fridge for up to 10 days.

# Iced Gems

— Prep: 30 mins + chilling — Bake: 10 mins — Makes: 50 —

## Ingredients

### For the Biscuits

butter, softened

150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

caster sugar

55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup + 1 tbsp

cornflour

135g • 4 <sup>3</sup>/<sub>4</sub> oz • 1 cup + 3 tbsp

plain flour, plus extra for  
dusting

140g • 5 oz • 1 cup + 3 tbsp

milk

3 tsp

### For the Icing

icing sugar

335g • 12 oz • 3 cups

water

30ml • 1 floz • 2 tbsp

yellow food colouring

<sup>1</sup>/<sub>4</sub> tsp

blue food colouring

<sup>1</sup>/<sub>4</sub> tsp

## Method

1. Line a baking tray with lightly greased baking paper.
2. To make the biscuits, cream the butter and caster sugar in a large bowl until pale, light and fluffy.
3. Sift the cornflour and plain flour into the creamed mixture and mix together. Then add the milk gradually and mix until a soft dough is formed.
4. Roll out <sup>1</sup>/<sub>4</sub> of the dough on a lightly floured surface to 4 mm (<sup>1</sup>/<sub>8</sub> inch) thickness.
5. Cut out cookies using a 2 <sup>1</sup>/<sub>2</sub> cm (1 inch) wide cookie cutter.
6. Place the biscuits on the prepared baking tray leaving a small space between each biscuit.
7. Repeat steps 4 to 6 using the remaining dough.
8. Place the biscuits in the fridge for 15 to 20 minutes to chill.
9. Preheat the oven to 150°C / 300°F / Gas 2.
10. Bake in the preheated oven for 10 minutes. The biscuits will be pale in colour.
11. Leave to cool on the baking trays for a few minutes, and then transfer to a wire rack to cool completely.
12. To make the icing, sift the sugar into the bowl of an electric mixer. Add a few drops of water at a time and mix on a low setting until the icing forms stiff peaks.
13. Separate the icing into two bowls. Stir the yellow food colouring into one bowl and the blue food colouring into the other bowl.
14. Spoon each colour of the icing into two separate piping bags fitted with a star nozzle. Pipe a swirl of each colour of the icing onto the centre of each cooled biscuit.
15. Leave the icing to set for a few hours until completely hardened.

# Jaffa Cakes

Prep: 15 mins

Bake: 8 mins

Makes: 12 to 15

## Ingredients

self-raising flour

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

caster sugar

60g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

milk

100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

sunflower oil

50ml • 1<sup>2</sup>/<sub>3</sub> floz • 3 tbsp

vanilla extract

1 tsp

chocolate chips

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

butter

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

zest of <sup>1</sup>/<sub>2</sub> orange

fine-cut marmalade

90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a muffin tin.
3. In a bowl mix the flour and caster sugar together.
4. Stir the milk, oil and vanilla extract into the dry ingredients and mix until a batter is formed.
5. Pour small spoonfuls of the batter into the prepared muffin tin.
6. Bake in the preheated oven for 8 minutes.
7. Leave to cool for two minutes, and then transfer to a wire rack to cool completely.
8. Melt the chocolate chips and butter in a bowl over a pot of boiling water and stir continuously until combined. Remove from the heat, and then stir in the orange zest.
9. Once the cakes are completely cooled, place a teaspoon of the marmalade on top of each cake.
10. Pour a spoonful of chocolate evenly over the cakes until the tops are completely covered, allowing excess chocolate to drip through the wire rack.
11. Place the cakes (whilst on the rack) in the fridge for 20 minutes or until the chocolate is set.

# Jam Sandwich Biscuits

— Prep: 35 mins + chilling — Bake: 15 mins — Makes: 8 to 10 —

## Ingredients

butter, softened  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 1/2 cup + 1  
tbsp

caster sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

vanilla extract  
1 tsp

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

seedless raspberry jam to  
taste

## Method

1. In a large bowl, cream the butter, caster sugar and vanilla extract until pale, light and fluffy.
2. Add the flour to the creamed mixture in small batches and mix to form a dough.
3. Bring the dough together by hand to form a small ball. Wrap the dough in cling film and leave to chill in the fridge for 20 to 30 minutes.
4. Preheat the oven to 180°C / 350°F / Gas 4.
5. Line a baking tray with baking paper.
6. Roll out the dough between two sheets of baking paper to 1/2 cm (1/4 inch) thickness. Cut out biscuit shapes using a cookie cutter. Then using a smaller cookie cutter, cut out a hole in the centre of half of the biscuits. Place the biscuits on the prepared baking tray.
7. Bake in the preheated oven for 15 minutes or until slightly golden at the edges.
8. Transfer to a wire rack and cool.
9. Spread a thin layer of raspberry jam to the biscuit halves without a hole, then place the cut-out biscuits on top to create a sandwich.

## Variation - Jam & Cream Sandwich Biscuits

icing sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups

unsalted butter, softened  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

vanilla extract  
1 tsp

To make the filling, cream together the icing sugar and vanilla extract in a mixer until smooth and fluffy.

At step 8, spoon a teaspoon of the filling onto the base of each biscuit and evenly spread to the edges. Top with jam and another biscuit. Repeat until all the biscuits and filling have been used.

# Kourabiedes (Greek Christmas Cookies)

Prep: 40 mins

Bake: 20 mins

Makes: 30 to 36

## Ingredients

butter, cold  
300g • 10 1/2 oz • 1 1/3 cups  
icing sugar, plus extra for  
dusting  
110g • 4 oz • 1 cup  
grape juice  
1 1/2 tbsp  
vanilla essence  
1 tsp  
plain flour  
600g • 1 lb 5 oz • 5 cups  
baking powder  
1/2 tsp  
roasted almonds, roughly  
chopped  
100g • 3 1/2 oz • 2/3 cup  
rose water, for sprinkling

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a bowl, cream the butter and icing sugar, beating for 20 minutes and scraping down the sides of the bowl every few minutes.
4. In a second bowl, mix the grape juice and vanilla essence together.
5. In a third bowl, sift the flour and baking powder and mix together.
6. Add the dry ingredients and wet mixture to the butter mixture, in alternate batches. Mix together until a soft dough is formed, and then fold the almonds into the dough.
7. Form balls of dough the size of walnuts, then slightly flatten the dough balls and place them onto the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 18 to 20 minutes or until the cookies are slightly golden.
9. Transfer to a wire rack and cool.
10. Before serving, sprinkle the cookies with a little rose water and dust generously with icing sugar. Arrange the cookies on a serving plate and if required, dust the cookies again with icing sugar so they are well coated.



# Lemon Biscuits with Cream Cheese Filling

Prep: 20 mins

Bake: 15 mins

Makes: 10

## Ingredients

### For the Biscuits

golden caster sugar  
40g • 1<sup>1</sup>/<sub>3</sub> oz • 3 *tblsp*

butter, softened  
80g • 2<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>3</sub> *cup*

self-raising flour  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> *cup* + 2  
*tblsp*

zest of 1<sup>1</sup>/<sub>2</sub> lemon

pinch of salt

### For the Filling (optional)

full fat cream cheese  
1 *tblsp*

lemon marmalade or jam  
1 *tblsp*

icing sugar  
1 *tblsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a baking tray.
3. To make the biscuits, cream the caster sugar and butter in a bowl until pale, light and fluffy.
4. Sift in the flour, then add the lemon zest and salt. Mix well to form a stiff dough.
5. Roll the dough into balls of 2<sup>1</sup>/<sub>2</sub> cm (1 inch) and place them on the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread. Press lightly to flatten each dough ball with a fork.
6. Bake in the preheated oven for 12 to 15 minutes or until golden.
7. Leave to cool on the baking tray for a few minutes then transfer to a wire rack.
8. To make the filling (if it is being used), gently mix the cream cheese, marmalade or jam and icing sugar in a bowl. Do not over mix as the filling can become very runny. Set aside in the fridge to firm up slightly.
9. Place a teaspoon of the filling on one biscuit then using another biscuit, sandwich together. Repeat with the remaining biscuits.

# Lemon Shortbread

Prep: 20 mins + chilling

Bake: 15 mins

Makes: 20

## Ingredients

butter, softened  
180g • 6<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 2  
tbsp

icing sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

lemon extract  
2 tsp

lemon zest  
1 tsp

plain flour  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

cornflour  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

salt  
<sup>1</sup>/<sub>4</sub> tsp

## Method

1. In a large bowl, cream the butter and sugar until pale, light and fluffy.
2. Add the lemon extract and lemon zest to the creamed mixture and beat with a wooden spoon.
3. Sift the flour, cornflour and salt into the creamed mixture, and then mix until it forms a dough.
4. Wrap the dough in cling film and place in the fridge for at least 1 hour.
5. Preheat the oven to 180°C / 350°F / Gas 4.
6. Line a baking tray with baking paper.
7. Roll out the dough to 1 cm (<sup>1</sup>/<sub>2</sub> inch) thick and cut into shapes. Place onto the prepared baking tray.
8. Bake in the preheated oven for 15 minutes.
9. Transfer to a wire rack and cool.

# Macadamia Nut Cookies

Prep: 10 mins

Bake: 15 mins

Makes: 12 to 18

## Ingredients

self-raising flour, plus extra  
100g • 3 1/2 oz • 3/4 cup + 2  
tbsp

golden caster sugar  
55g • 2 oz • 1/4 cup + 1 tbsp

butter  
55g • 2 oz • 1/4 cup

dark chocolate chunks  
50g • 1 3/4 oz • 1/3 cup

macadamia nuts, chopped  
50g • 1 3/4 oz • 1/3 cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Lightly grease a baking tray, dust with a little flour and shake out any excess.
3. In a bowl, rub the butter into the flour and caster sugar between your fingertips until the mixture comes together to form a dough. Add a little more flour if the dough seems too wet.
4. Fold in the chocolate chunks and nuts.
5. Shape the dough into a log. The dough may be a little crumbly. Cut into rounds of 1 cm (1/2 inch) thick.
6. Place each round on the prepared baking tray and gently press each one down with the back of a fork.
7. Bake in the preheated oven for 15 minutes or until golden.
8. Leave to cool on the baking tray for 10 minutes then transfer to a wire rack.

# Madeleines

Prep: 15 mins

Bake: 12 mins

Makes: 10 to 12

## Ingredients

aquafaba

3 *tblsp*

caster sugar

75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup + 1 *tblsp*

milk

1 *tblsp*

lemon juice

1/2 *tsp*

lemon zest

1 *tsp*

plain flour

100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 1 *tblsp*

baking powder

3/4 *tsp*

butter, melted

75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

honey

1 *tsp*

icing sugar, for dusting  
(optional)

chocolate, melted, for  
decoration (optional)

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a madeleine mould (or alternatively a muffin or cupcake tin), dust with a little flour and shake out any excess. Place the mould in the fridge to firm up.
3. Whisk the aquafaba and caster sugar together in a bowl until slightly foamy using an electric whisk, and then add in the milk, lemon juice and zest and continue to whisk.
4. Sift the flour and baking powder into the wet mixture and whisk again.
5. With the electric mixer running, gently pour the butter and honey into the mixture and continue to whisk until a shiny and silky dough forms.
6. Spoon the dough into a piping bag and place in the fridge to cool.
7. Pipe the dough into the prepared madeleine mould so they are filled to the top. If using a muffin or cupcake tin then pipe the dough into oval shapes to resemble madeleines.
8. Bake in the preheated oven for 10 to 12 minutes or until the madeleines are golden and risen, and a toothpick inserted into the centre comes out clean. Open the oven door after 3 to 4 minutes of baking time for a few seconds, then close and allow the madeleines to fully bake. This will help create the correct domed effect on the tops of the madeleines.
9. Leave to cool in the mould, and then transfer to a wire rack and cool completely.
10. Dust the madeleines with icing sugar or dip one end of each in melted chocolate.

# Millionaires Shortbread

Prep: 25 mins + cooling

Bake: 20 mins

Makes: 16 to 20 biscuits

## Ingredients

### For the Base

butter

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

caster sugar

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1 tbsp

plain flour

250g • 9 oz • 2 cups + 1 tbsp

### For the Caramel

butter

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

sugar

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

condensed milk

400g • 14 oz • 1<sup>1</sup>/<sub>4</sub> cups

### For the Topping

dark chocolate

150g • 5<sup>1</sup>/<sub>3</sub> oz

milk

2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a 20 x 25 cm (8 x 10 inch) baking tray with baking paper.
3. To make the base, cream the butter and caster sugar in a bowl until pale, light and fluffy.
4. Add the flour to the creamed mixture and using your hands, gather the mixture together to form a smooth dough.
5. Place the dough into the prepared baking tray and flatten it out evenly in the tray.
6. Prick holes all over the dough with a fork.
7. Bake in the preheated oven for 20 minutes. Set aside to cool.
8. To make the caramel, gently heat the butter, sugar and condensed milk in a saucepan over a low heat, until the sugar has melted. Bring to the boil, then reduce the heat and simmer for 6 to 8 minutes while stirring continuously, until it turns a deep caramel colour or until it is very thick in consistency.
9. Pour the caramel evenly over the cooled shortbread. Leave to cool for 30 minutes.
10. To make the topping, gently melt the chocolate and milk in a bowl over a pot of boiling water. Stir until smooth and then spread evenly over the cooled caramel layer.
11. When the chocolate layer has completely cooled and set, cut into squares.

## Variation - Salted Caramel Millionaires Shortbread

sea salt  
1 tsp

At step 6, before pouring the caramel onto the shortbread, add in the sea salt and stir.

# Oatcakes

Prep: 15 mins

Bake: 20 mins

Makes: 12 to 16

## Ingredients

butter, softened

85g • 3 oz •  $\frac{1}{4}$  cup + 2 tbsp

plain flour

110g • 4 oz •  $\frac{3}{4}$  cup + 3 tbsp

salt

$\frac{1}{2}$  tsp

baking powder

1 tsp

oats

225g • 8 oz •  $2\frac{1}{4}$  cups

lukewarm water, plus extra

60ml • 2 floz •  $\frac{1}{4}$  cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a baking tray with baking paper.
3. In a large bowl, rub the butter into the flour between your fingertips, until the mixture resembles fine breadcrumbs.
4. Add the salt, baking powder and oats to the flour mixture, and then add the water a little at a time, and mix together to form a dough. Add 1 to  $1\frac{1}{2}$  tbsp more water if required.
5. Place the dough on a floured surface and roll out to approximately a  $\frac{1}{2}$  cm ( $\frac{1}{4}$  inch) thickness.
6. Use a round cookie cutter to cut out round shapes and place them on the prepared baking tray 5 cm (2 inches) apart to allow room for the oatcakes to spread.
7. Bake in the preheated oven for 20 minutes or until the oatcakes are firm and slightly golden.
8. Leave to cool on the baking tray for a few minutes, then transfer to a wire rack.

# Oatmeal Cookies

V

Prep: 25 mins

Bake: 15 mins

Makes: 16 to 20

## Ingredients

walnuts, chopped  
200g • 7 oz • 1<sup>1</sup>/<sub>2</sub> cups

oats  
285g • 10 oz • 2<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

plain flour, plus extra  
105g • 3<sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

muscovado sugar  
85g • 3 oz • <sup>1</sup>/<sub>3</sub> cup + 1 tbsp

bicarbonate of soda  
1 tsp

ground cinnamon  
<sup>1</sup>/<sub>2</sub> tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

maple syrup  
175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

coconut oil, melted  
50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

soya milk  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

vanilla extract  
2 tsp

dates, diced  
55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

dairy free chocolate chips  
40g • 1<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 165°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. Place the walnuts onto the prepared baking tray and toast them in the preheated oven for 8 to 10 minutes or until golden and fragrant. Leave the walnuts to cool for a few minutes.
4. Use a food processor to coarsely chop the cooled walnuts and half of the oats. Be careful not to over process.
5. In a large bowl, stir the walnut mixture, remaining oats, flour, sugar, bicarbonate of soda, cinnamon and salt together.
6. In a separate bowl, stir the maple syrup, coconut oil, milk and vanilla extract together.
7. Pour the wet mixture into the dry ingredients and mix until well to form a dough.
8. In a small bowl, add the dates and <sup>1</sup>/<sub>2</sub> to 1 teaspoon of flour, and then toss the dates until they are well coated.
9. Fold the coated dates and chocolate chips into the dough.
10. Lightly wet your hands and take 2 tablespoons of dough at a time to roll into balls. Gently flatten each ball down and place on the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
11. Bake in the preheated oven for 12 to 15 minutes or until the cookies are golden brown on the bottom.
12. Leave to cool for 15 minutes on the baking tray then transfer to a wire rack.

# Oatmeal Raisin Cookies

Prep: 25 mins

Bake: 15 mins

Makes: 20 to 24

## Ingredients

plain flour  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

bicarbonate of soda  
1 tsp

ground cinnamon  
1 tsp

salt  
1/2 tsp

butter, softened  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

soft brown sugar  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1 cup

aquafaba  
90g • 3 oz • 1/3 cup + 2 tbsp

vanilla extract  
1 tsp

oats  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

raisins  
120g • 4<sup>1</sup>/<sub>4</sub> oz • 3/4 cup

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Line 2 baking trays with baking paper.
3. Mix the flour, bicarbonate of soda, cinnamon and salt together in a small bowl, and then set aside.
4. In a separate large bowl, cream the butter and sugar together until pale, light and fluffy.
5. Add the aquafaba and vanilla extract to the creamed mixture and beat for a further 3 minutes.
6. Add the dry ingredients to the wet mixture and continue to mix until a soft dough forms. Fold in the oats and raisins.
7. Place rounded tablespoons of the cookie dough onto the prepared baking tray, keeping 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 10 to 12 minutes until slightly golden around the edges.
9. Leave to cool on the baking tray for 5 minutes then transfer to a wire rack to cool completely.



# Olive & Herb Buckwheat Crackers



Prep: 25 mins

Bake: 25 mins

Makes: 12 to 24

## Ingredients

buckwheat flour, plus extra  
100g • 3 1/2 oz • 3/4 cup + 1  
tbsp

ground almonds  
60g • 2 oz • 2/3 cup

sea salt  
3/4 tsp

dried rosemary, crushed  
1 tsp

dried thyme  
1 tsp

gluten free baking powder  
1/2 tsp

1 clove of garlic, finely grated

10 olives, finely chopped

finely chopped sundried  
tomatoes  
2 tbsp

olive oil  
3 tbsp

water, as required

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. In a large bowl, mix the flour, almonds, salt, rosemary, thyme, baking powder and garlic together.
3. Mix in the olives and sundried tomatoes.
4. Add the oil to the dry ingredients and rub it into the mixture.
5. Add the water 1 tablespoon at a time and mix in to form a dough. Add more water or flour as required if the dough is either too dry or too sticky.
6. Place the dough on a large sheet of baking paper, and gently spread it out using your fingers until it is flat. Place another sheet of baking paper on top of the dough and roll out to about 2 mm thick.
7. Gently peel off the top sheet of baking paper and cut the dough into equal sized rectangles using a sharp knife. Remove the excess dough, re-roll and cut.
8. Place the baking paper with the crackers onto a baking tray.
9. Bake in the preheated oven for 20 to 25 minutes until golden. The crackers on the edge of the baking tray may bake faster than ones in the middle, therefore these can be removed when baked.
10. Transfer to a wire rack to cool. The crackers can be stored in an airtight container.

# Orange & Chocolate Chip Cookies

Prep: 20 mins + chilling

Bake: 10 mins

Makes: 12

## Ingredients

ground flaxseed  
1 *tblsp*

water  
3 *tblsp*

caster sugar  
125g • 4 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

light soft brown sugar  
125g • 4 <sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1 *tblsp*

butter, softened  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

orange zest  
2 *tsp*

vanilla extract  
1 *tsp*

plain flour  
250g • 9 oz • 2 cups + 1 *tblsp*

baking powder  
1 *tsp*

dark chocolate chunks  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2 *tblsp*

## Method

1. Preheat the oven 180°C / 350°F / Gas 4.
2. Line a large baking tray with baking paper.
3. In a small bowl, stir the flaxseed into the water. Set aside for 5 minutes to thicken.
4. In a separate bowl, cream both sugars, butter and orange zest until pale, light and fluffy.
5. Add the flaxseed mixture and vanilla extract to the creamed mixture and beat until well combined. Sift in the flour and baking powder and mix together, and then stir in the chocolate chunks.
6. Bring the mixture together with your hands to form a dough.
7. Roll the dough into a 7 cm (3 inches) log shape and wrap it in a large piece of cling film. Twist the ends to seal and place in the fridge to chill for 30 minutes.
8. Slice the dough into 1 <sup>1</sup>/<sub>4</sub> cm (<sup>1</sup>/<sub>2</sub> inch) thick rounds and place them on the baking tray 5 cm (2 inches) apart to allow room for cookies to spread.
9. Bake in the preheated oven for 10 minutes or until golden around the edges and slightly paler in the centre.
10. Leave to cool on the baking tray for 2 minutes then transfer to a wire rack.

## Variation - Orange, Pistachio & White Chocolate Cookies

white chocolate chunks  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2 *tblsp*

pistachios, chopped  
60g • 2 oz • <sup>1</sup>/<sub>2</sub> cup

At step 5, stir in the white chocolate chunks and pistachios instead of the dark chocolate chunks and continue to follow the recipe.

# Orange Biscotti

V

Prep: 45 mins

Bake: 50 mins

Makes: 12 to 15

## Ingredients

plain flour  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

baking powder  
1/2 tbsp

bicarbonate of soda  
1/4 tsp

cornflour  
1 tbsp

pinch of salt

orange juice  
160ml • 5<sup>1</sup>/<sub>3</sub> floz • 2/3 cup

sunflower oil  
60ml • 2 floz • 1/4 cup

zest of 1 orange

sugar  
130g • 4<sup>1</sup>/<sub>2</sub> oz • 2/3 cup

vanilla extract  
1<sup>1</sup>/<sub>2</sub> tsp

almonds, blanched and sliced  
45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/3 cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Lightly grease and line a baking tray with baking paper.
3. In a bowl, mix the flour, baking powder, bicarbonate of soda, cornflour and salt together.
4. In a separate large bowl, beat the orange juice, oil, orange zest, sugar and vanilla extract until combined.
5. Add the dry ingredients in 3 batches to the wet mixture, mixing for 10 seconds after each addition. Then fold in the almonds and mix well until a wet dough is formed.
6. Using well oiled hands, cut the dough in half and shape each half into a flat log 10 cm (4 inches) wide.
7. Place both logs onto the prepared baking tray 7<sup>1</sup>/<sub>2</sub> cm (3 inches) apart to allow room for the logs to spread.
8. Bake in the preheated oven for 25 to 30 minutes.
9. Transfer the baking tray to a wire rack and allow the biscotti logs to cool slightly.
10. Starting from one end of a log and cut into 1<sup>1</sup>/<sub>4</sub> cm (1/2 inch) slices using a serrated knife. Then slice the second log. Lay the slices flat onto the baking tray and bake for a further 10 minutes.
11. Turn the biscotti slices over and bake the other side for another 10 minutes until the biscotti are lightly golden brown on both sides and have a crunchy texture.
12. Transfer to a wire rack and leave to cool completely.

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### Variation - Chocolate & Orange Biscotti

V

cocoa powder  
60g • 2 oz •  $\frac{3}{4}$  cup

At step 3, replace 60g (2 oz •  $\frac{1}{2}$  cup) of flour for the 60g (2 oz •  $\frac{3}{4}$  cup) of cocoa powder, and then continue to follow the recipe.

### Variation - Pistachio & White Chocolate Biscotti

pistachios, chopped  
45g • 1 $\frac{1}{2}$  oz •  $\frac{1}{3}$  cup

At step 5, replace the almonds with the pistachios, and then continue to follow the recipe.

white chocolate, melted  
100g • 3 $\frac{1}{2}$  oz

At step 12, once completely cooled dip the biscotti into the white chocolate up to half way, and then place them on the wire rack to set.

### Variation - Festive Orange & Cranberry Biscotti

V

dried cranberries  
60g • 2 oz •  $\frac{1}{2}$  cup

At step 5, add the cranberries to the dough, and then continue to follow the recipe.

# Orange & Cranberry Scones

Prep: 20 mins

Bake: 15 mins

Makes: 20 to 25

## Ingredients

self-raising flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4<sup>1</sup>/<sub>2</sub> cups

light soft brown sugar  
80g • 2<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 1  
tbsp

ground cinnamon  
1/2 tsp

ground mixed spice  
1/4 tsp

pinch of salt

butter, softened  
80g • 2<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

zest of 1 orange

milk, plus extra for brushing  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

dried cranberries  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 2  
tbsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a baking tray with baking paper.
3. Sift the flour, sugar, cinnamon, mixed spice and salt into a large bowl and mix together.
4. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles breadcrumbs, and then mix in the orange zest.
5. Slowly pour the milk into the dry ingredients and stir well until a soft dough is formed.
6. Place the dough onto a lightly floured surface and knead briefly. Then add the cranberries and knead until combined.
7. Roll out the dough to 2 cm (3/4 inch) thickness, and then cut the dough using a cookie cutter, to form the scones.
8. Place the scones onto the prepared baking tray and brush the top of each with some milk.
9. Bake in the preheated oven for 15 minutes or until the scones are lightly golden.
10. The scones can be served warm or cool on the day they are baked.

# Peanut Butter Cookies

Prep: 20 mins + chilling

Bake: 12 mins

Makes: 16 to 20

## Ingredients

butter, softened  
115g • 4 oz •  $\frac{1}{2}$  cup

caster sugar  
130g •  $4\frac{1}{2}$  oz •  $\frac{2}{3}$  cup

vanilla extract  
1 tsp

aquafaba  
3 tbsp

smooth peanut butter  
70g •  $2\frac{1}{2}$  oz •  $\frac{1}{4}$  cup

baking powder  
1 tsp

plain flour  
330g •  $11\frac{3}{4}$  oz •  $2\frac{3}{4}$  cup

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line two baking trays with baking paper.
3. Cream the butter in a large bowl for 1 minute until smooth, then add the caster sugar and beat for another minute until pale, light and fluffy.
4. Add the vanilla extract and aquafaba to the creamed mixture and beat, scraping down the sides of the bowl to ensure everything is mixed in. Mix in the peanut butter, and then mix in the baking powder. Finally add the flour and combine until a thick dough is formed.
5. Shape the dough into a ball and wrap it in cling film then place it in the fridge to chill for 15 minutes.
6. In portions of  $1\frac{1}{2}$  tablespoons, gently roll the dough into balls and place them on the prepared baking trays 5 cm (2 inches) apart to allow room for the cookies to spread. Gently flatten the dough balls slightly.
7. Bake in the preheated oven for 10 to 12 minutes or until the edges of the cookies appear fluffy and slightly dried out.
8. Leave to cool on the baking trays for 10 minutes then transfer to a wire rack and cool.

# Raisin Cookies

Prep: 15 mins

Bake: 20 mins

Makes: 10

## Ingredients

raisins

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

milk

60ml • 2 floz • 1/4 cup

plain flour

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 1 tbsp

baking powder

1/2 tsp

butter, softened

25g • 1 oz • 2 tbsp

sugar

25g • 1 oz • 2 tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Put the raisins and milk in a bowl and leave to soak.
3. Line a baking tray with baking paper.
4. In a separate bowl, sift the flour and baking powder and mix together.
5. Cream the butter and sugar in another bowl until pale, light and fluffy.
6. Beat the dry ingredients into the creamed mixture, and then add the soaked sultana mixture and stir well until a batter is formed.
7. Spoon the batter to create 10 cookies, and place them onto the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 15 to 20 minutes.
9. Transfer to a wire rack and cool.

# Rich Tea Biscuits

Prep: 10 mins

Bake: 12 mins

Makes: 16 to 20

## Ingredients

plain flour

255g • 9 oz • 2 cups + 2 tbsp

caster sugar

80g • 2<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 1  
tbsp

baking powder

1 1/2 tsp

butter

180g • 6 1/3 oz • 2/3 cup + 2  
tbsp

milk

1 tbsp

vanilla extract

1/2 tsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a baking trays with baking paper.
3. In a large bowl, rub the butter into the flour, caster sugar and baking powder between your fingertips, until it resembles fine breadcrumbs.
4. Mix the milk and vanilla extract into the breadcrumb mixture, and then knead to form a firm dough.
5. Roll out the dough between two sheets of baking paper to 3 to 4 mm thickness.
6. Cut out biscuit shapes using a cookie cutter 7 or 8 cm (2<sup>3</sup>/<sub>4</sub> or 3<sup>1</sup>/<sub>4</sub> inches) in diameter. Prick the biscuits over the top using a fork. Re-roll any excess pastry and cut out more biscuits.
7. Place the biscuits on the prepared baking trays 2 cm (1 inch) apart as the biscuits will not spread very much during baking.
8. Bake in the centre of the preheated oven for 9 to 12 minutes or until lightly golden.
9. Leave to cool.



# Salted Peanut Biscuits

Prep: 15 mins

Bake: 12 mins

Makes: 30

## Ingredients

self-raising flour  
140g • 5 oz • 1<sup>1</sup>/<sub>4</sub> cups

ground cinnamon  
1/4 tsp

salted peanuts  
115g • 4 oz • 3/4 cup + 1 tbsp

dark soft brown sugar  
115g • 4 oz • 1/2 cup + 1 tbsp

butter  
115g • 4 oz • 1/2 cup

hot water  
1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line two baking trays with baking paper.
3. Sift the flour and cinnamon into a bowl.
4. Roughly crush the peanuts and add them to the flour mixture.
5. In a separate bowl, cream the sugar, butter and water until smooth, pale, light and fluffy.
6. Add the creamed mixture to the flour mixture and combine to form a soft dough.
7. Roll the dough into 30 walnut-sized pieces and place on the prepared baking trays 5 cm (2 inches) apart to allow room for the biscuits to spread. Press each biscuit with a fork.
8. Bake in the preheated oven for 10 to 12 minutes or until light golden and slightly firm to the touch.
9. Leave to cool on the baking trays then transfer to a wire rack.

# Savoury American Biscuits

Prep: 15 mins

Bake: 20 mins

Makes: 12

## Ingredients

plain flour  
360g • 12<sup>3</sup>/<sub>4</sub> oz • 3 cups  
salt  
1 tsp  
baking powder  
1 tbsp  
sugar  
1 tbsp  
butter, softened  
85g • 3 oz • <sup>1</sup>/<sub>4</sub> cup + 2 tbsp  
cold milk or buttermilk, plus  
extra  
240ml • 8 floz • 1 cup  
melted butter, for glazing

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Line a baking tray with baking paper.
3. In a large bowl, mix the flour, salt, baking powder and sugar together.
4. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles fine breadcrumbs.
5. Gradually pour the milk over the dry ingredients and mix quickly and gently for 15 seconds or until a rough dough is formed. If the mixture is too dry, drizzle an additional 30ml (1 floz • 2 tbsp) of milk until the dough comes together.
6. Turn the dough out onto a lightly floured surface and shape it into a rough rectangle 2 cm (<sup>3</sup>/<sub>4</sub> inches) thickness. Fold the dough into thirds and roll gently using a floured rolling pin until the dough is 2 cm (<sup>3</sup>/<sub>4</sub> inches) thickness.
7. Cut the dough into 6<sup>1</sup>/<sub>2</sub> to 7<sup>1</sup>/<sub>2</sub> cm (2<sup>1</sup>/<sub>2</sub> to 3 inch) squares using a sharp knife.
8. Place each square onto the prepared baking tray 5 cm (2 inches) apart to allow the biscuits to spread then brush the top of each biscuit with milk.
9. Bake in the preheated oven for 15 to 20 minutes until the biscuits are light brown.
10. Brush the biscuits with a little melted butter for glaze and serve immediately.

# Scones

Prep: 10 mins

Bake: 10 mins

Makes: 8

## Ingredients

self-raising flour  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 3 cups + 2  
tbsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

baking powder  
1 tsp

butter, cold, diced  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

caster sugar  
3 tbsp

milk, plus extra for brushing  
175ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

vanilla extract  
1 tsp

lemon juice  
1 tsp

jam and clotted cream to  
serve

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. In a large bowl, mix the flour, salt and baking powder together.
3. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles fine breadcrumbs, and then mix in the sugar.
4. Warm the milk in a small saucepan over a low heat, until the milk is warm but not hot.
5. Add the vanilla extract and lemon juice to the warm milk, mix lightly then set aside.
6. Place a baking tray in the oven to heat up.
7. Make a well in the dry ingredients then add the milk mixture and combine with a fork until a sticky dough is formed.
8. Turn the dough out onto a lightly floured surface. Lightly dust your hands and the top of the dough with a little more flour. Fold the dough over onto itself 2 to 3 times until it becomes slightly smoother.
9. Roll out the dough into a round shape about 4 cm (1<sup>1</sup>/<sub>2</sub> inches) in thickness.
10. Dust the edge of a 5 cm (2 inch) cookie cutter with flour and cut out scones.
11. Brush the top of each scone with some milk and carefully place them onto the hot baking tray 5 cm (2 inches) apart.
12. Bake in the preheated oven for 10 minutes or until the scones have risen and are golden on top.
13. The scones can be served while they are warm or cold on the day they are baked. Cut the scones in half lengthwise and generously top each half with jam and clotted cream.

# Scottish Shortbread (Petticoat Tails)

Prep: 15 mins

Bake: 50 mins

Makes: 8

## Ingredients

butter, softened

115g • 4 oz •  $\frac{1}{2}$  cup

caster sugar, plus extra for  
dusting

55g • 2 oz •  $\frac{1}{4}$  cup + 1 tbsp

cornflour

40g •  $1\frac{1}{3}$  oz •  $\frac{1}{3}$  cup

plain flour

130g •  $4\frac{1}{2}$  oz • 1 cup + 1 tbsp

pinch of salt

## Method

1. Preheat the oven to 150°C / 300°F / Gas 2.
2. Grease a 20 cm (8 inch) round baking tin.
3. Cream the butter and caster sugar in a large bowl until pale, light and fluffy. Then add the cornflour, flour and a pinch of salt.
4. With your hands, bring the dough together until all the ingredients are combined to form a smooth dough. Do not over handle the dough.
5. Place the dough into the prepared baking tin and spread out evenly, gently pressing it into the edges of the baking tin. Place in the fridge for 15 minutes until firm.
6. Prick holes into the dough using a fork and score the dough dividing it into 8 portions.
7. Bake in the preheated oven for 50 minutes or until the shortbread is a pale golden colour.
8. Remove the shortbread from the baking tin and cut into petticoat tails, dust with the caster sugar then transfer to a wire rack and cool.

## Variation - Cardamom Shortbread

ground cardamom  
 $\frac{1}{2}$  tsp

At step 4, add the cardamom with the cornflour, plain flour and a pinch of salt.

# Shortbread Fingers

Prep: 15 mins

Bake: 25 mins

Makes: 15 biscuits

## Ingredients

butter, softened  
225g • 8 oz • 1 cup

pinch of salt

caster sugar, plus extra for  
sprinkling  
110g • 4 oz •  $\frac{1}{2}$  cup + 1 tbsp

plain flour  
225g • 8 oz •  $1\frac{3}{4}$  cups + 2  
tbsp

cornflour  
100g •  $3\frac{1}{2}$  oz •  $\frac{3}{4}$  cup + 2  
tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease a baking tray.
3. Cream the butter, salt and caster sugar in a large bowl until pale, light and fluffy.
4. Sift the flour and cornflour into the creamed mixture and mix together, taking care not to over mix.
5. Turn the dough out onto a lightly floured surface and knead lightly and quickly to form a loose dough, being careful not to over handle it.
6. Place the dough between two sheets of baking paper and roll out to 1 cm ( $\frac{1}{2}$  inch) thickness.
7. Remove the top layer of the baking paper and prick the surface of the dough all over with a fork. Cut the dough into finger shapes  $2\frac{1}{2}$  cm wide x 10 cm long (1 x 4 inches).
8. Place the shortbread fingers onto the prepared baking tray.
9. Bake in the preheated oven for 25 minutes or until the fingers are pale, brown and crisp.
10. Leave to cool slightly on the baking tray and sprinkle with caster sugar.
11. Transfer to a wire rack and cool.

# Spiced Cookies with White Chocolate & Pistachio

Prep: 30 mins + chilling

Bake: 10 mins

Makes: 20

## Ingredients

### For the Cookies

plain flour  
270g • 9<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

bicarbonate of soda  
1 tsp

ground cinnamon  
1 tsp

ground ginger  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
1/4 tsp

butter  
165g • 5<sup>3</sup>/<sub>4</sub> oz • 3/4 cup

dark soft brown sugar  
170g • 6 oz • 3/4 cup

vanilla extract  
1 tsp

black treacle  
60ml • 2 floz • 1/4 cup

granulated sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

### For the Topping

white chocolate chips  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 3/4 cup + 2  
tbsp

coconut oil  
1 tsp

roasted and salted pistachios,  
finely chopped  
30g • 1 oz • 1/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. To make the cookies, mix the flour, bicarbonate of soda, cinnamon, ginger, and salt together in a bowl.
4. Melt the butter in a saucepan over a medium heat. When the butter begins to foam, whisk until it starts to brown and has a nutty aroma, then remove from the heat. Immediately transfer the butter into a separate bowl to prevent burning. Leave to cool for 5 minutes.
5. Add the brown sugar to the butter and beat using an electric mixer until thoroughly blended. Add the vanilla extract and treacle and mix until smooth and creamy. Slowly add the dry ingredients and beat on a low speed until the mixture is just combined and forms a rough dough.
6. Place the dough in the fridge and chill for 15 minutes.
7. Take heaped tablespoons of dough and roll it into balls, and then roll the balls in the sugar. Place them on the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
8. Bake in the preheated oven for 10 minutes or until golden brown.
9. Transfer the cookies to a wire rack to cool.
10. To make the topping, melt the chocolate chips and oil in a saucepan, over a low heat. Stir the mixture continuously until the ingredients have melted and the chocolate is smooth.
11. Dip half of each cookie into the topping and sprinkle the pistachios on top.
12. Transfer the cookies onto the baking tray and place in the fridge to set for 5 to 10 minutes.

# Spiced German Cookies (Lebkuchen)

Prep: 30 mins + chilling

Bake: 15 mins

Makes: 15

## Ingredients

### For the Cookies

honey  
200g • 7 oz •  $\frac{1}{2}$  cup + 1 tbsp

butter, softened  
85g • 3 oz •  $\frac{1}{4}$  cup + 2 tbsp

plain flour  
200g • 7 oz •  $1\frac{2}{3}$  cups

baking powder  
1 tsp

bicarbonate of soda  
 $\frac{1}{4}$  tsp

ground cinnamon  
1 tsp

ground ginger  
1 tsp

ground allspice or mixed spice  
1 tsp

ground nutmeg  
 $\frac{1}{2}$  tsp

ground cloves (optional)  
 $\frac{1}{2}$  tsp

cocoa powder (optional)  
1 tbsp

ground almonds  
100g •  $3\frac{1}{2}$  oz • 1 cup

zest and juice of  $\frac{1}{2}$  orange

pinch of sea salt

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line two baking trays with baking paper.
3. To make the cookies, melt the honey and butter in a small saucepan, over a low heat. Pour the mixture into a large bowl and leave to chill in the fridge for 5 minutes.
4. Sift the flour, baking powder, bicarbonate of soda, cinnamon, ginger, allspice or mixed spice, nutmeg, cloves (if they are being used) and cocoa powder (if it is being used) into the honey mixture. Add the almonds, orange zest and juice, and sea salt and mix well to form a sticky dough.
5. Place the dough in the fridge and leave to chill for 1 hour or until completely cold.
6. With damp hands, take portions of the dough and roll it into balls, slightly smaller than a golf balls.
7. Place the balls onto the prepared baking trays and flatten down slightly. Space them 5 cm (2 inches) apart to allow room to spread.
8. Bake in the preheated oven for 15 minutes or until the cookies have risen and are firm to the touch.

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### For the Glaze

icing sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

hot water

2 tbsp

9. Leave to cool slightly on the baking trays then transfer to a wire rack to cool completely.
10. To make the glaze, mix the icing sugar and water together, in a small bowl, until smooth.
11. Dip one side of each cookie into the glaze and place onto the wire rack to allow the glaze to set.

### Variation - Spiced German Cookies with Chocolate

#### For the Chocolate Glaze

chocolate (dark, milk or white),  
finely chopped

200g • 7 oz

To make the chocolate glaze, melt half of the chocolate in a small heatproof bowl, over a saucepan of boiling water. When the chocolate has almost melted, remove from the heat and add the remaining chocolate and stir until it is completely melted. Dip one side of each cookie into the chocolate and place back onto the wire rack to allow the glaze to set.

Alternatively, use a combination of both glaze types by dipping one side of each cookie into the sugar glaze and leave to set, before dipping the other side in the chocolate glaze and again leave to set to completely.



# Strawberries & Cream Macarons

GF

Prep: 50 mins + cooling

Bake: 1 hour

Makes: 25

## Ingredients

### For the Macarons

aquafaba

250g • 9 oz • 1 cup + 3 tbsp

ground almonds

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups + 1  
tbsp

icing sugar

130g • 4<sup>1</sup>/<sub>2</sub> oz • 1 cup + 3 tbsp

cream of tartar

<sup>1</sup>/<sub>8</sub> tsp

pinch of salt

caster sugar

110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup + 1 tbsp

a few drops of red food  
colouring

a few drops of natural  
strawberry flavouring

### For the Filling

butter, softened

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

icing sugar

85g • 3 oz • <sup>3</sup>/<sub>4</sub> cup

natural strawberry flavouring  
(optional)

a few drop of red food  
colouring

## Method

1. To make the macarons, pour the aquafaba into a small saucepan and simmer over a low heat and reduce it to 110g (4 oz • <sup>1</sup>/<sub>2</sub> cup). Pour the reduced aquafaba into a bowl and chill in the fridge for at least 2 hours (preferably overnight).
2. Line two baking trays with baking paper.
3. Blend the ground almonds and icing sugar in a food processor into a fine powder, and then sieve into a large bowl making sure there are no lumps. Set aside.
4. Whisk the aquafaba, cream of tartar and salt together in a large bowl, using an electric mixer on high speed, for 5 minutes or until it turns thick and foamy. Ensure no liquid remains at the bottom of the bowl.
5. Gradually add the caster sugar in small amounts while continuing to whisk. Add the red colouring and strawberry flavouring, and continue whisking until a glossy, thick meringue mixture with stiff peaks is formed.
6. Gently fold half the almond and icing sugar mixture into the meringue, and then add the remaining half and continue to fold it into the batter trying to retain as much air as possible.
7. Once the macaron mixture has been incorporated, continue folding until a thick consistency is achieved. Taking a spoonful of batter and holding it over the bowl can test this, it should separate and fall back into the bowl rather than flowing continuously. Do not over mix or the batter will be runny. A final consistency check can be done by putting a tablespoon of batter onto a flat surface where it gradually smooths out into a round shape, without any peaks forming on top.
8. Spoon the macaron batter into a piping bag fitted with a plain round nozzle. Pipe 5 cm (2 inch) circles onto the prepared baking paper spaced 2<sup>1</sup>/<sub>2</sub> cm (1 inch) apart. Wet your finger and carefully smooth over the top of each macaron so there are no lumps.

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9. Lift and drop the baking trays two or three times on a flat surface to release any air bubbles in the macaron mixture. Carefully pop any trapped visible air bubbles on the surface using a toothpick. Leave the baking trays to rest in a cool area for 1 to 2 hours. The macarons are ready to bake when they look matt and you are able to gently touch the surface of the shells without anything sticking to your finger.
  10. Preheat the oven to 120°C / 250°F / Gas 1/2.
  11. Bake each tray of macarons individually in the preheated oven for 28 to 30 minutes. Do not open the oven door during baking.
  12. Turn off the oven after each bake, ensuring not to open the oven door, and leave the macarons in the oven for 15 minutes. Then open the oven door slightly and leave the macarons in the oven for a further 15 minutes.
  13. Leave to cool completely on the baking tray before removing from the baking paper.
  14. Repeat the baking process with any remaining trays of macarons.
  15. To make the buttercream filling, whisk the butter, icing sugar, strawberry flavouring (if it is being used) and food colouring until light and fluffy. Spoon into a piping bag fitted with a round nozzle.
  16. To assemble the macarons, pipe the buttercream on the base of half the macarons, then sandwich by placing a plain macaron shell on top. Repeat the process until all the macarons have been sandwiched together.
  17. Place the macarons into a container and store in the fridge for a few hours, ideally overnight. Best served at room temperature.

(variations are on the next page)

## Variation - Lemon Macarons

GF

a few drops of yellow food colouring

lemon extract  
 $\frac{1}{2}$  tsp

### For the filling

zest of 1 lemon

lemon jam or curd  
85g • 3 oz •  $\frac{1}{3}$  cup

At step 5, replace the red food colouring and strawberry flavouring for the lemon extract and yellow food colouring.

At step 15, for the filling, add the lemon zest to the buttercream and mix to combine.

At step 16, pipe a circle of buttercream around the edge of the base on only half of the macarons. Place  $\frac{1}{2}$  tsp of lemon jam or curd in the centre, then sandwich by placing a plain macaron shell on top. Continue with the recipe.

## Variation - Chocolate Macarons

GF

cocoa powder  
15g •  $\frac{1}{2}$  oz

### For the filling

double cream  
120ml • 4 floz •  $\frac{1}{2}$  cup

dark chocolate  
170g • 6 oz • 1 cup

vanilla extract  
 $\frac{1}{2}$  tsp

salt  
 $\frac{1}{4}$  tsp

At step 3, blend the cocoa powder with the ground almonds and icing sugar in a food processor, then sieve into a large bowl making sure there are no lumps. Set aside.

At step 15, for the filling, place the chocolate in a heat proof bowl and set aside. Heat the cream in a small saucepan over a low to medium heat, but do not bring to a boil. Pour the cream over the chocolate and mix until the chocolate has melted. Add the vanilla extract and salt and mix until well combined and smooth.

Place the chocolate ganache in the fridge to cool for 20 minutes. Remove the ganache from the fridge and whisk until smooth (it should be the consistency of peanut butter) and spoon it into a piping bag fitted with a round nozzle.

To assemble the macarons, pipe the ganache on the base of half the macarons, then sandwich by placing a plain macaron shell on top. Continue with the recipe.

# Stem Ginger Cookies & Dark Chocolate

Prep: 30 mins + chilling

Bake: 12 mins

Makes: 20

## Ingredients

### For the Cookies

butter, softened  
110g • 4 oz • 1/2 cup

caster sugar  
125g • 4 1/3 oz • 2/3 cup

soft brown sugar  
60g • 2 oz • 1/4 cup + 1 tbsp

aquafaba  
60ml • 2 floz • 1/4 cup

bicarbonate of soda  
1 tsp

ground cinnamon  
1/2 tsp

ground ginger  
1 tbsp

ground nutmeg  
1/4 tsp

salt  
1/4 tsp

plain flour  
310g • 11 oz • 2 1/2 cups + 1  
tbsp

crystallised ginger, finely  
chopped  
30g • 1 oz • 3 tbsp

### For the Topping

dark chocolate  
100g • 3 1/2 oz

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line two baking trays with baking paper.
3. To make the cookies, cream the butter in a large bowl for about 3 minutes, until smooth. Add both of the sugars and beat until pale, light and fluffy. Then add the aquafaba and beat for 3 minutes until the mixture is light and airy.
4. Blend the bicarbonate of soda, cinnamon, ginger, nutmeg and salt into the creamed mixture, and then add the plain flour and crystallised ginger and mix until a dough is formed.
5. Knead the dough, and then wrap it in cling film. Place it in the fridge to chill for 30 minutes.
6. Take 1 1/2 tablespoons of dough and gently roll each portion into a ball and place on the prepared baking trays. Carefully press the dough balls to flatten them slightly.
7. Bake in the preheated oven for 10 to 12 minutes or until the cookies appear fluffy and the edges are just beginning to dry out.
8. Leave to cool on the baking trays for 10 minutes then transfer them to a wire rack to cool completely.
9. To make the topping, melt the chocolate in a bowl over a pot of boiling water. Once the chocolate has completely melted, drizzle it over each cookie or dip half of each cookie into it.
10. Transfer to a wire rack to cool.

# Strawberry Shortcake Biscuits

Prep: 15 mins

Bake: 15 mins

Makes: 12

## Ingredients

### For the Filling

strawberries, quartered  
900g • 2 lbs

granulated sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

### For the Biscuits

cold milk, plus extra for  
glazing  
240ml • 8 floz • 1 cup

vinegar  
1 tbsp

plain flour  
375g • 13 oz • 3 cups + 2 tbsp

granulated sugar, plus extra  
for sprinkling  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

baking powder  
2 tbsp

salt  
1 tsp

butter, cold and cubed  
180g • 6<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 2  
tbsp

### For the Cream

double cream  
240ml • 8 floz • 1 cup

granulated sugar  
2 tbsp

vanilla extract  
1 tsp

## Method

1. To make the strawberry filling, mix the strawberries and sugar together in a bowl, and then cover and place in the fridge to chill until needed.
2. Preheat the oven to 180°C / 350°F / Gas 4.
3. Line a baking tray with baking paper.
4. To make the biscuits, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
5. Place the flour, sugar, baking powder and salt in a large bowl or a food processor and whisk or pulse until combined. Add the butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor to form coarse crumbs. Transfer the mixture into a large bowl if using a food processor.
6. Gradually pour the milk mixture on top of the flour mixture and stir until just comes together to form a crumbly dough. Take care not to overwork the dough.
7. Turn the dough out onto a work surface and carefully shape into a ball using your hands. Gently flatten the dough to an even thickness of 1<sup>1</sup>/<sub>4</sub> cm (1/2 inch), and then cut it into 7<sup>1</sup>/<sub>2</sub> cm (3 inch) circles to create 12 biscuits. Re-roll the excess dough and cut more circles.
8. Place the biscuits close together on the prepared baking tray (they can touch).
9. Brush the tops of the biscuits with milk and sprinkle with sugar.
10. Bake in the preheated oven for 12 to 15 minutes or until the biscuits are golden brown on top.
11. Leave to cool for 10 minutes before assembling.
12. To make the whipped cream, beat the cream, sugar and vanilla extract together in a bowl, using an electric mixer on a medium to high speed for 3 minutes, until soft peaks form.
13. Slice the biscuits in half and fill with the strawberry filling and whipped cream. Serve immediately.

# Swedish Thumb Print Cookies (Rosenmunnar)

Prep: 15 mins

Bake: 15 mins

Makes: 24 to 36

## Ingredients

butter, softened  
200g • 7 oz •  $\frac{3}{4}$  cup + 2 tbsp

icing sugar, plus extra for dusting  
130g • 4  $\frac{1}{2}$  oz • 1 cup + 2 tbsp

plain flour  
310g • 11 oz • 2  $\frac{1}{2}$  cups + 1 tbsp

cornflour  
1 tbsp

vanilla extract  
2 tsp

milk, plus extra if needed  
3 tbsp

pinch of salt

raspberry, strawberry, apricot jam or chocolate chunks

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Cream the butter and sugar in a large bowl until pale, light and fluffy.
4. Add the flour, cornflour, vanilla extract, milk and salt to the creamed mixture and combine to form a soft but firm batter. If the mixture is too dry add another tablespoon of milk.
5. With lightly floured hands, take small portions of the dough and roll each into 2  $\frac{1}{2}$  cm (1 inch) balls and place them on the prepared baking tray 5 cm (2 inches) apart to allow room for the cookies to spread.
6. With a lightly wet finger, gently press each dough ball down by a quarter.
7. With a wet thumb, make a small indent in the centre of each cookie, pressing almost all of the way down.
8. Fill each indent with  $\frac{1}{2}$  a teaspoon of jam or alternatively a chunk of chocolate.
9. Bake in the preheated oven for 10 to 15 minutes or until the cookies are golden brown around the edges. Turn the baking tray around in the oven half way through baking if required.
10. Transfer to a wire rack and leave to cool for 10 minutes then sprinkle with icing sugar.

## Variation - Maple Thumbprint Cookies

maple syrup  
125ml • 4  $\frac{1}{4}$  floz •  $\frac{1}{2}$  cup

chocolate  
50g • 1  $\frac{3}{4}$  oz

Skip step 8 and move to step 9. To make the maple glaze, add the maple syrup to a small saucepan and simmer over a medium heat until the liquid is reduced to  $\frac{3}{4}$ .

At step 10, carefully spoon the maple glaze into each cooled thumbprint cookie and leave to set. Melt the chocolate in a heat proof bowl, over hot water and drizzle over the cookies, instead of dusting with icing sugar.

# Triple Chocolate Cookies

Prep: 15 mins

Bake: 12 mins

Makes: 16

## Ingredients

water  
*1 tbsp*

cornflour  
*1 tbsp*

butter, softened  
*110g • 4 oz • 1/2 cup*

soft brown sugar  
*200g • 7 oz • 3/4 cup + 3 tbsp*

vanilla extract  
*1 tsp*

plain flour  
*180g • 6 1/3 oz • 1 1/2 cups*

pinch of salt

baking powder  
*1/2 tsp*

bicarbonate of soda  
*1/2 tsp*

cocoa powder  
*3 tbsp*

milk chocolate chunks  
*55g • 2 oz • 1/3 cup*

dark chocolate chunks  
*55g • 2 oz • 1/3 cup*

white chocolate chunks  
*85g • 3 oz • 1/2 cup*

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line two large baking trays with baking paper.
3. In a small bowl, stir the cornflour into the water to make a paste.
4. In a separate large bowl, cream the butter, sugar and vanilla extract until pale, light and fluffy.
5. Mix the cornflour paste into the creamed mixture, and then sift in the flour, salt, baking powder, bicarbonate of soda and cocoa powder and mix to form a dough.
6. Fold the milk chocolate, dark chocolate and white chocolate chunks into the dough.
7. If the dough is too soft or sticky, place it in the fridge to chill for 30 minutes.
8. Roll the dough into golf ball sized portions, and place on the prepared baking trays 5 cm (2 inches) apart to allow room for the cookies to spread. Use the palm of your hand to slightly flatten each dough ball.
9. Bake in the preheated oven for 10 to 12 minutes. The edges of the cookies may still appear soft, however care should be taken not to overbake them.
10. Leave to cool on the baking trays for 5 to 10 minutes then transfer to a wire rack.
11. Store the cookies in an airtight container for up to 3 days.

# Vanilla Biscuits

Prep: 15 mins + chilling

Bake: 12 mins

Makes: 30

## Ingredients

plain flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

butter  
250g • 9 oz • 1 cup + 2 tbsp

icing sugar  
140g • 5 oz • 1<sup>1</sup>/<sub>4</sub> cups

vanilla extract  
2 tsp

milk  
3 tbsp

## Method

1. Preheat the oven to 160°C / 325°F / Gas 3.
2. Line a baking tray with baking paper.
3. In a bowl, rub the flour, butter and sugar together between your fingertips, until the mixture resembles fine breadcrumbs.
4. Add the vanilla extract and a little of the milk to the mixture and combine to form a dough, adding more milk if necessary. Place in the fridge for at least 15 minutes to chill.
5. Place the dough on a lightly floured surface and roll out to about 1<sup>1</sup>/<sub>2</sub> cm (1<sup>1</sup>/<sub>4</sub> inch) in thickness.
6. Cut out biscuit shapes using a cookie cutter and place them on the prepared baking tray 5 cm (2 inches) apart to allow room for the biscuits to spread.
7. Bake in the preheated oven for 12 minutes or until golden.
8. Transfer to wire rack and cool.



# Viennese Whirls

Prep: 30 mins

Bake: 10 mins

Makes: 10

## Ingredients

### For the Biscuits

butter, softened  
200g • 7 oz •  $\frac{3}{4}$  cup + 2 *tblsp*

icing sugar  
50g •  $1\frac{3}{4}$  oz •  $\frac{1}{2}$  cup

vanilla extract  
 $1\frac{1}{2}$  *tsp*

plain flour  
200g • 7 oz •  $1\frac{2}{3}$  cups

cornflour  
3 *tsp*

baking powder  
 $\frac{1}{2}$  *tsp*

### For the Filling

butter, softened  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2 *tblsp*

icing sugar  
170g • 6 oz •  $1\frac{1}{2}$  cups

vanilla extract  
 $1\frac{1}{2}$  *tsp*

raspberry jam  
60g • 2 oz • 3 *tblsp*

## Method

1. Preheat the oven to 180°C / 160°F / Gas 4.
2. Line two baking trays with baking paper.
3. To make the biscuits, beat the butter and icing sugar together in a large bowl, using an electric whisk. Beat for 5 minutes or until pale, light and fluffy, and then beat in the vanilla extract.
4. Sift the flour, cornflour and baking powder into the creamed mixture and mix well until a sticky dough is formed.
5. Spoon the dough into a piping bag fitted with a large star-shaped nozzle. Pipe swirls of circles 5 cm (2 inches) in diameter directly onto the prepared baking trays, leaving 4 cm ( $1\frac{1}{2}$  inches) between each swirl to allow room for the biscuits to spread.
6. Bake in the preheated oven for 10 minutes, turning the baking trays around halfway through the cooking time to ensure the biscuits are evenly baked and pale golden.
7. Leave to cool on the baking trays for 5 minutes, and then transfer to a wire rack.
8. To make the filling, cream the butter and icing sugar in a large bowl using an electric whisk, until pale, light and fluffy, and then whisk in the vanilla extract.
9. Spoon the buttercream into a piping bag fitted with a round nozzle.
10. Turn half of the biscuits over with the flat side up, and pipe buttercream onto each.
11. Turn over the remaining biscuits flat side up and spread jam onto each.
12. Sandwich the two halves together, a jam covered biscuit with a buttercream biscuit, and repeat until all the biscuits are assembled.

# Wagon Wheels

Prep: 40 mins + chilling

Bake: 12 mins

Makes: 8 cookies

## Ingredients

butter, softened

160g • 5<sup>3</sup>/<sub>4</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

caster sugar

80g • 2<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

vanilla extract

1 tsp

self-raising flour

120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup + 1  
tbsp

plain flour

120g • 4<sup>1</sup>/<sub>4</sub> oz • 1 cup

salt

<sup>1</sup>/<sub>4</sub> tsp

vegan marshmallows

200g • 7 oz

raspberry jam

60g • 2 oz • 3  
tbsp

chocolate

250g • 9 oz

## Method

1. Cream the butter and caster sugar in a bowl until pale, light and fluffy, and then mix in the vanilla extract.
2. Sift both flours and salt into the creamed mixture and mix to form a dough.
3. Wrap the dough in cling film and place in the fridge for 30 minutes to chill.
4. Preheat the oven to 180°C / 350°F / Gas 4.
5. Line a baking tray with baking paper.
6. Roll out the chilled dough to 3 mm thick on a lightly floured surface and cut out 16 rounds using an 8 cm (3 inches) round cookie cutter.
7. Place the rounds on the prepared baking tray and freeze for 10 minutes.
8. Bake in the preheated oven for 10 to 12 minutes until slightly golden.
9. Leave to cool on the baking tray for 5 minutes then transfer 8 of the cookies to a wire rack to cool completely.
10. Turn the remaining 8 cookies over on the baking tray so the flat side is facing up.
11. Cut the marshmallows to 1 cm (<sup>1</sup>/<sub>2</sub> inch) thick and place a piece on each of the cookies on the baking tray. Return the baking tray to the oven.
12. Bake for 1 to 2 minutes, until the marshmallows are soft and slightly melted, but not yet browned.
13. Transfer to a wire rack to cool.
14. Spread an even layer of jam on the flat side of the 8 plain cookies, then sandwich them together with the marshmallow cookies.
15. Melt the chocolate in a bowl over a pot of boiling water.
16. Dip each cookie into the melted chocolate until completely covered and place on a wire rack to set before serving.

# Wedding Cookies

Prep: 20 mins

Bake: 16 mins

Makes: 24

## Ingredients

butter

225g • 8 oz • 1 cup

icing sugar

410g • 14<sup>1</sup>/<sub>2</sub> oz • 3<sup>2</sup>/<sub>3</sub> cups

vanilla extract

2 tsp

plain flour

250g • 9 oz • 2 cups + 1 tbsp

pecans, finely chopped

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line two baking trays with baking paper.
3. Cream the butter and 60g (2 oz • <sup>1</sup>/<sub>2</sub> cup) of the icing sugar in a large bowl until pale, light and fluffy.
4. Add the vanilla extract to the creamed mixture and beat, then add the flour and pecans and beat until combined and a soft dough is formed.
5. Take tablespoon size pieces of the cookie dough and roll them into round balls. Place the balls on the prepared baking trays, 5 cm (2 inches) apart to allow room for the cookies to spread.
6. Bake in the preheated oven for 14 to 16 minutes or until the cookies are firm and the bottoms are slightly brown.
7. Leave to cool on the baking trays for 10 minutes.
8. Place the remaining 350g (12<sup>1</sup>/<sub>3</sub> oz • 3 cups + 2 tbsp) of icing sugar into a large bowl. Roll the cookies in the icing sugar until completely coated, then place them back onto the baking trays and leave to cool completely.
9. Once completely cooled, roll the cookies once more in the icing sugar.

# Whoopie Pies

Prep: 20 mins + chilling

Bake: 15 mins

Makes: 24

## Ingredients

### For the Filling

butter, softened

110g • 4 oz • 1/2 cup

icing sugar

310g • 11 oz • 2<sup>3</sup>/<sub>4</sub> cups

double cream

120ml • 4 floz • 1/2 cup

### For the Cookies

milk

125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

lemon juice

1 tsp

bicarbonate of soda

1<sup>1</sup>/<sub>2</sub> tsp

water

75ml • 2<sup>1</sup>/<sub>2</sub> floz • 1/3 cup

ground flaxseed

2 tbsp

sunflower oil

60ml • 2 floz • 1/4 cup

caster sugar

60g • 2 oz • 1/3 cup

maple syrup

75ml • 2<sup>1</sup>/<sub>2</sub> floz • 1/3 cup

applesauce

185g • 6<sup>1</sup>/<sub>2</sub> oz • 3/4 cup

vanilla extract

1/2 tsp

salt

1/4 tsp

self-raising flour

220g • 7<sup>3</sup>/<sub>4</sub> oz • 2 cups

cocoa powder

60g • 2 oz • 3/4 cup

baking powder

1/2 tsp

## Method

1. To make the filling, cream the butter and icing sugar in a bowl until pale, light and fluffy.
2. In a separate bowl, whip the double cream and then stir into the creamed mixture to combine. Spoon the cream filling into a piping bag fitted with a round nozzle, and leave it in the fridge to chill completely.
3. To make the cookies, mix the milk, lemon juice and bicarbonate of soda in a bowl, and then set aside.
4. In a separate large bowl, stir the flaxseed into water, and set aside for 5 minutes to thicken.
5. Whisk the oil, sugar, and maple syrup into the flaxseed mixture and then whisk in the applesauce, vanilla extract and salt. Add in the milk mixture and whisk until all the ingredients are combined.
6. Sift in the flour, cocoa powder and baking powder and mix together to form a smooth batter.
7. Place the batter in the fridge to chill for 20 minutes.
8. Preheat the oven to 180°C / 350°F / Gas 4.
9. Lightly grease two large baking trays.
10. Scoop heaped tablespoons of the batter onto the prepared baking trays 2<sup>1</sup>/<sub>2</sub> cm (1 inch) apart to allow room for the cookies to spread. Slightly spread the batter into a small disc shape using the back of a spoon.
11. Bake in the preheated oven for 10 to 15 minutes, or until the edges appear dry.
12. Leave to cool on the baking trays for 5 minutes, and then carefully transfer to a wire rack to cool completely.
13. Repeat this process, baking the cookies until all the batter has been used, there should be 48 in total.
14. Once completely cooled, pipe a generous amount of filling on the flat side of 24 cookies. Carefully top with the other 24 cookies and press down slightly.
15. Cover with cling film, and leave the cookies in the fridge for an hour before serving.



CAKES  
CUPCAKES & MUFFINS  
COOKIES & BISCUITS  
**TRAYBAKES & BARS**  
PASTRIES, PIES & TARTS  
BREADS

# Adzuki Bean Brownies



Prep: 20 mins

Bake: 1 hour

Makes: 10 to 12 squares

## Ingredients

ground flaxseed  
45g • 1½ oz • ⅓ cup + 2 tbsp

water  
135ml • 4½ floz • ½ cup + 1  
tbsp

cooked adzuki beans  
400g • 14 oz • 6 cups

sunflower oil  
75ml • 2½ floz • ⅓ cup

soft brown sugar  
200g • 7 oz • ¾ cup + 3 tbsp

cocoa powder  
60g • 2 oz • ¾ cup

ground almonds  
60g • 2 oz • ⅔ cup

gluten free baking powder  
1 tsp

vanilla extract  
1 tsp

dairy free dark chocolate  
100g • 3½ oz

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 cm (9 inch) square baking tin with baking paper.
3. Mix the flaxseed and water in a bowl and set aside to thicken.
4. Blend the adzuki beans in a food processor until a smooth paste is formed.
5. Add the flaxseed mixture, oil, sugar, cocoa, almonds, baking powder and vanilla extract to the food processor and blend until smooth and glossy.
6. Chop the chocolate into small chunks and add them to the mixture, then pulse until the chocolate is fully combined.
7. Spoon the batter into the prepared baking tin and spread evenly.
8. Bake in the preheated oven for 25 to 30 minutes. Cover the brownies with foil and return to the oven and continue to bake for another 30 minutes or until a toothpick inserted into the centre comes out with a few moist crumbs sticking to it. Set aside to cool.

# Apple Crumble Traybake

Prep: 45 mins

Bake: 45 mins

Serves: 6 to 8

## Ingredients

### For the Base

plain flour  
185g • 6 1/2 oz • 1 1/2 cups + 1  
tbsp

granulated sugar  
2 tbsp

salt  
1 tsp

butter, softened  
110g • 4 oz • 1/2 cup

### For the Filling

4 medium cooking apples

granulated sugar  
65g • 2 1/3 oz • 1/3 cup

ground cinnamon  
1/4 tsp

pinch of ground cardamom

pinch of grated nutmeg

cornflour  
2 tsp

lemon juice  
2 tbsp

raspberry jam  
80g • 2 3/4 oz • 1/4 cup

### For the Topping

plain flour  
60g • 2 oz • 1/2 cup

granulated sugar  
3 tbsp

pinch of salt

pinch of ground cinnamon

pinch of grated nutmeg

butter, softened  
60g • 2 oz • 1/4 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper. Then grease the baking paper and set aside.
3. To make the base, sift the flour, sugar and salt into a large bowl and mix together. Add the butter and rub in between your fingertips, until the mixture resembles breadcrumbs.
4. Put the mixture into the prepared baking tin and it spread out evenly, pressing it down firmly into the tin.
5. Bake in the preheated oven for 10 minutes or until golden around the edges.
6. To make the filling, peel, core, and coarsely chop the apples and add to a saucepan with a lid. Add the sugar, cinnamon, cardamom and nutmeg and simmer over a low heat, lifting the lid occasionally to stir, until the apples are tender.
7. Whisk the cornflour and lemon juice together in a small bowl, and then stir it into the apple filling. When the mixture thickens, remove from the heat and set aside to cool.
8. To make the topping, in a small bowl, mix the flour, sugar, salt, cinnamon, nutmeg and together. Rub the butter into the dry ingredients between your fingertips, until the mixture resembles small pebbles.
9. Spread an even layer of jam over the baked base, and then spread the apple filling on the jam. Scatter over with the crumble topping.
10. Bake in the preheated oven for 35 minutes or until golden.
11. Leave to cool completely in the baking tin before lifting out and cutting into squares to serve.



# Apple & Date Cake Bars

Prep: 25 mins

Bake: 45 mins

Makes: 8 to 10

## Ingredients

butter, softened

60g • 2 oz •  $\frac{1}{4}$  cup

soft brown sugar

40g •  $1\frac{1}{3}$  oz • 3 tbsp

self-raising wholemeal flour

140g • 5 oz •  $1\frac{1}{4}$  cups

chopped dates

40g •  $1\frac{1}{3}$  oz •  $\frac{1}{4}$  cup

applesauce

170ml •  $5\frac{2}{3}$  floz •  $\frac{2}{3}$  cup + 1

tbsp

bicarbonate of soda

$\frac{1}{2}$  tsp

hot water

1 tsp

almond flakes

2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. Cream the butter and sugar in a large bowl until pale, light and fluffy.
4. Add the flour, dates and applesauce to the creamed butter mixture and combine to form a batter.
5. Mix the bicarbonate of soda and hot water in a cup and add to the batter. Mix until combined.
6. Pour the batter into prepared baking tin and spread evenly, then sprinkle the almond flakes on top.
7. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the baking tin for 5 minutes, and then transfer to a wire rack. Cut into bars once completely cool.

# Apple & Figs Traybake



Prep: 15 mins

Bake: 1 hour

Makes: 18 squares

## Ingredients

ground flaxseed  
1 *tblsp*

apple juice  
150ml • 5 *floz* •  $\frac{2}{3}$  *cup*

soft brown sugar  
255g • 9 *oz* • 1 *cup* + 3 *tblsp*

sunflower oil  
220ml •  $7\frac{1}{3}$  *floz* •  $\frac{3}{4}$  *cup* + 3  
*tblsp*

ground cinnamon  
2 *tsp*

zest of 1 lemon

oats  
45g •  $1\frac{1}{2}$  *oz* •  $\frac{1}{2}$  *cup*

self-raising flour  
285g • 10 *oz* •  $2\frac{1}{2}$  *cups*

baking powder  
1 *tsp*

4 small to medium apples,  
peeled and diced

chopped dried figs  
100g •  $3\frac{1}{2}$  *oz* •  $\frac{2}{3}$  *cup*

demerara sugar  
50g •  $1\frac{3}{4}$  *oz* •  $\frac{1}{4}$  *cup*

## Method

1. Preheat the oven to 165°C / 325°F / Gas 3.
2. In a small bowl, stir the flaxseed into the apple juice, and then set aside for 5 minutes to thicken.
3. Line a 20 cm (8 inch) square baking tin with baking paper leaving a bit extra to cover the edges.
4. In a separate bowl, whisk the soft brown sugar, oil and thickened flaxseed mixture for 2 to 3 minutes.
5. Add the cinnamon, lemon zest and oats, and then sift in the flour and baking powder and stir gently until just combined, to form a batter.
6. Fold the apples and figs into the batter.
7. Pour the batter into the prepared baking tin and spread evenly, and then sprinkle with the demerara sugar.
8. Bake in the preheated oven for 60 minutes or until a toothpick inserted into the centre comes out clean.
9. Leave to cool in the baking tin, then lift out and slice into squares.

# Blackberry Traybake

Prep: 20 mins

Bake: 30 mins

Makes: 16 pieces

## Ingredients

### For the Cake

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

apple cider vinegar  
2 tsp

sunflower oil  
75ml • 2<sup>1</sup>/<sub>2</sub> floz • 1/4 cup + 1  
tbsp

vanilla extract  
2 tsp

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

light soft brown sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 1  
tbsp

baking powder  
3 tsp

frozen blackberries  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

### For the Icing

icing sugar  
200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

milk  
2 tbsp

vanilla extract  
1/2 tsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the cake, mix the milk and vinegar in a bowl, then set aside for 5 minutes to thicken.
4. In a separate large bowl, stir the oil, vanilla extract and the vinegar mixture together.
5. Sift the flour, sugar and baking powder into the wet mixture and mix thoroughly to form a batter, and then fold in the blackberries.
6. Pour the batter into the prepared baking tray.
7. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
8. Leave to cool in the baking tin for 10 minutes, then transfer to a wire rack.
9. To make the icing, mix the sugar, milk and vanilla extract together in a bowl, until smooth.
10. Drizzle the icing over the top of the traybake.

# Blondies

Prep: 15 mins

Bake: 35 mins

Makes: 12 pieces

## Ingredients

self-raising flour  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups  
baking powder  
1 tsp  
salt  
1/2 tsp  
chocolate (dark or milk)  
100g • 3<sup>1</sup>/<sub>2</sub> oz  
yogurt  
200g • 7 oz • 3/4 cup + 2 tbsp  
vanilla extract  
1 tsp  
honey  
2 tbsp  
light soft brown sugar  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 2/3 cup + 1  
tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a 23 cm (9 inch) square baking tin with baking paper.
3. Sift the flour, baking powder and salt into a bowl and mix together.
4. Roughly chop the chocolate and set aside.
5. Pour the yogurt into a separate bowl, and then thoroughly mix in the vanilla extract, honey and sugar.
6. Gently fold the dry ingredients into the wet mixture to form a batter, and then fold in the chocolate.
7. Pour the batter into the prepared baking tin and spread evenly.
8. Bake in the preheated oven for 30 to 35 minutes or until the top is firm and golden.
9. Leave to cool in the baking tin. Cut into pieces and serve.

## Variation - Festive Blondies

cranberries, fresh or frozen  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups  
zest of 1 large orange

At step 3, add the zest of one large orange, finely grated.

At step 4, replace the chocolate chips with cranberries.

## Variation - Butterscotch Blondies

butterscotch chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

At step 4, swap the dark or milk chocolate with the butterscotch chocolate. Roughly chop the butterscotch chocolate and set aside.

At step 6, fold in the butterscotch chocolate.

# Brownies

Prep: 20 mins

Bake: 40 mins

Makes: 16 to 20 squares

## Ingredients

butter

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1/2 cup + 1  
tbsp

chocolate, chopped

60g • 2 oz

vanilla extract

2 tsp

plain flour

290g • 10<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>3</sub> cups +  
1 tbsp

water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

cocoa powder

60g • 2 oz • 3/4 cup

baking powder

2 tsp

sugar

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. Melt the butter and chocolate in a small saucepan over a low heat, and stir together. Turn off the heat, and then mix in the vanilla extract.
4. In a separate saucepan, warm 40g (1<sup>1</sup>/<sub>3</sub> oz • 1/3 cup) of the flour and 1/3 of the water over a low heat, stirring to form a paste. Slowly stir in the remaining water ensuring no lumps are formed. Continue to stir on a low heat for 5 minutes, until the mixture is thick in consistency.
5. Add the flour mixture to the chocolate mixture, stir well to form a batter, and then set aside.
6. Sift the remaining flour, cocoa powder, baking powder and sugar into a large bowl and mix together.
7. Stir the batter mixture into the dry ingredients.
8. Pour the batter into the prepared baking tin.
9. Bake in the preheated oven for 40 minutes or until a toothpick inserted in the centre comes out with a few moist crumbs sticking to it.
10. Transfer to a wire rack and cool before cutting into squares.

# Caramel Bars

Prep: 25 mins

Bake: 45 mins

Makes: 10 to 12

## Ingredients

### For the Base

butter, softened  
225g • 8 oz • 1 cup

icing sugar  
105g • 3<sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

granulated sugar  
110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup + 1 tbsp

vanilla extract  
1 tbsp

plain flour, plus extra  
280g • 10 oz • 2<sup>1</sup>/<sub>3</sub> cups

### For the Caramel Sauce

butter  
120g • 4<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

light soft brown sugar  
120g • 4<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1  
tbsp

double cream  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the base, cream the butter, icing sugar and sugar using an electric mixer on a medium speed, until pale, light and fluffy. Then mix in the vanilla extract.
4. Add the flour to the creamed mixture and whisk on a low speed until a dough is formed. If the dough seems too sticky add 1 to 2 tbsp of flour until the dough comes together.
5. Add <sup>1</sup>/<sub>3</sub> of the dough into the prepared baking tin, pressing down firmly to the edges, to form a smooth even base. Place the remainder of the dough in the fridge.
6. Bake the base in the preheated oven for 20 minutes. Then set aside.
7. To make the caramel sauce, melt the butter and sugar in a saucepan over a low heat until the sugar has dissolved. Keep stirring the mixture to ensure it does not burn. Carefully add the cream and stir until the mixture bubbles.
8. Pour an even layer of the caramel over the baked base, leaving a little aside for decoration.
9. Crumble the reserved dough and scatter it evenly over the top of the caramel.
10. Return the baking tin to the oven and bake for a further 25 minutes or until the top is slightly golden and the caramel is bubbling.
11. Drizzle the remaining caramel sauce on top, and then transfer to a wire rack to cool for 2 hours.
12. Cut into slices and serve.

# Carrot Cake Traybake

Prep: 20 mins + chilling

Bake: 30 mins

Serves: 8 to 10

## Ingredients

### For the Cake

plain flour

255g • 9 oz • 2 cups + 2 tbsp

baking powder

1 tbsp

bicarbonate of soda

1 tsp

ground cinnamon

1 tbsp

ground nutmeg

1/2 tsp

salt

1 tsp

applesauce

125g • 4 1/3 oz • 1/2 cup

milk

240ml • 8 floz • 1 cup

vanilla extract

2 tsp

demerara sugar

170g • 6 oz • 3/4 cup

sunflower oil

110ml • 3 2/3 floz • 1/3 cup + 2  
tbsp

carrots, peeled and grated

240g • 8 1/2 oz

### For the Icing

butter, softened

50g • 1 3/4 oz • 1/4 cup

icing sugar

150g • 5 1/3 oz • 1 1/3 cups

orange extract

1 tbsp

zest of 1 orange

macadamia nuts, chopped

20g • 3/4 oz • 2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin.
3. To make the cake, mix the flour, baking powder, bicarbonate of soda, cinnamon, nutmeg and salt together in a large bowl.
4. In a separate bowl, whisk the applesauce, milk, vanilla extract, sugar and oil together.
5. Stir the dry ingredients into the wet mixture to form a batter, and then gently and evenly fold in the carrots.
6. Pour the batter into the prepared baking tin.
7. Bake in the preheated oven for 30 minutes or until a toothpick inserted comes out clean.
8. Transfer to a wire rack to cool completely.
9. To make the icing, cream the butter in a bowl until pale, light and fluffy.
10. Add the sugar, a little at a time, mixing thoroughly.
11. Add in the orange extract and orange zest and mix until smooth.
12. Place the icing in the fridge to chill for 30 minutes then spread a layer on top of the cooled cake.
13. Sprinkle the chopped nuts on top of the icing to decorate. Slice and serve.

# Cereal Bars

Prep: 15 mins

Bake: 1 hour

Makes: 10 to 15

## Ingredients

condensed milk

400g • 14 oz • 1<sup>1</sup>/<sub>4</sub> cups

oats

250g • 9 oz • 2<sup>1</sup>/<sub>2</sub> cups

unsalted peanuts

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

desiccated coconut

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

raisins

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 2  
tbsp

mixed seeds

125g • 4<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

## Method

1. Preheat the oven to 130°C / 250°F / Gas <sup>1</sup>/<sub>2</sub>.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin.
3. Pour the condensed milk into a saucepan and warm over a low heat.
4. Crush the oats coarsely, and roughly chop the peanuts.
5. Stir the oats, peanuts, desiccated coconut, raisins and mixed seeds together in a large bowl. Pour the condensed milk into the dry mixture and fold it in gently.
6. Pour the batter into the prepared baking tin and spread evenly.
7. Bake in the preheated oven for 50 to 60 minutes.
8. Leave to cool for 15 minutes then cut into equal size bars while still slightly warm.



# Cherry & Chocolate Chewy Cereal Bars

Prep: 20 mins

Bake: 20 mins

Makes: 10 to 12

## Ingredients

### For the Bars

peanut butter  
85g • 3 oz •  $\frac{1}{3}$  cup

maple syrup  
80g •  $2\frac{3}{4}$  oz •  $\frac{1}{4}$  cup

vanilla extract  
1 tsp

puffed rice or puffed millet  
30g • 1 oz • 1 cup

oats  
120g •  $4\frac{1}{4}$  oz •  $1\frac{1}{4}$  cups

sea salt  
 $\frac{1}{4}$  tsp

milk  
60ml • 2 floz •  $\frac{1}{4}$  cup

dried cherries, chopped  
95g •  $3\frac{1}{3}$  oz •  $\frac{2}{3}$  cup

chocolate, chopped  
50g •  $1\frac{3}{4}$  oz

chia seeds  
2 tbsp

### For the Drizzle

chocolate, chopped  
35g •  $1\frac{1}{4}$  oz

butter  
 $\frac{1}{2}$  tsp

## Method

1. Preheat the oven to 150°C / 300°F / Gas 2.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the bars, stir the peanut butter, maple syrup and vanilla extract together in a large bowl, mixing until smooth.
4. Add the puffed rice or puffed millet, oats and salt to the peanut butter mixture and stir until all the ingredients are well coated, thick and sticky.
5. Add in the milk and mix well. Then fold in the cherries, chocolate, and chia seeds.
6. Pour the mixture into the prepared baking tin and spread evenly. Press the mixture down firmly into the tin.
7. Bake in the preheated oven for 20 minutes.
8. Leave to cool on a wire rack.
9. To make the drizzle, melt the chocolate and butter in a saucepan over a low heat and stir until smooth. Drizzle the chocolate over the bars.
10. Place the wire rack in the fridge for 30 minutes for the chocolate to harden. Then cut into bars.

# Chocolate Chip Oatmeal Bars

Prep: 20 mins

Bake: 30 mins

Makes: 10 to 12

## Ingredients

muscovado sugar  
170g • 6 oz •  $\frac{3}{4}$  cup + 1 tbsp  
butter, softened  
225g • 8 oz • 1 cup  
vanilla extract  
2 tsp  
plain flour  
175g •  $6\frac{1}{4}$  oz •  $1\frac{1}{2}$  cups  
oats  
35g •  $1\frac{1}{4}$  oz •  $\frac{1}{3}$  cup  
baking powder  
 $1\frac{1}{2}$  tsp  
salt  
 $\frac{1}{4}$  tsp  
milk  
90ml • 3 floz •  $\frac{1}{3}$  cup  
chocolate chips  
125g •  $4\frac{1}{3}$  oz •  $\frac{3}{4}$  cup

## Method

1. Preheat the oven to 175°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. Cream the sugar, butter and vanilla extract in a large bowl using an electric mixer for 1 minute until pale, light and fluffy.
4. In a separate bowl, mix the flour, oats, baking powder and salt together.
5. Add the dry ingredients to the creamed mixture, and then pour in the milk and beat, starting on a low speed and gradually changing to a medium speed for 15 seconds or until the dough is just coming together.
6. Fold 100g ( $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup + 1 tbsp) of the chocolate chips into the dough.
7. Place the dough in the prepared baking tin and press it evenly to cover the base of the tin to the edges. Sprinkle the remaining chocolate chips on top of the dough.
8. Bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out mostly clean, and the edges are golden and crackled.
9. Leave to cool in the baking tin before removing and slicing into bars.
10. The chocolate chip bars can be stored at room temperature by lightly covering with foil, or alternatively in the fridge.

# Chocolate Crunch

Prep: 10 mins

Bake: 35 mins

Serves: 12 to 15

## Ingredients

plain flour

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 1 tbsp

self-raising flour

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 2 tbsp

cocoa powder

3 tbsp

sugar, plus extra

200g • 7 oz • 1 cup

butter

200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 x 25 cm (8 x 10 inch) baking tray.
3. Mix both flours, cocoa powder and sugar together in a large bowl.
4. Melt the butter in a small saucepan over a low heat.
5. Pour the butter into the dry ingredients and mix well until a soft dough like consistency is formed.
6. Place the dough in the prepared baking tray and spread evenly.
7. Bake in the preheated oven for 35 minutes or until the top appears soft and the edges are slightly crisp.
8. Transfer to a wire rack, and while the bake is still warm, use the back of a fork to make diagonal soft indents for decoration.
9. Lightly sprinkle the top with sugar and cut into slices before it completely cools and hardens.
10. Leave to cool for 1 hour until firm.

# Chocolate Squares with Fudge Icing

Prep: 20 mins + cooling

Bake: 20 mins

Makes: 24

## Ingredients

### For the Squares

self-raising flour  
225g • 8 oz • 2 cups

unsweetened cocoa powder  
30g • 1 oz •  $\frac{1}{3}$  cup

oats  
135g • 4  $\frac{3}{4}$  oz • 1  $\frac{1}{3}$  cups

butter  
225g • 8 oz • 1 cup

light soft brown sugar  
225g • 8 oz • 1 cup + 1 tbsp

### For the Icing

butter  
75g • 2  $\frac{2}{3}$  oz •  $\frac{1}{3}$  cup

light soft brown sugar  
75g • 2  $\frac{2}{3}$  oz •  $\frac{1}{3}$  cup

milk  
2 tbsp

icing sugar  
225g • 8 oz • 2 cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 x 33 cm (9 x 13 inch) baking tin.
3. To make the squares, sift the flour and cocoa into a bowl, and then mix in the oats.
4. Melt the butter and sugar in a small saucepan over a low heat.
5. Add the melted butter mixture to the dry ingredients and mix well.
6. Pour the mixture evenly into the prepared baking tin. Press down lightly and smooth over the top.
7. Bake in the preheated oven for 15 to 20 minutes or until golden.
8. Leave to cool in the baking tin.
9. To make the icing, put the butter, sugar and milk in a saucepan over a gentle heat and stir until the butter and sugar melt into the milk.
10. Sift the icing sugar into a bowl and beat in the butter mixture until smooth.
11. Spread the icing onto the cooled base.
12. Leave to cool for 15 minutes then cut into 24 pieces.

# Dairy Free Blondies

V

Prep: 20 mins

Bake: 30 mins

Makes: 9 squares

## Ingredients

dairy free margarine, melted  
115g • 4 oz •  $\frac{1}{2}$  cup

light soft brown sugar  
215g •  $7\frac{1}{2}$  oz • 1 cup

silken tofu, pureed  
90g •  $3\frac{1}{4}$  oz

vanilla extract  
1 tsp

plain flour  
150g •  $5\frac{1}{3}$  oz •  $1\frac{1}{4}$  cups

baking powder  
1 tsp

bicarbonate of soda  
 $\frac{1}{2}$  tsp

salt  
 $\frac{1}{4}$  tsp

dairy free dark chocolate  
chips  
85g • 3 oz •  $\frac{1}{2}$  cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. In a large bowl, whisk the margarine, sugar, tofu, and vanilla extract together.
4. Add the flour, baking powder, bicarbonate of soda and salt to the tofu mixture, and mix until just combined, to form a batter. Then fold in the chocolate chips.
5. Pour the batter into the prepared baking tin and spread evenly.
6. Bake in the preheated oven for 25 to 30 minutes, until the edges are browned and pulling away from the baking tin, and a toothpick inserted into the centre comes out with just a few crumbs.
7. Leave to cool in the baking tin before cutting into 9 squares.

## Variation - Peanut Butter Blondies

V

smooth peanut butter  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 1  
tbsp

At step 3, whisk the peanut butter, butter, sugar, tofu and vanilla together in a bowl. Then follow the rest of the recipe.

# Digestive Biscuit Bars

Prep: 10 mins + cooling

Bake: 12 mins

Makes: 16 to 20

## Ingredients

digestive biscuits, crumbed  
170g • 6 oz

desiccated coconut  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups

butter, melted  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

condensed milk  
400g • 14 oz • 1<sup>1</sup>/<sub>4</sub> cups

milk chocolate  
175g • 6<sup>1</sup>/<sub>4</sub> oz

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. In a bowl mix the biscuit crumbs and desiccated coconut together.
4. Pour the butter and condensed milk into the biscuit mixture and mix until combined.
5. Spoon the mixture into the prepared baking tin and press evenly to cover the base.
6. Bake in the preheated oven for 10 to 12 minutes.
7. Leave to cool in the baking tin.
8. Melt the milk chocolate in a heatproof bowl over a pot of boiling water. Stir the chocolate until it is completely melted and smooth.
9. Spread the melted chocolate over the cooled bake then place in the fridge to chill for 30 minutes. Then cut into squares.

# Flapjacks

Prep: 10 mins

Bake: 25 mins

Makes: 12

## Ingredients

oats

250g • 9 oz • 2<sup>1</sup>/<sub>2</sub> cups

butter, melted

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1/2 cup + 1  
tbsp

soft brown sugar

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1/2 cup + 1  
tbsp

golden syrup

3 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. In a large bowl, mix the oats, butter, sugar and syrup together.
4. Spoon the mixture into the prepared baking tin. Press the mixture evenly into the base and corners of the tin, and then score the mixture into 12 squares.
5. Bake in the preheated oven for 20 to 25 minutes or until golden brown.
6. Leave to cool in the baking tin for 15 minutes then cut into squares.

# Fruit & Nut Bars



Prep: 15 mins + cooling

Bake: 25 mins

Makes: 20 to 24

## Ingredients

golden syrup

60g • 2 oz • 3 tbsp

maple syrup

80g • 2<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

coconut flour

3 tbsp

peanut butter

1<sup>1</sup>/<sub>2</sub> tbsp

salt

1/4 tsp

pistachios

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

almonds

45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/3 cup

brazil nuts

35g • 1<sup>1</sup>/<sub>4</sub> oz • 1/4 cup

pecans

35g • 1<sup>1</sup>/<sub>4</sub> oz • 1/3 cup

cashews

35g • 1<sup>1</sup>/<sub>4</sub> oz • 1/3 cup

goji berries

40g • 1<sup>1</sup>/<sub>3</sub> oz • 1/3 cup

dried cranberries

40g • 1<sup>1</sup>/<sub>3</sub> oz • 1/3 cup

mixed dried fruit

40g • 1<sup>1</sup>/<sub>3</sub> oz • 1/4 cup

coconut flakes

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a 23 x 33 cm (9 x 13 inch) baking tray with baking paper.
3. In a large bowl, stir the golden syrup, maple syrup, coconut flour, peanut butter, and salt together.
4. Roughly chop the pistachios, almonds, brazil nuts, pecans, cashews, goji berries, cranberries and the mixed dried fruit and add to the maple syrup mixture.
5. Add in the coconut flakes and mix thoroughly until all ingredients are combined.
6. Spread the mixture evenly in the prepared baking tray, and then press it down.
7. Bake in the preheated oven for 20 to 25 minutes.
8. Leave to cool in the baking tray for approximately 1 to 1<sup>1</sup>/<sub>2</sub> hours then place in the fridge for an hour.
9. Cut into bars and serve.



# Fruity Oat Bars

Prep: 15 mins

Bake: 25 mins

Makes: 16

## Ingredients

oats  
420g • 15 oz • 4<sup>1</sup>/<sub>4</sub> cups

plain flour  
210g • 7<sup>1</sup>/<sub>3</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

wholemeal flour  
70g • 2<sup>1</sup>/<sub>2</sub> oz • 2<sup>2</sup>/<sub>3</sub> cup

ground cinnamon  
1 tsp

bicarbonate of soda  
1/2 tsp

salt  
1/2 tsp

orange juice  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • 1/3 cup + 2  
tbsp

ground flaxseed  
3 tbsp

vanilla extract  
1 tsp

sunflower oil  
110ml • 3<sup>2</sup>/<sub>3</sub> floz • 1/3 cup + 2  
tbsp

honey  
230g • 8<sup>1</sup>/<sub>4</sub> oz • 2/3 cup

agave nectar  
90g • 3<sup>1</sup>/<sub>4</sub> oz • 1/4 cup

sesame seeds  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/2 cup

sunflower seeds  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/2 cup

dried cranberries  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 2  
tbsp

mixed dried fruit, chopped  
200g • 7 oz • 1 cup + 2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. In a large bowl, mix the oats, both flours, cinnamon, bicarbonate of soda and salt together.
4. In a separate bowl, whisk the orange juice and flaxseed together, and then pour in the vanilla extract, oil, honey and agave nectar and mix until smooth.
5. Form a well in the centre of the dry ingredients, pour in the wet mixture and stir together to form a dough. Then fold in the sesame seeds, sunflower seeds, cranberries and dried fruit.
6. Place the dough into the prepared baking tray and evenly spread out to the edges of the tray.
7. Bake in the preheated oven for 25 minutes or until the top is golden and firm.
8. Transfer to a wire rack to cool. Then cut into bars.

# Fudgy Chocolate Brownies

Prep: 20 mins

Bake: 25 mins

Makes: 12 to 16 squares

## Ingredients

butter

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

dark chocolate

200g • 7 oz

self-raising flour

170g • 6 oz • 1<sup>1</sup>/<sub>2</sub> cups

cocoa powder

1 tbsp

caster sugar

180g • 6<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 3  
tbsp

instant coffee (optional)

1 tsp

pinch of salt

milk

230ml • 7<sup>2</sup>/<sub>3</sub> floz • 1 cup

vanilla essence

2 tsp

pecans (optional)

85g • 3 oz • <sup>3</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. Melt the butter and 150g (5<sup>1</sup>/<sub>3</sub> oz) of the chocolate in a bowl over a pot of boiling water, and then set aside to cool slightly.
4. Sift the flour and cocoa powder into a large bowl, then add the sugar, instant coffee (if it is being used) and salt.
5. Stir in the milk, vanilla essence and butter mixture until a batter is formed.
6. Roughly chop the remaining chocolate and pecans (if they are being used) and fold into the batter, reserving a few pecans for the top.
7. Pour the batter into the prepared baking tin and spread out evenly. Sprinkle over the remaining pecans.
8. Bake in the preheated oven for 25 minutes and until a toothpick inserted into the centre comes out with a few sticky crumbs. Leave to cool, then cut into squares.

# Ginger Blondies

Prep: 20 mins

Bake: 30 mins

Makes: 12

## Ingredients

yogurt  
2 *tblsp*

apple cider vinegar  
1 *tsp*

dark muscovado sugar  
255g • 9 oz • 1 *cup* + 3 *tblsp*

butter, softened  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> *cup*

treacle  
85g • 3 oz • <sup>1</sup>/<sub>4</sub> *cup*

ground ginger  
2 *tsp*

vanilla extract  
2 *tsp*

plain flour  
125g • 4 <sup>1</sup>/<sub>3</sub> oz • 1 *cup* + 1 *tblsp*

wholemeal flour  
125g • 4 <sup>1</sup>/<sub>3</sub> oz • 1 *cup* + 2 *tblsp*

baking powder  
1 *tsp*

bicarbonate of soda  
<sup>1</sup>/<sub>4</sub> *tsp*

salt  
1 *tsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 x 30 cm (8 x 12 inch) baking tin.
3. Pour the yogurt and vinegar into a small bowl and stir together then set aside.
4. In a separate bowl, mix the sugar, butter and treacle with an electric or hand whisk until the mixture is creamy. Then mix in the ginger, vanilla extract and the yogurt mixture.
5. In a separate large bowl, mix both flours, baking powder, bicarbonate of soda and salt together.
6. Add the dry ingredients in small batches to the wet mixture, mixing well after each addition.
7. Pour the batter into the prepared baking tin and spread it out evenly.
8. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the centre comes out clean.
9. Leave to cool completely in the baking tin, before cutting into squares.

# Granola



Prep: 25 mins

Bake: 45 mins

Serves: 15

## Ingredients

oats

420g • 15 oz • 4 <sup>1</sup>/<sub>4</sub> cups

pecans, roughly chopped

85g • 3 oz • <sup>3</sup>/<sub>4</sub> cup

almonds, roughly chopped

90g • 3 <sup>1</sup>/<sub>4</sub> oz • <sup>2</sup>/<sub>3</sub> cup

coconut flakes

50g • 1 <sup>3</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

wholemeal flour

70g • 2 <sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

salt

<sup>1</sup>/<sub>2</sub> tsp

ground cinnamon

1 tsp

melted coconut oil

170ml • 5 <sup>2</sup>/<sub>3</sub> floz • <sup>2</sup>/<sub>3</sub> cup + 1

tbsp

maple syrup

175g • 6 <sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 1

tbsp

vanilla extract

1 tsp

## Method

1. Preheat the oven to 150°C / 300°F / Gas 2.
2. Line a baking tray with baking paper.
3. Mix the oats, pecans, almonds, coconut flakes, flour, salt, and cinnamon together in a large bowl, and then set aside.
4. In a separate bowl, stir the coconut oil, maple syrup, and vanilla extract together, until smooth.
5. Pour the coconut oil mixture over the dry ingredients and stir thoroughly to combine.
6. Spread the mixture in a thin even layer on the prepared baking tray.
7. Bake in the preheated oven for 45 minutes turning the mixture every 15 minutes.
8. Leave to cool.
9. The granola can be stored in an airtight container.

# Granola Bars

Prep: 20 mins

Bake: 30 mins

Makes: 10 to 12

## Ingredients

almonds, blanched and chopped  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/2 cup

oats  
250g • 9 oz • 2 1/2 cups

mixed seeds  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

honey  
100g • 3 1/2 oz • 1/4 cup + 1  
tbsp

smooth peanut butter  
100g • 3 1/2 oz • 1/3 cup + 1  
tbsp

10 dates, pitted

warm water  
100ml • 3 1/3 floz • 1/3 cup + 1  
tbsp

ground flaxseed  
3 tbsp

ground cinnamon  
1 tsp

dried cranberries  
25g • 1 oz • 1/4 cup

raisins  
25g • 1 oz • 2 tbsp

dried apricots, chopped  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) square baking dish.
3. Spread the almonds, oats and mixed seeds evenly on a large baking tray.
4. Bake in the preheated oven for 12 to 15 minutes, or until golden, stirring halfway through. Set aside.
5. Gently warm the honey and peanut butter in a small saucepan, over a low heat, while stirring together. Then remove from the heat.
6. Blend the dates and water to form a smooth paste, then stir the paste into the honey mixture and leave to cool.
7. Transfer the toasted oat mixture into a large bowl and add the flaxseed and cinnamon, and then stir in the cranberries, raisins and apricots.
8. Add the honey mixture and stir together well.
9. Spoon the mixture into the prepared baking dish and press down evenly.
10. Bake in the preheated oven for 15 minutes, or until golden and set.
11. Leave to cool slightly, then turn out onto a board and cut into squares. Leave to cool completely.
12. The bars can be stored in an airtight container.

# Layer Fruit Bars

Prep: 15 mins

Bake: 20 mins

Makes: 12 to 16

## Ingredients

butter

115g • 4 oz •  $\frac{1}{2}$  cup

oats

115g • 4 oz • 1 cup + 2 tbsp

glace cherries

55g • 2 oz •  $\frac{1}{4}$  cup

raisins

115g • 4 oz •  $\frac{2}{3}$  cup

chocolate chips

55g • 2 oz •  $\frac{1}{3}$  cup

desiccated coconut

55g • 2 oz •  $\frac{1}{2}$  cup

condensed milk

400g • 14 oz •  $1\frac{1}{4}$  cups

## Method

1. Preheat the oven to 160°C / 320°F / Gas 3.
2. Melt the butter in a saucepan, over a low heat.
3. Pour the melted butter into a shallow 23 x 33 cm (9 x 13 inch) baking tray, and then sprinkle the oats evenly over the melted butter.
4. Chop the glace cherries and sprinkle them with the raisins and chocolate chips over the oats. Top the mixture with the desiccated coconut then evenly pour the condensed milk all over.
5. Bake in the preheated oven for 20 minutes or until golden brown.
6. Leave to cool slightly in the tray then cut into bars while it is still warm.
7. Transfer to a wire rack and cool completely.

# Lemon Bars

Prep: 20 mins + cooling

Bake: 35 mins

Makes: 24 to 30

## Ingredients

### For the Crust

butter, softened  
170g • 6 oz •  $\frac{3}{4}$  cup  
granulated sugar  
100g • 3 $\frac{1}{2}$  oz •  $\frac{1}{2}$  cup  
milk  
60ml • 2 floz •  $\frac{1}{4}$  cup  
plain flour  
240g • 8 $\frac{1}{2}$  oz • 2 cups  
salt  
 $\frac{1}{2}$  tsp

### For the Filling

lemon juice, cold  
180ml • 6 floz •  $\frac{3}{4}$  cup  
cornflour  
55g • 2 oz •  $\frac{1}{2}$  cup  
coconut cream  
400ml • 13 $\frac{1}{2}$  floz • 1 $\frac{2}{3}$  cups  
granulated sugar  
150g • 5 $\frac{1}{3}$  oz •  $\frac{3}{4}$  cup  
lemon zest  
2 tbsp  
lemon extract  
1 tsp  
salt  
 $\frac{1}{2}$  tsp  
pinch of ground turmeric  
(optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 23 x 33 cm (9 x 13 inch) baking tin with baking paper.
3. To make the crust, cream the butter and sugar in a large bowl until pale, light and fluffy. Add the milk and beat until just combined.
4. Add the flour in batches of 60g (2 oz •  $\frac{1}{2}$  cup) at a time to the wet mixture, beating after each addition. Sprinkle the salt over the last batch of flour, and then add to the wet mixture and beat again until a thick dough is formed.
5. Mix the dough together using a spoon and spread evenly into the prepared baking tin.
6. Bake in the preheated oven for 20 minutes or until the edges of the crust begin to pull away from the sides of the baking tin.
7. To make the filling, whisk the lemon juice and cornflour together in a small bowl. Set aside.
8. In a saucepan warm the coconut cream, sugar, lemon zest, lemon extract, salt and turmeric (if it is being used), over a medium heat and stir frequently. Continue to stir for a few minutes until the sugar and coconut cream have dissolved.
9. When the mixture starts to simmer, pour in the cornstarch mixture and continue to stir for another minute until the mixture becomes thick and glossy, then remove from the heat.
10. Spread the prepared filling over the baked crust and smooth out the top.
11. Bake for an additional 15 minutes until the filling becomes bubbly around the edges of the baking tin.
12. Leave to cool in the baking tin for 15 minutes, and then transfer to a wire rack to cool and thicken.
13. Slice into bars and serve.

# Lemon Drizzle Cake Bars

Prep: 20 mins

Bake: 25 mins

Makes: 12 to 16

## Ingredients

### For the Cake

plain flour  
140g • 5 oz • 1 cup + 3 tbsp

sugar  
120g • 4 1/4 oz • 1/2 cup + 2  
tbsp

baking powder  
1 tsp

bicarbonate of soda  
1/2 tsp

yogurt  
150g • 5 1/3 oz • 2/3 cup

sunflower oil  
60ml • 2 floz • 1/4 cup

lemon zest  
1/2 tbsp

### For the Drizzle

maple syrup  
1 tbsp

lemon juice  
2 tbsp

### For the Icing

icing sugar  
55g • 2 oz • 1/2 cup

lemon juice  
2 tbsp

dried lemon slices and finely  
grated zest (optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the cake, sift the flour, sugar, baking powder, bicarbonate of soda into a large bowl and mix together.
4. Add the yogurt, oil and lemon zest to the dry ingredients and stir together to form a batter.
5. Pour the batter into the prepared baking tin and spread evenly.
6. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre comes out clean and the cake is golden brown and spongy.
7. Leave the cake to cool slightly in the baking tin for 2 minutes, and then while it is still warm, poke a few holes in it using a toothpick.
8. To make the drizzle, mix the maple syrup and lemon juice together in a bowl.
9. Pour the drizzle over the cake and spread evenly using a pastry brush, and then leave to cool.
10. To make the icing, mix the icing sugar and lemon juice together in a bowl, until the mixture is thick and runny.
11. Pour the icing evenly on top of the cooled cake and leave it to set.
12. Cut the cake into squares and decorate with dried lemon slices or zest (if they are being used).



# Maple & Cranberry Granola



Prep: 20 mins

Bake: 30 mins

Serves: 12 to 15

## Ingredients

maple syrup  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • 1/2 cup

caster sugar  
2 tbsp

sunflower oil  
2 tbsp

vanilla extract  
1/2 tsp

oats  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 5 cups

mixed seeds  
175g • 6<sup>1</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

pecans, chopped  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

almonds  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

almond flakes  
25g • 1 oz • 1/4 cup

desiccated coconut  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 2/3 cup

pinch of salt

ground cinnamon  
2 tsp

dried cranberries  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line two large roasting trays with baking paper and set aside.
3. In a large bowl, mix the maple syrup, sugar, oil and vanilla extract together. Then add in the oats, mixed seeds, pecans, almonds, almond flakes, desiccated coconut, salt and cinnamon. Mix together well, ensuring the granola is evenly coated and moistened.
4. Spread the granola evenly in the roasting trays, and then bake in the preheated oven for 20 to 30 minutes or until the granola is golden, stirring every 10 minutes.
5. Leave to cool completely in the trays, and then mix in the cranberries.
6. Store the granola in an airtight container for up to a month.

# Mixed Seed Bars

Prep: 20 mins + chilling

Bake: 12 mins

Makes: 12 to 16

## Ingredients

oats

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup

buckwheat flakes

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup

mixed seeds

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

peanuts

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

almonds

70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

dates, chopped

115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

raisins

45g • 1<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>4</sub> cup

chopped apricots

30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

smooth peanut butter

105g • 3<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

honey

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>4</sub> cup + 1  
tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Spread the oats, buckwheat flakes and seeds evenly onto a baking tray.
3. On a separate tray spread the peanuts and almonds.
4. Bake the oats, buckwheat flakes and seeds in the preheated oven for 12 minutes and bake the peanuts and almonds for 10 minutes, or until they are slightly golden and very lightly roasted. Leave to cool for a few minutes then coarsely chop the peanuts and almonds.
5. Line a 20 cm (8 inch) square baking tray with baking paper.
6. Mix the oats, buckwheat flakes, seeds, chopped nuts, dates, raisins and apricots together, in a large bowl.
7. Warm the peanut butter and honey in a saucepan over a low heat, until the mixture is runny. Mix together and then pour it into the dry ingredients. Mix thoroughly until all of the ingredients are well coated.
8. Spoon the mixture onto the prepared baking tray, and spread it evenly while pressing down firmly.
9. Place in the freezer to chill for 30 minutes then remove and cut into bars.

# Nutty Flapjacks

Prep: 10 mins

Bake: 20 mins

Makes: 20 squares

## Ingredients

butter

340g • 12 oz • 1<sup>1</sup>/<sub>2</sub> cups

demerara sugar

225g • 8 oz • 1 cup

golden syrup

2 tbsp

pinch of salt

oats

455g • 1 lb • 4<sup>1</sup>/<sub>2</sub> cups

ground almonds

170g • 6 oz • 1<sup>3</sup>/<sub>4</sub> cups

almond flakes

170g • 6 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 x 30 cm (8 x 12 inch) baking tin.
3. Melt the butter, sugar and golden syrup in a large saucepan over a low heat, stirring continuously. Then remove from the heat.
4. Stir the salt, oats and the butter mixture together in a large bowl, and then fold in the ground and flaked almonds.
5. Spoon the mixture into the prepared baking tin and spread evenly onto the base and press it down firmly.
6. Bake in the preheated oven for 20 minutes or until golden.
7. Leave to cool in the baking tin slightly, and then lightly score into squares and leave to cool completely.
8. Once the flapjack has cooled, cut into squares.

# Peanut Butter Breakfast Bars

Prep: 30 mins

Bake: 25 mins

Makes: 14

## Ingredients

butter  
55g • 2 oz • 1/4 cup

oats  
240g • 8 1/2 oz • 2 1/2 cups

brown sugar  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

maple syrup  
120ml • 4 floz • 1/2 cup

peanut butter  
100g • 3 1/2 oz • 1/3 cup + 1  
tbsp

vanilla extract  
2 tsp

puffed rice  
25g • 1 oz • 1 cup

plain flour  
40g • 1 1/3 oz • 1/3 cup

roasted peanuts  
30g • 1 oz • 1/4 cup

melted chocolate to taste

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a 20 cm (8 inch) square baking tin with baking paper.
3. Melt the butter in a saucepan over a medium heat and stir continuously. Then add the oats and mix until they are well coated.
4. Stir the sugar, maple syrup and peanut butter into the mixture, until the ingredients are melted and combined.
5. Remove the saucepan from heat, and then mix in the vanilla extract, puffed rice, flour and peanuts. The mixture may appear sticky.
6. Spoon the mixture into the prepared baking tin and press it into the base firmly and evenly.
7. Bake in the preheated oven for 15 to 25 minutes or until golden brown.
8. Leave to cool in the baking tin for 5 minutes, and then cut into 12 slices.
9. Drizzle the melted chocolate on top of the bars and place in the fridge to chill for 10 minutes.
10. The bars can be stored at room temperature in an air-tight container.

## Variation - Chocolate Chip Breakfast Bars

dried fruit, chopped  
chocolate chips  
40g • 1 1/3 oz • 1/4 cup

At step 5, remove from the heat and add the vanilla extract, puffed rice, flour, dried fruit and chocolate chips, then mix until combined and sticky.

# Pecan Bars

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Prep: 15 mins + chilling

Bake: 20 mins

Makes: 16

## Ingredients

### For the Shortbread

dairy free margarine  
110g • 4 oz •  $\frac{1}{2}$  cup

plain flour  
210g •  $7\frac{1}{3}$  oz •  $1\frac{3}{4}$  cups

granulated sugar  
55g • 2 oz •  $\frac{1}{4}$  cup

salt  
 $\frac{1}{4}$  tsp

### For the Filling

brown sugar  
55g • 2 oz •  $\frac{1}{4}$  cup

granulated sugar  
40g •  $1\frac{1}{3}$  oz • 3 tbsp

dairy free margarine  
55g • 2 oz •  $\frac{1}{4}$  cup

agave nectar  
85g • 3 oz •  $\frac{1}{4}$  cup

soya milk  
2 tbsp

pecans, toasted and roughly  
chopped  
230g •  $8\frac{1}{4}$  oz • 2 cups

vanilla extract  
1 tsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper, allowing it to hang over the edges.
3. To make the shortbread, put the margarine, flour, sugar and salt into a food processor and pulse until the mixture is crumbly.
4. Spoon the mixture into the prepared baking tin and press it down firmly and evenly to cover the base.
5. Bake in the preheated oven for 20 minutes or until light golden.
6. Leave to cool in the baking tin.
7. To make the filling, put both of the sugars, margarine, agave and milk into a saucepan and bring to the boil over a low to medium heat. Then reduce the heat and allow the mixture to simmer for 5 minutes.
8. Remove from the heat and add in the pecans and vanilla extract.
9. Spread the filling evenly on top of the shortbread.
10. Once the filling has completely cooled, place in the fridge for 2 to 3 hours or overnight until the filling has set.
11. Cut into bars before serving.

# Pistachio, Apricot & Dark Chocolate Bars

Prep: 20 mins

Bake: 1 hour

Makes: 18

## Ingredients

plain flour  
255g • 9 oz • 2 cups + 2 tbsp

oats  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

dark soft brown sugar  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1 cup

ground cinnamon  
1/2 tsp

salt  
1/2 tsp

unsalted butter, chilled and  
cut into 1/2 inch cubes  
225g • 8 oz • 1 cup

pistachios, chopped  
115g • 4 oz • 1 cup

diced dried apricots  
65g • 2<sup>1</sup>/<sub>3</sub> oz • 1/2 cup

dark chocolate chips  
85g • 3 oz • 1/2 cup

apricot jam  
425g • 15 oz • 1<sup>1</sup>/<sub>4</sub> cups

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Line a 23 x 33 cm (9 x 13 inch) baking tray with baking paper.
3. In a large bowl, mix the flour, oats, sugar, cinnamon, and salt together using an electric mixer on a low speed.
4. Add the butter to the dry ingredients and mix on a medium speed for 3 minutes, until the butter is mostly blended and the mixture appears moist and begins to come together to form a crumb mixture. Add in the pistachios.
5. In a separate bowl, mix the apricots and chocolate chips into 1<sup>1</sup>/<sub>2</sub> cups of the crumb mixture. Place the mixture in the fridge to chill.
6. Spoon the remaining crumb mixture into the prepared baking tray and press evenly into the base.
7. Bake in the preheated oven for 25 minutes.
8. Leave the crumble to cool in the baking tray for 20 minutes, and then spread the apricot jam evenly over the top.
9. Take the reserved crumb mixture from the fridge and sprinkle it over the apricot jam, gently pressing it down.
10. Return the baking tray to the oven and bake for an additional 35 minutes or until lightly browned and the fruit is bubbling.
11. Leave to cool completely in the baking tray then slice into 18 bars.

# Plum & Cinnamon Oat Slices

Prep: 25 mins

Bake: 25 mins

Makes: 15

## Ingredients

plums  
455g • 1 lb

ground cinnamon  
1½ tsp

granulated sugar  
3 tbsp

plain flour  
285g • 10 oz • 2⅓ cups

oats  
145g • 5¼ oz • 1½ cups

baking powder  
2 tsp

salt  
1 tsp

butter  
225g • 8 oz • 1 cup

light soft brown sugar  
115g • 4 oz • ½ cup + 1 tbsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease and line a 15 x 25 cm (6 x 10 inch) baking tin with baking paper.
3. Wash, destone and thinly slice the plums. Place the plums in a bowl with the cinnamon and sugar, and mix together.
4. In a separate bowl, mix the flour, oats, baking powder and salt together.
5. Melt the butter and light soft brown sugar in a saucepan over a medium heat, until the mixture is combined.
6. Pour the melted butter mixture into the dry ingredients and mix until a crumbly texture forms.
7. Spoon half of the oat mixture into the prepared baking tin and spread evenly into the base.
8. Place the sliced plums on top of the mixture, and then top the plums evenly with the remaining oat mixture, and press it down well.
9. Bake in the preheated oven for 20 to 25 minutes.
10. Leave to cool in baking tin then cut into slices.

# Pumpkin Cheesecake Squares

Prep: 30 mins + chilling

Bake: 1 hour 20 mins

Makes: 16 to 20

## Ingredients

### For the Crust

plain flour  
140g • 5 oz • 1 cup + 3 tbsp

sunflower oil  
75ml • 2½ floz • ¼ cup + 1  
tbsp

icing sugar  
70g • 2½ oz • ⅔ cup

pinch of salt

### For the Cheesecake

cashews, soaked overnight &  
drained  
170g • 6 oz • 1½ cups

soya yogurt  
285g • 10 oz • 1¼ cups

pumpkin puree  
225g • 8 oz

brown sugar  
125g • 4⅓ oz • ½ cup + 1  
tbsp

juice of 1 lemon

maple syrup  
2 tbsp

cornflour  
2 tbsp

vanilla extract  
1 tbsp

ground cinnamon  
1 tsp

ground nutmeg  
1 tsp

pinch of salt

pinch of ground cloves  
(optional)

## Method

1. Preheat the oven to 165°C / 325°F / Gas 3.
2. Lightly grease and line a 20 cm (8 inch) square baking tin with baking paper.
3. To make the crust, mix the flour, oil, sugar and salt together in a bowl until a dough forms.
4. Place the dough in the prepared baking tin and press down evenly into the base.
5. Bake in the preheated oven for 7 to 9 minutes or until the edges are golden brown. Be careful not to over bake.
6. To make the filling, add the cashews, soya yogurt, pumpkin puree, sugar, lemon juice, maple syrup, cornflour, vanilla extract, cinnamon, nutmeg, salt and cloves (if it is being used) into a high-powered blender. Blend until the mixture is smooth and creamy.
7. Pour the filling on the baked crust in the baking tin, and smooth it out evenly.
8. Bake in the preheated oven for 1 hour to 1 hour 20 minutes or until the filling does not jiggle when shaken.
9. Leave the cheesecake to cool in the baking tin then place in the fridge to chill for at least 1 hour.
10. Slice into squares before serving.



# Raspberry Oat Bars

Prep: 25 mins

Bake: 40 mins

Makes: 10 to 12

## Ingredients

### For the Base

oats

200g • 7 oz • 2 cups

plain flour

200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

light soft brown sugar

65g • 2<sup>1</sup>/<sub>3</sub> oz • 1/4 cup + 1 tbsp

ground cinnamon

1 tsp

pinch of salt

butter, softened

170g • 6 oz • 3/4 cup

vanilla extract

1 tsp

### For the Filling

raspberries

400g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

caster sugar

60g • 2 oz • 1/3 cup

cornflour

45g • 1<sup>1</sup>/<sub>2</sub> oz • 1/3 cup + 1 tbsp

lemon juice

2 tsp

## Method

1. Preheat the oven to 160°C / 325°F / Gas 3.
2. Lightly grease and line a 23 x 33 cm (9 x 13 inch) baking tin with baking paper.
3. To make the base, mix the oats, flour, sugar, cinnamon and salt together in a bowl.
4. Melt the butter in a saucepan over a low heat, and then add the vanilla extract. Pour the butter mixture into the dry ingredients and mix until well combined.
5. Spoon <sup>2</sup>/<sub>3</sub> of the oat mixture into the prepared baking tin, and press evenly into the base.
6. To make the filling, blend the raspberries, sugar, cornflour and lemon juice in a large bowl.
7. Spoon the filling on top of the oat mixture and spread evenly. Then sprinkle the remaining oat mixture over the filling.
8. Bake in the preheated oven for 35 to 40 minutes until golden brown.
9. Cut into squares while the bake is still warm, and then leave to cool completely.
10. Dust with icing sugar before serving.

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## Variation - Rhubarb & Raspberry Bars

### For the Base

light soft brown sugar  
2 *tbsp*

quinoa  
1 *tbsp*

ground cardamom (optional)  
 $\frac{1}{4}$  *tsp*

walnuts, chopped  
50g •  $1\frac{3}{4}$  oz •  $\frac{1}{2}$  *cup*

### For the Filling

rhubarb, diced  
200g • 7 oz

raspberries  
200g • 7 oz •  $1\frac{2}{3}$  *cups*

At step 3, add the additional sugar, quinoa and cardamom (if it is being used), and remove the cinnamon.

At step 7, reduce the raspberry quantity to 200g (7 oz •  $1\frac{2}{3}$  cups) and add the rhubarb.

At step 8, sprinkle the walnuts on top of the oat mixture. Then continue with the recipe.

# Sesame Oat Snaps

Prep: 15 mins

Bake: 20 mins

Makes: 15 squares

## Ingredients

oats

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

sesame seeds

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

light soft brown sugar

45g • 1<sup>1</sup>/<sub>2</sub> oz • 3 tbsp

vanilla extract

1 tsp

honey

75ml • 2<sup>1</sup>/<sub>2</sub> floz • <sup>1</sup>/<sub>4</sub> cup + 1

tbsp

sunflower oil

75ml • 2<sup>1</sup>/<sub>2</sub> floz • <sup>1</sup>/<sub>4</sub> cup + 1

tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line an 18 x 28 cm (7 x 11 inch) baking tin with baking paper.
3. In a large bowl, mix the oats, sesame seeds and sugar together. Make a well in the centre of the mixture and pour in the vanilla extract, honey and oil and mix thoroughly until combined.
4. Spoon the mixture into the prepared baking tin and press evenly into the base.
5. Bake in the preheated oven for 15 to 20 minutes or until golden and bubbling.
6. Leave in the baking tin for 2 minutes then cut into squares.
7. Leave to cool in the baking tin before serving.

# Wholemeal Fig Bars

Prep: 15 mins

Bake: 20 mins

Makes: 12

## Ingredients

dried figs, chopped  
450g • 1 lb • 3 cups

water, plus extra  
150ml • 5 floz •  $\frac{2}{3}$  cup

maple syrup  
85g • 3 oz •  $\frac{1}{4}$  cup

lemon zest  
2 tsp

ground flaxseed  
2 tbsp

milk  
55ml • 2 floz •  $\frac{1}{4}$  cup

sunflower oil  
110ml •  $3\frac{2}{3}$  floz •  $\frac{1}{3}$  cup + 2  
tbsp

sugar  
150g •  $5\frac{1}{3}$  oz •  $\frac{3}{4}$  cup

vanilla extract  
 $1\frac{1}{2}$  tsp

wholemeal flour  
245g •  $8\frac{2}{3}$  oz • 2 cups + 3  
tbsp

baking powder  
 $\frac{1}{2}$  tsp

bicarbonate of soda  
 $\frac{1}{2}$  tsp

salt  
 $\frac{1}{2}$  tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease and line a 20 cm (8 inch) square baking tray with baking paper so it folds over the sides of the tray by  $2\frac{1}{2}$  cm (1 inch).
3. Put the figs, water, maple syrup and lemon zest into a saucepan, and bring to a boil over a medium heat. Reduce the heat and allow the mixture to simmer, stirring occasionally until the figs begin to soften.
4. Mash the figs with a fork, to form a chunky paste. Add 2 tbsp of water if the mixture is too dry, and then remove from the heat and set aside.
5. Mix the flaxseed, milk, oil, sugar and vanilla extract together in a bowl.
6. Sift the flour, baking powder, bicarbonate of soda and salt into the flaxseed mixture and combine to form a soft dough.
7. Divide the dough into two equal parts and shape each part into a square shape.
8. Place one square of dough between two large trays of baking paper, and roll out evenly into a square shape, the same size as the baking tray.
9. Peel off the top layer of baking paper and place the dough directly onto the prepared baking tray. Press the dough firmly and evenly into the baking tray.
10. Spread the fig mixture on top of the dough, covering all the edges.
11. Prepare the top layer crust using the remaining portion of dough by repeating step 8. Place the dough directly on top of the fig mixture covering the edges and pressing firmly.
12. Bake in the preheated oven for 20 minutes or until the crust is raised and golden brown. Leave to cool on a wire rack.
13. Once the fig bar is completely cooled, lift it out of the tray using the edges of the baking paper, and turn it over onto a cutting board.
14. Peel off the baking paper and slice into bars.



CAKES  
CUPCAKES & MUFFINS  
COOKIES & BISCUITS  
TRAYBAKES & BARS  
**PASTRIES, PIES & TARTS**  
BREADS

# Croissant Dough (Viennoiserie Laminated Dough)

Prep: 1 hour 30 mins + chilling (overnight)

Makes: 1.2kg of dough

## Ingredients

### For the Dough

plain flour, plus extra

500g • 1 lb 1½ oz • 4 cups + 2 tbsp

water

140ml • 4⅔ floz • ½ cup + 1 tbsp

whole milk, cold

135ml • 4½ floz • ½ cup + 1 tbsp

caster sugar

55g • 2 oz • ¼ cup + 1 tbsp

unsalted butter, softened

40g • 1⅓ oz • 3 tbsp

dried yeast

11g • ⅓ oz • 3½ tsp

salt

12g • ⅓ oz • 2 tsp

### For the Laminating

unsalted butter, cold

280g • 10 oz • 1¼ cups

## Method

1. To make the dough, put the flour, water, milk, sugar, butter, yeast and salt into the bowl of an electric stand mixer. Knead for 3 minutes on low to medium speed, until the ingredients come together to form a dough. Do not over mix. If mixing by hand, bring the ingredients together and knead briefly in the bowl to form a dough.
2. Shape the dough into a ball and flatten into a disc, place it on a plate and cover with cling film. Leave it in the fridge for 12 hours, or overnight.
3. To laminate the dough, cut the cold butter (directly from the fridge) lengthwise into 1¼ cm (½ inch) thick slabs. Arrange the pieces of butter between two pieces of baking paper to form a 15 cm (6 inch) square. Carefully pound the butter with a rolling pin, until it is approximately 19 cm (7½ inch) square. Trim the edges of the butter and add the trimmings back on top of the square. Then continue to pound lightly until a 17 cm (6½ inch) square is formed.
4. Wrap the slab of butter in the baking paper and place it in the fridge.
5. Roll out the pastry on a lightly floured surface into a 26 cm (10¼ inch) square of even thickness. Position the dough with one of the four sides of the square facing you. Remove the butter from the fridge, uncover it and place the slab of butter in the centre of the dough at a 45 degree angle, so one of the corners of the butter square is facing you.
6. Bring one corner of the dough over and into the centre of the butter. Repeat with the other three corners of the dough. The edges of the dough should slightly overlap and fully encase the butter. Lightly press the edges of the dough to seal the seams, using the palm of your hand.
7. If the butter gets warm, stop and place everything in the fridge for 30 minutes. It's important the butter stays solid.
8. Roll out the pastry on a lightly floured surface, using a lightly floured rolling pin, to a 20 x 60 cm (8 x 24 inch) rectangle, keeping the edges as straight as possible at all times. Start rolling from the centre of

the dough outwards to the edges (not from side-to-side), aim to lengthen the dough rather than widening it (this helps keep an even thickness). Rotate the dough 180 degrees which also helps maintain an even thickness.

9. Fold the dough using the letter-fold method. Fold one third of the dough on top of itself, then fold the other third of the dough over it.
10. Cover the dough with cling film and place it in the fridge for 30 minutes.
11. Repeat steps 8 to 10 two more times, but before rolling out the dough into a rectangle, rotate it 90 degrees and position it with one of the open ends facing you. This will result in 27 layers of butter in total. If the dough resists rolling, allow it to relax in the fridge for 10 to 20 minutes before continuing.
12. After the third turn, place the dough in the fridge overnight. Any dough which is not used can be wrapped tightly in cling film and stored in the freezer.

Baking schedule for making Croissant Dough (Viennoiserie Laminated Dough)

**Day one Make the initial dough**

|        |  |
|--------|--|
| 9:00pm | Step 1 to 2: Knead for 3 minutes (or longer if making by hand) then store in fridge for 12 hours |
|--------|--|

**Day two Laminate the dough**

|         |   |
|---------|---|
| 9:00am  | Step 3 to 4: Make butter slab and place in fridge                               |
| 9:05am  | Step 5: Roll dough disc into square   |
| 9:10am  | Step 6: Seal butter in dough  |
| 9:15am  | Step 8 to 9: Roll out to 20 cm x 60 cm then Fold                                |
|         | Step 10: Place in the fridge for 30 minutes                                     |
| 9:50am  | Step 11: Rotate 90 degrees  |
|         | Step 8 to 9: Roll out to 20 cm x 60 cm then Fold                                |
| 10:25am | Step 10: Place in the fridge for 30 minutes                                     |
|         | Step 11: Rotate 90 degrees  |
| 11:00am | Step 8 to 9: Roll out to 20 cm x 60 cm then Fold                                |
|         | Step 12: Place in the fridge until day 3 (or in the freezer until ready to use) |



# Filo Pastry



Prep: 40 mins

Makes: 20 sheets

## Ingredients

### For the Dough

plain flour  
240g • 8½ oz • 2 cups

olive oil  
2 tbsp

salt  
½ tsp

apple cider vinegar  
2 tsp

lukewarm water  
180ml • 6 fl oz • ¾ cup

### For the Starch Mixture

cornflour  
55g • 2 oz • ½ cup

plain flour  
2 tbsp

## Method

1. To make the dough, place the flour into a large bowl. Make a well in the centre and add in the olive oil, salt, vinegar and warm water then mix together until it forms a dough.
2. Turn out the dough onto a lightly floured surface and knead for 8 to 10 minutes or until the dough is smooth and elastic, using just enough flour to keep it from sticking to the work surface or your hands. Wrap the dough ball in cling film and leave to rest at room temperature, for 1 to 2 hours.
3. Divide the dough into 20 portions, each about 20g (¾ oz), and then roll each portion into a ball. Place on a plate and cover with cling film.
4. To make the starch mixture, mix the cornflour and flour in a bowl.
5. Lightly dust a work surface with some of the starch mixture. Place a first dough ball onto the work surface and dust with some of the starch mixture. Flatten out the dough ball and roll out into a circle, about 13 cm (5 inch) in diameter. Sprinkle over the starch mixture again and set the circle to one side. Repeat this process with 4 more dough balls and roll them to about the same diameter and stack them on the first one, dusting each layer with more of the starch mixture to keep them from sticking together.
6. When you have 5 circles, roll out the stack to a larger circle about double in size, turning as you go to maintain a round shape. Separate each layer and lay out the circles. Re-apply more starch mixture where needed and restack them. Roll again until the 5-layer stack is paper thin and 25 to 30 cm (10 to 12 inch) in diameter. Place the dough between two sheets of baking paper. Gently roll up the dough, wrap in cling film and place in the fridge.
7. Repeat with the remaining 15 balls of dough in batches of 5.

# Puff Pastry

Prep: 1 hour 40 mins

Makes: 700g of pastry

## Ingredients

plain flour  
250g • 9 oz • 2 cups + 1 tbsp

salt  
1 tsp

butter, cold (not hard)  
250g • 9 oz • 1 cup + 2 tbsp

cold water  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

## Method

1. Sift the flour and salt into a large bowl.
2. Cut the butter into small cubes and add to the flour mixture. Mix lightly to coat the butter in the flour until the ingredients begin to combine.
3. Pour the water into the flour mixture and mix well until all the ingredients are combined to form a firm and rough dough. Add up to 50ml (1<sup>2</sup>/<sub>3</sub> floz • 3 tbsp) of water if required.
4. Gently press the dough together to form a square, and then wrap it in cling film and place in the fridge for 30 minutes.
5. Turn the dough out onto a lightly floured surface and roll in one direction to form a 20 x 50 cm (8 x 20 inch) rectangle, making sure not to overwork the dough. You should see streaks of butter throughout.
6. Fold the top third of the rectangle down to the centre, then the bottom third up and over that.
7. Give the dough a quarter turn and roll it out again into a rectangle three times the length.
8. Fold it again as step 6 and cover with cling film, and then place in the fridge to chill for 20 minutes before repeating the process.
9. Wrap the pastry in cling film and return to the fridge for 2 hours before using.

# Shortcrust Pastry

Prep: 15 mins + chilling

Makes: 600g of pastry

## Ingredients

plain flour

340g • 12 oz • 2<sup>3</sup>/<sub>4</sub> cups + 1  
tbsp

salt

<sup>1</sup>/<sub>4</sub> tsp

cold unsalted butter, diced

170g • 6 oz • <sup>3</sup>/<sub>4</sub> cup

water, ice cold

90ml • 3 fl oz • <sup>1</sup>/<sub>3</sub> cup

## Method

1. It is important to make sure the ingredients are kept cold when making the pastry by hand.
2. To make the pastry by hand, put the flour and salt into a large bowl, and then add in the butter and rub together between your fingertips until the mixture resembles breadcrumbs.
3. Add the water, a little at a time, lifting and turning the flour to ensure the water is evenly distributed. Continue mixing until it begins to form a dough, then gently bring the dough together to form a ball.
4. To make the pastry using a food processor, add the flour and salt into a food processor and combine. Add in the butter and pulse for a few seconds at a time until the mixture resembles breadcrumbs. Add in the water and pulse again until it begins to form a dough. Remove the dough from the food processor and gently bring the dough together to form a ball.
5. Flatten the dough into a disk, wrap it in cling film, and then place the dough in the fridge for 30 minutes or until ready to use.

## Variation - Sweet Shortcrust Pastry

icing sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

At step 2, add the icing sugar with the flour and salt, then continue to follow the recipe.

# Apple Crumble

Prep: 15 mins

Bake: 30 mins

Serves: 4 to 6

## Ingredients

### For the Filling

Bramley cooking apples  
455g • 1 lb

caster sugar  
2 *tblsp*

pinch of ground cinnamon

### For the Topping

plain flour  
180g • 6 <sup>1</sup>/<sub>3</sub> oz • 1 <sup>1</sup>/<sub>2</sub> cups

sugar  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup + 1 *tblsp*

butter, cold  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. To make the filling, peel, core and cut the apples into roughly 2 cm (<sup>3</sup>/<sub>4</sub> inch) pieces. Add the apples to a 18 x 23 cm (7 x 9 inch) shallow baking dish.
3. Sprinkle the sugar and cinnamon over the apples and set aside.
4. To make the topping, put the flour and sugar into a bowl. Cut the butter into small pieces, and then rub it into the dry ingredients between your fingertips until the mixture resembles breadcrumbs.
5. Sprinkle a layer of the crumble topping evenly over the apples, ensuring the layer is not too thick.
6. Bake in the preheated oven for 30 minutes or until golden and the fruit mixture is bubbling.
7. Set aside for 5 minutes before serving.

## Variation - Rhubarb Crumble

rhubarb  
500g • 1 lb 1 <sup>1</sup>/<sub>2</sub> oz

cold water  
3 <sup>1</sup>/<sub>2</sub> *tblsp*

At step 2, trim and slice the rhubarb into 3 cm (1 inch) pieces. Put the rhubarb in a 18 x 23 cm (7 x 9 inch) baking dish.

At step 3, sprinkle over cold water and the caster sugar.

At step 6, bake in the preheated oven for 35 to 40 minutes or until golden and the fruit mixture is bubbling.

# Apple Pan Dowdy

Prep: 30 mins

Bake: 40 mins

Serves: 8 to 10

## Ingredients

cooking apples  
1.2kg • 2 lbs 10 oz

light soft brown sugar  
2 *tbsp*

ground cinnamon  
1 *tsp*

ground ginger  
1 *tsp*

ground nutmeg  
 $\frac{1}{4}$  *tsp*

salt  
 $\frac{1}{2}$  *tsp*

maple syrup  
80ml •  $2\frac{2}{3}$  floz •  $\frac{1}{3}$  cup

water  
60ml • 2 floz •  $\frac{1}{4}$  cup

puff pastry  
260g • 9  $\frac{1}{4}$  oz

granulated sugar  
 $1\frac{1}{2}$  *tbsp*

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Peel, core and slice the apples to  $\frac{1}{2}$  cm ( $\frac{1}{4}$  inch) thick. Arrange the sliced apples in a 30 cm (12 inch) baking dish that is at least 5 cm (2 inches) deep.
3. Mix the light soft brown sugar, cinnamon, ginger, nutmeg and salt together in a small bowl, and then sprinkle on top of the apples.
4. In a separate bowl, mix the maple syrup and water together and then pour it over the apples.
5. Roll out the puff pastry on a lightly floured surface into a rectangle about 23 x 28 cm (9 x 11 inch), and  $\frac{1}{2}$  cm ( $\frac{1}{4}$  inches) thick. Cut into  $7\frac{1}{2}$  cm (3 inches) squares using a knife or pizza cutter.
6. Arrange the squares over the apples by making a concentric pattern, and then sprinkle with the granulated sugar.
7. Bake in the preheated oven for 30 minutes or until the apple juices are bubbling and the pastry is golden.
8. Remove from the oven and use a spatula to gently press the pastry down into the juices so it is mostly submerged (about 80%).
9. Return the baking dish to the oven and bake for an additional 10 minutes or until the pastry is glazed and the sauce has thickened.

# Apple Pie

Prep: 35 mins

Bake: 30 mins

Serves: 6 to 8

## Ingredients

butter  
25g • 1 oz • 2 tbsp

cooking apples, peeled, cored  
and cut into wedges  
700g • 1 lb 9 oz

sugar  
155g • 5 1/2 oz • 3/4 cup

lemon juice  
2 tbsp

cold water  
60ml • 2 floz • 1/4 cup

ground cinnamon  
1 1/4 tsp

sweet shortcrust pastry  
650g • 1 lb 7 oz

milk (to glaze)  
2 tbsp

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Melt the butter and sugar in a large saucepan over a low heat. Once the butter has melted, stir in the apple wedges, lemon juice and half the water. Cover the pan with a lid and cook for 10 minutes. Stir the mixture again and cook for a further 5 minutes with the lid removed or until the apples are soft. Stir in the cinnamon, and set aside to cool completely.
3. Roll out half the pastry between two sheets of baking paper to about 1/2 cm (1/4 inch) thick.
4. Loosely roll the pastry around a rolling pin then gently lift and unroll into a 20 cm (8 inch) pie dish, easing it in and carefully pushing it into the sides.
5. Carefully spoon the cooled, cooked apple mixture into the pastry case.
6. To make the lid for the pie, roll out the remaining pastry between two sheets of baking paper to approximately 3 mm (1/8 inch) thick.
7. Dampen the edges of the pastry in the dish with a little cold water then carefully cover with the pie lid. Press the edges of the pastry firmly together to seal. Trim off the excess pastry using a sharp knife, then carefully crimp the edges.
8. Use a sharp knife to cut small slits in the top of the pastry to allow steam to release. The pastry trimmings can be re-rolled (optional) and cut into leaf shapes then placed on top of the pie lid in a decorative design. Brush the pastry top with milk.
9. Bake in the preheated oven on the middle shelf for 25 to 30 minutes or until golden or crisp.

## Variation - Blackberry & Apple Pie

apples  
600g • 1 lb 5 oz

blackberries  
150g • 5 1/3 oz • 1 1/4 cups

Reduce the quantity of apples (as stated in the ingredients list).

At step 2, after removing the saucepan lid, add the blackberries then stir and cook for a further 5 minutes with the lid off or until the apples are soft.

# Apple Strudel

V

Prep: 30 mins

Bake: 20 mins

Serves: 10

## Ingredients

3 cooking apples, peeled and cored

butter

70g • 2½ oz • ⅓ cup

almonds, blanched and chopped

100g • 3½ oz • ⅔ cup

ground cinnamon

1 tsp

dark muscovado sugar

150g • 5⅓ oz • ⅔ cup + 1 tbs

filo pastry

160g • 5¾ oz

caster sugar

60g • 2 oz • ⅓ cup

soya milk, for glazing

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Thinly slice the apples and place them in a large bowl <sup>3</sup>/<sub>4</sub> filled with cold water.
4. Melt the butter in a saucepan over a low heat, and set aside.
5. Mix the almonds, cinnamon and muscovado sugar together in a bowl.
6. Carefully cut the filo pastry into 4 sheets of approximately 30 x 50 cm (12 x 20 inches).
7. Lay the first sheet of filo pastry onto a separate sheet of baking paper. Brush the pastry with some of the melted butter, until completely covered.
8. Sprinkle over <sup>1</sup>/<sub>3</sub> of the almond mixture on top. Lay another sheet of filo pastry on top, brush with butter and sprinkle again with another <sup>1</sup>/<sub>3</sub> of the almond mixture. Repeat with the third sheet and add the remaining almond mixture. Finally, place the fourth sheet of pastry on top.
9. Drain the apples and add the caster sugar and gently combine, ensuring all the apples are coated.
10. Spread the apple mixture down one of the long edges of the layered pastry, leaving a margin at each end. Brush the opposite long edge with a little water.
11. Gently lift the edge of the baking paper where the apples have been placed. Use the baking paper to help roll the pastry up lengthways like a swiss roll. The apples will end up in the centre of the strudel. Once the pastry is rolled up, tuck in the ends and gently press the strudel together.
12. Gently roll the strudel onto the prepared baking tray ensuring the seam is underneath.
13. Brush a little milk over the surface of the strudel.
14. Bake in the preheated oven for 20 minutes or until golden and the filling is tender.

# Apple Turnovers

Prep: 30 mins

Bake: 30 mins

Makes: 16

## Ingredients

puff pastry

355g • 12 1/2 oz

4 cooking apples

water

100ml • 3 1/3 floz • 1/3 cup + 1  
tbsp

caster sugar

3 tbsp

ground cinnamon

2 tsp

milk

2 tbsp

brown sugar, for sprinkling

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a large baking tray and set aside.
3. Peel and chop the apples and place into a large saucepan with the water, caster sugar and cinnamon, and then bring to the boil. Stir over a medium heat, until the apples are soft but remain moist, and the water has been soaked up. Set aside to cool.
4. Roll out the pastry to a 30 cm (12 inches) square, about 1/2 cm (1/4 inch) thick. Cut the pastry into 16 squares 7 1/2 cm (3 inches) in size.
5. Place 1 teaspoon of the apple filling in the middle of each square. Brush the edges with cold water. Pull one corner of the square to the opposite corner and seal the edges together, forming a triangle. Crimp the two sealed edges with a fork, and then prick the top once using the fork. Gently lift and place onto the prepared baking tray. Repeat with the all the remaining squares.
6. Brush the top of the turnovers with the milk using a pastry brush, and then sprinkle with the brown sugar.
7. Bake in the preheated oven and for 25 to 30 minutes or until golden.
8. Set aside to cool for 20 to 30 minutes before serving.



# Arlettes

Prep: 15 mins + chilling

Bake: 20 mins

Makes: 24

## Ingredients

puff pastry  
300g • 10<sup>1</sup>/<sub>2</sub> oz  
butter, melted  
1 *tbsp*  
zest of 1 lemon  
caster sugar  
35g • 1<sup>1</sup>/<sub>4</sub> oz • 3 *tbsp*  
ground cinnamon  
<sup>1</sup>/<sub>2</sub> *tsp*

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Line a baking tray with baking paper.
3. Roll out the pastry on a lightly floured surface, to form a 25 x 15 cm (10 x 6 inch) rectangle.
4. Brush some of the butter onto the pastry, and then sprinkle with the lemon zest and half of the cinnamon.
5. Tightly roll up the pastry horizontally and wrap in cling film, then place it in the freezer for 30 minutes or until firm.
6. Slice the pastry into <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thick slices.
7. Roll out the slices of pastry to form an oval shape of 2 mm thickness and sprinkle with the sugar and the remaining cinnamon.
8. Place the slices on the lined baking tray. Put another piece of baking paper on top of the slices, and then place a light ovenproof tray on top to prevent them from rising.
9. Bake in the preheated oven for 10 minutes or until golden and caramelised on the bottom, then turn them over and bake for a further 10 minutes until golden.
10. Leave to cool.
11. The biscuits can be stored in an airtight container.

# Bakewell Tart

Prep: 20 mins

Bake: 40 mins

Serves: 6 to 8

## Ingredients

shortcrust pastry

250g • 9 oz

butter

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

caster sugar

150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

plain flour

75g • 2<sup>2</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup + 2 tbsp

ground almonds

115g • 4 oz • 1<sup>1</sup>/<sub>4</sub> cups

baking powder

<sup>1</sup>/<sub>4</sub> tsp

almond extract

1 tsp

milk, plus extra if needed

60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

raspberry jam

225g • 8 oz • <sup>2</sup>/<sub>3</sub> cup

almond flakes, topping

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>2</sup>/<sub>3</sub> cups

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Roll out the pastry on a lightly floured surface to 3 mm (<sup>1</sup>/<sub>8</sub> inch) thick.
3. Loosely roll the pastry around a rolling pin, and then gently lift and unroll it over a 23 cm (9 inch) tart tin, gently easing it in and carefully pushing it into the sides. Trim any excess pastry and prick the base all over with a fork. Place in the fridge for 15 minutes. Gently lay a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes at 180°C / 350°F / Gas 4, or until the pastry is lightly golden. Leave to cool.
4. Cream the butter and sugar in a bowl until pale, light and fluffy.
5. Sift the flour, ground almonds and baking powder into the creamed mixture and stir to combine.
6. Add in the almond extract and milk to the mixture and whisk to form a thick, smooth batter. Slowly add more milk, if required.
7. Spread the jam evenly over the base of the baked pastry case.
8. Gently spread the batter evenly over the jam layer.
9. Scatter the almond flakes over the top of the batter.
10. Bake in the preheated oven for 30 to 40 minutes or until a toothpick inserted into the centre comes out clean.

# Baklava

Prep: 35 mins

Bake: 30 mins

Makes: 24 pieces

## Ingredients

### For the Baklava

walnuts

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

pecans

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

almonds

100g • 3<sup>1</sup>/<sub>2</sub> oz • 2/3 cup

pistachios

100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup

ground cinnamon

2 tsp

butter, melted

220g • 7<sup>3</sup>/<sub>4</sub> oz • 1 cup

12 sheets of filo pastry

540g • 1 lb 3 oz

### For the Syrup

water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

sugar

300g • 10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

honey

100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1

tbsp

1 cinnamon stick

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 25 x 40 cm (10 x 15<sup>3</sup>/<sub>4</sub> inch) baking tin.
3. To make the baklava, put the walnuts, pecans, almonds and pistachios into a food processor and pulse to a coarse consistency. Transfer the coarse nuts to a bowl then add the cinnamon and mix well.
4. Cover the filo pastry with a damp cloth.
5. Lay a filo pastry sheet on the prepared baking tray and brush with a little melted butter. Add another layer on top and brush with butter, repeating until there are 4 layers.
6. Sprinkle half of the nut mixture evenly on top of the layered filo pastry. Place another 4 layers of buttered filo pastry on top.
7. Sprinkle the remaining nut mixture evenly on top of the layered filo pastry.
8. Place the remaining 4 layers of buttered filo pastry on top and brush the remaining butter onto the top layer of pastry. Cut the baklava into diamond shapes.
9. Bake in the preheated oven for 30 minutes. If the top of the filo pastry starts to brown too quickly, reduce the temperature to 170°C / 325°F / Gas 3.
10. To make the syrup, simmer the water, sugar, honey and cinnamon stick together in a saucepan, over a low heat for 15 minutes. Stir occasionally, until the liquid has reduced by a third.
11. Remove the cinnamon stick from the syrup and leave to cool.
12. Remove the baklava from the oven and carefully spoon half of the cooled syrup evenly over the top and set aside for 5 minutes. Then spoon the remaining syrup on top and allow the baklava to cool.
13. Carefully remove the individual pre-cut diamond pieces from the baking tray and serve.

# Blackberry Cobbler

Prep: 15 mins

Bake: 50 mins

Serves: 9

## Ingredients

butter

65g • 2<sup>1</sup>/<sub>3</sub> oz • 1/4 cup + 1 tbsp

sugar

200g • 7 oz • 1 cup

self-raising flour

125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup + 2 tbsp

milk

250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

blackberries

220g • 7<sup>3</sup>/<sub>4</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Melt the butter in a small saucepan over a low heat. Pour the melted butter into a 20 cm (8 inch) square baking dish and set aside.
3. In a large mixing bowl, add approximately <sup>2</sup>/<sub>3</sub> of the sugar and all of the flour, and then whisk in the milk until a batter is formed.
4. Pour the batter on top of the melted butter. Do not mix.
5. Rinse and pat dry the blackberries. Evenly scatter the blackberries over the top of the batter.
6. Sprinkle the remaining sugar over the top of the blackberries.
7. Bake in the preheated oven for 45 to 50 minutes or until golden.

# Blueberry Hand Pies

Prep: 30 mins

Bake: 35 mins

Makes: 8

## Ingredients

blueberries  
450g • 1 lb •  $2\frac{2}{3}$  cups  
brown sugar, plus extra for  
sprinkling  
50g •  $1\frac{3}{4}$  oz •  $\frac{1}{4}$  cup  
caster sugar  
2 tbsp  
ground cinnamon  
 $1\frac{1}{2}$  tsp  
vanilla extract  
1 tsp  
cornflour  
1 tbsp  
puff pastry  
450g • 1 lb  
milk  
2 tsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a baking tray with baking paper.
3. Mix the blueberries, both the sugars, cinnamon, vanilla extract and cornflour together in a large bowl.
4. Roll out the pastry on a lightly floured surface into a rectangle about 35 x 18 cm (14 x 7 inches). Then trim the edges and cut into 8 equal sized rectangles.
5. Dampen the edges of each rectangle with the milk, and then put 2 tablespoons of filling onto the centre of each rectangle.
6. Fold over half of the rectangle to close each pie, fully encasing the filling inside. Press on the edges to form an imprint design using a fork.
7. Score the top of each pie with a sharp knife, then brush the tops with the milk and sprinkle with brown sugar.
8. Place the pies on the baking tray at least 4 cm (2 inches) apart.
9. Bake in the preheated oven for 35 minutes or until golden.

# Blueberry & Lemon Mille-Feuille

Prep: 30 mins + cooling

Bake: 10 mins

Makes: 6

## Ingredients

puff pastry  
250g • 9 oz

icing sugar, plus extra for  
dusting  
115g • 4 oz • 1 cup

vanilla extract  
 $\frac{1}{2}$  tsp

double cream  
165ml • 5  $\frac{1}{2}$  floz •  $\frac{2}{3}$  cup

zest of 1 lemon

blueberries  
200g • 7 oz • 1  $\frac{1}{4}$  cups

## Method

1. Line a large baking tray with baking paper.
2. Roll out the pastry on a work surface dusted with icing sugar, as thinly as possible and just larger than 27 x 30 cm (10  $\frac{1}{2}$  x 12 inch) and trim so the edges are straight.
3. Cut the pastry into 18 rectangles measuring 9 x 5 cm (3  $\frac{1}{2}$  x 2 inches wide) and place them onto the prepared baking tray. Dust with icing sugar and leave in the fridge for 30 minutes.
4. Preheat the oven to 200°C / 400°F / Gas 6.
5. Remove the pastry from the fridge and bake in the preheated oven for 5 minutes. Remove from the oven and dust the pastry with icing sugar, then return to the oven and bake for a further 5 minutes, or until the pastry is golden. Set aside.
6. To make the filling, cream the icing sugar, vanilla extract and cream in a large bowl until stiff peaks are formed. Fold in the lemon zest.
7. Spoon the cream filling into a piping bag fitted with a 1 cm ( $\frac{1}{2}$  inch) straight nozzle.
8. Place one of the pastry thins onto a serving plate and pipe the cream on the top, then add some of the blueberries. Place another pastry thin on top and repeat with one more layer of cream and blueberries, and then finish with another layer of pastry on top. Sprinkle the top pastry layer with more icing sugar. (Each mille-feuille should have 3 layers). Repeat until all of the pastry, cream and blueberries have been used up.

## Variation - Strawberry & Basil Mille-Feuille

strawberries, halved  
200g • 7 oz

balsamic vinegar  
2 tsp

3 basil leaves, finely chopped

At step 6, do not add lemon zest to this recipe. Place the halved strawberries in a bowl and add the vinegar and basil. Gently toss to evenly coat the strawberries.

At step 9, swap the blueberries for the strawberries in balsamic vinegar and basil.

# Blueberry & Maple Mini Pies

Prep: 20 mins + chilling

Bake: 35 mins

Makes: 12

## Ingredients

blueberries  
350g • 12<sup>1</sup>/<sub>3</sub> oz • 2 cups

maple syrup  
90ml • 3 fl oz • <sup>1</sup>/<sub>3</sub> cup

caster sugar  
3 tbsp

cornflour  
1 tbsp

ground cinnamon  
<sup>1</sup>/<sub>2</sub> tsp

lemon juice  
1<sup>1</sup>/<sub>2</sub> tsp

pinch of salt

shortcrust pastry  
350g • 12<sup>1</sup>/<sub>3</sub> oz

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a muffin tin.
3. Mix the blueberries, maple syrup, caster sugar, cornflour, cinnamon, lemon juice and salt together in a large bowl.
4. Roll out the pastry on a lightly floured surface to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>8</sub> inch) thick. Cut circles about 11 cm (4<sup>1</sup>/<sub>2</sub> inches) in diameter. Place the circles in the prepared muffin tin and crimp the edges to fit. Set aside the excess pastry. Place the muffin tin in the fridge for 20 minutes.
5. Put the blueberry mixture into each mini pie case, and fill almost to the top.
6. Roll out the excess pastry to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>8</sub> inch) thickness and cut out small squares, and then place one square on top of each pie. The top does not need to be sealed.
7. Place in the preheated oven and immediately turn the heat down to 180°C / 350°F / Gas 4.
8. Bake for 35 minutes or until golden on the edges and the filling is bubbling.
9. Leave to cool in the muffin tin for 5 minutes, then gently remove the mini pies from the muffin tin and transfer to a wire rack and cool.

# Bread & Butter Pudding

Prep: 30 mins

Bake: 35 mins

Serves: 8 to 10

## Ingredients

### For the Pudding

butter, softened  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

ground cinnamon  
1 tsp

ground ginger  
1/2 tsp

10 thick slices of bread

raisins  
100g • 3 1/2 oz • 1/2 cup + 2  
tbsp

thick cut marmalade  
110g • 4 oz • 1/3 cup

### For the Custard

milk  
800ml • 1 pint + 10 2/3 floz •  
3 1/3 cups

water  
400ml • 13 1/2 floz • 1 2/3 cups

caster sugar  
75g • 2 2/3 oz • 1/3 cup + 1 tbsp

cornflour  
35g • 1 1/4 oz • 1/3 cup

vanilla extract  
1 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 20 x 25 cm (8 x 10 inches) ovenproof dish.
3. To make the pudding, mix the butter, cinnamon and ginger together in a small bowl.
4. Spread the butter mixture onto both sides of the bread slices.
5. Halve the bread slices diagonally into triangles. Place roughly 1/3 of the bread on to the bottom of the dish, to form a single layer.
6. Scatter 1/3 of the raisins on top of the bread.
7. Cover with another layer of bread, and then scatter another 1/3 of the raisins. Cover with the remaining bread and set aside.
8. To make the custard, whisk the milk, water, sugar, cornflour and vanilla extract in a saucepan until smooth, and gently simmer over a medium heat stirring continuously, until the custard is almost boiling and coats the back of a wooden spoon.
9. Pour the custard over the bread and then scatter the remaining raisins on top. Leave to soak for 20 minutes.
10. Bake in the preheated oven for 30 minutes or until lightly golden and starting to set.
11. Warm the marmalade in a saucepan over a low heat, and once the pudding is baked, brush the warm marmalade over the top. Return to the oven for a further 5 minutes, or until golden and sticky. Allow to cool slightly, before serving.



# Cappuccino Mousse Pie

Prep: 40 mins

Bake: 15 mins

Serves: 8 to 10

## Ingredients

### For the Biscuit Base

oat biscuits

300g • 10 1/2 oz

cocoa powder

3 tsp

butter, melted

100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

### For the Mousse

chocolate chips

250g • 9 oz • 1 1/2 cups

double cream

480ml • 1 pint • 2 cups

instant coffee

3 tbsp

granulated sugar

2 tbsp

vanilla extract

1 tbsp

fresh raspberries to decorate

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round springform cake tin.
3. To make the biscuit base, place the biscuits in a large bowl and crush to a fine consistency until no large pieces remain. Add the cocoa powder and butter to the crushed biscuits and mix thoroughly.
4. Spoon the mixture into the prepared cake tin pressing it evenly into the base of the tin and along the sides.
5. Bake the biscuit base in the preheated oven for 15 minutes, and then leave to cool.
6. To make the mousse, put the chocolate chips into a bowl and melt in the microwave.
7. In a separate bowl, whisk the cream, coffee, sugar and vanilla extract together, using an electric mixer on high speed, until soft peaks form.
8. Remove 1 cup of the mousse and set aside, then gently fold the melted chocolate into the remaining mousse and mix together.
9. Spread the chocolate mousse evenly onto the biscuit base then swirl the reserved mousse on top.
10. Decorate the top of the mousse with raspberries.
11. Place the pie in the fridge to set for 1 hour or for 30 minutes in the freezer.

# Caramel & Chocolate Tart

Prep: 15 mins

Bake: 20 mins

Makes: 10 slices

## Ingredients

### For the Base

plain flour  
230g • 8<sup>1</sup>/<sub>4</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups + 3  
tbsp

butter  
110g • 4 oz • 1/2 cup

maple syrup  
3 tbsp

### For the Caramel

caster sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

cream  
180ml • 6 floz • 3/4 cup

butter  
1 tbsp

### For the Chocolate Ganache

dark chocolate  
150g • 5<sup>1</sup>/<sub>3</sub> oz

cream  
1 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round tart tin.
3. To make the base, put the flour, butter and maple syrup into a food processor and mix until a ball of dough starts to form. If the mixture is too dry, add a drop of water.
4. Roll out the dough on a lightly floured surface to a thickness of 3/4 cm (1/3 inch). The dough should be a little bit bigger than the tart tin.
5. Loosely roll the dough around a rolling pin, and then gently lift and unroll into the prepared tart tin, easing it in and carefully pushing into the sides. Trim any excess and prick the base all over with a fork.
6. Blind bake the base by gently laying a sheet of baking paper over the dough. Add baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the base is lightly golden. Leave to cool completely.
7. To make the caramel, put the sugar, cream and butter into a large saucepan and bring to the boil. Whisk the mixture and reduce to a medium heat, and continue to whisk until the caramel becomes thick in consistency.
8. Pour the caramel, onto the cooled base and smooth out with a spatula. Place in the fridge to set.
9. To make the ganache, melt the chocolate and cream in a bowl over a pot of boiling water, and whisk until the mixture is thick and glossy. Remove from the heat and leave to cool slightly.
10. Pour the ganache over the caramel layer and leave to set in the fridge before serving.

# Cherry Pie

Prep: 20 mins

Bake: 40 mins

Serves: 10 to 12

## Ingredients

cherries, pitted  
700g • 1 lb 8<sup>3</sup>/<sub>4</sub> oz • 5 cups

vanilla extract  
1/4 tsp

brown sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

granulated sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup + 1 tbsp

cornflour, plus extra  
30g • 1 oz • 1/4 cup

shortcrust pastry  
450g • 1 lb

butter, cold and cut into small pieces  
1 tbsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 23 cm (9 inch) pie dish.
3. Mix the cherries, vanilla extract, brown sugar, granulated sugar (set aside 1 tbsp) and the cornflour together in a bowl. If the mixture is too watery, add a little more cornflour as required.
4. Roll out the pastry between two sheets of baking paper to 3 mm thick. Divide the pastry so there is enough to line the inside of the pie dish, and enough for the pie lid.
5. To assemble the pie, ease the pastry for the base into the pie dish, carefully pushing it into the sides.
6. Spoon the filling evenly onto the pastry and top with the butter.
7. Cover the top of the filling with the remaining pastry and crimp the edges to seal.
8. Use a sharp knife to carefully make several small cuts in pie lid to vent the steam during baking.
9. Dampen the pie lid with slightly wet hands and sprinkle the remaining 1 tbsp of white sugar evenly over the top.
10. Bake in the preheated oven on the lowest shelf for 35 to 40 minutes or until the cherry filling is bubbling and thick and the pie crust is browned.
11. Leave to cool slightly before serving.

# Chocolate Peanut Butter Tart

Prep: 20 mins + chilling

Bake: 15 mins

Serves: 8 to 10

## Ingredients

### For the Base

oat biscuits  
300g • 10 1/2 oz

cocoa powder  
1 tbsp

butter, melted  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

### For the Filling

butter  
55g • 2 oz • 1/4 cup

smooth peanut butter  
3 tbsp

crunchy peanut butter  
3 tbsp

vanilla extract  
2 tsp

icing sugar  
150g • 5 1/3 oz • 1 1/3 cups

milk  
3 tbsp

### For the Ganache

milk  
80ml • 2 2/3 floz • 1/3 cup

dark chocolate chips  
200g • 7 oz • 1 cup + 3 tbsp

coconut oil  
2 tsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a loose bottomed 23 cm (9 inch) round baking tin.
3. To make the base, crush the biscuits in a bowl until they resemble fine breadcrumbs and mix in the cocoa powder, then add the butter and mix thoroughly.
4. Pour the biscuit mixture into the prepared baking tin, pressing it firmly into the base and the sides of the tin.
5. Bake in the preheated oven for 15 minutes, and then leave to cool.
6. To make the filling, cream the butter in a large bowl until pale, light and fluffy.
7. Add in both of the peanut butters and vanilla extract and whisk until smooth. Then sift in the icing sugar, a little at a time, and beat until stiff and combined.
8. Add in the milk 1 tbsp at a time, until the filling is smooth and creamy.
9. Spread the filling on top of the base and smooth out the top. Leave to cool in the fridge for 30 minutes.
10. To make the ganache, put the milk into a small saucepan and bring to the boil. Remove from the heat and add in the chocolate chips and coconut oil. Stir until evenly mixed and smooth.
11. Spoon the ganache on top of the peanut butter mixture and spread it to the edges to form a smooth layer.
12. Leave to cool for 10 minutes, then place in the fridge to set for 3 hours or overnight.
13. Leave the tart to stand at room temperature for 5 minutes, before serving.

# Chocolate Raspberry Tart

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Prep: 25 mins

Bake: 20 mins

Serves: 8 to 10

## Ingredients

### For the Base

dairy free margarine, softened  
90g • 3 1/4 oz • 1/3 cup + 1  
tbsp

icing sugar  
25g • 1 oz • 1/4 cup

plain flour  
100g • 3 1/2 oz • 3/4 cup + 1  
tbsp

cocoa powder  
25g • 1 oz • 1/3 cup

### For the Chocolate Filling

dairy free dark chocolate  
chips  
150g • 5 1/3 oz • 3/4 cup + 2  
tbsp

coconut milk  
180ml • 6 floz • 3/4 cup

coconut oil  
2 tbsp

water  
2 tbsp

raspberries  
150g • 5 1/3 oz • 1 1/4 cups

raspberries, for decoration  
(optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. To make the base, cream the margarine and sugar in a bowl until pale, light and fluffy.
3. Add the flour and cocoa powder into the creamed margarine mixture and combine.
4. Put the base mixture in an 18 cm (7 inch) round pie dish or cake tin and spread evenly pushing it into the sides. Then prick the base all over with a fork.
5. Bake in the preheated oven for 20 minutes, or until the crust is firm to touch. Once baked, leave to cool completely.
6. To make the filling, put the chocolate chips into a bowl.
7. Put the coconut milk, coconut oil and water in a small saucepan and bring to the boil. Remove from the heat and pour the mixture over the chocolate chips. Cover the bowl with a lid and set aside for five minutes, and then whisk the mixture to create a thick ganache.
8. In a separate small bowl, mash the raspberries into small pieces with a fork, and then fold them into the chocolate ganache.

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9. Pour the ganache filling onto the base and spread out evenly until smooth. Leave to cool completely for two hours before cutting.
  10. Place the fresh raspberries (if they are being used) around the circumference of the crust to decorate.

### Variation - White Chocolate & Raspberry Tart

cornflour  
25g • 1 oz •  $\frac{1}{4}$  cup

white chocolate  
150g •  $5\frac{1}{3}$  oz

double cream  
180ml • 6 floz •  $\frac{3}{4}$  cup

pistachios, chopped  
2 tbsp

At step 3, swap the cocoa powder for the cornflour, and continue to follow the recipe.

At step 7, swap the coconut milk, coconut oil, water and dark chocolate for double cream and white chocolate.

Break the white chocolate into pieces and place in a heat proof bowl. Pour the double cream into a small saucepan and gently heat, but do not bring to the boil. When the cream is hot, remove from the heat and pour it over the white chocolate. Whisk the mixture together until the chocolate has melted into the cream to create a thick ganache. Then continue to follow the recipe.

At step 10, scatter the pistachios over the top of the tart to decorate.

# Chocolate Tart

Prep: 30 mins + chilling

Bake: 20 mins

Serves: 10 to 12

## Ingredients

### For the Base

butter, softened  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

icing sugar  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

plain flour  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

cocoa powder  
25g • 1 oz • <sup>1</sup>/<sub>3</sub> cup

### For the Mousse

double cream  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

caster sugar  
2 tbsp

pinch of salt

butter  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1  
tbsp

chocolate, roughly chopped  
400g • 14 oz

milk  
75ml • 2<sup>1</sup>/<sub>2</sub> floz • <sup>1</sup>/<sub>4</sub> cup + 1  
tbsp

fresh raspberries, sea salt or  
cocoa powder, for decoration

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round tart tin.
3. To make the base, cream the butter and sugar in a bowl until pale, light and fluffy.
4. Add the flour and cocoa powder to the creamed mixture and combine to form a loose pastry dough.
5. Ease the pastry into the prepared tart tin and evenly press it into the base.
6. Bake in the preheated oven for 20 minutes or until golden.
7. Leave to cool completely.
8. To make the mousse, put the cream, caster sugar and salt into a saucepan and bring to the boil over a low to medium heat. When the boil point is reached immediately remove from the heat.
9. Add the butter and chocolate pieces to the mixture and stir until completely melted, and then add the milk and stir until the mixture is smooth and silky.
10. Pour the mousse onto the cooled base and allow to cool for at least 2 hours.
11. Decorate the top of the tart with fresh raspberries, a sprinkle of sea salt, or a dusting of cocoa powder.

# Cinnamon Swirl Pastry

Prep: 10 mins

Bake: 30 mins

Makes: 10

## Ingredients

### For the Cinnamon Swirl

puff pastry  
320g • 11 <sup>1</sup>/<sub>3</sub> oz

butter, melted  
30g • 1 oz • 2 *tblsp*

light soft brown sugar  
100g • 3 <sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> *cup*

ground cinnamon  
2 *tblsp*

milk  
2 *tblsp*

### For the Glaze

water  
1 *tblsp*

icing sugar  
2 *tblsp*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. To make the cinnamon swirl, roll out the pastry to form a rectangle approximately 35 x 25 cm (14 x 10 inch).
4. Pour the melted butter evenly over the pastry.
5. Mix the sugar and cinnamon together in a bowl, and then sprinkle evenly on top of the pastry.
6. Tightly roll up the pastry lengthwise, and then slice the log into 10 even pieces.
7. Place each swirl onto the prepared baking tray cut side up and brush the tops and sides of each with the milk.
8. Bake in the preheated oven for 30 minutes or until golden brown.
9. Leave to cool on the tray.
10. To make the glaze, mix the water and icing sugar together in a bowl, until a thick consistency is achieved.
11. Drizzle the glaze lightly over each cinnamon roll.



# Croissants

Prep: 45 mins + proving

Bake: 20 mins

Makes: 15

## Ingredients

croissant dough  
(viennoiserie laminated  
dough), see page 281  
1.2kg • 2 lbs 10 oz

milk, for glazing

## Method

1. Line two baking trays with baking paper.
2. Take the dough from the fridge and position it on a lightly floured surface, with one of the open ends facing you. Gently roll it into a long narrow rectangular strip of 20 x 110 cm (8 x 43 inches). If the dough starts to resist or shrinks back while rolling, fold it into thirds and place it in the fridge to relax for 10 to 15 minutes before continuing.
3. Once the dough is rolled out, carefully lift it a few centimetres (or an inch) from both sides, to allow the dough to naturally shrink (this avoids it shrinking when cutting). Trim the ends to make them straight, ensuring there is still approximately 100 cm (39<sup>1</sup>/<sub>3</sub> inch) in length.
4. To shape the croissants, mark every 12<sup>1</sup>/<sub>2</sub> cm (5 inch) along the entire top edge of the dough strip, starting from the left side, using a sharp knife or pizza cutter. This should create 7 marks across the top.
5. Make one small mark at 6<sup>1</sup>/<sub>4</sub> cm (2<sup>1</sup>/<sub>2</sub> inch) on the bottom edge, starting from the left side. Then continue to mark every 12<sup>1</sup>/<sub>2</sub> cm (5 inch) from this point along the bottom edge. This should create 8 marks along the bottom. The top and bottom marks should not align to each other but will form the basis of the croissant triangles.
6. Make the first diagonal cut in the dough from the top left corner to the first bottom mark, using a sharp knife or pizza cutter. Use a ruler to help cut a straight edge (or something equivalent). Then make the next diagonal cut from the first top mark to the second bottom mark. Continue making diagonal cuts along the entire length of the dough. Change the angle and make diagonal cuts starting from the first top mark to the first bottom mark to create a triangle. Again, repeat this along the length of the dough. This should yield 15 triangles and two end pieces of dough (the ends can be used to make mini pain aux chocolate).

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7. Cut a  $1\frac{1}{2}$  cm ( $\frac{2}{3}$  inch) notch in the centre of the short side of each dough triangle, using a sharp knife.
  8. Gently stretch each dough triangle to approximately 25 cm (10 inch), using your hands.
  9. Roll the dough starting from the two wings (either side of the notch on the short end of the triangle) by moving your hands outwards from the centre and all the way to the tip, creating the croissant shape. Roll tightly at the beginning to put enough pressure to make the layers stick together (but not too much pressure to damage them). Repeat for all the dough triangles.
  10. Place the croissants on the prepared baking trays  $7\frac{1}{2}$  cm (3 inch) apart, to allow room for proving. Leave them to prove in a warm area for  $1\frac{1}{2}$  to 2 hours, or until almost doubled in size. The proving temperature should be between  $24^{\circ}\text{C}$  to  $26^{\circ}\text{C}$  ( $75^{\circ}\text{F}$  to  $79^{\circ}\text{F}$ ). If higher than this the butter may leak out.
  11. Preheat the oven to  $200^{\circ}\text{C}$  /  $400^{\circ}\text{F}$  / Gas 6.
  12. Lightly brush the croissants with milk.
  13. Bake in the preheated oven for 16 to 20 minutes or until risen and golden.
  14. Best served warm. Store in an airtight container. Any leftover croissants may be frozen and reheated in the oven at  $180^{\circ}\text{C}$  /  $350^{\circ}\text{F}$  / Gas 4, for 8 minutes straight from the freezer.

# Coconut Cream Pie

Prep: 25 mins + chilling

Bake: 7 mins

Serves: 10 to 12

## Ingredients

### For the Base

digestive biscuits, ground  
125g • 4 <sup>1</sup>/<sub>3</sub> oz

sugar  
65g • 2 <sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup

melted butter  
90ml • 3 floz • <sup>1</sup>/<sub>3</sub> cup

ground cinnamon  
<sup>1</sup>/<sub>2</sub> tsp

### For the Filling

sugar  
100g • 3 <sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

salt  
<sup>1</sup>/<sub>4</sub> tsp

cornflour  
30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

coconut milk  
480ml • 1 pint • 2 cups

coconut cream  
240ml • 8 floz • 1 cup

butter  
1 tbsp

vanilla extract  
2 tsp

desiccated coconut  
115g • 4 oz • 1 cup

### For the Topping

whipping cream  
480ml • 1 pint • 2 cups

sugar  
70g • 2 <sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup

vanilla extract  
<sup>1</sup>/<sub>2</sub> tsp

desiccated coconut, for  
decoration (optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. To make the base, mix the biscuits, sugar, butter, and cinnamon together in a bowl.
3. Place the mixture into a 20 or 23 cm (8 or 9 inch) loose-bottomed round baking tin, pressing it firmly into the base and the sides of the tin to form the base of the pie.
4. Bake in the preheated oven for 7 minutes or until slightly firm. Set aside to cool completely.
5. To make the filling, put the sugar, salt and cornflour into a saucepan, and slowly mix in the coconut milk and coconut cream. Stir continuously over a medium to high heat, slowly bringing the mixture to the boil. The mixture should start to thicken. Boil for 5 minutes, and then add in the butter and stir until it has melted.
6. Remove from the heat and stir in the vanilla extract and desiccated coconut. Leave to cool completely.
7. Once the mixture has cooled completely pour it onto the base. Place in the fridge.
8. To make the topping, whisk the cream, sugar and vanilla extract in a bowl using an electric mixer, until soft peaks form.
9. Spread or pipe the whipped cream over the pie filling.
10. Sprinkle desiccated coconut (if it is being used) on the top. Chill before serving.

# Deep Dish Apple Pie

Prep: 40 mins + cooling

Bake: 1 hour 20 mins

Serves: 6 to 8

## Ingredients

shortcrust pastry  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz

cooking apples  
1.8kg • 4 lbs

sugar, plus extra for sprinkling  
130g • 4<sup>1</sup>/<sub>2</sub> oz • <sup>2</sup>/<sub>3</sub> cup

lemon juice  
2 tbsp

butter  
60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

plain flour  
3 tbsp

ground cinnamon  
1 tsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

milk  
2 tbsp

## Method

1. Peel and core the apples, then cut into 1<sup>1</sup>/<sub>4</sub> cm (1<sup>1</sup>/<sub>2</sub> inch) thick slices. Place the apples in a large bowl and sprinkle the sugar and lemon juice over them and cover.
2. Put the butter in a large saucepan and melt over a medium to high heat. Add in the apples and cook for 12 minutes, stirring occasionally, until they are softened but still hold their shape.
3. Stir the flour, cinnamon and salt into the apple mixture. Remove from the heat and leave to cool completely. The filling can be made and stored in the fridge for up to 2 days in advance.
4. Divide the shortcrust pastry into two equal portions. Roll one portion of the pastry between two sheets of baking paper into a 33 cm (13 inch) circle then ease it into a 24 cm (9<sup>1</sup>/<sub>2</sub> inch) deep dish pie tin, carefully pushing it into the sides.
5. Spoon the cooled apple filling into the pie tin, mounding it slightly towards the centre.
6. Roll the second portion of the pastry between two sheets of baking paper into a 30 cm (12 inch) circle, then place it on top of the filling pressing the 2 crusts together around the edges, trim off any excess pastry.
7. Brush the top of the pastry with milk and sprinkle with sugar, then pierce the top a few times to allow the steam to escape. Leave the pie to cool for at least 1 hour before baking.
8. Place an oven rack in the lowest position in the oven and place a baking tray on the rack. Preheat the oven to 220°C / 425°F / Gas 7.
9. Place the pie on top of the preheated baking tray in the oven and reduce the temperature to 190°C / 375°F / Gas 5.
10. Bake in the preheated oven for 1 hour to 1 hour and 20 minutes, rotating as needed, until the pie is golden and the filling is bubbly. If the edges brown too quickly, they can be covered with foil.
11. Transfer to a wire rack and leave to cool until set.

# Danish Pastry

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— Prep: 40 mins + chilling and proving (overnight) — Bake: 20 mins — Makes: 14 —

## Ingredients

### For the Pastry

water

260ml •  $8\frac{2}{3}$  floz • 1 cup + 1 tbsp

dried yeast

14g •  $\frac{1}{2}$  oz •  $1\frac{1}{2}$  tbsp

caster sugar

40g •  $1\frac{1}{3}$  oz •  $\frac{1}{4}$  cup

plain flour

500g • 1 lb  $1\frac{1}{2}$  oz • 4 cups + 2 tbsp

salt

2 tsp

vegan butter, chilled

360g •  $12\frac{3}{4}$  oz •  $1\frac{1}{2}$  cups +  $1\frac{1}{2}$  tbsp

### For the Filling

caster sugar

100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

ground cinnamon

1 tsp

vegan butter, melted

20g •  $\frac{3}{4}$  oz •  $1\frac{1}{2}$  tbsp

glace cherries, chopped

150g •  $5\frac{1}{3}$  oz •  $\frac{3}{4}$  cup

raisins

125g •  $4\frac{1}{3}$  oz •  $\frac{3}{4}$  cup

### For the Topping

icing sugar

50g •  $1\frac{3}{4}$  oz •  $\frac{1}{2}$  cup

14 glace cherries, whole

## Method

1. To make the pastry, stir the water, yeast and sugar together in a large bowl.
2. Add the flour, salt and 100g ( $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2 tbsp) of the butter to the yeast mixture and knead it until it starts to come together to form a dough. Place the remaining butter in the fridge. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. Alternatively, a stand mixer with a dough hook can be used. Cover the dough with cling film and set aside in the fridge for at least 8 hours or overnight.
3. Place the remaining butter between two pieces of baking paper. Flatten the butter with a rolling pin until it becomes a square shape, roughly 18 x 18 cm (7 x 7 inch). Wrap the butter in cling film and place it in the fridge (the butter needs to remain cold until it is ready to use).
4. Roll out the dough on a lightly floured surface to form a 35 x 18 cm (14 x 7 inch) rectangle.
5. Place the flattened butter in the middle of the dough. Fold the two ends of the dough to meet in the middle over the butter. Ensure the butter is sealed by pushing the dough together all around the edges.
6. Turn the dough so that the join is now straight in front, not lengthways. Starting from the middle, roll the pastry out into a long rectangle roughly 56 x 18 cm (22 x 7 inches) in size (do not roll backwards, always come back to the middle and roll out towards the edges).
7. To make the first fold, take one end of the dough and fold it about  $\frac{2}{3}$  of the way down, then take the other end, and fold it on top, so the dough is folded into thirds and is a rough square shape.
8. Wrap the dough tightly in cling film and set aside in the fridge for 30 to 60 minutes.
9. Place on a work surface with the folded end of the dough on the left (the part like the binding of a book).

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10. Repeat steps 6 to 8 (rolling, folding then place in the fridge).
  11. Repeat step 9, then repeat steps 6 to 8 again, but this time place the pastry in the fridge for 1 hour.
  12. Line a baking tray with baking paper.
  13. After the dough has been in the fridge for the third and final time, roll it out on a lightly floured surface to form a rectangle roughly 61 x 23 cm (24 x 9 inches).
  14. To make the filling, mix the caster sugar and cinnamon together in a bowl.
  15. Brush the pastry with the melted butter and sprinkle the cinnamon sugar generously over the top. Scatter the raisins and chopped cherries over the top, covering the pastry.
  16. Starting from one of the shorter sides, tightly roll the pastry all the way to the end.
  17. Cut off both ends, using a sharp knife for a clean finish and then slice the pastry into 14 equal sized pieces. Place them onto the prepared baking tray, then gently tuck the end of the pastry edge underneath so that it does not unravel during baking.
  18. Loosely cover the pastries with baking paper and leave to rise in a cool place for 1 hour 30 minutes.
  19. Preheat the oven to 180°C / 350°F / Gas 4.
  20. Bake in the preheated oven for 15 to 20 minutes until golden.
  21. Leave to cool on the baking tray.
  22. To make the topping, put the icing sugar into a bowl and add the warm water, a tablespoon at a time. Mix until it is thick and runny.
  23. Once the pastries have cooled completely, drizzle the icing on top, and finish with a whole cherry.

# Fig Tart

Prep: 20 mins + chilling

Bake: 45 mins

Serves: 10 to 12

## Ingredients

shortcrust pastry  
300g • 10 <sup>1</sup>/<sub>2</sub> oz

dried figs, quartered  
425g • 15 oz • 3 cups

water  
600ml • 1 pint 4 floz • 2 <sup>1</sup>/<sub>2</sub> cups

dark soft brown sugar  
80g • 2 <sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 1 tbsp

cornflour  
2 tbsp

walnuts, chopped  
60g • 2 oz • <sup>1</sup>/<sub>2</sub> cup

mixed spice  
<sup>3</sup>/<sub>4</sub> tsp

lemon juice  
2 tbsp

## Method

1. Roll out the pastry on a lightly floured surface to about <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>8</sub> inch) thick.
2. Loosely roll the pastry around a rolling pin, then gently lift and unroll it over the 23 cm (9 inch) loose bottomed tart tin. Ease it into the tart tin, carefully pushing it into the sides, leaving any excess pastry to hang over the sides. Leave to chill in the fridge for 20 minutes.
3. Preheat the oven to 190°C / 375°F / Gas 5.
4. Prick the base all over with a fork and gently lay a sheet of baking paper over the pastry. Add the baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Leave to cool, and then trim away any excess pastry, using a sharp knife.
5. Reduce the oven temperature to 180°C / 350°F / Gas 4.
6. Put the figs and water into a saucepan and bring to a boil. Cook for 5 minutes until the figs are tender.
7. Strain the figs over a bowl and reserve the liquid. Then set aside.
8. Return 300ml (10 floz • <sup>1</sup>/<sub>4</sub> cups) of the fig liquid to the saucepan, and stir in the sugar until it dissolves.

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9. Mix the cornflour and a little of the fig liquid together in a small bowl, and then add to the saucepan with the walnuts and mixed spice and simmer on a low heat until the mixture thickens. Remove from the heat and stir in the lemon juice and the cooked figs.
  10. Spoon the fig mixture onto the cooled pastry case and spread out in an even layer.
  11. Bake in the preheated oven for 45 minutes until the filling is bubbling.
  12. Leave to cool for 30 minutes before serving. Serve with cream or creme fraiche.

### Variation - Fresh Fig Tart

fresh figs, quartered  
425g • 15 oz

water  
200ml •  $6\frac{2}{3}$  floz •  $\frac{3}{4}$  cup + 1  
tbsp

Skip step 6 & 7 and move onto step 8.

At step 8, pour the water into a saucepan with the sugar. Bring it to the boil and stir until the sugar dissolves.

At step 9, mix the cornflour and a little of the sugar and water mixture in a small bowl, then continue to follow the recipe.



# Frangipane Tart

Prep: 30 mins + chilling

Bake: 1 hour

Serves: 12

## Ingredients

### For the Pastry

plain flour, sifted  
240g • 8½ oz • 2 cups

icing sugar  
2 tbsp

butter, cold  
90g • 3¼ oz • ⅓ cup + 1  
tbsp

cold water  
60ml • 2 floz • ¼ cup

### For the Filling

olive oil  
80ml • 2⅔ floz • ⅓ cup

caster sugar  
115g • 4 oz • ½ cup + 2 tbsp

plain flour  
35g • 1¼ oz • ¼ cup + 1 tbsp

aquafaba  
90ml • 3 floz • ⅓ cup

ground almonds  
240g • 8½ oz • 2½ cups

almond essence  
½ tsp

icing sugar, for decoration

## Method

1. To make the pastry, mix the flour and icing sugar together in a large bowl.
2. Rub the butter into the flour mixture between your fingertips, until the mixture resembles breadcrumbs.
3. Add the water, a small amount at a time, and gently combine all the ingredients to form a soft, smooth pastry dough. Do not knead the pastry or it will become tough. Wrap it in cling film and chill in the fridge for 30 minutes.
4. Remove the pastry from the fridge and roll it out between two sheets of baking paper until it is large enough to cover the entire 23 cm (9 inch) round tart tin, and about 2 to 3 cm (<sup>3</sup>/<sub>4</sub> to 1¼ inch) thick.
5. Loosely roll the pastry around a rolling pin, and then gently lift and unroll it over the tart tin, easing it in and gently pushing it into the sides.
6. Trim any excess pastry and prick the base all over with a fork.
7. Chill the pastry lined tart tin in the fridge for 60 minutes.
8. Preheat the oven to 175°C / 350°F / Gas 4.
9. Gently lay a sheet of baking paper over the pastry. Add the baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 10 minutes or until the pastry is a light golden colour. Leave to cool.

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10. To make the filling, cream the oil and sugar in a bowl using an electric whisk, until pale, light and fluffy.
  11. Add the flour, then the aquafaba, one tablespoon at a time, whisking well after each portion of aquafaba is added. Then gently fold in the almonds and almond essence. The filling will be thick.
  12. Add the filling to the pastry case and spread it out evenly to the sides.
  13. Bake in the preheated oven for 50 to 60 minutes, until the filling is golden. Leave to cool in the tart tin before dusting with icing sugar.
  14. Remove from the tart tin and leave to cool so that the top becomes crispy. Cut into slices.

### Variation - Pear Frangipane Tart

3 pears, peeled, cored and halved

At step 13, place the pears on top of the almond filling arranging them face down in a ring. Once cooked, they will no longer stand proud of the filling, as it will rise during baking.

### Variation - Fig Frangipane Tart

zest of 1 large orange  
4 figs, cut into quarters or slices

At step 12, add orange zest with the other ingredients.

At step 13, place the fig quarters on top of the almond filling face up. Once cooked, they will no longer stand proud of the filling, as it will rise during baking.

# French Apple Tart

Prep: 20 mins

Bake: 30 mins

Serves: 6 to 8

## Ingredients

### For the Apple Tart

puff pastry  
400g • 14 oz

applesauce  
2 *tblsp*

2 Granny Smith or cooking  
apples, peeled and cored  
milk, for brushing

brown sugar  
1 *tblsp*

### For the Glaze

apricot jam  
1 *tblsp*

water, as required

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a baking tray with baking paper.
3. To make the apple tart, roll out the puff pastry to an even thickness of 1/2 cm (1/4 inch), and then cut around a plate to make a circle of 25 cm (10 inch) in size.
4. Carefully score an inner border around the pastry circle, leaving a 1 1/4 cm (1/2 inch) gap from the edge. Lightly score a crisscross pattern in the centre of the pastry being careful not to cut all the way through.
5. Place the pastry in the fridge for 15 minutes to chill.
6. Place the pastry onto the prepared baking tray then spread the applesauce evenly within the circle, leaving the 1 1/4 cm (1/2 inch) border.
7. Thinly slice the apples into segments and arrange them on the pastry circle working from the outside in and slightly overlapping the apples.
8. Brush the border of the pastry with a little milk, and then sprinkle the sugar over the apples.
9. Bake in the preheated oven for 30 minutes or until the tart is golden and the apples are soft.
10. Leave to cool on the baking tray.
11. To make the glaze, gently warm the apricot jam and a small amount of water in a saucepan over a low to medium heat, stirring continuously until the mixture is warm and runny.
12. Brush the apricot glaze on top of the tart.

# Fruit Cobbler

Prep: 15 mins

Bake: 35 mins

Serves: 6 to 8

## Ingredients

### For the Filling

pears

200g • 7 oz

peaches

150g • 5<sup>1</sup>/<sub>3</sub> oz

blueberries

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1 cup

cornflour

1<sup>1</sup>/<sub>2</sub> tbsp

orange juice

3 tbsp

soft brown sugar

2 tbsp

### For the Topping

self-raising flour

180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups + 2  
tbsp

butter, softened

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

oats

25g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

soft brown sugar

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

ground cinnamon

<sup>1</sup>/<sub>2</sub> tsp

yogurt, natural or flavoured

55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. To make the filling, core and cut the pears and peaches into chunks (if using fresh fruit).
3. Put the pears, peaches and berries into an ovenproof dish, and then evenly sprinkle over the cornflour, orange juice and sugar.
4. To make the cobbler topping, put the flour in a large bowl with the butter and cut the butter into small pieces. Rub the butter into the flour between your fingertips, until the mixture resembles breadcrumbs.
5. Mix the oats, sugar and cinnamon into the flour mixture.
6. Add the yogurt one spoonful at a time to the flour mixture, mixing with your hands to form a rough dough.
7. Take small portions of the cobbler dough and make balls the size of ping-pong balls, and then arrange them on top of the prepared fruit.
8. Bake in the preheated oven for 30 to 35 minutes or until the top is golden brown, with the fruit bubbling around the edges.
9. Leave to cool before serving as the fruit filling will be very hot.

# Fruit Pie Crumble

Prep: 30 mins + chilling

Bake: 50 mins

Serves: 8

## Ingredients

### For the Pastry

plain flour

300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>2</sub> cups

sugar

2 tbsp

salt

<sup>1</sup>/<sub>2</sub> tsp

butter

160g • 5<sup>3</sup>/<sub>4</sub> oz • <sup>2</sup>/<sub>3</sub> cup + 1  
tbsp

cold water

60ml • 2 fl oz • <sup>1</sup>/<sub>4</sub> cup

### For the Filling

strawberries, halved and

quartered

150g • 5<sup>1</sup>/<sub>3</sub> oz

blueberries

150g • 5<sup>1</sup>/<sub>3</sub> oz • 1 cup

raspberries

200g • 7 oz • 1<sup>2</sup>/<sub>3</sub> cups

sugar

175g • 6<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 2  
tbsp

ground mixed spice

1 tsp

plain flour

3 tbsp

lemon juice

1 tbsp

### For the Topping

plain flour

110g • 4 oz • <sup>3</sup>/<sub>4</sub> cup + 3 tbsp

butter

60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

sugar

60g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

## Method

1. Lightly grease a 23 cm (9 inch) round baking tin, or a 23 x 33 cm (9 x 13 inch) baking tin.
2. To make the pastry, put the flour, sugar, salt and butter into a food processor and mix together, whilst adding 1 tablespoon of water at a time until the pastry dough just holds together (all the water may not be required).
3. Lightly dust a surface with flour and roll out the pastry to approximately <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thick, large enough to line the baking tin and allowing 2<sup>1</sup>/<sub>2</sub> cm (1 inch) extra for the sides.
4. Ease the pastry into the prepared baking tin, carefully pushing up into the sides and allow the excess to hang over. Place in the fridge for 15 minutes to chill.
5. Preheat the oven to 180°C / 350°F / Gas 4.
6. To make the filling, put the strawberries, blueberries and raspberries into a bowl.
7. Gently mix in the sugar, mixed spice, flour and lemon juice.
8. Spread the filling evenly over the base of the pastry.
9. To make the topping, Put the flour and butter into a large bowl, and then rub the butter into the flour between your fingertips, until the mixture resembles breadcrumbs. Then mix in the sugar.
10. Pour the topping over the filling and spread out evenly to the sides.
11. Bake in the preheated oven for 50 minutes or until golden.
12. Leave to cool before serving.

# Key Lime Pie

Prep: 20 mins + chilling

Bake: 15 mins

Serves: 8 to 10

## Ingredients

### For the Base

digestive biscuits  
300g • 10 1/2 oz

butter, melted, plus extra  
100g • 3 1/2 oz • 1/3 cup + 2  
tbsp

### For the Filling

condensed milk  
400g • 14 oz • 1 1/4 cups

double cream  
300ml • 10 floz • 1 1/4 cups

5 large limes

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a 23 cm (9 inch) round springform cake tin.
3. To make the base, place the biscuits in a plastic bag and crush using a rolling pin, then put them into a bowl. Mix the butter into the crushed biscuits. If the mixture is too dry, add an additional 1 to 1 1/2 tbsp of butter.
4. Place the biscuit mixture into the prepared cake tin, pressing it evenly into the base and sides.
5. Bake in the preheated oven for 15 minutes, and then leave to cool.
6. To make the filling, whisk the condensed milk and cream together in a large bowl.
7. Finely zest the limes and juice them, and then add to the milk mixture, stirring until the filling thickens.
8. Pour the filling onto the cooled biscuit base and place in the fridge to chill for at least 1 to 2 hours, before serving.

# Kouign-Amann

Prep: 35 mins + proving

Bake: 20 mins

Makes: 20

## Ingredients

salt

$\frac{1}{2}$  tsp

caster sugar

150g •  $5\frac{1}{3}$  oz •  $\frac{3}{4}$  cup

butter for greasing

croissant dough

(viennoiserie laminated dough), see page 281

1.2kg • 2 lbs 10 oz

## Method

1. Use a spice grinder or pestle and mortar to carefully grind the salt to a fine powder.
2. Mix the sugar and salt in a small bowl and set aside.
3. Grease two muffin trays with butter, then lightly coat the cups with a thin layer of the sugar and salt mixture (the remaining sugar and salt mixture is used in the dough).
4. Roll out the dough on a lightly floured surface into a 100 x 20 cm ( $39\frac{1}{3}$  x 8 inch) rectangle.
5. Sprinkle 60g (2 oz •  $\frac{1}{3}$  cup) of the sugar and salt mixture evenly over the dough and gently roll it in.
6. Turn over the dough and again, sprinkle a further 60g (2 oz •  $\frac{1}{3}$  cup) of the sugar and salt mixture on the dough and gently roll it in.
7. Cut the dough into 10 cm (4 inch) squares, yielding 20 pieces, using a sharp knife or pizza cutter.
8. Fold the four corners of one of the squares, into its centre and press down gently. Lift the first piece and gently ease it into the muffin tin (it may be a tight fit). Repeat the process with the remaining squares of dough.
9. Sprinkle the remaining sugar and salt mixture on top of each kouign-amann.
10. Lightly dust two sheets of clingfilm with flour and cover the muffins tins (this is to avoid sticking). Leave them to prove in a warm area for 45 minutes.
11. Preheat the oven to 190°C / 375°F / Gas 5.
12. Bake in the preheated oven for 10 minutes then turn down the temperature to 160°C / 325°F / Gas 3 and bake for a further 8 to 10 minutes until golden.
13. Immediately, and carefully, turn the kouign-amann out onto a wire rack and leave them to cool upside down. Otherwise, the caramel will harden and stick to the bottom of the muffin tin or wire rack (do not touch the caramel as it is very hot).
14. When cooled turn the kouign-amann the right side up and serve.

# Lemon Meringue Pie

Prep: 1 hour

Bake: 22 mins

Serves: 12

## Ingredients

shortcrust pastry  
450g • 1 lb

### For the Lemon Curd

caster sugar  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups +  
1 tbsp

cornflour  
60g • 2 oz • <sup>1</sup>/<sub>2</sub> cup

milk  
240ml • 8 floz • 1 cup

lemon juice  
240ml • 8 floz • 1 cup

water  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

salt  
<sup>1</sup>/<sub>4</sub> tsp

ground turmeric  
<sup>1</sup>/<sub>4</sub> tsp

zest of 1 lemon

butter  
2 tbsp

### For the Meringue

aquafaba, chilled  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

lemon juice  
<sup>1</sup>/<sub>2</sub> tsp

cream of tartar  
<sup>1</sup>/<sub>2</sub> tsp

icing sugar  
240g • 8<sup>1</sup>/<sub>2</sub> oz • 2 cups + 2  
tbsp

## Method

1. Roll out the pastry dough on a lightly floured surface to form a 4 mm thick circle, large enough to overlap a 23 cm (9 inch) pie dish by 2<sup>1</sup>/<sub>2</sub> cm (1 inch).
2. Loosely roll the pastry around a rolling pin then gently lift and unroll it over the pie tin, easing it in and carefully pushing into the sides. Trim any excess and cover with cling film and place in the fridge for 20 minutes.
3. Preheat the oven to 180°C / 350°F / Gas 4.
4. Remove the piecrust from the fridge and prick the base all over with a fork. Gently lay a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Set aside and leave to cool completely.
5. To make the lemon curd, stir the sugar, cornflour, milk, lemon juice, water, salt, turmeric and lemon zest in a saucepan, over a medium heat. Whisk continuously for 5 minutes or until the mixture starts to thicken. Once the mixture is thick enough to coat the back of a spoon, remove from the heat and stir in the butter. Set aside to cool, stirring occasionally.
6. To make the meringue, whisk the aquafaba and lemon juice in a large bowl, on high speed for 5 minutes or until it becomes thick and foamy. Turn the speed to low and add the cream of tartar and icing sugar, a few tablespoons at a time. Gradually turn the speed back up to high and beat for 4 to 6 minutes, or until stiff glossy peaks form.
7. To assemble the pie, pour the cooled curd into the piecrust and spread evenly. Spoon the meringue onto the curd, piling the mixture higher in the centre. Toast the peaks of the meringue by placing it under the grill on full temperature, rotating frequently, ensuring it does not burn, until they are lightly brown in colour. Alternatively, use a kitchen blowtorch to carefully toast the peaks until they are lightly brown in colour.



# Lemon Tart

Prep: 20 mins + chilling

Bake: 20 mins

Serves: 8 to 12

## Ingredients

shortcrust pastry

350g • 12<sup>1</sup>/<sub>3</sub> oz

zest of 1 lemon

juice of 2 lemons

caster sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/2 cup

custard powder

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 2 tbsp

water

225ml • 7<sup>1</sup>/<sub>2</sub> floz • 3/4 cup + 3  
tbsp

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Roll out the pastry on a lightly floured surface, to about 1 cm (1/3 inch) thick.
3. Loosely roll the pastry around a rolling pin, and then gently lift and unroll into a 23 cm (9 inch) tart tin, easing it in and carefully pushing into the sides. Trim off any excess pastry and prick the base all over with a fork. Gently lay a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) and bake for 15 minutes.
4. Carefully remove the beans and baking paper, and then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Leave to cool.
5. Put the lemon zest, lemon juice and caster sugar into a saucepan and warm over a low to medium heat, until the sugar has dissolved.
6. In a small bowl, stir the custard powder and water together to form a smooth paste.
7. Add the custard paste to the lemon juice mixture and whisk until smooth.
8. Heat the mixture gently while stirring continuously, until it begins to thicken. When the consistency is similar to yogurt, carefully pour it into the tart shell and spread evenly.
9. Place in the fridge to chill for at least 1 hour before serving.

# Mince Pies

Prep: 20 mins

Bake: 20 mins

Makes: 12 to 16

## Ingredients

apple juice  
60ml • 2 floz •  $\frac{1}{4}$  cup

mixed dried fruit  
170g • 6 oz • 1 cup

apples, cored and finely  
chopped  
85g • 3 oz

dark soft brown sugar  
65g •  $2\frac{1}{3}$  oz •  $\frac{1}{4}$  cup + 1 tbsp

shortening  
30g • 1 oz •  $\frac{1}{3}$  cup

1 small handful almonds,  
chopped (optional)

zest and juice of  $\frac{1}{2}$  orange

ground mixed spice  
1 tsp

pinch of ground cinnamon

pinch of grated nutmeg

sweet shortcrust pastry  
650g • 1 lb 7 oz

## Method

1. Place the apple juice, mixed dried fruit, apples, sugar, shortening, almonds (if they are being used), orange juice and zest, ground mixed spice, cinnamon and nutmeg into a large saucepan. Stir over a low heat until the mince filling is soft and mixed thoroughly.
2. Set aside to cool, stirring occasionally.
3. Preheat the oven to 200°C / 400°F / Gas 6.
4. Lightly grease a muffin tin.
5. Roll out the pastry to 3 mm ( $\frac{1}{8}$  inch) thick.
6. Cut out large circles for the base of each pie, about 10 cm (4 inch), and a smaller one about  $7\frac{1}{2}$  cm (3 inch) for the top.
7. Place the pastry bases into the prepared muffin tin and loosely fill with the mince filling.
8. Put the smaller pastry lid on top and pinch around the edges to join it to the base.
9. Repeat until all the pastry and mince mixture has been used up.
10. Bake in the preheated oven for 20 minutes until golden.
11. Leave to cool in the muffin tin for 5 minutes, and then transfer to a wire rack. Dust with icing sugar and serve.

# Mini Apple Pies

Prep: 30 mins

Bake: 20 mins

Makes: 12

## Ingredients

cooking apples, peeled and cored

700g • 1 lb 9 oz

butter

25g • 1 oz • 2 tbsp

sugar

155g • 5 1/2 oz • 3/4 cup

lemon juice

2 tbsp

cold water

60ml • 2 floz • 1/4 cup

ground cinnamon

1 1/4 tsp

shortcrust pastry

355g • 12 1/2 oz

milk (to glaze)

2 tbsp

## Method

1. Preheat the oven to 220°C / 425°F / Gas 7.
2. Slice the apples into wedges and set aside.
3. Melt the butter and sugar in a large saucepan over a low heat, and then stir in the apples, lemon juice and half of the water. Cover the pan with the lid and slowly cook for 10 minutes. Then stir again and cook for a further 5 minutes with the lid removed or until the apples are soft.
4. Stir in the cinnamon and set aside to cool completely.
5. Roll out the pastry on a lightly floured surface to approximately 3 mm (1/8 inch) in thickness. Cut out 12 circles to fit a cupcake tray, and then line each with one pastry circle, easing it in and carefully pushing it into the sides.
6. Re-roll the pastry and cut 12 smaller circles for the pie lids.
7. Place a heaped spoonful of the cooled filling in the centre of the pastry cases. Dampen the edges of the pastry cases with a little cold water then cover with the lids. Press the edges of the pastry firmly together to seal, and gently crimp the edges to decorate.
8. Carefully cut two slits in the top of each pie using a sharp knife, and then brush the tops with a little milk.
9. Bake in the preheated oven for 20 minutes or until golden.
10. Leave to cool in the cupcake tray for 5 minutes before serving.

# Mini Berry Tarts

Prep: 20 mins + chilling

Bake: 13 mins

Serves: 8 to 12

## Ingredients

shortcrust pastry

300g • 10<sup>1</sup>/<sub>2</sub> oz

milk

240ml • 8 floz • 1 cup

caster sugar

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

vanilla extract

<sup>1</sup>/<sub>2</sub> tsp

custard powder

50g • 1<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2 tbsp

water

2 tbsp

fresh mixed berries, for  
decorating

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Roll out the pastry on a lightly floured surface, to about 2 mm thick. Cut out large circles about 8 cm (3<sup>1</sup>/<sub>4</sub> inch). Gather and re-roll any excess pastry.
3. Place each pastry circle into 6 cm (2<sup>1</sup>/<sub>4</sub> inch) deep tartlet tins, carefully pushing into the sides (or use a lightly greased cupcake tin). Trim off any excess pastry and prick the bases all over with a fork. Cut out and gently lay small sheets of baking paper over each pastry case. Add baking beans (or any dry beans to act as a weight) and bake for 8 minutes.
4. Carefully remove the beans and baking paper, and then return to the oven and bake for a further 5 minutes or until the pastry cases are lightly golden. Leave to cool completely before filling.
5. Pour the milk into a saucepan and add the caster sugar and vanilla extract, then warm over a low to medium heat, until the sugar has dissolved.
6. In a small bowl, stir the custard powder and water together to form a smooth paste.
7. Add the custard paste to the warm milk mixture and whisk until smooth.
8. Heat the mixture gently while stirring continuously, until it begins to thicken. When the consistency is similar to yogurt, carefully pour it into each tart shell and spread evenly.
9. Top each mini tart with berries then place in the fridge to chill for at least 1 hour before serving.

# Mini Banoffee Pies

Prep: 30 mins + cooling

Bake: 15 mins

Makes: 12

## Ingredients

sweet shortcrust pastry  
375g • 13<sup>1</sup>/<sub>4</sub> oz

dark chocolate, grated or  
shaved  
125g • 4<sup>1</sup>/<sub>3</sub> oz

### For the Toffee Filling

brown sugar  
250g • 9 oz • 1 cup + 3 tbsp

butter  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

double cream  
140ml • 4<sup>2</sup>/<sub>3</sub> floz • 1/2 cup + 1  
tbsp

### For the Banana Mousse

2 ripe bananas

double cream  
500ml • 1 pint <sup>2</sup>/<sub>3</sub> floz • 2 cups  
+ 1 tbsp

icing sugar  
30g • 1 oz • 1/4 cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a cupcake tray.
3. Roll out the pastry on a lightly floured surface to 3 mm (1/8 inch) thick.
4. Cut out 12 circles 10 cm (4 inch) in diameter and gently ease each one into the cupcake tin carefully pushing into the sides and making sure not to stretch the pastry. Trim any excess pastry and prick the base all over with a fork.
5. Cut out small sheets of baking paper and gently lay each sheet over each pastry case.
6. Add the baking beans (or any dry beans to act as a weight) then bake for 9 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 3 to 6 minutes or until the pastry is lightly golden. Leave to cool for 10 minutes, then transfer to a wire rack to cool completely.
7. To make the toffee filling, stir the sugar and butter together in a saucepan over a low heat until the butter has melted. Stir in the cream and bring to the boil, and then reduce to simmer stirring constantly until the sugar dissolves. Allow the mixture to bubble for a minute until slightly thickened and browned, being careful not to let the toffee stick. Then pour into a heatproof container and leave to cool completely.

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8. To make the banana mousse, roughly puree the bananas using a hand-held blender.
  9. Whisk the cream in a bowl until it becomes thick and forms soft peaks. Then fold in the bananas and sugar. Place in the fridge to chill.
  10. To assemble the banoffee pies, spoon a little toffee filling into each pastry case. Spoon the banana mousse into a piping bag fitted with a round nozzle and pipe on top of the toffee. Sprinkle the chocolate on top of each banoffee pie.

### **Variation - Classic Banoffee Tarts**

At step 8, slice the bananas to 4 mm ( $\frac{1}{8}$  inch) thick rounds and set aside.

At step 9, pour the cream and sugar into a bowl and whip together until thick and it forms soft peaks, then cover and place in the fridge.

At step 10, to assemble the tarts, spoon a little toffee into each pastry case. Add slices of banana to cover the toffee in a single layer then spoon the whipped cream into a piping bag fitted with a plain nozzle and pipe on top.

Sprinkle the chocolate on top of each banoffee pie.

# Mini Pistachio Frangipane Tarts

Prep: 30 mins + cooling

Bake: 35 mins

Makes: 4

## Ingredients

sweet shortcrust pastry

180g • 6<sup>1</sup>/<sub>3</sub> oz

pistachios

60g • 2 oz • 1/2 cup

sunflower oil

1<sup>1</sup>/<sub>2</sub> tbsp

caster sugar

35g • 1<sup>1</sup>/<sub>4</sub> oz • 3 tbsp

plain flour

1<sup>1</sup>/<sub>2</sub> tbsp

aquafaba

1<sup>1</sup>/<sub>2</sub> tbsp

4 strawberry halves

## Method

1. Divide the pastry into 4 portions. Roll out each portion between two sheets of baking paper, into a circle approximately 2 mm thick.
2. Loosely roll the pastry around a rolling pin then gently lift and unroll it over an 8 cm (3<sup>1</sup>/<sub>4</sub> inch) mini tart case, easing it in and carefully pushing into the sides. Trim any excess pastry and prick the base all over with a fork. Repeat with the remaining tart cases. Leave to cool in the fridge for 30 minutes.
3. Preheat the oven to 180°C / 350°F / Gas 4.
4. Gently lay a sheet of baking paper over the pastry. Add the baking beans (or any dry beans to act as a weight) then bake for 15 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the pastry is a light golden colour. Leave to cool.
5. Put the pistachios into a food processor and grind until fine, then sift them into a bowl. Do not overgrind the pistachios otherwise a buttery texture will be formed. Return any large pieces that remain in the sieve back into the processor and grind again. Mix before using.
6. In a separate bowl, beat the oil and sugar with an electric whisk until pale, light and fluffy.
7. Add the flour and whisk to combine. Add the aquafaba, one teaspoon at a time, and whisk well after each addition. Gently fold in the pistachios to form a very sticky and thick batter.
8. Divide the batter equally between the pastry cases, then use a spoon to tap the filling into the cases.
9. Place half a strawberry on the top of each filling. The strawberry can sit slightly above the level of the filling, as the filling will rise slightly around the strawberry during baking.
10. Bake in the preheated oven for 20 minutes or until the filling is golden around the edges. The tops will continue to crisp as the tarts cool down.
11. Leave to cool completely before removing from the tart cases.

# Nut Cream Crunchy Gateau

Prep: 10 mins

Bake: 15 mins

Serves: 10 to 12

## Ingredients

### For the Pastry

plain flour

300g • 10 1/2 oz • 2 1/2 cups

butter, softened

255g • 9 oz • 1 cup + 2 tbsp

ground nuts (walnuts,  
hazelnuts or mixed)

200g • 7 oz • 1 2/3 cups

icing sugar

200g • 7 oz • 1 3/4 cups

apple cider vinegar

1 tbsp

### For the Filling

double cream

600ml • 1 pint 4 floz • 2 1/2  
cups

icing sugar

75g • 2 2/3 oz • 2/3 cup

vanilla extract

1 tsp

chocolate spread

200g • 7 oz • 2/3 cup

### For the Decoration

mixed nuts, chopped

50g • 1 3/4 oz • 1/3 cup

## Method

1. To make the pastry, sift the flour into a large bowl then add the butter, nuts, icing sugar and vinegar. Mix together into a soft pastry dough then cover in cling film and place in the fridge for 30 minutes.
2. Preheat oven 180°C / 350°F / Gas 4.
3. Line a baking tray with baking paper.
4. Divide the pastry into 5 equal sized balls.
5. Lightly flour a separate sheet of baking paper then roll out a ball of pastry on the baking paper to approximately 1 1/2 to 1 cm (1/4 to 1/2 inch) thick.
6. Cut the pastry into a 20 cm (8 inch) circle using a sharp knife, by placing a plate upside down on top of the pastry. Trim any excess pastry and set aside. Repeat for the remaining 4 pastry balls.
7. Gather the reserved leftover pastry into a ball and wrap in cling film, then place in the fridge for 10 minutes.
8. Roll out the pastry and cut into the 6th pastry circle as done in steps 5 and 6.
9. Place 1 or 2 of the pastry circles onto the prepared baking tray.
10. Bake in the preheated oven for 10 to 15 minutes or until golden. Repeat until all the pastry circles are baked and set aside to cool.
11. To make the filling, whisk the cream, icing sugar and vanilla extract in a bowl, until stiff peaks are formed.
12. Spread the chocolate spread on each pastry circle leaving a 1 1/4 cm (1/2 inch) space around the edge. Pipe or spoon the filling on top of the chocolate spread.
13. Stack the pastry circles on top of each other to create a layered cake.
14. Sprinkle the nuts over the top.



# Palmiers

Prep: 10 mins + chilling

Bake: 20 mins

Makes: 12 to 16

## Ingredients

puff pastry  
375g • 13 oz  
demerara sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>3</sub> cup

## Method

1. Line a baking tray with baking paper.
2. Roll out the puff pastry on a lightly floured surface into a rectangle about 1<sup>1</sup>/<sub>2</sub> cm (1<sup>1</sup>/<sub>4</sub> inch) thick.
3. Sprinkle 50g (1<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>4</sub> cup) of the sugar in an even layer over the surface of the pastry. Roll over the sugar lightly with a rolling pin to press the sugar into the pastry.
4. Place the shortest edge to face you and fold the left and right sides of the pastry inwards so they meet in the middle.
5. Sprinkle the remaining sugar over the pastry and using a rolling pin, roll over the pastry lightly to press in the sugar.
6. Fold the left side of the pastry over the right side, like closing a book. This should make a very long, flat length of pastry.
7. Transfer the pastry onto the prepared baking tray. Cover with cling film and chill for 30 minutes in the fridge to allow the pastry to become firm.
8. Preheat the oven to 220°C / 425°F / Gas 7.
9. Slice the pastry into cookies roughly 2<sup>1</sup>/<sub>2</sub> cm (1 inch) wide.
10. Place the cookies onto the prepared baking tray, laying them cut side up and place 2<sup>1</sup>/<sub>2</sub> cm (1 inch) apart to allow room to spread. Sprinkle the cookies with more sugar if desired.
11. Bake in the preheated oven for 18 to 20 minutes or until dark golden. If it seems like the sugar on the bottom of the cookies is starting to burn before baking is finished, reduce the heat to 180°C / 350°F / Gas 4, and transfer the baking tray to a higher rack.
12. Leave to cool for a few minutes on the baking tray, then transfer to a wire rack to cool completely. They will become crispier as they cool.
13. The Palmiers can be stored in an airtight container for several days. They will gradually become less crispy over time.

# Peach Galette

Prep: 45 mins

Bake: 35 mins

Serves: 8

## Ingredients

shortcrust pastry  
225g • 8 oz

caster sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

plain flour  
2 tbsp

ground cinnamon  
1/4 tsp

vanilla extract  
1 tsp

2 large peaches, peeled,  
pitted and sliced

maple syrup, for brushing  
sugar, for sprinkling

## Method

1. Roll out the pastry between two sheets of lightly floured baking paper to between 3 mm to 4 mm (1/8 inch) in thickness.
2. Cut the dough into a circle using a 23 cm (9 inch) round cake tin or plate for a template. Place in the fridge for 10 minutes.
3. Mix the sugar, flour, and cinnamon together in a large bowl. Then add the vanilla extract and peaches and toss the mixture together until the peaches are coated.
4. Preheat the oven to 180°C / 350°F / Gas 4.
5. Line a baking tray with baking paper.
6. Remove the pastry from the fridge. Place the peaches in a fan shape by overlapping them in a circular pattern in the centre of the disc, leaving a 2<sup>1</sup>/<sub>2</sub> cm (1 inch) border.
7. Fold the 2<sup>1</sup>/<sub>2</sub> cm (1 inch) border of dough over the edges of the peaches and chill in the fridge for 15 minutes.
8. Transfer the peach galette to the prepared baking tray. Brush the maple syrup over the peaches and sprinkle with sugar.
9. Bake in the preheated oven for 30 to 35 minutes or until the crust is lightly golden.
10. Leave to cool for 5 minutes before serving.

## Variation - Apple Galette

2 large apples peeled, cored  
and sliced

At step 6, replace the peaches with the apples.

# Pavlova

GF

Prep: 30 mins

Bake: 2 hours 30 mins

Serves: 12

## Ingredients

### For the Meringue Base

icing sugar

150g • 5 1/2 oz • 1 1/3 cups

pinch of salt

aquafaba, chilled

150ml • 5 floz • 2/3 cup

cream of tartar

1 1/2 tsp

vanilla extract

1 tsp

### For the Whipped Cream

double cream, cold

200ml • 6 2/3 floz • 3/4 cup +  
1 tbsp

icing sugar

2 tbsp

### For the Topping

sliced fresh fruit (mixed  
berries or mangoes, kiwis and  
passion fruit)

## Method

1. Preheat the oven to 135°C / 275°F / Gas 1.
2. Mix the sugar and salt in a small bowl and set aside.
3. Line a baking tray with baking paper. Trace a 20 cm (8 inch) circle on the baking paper and turn over.
4. To make the meringue base, whisk the aquafaba in a large bowl using an electric mixer (or stand mixer fitted with the whisk attachment) on low speed. Increase the speed and continue to beat for 5 minutes until soft peaks and the mixture is very light and fluffy. Add the cream of tartar and beat for 1 minute.
5. Whisk the mixture on a medium speed and gradually add the sugar in small amounts. Turn the speed to high and continue to whisk for 3 minutes or until glossy stiff peaks form and hold their shape. You should be able to hold the bowl upside down and the mixture stays in place. Add in the vanilla extract and beat for another 10 seconds until combined.
6. Spoon the meringue mixture into a piping bag fitted with a large star or round nozzle. Pipe on to the circle on the prepared baking tray, starting from the centre of the circle and working outwards (or use a spoon fill the circle). Pipe around the edge of the circle making this higher than the centre, to make a nest for the filling (if using a spoon, gently create a well in the centre). Do this immediately after whipping the meringue to avoid it deflating.
7. Bake in the preheated oven then turn down the temperature to 120°C / 250°F / Gas 1/2. Bake for 2 to 2 1/2 hours or until the outside is dry to the touch and very lightly browned.
8. Turn off the oven, do not open the door and leave the pavlova inside to cool completely, for approximately 1 more hour. Gently peel the meringue away from the baking paper. It should be dry underneath.
9. To make the whipped cream, whisk the cream and sugar in a bowl until smooth and forms soft peaks.
10. Before serving, spread the whipped cream over the pavlova and top with the fresh fruit. Serve immediately.

## Variation - Layered Pavlova

GF

At step 3, line two baking trays. Trace two 18 cm (7 inch) circles and one 15 cm (6 inch) circle on the baking paper and turn over.

At step 6, pipe the meringue into all three circles.

At step 7, bake for  $1\frac{3}{4}$  to 2 hours.

At step 10, place one large meringue base on a serving plate. Spread  $\frac{1}{3}$  of the cream on top, then add some fresh fruit. Add the other large meringue base on top. Spread  $\frac{1}{3}$  of the cream on top and add fresh fruit. Finally, add the small meringue base on top, then spread the remaining cream and decorate with the fruit.

## Variation - Meringue Nests with Strawberries & Lime

GF

### For the Strawberry Topping

strawberries, halved or quartered

600g • 1 lb 5 oz

zest and juice of 1 lime

icing sugar

1 tbsp

At step 1, preheat the oven to 100°C / 210°F / Gas  $\frac{1}{4}$ .

At step 3, line three baking trays with baking paper.

At step 6, spoon the meringue mixture into a piping bag fitted with a star nozzle. Pipe 8 cm ( $3\frac{1}{2}$  inch) round spiral bases on the prepared baking trays. Pipe two to three circles on top of the outer edge of the bases, spiralling upwards to create a nest.

At step 7, bake in the preheated oven for  $2\frac{1}{2}$  hours (larger meringues will take longer to bake).

To make the strawberry topping, put the strawberries, lime juice, zest and sugar in a bowl and mix. Cover with cling film and place in the fridge to chill.

At step 10, assemble the nests with a spoonful of the whipped cream, top with some strawberries and lime zest. Serve immediately.

# Peach Rose Tarts

Prep: 20 mins

Bake: 35 mins

Makes: 8 to 10

## Ingredients

2 to 3 ripe peaches

sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

puff pastry  
325g • 11<sup>1</sup>/<sub>2</sub> oz

butter, melted  
60g • 2 oz • 1/4 cup

milk  
2 tbsps

icing sugar, for dusting

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Lightly grease a muffin tin.
3. Cut the peaches in half and remove the stone. Thinly slice the peaches, creating thin semi-circular shapes, and sprinkle them with some of the sugar.
4. Roll out the pastry and cut into 6 x 10 cm (2<sup>1</sup>/<sub>2</sub> x 4 inch) strips.
5. Lay the first strip lengthwise (horizontally) parallel to the counter edge.
6. Arrange the peach slices on the top half of the dough strip lengthwise in a straight line all the way along. Overlap the slices slightly and leave a 1<sup>1</sup>/<sub>4</sub> cm (1/2 inch) gap at one of the short edges to make it easier to roll. The curved edge of the peach slice will be off the pastry.
7. Brush the melted butter over the peaches and the bottom portion of the dough strip.
8. Sprinkle the peaches with a little more sugar. Fold up the bottom half of the dough strip to cover the bottom of the peach slices, then gently press down to stick the pastry to the fruit.
9. Tightly roll the strip starting from the short edge with the gap, making a coiled circle to achieve the rose shape. Seal the edge at the end with a little milk so it sticks together. Place the rose tart in the prepared muffin tin.
10. Repeat for remaining dough strips and peach slices.
11. Brush the tops of the rose tarts with milk.
12. Bake in the preheated oven for 25 to 35 minutes or until pastry is completely cooked in the centre of the tart.
13. Leave to cool in the muffin tin. Sprinkle with icing sugar.

# Peach Tart

Prep: 30 mins

Bake: 40 mins

Serves: 8 to 10

## Ingredients

shortcrust pastry  
320g • 11<sup>1</sup>/<sub>3</sub> oz

5 peaches

caster sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

pinch of ground cinnamon

butter, melted  
2 tbsp

demerara sugar  
2 tbsp

peach preserve or apricot jam  
for glazing

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 23 cm (9 inch) tart tin.
3. Roll out the pastry on a lightly floured surface to approximately 1/2 cm (1/4 inch) thick, and large enough to line the tart tin.
4. Loosely roll the pastry around a rolling pin then gently lift and unroll into the tart tin, easing it in and carefully pushing it into the sides. Trim any excess pastry and prick the base all over with a fork. Gently lay a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) then bake for 10 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Set aside to cool.
5. Cut the peaches in half, de-stone and slice them, then place them in a large bowl.
6. Add the caster sugar and cinnamon and mix together.
7. Arrange the peaches in a rosette pattern in the cooled tart shell. Brush with the butter and sprinkle the demerara sugar over the top.
8. Bake in the preheated oven for 20 to 25 minutes or until the peaches are tender and the crust is golden.
9. Leave to cool in the tart tin.
10. Warm the preserve or jam. While the tart is still warm, gently brush the peaches with the preserve or jam.

# Pear & Apple Strudel

Prep: 40 mins + cooling

Bake: 30 mins

Serves: 6 to 8

## Ingredients

2 large apples, peeled and cored

2 large pears, peeled and cored

zest and juice of  $\frac{1}{2}$  lemon

cornflour

2 tsp

butter, melted

50g •  $1\frac{3}{4}$  oz •  $\frac{1}{4}$  cup

caster sugar

100g •  $3\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

1 star anise

ground mixed spice

1 tsp

ground cinnamon

$\frac{1}{2}$  tsp

vanilla extract

1 tsp

walnuts, roughly chopped

50g •  $1\frac{3}{4}$  oz •  $\frac{1}{2}$  cup

raisins

75g •  $2\frac{2}{3}$  oz •  $\frac{1}{2}$  cup

filo pastry

200g • 7 oz

icing sugar, for dusting

## Method

1. Dice the apples and pears into  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) cubes and put into a bowl. Add the lemon juice, lemon zest and cornflour and stir together. Then set aside.
2. Place 2 tsp of the butter in a saucepan, add the sugar and stir on a low heat until it starts to turn golden.
3. Drain the fruit, then add to the saucepan. Add the star anise, mixed spice, cinnamon, vanilla extract, walnuts and raisins and cook for 10 minutes until tender. Turn off the heat and leave to cool completely.
4. Preheat the oven to 200°C / 400°F / Gas 6.
5. Line a baking tray with baking paper.
6. Remove the star anise from the cooled filling.
7. To assemble the strudel, roll out some baking paper on a flat surface. Place a filo sheet on the baking paper to create the first layer, forming a rectangle approximately 50 x 25 cm (20 x 10 inches), if required use more than 1 sheet by overlapping. Lightly brush the first layer with some of the melted butter, and repeat the process until all the filo pastry, having been brushed with butter, has been used.
8. Spoon the fruit mixture along the short edge of the filo pastry layers leaving about 5 cm (2 inches) from the edge and sides. Fold in the sides to stop the filling dropping out when rolling.
9. Starting from the fruit topped edge, use the baking paper to help lift the weight of the filling then carefully roll the pastry over the filling until a tight log is formed at the end. Stop part way through if it becomes necessary to shape the roll, or tuck in the edges, so as to ensure it is rolled into a log and the filling is enclosed.
10. Carefully transfer the strudel to the baking tray seam side down and brush with melted butter.
11. Bake in the preheated oven for 30 minutes until golden. Dust with icing sugar.

# Pear Tart Tatin

Prep: 15 mins + chilling

Bake: 40 mins

Serves: 8 to 10

## Ingredients

unsalted butter, softened  
100g • 3½ oz • ⅓ cup + 2  
tbsp

caster sugar  
100g • 3½ oz • ½ cup

ground cinnamon  
½ tsp

puff pastry  
320g • 11⅓ oz

5 large under-ripe pears

## Method

1. Lightly grease the base of a 25 cm (10 inch) ovenproof frying pan with the butter and sprinkle over with the sugar and cinnamon.
2. Roll out the puff pastry to approximately ½ cm (¼ inch) thick, and then cut it 2½ cm (1 inch) larger than the size of the pan and set aside.
3. Peel, core and cut each pear in half.
4. Arrange the pears flat side down in the prepared pan. Any extra halves can be arranged between the gaps with the flat side up.
5. Place the puff pastry on top, gently pushing into the gaps between the pears. Carefully tuck the pastry overhanging the outside edge of the frying pan, down into the sides.
6. Place in the fridge to chill for 30 to 60 minutes.
7. Preheat the oven to 180°C / 350°F / Gas 4.
8. Cook the pears on the hob over a low heat until the sugar and butter caramelises and bubbles up at the edges, then transfer the pan to the oven.
9. Bake in the preheated oven for 40 minutes or until the pastry is golden.
10. Leave to cool in the pan for a few minutes then turn out onto a large serving dish before the caramel hardens.

## Variation - Apple Tart Tatin

5 medium apples

At step 3, replace the pears with apples and continue to follow the recipe.



# Pecan Pie

Prep: 35 mins

Bake: 55 mins

Serves: 8 to 10

## Ingredients

sweet shortcrust pastry  
350g • 12<sup>1</sup>/<sub>3</sub> oz

pecans  
255g • 9 oz • 2<sup>1</sup>/<sub>4</sub> cups

milk, plus extra  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

ground flaxseed  
2 tbsp

vanilla extract  
1 tsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

maple syrup  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

honey  
120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

soft brown sugar  
55g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

plain flour  
2 tbsp

butter  
3 tbsp

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Roll out the pastry on a lightly floured surface to about <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thick.
3. Loosely roll the pastry around a rolling pin then gently lift and unroll into a 23 cm (9 inch) springform tart tin, easing it in and carefully pushing it into the sides and being careful not to stretch the pastry. Trim any excess pastry and prick the base all over with a fork. Gently lay a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) then bake for 10 minutes. Carefully remove the beans and baking paper then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Set aside to cool.
4. Reduce the oven temperature to 175°C / 350°F / Gas 4. Spread the pecans on a baking tray and toast in the preheated oven for 5 to 8 minutes, and stir occasionally so they do not brown too much or burn. Set aside to cool, and then coarsely chop half the nuts, leaving the other half whole.
5. Whisk the milk, flaxseed, vanilla extract and salt in a bowl until frothy, then set aside.
6. Warm the maple syrup, honey, sugar, flour and butter in a saucepan over a medium heat, stirring occasionally. Then increase the heat to high, and bring the mixture to the boil while stirring. Reduce the heat and bring to a simmer, and continue to cook for 5 minutes while stirring frequently.
7. Remove the mixture from the heat and add the flaxseed mixture and chopped nuts. Stir until completely combined, and then pour into prepared tart tin.
8. Arrange the whole toasted nuts on top of the pie in a decorative pattern, and then brush the pastry crust edges of the tart with milk.
9. Bake in the preheated oven for 35 to 40 minutes or until the top is golden brown and the centre has a slight wobble.
10. Allow to cool completely before serving.

# Pistachio Chocolate Twists

Prep: 20 mins + chilling

Bake: 20 mins

Makes: 6

## Ingredients

puff pastry

300g • 10<sup>1</sup>/<sub>2</sub> oz

custard

100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

dark chocolate chips

55g • 2 oz • <sup>1</sup>/<sub>3</sub> cup

pistachios, chopped, plus

extra for sprinkling

30g • 1 oz • <sup>1</sup>/<sub>4</sub> cup

icing sugar, plus extra for

dusting

2 tbsp

## Method

1. Line a baking tray with baking paper.
2. Roll out the pastry on a lightly floured surface into a 25 x 15 cm (10 x 6 inch) rectangle, 3 mm thick.
3. With the long edge of the pastry facing you, fold it in half as if closing a book. Unfold the pastry and there should be a fold mark running down the centre.
4. Spread the custard over one half of the pastry, and then scatter the chocolate chips and pistachios over it. Fold the other half of the pastry over the top of the filling.
5. Cut the pastry into 6 strips from the folded end. Pinch the opposite end of the pastry together to seal, and then gently twist each strip a few times (this can be messy, as the custard may leak out).
6. Place the twists on the prepared baking tray, spaced apart, and then put them in the fridge for 30 minutes.
7. Preheat the oven to 200°C / 400°F / Gas 6.
8. Sift icing sugar over the twists and scatter with a few more chopped pistachios.
9. Bake in the preheated oven for 15 to 20 minutes or until golden and crisp.
10. Leave to cool on the baking tray for 5 minutes and dust with icing to finish.

# Plum & Almond Tart

Prep: 20 mins

Bake: 35 mins

Serves: 10 to 12

## Ingredients

puff pastry  
320g • 11<sup>1</sup>/<sub>3</sub> oz  
ground almonds  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1 cup  
almond extract  
1 tsp  
milk  
2 tbsp  
honey  
1 tbsp  
8 medium plums, sliced  
brown sugar  
2 tbsp  
toasted almond flakes, for  
decoration

## Method

1. Preheat the oven to 190°C / 375°F / Gas 5.
2. Line a baking tray with baking paper.
3. Roll out the pastry between two sheets of baking paper into a of 35 x 23 cm (14 x 9 inch) rectangle. Place the pastry on the prepared baking tray and lightly score a 2<sup>1</sup>/<sub>2</sub> cm (1 inch) border around the pastry sheet, using a sharp knife. Then score a crisscross pattern in the middle of the pastry to prevent it from rising too much.
4. Mix the almonds, almond extract, milk and honey together in a bowl to form a smooth paste.
5. Spread the paste onto the puff pastry, avoiding the borders.
6. Layer most of the plum slices on top of the pastry until the tart is completely covered, saving a few for the glaze.
7. Bake in the preheated oven for 30 to 35 minutes or until the pastry is flaky and risen and the plums are tender and juicy. Leave to cool.
8. Cook the remaining plum slices with the brown sugar in a frying pan, on a low to medium heat. Keep covered for a few minutes, until the plums are soft and the juices have run into the pan.
9. Brush the plum glaze on top of the tart then scatter the almond flakes on top.

# Portuguese Custard Tart

Prep: 20 mins

Bake: 30 mins

Makes: 10

## Ingredients

puff pastry  
320g • 11 <sup>1</sup>/<sub>3</sub> oz

ground cinnamon  
2 *tblsp*

cream  
240ml • 8 floz • 1 *cup*

vanilla extract  
1 *tblsp*

cornflour  
3 *tblsp*

caster sugar  
65g • 2 <sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> *cup*

milk  
240ml • 8 floz • 1 *cup*

icing sugar, for dusting  
(optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Lightly grease a muffin tray.
3. Roll out the pastry on a lightly floured surface to form a 35 x 23 cm (14 x 9 inch) rectangle, 3 mm (<sup>1</sup>/<sub>8</sub> inch) thick.
4. Sprinkle the cinnamon evenly over the pastry. Tightly roll up the pastry width ways to make a log shape, and then cut into 10 equal pieces.
5. Place the pastry pieces cut side up on a flat surface, and flatten each one into a disc shape and roll out to a 10 cm (4 inch) size round.
6. Gently press the pastry rounds into the muffin tray, easing them in and carefully pushing them into the sides.
7. Bake in the preheated oven for 10 minutes.
8. Remove the pastry from the oven, and then flatten the base of the pastry with a little spoon to make more room for the custard.
9. Simmer the cream and vanilla extract in a saucepan, over a low heat.
10. Whisk the cornflour, sugar and milk together in a bowl, until smooth.
11. Pour the cornflour mixture into the saucepan mixture and stir until thick and creamy. Remove from the heat and set aside.
12. Increase the oven temperature to 200°C / 400°F / Gas 6.
13. Spoon the custard into each pastry case.
14. Bake in the preheated oven for 15 to 20 minutes, or until golden. Be careful not to let the pastry burn.
15. Leave to cool in the tray for 10 minutes, and then transfer to a wire rack to cool completely. Dust with icing sugar (if it is being used).

# Pumpkin Pie

Prep: 30 mins + chilling

Bake: 50 mins

Serves: 10 to 12

## Ingredients

ground cinnamon  
1 tsp

salt  
1/2 tsp

ground ginger  
1/2 tsp

ground cloves  
1/4 tsp

ground nutmeg  
1/8 tsp

arrowroot  
2 tbsp

pumpkin puree  
425g • 15 oz • 1 3/4 cups + 2  
tbsp

condensed milk  
400g • 14 oz • 1 1/4 cups

sweet shortcrust pastry  
350g • 12 1/3 oz

whipped cream (optional)

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Mix the cinnamon, salt, ginger, cloves, nutmeg and arrowroot together in a small bowl. Add the pumpkin puree and stir to combine. Gradually stir in the condensed milk until the mixture is smooth.
3. Roll out the pastry on a lightly floured surface to 1 cm (1/2 inch) thick. Loosely roll the pastry around a rolling pin then gently lift and unroll it over a deep 23 cm (9 inch) pie dish, easing it in and carefully pushing it into the sides. Trim any excess pastry and prick the base all over with a fork.
4. Pour the filling into the pie case.
5. Bake in the preheated oven for 40 to 50 minutes or until a toothpick inserted into the centre comes out clean.
6. Leave to cool on wire rack for 2 hours. Serve immediately or keep in the fridge. Top with whipped cream before serving.

## Variation - Vegan Pumpkin Pie

V

silken tofu  
300g • 10 1/2 oz

maple syrup  
50ml • 1 2/3 floz • 3 tbsp

caster sugar  
150g • 5 1/3 oz • 3/4 cup + 1  
tbsp

Replace the pastry with a vegan sweet shortcrust pastry.

For the filling, replace the condensed milk with silken tofu, maple syrup and caster sugar. Blend together until smooth and add to the rest of the ingredients.

## Variation - Sweet Potato Pie

sweet potato puree  
425g • 15 oz • 1 3/4 cups + 2  
tbsp

Replace pumpkin puree for sweet potato puree.

# Quick Pain Aux Chocolate

Prep: 15 mins

Bake: mins25

Makes: 6

## Ingredients

puff pastry  
350g • 12<sup>1</sup>/<sub>3</sub> oz

dark chocolate  
100g • 3<sup>1</sup>/<sub>2</sub> oz

butter, melted  
2 tbsp

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Line a baking tray with baking paper.
3. Roll out the pastry on a lightly floured surface to form a rectangle about 37 x 25 cm (15 x 10 inch) and 3 to 4 mm (<sup>1</sup>/<sub>8</sub> inch) thick.
4. Cut the pastry into 6 squares, each 12 x 12 cm (5 x 5 inch).
5. Cut the chocolate into 6 pieces, each one 1 cm (<sup>1</sup>/<sub>2</sub> inch). Place a stick of chocolate along one edge of each pastry square and roll the pastry over into a log shape. The chocolate will be in the middle of the roll.
6. Place on the prepared baking tray and brush the tops with melted butter.
7. Bake in the preheated oven for 20 to 25 minutes, until golden and flaky. Serve immediately or store in a sealed container for up to 3 days.

## Variation - Quick Chocolate Spread Croissant

chocolate spread  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>2</sub> cup

At step 4, cut the pastry widthways into three equal sized strips, about 12 x 25 cm (5 x 10 inch). Then cut each rectangle into two long triangles.

At step 5, replace the chocolate with chocolate spread then, place 1 to 1<sup>1</sup>/<sub>2</sub> tablespoons of chocolate spread on the wide end of the triangle then carefully spread it over the top and leave at least a 1<sup>1</sup>/<sub>4</sub> cm (<sup>1</sup>/<sub>2</sub> inch) border all the way around the edge.

Beginning with the wide end of the triangle, roll up the pastry into a croissant shape. Place on the prepared baking tray, then turn in the edges of the croissant slightly to make a “U” shape. Then continue with the recipe.

# Quick & Easy Croissants

Prep: 40 mins + cooling and proving

Bake: 25 mins

Makes: 10

## Ingredients

plain flour

240g • 8 1/2 oz • 2 cups

granulated sugar

35g • 1 1/4 oz • 3 tbsp

dried yeast

7g • 1/4 oz • 2 1/2 tsp

salt

1 tsp

unsalted butter, cold

140g • 5 oz • 1/2 cup + 2 tbsp

milk, plus extra

120ml • 4 floz • 1/2 cup

## Method

1. Mix the flour, sugar, yeast, and salt together in a large bowl.
2. Cut the butter into 1 1/4 cm (1/2 inch) cubes, then toss in the flour mixture to thoroughly coat them.
3. Add the milk and stir together until it just starts to come together to form a stiff dough. The dough should not be wet, the butter will be visible, and the dough should pull away cleanly from the sides of the bowl.
4. Wrap the dough tightly in cling film and chill for 1 to 2 hours in the fridge.
5. Place the dough on a lightly floured surface.
6. Roll the dough into a long rectangle shape. Initially the dough may be brittle, but it will come together through rolling, folding and turning.
7. Fold the top third of the rectangle down to the centre, then bring the bottom third up and over that.
8. Turn the dough 90 degrees.
9. Repeat steps 6 to 8, four to six more times, or until the dough has large streaks of butter in it and is smooth and flat. The butter should be kept cold, if at any point the butter starts to feel soft, chill it in the fridge or freezer until stiff.
10. Wrap the dough tightly in cling film and place it in the fridge for 1 to 2 hours.
11. Line a baking tray with baking paper.
12. Divide the dough in half, place one half back in the fridge until ready to use. Roll out the other half to form a long rectangle about 25 x 55 cm (10 x 22 inches) and about 3 to 4 mm (1/8 inch) thick. Trim to neaten up the edges.

- 
13. Cut the dough into long, thin triangles about 12<sup>1</sup>/<sub>2</sub> cm (5 inches) at the base. Carefully, score a small slit in the centre of the base using a sharp knife, about 1<sup>1</sup>/<sub>2</sub> cm (1/2 inch) of each triangle. Any dough off cuts can be layered on top of each other and rolled out again.
  14. Roll up the pastry, beginning with the base of the triangle, tucking the point under the croissant and gently bend the edges slightly to make a “U” shape.
  15. Repeat this with the other half of the dough.
  16. Place the croissants on the prepared baking tray and space 7 cm (3 inches) apart. Cover loosely with cling film and allow to prove for 1 to 2 hours or until doubled in size.
  17. Preheat the oven to 175°C / 350°F / Gas 4.
  18. Gently brush the croissants with milk to glaze.
  19. Bake in the preheated oven for 20 to 25 minutes, or until puffed, golden and flaky.
  20. Transfer to a wire rack and cool. Store in an airtight container.



# Rhubarb, Strawberry & Banana Pie

Prep: 40 mins

Bake: 1 hour

Serves: 8 to 10

## Ingredients

shortcrust pastry  
450g • 1 lb

rhubarb  
600g • 1 lb 5 oz

strawberries  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz

bananas  
300g • 10<sup>1</sup>/<sub>2</sub> oz

ground cinnamon  
1 tsp

soft brown sugar, plus extra  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 3 tbsp

cornflour  
2 tbsp

vanilla extract  
2 tsp

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a 23 cm (9 inch) pie dish with baking paper.
3. Roll out <sup>3</sup>/<sub>4</sub> of the pastry on a lightly floured surface to 3 mm (<sup>1</sup>/<sub>8</sub> inch) thick, and then ease the pastry into the prepared pie dish, carefully pushing it into the sides while leaving a little overhang.
4. Trim and cut the rhubarb into 1 cm (<sup>1</sup>/<sub>3</sub> inch) pieces, quarter the strawberries and mash the bananas.
5. Mix the prepared fruit, cinnamon, sugar, cornflour and vanilla extract together in a large bowl.
6. Spoon the fruit mixture into the pie dish and flatten carefully, then trim any excess pastry.
7. To make the lattice, roll out the remaining pastry dough on a lightly floured surface to 3 mm (<sup>1</sup>/<sub>8</sub> inch) thick and cut long thin strips using a sharp knife. Place the strips on top of the pie, spacing them evenly. Add another layer of strips perpendicular to the first layer of strips and trim off any excess pastry.
8. Dust the top of the pie with 1 tbsp of sugar.
9. Bake in the preheated oven for 20 minutes, then reduce the oven temperature to 180°C / 350°F / Gas 4. Bake for another 40 minutes or until the pastry is golden.
10. Leave to cool completely before serving so that the juices can set.

# Strawberry & Peanut Crunch Pie

Prep: 15 mins

Bake: 20 mins

Serves: 6

## Ingredients

### For the Base

digestive biscuits  
200g • 7 oz

butter  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

crunchy peanut butter  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/4 cup

### For the Filling

creme fraiche  
200g • 7 oz • 3/4 cup + 2 tbsp

full fat cream cheese  
200g • 7 oz • 3/4 cup + 2 tbsp

icing sugar, sifted  
25g • 1 oz • 1/4 cup

vanilla extract  
1/2 tsp

20 fresh strawberries, sliced  
in halves

### For the Sauce and Topping

ripe strawberries  
200g • 7 oz

icing sugar, plus extra  
2 tbsp

peanut brittle bar, crushed  
40g • 1<sup>1</sup>/<sub>3</sub> oz

## Method

1. Preheat oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 20 cm (8 inch) round sandwich cake tin and line with baking paper.
3. To make the base, finely crush the biscuits and place in a bowl.
4. Add the butter and peanut butter to the crushed biscuits, and combine so the texture resembles wet sand.
5. Place the biscuit mixture into the prepared cake tin, pressing it firmly into the base and the sides of the cake tin. Ensure a firm and smooth crust lines the cake tin before adding the filling.
6. Bake in the preheated oven for 20 minutes. Cool completely before filling.
7. To make the filling, whisk the creme fraiche, cream cheese, icing sugar and vanilla extract together in a large bowl to form a thick mixture. Spoon carefully into the biscuit case, and then top with strawberry halves. Chill in the fridge for at least 2 hours.
8. To make the sauce, puree the strawberries with the icing sugar in a bowl, using a hand blender or processor, until smooth.
9. To serve, carefully remove the pie from the cake tin and sprinkle over the peanut brittle. Dust with icing sugar and serve with the sauce.

## Variation - Blueberry or Raspberry & Peanut Crunch Pie

### For the Filling

30 blueberries or raspberries

### For the Sauce and Topping

ripe blueberries or raspberries  
200g • 7 oz

At step 7, top with blueberries or raspberries. Chill in a fridge for at least 2 hours.

At step 8, to make the sauce, puree the blueberries or raspberries with the icing sugar in a bowl, using a hand blender or processor, until smooth.

# Strawberry Empanadas

Prep: 30 mins + chilling

Bake: 25 mins

Makes: 12

## Ingredients

plain flour  
300g • 10 <sup>1</sup>/<sub>2</sub> oz • 2 <sup>1</sup>/<sub>2</sub> cups

sugar  
1 <sup>1</sup>/<sub>2</sub> tbsp

salt  
<sup>1</sup>/<sub>2</sub> tsp

butter, cold  
110g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

cold milk  
80ml • 2 <sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

strawberry jam  
150g • 5 <sup>1</sup>/<sub>3</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

## Method

1. Mix the flour, sugar and salt together in a bowl.
2. Cut the butter into cubes and add to the flour mixture. Then rub the butter into the flour between your fingertips, until the mixture resembles breadcrumbs.
3. Add in the milk and bring together to form a crumbly pastry dough. Do not knead it.
4. Wrap the pastry in cling film and chill it in the fridge for 30 minutes until it is firm enough to be handled.
5. Preheat the oven to 180°C / 350°F / Gas 4.
6. Lightly grease a baking tray.
7. Remove the pastry from the fridge and let it stand for 10 minutes before rolling. Roll out the pastry to <sup>1</sup>/<sub>2</sub> cm (<sup>1</sup>/<sub>4</sub> inch) thick, and then cut out circles using a 10 cm (4 inch) cookie cutter.
8. Put <sup>1</sup>/<sub>2</sub> tsp of jam into the centre of the pastry circles.
9. Dampen the edges with a little water, place another circle on top and press well so that both the circles stick together, then use a fork to crimp the edges.
10. Place the empanadas on the prepared baking tray and brush the tops with milk.
11. Bake in the preheated oven for 20 to 25 minutes or until the top is golden.
12. Leave to cool on a wire rack.

# Strawberry Tart

Prep: 30 mins

Bake: 20 mins

Serves: 8 to 10

## Ingredients

sweet shortcrust pastry  
370g • 13 oz

mascarpone cheese  
250g • 9 oz • 1 cup + 2 tbsp

creme fraiche  
250g • 9 oz • 1 cup + 2 tbsp

caster sugar  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

16 to 17 strawberries, halved

strawberry jam  
115g • 4 oz • 1/3 cup

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Roll out the pastry between two sheets of baking paper to make a circle large enough to fit a 23 cm (9 inch) round tart tin.
3. Loosely roll the pastry around a rolling pin, and then gently lift and unroll it over the tart tin. Ease the pastry into the tart tin, carefully pushing it into the sides. Trim any excess pastry and prick the base all over with a fork.
4. Blind bake the pastry by gently laying a sheet of baking paper over the pastry. Add baking beans (or any dry beans to act as a weight) then bake in the preheated oven for 15 minutes. Carefully remove the beans and baking paper, and then return to the oven and bake for a further 5 minutes or until the pastry is lightly golden. Leave to cool.
5. Mix the mascarpone cheese and creme fraiche together in a bowl, and then add the sugar and stir well. Place the filling in the fridge to chill until needed.
6. Spoon the filling on top of the cooled pastry and arrange the halved strawberries on top.
7. Melt the jam in a saucepan over a low heat, and then brush the melted jam generously on top of the strawberries and the filling for a glazed effect.
8. Place the strawberry tart in the fridge to chill until ready to serve.

# Strawberry Mille-Feuille

Prep: 45 mins + chilling

Bake: 20 mins

Makes: 6 slices or 12 squares

## Ingredients

puff pastry

640g • 1 lb 6 1/2 oz

fresh strawberries

150g • 5 1/3 oz

fresh whipping cream

600ml • 1 pint 4 floz • 2 1/2 cups

caster sugar

50g • 1 3/4 oz • 1/4 cup

strawberry jam

120g • 4 1/4 oz • 1/4 cup + 2 tbsps

icing sugar

50g • 1 3/4 oz • 1/3 cup + 2 tbsps

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line two baking trays with baking paper.
3. Roll out the pastry on a lightly floured surface and cut into three rectangles of 35 x 12 cm (14 x 6 inch) and 3 mm (1/8 inch) thick.
4. Place the pastry sheets on the two prepared baking trays and prick the base all over with a fork to prevent the pastry from rising too much.
5. Bake in the preheated oven for 15 to 20 minutes or until golden. Set aside to cool completely.
6. Dice the strawberries, then place into a bowl and set aside.
7. In a separate bowl, whip the cream and caster sugar until it becomes thick and forms stiff peaks.
8. Spread 1/3 of the jam evenly over the pastry strips. Add 200g (7 oz) of whipped cream to the first layer of pastry and spread it evenly.
9. Sprinkle the strawberries evenly over the cream and press down slightly. Add 100g (3 1/2 oz) of cream on top of the strawberries and gently spread evenly.
10. Add a second layer of pastry, jam side down, on top of the fresh cream layer, pressing down slightly to level it out. Then add another 200g (7 oz) of cream on top and spread it out evenly. Place the third layer of pastry on top of the cream, jam side down, pressing down slightly to level it out.
11. Use any leftover cream to fill the sides making a neat and tidy finish. Put the large slice in the fridge to firm up for 1 to 2 hours.

- Using a sharp serrated knife cut the large slice into smaller 5 cm (2 inch) width slices. Dip the knife in hot water and wipe dry in between cuts for a neat finish.
- Generously dust with icing sugar and serve.

### Variation - Raspberry Mille-Feuille with Vanilla Glaze

raspberries, halved

300g • 10<sup>1</sup>/<sub>2</sub> oz

raspberry jam

120g • 4<sup>1</sup>/<sub>4</sub> oz • 1/4 cup + 2  
tbsp

#### For the Chocolate Glaze

chocolate chips

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

butter

1 tsp

#### For the Vanilla Glaze

icing sugar

200g • 7 oz • 1<sup>3</sup>/<sub>4</sub> cups

vanilla extract

1 tsp

milk

1 tbsp

Replace the diced strawberries with halved raspberries and replace the strawberry jam with raspberry jam.

To make the chocolate glaze, place the chocolate chips and butter in a bowl and melt over a pan of boiling water, stirring until well combined, then set aside.

To make the vanilla glaze, blend the icing sugar, vanilla and milk together using only enough milk to bring the glaze to a very thick consistency. The glaze should be thick but not pourable.

At step 11, spread the glaze evenly over the surface of the constructed mille-feuille.

Spoon the melted chocolate into a piping bag and snip the corner off with scissors. The opening should be quite small, about the size of a pencil lead.

To create the classic mille-feuille decorative pattern, working quickly before the vanilla glaze sets, pipe evenly spaced parallel lines of chocolate across the surface of the vanilla glaze. Drag the tip of a sharp knife or the end of a toothpick, perpendicular through the chocolate lines spacing them evenly, from one side of the pastry to the other. Alternate the direction of the lines as you go, starting from one side, then starting from the other side. Put the large slice in the fridge to firm up for 1 to 2 hours. Continue with step 12.

# Tiramisu

Prep: 35 mins + chilling

Bake: 30 mins

Serves: 10 to 12

## Ingredients

### For the Cake

plain flour

180g • 6<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>2</sub> cups

caster sugar

200g • 7 oz • 1 cup + 1 tbsp

bicarbonate of soda

1 tsp

salt

<sup>1</sup>/<sub>2</sub> tsp

water

180ml • 6 floz • <sup>3</sup>/<sub>4</sub> cup

sunflower oil

120ml • 4 floz • <sup>1</sup>/<sub>2</sub> cup

apple cider vinegar

2 tbsp

vanilla extract

1 tbsp

### For the Espresso

water

190ml • 6<sup>1</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup

instant coffee

3 tbsp

### For the Filling

double cream

600ml • 1 pint 4 floz • 2<sup>1</sup>/<sub>2</sub> cups

mascarpone cheese

255g • 9 oz • 1 cup + 2 tbsp

icing sugar

35g • 1<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

dark chocolate, finely

chopped

200g • 7 oz

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 23 cm (9 inch) round cake tin.
3. To make the cake, sift the flour, sugar, bicarbonate of soda and salt into a large bowl and mix together.
4. In a separate bowl, stir the water, oil, vinegar and vanilla extract together.
5. Pour the wet mixture into the dry ingredients and whisk until just combined and forming a batter.
6. Spoon the batter into the prepared cake tin and bake in the preheated oven for 25 to 30 minutes or until a toothpick inserted into the centre comes out clean.
7. Leave to cool in the cake tin.
8. To make the espresso, stir the water and instant coffee together in a small bowl until the coffee has completely dissolved.
9. To make the filling, whisk the cream, mascarpone and icing sugar together in a bowl and whisk until the mixture is fluffy, thick and a little glossy.
10. To assemble the tiramisu, cut the cake into 2<sup>1</sup>/<sub>2</sub> cm (1 inch) cubes by scoring with a knife while it is still in the cake tin.
11. Arrange so half of the cake cubes cover the base of a large bowl or trifle dish, then evenly drizzle half of the espresso liquid on top of the cake cubes. Spoon half of the filling evenly on top then sprinkle with the chocolate. Repeat the layers using the remaining cake cubes, espresso liquid, filling and chocolate.
12. Place in the fridge to chill for at least 8 to 10 hours before serving.

# Treacle Tart

Prep: 15 mins

Bake: 30 mins

Serves: 8

## Ingredients

golden syrup

350g • 12<sup>1</sup>/<sub>3</sub> oz • 1 cup + 1  
tbsp

white breadcrumbs

100g • 3<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

shortcrust pastry

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz

zest and juice of 1/2 lemon

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 23 cm (9 inch) round tart tin.
3. Gently heat the syrup in a saucepan, over a low to medium heat. Once melted, stir in the breadcrumbs and set aside to cool.
4. Roll out the pastry and ease it into the tart tin to line the bottom and carefully push it into the sides.
5. Stir the lemon juice and lemon rind into the syrup mixture, and then place the mixture into the pastry case, spreading it out evenly.
6. Bake in the preheated oven for 30 minutes or until the pastry is golden.





CAKES  
CUPCAKES & MUFFINS  
COOKIES & BISCUITS  
TRAYBAKES & BARS  
PASTRIES, PIES & TARTS  
**BREADS**

# Bagels



Prep: 1 hour + proving

Bake: 25 mins

Makes: 10

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

sugar  
3 tbsp

salt  
2 tsp

strong white bread flour  
450g • 1 lb • 3<sup>3</sup>/<sub>4</sub> cup

## Method

1. Pour 100ml (3<sup>1</sup>/<sub>3</sub> floz • 1<sup>1</sup>/<sub>3</sub> cup + 1 tbsp) of the water into a bowl. Stir in the yeast and 1 tbsp of the sugar, and then set aside for 10 minutes until slightly foamy.
2. Pour the remaining water into the yeast mixture, and then stir in the salt and half of the flour. Add the remaining flour in portions while mixing with your hands until the dough is soft but not sticky. Not all of the flour may be required. Knead the dough for 10 minutes until smooth and elastic.
3. Shape the dough into a ball and then place it into a lightly oiled bowl. Cover with cling film and leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
4. Preheat the oven to 200°C / 400°F / Gas 6.
5. Line a baking tray with baking paper.
6. Turn the dough out onto a lightly floured surface and divide in to 10 pieces, about 85g (3 oz) each in size. Shape each piece into a ball and then very slightly flatten.
7. Make a hole into the centre of one of the dough balls. Use your fingers to gently stretch the hole to 3 cm (1<sup>1</sup>/<sub>4</sub> inch) wide, to make a bagel shape. Loosely cover the bagels with cling film while shaping the remaining dough.
8. Bring a large pot of water to the boil and add the remaining sugar. Gently place the bagels into the boiling water, no more than four at a time. Cook for 1 to 2 minutes, turning them over in the water until the bagels have puffed slightly and a skin has formed. Carefully remove them with a slotted spoon and drain away any excess water.
9. Place on the prepared baking tray.

10. Bake in the preheated oven for 25 minutes or until they are brown, crisp and sound hollow when tapped on the base.
11. Transfer to a wire rack and cool. Serve with a filling of your choice.

### Variation - Seasoned Bagels

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sesame seeds, poppy seeds,  
fried onions, caraway seeds or  
salt and pepper (choose one  
seasoning)  
*1/4 cup*

At step 9, sprinkle your choice of topping over the bagels and place on the prepared baking tray. Continue to follow the recipe.

### Variation - Everything Bagel

V

garlic flakes  
*2 tbsp*  
onion flakes  
*2 tbsp*  
sesame seeds  
*1 tbsp*  
poppy seeds  
*1 tbsp*  
salt  
*1/2 tbsp*

At step 9, mix all the ingredients together in a bowl then sprinkle the topping over the bagels and place on the prepared baking tray. Continue to follow the recipe.

### Variation - Cinnamon & Raisin Bagels

V

ground cinnamon  
*2 tbsp*  
raisins  
*1/2 cup*

At step 6, turn the dough out onto a lightly floured surface. Add in the cinnamon and raisins and knead a few times or until the ingredients are distributed throughout the dough. Then divide in to 10 pieces, about 85g (3 oz) each in size. Shape each piece into a ball and very slightly flatten. Continue to follow the recipe.

# Brioche

Prep: 40 mins + cooling

Bake: 35 mins

Makes: 1 loaf

## Ingredients

### For the Brioche

lukewarm milk  
165ml • 5<sup>1</sup>/<sub>2</sub> floz • <sup>2</sup>/<sub>3</sub> cup

dried yeast  
7g • <sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
320g • 11<sup>1</sup>/<sub>3</sub> oz • 2<sup>2</sup>/<sub>3</sub> cups

plain flour  
215g • 7<sup>1</sup>/<sub>2</sub> oz • 1<sup>3</sup>/<sub>4</sub> cups

sea salt  
<sup>1</sup>/<sub>2</sub> tsp

aquafaba  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>3</sup>/<sub>4</sub> cup

caster sugar  
3 tbsp

butter, softened  
200g • 7 oz • <sup>3</sup>/<sub>4</sub> cup + 2 tbsp

### For the Milk Wash

milk  
3 tbsp

maple syrup  
<sup>1</sup>/<sub>2</sub> tsp

sunflower oil  
1 tsp

## Method

1. To make the brioche, pour the milk into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the two flours and the salt in a medium bowl, and set aside.
3. Put the milk mixture, aquafaba and sugar into the bowl of a stand mixer fitted with a dough hook, and mix until smooth.
4. Gradually add the dry ingredients into the wet mixture and knead on medium speed for 5 to 8 minutes until smooth and elastic. If the dough feels too warm in between, leave it to rest a few minutes before continuing.
5. Add the butter a little at a time making sure it is thoroughly mixed into the dough, before adding more.
6. Continue to knead for 10 minutes on a medium speed until the dough is smooth and elastic, and passes the windowpane test.
7. Cover the bowl with cling film, and then leave it to prove in a warm area for 1<sup>1</sup>/<sub>2</sub> hours or until doubled in size.
8. Lightly grease a 12 x 24 cm (4<sup>1</sup>/<sub>2</sub> x 9<sup>1</sup>/<sub>2</sub> inch) loaf tin and set aside.
9. Turn the dough out onto a lightly oiled surface and knock it back kneading 2 to 3 times. Divide into 4 equal pieces and roll into balls, and then place them close together in the prepared loaf tin.
10. Cover the loaf tin with cling film and leave it to prove for 1 hour or until tripled in size.

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11. Preheat the oven to 180°C / 350°F / Gas 4.
  12. To make the milk wash, mix the milk, maple syrup and oil together in a small bowl.
  13. Gently brush the top of the loaf with  $\frac{2}{3}$  of the milk wash.
  14. Bake in the preheated oven for 20 minutes, then reduce the heat to 160°C / 325°F / Gas 3 and continue to bake for 15 minutes, or until the surface is brown and the base sounds hollow when tapped.
  15. Brush the remaining milk wash on the loaf while it is still hot. Leave to cool in the loaf tin for 20 minutes, then transfer to a wire rack and allow to cool completely before slicing.

### Variation - Olive Oil Brioche

extra virgin olive oil  
160ml •  $5\frac{1}{3}$  floz •  $\frac{2}{3}$  cup

At step 3, add  $\frac{1}{2}$  of the oil into the bowl with the milk, aquafaba and sugar and mix together until smooth.

At step 5, swap the butter with the remaining oil and continue to follow the recipe.

# Burger Buns

Prep: 20 mins + proving

Bake: 20 mins

Makes: 18

## Ingredients

lukewarm water  
120ml • 4 floz •  $\frac{1}{2}$  cup

sugar  
2 tbsp

dried yeast  
14g •  $\frac{1}{2}$  oz •  $1\frac{1}{2}$  tbsp

plain flour, plus extra  
810g • 1 lb  $12\frac{1}{2}$  oz •  $6\frac{3}{4}$  cups

lukewarm milk  
490ml • 1 pint • 2 cups

sunflower oil, plus extra for  
brushing  
2 tbsp

salt  
2 tsp

sesame seeds or coarse salt  
(optional)

## Method

1. Pour the water into a large bowl, stir in the sugar and yeast, and then set aside to bloom for 5 minutes until slightly foamy.
2. Add the flour, milk, oil and salt to the yeast mixture and mix until a dough forms and begins to pull away from the sides of the bowl. Add more flour if the dough is too wet.
3. Turn the dough out onto a lightly floured surface and knead for 5 to 10 minutes until smooth and elastic. As the dough may be loose, using a bowl scraper can be helpful to scoop up the dough and fold it over on itself.
4. Place the dough into an oiled bowl and turn once to coat the entire ball of dough with oil. Cover the dough with a damp tea towel and leave it to prove in a warm area for about 1 hour or until doubled in size.
5. Line a baking tray with baking paper.
6. Turn the dough out onto a lightly oiled surface and divide into 18 equal size pieces.
7. Shape each piece into a ball, and then flatten the balls into 9 cm ( $3\frac{1}{2}$  inch) disks.
8. For soft sided buns, place the buns on the prepared baking tray  $\frac{1}{2}$  inch apart so they will grow together as they rise. For crisper buns, place them  $7\frac{1}{2}$  cm (3 inch) apart. Cover the buns with a tea towel and leave them to rise in a warm area for 45 minutes or until almost doubled in size.

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9. Preheat the oven to 200°C / 400°F / Gas 6.
  10. Lightly brush the tops of the buns with oil and sprinkle with sesame seeds or salt (if they are being used).
  11. Bake in the preheated oven for 20 minutes or until risen and golden.
  12. Transfer to a wire rack and cool.

### Variation - Hot Dog Rolls

At step 7, roll the balls into cylinders, 11<sup>1</sup>/<sub>2</sub> cm (4<sup>1</sup>/<sub>2</sub> inch) in length. Flatten the cylinders slightly as dough rises more in the centre so this will give a gently rounded top versus a high top.



# Baguette

V

Prep: 30 mins + proving

Bake: 25 mins

Makes: 4 to 5 sticks

## Ingredients

lukewarm water  
350ml • 11½ floz • 1½ cups  
dried yeast  
7g • ¼ oz • 2½ tsp  
strong white bread flour  
500g • 1 lb 1½ oz • 4 cups +  
3 tbsp  
salt  
2 tsp  
olive oil, for kneading

## Method

1. Lightly grease a large 2 to 3 litre square container.
2. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
3. Put the flour and salt in a large mixing bowl, and then add the water and yeast mixture and mix until the dough starts to come together. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
4. Place the dough into the prepared container. Cover it with a tea towel and leave it to prove for 1 hour or until at least doubled in size.
5. Line two baking trays with baking paper.
6. Turn the dough out onto a lightly greased surface, then gently smooth out the dough without kneading it too much. The dough should be slightly wet to the touch but firm.
7. Divide the dough into 4 or 5 pieces. Starting in the middle of the roll, use the palm of your hand to gently press and roll the loaf into a long baguette shape. Gradually move to the outer edge of the baguette as you roll. Continue until the baguette is the width of the baking tray.
8. Place 2 or 3 baguettes on each baking tray. Put each tray inside a clean plastic bag and tie the end of the bag. Leave it to prove for further 1 hour or until at least doubled in size. When the dough is ready it will spring back if lightly prodded with a finger.
9. Preheat the oven to 220°C / 425°F / Gas 7 and place an empty roasting tray on the bottom shelf of the oven and leave it to heat up.
10. Lightly dust the baguettes with flour. Then score each baguette diagonally 3 times along its length using a sharp knife.
11. Carefully fill the roasting tray with hot water, so as to create steam in the oven and prevent the crust from hardening too quickly.
12. Bake in the preheated oven for 25 minutes or until the baguettes are golden and it sounds hollow when tapped on the base. Transfer to a wire rack and cool.

# Calzone

Prep: 30 mins + proving

Bake: 20 mins

Serves: 6

## Ingredients

lukewarm water  
150ml • 5 fl oz •  $\frac{2}{3}$  cup  
dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp  
strong white bread flour  
300g •  $10\frac{1}{2}$  oz •  $2\frac{1}{2}$  cups  
salt  
1 tsp  
olive oil  
2 tbsp  
canned tomatoes  
200g • 7 oz • 1 cup  
1 clove of garlic, crushed  
mozzarella cheese  
500g • 1 lb  $1\frac{1}{2}$  oz  
handful of fresh basil leaves  
ground black pepper to taste

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour and salt together in a large bowl.
3. Gradually mix in the yeast mixture and the oil until it forms a rough dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until it becomes smooth and elastic.
5. Place the dough into a lightly oiled bowl, cover it with cling film and then leave it to prove for 1 hour or until doubled in size.
6. Turn the dough out onto a lightly floured surface and knock back by folding the dough onto itself several times.
7. Divide the dough equally and roll into 6 balls, then loosely cover it with a tea towel and leave it to rest for 15 minutes.
8. To make the pizza sauce, blend the tomatoes and garlic in a large bowl using a hand blender or food processor, then set aside.
9. Preheat the oven to 220°C / 425°F / Gas 7.
10. Place the dough balls onto a lightly floured surface, then flatten slightly and roll them into 15 cm (6 inch) rounds. Brush the edges with cold water.
11. To assemble the calzone, divide the pizza sauce into 6 portions and evenly spread the sauce on the rounds leaving a small border around the edge. Add the mozzarella to one half of each round and scatter with torn basil leaves. Lightly season with black pepper.
12. Enclose the filling by lifting and folding the half without mozzarella over to the other side. Press the edges firmly together to seal. Carefully transfer them to a baking tray, and then cut small holes in the centre of the calzone using a sharp knife.
13. Bake in the preheated oven for 15 to 20 minutes, or until pale golden. Serve immediately.

# Caribbean Coconut Bread

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Prep: 30 mins + proving

Bake: 35 mins

Makes: 2

## Ingredients

lukewarm water  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

dried yeast  
4g • 1/8 oz • 1<sup>1</sup>/<sub>4</sub> tsp

maple syrup  
1 tbsp

1 ripe banana, mashed

coconut milk  
200ml • 6<sup>2</sup>/<sub>3</sub> floz • 3/4 cup +  
1 tbsp

strong white bread flour, plus  
extra  
400g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

desiccated coconut  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 2  
tbsp

pinch of sea salt

## Method

1. Pour the water into a bowl, stir in the yeast and honey and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the banana and coconut milk into the yeast mixture.
3. In a separate bowl mix the flour, desiccated coconut and salt together and then make a well in the centre. Pour in the wet ingredients and pull together using your fingers and hands to combine the ingredients into a dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. Add a little more flour if required.
5. Place the dough in a bowl and cover with a damp tea towel, and then leave it to prove in a warm area for 1 hour.
6. Lightly grease a 13 x 18 cm (5 x 7 inch) loaf tin.
7. Knock back the dough on a lightly floured surface and briefly knead, then shape into a ball.
8. Place the dough into the prepared loaf tin and cover with a damp tea towel, then leave it to prove in a warm area for 1 hour or until doubled in size.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. Bake in the preheated oven for 30 to 35 minutes or until the crust is golden brown and the base sounds hollow when tapped.
11. Transfer to a wire rack and cool a little.
12. Serve warm with savoury Caribbean dishes, or toasted with butter and jam.

# Challah

Prep: 30 mins + proving

Bake: 35 mins

Serves: 10 to 12 (1 loaf)

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups  
dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp  
plain flour  
480g • 1 lb 1 oz • 4 cups  
sugar  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup + 1 tbsp  
sunflower oil  
60ml • 2 floz • 1/4 cup  
salt  
2 tsp  
maple syrup  
1<sup>1</sup>/<sub>2</sub> tsp  
milk  
1<sup>1</sup>/<sub>2</sub> tsp

## Method

1. Pour the water into a large bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Add half of the flour, the sugar, oil and salt into the yeast mixture and mix together. Add the remaining flour 120g (4<sup>1</sup>/<sub>4</sub> oz • 1 cup) at a time, mixing well after each addition until a shaggy dough forms and begins to pull into a ball. Turn the dough out onto a lightly floured surface and knead the dough for 5 to 10 minutes until smooth and elastic.
3. Place the dough in a lightly oiled bowl and turn to coat it with the oil, then cover the bowl with cling film. Leave it to prove in a warm area for 1<sup>1</sup>/<sub>2</sub> to 2 hours or until at least doubled in size.
4. Lightly grease and line a baking tray with baking paper.
5. Knock back the dough and turn it out onto a lightly oiled surface. Divide the dough into 3 equal pieces and roll each piece into 40 cm (16 inch) long ropes. If the ropes start to shrink, let them rest for 5 minutes to relax the gluten, then roll again.
6. To braid the dough, pinch the three ropes together at the very top, and then braid the ropes tightly together by alternately crossing the left and right strands over the middle strand, repeating this until you reach the end of the dough, then twist the ends together and pinch.
7. Place the shaped challah on the prepared baking tray, cover with a tea towel and then leave to rise for 45 minutes to 1 hour or until doubled in size.
8. Preheat the oven to 180°C / 350°F / Gas 4.
9. To make the glaze, whisk the maple syrup and milk together in a small bowl. Brush the glaze over the challah using a pastry brush.
10. Bake in the preheated oven for 30 to 35 minutes or until the crust is a deep brown and the base sounds hollow when tapped.
11. Transfer to a wire rack and cool.

# Cheese & Onion Pull Apart Pinwheels

Prep: 25 mins + proving

Bake: 30 mins

Serves: 8

## Ingredients

lukewarm water  
180ml • 6 floz •  $\frac{3}{4}$  cup  
dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp  
strong white bread flour  
285g • 10 oz •  $2\frac{1}{3}$  cups  
salt  
 $1\frac{1}{4}$  tsp  
sugar  
1 tsp  
dried basil  
 $\frac{1}{2}$  tsp  
olive oil, plus extra  
 $1\frac{1}{2}$  tbsp  
butter, softened  
1 tbsp  
Dijon mustard  
1 tbsp  
2 large spring onions, chopped  
cheese, grated  
100g •  $3\frac{1}{2}$  oz

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour, salt, sugar and basil together in a large bowl. Gradually pour in the yeast mixture and the oil, and mix until a dough starts to come together.
3. Turn the dough out onto a floured surface and knead for 10 minutes, if it is too sticky add more flour and knead until the dough becomes smooth and elastic.
4. Place the dough into a lightly oiled bowl, coating the surface of the dough with oil. Cover the bowl with cling film, and then leave it to prove in a warm area for 1 hour or until doubled in size.
5. Lightly grease a 20 cm (8 inch) round cake tin with oil and set aside.
6. Turn the dough out onto a lightly floured surface then knock it back and briefly knead.
7. Roll out the dough to make a large rectangle  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) thick. Spread the butter on the dough leaving a  $2\frac{1}{2}$  cm (1 inch) border along one of the long sides. Dot the mustard on top of the butter, and then sprinkle with the onion and most of the grated cheese, (reserving some for the topping).
8. Roll the dough into a log, starting with the long edge opposite to the edge without butter. Then pinch the sides together and seal.
9. Cut the log into 8 equal size pieces and place, cut side up, into the prepared cake tin.
10. Loosely cover the cake tin with lightly oiled cling film and leave to rise in a warm area for 20 minutes.
11. Preheat the oven to 200°C / 400°F / Gas 6.
12. Sprinkle the reserved grated cheese on top of the pinwheel.
13. Bake in the preheated oven for 25 to 30 minutes or until the pinwheels have risen, are golden and the cheese has melted. Serve warm.

# Chocolate & Orange Twists

Prep: 40 mins + proving

Bake: 25 mins

Makes: 4

## Ingredients

lukewarm milk, plus extra for  
glazing  
200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup +  
1 tbsp

dried yeast  
7g • <sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

olive oil, plus extra  
1 tbsp

plain flour  
160g • 5<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>3</sub> cups

strong white bread flour  
150g • 5<sup>1</sup>/<sub>3</sub> oz • 1<sup>1</sup>/<sub>4</sub> cups

brown sugar  
1<sup>1</sup>/<sub>2</sub> tbsp

salt  
1<sup>1</sup>/<sub>2</sub> tsp

dark chocolate  
200g • 7 oz

candied oranges, finely  
chopped  
225g • 8 oz • 1 cup

## Method

1. Pour the milk into a bowl, stir in the yeast and then stir in the oil. Set aside to bloom for 5 minutes until slightly foamy.
2. Mix both of the flours, the sugar and salt together in a large bowl.
3. Pour the milk mixture into the dry ingredients and mix together to form a rough dough.
4. Turn the dough out onto a work surface and knead for 10 minutes or until smooth and elastic.
5. Place the dough into an oiled bowl and turn to coat it with a thin layer, then cover with a damp tea towel. Leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
6. Melt the chocolate in a bowl over a pot of boiling water.
7. Line a baking tray with baking paper.
8. Turn the dough out onto the work surface, knock it back and briefly knead.
9. Divide the dough into four equal parts and roll out into rectangles approximately 30 x 20 cm (12 x 8 inches).
10. Spread one quarter of the melted chocolate on the surface of one of the rectangles, then sprinkle one quarter of the candied orange over the top. Starting from the shorter edge, roll the dough into a cylinder. Cut the cylinder in half lengthways using a sharp knife, and twist the 2 halves around each other, sealing the ends well. Repeat for the remaining 3 rectangles.
11. Place the twists on the prepared baking tray, leaving space between, as they will expand in the oven, and then cover with a tea towel, and leave to prove in a warm area for 1 hour.
12. Preheat the oven to 180°C / 350°F / Gas 4.
13. Glaze the twists with some milk.
14. Bake in the preheated oven for 20 to 25 minutes or until golden brown.

# Chelsea Buns

Prep: 30 mins + proving

Bake: 25 mins

Makes: 12

## Ingredients

milk  
240ml • 8 floz • 1 cup

butter, softened  
115g • 4 oz •  $\frac{1}{2}$  cup

dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp

caster sugar  
60g • 2 oz •  $\frac{1}{3}$  cup

salt  
1 tsp

zest of 1 orange

strong white bread flour  
500g • 1 lb  $1\frac{1}{2}$  oz • 4 cups + 3 tbsp

light soft brown sugar  
100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2 tbsp

ground mixed spice  
2 tsp

dried currants  
200g • 7 oz •  $1\frac{1}{4}$  cups

apricot jam  
3 tbsp

## Method

1. To make the dough, gently warm the milk and half of the butter in a saucepan over a low heat, until the butter has melted. Transfer the mixture into a large mixing bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Stir the caster sugar, salt and orange zest into the wet ingredients.
3. Add the flour to the wet ingredients and mix to form a sticky dough.
4. Turn the dough out onto a lightly floured surface and knead for approximately 5 minutes or until it forms a loose ball.
5. Place the dough into a lightly oiled bowl, cover with cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Lightly grease and line a 20 x 30 cm (8 x 12 inch) baking tin with baking paper.
7. Knock back the dough and turn it out onto a lightly floured surface, then roll out to a 35 x 50 cm (14 x 20 inch) rectangle.
8. Evenly spread the remaining butter on the dough.
9. Mix the light soft brown sugar, mixed spice and currants together, and evenly sprinkle the mixture over the dough.
10. Starting at one of the longer edges, tightly roll up the dough and pinch the seam closed. Then cut the roll into 12 equal slices.

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11. Place the buns in rows of 3, in the prepared baking tin 1 cm ( $\frac{1}{3}$  inch) apart. Cover the tray with cling film and leave them to prove in a warm area for 45 minutes.
  12. Preheat the oven to 180°C / 350°F / Gas 4.
  13. Bake in the preheated oven for 25 minutes or until golden and cooked through.
  14. Gently warm the apricot jam in a saucepan until runny. Brush over the Chelsea buns and leave to cool for 30 minutes before serving.

### Variation - Chelsea Buns with Vanilla Icing

#### For the Icing

icing sugar  
200g • 7 oz •  $1\frac{3}{4}$  cups

boiling water  
3 *tbsp*

vanilla extract  
1 *tsp*

At step 13, to make the icing, mix the sugar, water and vanilla extract in a bowl until it forms a smooth glaze.

Once the buns have completely cooled, drizzle the icing to cover the buns.



# Chocolate Babka

Prep: 30 mins

Bake: 40 mins

Serves: 8

## Ingredients

### For the Dough

lukewarm milk  
180ml • 6 floz •  $\frac{3}{4}$  cup

dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp

caster sugar  
3 tbsp

plain flour  
350g •  $12\frac{1}{3}$  oz •  $2\frac{3}{4}$  cups +  
3 tbsp

salt  
 $\frac{1}{2}$  tsp

butter, softened  
50g •  $1\frac{3}{4}$  oz •  $\frac{1}{4}$  cup

### For the Filling

butter  
60g • 2 oz •  $\frac{1}{4}$  cup

dark chocolate, chopped  
60g • 2 oz

icing sugar  
 $2\frac{1}{2}$  tbsp

cocoa powder  
2 tbsp

### For the Syrup

caster sugar  
60g • 2 oz •  $\frac{1}{3}$  cup

water  
60ml • 2 floz •  $\frac{1}{4}$  cup

## Method

1. To make the dough, pour the milk into a bowl, stir in the yeast and 1 tbsp of sugar, and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour, remaining sugar and salt together in a large bowl.
3. Pour in the yeast mixture and mix to form a rough dough.
4. Turn the dough out onto a clean surface and knead until it forms a smooth ball. Add the butter to the dough and continue kneading until it is combined and the dough is smooth and elastic. It may be messy at first but continue kneading and the butter will eventually combine to form a smooth and glossy dough.
5. Place the dough into a lightly oiled bowl, cover with cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. To make the filling, melt the butter, chocolate, sugar and cocoa powder in a small saucepan over a low heat, stir continuously until the ingredients have melted to form a smooth mixture. Remove from the heat and set aside to cool for 20 minutes, the mixture should be thick but spreadable.
7. Lightly grease and line an  $11\frac{1}{2} \times 21\frac{1}{2}$  cm ( $4\frac{1}{2} \times 8\frac{1}{2}$  inch) loaf tin with baking paper.
8. Knock back the dough in the bowl and turn it out onto a lightly floured surface, then roll it out to make a 20 x 30 cm (8 x 12 inch) rectangle.
9. Spread an even layer of filling over the dough, leaving a 1 cm ( $\frac{1}{2}$  inch) border. Roll the dough tightly into a log, starting from one of the long edges. Cut the log in half lengthways, using a sharp knife, and then twist the two halves together into a braid, with the cut sides facing up.
10. Place the babka in the prepared loaf tin. It may be a tight fit. Loosely cover the tin with cling film and leave it to rise in a warm area for 1 to  $1\frac{1}{2}$  hours or until doubled in size.
11. Preheat the oven to 180°C / 350°F / Gas 4.

12. Bake in the preheated oven for 35 to 40 minutes until deep golden.
13. To make the syrup, warm the sugar and water in a small saucepan over a medium heat, stir until the sugar has dissolved and the syrup starts to a simmer. Remove from the heat and set aside.
14. Remove the babka from the oven and brush the syrup generously all over the top. Continue until all the syrup is used.
15. Leave the babka to cool in the loaf tin for 15 to 20 minutes, while it absorbs the syrup, and then transfer to a wire rack and leave to cool completely before slicing.

### Variation - Cinnamon Babka

#### For the Filling

butter, melted

60g • 2 oz •  $\frac{1}{4}$  cup

light soft brown sugar

100g • 3  $\frac{1}{2}$  oz •  $\frac{1}{2}$  cup

ground cinnamon

1  $\frac{1}{2}$  tbsp

At step 9, brush the butter evenly over the dough, leaving a 1 cm ( $\frac{1}{2}$  inch) border. Mix the cinnamon and sugar together in a small bowl, and then scatter evenly over the buttered area. Roll the dough tightly into a log, starting from one of the long edges. Then cut the log in half lengthways, using a sharp knife. Twist the two halves together into a braid, with the cut sides facing up. Then continue to follow the recipe.

### Variation - Fruit Babka

#### For the Filling

jam (of choice)

150g • 5  $\frac{1}{3}$  oz •  $\frac{1}{3}$  cup + 2  
tbsp

icing sugar

80g • 2  $\frac{3}{4}$  oz •  $\frac{3}{4}$  cup

lemon juice

3 tbsp

At step 9, spread the jam evenly over the dough, leaving a 1 cm ( $\frac{1}{2}$  inch) border. Roll the dough tightly into a log, starting from one of the long edges. Then cut the log in half lengthways, using a sharp knife. Twist the two halves together into a braid, with the cut sides facing up. Then continue to follow the recipe.

At step 16, once the babka has cooled, mix the icing sugar and lemon juice together in small bowl to make a smooth and pourable icing. Pour the icing over the babka and leave to set before slicing.

# Christstollen

Prep: 30 mins + proving

Bake: 50 mins

Serves: 8 to 10

## Ingredients

### For the Cake

lukewarm milk

120ml • 4 floz •  $\frac{1}{2}$  cup

dried yeast

$3\frac{1}{2}$ g •  $\frac{1}{8}$  oz •  $1\frac{1}{4}$  tsp

sugar

50g •  $1\frac{3}{4}$  oz •  $\frac{1}{4}$  cup

plain flour

255g • 9 oz • 2 cups + 2 tbsp

salt

$\frac{1}{4}$  tsp

ground nutmeg

$\frac{1}{4}$  tsp

ground cinnamon

$\frac{1}{4}$  tsp

ground cardamom

$\frac{1}{4}$  tsp

butter, melted

100g •  $3\frac{1}{2}$  oz •  $\frac{1}{3}$  cup + 2  
tbsp

vanilla extract

$\frac{1}{2}$  tsp

almond extract

$\frac{1}{4}$  tsp

finely sliced almonds

2 tbsp

raisins

85g • 3 oz •  $\frac{1}{2}$  cup

currants

35g •  $1\frac{1}{4}$  oz •  $\frac{1}{4}$  cup

mixed orange and lemon peel,  
chopped

85g • 3 oz •  $\frac{1}{2}$  cup

melted butter, for coating

icing sugar, for dusting

## Method

1. To make the cake, pour the milk into a bowl, stir in the yeast and 1 tsp of sugar, and then set aside to bloom for 10 minutes until it becomes slightly foamy.
2. Sift the flour into a large bowl, with the remaining sugar, salt, nutmeg, cinnamon and cardamom and mix together.
3. Pour the yeast mixture, the butter, vanilla extract and almond extract into the dry ingredients and mix to bring the ingredients together, then knead well. Add a little milk if the dough is very dry and knead well.
4. Cover the bowl with cling film and leave the dough to prove in a warm area for 1 to 2 hours or until doubled in size.
5. To make the marzipan, mix the icing sugar and almonds together in a bowl until combined. Add in the water and the almond extract and mix until it comes together to form a dough. Then set aside.
6. Line a baking tray with baking paper.
7. Turn the dough out onto a lightly floured surface, then gently punch down. Scatter the almonds, raisins, currants and peel over the dough then gently knead until mixed in. Roll out the dough to form a rectangle  $1\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) thick.
8. Roll the marzipan into a log about  $2\frac{1}{2}$  cm (1 inch) wide and as long as the length of the dough rectangle.
9. Place the marzipan log in the middle of the dough.
10. Roll up the dough with the marzipan inside, creating a long loaf shape and seal the ends. Remove any raisins from the surface as they burn when baking.

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### For the Marzipan

icing sugar

35g • 1<sup>1</sup>/<sub>4</sub> oz • 1/3 cup

ground almonds

65g • 2<sup>1</sup>/<sub>3</sub> oz • 2/3 cup

water

1<sup>1</sup>/<sub>2</sub> tbsp

almond extract

1/4 tsp

11. Carefully place the Christstollen on the prepared baking tray, seam side down, and leave it to rise for 1 hour.
12. Preheat the oven to 190°C / 375°F / Gas 5.
13. Bake in the preheated oven for 40 to 50 minutes or until golden, risen and the base sounds hollow when tapped. A piece of foil can be placed on top of the bread to prevent it burning during baking.
14. Remove from the oven while hot, brush generously with the melted butter and dust heavily with icing sugar.
15. Transfer to a wire rack and cool. Serve slightly warm.

# Ciabatta Bread

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Prep: 30 mins + proving

Bake: 25 mins

Makes: 4

## Ingredients

lukewarm water  
400ml • 13<sup>1</sup>/<sub>2</sub> floz • 1<sup>2</sup>/<sub>3</sub> cups  
dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp  
strong white bread flour, plus  
extra  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp  
salt  
2 tsp  
olive oil, plus extra  
50ml • 1<sup>2</sup>/<sub>3</sub> floz • 3 tbsp

## Method

1. Pour 300ml (10 floz • 1<sup>1</sup>/<sub>4</sub> cups) of the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Lightly oil a 2 to 3 litre square container. It is important to use a square container as it helps shape the dough.
3. Put the flour and salt into the bowl of a stand mixer fitted with a dough hook, and then add in the yeast mixture and the oil and begin mixing on a slow speed. As the ingredients come together and begin forming a dough, slowly pour in the remaining water. Then mix for 5 to 8 minutes on a medium speed until the dough becomes smooth and elastic (the dough should be wet, so do not add more flour).
4. If mixing by hand, then mix the ingredients in a large bowl to form a rough dough. Turn the dough out onto a lightly floured surface and knead for 10 to 12 minutes until it becomes smooth and elastic.
5. Put the dough into the prepared oiled container, cover with a tea towel and then leave the dough in a warm area to prove for 1 to 2 hours or until at least doubled or even tripled in size.
6. Preheat the oven to 220°C / 425°F / Gas 7.
7. Line two baking trays with baking paper.
8. Add a little olive oil to a small bowl and apply some to your hands so the dough does not stick to your fingers when handling.
9. Carefully tip the dough out onto a heavily floured surface, and try to retain a rough square shape even though the dough will be very wet. Handle it gently to keep as much air in the dough as possible (do not knock it back).

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10. Coat the top of the dough with flour, and cut it lengthways, dividing it into 4 equal sized strips.
  11. Gently lift and place each strip onto the prepared baking tray. Carefully stretch the dough (if needed) to retain a long loaf shape.
  12. Leave the loaves to rest for 10 minutes.
  13. Bake in the preheated oven for 25 minutes or until golden brown and the base sounds hollow when tapped.
  14. Transfer to a wire rack to cool.

# Cinnamon Rolls with Cream Cheese Frosting

Prep: 45 mins + proving

Bake: 25 mins

Makes: 24

## Ingredients

### For the Dough

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

butter  
45g • 1<sup>1</sup>/<sub>2</sub> oz • 3 tbsp

dried yeast  
14g • <sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> tbsp

sugar  
1 tbsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

plain flour  
360g • 12<sup>3</sup>/<sub>4</sub> oz • 3 cups

### For the Filling

soft brown sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

ground cinnamon  
<sup>1</sup>/<sub>2</sub> tbsp

melted butter  
60ml • 2 floz • <sup>1</sup>/<sub>4</sub> cup

### For the Frosting

butter, softened  
60g • 2 oz • <sup>1</sup>/<sub>4</sub> cup

cream cheese  
150g • 5<sup>1</sup>/<sub>3</sub> oz • <sup>2</sup>/<sub>3</sub> cup

icing sugar, sifted  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>2</sup>/<sub>3</sub> cups

## Method

1. To make the dough, gently heat the milk in a saucepan until lukewarm, add in the butter and stir until completely melted.
2. Pour the milk and butter mixture into a large bowl. Stir in the yeast and set aside to bloom for 10 minutes.
3. Stir the sugar and salt into the yeast mixture.
4. Stir the flour into the yeast mixture, a little at a time, until it begins to form a dough.
5. Turn the dough out onto a lightly floured surface and knead for a few minutes or until it forms a loose ball, adding more flour as required.
6. Place the dough into a lightly oiled bowl and roll it around to coat all sides of the ball. Cover the bowl with cling film and leave to prove in a warm area for 1 to 2 hours or until doubled in size.
7. Line a 20 cm (8 inch) square baking dish with baking paper.
8. To make the filling, mix the sugar and cinnamon together in a small bowl and set aside. Tip the dough onto a lightly floured surface and roll out into a thin rectangle. Brush the top with melted butter. Sprinkle the sugar and cinnamon mix evenly over the dough using a sieve.
9. Tightly roll the dough, starting from one end, and place on the work surface seam side down. Cut the dough into 3<sup>1</sup>/<sub>2</sub> cm to 5 cm (1<sup>1</sup>/<sub>2</sub> to 2 inch) rounds using a sharp knife, then place each round in the prepared baking dish. They should sit quite close to each other in the baking dish, as they will join slightly and rise upwards when baking. Cover with cling film and set aside in a warm area to prove for 45 to 60 minutes.
10. To make the frosting, cream the butter and cream cheese together until, pale light and fluffy, then slowly add in the icing sugar and continue to beat until combined.

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11. Preheat the oven to 180°C / 350°F / Gas 4.
  12. Bake the rolls in the preheated oven for 25 minutes or until slightly golden. Leave to cool in the baking dish for 5 minutes.
  13. Cover the rolls with the cream cheese frosting while they are still warm.

### Variation - Cinnamon, Pecan Sticky Buns

butter

115g • 4 oz • 1/2 cup

brown sugar

105g • 3<sup>3</sup>/<sub>4</sub> oz • 1/2 cup

pecans, chopped

60g • 2 oz • 1/2 cup

At step 6, while the dough is rising, make the sticky glaze by mixing the butter and brown sugar together (the baking paper is not required). Spread an even layer on the bottom of a 20 cm (8 inch) square baking dish. Top with the pecans and set aside.

At step 9, after cutting the rolled dough, place each round in the prepared baking dish lined with the butter and sugar mix and pecans. They should sit quite close to each other in the baking dish, as they will join slightly and rise upwards when baking. Cover with cling film and set aside in a warm area to prove for 45 to 60 minutes. Skip step 10.

At step 12, once baked, leave to cool in the baking dish for a few minutes, then carefully invert the pan to take out the buns (the rolls need to be inverted while hot, so the sticky glaze does not cool and harden, otherwise they will stick to the baking dish). Serve immediately.



# Cornbread

Prep: 15 mins

Bake: 20 mins

Makes: 9 slices

## Ingredients

plain flour  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1 cup

cornmeal  
120g • 4<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup

baking powder  
2 tsp

bicarbonate of soda  
1 tsp

salt  
<sup>1</sup>/<sub>4</sub> tsp

butter, melted and slightly cooled  
115g • 4 oz • <sup>1</sup>/<sub>2</sub> cup

light soft brown sugar  
70g • 2<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup

maple syrup  
2 tbsp

buttermilk, room temperature  
240ml • 8 floz • 1 cup

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Lightly grease a 20 or 23 cm (8 or 9 inch) square baking tin, dust with a little flour and shake out any excess.
3. In a large bowl mix together the flour, cornmeal, baking powder, bicarbonate of soda and salt, then set aside.
4. In a separate bowl, whisk together the butter, sugar and maple syrup until a smooth and thick consistency is achieved. Then add the buttermilk and stir well.
5. Pour the wet mixture into the dry ingredients and whisk until combined, being careful not to overmix.
6. Pour the batter into the prepared baking tin.
7. Bake in the preheated oven for 20 minutes or until golden on top and a toothpick inserted into the centre comes out clean. The edges should be crispy at this point.
8. Leave to cool in the baking tin before slicing and serving. Serve with butter, honey or jam.

## Variation - Jalapeno & Red Chilli Cornbread

1 jalapeno pepper, chopped  
red chilli flakes  
1 tsp

At step 5, after whisking in the wet mixture into the dry ingredients, fold in the jalapeno peppers and red chilli flakes into the batter.

## Variation - Blueberry Cornbread

1 cup blueberries

At step 5, after whisking in the wet mixture into the dry ingredients, fold the blueberries into the batter.

# Cornmeal Loaf

Prep: 20 mins + proving

Bake: 45 mins

Serves: 6 to 8

## Ingredients

milk  
240ml • 8 floz • 1 cup

honey  
85g • 3 oz •  $\frac{1}{4}$  cup

olive oil  
3 tbsp

dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp

yellow cornmeal  
140g • 5 oz •  $\frac{3}{4}$  cup + 2 tbsp

plain flour  
360g •  $12\frac{3}{4}$  oz • 3 cups

salt  
 $1\frac{1}{2}$  tsp

melted butter, for glazing

## Method

1. Use a small saucepan, and gently heat the milk over a low heat until lukewarm, then stir in the honey. Pour the milk and honey mixture into a small bowl.
2. Stir the oil and yeast into the milk mixture, and then set aside to bloom for 5 minutes or until the mixture becomes slightly foamy.
3. Mix the cornmeal, half of the flour and salt together in a large bowl. Pour in the warm milk mixture and stir well to combine. Gradually add in the remaining flour 30g (1 oz •  $\frac{1}{4}$  cup) at a time, and until it forms a dough that is slightly sticky to the touch. Turn the dough out onto a work surface and knead for 5 to 10 minutes or until smooth and elastic.
4. Place the dough into an oiled bowl and cover with cling film. Leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
5. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin.
6. Gently knock back the dough and briefly knead it in the bowl, then let it rest for 5 minutes.
7. Roll out the dough on a clean surface and form a long rectangle about 20 cm (8 inches) wide. Starting on a short side, roll up the dough and place seam side down in the prepared loaf tin. Cover with cling film and leave it to prove for 30 minutes or until doubled in size.
8. Preheat the oven to 190°C / 375°F / Gas 5.
9. Bake in the preheated oven for 40 to 45 minutes or until the top is golden.
10. Brush the warm loaf with the butter. Serve warm or at room temperature.

# Dough Balls with Garlic Butter

Prep: 45 mins + proving

Bake: 15 mins

Makes: 16 dough balls

## Ingredients

lukewarm water  
325ml • 11 floz • 1<sup>1</sup>/<sub>4</sub> cups +  
2 tbsps

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

sugar  
1/2 tbsps

strong white bread flour  
400g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

fine ground semolina  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 3/4 cup + 1  
tbsp

salt  
1/2 tsp

1 small bunch of fresh flat leaf  
parsley

salted butter, softened  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1/3 cup + 2  
tbsps

2 cloves of garlic

salt and black pepper to taste

## Method

1. Pour the water into a bowl, stir in the yeast and sugar and then set aside to bloom for 10 minutes until slightly foamy.
2. In a large bowl mix the flour, semolina and salt together, and make a well in the centre. Gradually pour the yeast mixture into the well, and using a fork slowly bring in the flour from the inner edge of the well. Continue to mix, bringing in all the flour.
3. When the dough comes together and becomes too hard to mix with the fork, lightly dust your hands with flour and begin to shape the dough into a ball.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Place the dough into an oiled bowl and cover with cling film, and then leave it to prove in a warm area for 45 minutes or until doubled in size.
6. Pick and finely chop the parsley leaves and place in a bowl. Beat in the butter, then peel and finely grate in the garlic and beat again, finally mix in salt and black pepper to taste. Wrap the garlic butter in baking paper and place in the fridge to firm up slightly.
7. Line two baking trays with baking paper.
8. Divide the dough into quarters, then divide each quarter into four. Roll into balls and place on the prepared baking trays.

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9. Cover the trays with a damp tea towel and leave them to prove in a warm area for 20 minutes, or until the dough balls are slightly raised and joining together.
  10. Preheat the oven to 180°C / 350°F / Gas 4.
  11. Bake in the preheated oven for 12 to 15 minutes or until pale golden and the base of the balls sound hollow when tapped.
  12. Leave to cool slightly, then serve with the garlic and herb butter.

### Variation - Lemon Thyme & Smoked Chilli Dough Balls

olive oil  
1 *tbsp*

milk  
1 *tbsp*

honey  
1 *tsp*

salt  
1 *tsp*

dried garlic  
1 *tsp*

smoked chilli or ground paprika  
1 *tsp*

few sprigs of fresh lemon  
thyme

At step 10, to make a glaze, mix the oil, milk and honey in a small bowl, then set aside.

To make the seasoning, in a separate small bowl, mix the salt, garlic, smoked chilli or paprika and thyme then set aside.

Brush the glaze over each dough ball and evenly sprinkle over the seasoning, then continue to follow the recipe.

# Crumpets

Prep: 15 mins + proving

Bake: 35 mins

Makes: 12 to 16

## Ingredients

milk  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

water  
60ml • 2 floz • 1/4 cup

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

caster sugar  
1 tsp

strong white bread flour  
225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

salt  
1 tsp

butter to taste

## Method

1. Use a small saucepan, and gently heat the milk and water over a low heat until lukewarm, then pour the mixture into a jug. Stir in the yeast and sugar then set aside for 10 to 15 minutes or until it becomes slightly foamy.
2. Sift the flour and salt into a large bowl, and make a well in the centre, then pour in the milk and yeast mixture and beat until a smooth batter is formed.
3. Cover the bowl with a tea towel and leave to prove in a warm area for 45 minutes or until the batter becomes light and frothy.
4. Grease the insides of 9 cm (3<sup>1</sup>/<sub>2</sub> inch) crumpet rings and set aside. Place a greased frying pan over a medium heat until it becomes hot, and then arrange the rings in the frying pan. Add a few tablespoons of the crumpet batter into each ring, until it is 1<sup>1</sup>/<sub>2</sub> cm (1/2 inch) deep.
5. Cook the crumpets for 4 to 5 minutes or until tiny bubbles appear on the surface and burst leaving the traditional holes.
6. Remove the rings and carefully turn the crumpets over using a large spoon and fork. Cook the crumpets on the other side for 1 minute.
7. Grease the rings and heat the pan to cook the next batch of crumpets, and repeat until all the batter has been used.
8. To serve, spread with some butter then toast lightly on both sides in the pan.

# English Muffins

Prep: 20 mins + proving

Bake: 20 mins

Makes: 12

## Ingredients

dried yeast

7g • 1/4 oz • 2 1/2 tsp

caster sugar

2 tbsp

lukewarm milk, plus extra

300ml • 10 fl oz • 1 1/4 cups

plain flour, plus extra

425g • 15 oz • 3 1/2 cups

butter, melted

50g • 1 3/4 oz • 1/4 cup

pinch of sea salt

## Method

1. To make the muffins, stir the yeast, caster sugar and milk in a bowl, and then set aside for 5 minutes until slightly foamy.
2. In a separate large bowl, mix together the flour, butter, salt and the yeast mixture to form a soft dough. Use a little extra milk or flour if needed.
3. Knead the dough until it is smooth and elastic, and then transfer it to a greased bowl. Cover the bowl with cling film and set aside in a warm place for 1 hour, or until the dough has doubled in size.
4. Knock back the dough and roll it out onto a lightly floured surface to approximately 2 cm (3/4 inch) thick.
5. Use a round cookie cutter to cut out circles of 5 to 8 cm (2 to 3 inches).
6. Line a baking tray with baking paper and lightly dust with flour.
7. Transfer the muffins onto the prepared baking tray and sprinkle with a little flour. Cover with a tea towel and leave in a warm place for a further 45 to 60 minutes.
8. Preheat the oven to 170°C / 325°F / Gas 3.
9. Heat a heavy frying pan over a medium heat.
10. Add the muffins to the pan in batches and cook each side for a few minutes until brown. Then transfer to a baking tray.
11. Bake in the preheated oven for 5 minutes or until a toothpick inserted into the centre comes out clean.
12. Transfer to a wire rack and cool.
13. The muffins can be stored in an airtight container.
14. Serve the muffins slightly warmed, cut them in half and spread with butter.

# English Tea Cakes

Prep: 20 mins + proving

Bake: 15 mins

Makes: 8

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
10g • 1<sup>1</sup>/<sub>3</sub> oz • 3<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups + 3 tbsp

caster sugar  
60g • 2 oz • 1<sup>1</sup>/<sub>3</sub> cup

salt  
2 tsp

ground cinnamon  
1 tsp

butter, softened  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>4</sub> cup

raisins  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cup + 2 tbsp

mixed fruit peel, chopped  
100g • 3<sup>1</sup>/<sub>2</sub> oz • 1<sup>1</sup>/<sub>2</sub> cup + 2 tbsp

milk, for brushing

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Sift the flour, salt, sugar and cinnamon into a large bowl and mix together.
3. Add the butter and <sup>3</sup>/<sub>4</sub> of the wet mixture to the dry ingredients and gently bring together using your fingers. Continue adding the remaining wet mixture in small amounts, and mix together until the flour leaves the sides of the bowl and forms a rough dough.
4. Turn the dough out onto a lightly oiled surface and knead for 5 to 10 minutes or until the dough is soft, smooth and elastic.
5. Place the dough into a lightly oiled bowl and cover with a tea towel, and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Line two baking trays with baking paper and set aside.
7. Work the raisins and fruit peel into the dough, for 1 to 2 minutes.
8. Turn the dough out onto a lightly floured surface and knead until the fruit is thoroughly mixed in.
9. Divide the dough into 8 equal sized pieces. Shape each piece into a ball, and then use a rolling pin to flatten each ball into a round bun approximately 1 cm (1<sup>1</sup>/<sub>2</sub> inch) thick. Brush the teacakes with milk, and then transfer them to the prepared baking trays, keeping them spaced apart.
10. Place each baking tray inside a large clean plastic bag and leave them to rise for 1 hour or until the at least doubled in size.
11. Preheat oven to 200°C / 400°F / Gas 6.
12. Bake in the preheated oven for 15 minutes or until risen and golden.
13. Transfer to a wire rack and cool.

# Focaccia



Prep: 20 mins + proving

Bake: 20 mins

Serves: 6 to 8

## Ingredients

lukewarm water, plus extra  
375ml • 12½ floz • 1½ cups  
+ 1 tbsp

dried yeast  
7g • ¼ oz • 2½ tsp

strong white bread flour  
500g • 1 lb 1½ oz • 4 cups +  
2 tbsp

salt  
1 tbsp

olive oil  
2 tbsp

extra virgin olive oil, for  
topping

sea salt to taste

## Method

1. Stir the water and yeast together in a bowl, then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour and salt together in a large bowl then make a well in the centre of the flour and pour in the yeast mixture and oil. Mix with a fork until it has combined, and then turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic. If you are using a machine with a dough hook attachment, mix the flour and salt for 1 minute, and then pour in the yeast mixture and oil and knead for about 4 minutes or until smooth and elastic. Add more water if required, to form a smooth, soft dough that does not stick to the sides of the bowl.
3. Place the dough into an oiled bowl, then cover with lightly oiled cling film and leave it to prove for 1 hour or until doubled in size. The dough is ready when you push your fingers into it lightly and it does not spring back.
4. Lightly grease a large baking tray with olive oil. Place the proved dough on to the prepared baking tray and spread out to cover the tray. Leave to rest for 10 minutes.
5. Preheat the oven to 230°C / 450°F / Gas 8.
6. To create the classic Focaccia look, firmly push your fingers into the dough at regular intervals, using an oiled hand, touching the tray but not making a hole in the dough. Pour over the extra virgin olive oil and sprinkle with sea salt.
7. Bake in the preheated oven for 20 minutes or until golden.
8. Drizzle on some additional extra virgin olive oil which will soak into the bread as it cools.
9. Cool completely before slicing.



# Fougasse

Prep: 20 mins + proving

Bake: 35 mins

Serves: 6 to 8

## Ingredients

lukewarm water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast

7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

salt

2 tsp

thyme, fresh or dried

1<sup>1</sup>/<sub>2</sub> tsp

milk

3 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 10 minutes until slightly foamy.
2. Line a large baking tray with baking paper.
3. Mix the flour, salt and thyme together in a large bowl.
4. Make a well in the centre of the dry ingredients and pour in the water and yeast mixture, and then bring together to form a dough that is not too sticky.
5. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic, and then shape it into a smooth ball. Cover the dough with cling film and leave it to prove for 1 hour or until doubled in size.
6. Roll out the dough on a lightly floured surface to an oval shape approximately 2<sup>1</sup>/<sub>2</sub> cm (1 inch) thick. Transfer the dough to the prepared baking tray.
7. Use a knife to cut slashes into the dough, resembling a fern leaf, and then open up the slashes with floured hands.
8. Cover the dough loosely with oiled cling film and leave it to prove in a warm area for 1 hour or until doubled in size.
9. Preheat the oven to 200°C / 400°F / Gas 6. Place an empty baking tray on the bottom shelf of the oven.

- 
10. Remove the cling film and brush the dough with the milk.
  11. Carefully pour boiling water in the preheated baking tray, so as to create steam in the oven and prevent the crust from forming too quickly, and ensure a good rise.
  12. Bake in the preheated oven for 30 to 35 minutes or until the bread is well risen and golden brown.
  13. Leave to cool for 30 minutes before serving.

### Variation - Olive Fougasse

olives, chopped  
40g • 1<sup>1</sup>/<sub>3</sub> oz • 1/4 cup

At step 6, knock back the dough and roll it out into a rectangle about 2<sup>1</sup>/<sub>2</sub> cm (1 inch) thick. Scatter the olives over the dough, and then fold in the sides so as to encase the ingredients inside. Carefully roll the rough back into a smooth ball and leave to rest for 15 minutes, then continue to follow the recipe.

### Variation - Feta & Walnut Fougasse

feta cheese, crumbled  
30g • 1 oz  
chopped walnuts  
30g • 1 oz • 1/4 cup

At step 6, knock back the dough and roll it out into a rectangle about 2<sup>1</sup>/<sub>2</sub> cm (1 inch) thick. Scatter the cheese and walnuts over the dough, and then fold in the sides so as to encase the ingredients inside. Carefully roll the rough back into a smooth ball and leave to rest for 15 minutes, then continue to follow the recipe.

# Garlic Croutons

Prep: 15 mins

Bake: 20 mins

Serves: 4 to 6

## Ingredients

butter

*1 1/2 tbsp*

olive oil

*2 1/2 tbsp*

2 medium cloves of garlic,  
grated

fresh parsley, chopped *1 tbsp*  
or dried parsley *1 tsp*

salt

*1/4 tsp*

ground black pepper

*1/4 tsp*

loaf of unsliced bread

*350g • 12 1/3 oz*

## Method

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Heat the butter, oil, garlic, parsley, salt and pepper in a saucepan, stirring over a low heat. Continue to stir the mixture until the butter is melted, and then set aside.
3. Cut the bread into 2 cm (<sup>3</sup>/<sub>4</sub> inch) cubes and place in a large mixing bowl.
4. Drizzle the butter mixture over the bread cubes and toss until an even coating is achieved.
5. Spread the bread out in a single layer on a baking tray.
6. Bake in the preheated oven for 20 minutes or until golden and crunchy.

# Mozzarella & Basil Stromboli

Prep: 30 mins + proving

Bake: 35 mins

Serves: 8 to 10

## Ingredients

### For the Dough

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
450g • 1 lb • 3<sup>3</sup>/<sub>4</sub> cups

semolina  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>3</sub> cup

salt  
2 tsp

olive oil  
2 tbsp

### For the Tomato Sauce

olive oil  
2 tbsp

4 cloves of garlic, crushed  
canned chopped tomatoes  
400g • 14 oz

dried oregano  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
1<sup>1</sup>/<sub>2</sub> tsp

ground black pepper  
1<sup>1</sup>/<sub>2</sub> tsp

### For the Filling

mozzarella cheese  
125g • 4<sup>1</sup>/<sub>3</sub> oz

fresh basil leaves, roughly  
chopped  
20g • 3<sup>3</sup>/<sub>4</sub> oz

salt and black pepper to taste

## Method

1. To make the dough, pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Sift the flour into a large bowl and stir in the semolina.
3. Mix the salt and oil into the yeast mixture, then stir into the dry ingredients until a soft dough is formed.
4. Turn the dough out onto a lightly floured surface and knead for 5 minutes until smooth and elastic.
5. Place the dough into a large bowl and cover with lightly oiled cling film, and then leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
6. Line a baking tray with baking paper.
7. To make the tomato sauce, heat 1 tbsp of the oil in a frying pan and add the garlic, heat for 30 seconds. Stir the tomatoes into the pan, and then add the oregano, salt and pepper. Cook the sauce, stirring constantly over a medium to high heat for 5 to 8 minutes, until the sauce is very thick.
8. Remove the pan from the heat and leave the sauce to cool.
9. Roll out the dough on a lightly floured surface, into a rectangle approximately 44 x 33 cm (17 x 13 inches).
10. To assemble the Stromboli, spread the tomato sauce over the dough, leaving a 2 cm (3<sup>3</sup>/<sub>4</sub> inch) border around the edge. Tear the mozzarella into small pieces and dot over the dough and then scatter over with the basil leaves.
11. Tuck in the two short ends then roll the Stromboli up firmly to enclose the filling. Place it, seal side down, on the prepared baking tray and leave it to prove for 30 minutes.
12. Preheat the oven to 200°C / 400°F / Gas 6.
13. Brush the remaining oil over the dough, season with a little more salt and pepper.
14. Bake in the preheated oven for 30 to 35 minutes until well risen and golden.

# No-Knead Wholemeal Loaf



Prep: 15 mins + proving

Bake: 35 mins

Serves: 6 (1 loaf)

## Ingredients

lukewarm water, plus extra  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

strong wholemeal bread flour  
225g • 8 oz • 1<sup>3</sup>/<sub>4</sub> cups + 2  
tbsp

salt  
1 tsp

maple syrup  
1 tbsp

soya milk, for glazing

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside for 5 minutes until it becomes slightly foamy.
2. Lightly dust a baking tray with flour.
3. Sift both of the flours into a large bowl and reserve any grains that are too large to be sieved.
4. Add in the salt, make a well in the centre of the flour and then pour in the yeast mixture and the honey. Bring the ingredients together gently by using your hands, until a smooth dough forms. If the dough feels stiff, add 1 to 2 tbsp of water.
5. Shape the dough into a ball and place it on the prepared baking tray, the surface should be smooth.
6. Loosely cover the dough with a lightly oiled sheet of cling film, and then leave it to prove in a warm area for 1 hour or until almost doubled in size.
7. Preheat the oven to 200°C / 400°F / Gas 6.
8. Carefully score the dough three or four times across the surface using a sharp knife, then brush the surface with the milk and sprinkle 1 to 2 tbsp of the reserved grain.
9. Put 15 to 20 ice cubes onto an empty baking tray at the bottom of the oven, this will create steam as the loaf is baking.
10. Bake in the preheated oven for 35 minutes or until risen and the base sounds hollow when tapped.
11. Leave to cool on the tray.

# Olive Oil Bread



Prep: 30 mins + proving

Bake: 35 mins

Makes: 12 slices

## Ingredients

lukewarm water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast

7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

caster sugar

1 tsp

salt

1 tsp

olive oil

50ml • 1<sup>2</sup>/<sub>3</sub> floz • 3 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. In a separate large bowl, mix the flour, sugar and salt.
3. Add the oil to the yeast mixture and stir well.
4. Pour the wet mixture into the dry ingredients and mix together to form a rough dough.
5. Turn the dough out onto a lightly floured surface and knead for 10 minutes, until it becomes smooth and elastic.
6. Place the dough into a lightly oiled bowl, cover with a tea towel and then leave it to prove in a warm area for 1 hour or until doubled in size.
7. Lightly grease a baking tray.
8. Turn the dough out onto a lightly floured surface, and then knock it back and briefly knead and shape into a long oval. Place on the prepared baking tray.
9. Cover the dough with a tea towel, and then leave it to prove for 30 to 60 minutes or until doubled in size.
10. Preheat the oven to 200°C / 400°F / Gas 6.
11. Bake in the preheated oven for 30 to 35 minutes or until golden and the base sounds hollow when tapped.
12. Transfer to a wire rack to cool.

# Panforte

V

Prep: 20 mins

Bake: 25 mins

Serves: 12

## Ingredients

mixed unsalted roasted nuts,  
chopped  
300g • 10<sup>1</sup>/<sub>2</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

mixed dried fruit  
280g • 10 oz • 1<sup>2</sup>/<sub>3</sub> cups

plain flour  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

mixed citrus peel  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>2</sub> cup

cocoa powder  
20g • <sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup

ground cinnamon  
1 tsp

ground mixed spice  
1 tsp

maple syrup  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

brown sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>3</sub> cup + 2  
tbsp

olive oil  
3 tbsp

boiling water  
125ml • 4<sup>1</sup>/<sub>4</sub> floz • <sup>1</sup>/<sub>2</sub> cup

icing sugar, for dusting

## Method

1. Preheat the oven to 170°C / 325°F / Gas 3.
2. Lightly grease and line a 30 cm (12 inch) round baking tin with baking paper.
3. Mix the nuts, dried fruit, flour, mixed peel, cocoa powder, cinnamon and mixed spice together in a large bowl, and set aside.
4. Heat the maple syrup, sugar and oil in a small saucepan over a low to medium heat, stirring until the sugar has dissolved, then stir in the water.
5. Add the wet mixture to the dry ingredients and mix together until a batter is formed.
6. Pour the batter into the prepared baking tin and press down evenly using a spoon or wet hands.
7. Bake in the preheated oven for 25 minutes or until the top surface is soft but not sticky.
8. Leave to cool in the baking tin for 10 minutes, and then transfer to a wire rack to cool until the surface of the panforte hardens.
9. Dust generously with icing sugar and serve.

# Pizza Dough



— Prep: 25 mins + proving — Bake: 15 mins — Makes: 2 x 30 cm (12 inch) pizzas —

## Ingredients

lukewarm water  
175ml • 6 floz •  $\frac{3}{4}$  cup  
dried yeast  
7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp  
sugar  
1 tsp  
strong white bread flour  
300g •  $10\frac{1}{2}$  oz •  $2\frac{1}{2}$  cups  
salt  
1 tsp  
olive oil  
2 tbsp

## Method

1. Pour the water into a large bowl, stir in the yeast and sugar and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour and salt together in a bowl and set aside.
3. Gradually add the dry ingredients into the wet mixture while gently mixing, then add the olive oil and bring together to form a rough dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Form the dough into a round ball and place it in a lightly oiled bowl, cover with cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Knock back the dough and divide it into two equal pieces, then briefly knead each piece 3 to 5 times until smooth, shaping each piece into a ball.
7. Place the dough balls onto a lightly floured surface, then loosely cover them and leave to rest until the oven has preheated.
8. Preheat the oven to its highest temperature, at least 240°C / 475°F / Gas 9.
9. Roll out the dough on a lightly floured surface into two 30 cm (12 inch) circles. Transfer the dough to two baking trays and prick holes all over the base using a fork.
10. Add desired toppings to the pizza bases, then reduce the oven temperature to 220°C / 425°F / Gas 7.
11. Bake in the preheated oven for 13 to 15 minutes or until the toppings are golden brown and the base is crisp. Slice and serve.



# Pitta

V

Prep: 1 hour + proving

Bake: 12 mins

Makes: 8

## Ingredients

lukewarm water  
240ml • 8 floz • 1 cup

dried yeast  
7g • 1/4 oz • 2 1/2 tsp

sugar  
1/2 tsp

plain flour  
300g • 10 1/2 oz • 2 1/2 cups

olive oil  
2 tbsp

salt  
1 tsp

## Method

1. Pour the water into a large mixing bowl, and then stir in the yeast and sugar. Stir until the sugar has dissolved. Mix in 50g (1 3/4 oz • 1/2 cup) of the flour, and then set aside in a warm place for 15 minutes until the mixture is foamy and bubbling.
2. Add the remaining flour, oil and salt to the wet mixture and mix together to form a loose dough.
3. Turn the dough out onto a lightly floured surface and knead lightly for 2 minutes, until smooth.
4. Cover the dough with cling film and leave it to rest for 10 minutes, and then knead for 2 minutes until it becomes smooth and elastic.
5. Place the dough into a lightly oiled bowl, cover tightly with cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Preheat the oven to 245°C / 475°F / Gas 9 and place a baking tray or a baking stone in the centre of the oven.
7. Knock back the dough, and divide into 8 equal pieces.
8. Roll each piece into a ball and place them on the work surface, cover with a damp tea towel and leave for 10 minutes.
9. Roll 2 balls, on a lightly floured surface, into discs 15 cm (6 inches) in diameter, being 1/2 cm (1/4 inch) thick.

10. Gently lift the dough discs and carefully place them on the hot baking tray or baking stone in the oven.
11. Bake in the oven for 2 minutes until the dough is nicely puffed. Turn each pitta over using tongs or a spatula and bake for 1 minute. The pittas should be pale, with only a few brown speckles.
12. Transfer the warm pittas to a napkin-lined basket and cover the bread so it stays soft. Repeat with the remaining dough balls. Serve warm.

### Variation - Flat Bread



olive oil  
60ml • 2 floz •  $\frac{1}{4}$  cup

finely chopped parsley  
60g • 2 oz •  $1\frac{1}{2}$  cups

At step 5, preheat the oven to 190°C / 375°F / Gas 5 and line a baking tray with baking paper.

At step 6, knock back the dough and divide it into 4 equal pieces. Form each piece into a ball and place them on the work surface, cover with a damp tea towel for 10 minutes.

Roll out each ball on a lightly floured surface into an oval or round shape 3 mm ( $\frac{1}{8}$  inch) thick.

Place the flat breads onto the prepared baking tray and prick the surface all over with a fork. Brush oil on top and scatter over the parsley.

Bake in the preheated oven for 20 to 23 minutes or until golden and cooked through.

# Plaited Loaf

Prep: 30 mins + proving

Bake: 25 mins

Makes: 1 loaf

## Ingredients

lukewarm water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast

7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

salt

1 tsp

olive oil

3 tbsp

milk

1 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour and salt together in a large bowl.
3. Add 2 tbsp of the oil and three quarters of the yeast mixture to the dry ingredients and bring together using your fingers. Then mix in the rest of the yeast mixture until combined and forming a dough.
4. Turn the dough out onto a lightly floured surface, and then knead for approximately 10 minutes until it becomes smooth and elastic.
5. Place the dough in a bowl, cover with cling film and then leave it to prove for about 1 hour or until the dough has doubled in size.
6. Lightly flour a baking tray.
7. Turn the dough out onto a lightly floured surface, then knock it back and briefly knead and shape it into a smooth ball.
8. Divide the dough into eight equal pieces. Roll out each piece into a strand about 40 cm (16 inches) long.
9. Place the strands on the floured surface and fan them out from a single point at the top, and then using the thumb press all the ends together, sticking them to the table.
10. Braid the strands by following the braiding sequence.
11. Number the strands of dough from 1 to 8 always starting from left to right. Every time a strand is moved, it will take the new number of its position in the row.
12. Place strand 8 under strand 7 and then over strand 1.

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13. Then place 8 over 5.  
Place 2 under 3 and over 8.  
Place 1 over 4.  
Place 7 under 6 and over 1.
  14. Repeat step 13 until all the dough is braided.
  15. Then tuck both ends of the loaf underneath to give a tidy finish.
  16. Carefully place the plaited dough onto the prepared baking tray, loosely cover with lightly oiled cling film and then leave to prove for 1 hour until the dough has risen.
  17. Preheat the oven to 200°C / 400°F / Gas 6.
  18. Whisk the milk and the remaining oil together in a bowl, and then brush the loaf with the milk and oil mixture.
  19. Bake in the preheated oven for 20 to 25 minutes.

# Potato Bread (Kartoffelbrot)



Prep: 45 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

potatoes, peeled and diced  
400g • 14 oz

dried yeast  
3 1/2g • 1/8 oz • 1 1/4 tsp

caster sugar  
1 tsp

sunflower oil  
1 tbsp

salt  
1 tsp

strong white bread flour  
325g • 11 1/2 oz • 2 3/4 cups

poppy seeds  
1 tsp

## Method

1. Put the potatoes into a large saucepan, cover them with water and bring to the boil. Reduce the heat and simmer for 15 to 20 minutes or until tender, but not falling apart.
2. Drain the potatoes, reserving 75ml (2 1/2 floz • 1/4 cup + 1 tbsp) of the liquid. Set the liquid aside and allow to cool until lukewarm.
3. Return the potatoes to the saucepan and gently toss over a very low heat for 2 to 3 minutes until any excess liquid has evaporated.
4. Pour the reserved potato water into a large bowl, stir in the yeast and the sugar and then set aside to bloom in a warm place for 10 minutes, until it becomes slightly foamy.
5. Drizzle the oil over the potatoes in the saucepan and mash until the potatoes are as smooth as possible, then leave the mash to cool to room temperature. Stir the yeast mixture and the salt into the cooled potato.
6. Gradually add in the flour (a few tablespoons at a time) to the mashed potatoes, stirring well after each addition. When the dough becomes stiff, turn it out onto the work surface and knead the remaining flour into the dough (do not add more water as the dough will become sticky). Knead the dough for 10 minutes until it becomes soft and elastic.
7. Place the dough into a lightly oiled bowl, cover loosely with lightly oiled cling film and then leave it to rise in a warm area for 1 hour or until doubled in size, and spongy to touch.
8. Lightly oil a baking tray and dust with a little flour.
9. Turn the dough out onto a lightly floured surface, then knock it back and briefly knead and shape into a rough ball.

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10. Flatten the ball until it is about 2<sup>1</sup>/<sub>2</sub> cm (1 inch) thick, and then bring the sides up into the middle and pinch it to seal (this will give a rustic finish to the bread). Lightly sprinkle flour over the top, and then place the dough onto the prepared baking tray, leaving it to prove in a warm area for 30 minutes.
  11. Preheat the oven to 220°C / 425°F / Gas 7.
  12. Score the dough with a sharp knife along the pinched seal and sprinkle the top with the poppy seeds.
  13. Bake in the centre of the preheated oven for 25 to 35 minutes or until the base sounds hollow when tapped. The bread should be well risen and crusty on top.
  14. Leave to cool on a wire rack before serving.

# Pretzels

Prep: 30 mins + proving

Bake: 10 mins

Makes: 16

## Ingredients

### For the Pretzel

lukewarm milk  
350ml • 11<sup>1</sup>/<sub>2</sub> floz • 1<sup>1</sup>/<sub>4</sub> cups  
+ 3 *tbsp*

butter, melted  
80g • 2<sup>3</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

dried yeast  
7g • <sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> *tsp*

strong white bread flour  
275g • 9<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>3</sub> cups

plain flour  
275g • 9<sup>3</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>4</sub> cups

caster sugar  
2 *tbsp*

bicarbonate of soda  
2 *tbsp*

### For the Topping

butter, melted  
2 *tbsp*

ground cinnamon  
1<sup>1</sup>/<sub>2</sub> *tbsp*

caster sugar  
100g • 3<sup>1</sup>/<sub>2</sub> oz • <sup>1</sup>/<sub>2</sub> cup

## Method

1. To make the pretzel, pour the milk and butter into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Sift both the flours into a large bowl, then add the sugar.
3. Pour the wet mixture into the dry ingredients and mix well until it forms a dough.
4. Turn the dough out onto a lightly floured surface and knead for 8 to 10 minutes until smooth and elastic.
5. Place the dough into a lightly oiled bowl, cover with a sheet of lightly oiled cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Knock back the dough and briefly knead, then divide the dough into 16 equal pieces.
7. Roll each piece into 45 to 50 cm (18 to 20 inch) long ropes.
8. Tie each rope into a pretzel knot by making a U-shape with the rope, then holding the ends of the rope, cross them over each other twice. Bring the ends onto the bottom curve, either side of the centre of the U, and seal. Repeat with all the remaining bread ropes.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. Lightly grease and line two baking trays with baking paper.

11. Half fill a large saucepan with water and bring it to the boil, then add in the bicarbonate of soda and reduce the heat to a low simmer. Gently and slowly lower the pretzels into the water, 3 at a time. There should be enough space between the pretzels for them not to overlap. Cook in the water for 30 seconds, then carefully remove them using a slotted spoon, and place them onto the prepared baking trays. Repeat the process with the remaining pretzels.
12. Bake in the preheated oven for 10 minutes until golden.
13. To make the topping, mix the sugar and cinnamon in a bowl.
14. Once the pretzels are cooked and removed from the oven, brush them all over with the butter and toss them in the cinnamon and sugar mixture.

### Variation - Salt Pretzels

milk  
60ml • 2 floz •  $\frac{1}{4}$  cup  
course sea salt  
3 tbsp

At step 11, lightly brush the pretzels with milk and sprinkle the sea salt over the top, then bake in the preheated oven for 10 minutes or until golden brown.

Leave to cool on the baking tray for 5 minutes then transfer to a wire rack.

### Variation - Sesame Pretzels

milk  
60ml • 2 floz •  $\frac{1}{4}$  cup  
sesame seeds  
1 tbsp

At step 11, lightly brush the pretzels with milk and sprinkle the sesame seeds over the top, then bake in the preheated oven for 10 minutes or until golden brown.

Leave to cool on the baking tray for 5 minutes then transfer to a wire rack.



# Russian Black Bread

Prep: 50 mins + proving

Bake: 1 hour

Makes: 2 loaves

## Ingredients

lukewarm water  
600ml • 1 pint 4 floz • 2<sup>1</sup>/<sub>2</sub> cups

dried yeast  
14g • 1/2 oz • 1<sup>1</sup>/<sub>2</sub> tbsp

caster sugar  
1 tsp

molasses  
85g • 3 oz • 1/4 cup

butter, softened  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/3 cup

coffee, strong brewed  
60ml • 2 floz • 1/4 cup

dark chocolate  
30g • 1 oz

apple cider vinegar  
60ml • 2 floz • 1/4 cup

wholemeal flour  
60g • 2 oz • 1/2 cup

rye flour  
410g • 14<sup>1</sup>/<sub>2</sub> oz • 3<sup>3</sup>/<sub>4</sub> cups + 2 tbsp

strong white bread flour  
395g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

wheat bran  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 2 cups

caraway seeds  
2 tbsp

fennel seeds  
1/2 tsp

salt  
2 tbsp

1 shallot, finely chopped

olive oil, for greasing

## Method

1. Pour 100ml (3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1 tbsp) of the water into a bowl, stir in the yeast and sugar and then set aside to bloom for 5 minutes or until it becomes slightly foamy.
2. Pour the remaining water into a saucepan and add in the molasses, butter, coffee and chocolate. Gently warm over a low heat, stirring until the chocolate and butter have melted, and all the ingredients are mixed together.
3. Stir in the vinegar taking care not to boil the mixture. Remove from the heat and set aside to completely cool.
4. Mix all three flours together in a large bowl. Put 1/3 of the flour mixture into a separate small bowl and set aside.
5. Add the wheat bran, caraway seeds, fennel seeds, sea salt and shallot to the mixed flour. Then pour in the cooled chocolate mixture and the yeast mixture and beat with a wooden spoon for 5 minutes.
6. Gradually add in the reserved flour and mix until it comes together to form a dough. The dough should feel slightly sticky, while being firm and dense. Not all of the flour may be needed.
7. Turn the dough out onto a lightly floured surface and knead well until it becomes smooth and elastic. Then shape the dough into a ball.
8. Place the dough into an oiled bowl and coat it with a little of the oil, then cover it with a damp tea towel and leave it to prove in a warm area for 2 hours or until doubled in size.
9. Lightly grease a baking tray and set aside.

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10. Turn the dough out onto a lightly floured surface, then knock it back and briefly knead and shape into a ball. Cut the dough in half and shape each half into a smooth round loaf shape.
  11. Place both loaves onto the prepared baking tray, seam side down. Cover with a damp tea towel and leave them to rise for 1 hour.
  12. Preheat the oven to 180°C / 350°F / Gas 4.
  13. Score the surface of each loaf with a cross shape.
  14. Bake in the preheated oven for 50 to 60 minutes, or until browned on top and the base sounds hollow when tapped.
  15. Transfer to a wire rack and cool. Serve with soft butter or cream cheese.

# Rye Bread



— Prep: 20 mins + proving (8 hours) — Bake: 40 mins — Serves: 6 to 8 (1 loaf) —

## Ingredients

lukewarm water, plus extra  
400ml • 13<sup>1</sup>/<sub>2</sub> fl oz • 1<sup>2</sup>/<sub>3</sub> cups

dried yeast  
10g • 1/3 oz • 3<sup>1</sup>/<sub>2</sub> tsp

rye flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4<sup>3</sup>/<sub>4</sub> cups

salt  
2 tsp

maple syrup  
1 tbsp

olive oil, for greasing

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Put the flour and salt into a large bowl. Add the maple syrup, and the yeast mixture then bring it together to form a rough dough that is soft, but not too sticky. Add more water if needed.
3. Turn the dough out onto a lightly greased surface and knead for 5 to 10 minutes until smooth. The rye dough will feel less stretchy and smooth than conventional wheat flour dough. Do not over knead.
4. Flour the inside of a large bowl or proving basket with rye flour.
5. Shape the dough into a smooth round cob by turning it on the surface and tucking the bottom edge underneath itself, forming a tight and smooth surface.
6. Place the dough in the floured bowl or proving basket, with the smooth top facing down (when tipped out for baking, the top side will be the correct way up). Cover with a damp tea towel, and then leave it to prove in a warm area for at least 8 hours or ideally overnight, until approximately doubled in size.
7. Line a baking tray with baking paper.
8. Preheat the oven to 200°C / 400°F / Gas 6. Place a roasting tray on the bottom of the oven, and half fill it with boiling water. This will create steam in the oven which helps prevent the crust from hardening too quickly.

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9. Turn the dough out onto the prepared baking tray so the floured top is now the correct way up, and then with a sharp knife carefully score the dough to create a simple design on the top.
  10. Bake in the preheated oven for 35 to 40 minutes or until the loaf is golden brown and sounds hollow when tapped on the base.
  11. Transfer to a wire rack and cool completely before slicing.

### Variation - Seeded Rye Bread

V

pumpkin, sunflower or other  
seeds

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

rye flakes (optional)

50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup + 1 tbsp

At step 2, mix in the seeds and rye flakes (if they are being used). Continue to follow the recipe.

# Rosemary Dinner Rolls

Prep: 30 mins + proving

Bake: 15 mins

Makes: 9

## Ingredients

lukewarm water

175ml • 6 floz •  $\frac{3}{4}$  cup

dried yeast

7g •  $\frac{1}{4}$  oz •  $2\frac{1}{2}$  tsp

strong white bread flour

280g • 10 oz •  $2\frac{1}{3}$  cups

sugar

1 tsp

salt

1 tsp

dried rosemary

$1\frac{1}{2}$  tsp

olive oil

$1\frac{1}{2}$  tbsp

melted butter, for glazing  
(optional)

## Method

1. Pour the water into a bowl, stir in the yeast, and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour, sugar, salt and rosemary together in a large bowl. Stir in the water and yeast mixture, and then the oil, mixing until a dough is formed.
3. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic, adding flour as needed if it is too sticky. Shape into a smooth ball.
4. Place the dough into an oiled bowl and coat the surface of the dough with oil, and then cover with cling film and leave it to prove in a warm area for about 1 hour or until doubled in size.
5. Lightly grease a 20 cm (8 inch) round baking tin.
6. Knock back the dough and briefly knead and shape the dough into a log, then cut into 8 equal size pieces and shape these into round balls.
7. Place the round dough balls onto the prepared baking tin, and then cover with cling film and leave them to rise in a warm area for 20 to 30 minutes or until risen and puffed up.
8. Preheat the oven to 220°C / 425°F / Gas 7.
9. Bake in the preheated oven for 15 minutes or until they are risen, golden brown on top and sound hollow when tapped on the base.
10. Leave to cool on the baking tin for 5 minutes, then transfer to a wire rack.
11. Brush the butter (if it is being used) to the top and sides of the rolls while they are warm. This will glaze them and give a glossy sheen.

# Seeded Loaf



Prep: 20 mins + proving

Bake: 30 mins

Makes: 1 loaf

## Ingredients

lukewarm water  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
400g • 14 oz • 3<sup>1</sup>/<sub>3</sub> cups

mixed seeds  
65g • 2<sup>1</sup>/<sub>3</sub> oz • 1/2 cup

salt  
2 tsp

olive oil, plus extra  
2 tbsp

maple syrup  
2 tsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour, mixed seeds and salt together in a large bowl, then make a well in the centre.
3. Gradually pour the yeast mixture, oil and honey into the dry ingredients, and mix until it comes together to form a dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until it becomes smooth and elastic, and then shape the dough into a ball.
5. Place the dough into a lightly oiled bowl, cover it with cling film and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Lightly dust a baking tray with flour.
7. Turn the dough out onto a lightly floured surface, then knock it back and briefly knead and shape into a round loaf.
8. Place the loaf on the prepared baking tray, cover with lightly oiled cling film and then leave it to prove for 1 hour or until the dough has doubled in size and feels springy.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. Dust the loaf lightly with flour. Bake in the middle of the preheated oven for 25 to 30 minutes or until golden brown and the base sounds hollow when tapped.
11. Leave to cool on the baking tray for 10 minutes, then transfer to a wire rack.

# Salt & Pepper Breadsticks

V

Prep: 20 mins + proving

Bake: 20 mins

Makes: 12

## Ingredients

lukewarm water  
250ml • 8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1  
tbsp

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
450g • 1 lb • 3<sup>3</sup>/<sub>4</sub> cups

salt  
1<sup>1</sup>/<sub>2</sub> tsp

olive oil, plus extra for  
brushing  
2 tbsp

coarse salt  
2 tbsp

ground black pepper  
2 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Line two large baking trays with baking paper.
3. Put the flour and salt into a large bowl, and then pour in the yeast mixture. Mix together to form a dough that is soft but not sticky.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Divide the dough into 12 equal portions and roll into balls, and then on a lightly floured surface, roll them evenly into long, thin logs approximately 25 cm (10 inches) long.
6. Place the breadsticks on the prepared baking trays, spacing them 4 cm (1<sup>1</sup>/<sub>2</sub> inch) apart, and then cover the breadsticks loosely with lightly oiled cling film, making sure it is airtight.
7. Leave it to prove in a warm area for 30 minutes until the dough has at least doubled in size.
8. Preheat the oven to 200°C / 400°F / Gas 6.
9. Brush each breadstick with olive oil and then sprinkle half of the breadsticks with salt, and the other half with pepper.
10. Bake in the top third of the preheated oven for 20 minutes, or until the breadsticks are lightly golden and feel firm to the touch. If the bottoms of the breadsticks are not cooked, turn them over and cook for another 5 to 10 minutes.
11. Transfer to a wire rack and cool.

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### Variation - Rosemary & Thyme Breadsticks

V

dried rosemary  
1 tsp

At step 3, add the rosemary and thyme to the bowl with the flour, and continue to follow the recipe.

dried thyme  
1 tsp

At step 9, omit the salt and pepper and continue to follow the recipe.

### Variation - Sesame Breadsticks

V

sesame seeds  
1 tbsp

At step 9, swap the salt and pepper for the sesame seeds and continue to follow the recipe.

### Variation - Cheese Breadsticks

V

nutritional yeast  
2 tbsp

At step 3, add the nutritional yeast to the bowl with the flour, and continue to follow the recipe.

At step 9, omit the salt and pepper and continue to follow the recipe.



# Soda Bread

Prep: 15 mins

Bake: 30 mins

Makes: 1 loaf

## Ingredients

plain flour  
385g • 13<sup>1</sup>/<sub>2</sub> oz • 3<sup>1</sup>/<sub>4</sub> cups

wholemeal flour  
115g • 4 oz • 1 cup

bicarbonate of soda  
1 tsp

salt  
1 tsp

butter, melted  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/4 cup

molasses  
1 tbsp

buttermilk, plus extra  
300ml • 10 fl oz • 1<sup>1</sup>/<sub>4</sub> cups

## Method

1. Preheat the oven to 200°C / 400°F / Gas 6.
2. Line a baking tray with baking paper.
3. Mix both of the flours, bicarbonate of soda and salt together into a large bowl, and then make a well in the centre. Pour and mix in the melted butter and the molasses, plus enough of the buttermilk to make a loose sticky dough. Add up to 3 tbsp more of buttermilk, if required.
4. Turn the dough out onto a lightly floured surface and knead for 1 minute, then shape it into a large ball with a tight, smooth top.
5. Place the dough on the prepared baking tray and slightly flatten the ball.
6. Dust the handle of a wooden spoon with flour, then holding it horizontally over the bread push the handle all the way down until the baking tray is reached at the bottom. Dust the handle with flour again and create the second mark at a right angle to the first mark. This forms the traditional soda bread cross in the dough.
7. Lightly dust the top of the soda bread with flour.
8. Bake in the preheated oven for 30 minutes or until the bread is brown, has risen and the dough marking the cross is not damp.

## Variation - Herbed Soda Bread

mixed herbs  
2<sup>1</sup>/<sub>2</sub> tbsp

At step 2, add in the mixed herbs with both the flours, bicarbonate of soda and salt.

# Sourdough Starter



Prep: 7 to 10 days

## Ingredients

plain flour  
300g • 10 1/2 oz • 2 1/2 cups  
wholemeal or rye flour  
400g • 14 oz • 3 2/3 cups  
water, lukewarm  
800ml • 1 pint 10 2/3 floz • 3 1/3 cups

## Method

1. Day one, put 100g (3 1/2 oz • 3/4 cup + 2 tbsp) rye or wholemeal flour and 125ml (4 1/4 floz • 1/2 cup) water in a clean glass jar and mix the ingredients together until the flour is hydrated and has turned into a thick paste. Loosely cover and leave for 24 hours at room temperature.
2. Day two, put 75g of the mixture from day one into a clean jar. Add 50g (1 3/4 oz • 1/3 cup + 2 tbsp) of rye or wholemeal flour, 50g (1 3/4 oz • 1/3 cup + 1 tbsp) plain flour, and 115ml (3 3/4 floz • 1/3 cup + 2 tbsp) of water. Mix the ingredients together, then loosely cover and leave it for 24 hours at room temperature. You can either discard the remaining mixture or add it to roti dough or even pancake batter.
3. Day three, repeat the process followed on day two.
4. After 12 hours, repeat the process of discarding and feeding the starter with the same measures as earlier. Leave the mixture for 12 hours, overnight, at room temperature.
5. Day five and six, continue to discard and feed the mixture ever 12 hours, with the same ratio and measures as day four.
6. Day seven, the sourdough starter should be doubling or even tripling in size. This should now be ready to use to make bread. If it is not as active, then continue to discard and feed every 12 hours until it doubles or triples in size.
7. You can now loosely cover and place it in the fridge and maintain it by feeding it at least once a week.
8. Continue to maintain the sourdough starter by feeding it double its weight in flour and water. The sourdough starter will last indefinitely.
9. The discard can be used to make pancake, chapatti dough, and crackers.

# Sourdough Loaf

V

Prep: 2 hours + proving (overnight)

Bake: 50 mins

Makes: 2 loaves

## Ingredients

### For the Levain

strong white bread flour  
35g • 1<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>4</sub> cup + 1 tbsp

wholemeal or rye flour  
35g • 1<sup>1</sup>/<sub>4</sub> oz • <sup>1</sup>/<sub>3</sub> cup

sourdough starter, see page  
412  
35g • 1<sup>1</sup>/<sub>4</sub> oz

water  
70ml • 2<sup>1</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>4</sub> cup + 1  
tbsp

### For the Dough

strong white bread flour  
810g • 1 lb 12<sup>1</sup>/<sub>2</sub> oz • 6<sup>3</sup>/<sub>4</sub>  
cups

wholemeal or rye flour  
90g • 3<sup>1</sup>/<sub>4</sub> oz • <sup>3</sup>/<sub>4</sub> cup + 1  
tbsp

water, at room temp  
680ml • 1 pint 6<sup>2</sup>/<sub>3</sub> floz • 2<sup>3</sup>/<sub>4</sub>  
cups + 1 tbsp

salt  
18g • <sup>2</sup>/<sub>3</sub> oz • 1 tbsp

## Method

1. To make the levain, mix the two flours, sourdough starter and water in a glass jar and cover loosely, then rest in a warm area (21 to 27°C / 70 to 80°F) for 5 hours or until at least doubled in size (it should have tripled in size).
2. To make the dough, mix the two flours together in a large bowl and set aside.
3. In a separate large bowl, add 630ml (1 pint 5 floz • 2<sup>2</sup>/<sub>3</sub> cups) of the water and the levain, then gently mix to combine.
4. Gradually add the dry ingredients into the wet mixture and combine the ingredients together until all the flour is hydrated and it forms a dough. Cover with cling film and leave it to rest in a warm area (the same area as the levain), for 1 hour.
5. Add the salt to the remaining water and mix until it has dissolved. Add the salted water to the dough and combine by squeezing it into the dough and kneading the dough onto itself, until all the salt water has combined, being careful not to tear the dough. Cover with cling film and leave it to rest in a warm area (the same area as the levain), for 1 hour.
6. Stretch and fold the dough by lifting the dough up from one corner, stretching it so it folds over to the other side. Repeat for all 4 sides of the dough. Cover and rest the dough. Then repeat this again for the second and third set of folds, with 15 minutes between each set of folds.
7. Stretch and fold the dough for three more sets, covering and resting the dough in between each set of folds, now with 30 minutes in between each set. After the last set of folds, number 6, cover and leave the dough to rest in a warm area (the same area as the levain), for 1<sup>1</sup>/<sub>2</sub> hours.
8. Turn the dough out onto a lightly floured surface and divide it into two even pieces. Gently roll each piece into a ball and leave to rest for 10 to 15 minutes on the worktop. Heavily dust a bread proving basket or a baking tin lined with a linen cloth, with flour and set aside.
9. To shape the dough balls, lightly dust the top of

each dough ball and flip it over. Gently fold the bottom of the dough into the centre. Then fold the left side into the centre, followed by the right, slightly overlapping the left, like an envelope. Fold the top end of the dough past the centre over to the bottom so the dough naturally flips back over. Carefully place the shaped dough, upside down, inside the prepared proving baskets (the dough will be turned the right way up before baking).

10. Place the baskets inside a large plastic bag, tie the bag and chill in the fridge overnight (for 12 to 14 hours. The dough will slowly prove).
11. Place a large oven safe pot with a lid in the oven.
12. Preheat the oven to 250°C / 500°F / Gas 9.
13. After 1 hour, remove the preheated pot from the oven then carefully turn the dough out from the proving basket into the pot. Be careful as the pot will be very hot. Carefully score the top of the dough with a sharp knife and place the lid on top.
14. Bake in the preheated oven for 20 minutes.
15. Remove the lid from the pot and reduce the oven temperature to 230°C / 450°F / Gas 8. Continue to bake for an additional 20 to 30 minutes, or until the loaf has a brown crust and sounds hollow when tapped on the base.
16. Transfer to a wire rack and cool completely before cutting. Repeat the baking process with the other loaf.

Baking schedule for making Sourdough Loaf

**Day one Make the dough and prove overnight**

|        |   |
|--------|---|
| 9:00am | Step 1: Make the levain   |
| 2:00pm | Step 2 to 4: Autolyse the dough   |
| 3:00pm | Step 5: Mix in the salt   |
| 3:45pm | Step 6: Fold 1, fold 2, fold 3 every 30 minutes                                     |
| 4:30pm | Step 7: Fold 4, fold 5, fold 6 every 15 minutes. Then rest it for 1 hour 30 minutes |
| 7:00pm | Step 8 to 10: Shape dough, place in fridge overnight                                |

**Day two Bake the sourdough loaf**

|        |                                      |
|--------|--------------------------------------|
| 9:00am | Step 11 to 16: Preheat oven and bake |
|--------|--------------------------------------|

# Spelt Bread

V

Prep: 25 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

lukewarm water, plus extra  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

olive oil  
3 tbsp

white spelt flour, plus extra  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 5 cups

salt  
2 tsp

sugar  
1<sup>1</sup>/<sub>2</sub> tsp

## Method

1. Pour 250ml (8<sup>1</sup>/<sub>3</sub> floz • 1 cup + 1 tbsp) of the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Stir the oil into the yeast mixture.
3. Mix the flour, salt and sugar together in a large bowl, and then make a well in the centre.
4. Gradually pour the wet mixture into the dry ingredients, and bring in the flour from the edge of the well using your hands, until the mixture combines to form a soft, not sticky, dough. If there are dry crumbs at the bottom of the bowl, or the dough feels stiff or dry, add up to 3 tbsp of water, one tablespoon at a time. If the dough sticks to the sides of the bowl or your fingers, add one tablespoon of flour at a time.
5. Turn the dough out onto a lightly floured surface and knead for 10 minutes until it becomes smooth, silky and elastic. Bring the dough into a ball and return it to the large bowl.
6. Leave the dough to prove in a warm area for 1 hour or until it has doubled in size.
7. Cut a piece of baking paper the same size as the baking tray, then set aside.
8. Punch down the dough while in the bowl, and then turn the dough out onto a lightly floured surface and knock it back, then briefly knead and shape into a smooth ball.
9. Place the dough on the prepared baking paper. Dust the dough lightly with flour, and then cover lightly with cling film. Leave the dough to rise for 1 hour or until the dough has doubled in size.
10. Preheat the oven to 230°C / 450°F / Gas 8. Put the baking tray into the oven to heat up, and put a deep baking tray on to the bottom shelf of the oven.

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11. Sprinkle the loaf with a little more flour, and then deeply score the top, using a sharp knife.
  12. Carefully transfer the loaf to the hot baking tray in the preheated oven.
  13. Pour two cups of cold water into the deep baking tray on the bottom shelf of the oven. This will produce steam to help the bread develop a crisp crust.
  14. After 15 minutes in the oven rotate the loaf so the bread bakes evenly, then reduce the oven temperature to 200°C / 400°F / Gas 6. Bake for a further 15 to 20 minutes or until the bread is golden brown and the base sounds hollow when tapped.
  15. Transfer to a wire rack to cool completely before slicing.

# Stuffed Stromboli

Prep: 30 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups  
dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp  
strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp  
caster sugar  
1 tsp  
salt  
2 tsp  
olive oil  
60ml • 2 floz • 1<sup>1</sup>/<sub>4</sub> cup  
handful of basil leaves  
roasted peppers, chopped  
100g • 3<sup>1</sup>/<sub>2</sub> oz  
sundried tomatoes, chopped  
50g • 1<sup>3</sup>/<sub>4</sub> oz  
olives, sliced  
salt and black pepper to taste  
tomato paste  
60ml • 2 floz • 1<sup>1</sup>/<sub>4</sub> cup  
mozzarella cheese, sliced  
250g • 9 oz

## Method

1. Pour the water into a bowl, stir in the yeast, and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour, sugar and salt together in a large mixing bowl.
3. Stir the oil into the water and yeast mixture and pour it into the flour mixture, and then mix together to form a dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Place the dough into an oiled bowl and cover with a tea towel, and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Preheat the oven to 180°C / 350°F / Gas 4.
7. Line a baking tray with baking paper.
8. Mix the peppers, sundried tomatoes and olives together in a bowl, season with salt and black pepper, and then set aside.
9. Roll out the dough on a lightly floured surface into a rectangle approximately 40 x 25 cm (16 x 10 inches).

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10. Spread the tomato paste on the dough and scatter with the pepper and tomato mix, and then top with the mozzarella and basil.
  11. Tuck in the short sides of the dough, to stop the filling leaking out, and roll up from the long side like a swiss roll. Lift the Stromboli onto the prepared baking tray, seam side down.
  12. Bake in the preheated oven for 30 minutes until risen and golden. Leave to cool slightly before slicing.

### Variation - Spicy Stuffed Stromboli

wholegrain mustard  
60ml • 2 floz •  $\frac{1}{4}$  cup

cheddar cheese, grated  
100g •  $3\frac{1}{2}$  oz

mozzarella cheese, torn  
150g •  $5\frac{1}{3}$  oz

sliced jalapeno peppers  
30g • 1 oz

$\frac{1}{2}$  red onion, thinly sliced

salt and black pepper to taste

marinara sauce to serve  
120ml • 4 floz •  $\frac{1}{2}$  cup

At step 8, replace with the variation ingredients.

At step 10, spread the mustard in an even layer on the dough and evenly scatter with both cheeses, then scatter the jalapeno and red onion on top. Season with salt and pepper.

Serve with marinara sauce.



# Spiced Pepper & Feta Cheese Bread

Prep: 25 mins + proving

Bake: 35 mins

Serves: 8 to 10

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

butter, melted  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1<sup>1</sup>/<sub>4</sub> cup

sugar  
1 tbsp

dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

salt  
1<sup>1</sup>/<sub>2</sub> tsp

chilli flakes  
1 tsp

olive oil, for drizzling

2 roasted red peppers

feta cheese, diced and  
crumbled  
200g • 7 oz

## Method

1. Stir the water, butter and sugar together in a bowl, then stir in the yeast and set aside to bloom for 5 minutes until slightly foamy.
2. Put the flour and salt into a large mixing bowl.
3. Pour the wet mixture into the dry ingredients and mix to form a rough dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Place the dough into an oiled bowl and cover with a damp tea towel, and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Cut the peppers into strips and set aside.
7. Lightly grease a baking tray approximately 23 x 33 cm (9 x 13 inch) with oil and set aside.
8. Knock back the dough. Knead in half the chilli flakes, and then leave to rest for 10 minutes. Press the dough into the prepared baking tray then cover the with a tea towel and leave to prove until doubled in size.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. Drizzle the top of the bread with a little more oil, and then gently press your fingers all over the dough to make deep dimples. Scatter the feta over the dough, then scatter the pepper strips and remaining chilli flakes.
11. Bake in the preheated oven for 30 to 35 minutes until golden.

# Tear & Share Garlic Bread

Prep: 30 mins + proving

Bake: 30 mins

Makes: 35 balls

## Ingredients

### For the Dough

lukewarm water  
450ml • 15 floz • 1<sup>3</sup>/<sub>4</sub> cups +  
2 tbsp

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
800g • 1 lb 12 oz • 6<sup>2</sup>/<sub>3</sub> cups

salt  
1 tsp

olive oil  
100ml • 3<sup>1</sup>/<sub>3</sub> floz • 1/3 cup + 1  
tbsp

stale breadcrumbs  
100g • 3<sup>1</sup>/<sub>2</sub> oz

salt, for sprinkling

### For the Garlic Butter

1/4 bulb of garlic

unsalted butter, softened  
125g • 4<sup>1</sup>/<sub>3</sub> oz • 1/2 cup + 1  
tbsp

1 small bunch of flat leaf  
parsley, finely chopped

ground cayenne pepper  
1/4 tsp

pinch of salt

## Method

1. To make the dough, pour the water into a bowl, stir in the yeast, and then set aside to bloom for 5 minutes until slightly foamy.
2. Put the flour and salt into a large bowl and make a well in the middle. Add in the oil, and gradually pour in water and yeast mixture while continuously stirring, and bringing in the flour from the outside so as to form a rough dough.
3. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
4. Place the dough into an oiled bowl and cover with a damp tea towel, and then leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
5. To make the garlic butter, crush the garlic, mix into the softened butter and add in the parsley, cayenne pepper and salt.
6. Spread one third of the butter mixture over the sides and base of a 25 x 35 cm (10 x 14 inch) baking tin. Evenly scatter the breadcrumbs so they adhere to the butter on the sides and base of the baking tin.
7. Divide the dough into 35 equally size pieces. Roll each piece into a ball and place in the baking tin in neat rows, 5 balls across and 7 balls long. Brush half of the remaining butter over and around the dough balls.
8. Cover the baking tin with a tea towel and leave to prove for 1 1/2 hours or until doubled in size.
9. Preheat the oven to 190°C / 375°F / Gas 5.
10. Sprinkle the dough balls with a little salt.
11. Bake in the preheated oven, on the bottom shelf, for 30 minutes or until golden.
12. Brush the remaining soft butter over the warm bread.

# Tiger Loaf

Prep: 30 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

### For the Dough

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

caster sugar  
1<sup>1</sup>/<sub>2</sub> tsp

salt  
1<sup>1</sup>/<sub>2</sub> tsp

butter, softened  
1 tbsp

olive oil, for greasing

### For the Topping

rice flour  
75g • 2<sup>2</sup>/<sub>3</sub> oz • 1/2 cup

lukewarm water  
90ml • 3 floz • 1/3 cup

dried yeast  
1/2 tsp

caster sugar  
1/2 tbsp

sunflower oil  
1/2 tbsp

pinch of salt

## Method

1. To make the dough, pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour, sugar and salt together in a large bowl. Rub the butter into the flour mixture between your fingertips until the mixture resembles fine breadcrumbs.
3. Pour the wet mixture into the dry ingredients and mix until it forms a rough dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until it becomes smooth and elastic.
5. Place the dough into a lightly oiled bowl, cover it with a tea towel and then leave it to prove in a warm area for 1 hour or until doubled in size.
6. Lightly flour a baking tray.
7. Knock back the dough by gently kneading it 5 times, and then shape into a smooth oval and place on the prepared baking tray.
8. Cover the dough with a tea towel and leave to prove for 45 to 60 minutes or until doubled in size.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. To make the topping, whisk the flour, water, yeast, sugar, oil and salt together in a bowl, to form a smooth paste. Then set aside and leave it to rest for at least 10 minutes.
11. Spread the paste over the top and sides of the loaf.
12. Bake in the preheated oven for 35 minutes or until golden brown, crackled and the base sounds hollow when tapped.
13. Transfer to a wire rack and cool completely before slicing.

# Twist Bread

Prep: 45 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast  
7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
540g • 1 lb 3 oz • 4<sup>1</sup>/<sub>2</sub> cups

strong wholemeal bread flour  
110g • 4 oz • 3/4 cup + 3 tbsp

salt  
2 tsp

olive oil  
3 tbsp

honey  
2 tsp

poppy seeds  
50g • 1<sup>3</sup>/<sub>4</sub> oz • 1/3 cup

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Lightly grease a baking tray with oil.
3. Mix both of the flours and the salt together in a large bowl. Make a well in the centre of the flour and pour in the water and yeast mixture, 2 tbsp of the oil and the honey, and then mix together to form a dough.
4. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Lightly flour the surface of the dough again and roll it out into a 40 x 24 cm (16 x 9<sup>1</sup>/<sub>2</sub> inches) rectangle.
6. Brush the top, around the edges and the surface of the dough with the remaining 1 tbsp of oil, and then sprinkle the poppy seeds over it evenly.
7. Cut the dough lengthways into 6 equal strips. Keeping the strips lined together, twist each one individually. Stack all 6 strands in a bundle and then picking them up, twist them together to form a long thick twisted rope (made from the individual strands). Twist it evenly so the rope stays the same thickness throughout.
8. Curve the bread into a circle and join the ends together, sealing it with a little water. Any fallen poppy seeds on the work surface can be sprinkled on top of the bread.
9. Place the bread onto the prepared baking tray and cover with lightly oiled cling film, and then leave it to prove in a warm area for 30 to 45 minutes.
10. Preheat the oven to 190°C / 375°F / Gas 5. Place an empty baking tray on the bottom shelf of the oven and half fill with boiling water. This will create steam in the oven, which helps prevent the crust from hardening too quickly.
11. Bake in the preheated oven for 35 minutes. The bread is baked if it sounds hollow when tapped on the base.
12. Transfer to a wire rack and cool.

# White Bloomer Loaf

V

Prep: 30 mins + proving

Bake: 35 mins

Makes: 1 loaf

## Ingredients

lukewarm water  
300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups  
dried yeast  
7g • 1<sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp  
strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp  
salt  
2 tsp  
olive oil, plus extra for  
greasing  
3 tbsp

## Method

1. Pour half the water into a bowl, stir in the yeast and then set aside for 5 minutes until it becomes slightly foamy.
2. Mix the flour and salt together in a large bowl, and then mix in the yeast mixture and the oil. Gradually pour in the remaining water and mix until the flour leaves the sides of the bowl and a rough dough forms. Not all of the water may be used.
3. Turn the dough out onto a lightly floured surface and knead for 5 to 10 minutes until it becomes smooth and elastic. Place the dough in an oiled bowl and cover with cling film, and then leave it to prove in a warm area for at least 2 hours or until tripled in size.
4. Line a baking tray with baking paper.
5. Turn the dough out onto a lightly floured surface, and then knock back the dough by folding it on itself repeatedly until it becomes smooth.
6. Shape the bloomer by gently flattening the dough into a rectangle. Then with one of the long sides facing you, fold each end into the middle. Roll from one end, like a Swiss roll, so that it has a smooth top with a seam along the base. Gently roll with the heel of your hands to close the seam.
7. Place the bloomer on the prepared baking tray and cover loosely with cling film, and then leave it to prove for 1 to 2 hour or until doubled in size.
8. Preheat the oven to 200°C / 400°F / Gas 6.
9. Place a baking tray filled with water on the bottom shelf of the oven. This will create steam in the oven, which helps prevent the crust from hardening too quickly. Lightly spray the bloomer with water and dust with flour. Carefully score the bloomer four times across the surface using a sharp knife.
10. Bake on the middle shelf of the preheated oven for 25 minutes, then reduce the oven temperature to 180°C / 350°F / Gas 4 and bake for a further 10 minutes or until the crust is golden and the base sounds hollow when tapped.
11. Transfer to a wire rack and cool.

# White Bread

Prep: 30 mins + proving

Bake: 35 mins

Serves: 3 to 4

## Ingredients

lukewarm water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast

7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

caster sugar

1<sup>1</sup>/<sub>2</sub> tsp

salt

1<sup>1</sup>/<sub>2</sub> tsp

unsalted butter, softened

1 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast, and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour, sugar and salt together in a large bowl. Rub in the butter between your fingertips, until the mixture resembles fine crumbs. Pour in the water and yeast mixture and mix together to form a dough.
3. Turn the dough out onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
4. Place the dough into an oiled bowl and cover with a tea towel, then leave it to prove in a warm area for 1 hour or until doubled in size.
5. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin.
6. Knock back the dough by gently kneading 5 times to release the air, and then shape it into a smooth oval and lift it into the prepared loaf tin.
7. Cover the dough with a tea towel, and then leave it to prove in a warm area for 1 hour or until doubled in size.
8. Preheat the oven to 200°C / 400°F / Gas 6.
9. Bake in the preheated oven on the middle shelf for 35 minutes or until it sounds hollow when tapped on the base.
10. Transfer to a wire rack and cool.

# White Cob Loaf

Prep: 20 mins + proving

Bake: 30 mins

Serves: 4 to 6

## Ingredients

lukewarm water

300ml • 10 floz • 1<sup>1</sup>/<sub>4</sub> cups

dried yeast

7g • 1/4 oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour

500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

salt

1<sup>1</sup>/<sub>2</sub> tsp

unsalted butter, softened

30g • 1 oz • 2 tbsp

olive oil, for greasing

## Method

1. Pour half the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until it becomes slightly foamy.
2. Mix the flour and salt in a large bowl, and then pour in the yeast mixture. Add in the butter and mix in using your fingers, then gradually pour in the remaining water, mixing until it comes together and forms a rough dough. All the water may not be needed.
3. Turn the dough out onto a lightly oiled surface and knead for 8 to 10 minutes until it becomes smooth and elastic.
4. Place the dough into a lightly oiled bowl, cover with cling film and then leave it to prove in a warm area for 1 to 2 hours or until doubled in size.
5. Line a baking tray with baking paper.
6. Turn the dough out onto a lightly floured surface, and then gently punch it down to release any air.
7. Shape the dough into a cob by holding one end, and pulling it across to the opposite end, then pressing it in to seal. Turn the dough slightly and repeat the process. Repeat again turning the dough slightly, pulling it across and sealing it. The dough will become tighter and firmer with each turn and the amount that can be pulled across will reduce.
8. Turn the dough over and place your hands in a cupped position either side of the dough. Turn the dough slightly and at the same time, tuck your hands under the dough to create a tighter surface on top. With each turn, the dough will be lifted slightly to allow your hands to tuck underneath. Repeat the process until the dough feels firm and it is able to hold its shape.

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9. Place the dough on the prepared baking tray, cover loosely with cling film and then leave it to prove for 1 hour or until doubled in size.
  10. Preheat the oven to 230°C / 450°F / Gas 8 and place an empty tray in the bottom of the oven to heat up.
  11. Dust the dough with some flour and with a sharp knife make one deep score across the top.
  12. Carefully add hot water to the heated tray in the bottom of the oven. This will create steam, which helps prevent the crust from hardening too quickly.
  13. Bake in the preheated oven for 25 to 30 minutes or until the base sounds hollow when tapped.
  14. Leave to cool on a wire rack.



# White Bread Rolls

Prep: 30 mins + proving

Bake: 10 mins

Makes: 8 rolls

## Ingredients

lukewarm water, plus extra  
200ml • 6<sup>2</sup>/<sub>3</sub> floz • <sup>3</sup>/<sub>4</sub> cup +  
1 tbsp

lukewarm milk  
80ml • 2<sup>2</sup>/<sub>3</sub> floz • <sup>1</sup>/<sub>3</sub> cup

dried yeast  
7g • <sup>1</sup>/<sub>4</sub> oz • 2<sup>1</sup>/<sub>2</sub> tsp

strong white bread flour  
500g • 1 lb 1<sup>1</sup>/<sub>2</sub> oz • 4 cups +  
3 tbsp

salt  
1 tsp

butter, softened  
30g • 1 oz • 2 tbsp

## Method

1. Pour the water and milk into a bowl, stir in the yeast and then set aside to bloom for 10 minutes until it becomes slightly foamy.
2. Mix the flour and salt together in a large bowl.
3. Rub the butter into the flour mixture between your fingertips, until the mixture resembles breadcrumbs.
4. Pour the wet mixture into the dry ingredients and mix together using your hands, until it combines to form a dough, then bring it together to form a ball.
5. Turn the dough out onto a lightly floured surface. Dust your hands with flour and knead the dough for 20 to 25 minutes or until it becomes smooth and elastic. Add a little water to loosen the dough, if required.
6. Return the dough to the bowl, cover with cling film and then leave it to prove in a warm area for 1 to 1<sup>1</sup>/<sub>2</sub> hours or until doubled in size.
7. Line a baking tray with baking paper.
8. Turn the dough out onto a lightly floured surface, and then knock it back by briefly kneading.
9. Divide the dough into 8 equal pieces. Roll each piece into a ball and flatten slightly with the palm of the hand. Transfer the rolls to the prepared baking tray, placing them close together.
10. Cover the baking tray with cling film and then leave the rolls to prove for 1 hour or until the rolls have doubled in size.
11. Preheat the oven to 220°C / 425°F / Gas 7.
12. Bake in the preheated oven for 8 to 10 minutes or until golden and cooked through.
13. Transfer to a wire rack and cool.

# White Sandwich Loaf

Prep: 30 mins + proving

Bake: 40 mins

Makes: 1 loaf

## Ingredients

water  
180ml • 6 floz •  $\frac{3}{4}$  cup

milk  
120ml • 4 floz •  $\frac{1}{2}$  cup

dried yeast  
7g •  $\frac{1}{4}$  oz • 2  $\frac{1}{2}$  tsp

strong white bread flour  
440g • 15  $\frac{1}{2}$  oz • 3  $\frac{2}{3}$  cups

salt  
1  $\frac{1}{2}$  tsp

sugar  
1 tbsp

butter, softened  
40g • 1  $\frac{1}{3}$  oz • 3 tbsp

olive oil, for greasing

## Method

1. Gently warm the water and milk in a saucepan over a low heat, until lukewarm.
2. Stir in the yeast and set aside to bloom for 10 minutes until it becomes slightly foamy.
3. Mix the flour, salt and sugar together in a large bowl. Gradually pour in the wet mixture, stirring continuously to bring together and form a dough. Knead for 5 to 7 minutes until the dough starts to look smooth.
4. Add 1 tbsp of the butter into the dough and knead for 2 minutes. Repeat until all the butter has been added and combined forming a smooth dough. Shape the dough into a ball.
5. Place the dough into a lightly oiled bowl, cover it with cling film and leave it to prove for 1 to 1  $\frac{1}{2}$  hours or until it has doubled in size.
6. Lightly grease a 13 x 23 cm (5 x 9 inch) loaf tin and set aside.
7. Punch the dough down while in the bowl, and then turn it out onto a lightly floured surface. Roll out the dough to form a rectangle approximately 1  $\frac{1}{4}$  cm ( $\frac{1}{2}$  inch) thick and wide enough to fit the prepared loaf tin.
8. Tightly roll the dough from one end to the other, forming a log and place it into the loaf tin, seam side down. Cover with lightly oiled cling film and leave it to rise for 45 to 60 minutes or until it has doubled in size.
9. Preheat the oven to 175°C / 350°F / Gas 4.
10. Bake in the preheated oven for 35 to 40 minutes or until golden brown.
11. Leave to cool in the loaf tin for 5 minutes, then transfer to a wire rack and cool completely before slicing.

# Wholemeal Bread

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Prep: 20 mins + proving

Bake: 40 mins

Serves: 4 to 6 (1 loaf)

## Ingredients

lukewarm water

300ml • 10 floz • 1¼ cups

dried yeast

7g • ¼ oz • 2½ tsp

strong wholemeal bread flour

500g • 1 lb 1½ oz • 4 cups +  
3 tbsp

salt

2 tsp

olive oil

2 tbsp

## Method

1. Pour the water into a bowl, stir in the yeast and then set aside to bloom for 5 minutes until slightly foamy.
2. Mix the flour and salt together in a large bowl.
3. Make a well in the centre of the flour and pour in the water and yeast mixture and the oil, bring the ingredients together gradually to form a dough.
4. Turn the dough out onto a lightly floured surface and knead for 4 to 5 minutes until smooth and elastic.
5. Put the dough back into a bowl and cover with a damp tea towel, then leave it to prove in a warm area for about 1 hour or until doubled in size.
6. Lightly grease a 2 lb loaf tin or a baking tray.
7. Turn the dough out onto a lightly floured surface then knock back the dough and briefly knead. Shape the dough into a log and put it into the prepared loaf tin or on the baking tray.
8. Cover the dough with a tea towel and leave it to rise in a warm area for about 1 hour or until doubled in size.
9. Preheat the oven to 200°C / 400°F / Gas 6.
10. Bake in the preheated oven on the middle shelf, for 40 minutes. The loaf is baked if it sounds hollow when tapped on the base.
11. Transfer to a wire rack and cool.



# GLOSSARY OF TERMS

|               |   |
|---------------|---|
| Allspice      | A single spice made from dried berries of the <i>Pimenta dioica</i> plant. The dried berries are usually ground into a powder form.   |
| Aquafaba      | The thick liquid left after draining legumes from a can or jar. However, it can be homemade. The most commonly used form of aquafaba is from chickpeas. It can be used as an egg substitute.  |
| Autolyse      | In bread baking, to combine flour and water, and then to allow the mixture to rest for a period of time before adding other ingredients, or kneading.   |
| Bain-marie    | A bowl placed over a pot of simmering water, typically used to melt chocolate (sometimes with other ingredients). Also known as a hot water bath or double boiler.  |
| Bake          | To cook in a dry heat that surrounds the food, generally in an oven.  |
| Baking Beans  | A heat resistant weight suitable for the oven, used during the blind baking process to line a pastry case, before the filling is added. The weight is usually made from ceramic, and resembles the shape and size of small beans. Dry beans, pulses or rice can be used, however they will not be suitable for consumption after being used this way. |
| Baking Paper  | A heat resistant paper suitable for use in an oven at high temperature. Also known as grease proof paper, parchment paper or wax paper.   |
| Batter (Cake) | A mixture of dry and wet ingredients, usually flour, dairy and sugar. It has a thinner consistency than dough and can be poured.  |
| Beat          | To stir rapidly so as to bring air into the mixture.  |
| Biscuit       | In the UK it refers to small, flour based, sweet or savoury snacks, which are typically round, flat and hard. It can also include cookies. In the US it refers to a scone, which is usually a leavened quick bread, flaky and soft (similar to a scone in the UK).  |
| Blend         | To mix thoroughly (often after chopping), particularly in a food processor or blender.  |
| Blind Bake    | The method of baking an uncooked pastry case before the filling is added. The most common method is to line the pastry case, prior to adding the baking beans.  |
| Bloom         | For yeast, adding the yeast into some water will activate it and begin the fermentation process. It is also a good test to ensure the yeast is still alive and suitable for use.  |
| Boil          | To cook in vigorously bubbling water.   |

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| Braid                        | The method of shaping dough into long strands, and then moving each strand in a specific sequence to create a decorative, plaited bread.  |
| Breadcrumbs (coarse or fine) | A term given to fat and flour that has been rubbed together, resulting in a consistency resembling breadcrumbs.   |
| Buttercream                  | A type of frosting, typically used to decorate or fill cakes and cupcakes. Generally made from fat and sugar, it has a soft thick consistency but remains light.  |
| Caramelize                   | To heat either sugar or foods containing sugar, until the sugars turn brown.  |
| Chill                        | To leave in the fridge until cool.  |
| Cling Film                   | A thin transparent plastic film that can be used to cover food. Also known as plastic wrap, saran wrap or glad wrap.  |
| Coarsely                     | To non-uniformly chop or grind into a rough, uneven texture.  |
| Coat                         | To cover the surface of one ingredient or mixture with another.   |
| Combine                      | To bring two or more ingredients together to unify.   |
| Cool                         | To set aside until no longer warm.  |
| Core                         | To remove the core from the centre of a fruit or vegetable.   |
| Coulis                       | A thin sauce made from pureed and strained fruits or vegetables.  |
| Cream                        | To beat sugar and butter together until pale, light and fluffy. Sometimes other ingredients can be added.   |
| Cream of Tartar              | This is an acidic salt (also referred to as tartaric acid) which is typically used as a stabiliser or leavening agent in baked items.   |
| Crimp                        | To pinch pastry or dough together.  |
| Cube                         | To cut into cubes (larger than when diced), ordinarily measuring around 1 to 2 <sup>1</sup> / <sub>2</sub> cubic centimetres ( <sup>1</sup> / <sub>2</sub> to 1 cubic inches).  |
| Cut in                       | To work a fat into dry ingredients by cutting repeatedly with a knife until it resembles small crumbs. Usually achieved by using two knives in a crisscross motion.   |
| Dice                         | To cut into small cubes.  |
| Double Boiler                | A bowl placed over a pot of simmering water, typically used to melt chocolate (sometimes with other ingredients). Also known as a hot water bath or bain-marie.   |
| Dough                        | A mixture of flour and water with a thick consistency, which can be kneaded and rolled. The term dough is usually referred to when making bread, pastry or cookies. The consistency is thicker than that of a batter. |
| Drain                        | To remove excess liquid.  |
| Drizzle                      | To gently pour a liquid over a finished item, to give added flavour and a decorative finish.  |

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| Drop (Cookie Dough) | To drop spoonfuls of cookie dough onto a baking tray.   |
| Dust                | To cover lightly with a fine, dry ingredient.   |
| Essence             | A flavouring made synthetically, usually in the form of a liquid.   |
| Extract             | A natural substance extracted from its source, usually in the form of a liquid.   |
| Firm Peaks          | A stage during the whipping process, usually using cream or aquafaba. On lifting the whisk out, the peaks have more distinct ridges, with the tips slightly bent and folding back. They hold their shape better than soft peaks.  |
| Flake               | To break gently into small, flat pieces.  |
| Fold                | A technique used to gently combine ingredients, so as to keep the mixture air retentive and as light as possible. Typically use a spoon and start at the back of the bowl, cut down vertically to the bottom of the bowl and bring the mixture up on the opposite side. Rotate the bowl 90 degrees and repeat as necessary. |
| Fool                | An English dessert that traditionally used pureed fruit and custard folded together. Modern versions now use fresh or pureed fruit and whipped cream instead of custard.  |
| Frosting            | Typically used to decorate or fill cakes, cupcakes and pastries. Ordinarily made with fat and sugar, however the consistency will depend on the base ingredients used. Buttercream is the more common type of frosting.   |
| Ganache             | A type of frosting that is generally made from melted chocolate and cream.  |
| Garnish             | To top a dish with an aesthetically enhancing ingredient.   |
| Glaze               | To cover with a glossy, smooth coating.   |
| Grease              | To rub with grease such as butter or oil, usually to prevent sticking.  |
| Grind               | To change the texture of an ingredient to a fine paste or powder.   |
| Ground              | A fine powder (or with very small pieces if coarsely ground).   |
| Ground Almonds      | This is also known as almond flour.   |
| Icing               | A thin, sweet coating ordinarily made from icing sugar and a liquid. It hardens when cooled and is typically used as a glaze for decoration.  |
| Juice               | To extract the liquid from a fruit or vegetable.  |
| Knead               | To work into a uniform mass by repeatedly folding and pressing with the hands, resulting in a smooth, elastic dough.  |
| Knocking Back Dough | A technique used to punch, fold or press down on bread dough to release the tiny bubbles trapped in the dough, formed during proving. This helps evenly distribute the temperature of the dough, and create a more uniform texture. Also known as degassing.  |

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| Laminate         | To create a dough which has alternating layers of fat (usually butter) between the layers of dough, using one of several different folding and rolling techniques.   |
| Letter Fold      | A process that creates a laminated dough by folding it using a specific technique, and by gradually increasing the layers of butter encased within the dough.  |
| Levain           | A mixture made with flour, water and a mature starter (usually sourdough starter). This is typically used in breads, especially when making sourdough bread. It helps to act as the raising agent for the bread (removing the need for yeast). |
| Loose Bottom Tin | A baking tin which has a removable base.   |
| Lukewarm         | A measure of temperature that is very slightly warm.   |
| Milk Wash        | A liquid used as a glaze mainly consisting of milk (but can include other ingredients), brushed on items just before baking. This process will encourage browning and result in a better finish. Typically applied to breads and pastries.     |
| Mince            | To cut into very fine pieces (smaller than when diced or chopped).   |
| Mix              | To bring two or more ingredients together to form one mixture.   |
| Oil              | To rub with grease such as butter or oil, usually to prevent sticking.   |
| Ovenproof        | Bakeware or cookware that is heat resistant and can safely withstand temperatures in an oven without cracking, shattering or melting.  |
| Peel             | To remove the skin, or the outer layer from a fruit or vegetable.  |
| Pinch            | To use the thumb and forefinger to pick up a very small amount of an ingredient (ordinarily powdered or granular).   |
| Pipe             | To squeeze a thick liquid or soft food, usually a frosting, icing or batter, out of a plastic bag with a narrow opening at one end. Typically used when decorating baked items.  |
| Plait            | The method of shaping dough into long strands, and then moving each strand in a specific sequence so as to create a decorative, braided bread.   |
| Poach            | To simmer in liquid, until cooked through.   |
| Pour             | To decant a liquid or mixture of thin consistency from one container to another.   |
| Preheat          | To heat the oven up to the desired temperature before baking.  |
| Prick            | To pierce, typically using a fork.   |
| Proof / Prove    | To allow yeast dough to rise before it is baked.   |
| Pulse            | To mix ingredients in a blender or mixer by using bursts of power at very short intervals.   |



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| Punch Down Dough                     | A technique used to knock back, fold or press down on bread dough to release the tiny bubbles trapped in the dough, formed during proving. This helps to create a more uniform texture. Also known as degassing.                   |
| Puree                                | To mash or blend various foods to a smooth consistency.  |
| Quarter                              | To cut or divide into four equal parts.  |
| Reduce                               | To thicken a liquid mixture by simmering or boiling until evaporation reduces its volume.  |
| Retarding Loaf                       | A technique which slows down the fermentation process of the dough. By placing it in the fridge, the shaped loaf proves slowly and develops flavour.   |
| Room Temperature                     | A measure of temperature which is ordinarily around 21°C / 70°F.   |
| Rubbing In                           | A technique where fat and flour are rubbed together between the finger tips, until the texture resembles breadcrumbs.  |
| Sandwich Together                    | To spread a filling on one baked item, and then place a second baked item on top of the filling, so that the filling is sandwiched between the two baked items.  |
| Scone                                | A leavened quick bread, flaky and soft, typically served with clotted cream and jam.   |
| Score                                | To cut narrow slits.   |
| Season                               | To improve or enhance flavour by adding salt, herbs or spices.   |
| Section                              | To remove peel and pith from a citrus fruit and separate it into segments.   |
| Set                                  | To leave a runny mixture to become firm.   |
| Shortening<br>(Vegetable Shortening) | A solid fat made from vegetable oil. Commonly used in short doughs and pastry for flaky and crisp textures, and buttercreams and frostings for smooth fluffy textures. Can now be found non-hydrogenated.                          |
| Sift                                 | To pass ingredients such as flour through a sieve, removing large grains and lumps.  |
| Simmer                               | To cook in a pan over a medium heat, so that the contents are bubbling gently but not at boiling point.  |
| Skewer                               | A thin stick often made from wood or metal, with a sharp pointed end. This can be inserted into food to test if it is cooked (alternatively, a toothpick can be used), or used as a means of serving.                              |
| Slice                                | To cut into thin, flat strips.   |
| Soft Peaks                           | A stage during the whipping process, usually using cream or aquafaba. On lifting the whisk out ridges on the peaks are just forming, but being soft they melt back into the mixture. They do not hold their shape like firm peaks. |

|                   |   |
|-------------------|---|
| Softened          | An ingredient that has been left at room temperature to become more pliable before being used.  |
| Sourdough Starter | A mixture of flour and water that is maintained over a period of time (can be indefinitely), using a technique which creates a natural leavening agent and can be used in certain baked items, more commonly in breads (for example, sourdough bread).                  |
| Spoon             | To transfer a small amount of a mixture using a spoon, as specified in the recipe.  |
| Springform Tin    | A round baking tin which has a removable base and side. The side is held together with a clamp and locking mechanism.   |
| Steam             | To cook in water vapour, often by suspending above boiling water.   |
| Stiff Peaks       | A stage during the whipping process, usually using cream or aquafaba. On lifting the whisk out, distinct ridges have formed on the peaks, they stand straight up and the tips do not bend. The mixture is thick, and the peaks hold their shape better than firm peaks. |
| Stir              | To mix (usually liquid) ingredients together.   |
| Strain            | To remove liquid by passing through a colander or sieve.  |
| Temper            | The heating and cooling of ingredients or mixtures, within very specific temperature ranges. Typically melted chocolate is used, which produces a high quality finish and appearance.   |
| Toast             | To brown, dry or crisp by applying a dry heat.  |
| Toothpick         | A very thin small stick often made from wood, with sharp pointed ends. This can be inserted into a baked item to test if it is cooked (alternatively, a skewer can be used). Also known as a cocktail stick.  |
| Toss              | To mix by lightly lifting and dropping repeatedly.  |
| Water Bath        | A bowl placed over a pot of simmering water, typically used to melt chocolate (sometimes with other ingredients). Also known as a double boiler or bain-marie.  |
| Whip              | To beat rapidly in order to create a light, airy texture.   |
| Whisk             | To whip up ingredients with a whisk until a smooth texture is formed.   |
| Wire Rack         | A flat, rigid wire tray on raised feet. The trays grid like structure allows baked items to cool down as the air circulates around all sides and underneath. Also known as a cooling rack.  |
| Yeast             | A natural leavening agent used in breads or pastries to help create a rise through baking. It can come in different formats, for example dried yeast, fast acting yeast and instant yeast.  |
| Zest              | To grate the skin of a citrus fruit.  |

# INDEX

| <b>A</b>                                  |     |  |
|---|-----|--|
| Adzuki Bean Brownies                      | 241 |  |
| Almond                                    |     |  |
| Almond Cake                               | 13  |  |
| Almond & Cherry Cake                      | 14  |  |
| Almond & Jam Cupcakes                     | 111 |  |
| Dark Chocolate & Almond Cookies           | 189 |  |
| Orange & Almond Cake with Orange Frosting | 79  |  |
| Plum & Almond Tart                        | 341 |  |
| Almond Cake                               | 13  |  |
| Orange & Almond Cake with Orange Frosting | 79  |  |
| Almond & Cherry Cake                      | 14  |  |
| Almond & Jam Cupcakes                     | 111 |  |
| Angel Layer Cake                          | 15  |  |
| Anzac Biscuits                            | 161 |  |
| Apple                                     |     |  |
| Apple Crumble                             | 286 |  |
| Apple Crumble Muffins                     | 148 |  |
| Apple Crumble Traybake                    | 242 |  |
| Apple & Date Cake Bars                    | 243 |  |
| Apple & Figs Traybake                     | 244 |  |
| Apple Galette                             | 332 |  |
| Apple Pan Dowdy                           | 287 |  |
| Apple Pie                                 | 288 |  |
| Apple Spice Cake with Maple Buttercream   | 16  |  |
| Apple Strudel                             | 289 |  |
| Pear & Apple Strudel                      | 337 |  |
| Apple Tart Tatin                          | 338 |  |
| Apple Turnovers                           | 290 |  |
| Blackberry & Apple Loaf                   | 25  |  |
| Blackberry & Apple Pie                    | 288 |  |
| Breakfast Cookies with Apple              | 165 |  |
| Carrot & Apple Breakfast Muffins          | 121 |  |
| Chocolate & Apple Cake                    | 35  |  |
| Deep Dish Apple Pie                       | 310 |  |
| Dutch Apple Cake                          | 57  |  |
| French Apple Tart                         | 317 |  |
| Mini Apple Pies                           | 325 |  |
| Pear & Apple Strudel                      | 337 |  |
| Toffee Apple Upside Down Cake             | 101 |  |
| Apple Crumble                             | 286 |  |
| Apple Crumble Muffins                     | 148 |  |
| Apple Crumble Traybake                    | 242 |  |
| Apple & Date Cake Bars                    | 243 |  |
| Apple & Figs Traybake                     | 244 |  |
| Apple Galette                             | 332 |  |
| Apple Pan Dowdy                           | 287 |  |
| Apple Pie                                 | 288 |  |
| Blackberry & Apple Pie                    | 288 |  |
| Deep Dish Apple Pie                       | 310 |  |
| Apple Spice Cake with Maple Buttercream   | 16  |  |
| Apple Strudel                             | 289 |  |
| Pear & Apple Strudel                      | 337 |  |
| Apple Tart Tatin                          | 338 |  |
| Apple Turnovers                           | 290 |  |
| Apricot                                   |     |  |
| Apricot & Hazelnut Cake                   | 17  |  |
| Apricot Summer Cake                       | 18  |  |
| Pistachio, Apricot & Dark Chocolate Bars  | 272 |  |
| Apricot & Hazelnut Cake                   | 17  |  |
| Apricot Summer Cake                       | 18  |  |
| Arlettes                                  | 291 |  |
| Avocado                                   |     |  |
| Chocolate & Avocado Cake                  | 36  |  |
| <b>B</b>                                  |     |  |
| Babka                                     |     |  |
| Chocolate Babka                           | 371 |  |
| Cinnamon Babka                            | 372 |  |
| Fruit Babka                               | 372 |  |
| Baci Di Dama (Italian Hazelnut Cookies)   | 162 |  |
| Bagels                                    | 357 |  |
| Cinnamon & Raisin Bagels                  | 358 |  |
| Seasoned Bagels                           | 358 |  |
| Baguette                                  | 363 |  |
| Baked Cheesecake                          | 19  |  |
| Baked Chocolate Cheesecake                | 20  |  |
| Bakewell Tart                             | 292 |  |
| Baklava                                   | 293 |  |
| Banana                                    |     |  |
| Banana Bread                              | 21  |  |
| Banana Cake                               | 22  |  |
| Banana & Chocolate Chip Muffins           | 112 |  |

|  |     |  |     |
|--|-----|--|-----|
| Banana Cupcakes                          | 113 | Custard Cream Biscuits                     | 186 |
| Rhubarb, Strawberry & Banana Pie         | 347 | Digestive Biscuits                         | 190 |
| Banana Bread                             | 21  | Gingerbread Biscuits                       | 194 |
| Banana Cake                              | 22  | Ginger Jam Biscuits                        | 196 |
| Banana & Chocolate Chip Muffins          | 112 | Jam & Cream Sandwich Biscuits              | 201 |
| Banana Cupcakes                          | 113 | Jam Sandwich Biscuits                      | 201 |
| Banoffee                                 |     | Lemon Biscuits with Cream Cheese Filling   | 203 |
| Classic Banoffee Tarts                   | 328 | Rich Tea Biscuits                          | 218 |
| Mini Banoffee Pies                       | 327 | Salted Peanut Biscuits                     | 219 |
| Bars                                     |     | Savoury American Biscuits                  | 220 |
| Apple & Date Cake Bars                   | 243 | Strawberry Shortcake Biscuits              | 231 |
| Caramel Bars                             | 248 | Vanilla Biscuits                           | 234 |
| Cereal Bars                              | 250 | Blackberry & Apple Loaf                    | 25  |
| Cherry & Chocolate Chewy Cereal Bars     | 251 | Blackberry & Apple Pie                     | 288 |
| Chocolate Chip Breakfast Bars            | 270 | Blackberry Cobbler                         | 294 |
| Chocolate Chip Oatmeal Bars              | 252 | Blackberry Oatmeal Muffins                 | 115 |
| Digestive Biscuit Bars                   | 256 | Blackberry Traybake                        | 245 |
| Fruit & Nut Bars                         | 258 | Black Forest Cake                          | 26  |
| Fruity Oat Bars                          | 259 | Black Forest Cupcakes                      | 114 |
| Granola Bars                             | 263 | Black Forest Swiss Roll                    | 27  |
| Layer Fruit Bars                         | 264 | Black & White Cookies                      | 163 |
| Lemon Bars                               | 265 | Blondies                                   | 246 |
| Lemon Drizzle Cake Bars                  | 266 | Butterscotch Blondies                      | 246 |
| Mixed Seed Bars                          | 268 | Dairy Free Blondies                        | 255 |
| Peanut Butter Breakfast Bars             | 270 | Festive Blondies                           | 246 |
| Pecan Bars                               | 271 | Ginger Blondies                            | 261 |
| Pistachio, Apricot & Dark Chocolate Bars | 272 | Peanut Butter Blondies                     | 255 |
| Raspberry Oat Bars                       | 275 | Bloomer                                    |     |
| Rhubarb & Raspberry Bars                 | 276 | White Bloomer Loaf                         | 423 |
| Wholemeal Fig Bars                       | 278 | Blueberry                                  |     |
| Basil                                    |     | Blueberry Cake with Lemon Frosting         | 28  |
| Mozzarella & Basil Stromboli             | 390 | Blueberry Cornbread                        | 379 |
| Strawberry & Basil Mille-Feuille         | 296 | Blueberry Cornmeal Muffins                 | 116 |
| Tomato & Basil Muffins                   | 155 | Blueberry Fool Cupcakes                    | 139 |
| Battenberg Cake                          | 23  | Blueberry Hand Pies                        | 295 |
| Berry Tarts                              |     | Blueberry & Lemon Mille-Feuille            | 296 |
| Mini Berry Tarts                         | 326 | Blueberry & Lemon Muffins                  | 117 |
| Biscotti                                 |     | Blueberry & Maple Mini Pies                | 297 |
| Chocolate & Orange Biscotti              | 214 | Blueberry Muffins                          | 117 |
| Festive Orange & Cranberry Biscotti      | 214 | Blueberry Nut Scones                       | 164 |
| Orange Biscotti                          | 213 | Blueberry or Raspberry & Peanut Crunch Pie | 348 |
| Pistachio & White Chocolate Biscotti     | 214 | Blueberry Cake with Lemon Frosting         | 28  |
| Biscuits                                 |     | Blueberry Cornbread                        | 379 |
| Anzac Biscuits                           | 161 | Blueberry Cornmeal Muffins                 | 116 |
| Cheesy Biscuits                          | 170 | Blueberry Fool Cupcakes                    | 139 |
| Chocolate Biscuits                       | 171 | Blueberry Hand Pies                        | 295 |
| Coconut Biscuits                         | 182 | Blueberry & Lemon Mille-Feuille            | 296 |

|  |     |                                   |     |
|--|-----|-----------------------------------|-----|
| Blueberry & Lemon Muffins                  | 117 | No-Knead Wholemeal Loaf           | 391 |
| Blueberry & Maple Mini Pies                | 297 | Olive Fougasse                    | 388 |
| Blueberry Muffins                          | 117 | Olive Oil Bread                   | 392 |
| Blueberry Nut Scones                       | 164 | Olive Oil Brioche                 | 360 |
| Blueberry or Raspberry & Peanut Crunch Pie | 348 | Panforte                          | 393 |
| Bounty Cake                                | 29  | Pitta                             | 395 |
| Bran Muffins                               | 118 | Pizza Dough                       | 394 |
| Bread & Butter Pudding                     | 298 | Plaited Loaf                      | 397 |
| Breads                                     |     | Pretzels                          | 401 |
| Bagels                                     | 357 | Rosemary Dinner Rolls             | 407 |
| Baguette                                   | 363 | Rosemary & Thyme Breadsticks      | 410 |
| Blueberry Cornbread                        | 379 | Russian Black Bread               | 403 |
| Brioche                                    | 359 | Rye Bread                         | 405 |
| Burger Buns                                | 361 | Salt & Pepper Breadsticks         | 409 |
| Calzone                                    | 364 | Salt Pretzels                     | 402 |
| Caribbean Coconut Bread                    | 365 | Seasoned Bagels                   | 358 |
| Challah                                    | 366 | Seeded Loaf                       | 408 |
| Cheese Breadsticks                         | 410 | Seeded Rye Bread                  | 406 |
| Cheese & Onion Pull Apart Pinwheels        | 367 | Sesame Breadsticks                | 410 |
| Chelsea Buns                               | 369 | Sesame Pretzels                   | 402 |
| Chelsea Buns with Vanilla Icing            | 370 | Soda Bread                        | 411 |
| Chocolate Babka                            | 371 | Sourdough Loaf                    | 413 |
| Chocolate & Orange Twists                  | 368 | Sourdough Starter                 | 412 |
| Christstollen                              | 373 | Spelt Bread                       | 415 |
| Ciabatta Bread                             | 375 | Spiced Pepper & Feta Cheese Bread | 419 |
| Cinnamon Babka                             | 372 | Spicy Stuffed Stromboli           | 418 |
| Cinnamon, Pecan Sticky Buns                | 378 | Stuffed Stromboli                 | 417 |
| Cinnamon & Raisin Bagels                   | 358 | Tear & Share Garlic Bread         | 420 |
| Cinnamon Rolls with Cream Cheese Frosting  | 377 | Tiger Loaf                        | 421 |
| Cornbread                                  | 379 | Twist Bread                       | 422 |
| Cornmeal Loaf                              | 380 | White Bloomer Loaf                | 423 |
| Crumpets                                   | 383 | White Bread                       | 424 |
| Dough Balls with Garlic Butter             | 381 | White Bread Rolls                 | 427 |
| English Muffins                            | 384 | White Cob Loaf                    | 425 |
| English Tea Cakes                          | 385 | White Sandwich Loaf               | 428 |
| Everything Bagel                           | 358 | Wholemeal Bread                   | 429 |
| Feta & Walnut Fougasse                     | 388 | Breadsticks                       |     |
| Flat Bread                                 | 396 | Cheese Breadsticks                | 410 |
| Focaccia                                   | 386 | Rosemary & Thyme Breadsticks      | 410 |
| Fougasse                                   | 387 | Salt & Pepper Breadsticks         | 409 |
| Fruit Babka                                | 372 | Sesame Breadsticks                | 410 |
| Garlic Croutons                            | 389 | Breakfast                         |     |
| Herbed Soda Bread                          | 411 | Breakfast Cookies                 | 165 |
| Hot Dog Rolls                              | 362 | Breakfast Cookies with Apple      | 165 |
| Jalapeno & Red Chilli Cornbread            | 379 | Breakfast Porridge Muffins        | 119 |
| Lemon Thyme & Smoked Chilli Dough Balls    | 382 | Carrot & Apple Breakfast Muffins  | 121 |
| Mozzarella & Basil Stromboli               | 390 | Chocolate Chip Breakfast Bars     | 270 |

|   |     |   |    |
|---|-----|---|----|
| Mocha Breakfast Loaf                      | 76  | Chai Spice Cake                           | 33 |
| Peanut Butter Breakfast Bars              | 270 | Chai Spice Doughnuts with Maple Glaze     | 34 |
| Breakfast Cookies                         | 165 | Chocolate & Apple Cake                    | 35 |
| Breakfast Cookies with Apple              | 165 | Chocolate & Avocado Cake                  | 36 |
| Breakfast Porridge Muffins                | 119 | Chocolate Cake                            | 37 |
| Brioche                                   | 359 | Chocolate Fondant Puddings                | 39 |
| Olive Oil Brioche                         | 360 | Chocolate Fudge Cake                      | 40 |
| Brownies                                  | 247 | Chocolate Log Cake                        | 41 |
| Adzuki Bean Brownies                      | 241 | Chocolate & Tahini Mousse Cake            | 45 |
| Fudgy Chocolate Brownies                  | 260 | Christmas Cake                            | 43 |
| Buckwheat                                 |     | Cinnamon Cake                             | 46 |
| Olive & Herb Buckwheat Crackers           | 211 | Coconut Cake                              | 47 |
| Bundt Cake                                | 30  | Coffee Cake                               | 48 |
| Buns                                      |     | Coffee & Walnut Cake                      | 49 |
| Burger Buns                               | 361 | Cola Cake                                 | 50 |
| Chelsea Buns                              | 369 | Courgette Cake with Cream Cheese Frosting | 51 |
| Chelsea Buns with Vanilla Icing           | 370 | Cranberry & Orange Cake                   | 52 |
| Cinnamon, Pecan Sticky Buns               | 378 | Cranberry & Pistachio Loaf                | 53 |
| Burger Buns                               | 361 | Cream Cake                                | 54 |
| Buttercream                               |     | Crumb Cake                                | 55 |
| Apple Spice Cake with Maple Buttercream   | 16  | Crumbly Chocolate Cake                    | 38 |
| Chocolate Cupcakes with Mocha Buttercream | 128 | Date & Walnut Cake                        | 56 |
| Coffee Cupcakes & Espresso Buttercream    | 134 | Dutch Apple Cake                          | 57 |
| Vanilla Cupcakes with Buttercream         | 157 | English Tea Loaf                          | 58 |
| Butterscotch Blondies                     | 246 | Fruit Cake                                | 59 |
|   |     | Fruit Loaf                                | 60 |
|   |     | Fudgy Chocolate Cake                      | 38 |
|   |     | German Chocolate Cake                     | 61 |
|   |     | German Plum Cake                          | 62 |
|   |     | Gingerbread Cake                          | 63 |
|   |     | Ginger Cake                               | 63 |
|   |     | Greek Fruit Cake (St Fanourios Cake)      | 64 |
|   |     | Honey Cake                                | 65 |
|   |     | Lamingtons                                | 66 |
|   |     | Lebanese Semolina Cake                    | 67 |
|   |     | Lemon Drizzle Cake                        | 68 |
|   |     | Lemon, Lime & Coconut Cake                | 69 |
|   |     | Lemon Poppy Seed Cake with Coconut Cream  | 70 |
|   |     | Madeira Cake                              | 71 |
|   |     | Mandarin Upside Down Cake                 | 72 |
|   |     | Mango Cake                                | 73 |
|   |     | Marble Cake                               | 74 |
|   |     | Marmalade Loaf                            | 75 |
|   |     | Mocha Breakfast Loaf                      | 76 |
|   |     | Molten Lava Cake                          | 77 |
|   |     | New York Cheesecake                       | 78 |
|   |     | Orange & Almond Cake with Orange Frosting | 79 |
|   |     |   |    |

## C

### Cakes

|   |    |
|---|----|
| Almond Cake                             | 13 |
| Almond & Cherry Cake                    | 14 |
| Angel Layer Cake                        | 15 |
| Apple Spice Cake with Maple Buttercream | 16 |
| Apricot & Hazelnut Cake                 | 17 |
| Apricot Summer Cake                     | 18 |
| Baked Cheesecake                        | 19 |
| Baked Chocolate Cheesecake              | 20 |
| Banana Bread                            | 21 |
| Banana Cake                             | 22 |
| Battenberg Cake                         | 23 |
| Blackberry & Apple Loaf                 | 25 |
| Black Forest Cake                       | 26 |
| Black Forest Swiss Roll                 | 27 |
| Blueberry Cake with Lemon Frosting      | 28 |
| Bounty Cake                             | 29 |
| Bundt Cake                              | 30 |
| Caraway Seed Loaf                       | 31 |
| Carrot Cake with Cream Cheese Frosting  | 32 |

|  |     |   |     |
|--|-----|---|-----|
| Orange Chocolate Fudge Cake                | 40  | Celebration Sprinkle Cupcakes           | 123 |
| Orange & Passion Fruit Cake                | 52  | Cereal Bars                             | 250 |
| Oreo Cake                                  | 80  | Cherry & Chocolate Chewy Cereal Bars    | 251 |
| Passion Fruit Loaf                         | 81  | Chai Shortbread                         | 167 |
| Peanut Butter Cake                         | 83  | Chai Spice Cake                         | 33  |
| Pineapple Cake                             | 82  | Chai Spice Doughnuts with Maple Glaze   | 34  |
| Pineapple Upside Down Cake                 | 85  | Challah                                 | 366 |
| Plum Summer Cake                           | 18  | Cheese Breadsticks                      | 410 |
| Pumpkin Cake with Cream Cheese Frosting    | 86  | Cheesecake                              |     |
| Rainbow Cake                               | 87  | Baked Cheesecake                        | 19  |
| Raisin Cake                                | 46  | Baked Chocolate Cheesecake              | 20  |
| Red Velvet Cake with Cream Cheese Frosting | 88  | New York Cheesecake                     | 78  |
| Rhubarb & Custard Cake                     | 89  | Pumpkin Cheesecake Squares              | 274 |
| Salted Caramel Cake                        | 91  | White Chocolate Cheesecake              | 104 |
| Sicilian Orange Cake                       | 95  | Cheese Crackers                         | 168 |
| Spiced Fruit Cake with Orange Icing        | 93  | Cheese & Onion Pull Apart Pinwheels     | 367 |
| Sponge Cake                                | 96  | Cheese Scones                           | 169 |
| Sticky Orange Cake with Marmalade Glaze    | 97  | Cheesy Biscuits                         | 170 |
| Sticky Toffee Pudding                      | 98  | Chelsea Buns                            | 369 |
| Summer Fruits Crumb Cake                   | 99  | Chelsea Buns with Vanilla Icing         | 370 |
| Swiss Roll                                 | 100 | Cherry                                  |     |
| Toffee Apple Upside Down Cake              | 101 | Almond & Cherry Cake                    | 14  |
| Vanilla Cake                               | 102 | Cherry & Chocolate Chewy Cereal Bars    | 251 |
| Victoria Sponge                            | 103 | Cherry Pie                              | 301 |
| White Chocolate Cheesecake                 | 104 | Cherry & Chocolate Chewy Cereal Bars    | 251 |
| White Chocolate & Raspberry Gateau         | 105 | Cherry Pie                              | 301 |
| Yogurt Cake                                | 107 | Chilli                                  |     |
| Calzone                                    | 364 | Jalapeno & Red Chilli Cornbread         | 379 |
| Cappuccino Cupcakes                        | 120 | Lemon Thyme & Smoked Chilli Dough Balls | 382 |
| Cappuccino Mousse Pie                      | 299 | Chocolate                               |     |
| Caramel                                    |     | Baked Chocolate Cheesecake              | 20  |
| Caramel Bars                               | 248 | Banana & Chocolate Chip Muffins         | 112 |
| Caramel & Chocolate Tart                   | 300 | Caramel & Chocolate Tart                | 300 |
| Chocolate & Salted Caramel Cupcakes        | 125 | Cherry & Chocolate Chewy Cereal Bars    | 251 |
| Salted Caramel Cake                        | 91  | Chocolate & Apple Cake                  | 35  |
| Salted Caramel Cupcakes                    | 151 | Chocolate & Avocado Cake                | 36  |
| Salted Caramel Millionaires Shortbread     | 207 | Chocolate Babka                         | 371 |
| Caramel Bars                               | 248 | Chocolate Biscuits                      | 171 |
| Caramel & Chocolate Tart                   | 300 | Chocolate Bottom Coconut Macaroons      | 172 |
| Caraway Seed Loaf                          | 31  | Chocolate Cake                          | 37  |
| Cardamom Shortbread                        | 222 | Chocolate Chip Breakfast Bars           | 270 |
| Caribbean Coconut Bread                    | 365 | Chocolate Chip & Coconut Macaroons      | 173 |
| Carrot & Apple Breakfast Muffins           | 121 | Chocolate Chip Cookies                  | 174 |
| Carrot Cake Cookies                        | 166 | Chocolate Chip Muffins                  | 124 |
| Carrot Cake Muffins                        | 122 | Chocolate Chip & Nut Cookies            | 175 |
| Carrot Cake Traybake                       | 249 | Chocolate Chip Oatmeal Bars             | 252 |
| Carrot Cake with Cream Cheese Frosting     | 32  | Chocolate Choc Chip Muffins             | 124 |

|  |     |  |     |
|--|-----|--|-----|
| Chocolate Crunch                                 | 253 | White Chocolate Cheesecake                       | 104 |
| Chocolate Cupcakes                               | 127 | White Chocolate & Raspberry Gateau               | 105 |
| Chocolate Cupcakes with Cookies & Cream Frosting | 128 | White Chocolate & Raspberry Tart                 | 304 |
| Chocolate Cupcakes with Ganache & Raspberry      | 128 | Chocolate & Apple Cake                           | 35  |
| Chocolate Cupcakes with Mocha Buttercream        | 128 | Chocolate & Avocado Cake                         | 36  |
| Chocolate Dipped Ginger Snaps                    | 176 | Chocolate Babka                                  | 371 |
| Chocolate Fondant Puddings                       | 39  | Chocolate Biscuits                               | 171 |
| Chocolate Fudge Cake                             | 40  | Chocolate Bottom Coconut Macaroons               | 172 |
| Chocolate Log Cake                               | 41  | Chocolate Cake                                   | 37  |
| Chocolate Macarons                               | 229 | Chocolate & Apple Cake                           | 35  |
| Chocolate Mint Cupcakes                          | 129 | Chocolate & Avocado Cake                         | 36  |
| Chocolate Mint Thins                             | 177 | Chocolate Fudge Cake                             | 40  |
| Chocolate & Orange Biscotti                      | 214 | Chocolate Log Cake                               | 41  |
| Chocolate Orange Cookie Sandwich                 | 178 | Chocolate & Tahini Mousse Cake                   | 45  |
| Chocolate & Orange Twists                        | 368 | Crumbly Chocolate Cake                           | 38  |
| Chocolate Peanut Butter Cookies                  | 179 | Fudgy Chocolate Cake                             | 38  |
| Chocolate Peanut Butter Tart                     | 302 | German Chocolate Cake                            | 61  |
| Chocolate Raspberry Tart                         | 303 | Chocolate Chip Breakfast Bars                    | 270 |
| Chocolate & Salted Caramel Cupcakes              | 125 | Chocolate Chip & Coconut Macaroons               | 173 |
| Chocolate Sandwich Cookies with Cream Filling    | 180 | Chocolate Chip Cookies                           | 174 |
| Chocolate Squares with Fudge Icing               | 254 | Dairy Free Chocolate Chip Cookies                | 187 |
| Chocolate & Tahini Mousse Cake                   | 45  | Double Chocolate Chip Cookies                    | 191 |
| Chocolate Tart                                   | 305 | Hazelnut & Chocolate Chip Cookies                | 187 |
| Coconut Chocolate Cupcakes                       | 130 | Orange & Chocolate Chip Cookies                  | 212 |
| Coffee & Chocolate Chip Muffins                  | 133 | Chocolate Chip Muffins                           | 124 |
| Crumbly Chocolate Cake                           | 38  | Banana & Chocolate Chip Muffins                  | 112 |
| Dairy Free Chocolate Chip Cookies                | 187 | Chocolate Choc Chip Muffins                      | 124 |
| Dark Chocolate & Almond Cookies                  | 189 | Coffee & Chocolate Chip Muffins                  | 133 |
| Double Chocolate Chip Cookies                    | 191 | Chocolate Chip & Nut Cookies                     | 175 |
| Fudgy Chocolate Brownies                         | 260 | Chocolate Chip Oatmeal Bars                      | 252 |
| Fudgy Chocolate Cake                             | 38  | Chocolate Choc Chip Muffins                      | 124 |
| German Chocolate Cake                            | 61  | Chocolate Crunch                                 | 253 |
| Hazelnut & Chocolate Chip Cookies                | 187 | Chocolate Cupcakes                               | 127 |
| Orange & Chocolate Chip Cookies                  | 212 | Chocolate Cupcakes with Cookies & Cream Frosting | 128 |
| Orange Chocolate Fudge Cake                      | 40  | Chocolate Cupcakes with Ganache & Raspberry      | 128 |
| Orange, Pistachio & White Chocolate Cookies      | 212 | Chocolate Cupcakes with Mocha Buttercream        | 128 |
| Pistachio, Apricot & Dark Chocolate Bars         | 272 | Coconut Chocolate Cupcakes                       | 130 |
| Pistachio Chocolate Twists                       | 340 | Chocolate Cupcakes with Cookies & Cream Frosting | 128 |
| Pistachio & White Chocolate Biscotti             | 214 | Chocolate Cupcakes with Ganache & Raspberry      | 128 |
| Quick Chocolate Spread Croissant                 | 344 | Chocolate Cupcakes with Mocha Buttercream        | 128 |
| Quick Pain Aux Chocolate                         | 344 | Chocolate Dipped Ginger Snaps                    | 176 |
| Spiced Cookies with White Chocolate & Pistachio  | 224 | Chocolate Fondant Puddings                       | 39  |
| Spiced German Cookies with Chocolate             | 226 | Chocolate Fudge Cake                             | 40  |
| Stem Ginger Cookies & Dark Chocolate             | 230 | Orange Chocolate Fudge Cake                      | 40  |
| Triple Chocolate Cookies                         | 233 | Chocolate Log Cake                               | 41  |
|  |     | Chocolate Macarons                               | 229 |



|   |     |  |     |
|---|-----|--|-----|
| Chocolate Mint Cupcakes                       | 129 | Coconut Ring Cookies                             | 184 |
| Chocolate Mint Thins                          | 177 | Lemon, Lime & Coconut Cake                       | 69  |
| Chocolate & Orange Biscotti                   | 214 | Lemon Poppy Seed Cake with Coconut Cream         | 70  |
| Chocolate Orange Cookie Sandwich              | 178 | Coconut Biscuits                                 | 182 |
| Chocolate & Orange Twists                     | 368 | Coconut Cake                                     | 47  |
| Chocolate Peanut Butter Cookies               | 179 | Lemon, Lime & Coconut Cake                       | 69  |
| Chocolate Peanut Butter Tart                  | 302 | Coconut Chocolate Cupcakes                       | 130 |
| Chocolate Raspberry Tart                      | 303 | Coconut Cookies                                  | 183 |
| Chocolate & Salted Caramel Cupcakes           | 125 | Coconut Cream Pie                                | 309 |
| Chocolate Sandwich Cookies with Cream Filling | 180 | Coconut Cupcakes                                 | 131 |
| Chocolate Squares with Fudge Icing            | 254 | Coconut Passion Fruit Cupcakes                   | 132 |
| Chocolate & Tahini Mousse Cake                | 45  | Coconut Ring Cookies                             | 184 |
| Chocolate Tart                                | 305 | Coffee Cake                                      | 48  |
| Caramel & Chocolate Tart                      | 300 | Coffee & Chocolate Chip Muffins                  | 133 |
| Christmas Cake                                | 43  | Coffee Cupcakes & Espresso Buttercream           | 134 |
| Christmas Cookies                             | 181 | Coffee & Walnut Cake                             | 49  |
| Kourabiedes (Greek Christmas Cookies)         | 202 | Cola Cake  | 50  |
| Christstollen                                 | 373 | Cookies  |     |
| Ciabatta Bread                                | 375 | Baci Di Dama (Italian Hazelnut Cookies)          | 162 |
| Cinnamon                                      |     | Black & White Cookies                            | 163 |
| Cinnamon Babka                                | 372 | Breakfast Cookies                                | 165 |
| Cinnamon Cake                                 | 46  | Breakfast Cookies with Apple                     | 165 |
| Cinnamon, Pecan Sticky Buns                   | 378 | Carrot Cake Cookies                              | 166 |
| Cinnamon & Raisin Bagels                      | 358 | Chocolate Chip Cookies                           | 174 |
| Cinnamon Rolls with Cream Cheese Frosting     | 377 | Chocolate Chip & Nut Cookies                     | 175 |
| Cinnamon Swirl Pastry                         | 306 | Chocolate Cupcakes with Cookies & Cream Frosting | 128 |
| Plum & Cinnamon Oat Slices                    | 273 |  |     |
| Cinnamon Babka                                | 372 | Chocolate Orange Cookie Sandwich                 | 178 |
| Cinnamon Cake                                 | 46  | Chocolate Peanut Butter Cookies                  | 179 |
| Cinnamon, Pecan Sticky Buns                   | 378 | Chocolate Sandwich Cookies with Cream Filling    | 180 |
| Cinnamon & Raisin Bagels                      | 358 | Christmas Cookies                                | 181 |
| Cinnamon Rolls with Cream Cheese Frosting     | 377 | Coconut Cookies                                  | 183 |
| Cinnamon Swirl Pastry                         | 306 | Coconut Ring Cookies                             | 184 |
| Classic Banoffee Tarts                        | 328 | Cookies & Cream Cupcakes                         | 135 |
| Cobbler                                       |     | Cranberry, Orange & Pistachio Cookies            | 185 |
| Blackberry Cobbler                            | 294 | Dairy Free Chocolate Chip Cookies                | 187 |
| Fruit Cobbler                                 | 318 | Danish Butter Cookies                            | 188 |
| Coconut                                       |     | Dark Chocolate & Almond Cookies                  | 189 |
| Caribbean Coconut Bread                       | 365 | Double Chocolate Chip Cookies                    | 191 |
| Chocolate Bottom Coconut Macaroons            | 172 | Earl Grey Tea Cookies                            | 192 |
| Chocolate Chip & Coconut Macaroons            | 173 | Hazelnut & Chocolate Chip Cookies                | 187 |
| Coconut Biscuits                              | 182 | Hazelnut & Orange Cookies                        | 197 |
| Coconut Cake                                  | 47  | Hearty Peanut Butter Cookies                     | 198 |
| Coconut Chocolate Cupcakes                    | 130 | Kourabiedes (Greek Christmas Cookies)            | 202 |
| Coconut Cookies                               | 183 | Macadamia Nut Cookies                            | 205 |
| Coconut Cream Pie                             | 309 | Maple Thumbprint Cookies                         | 232 |
| Coconut Cupcakes                              | 131 | Marshmallow Cookies                              | 189 |
| Coconut Passion Fruit Cupcakes                | 132 | Oatmeal Cookies                                  | 209 |

|   |     |   |     |
|---|-----|---|-----|
| Oatmeal Raisin Cookies                          | 210 | Digestive Biscuits                              | 190 |
| Orange & Chocolate Chip Cookies                 | 212 | Double Chocolate Chip Cookies                   | 191 |
| Orange, Pistachio & White Chocolate Cookies     | 212 | Earl Grey Tea Cookies                           | 192 |
| Peanut Butter Cookies                           | 216 | Festive Orange & Cranberry Biscotti             | 214 |
| Raisin Cookies                                  | 217 | Florentines                                     | 193 |
| Spiced Cookies with White Chocolate & Pistachio | 224 | Florentines with Cranberries                    | 193 |
| Spiced German Cookies (Lebkuchen)               | 225 | Gingerbread Biscuits                            | 194 |
| Spiced German Cookies with Chocolate            | 226 | Gingerbread Men                                 | 195 |
| Stem Ginger Cookies & Dark Chocolate            | 230 | Ginger Jam Biscuits                             | 196 |
| Swedish Thumb Print Cookies (Rosenmunnar)       | 232 | Hazelnut & Chocolate Chip Cookies               | 187 |
| Triple Chocolate Cookies                        | 233 | Hazelnut & Orange Cookies                       | 197 |
| Wedding Cookies                                 | 237 | Hearty Peanut Butter Cookies                    | 198 |
| Cookies & Biscuits                              |     | Iced Gems                                       | 199 |
| Anzac Biscuits                                  | 161 | Jaffa Cakes                                     | 200 |
| Baci Di Dama (Italian Hazelnut Cookies)         | 162 | Jam & Cream Sandwich Biscuits                   | 201 |
| Black & White Cookies                           | 163 | Jam Sandwich Biscuits                           | 201 |
| Blueberry Nut Scones                            | 164 | Lemon Biscuits with Cream Cheese Filling        | 203 |
| Breakfast Cookies                               | 165 | Lemon Macarons                                  | 229 |
| Breakfast Cookies with Apple                    | 165 | Lemon Shortbread                                | 204 |
| Cardamom Shortbread                             | 222 | Macadamia Nut Cookies                           | 205 |
| Carrot Cake Cookies                             | 166 | Madeleines                                      | 206 |
| Chai Shortbread                                 | 167 | Maple Thumbprint Cookies                        | 232 |
| Cheese Crackers                                 | 168 | Marshmallow Cookies                             | 189 |
| Cheese Scones                                   | 169 | Millionaires Shortbread                         | 207 |
| Cheesy Biscuits                                 | 170 | Oatcakes  | 208 |
| Chocolate Biscuits                              | 171 | Oatmeal Cookies                                 | 209 |
| Chocolate Bottom Coconut Macaroons              | 172 | Oatmeal Raisin Cookies                          | 210 |
| Chocolate Chip & Coconut Macaroons              | 173 | Olive & Herb Buckwheat Crackers                 | 211 |
| Chocolate Chip Cookies                          | 174 | Orange Biscotti                                 | 213 |
| Chocolate Chip & Nut Cookies                    | 175 | Orange & Chocolate Chip Cookies                 | 212 |
| Chocolate Dipped Ginger Snaps                   | 176 | Orange & Cranberry Scones                       | 215 |
| Chocolate Macarons                              | 229 | Orange, Pistachio & White Chocolate Cookies     | 212 |
| Chocolate Mint Thins                            | 177 | Peanut Butter Cookies                           | 216 |
| Chocolate & Orange Biscotti                     | 214 | Pistachio & White Chocolate Biscotti            | 214 |
| Chocolate Orange Cookie Sandwich                | 178 | Raisin Cookies                                  | 217 |
| Chocolate Peanut Butter Cookies                 | 179 | Rich Tea Biscuits                               | 218 |
| Chocolate Sandwich Cookies with Cream Filling   | 180 | Salted Caramel Millionaires Shortbread          | 207 |
| Christmas Cookies                               | 181 | Salted Peanut Biscuits                          | 219 |
| Coconut Biscuits                                | 182 | Savoury American Biscuits                       | 220 |
| Coconut Cookies                                 | 183 | Scones  | 221 |
| Coconut Ring Cookies                            | 184 | Scottish Shortbread (Petticoat Tails)           | 222 |
| Cranberry, Orange & Pistachio Cookies           | 185 | Shortbread Fingers                              | 223 |
| Custard Cream Biscuits                          | 186 | Spiced Cookies with White Chocolate & Pistachio | 224 |
| Dairy Free Chocolate Chip Cookies               | 187 | Spiced German Cookies with Chocolate            | 226 |
| Danish Butter Cookies                           | 188 | Stem Ginger Cookies & Dark Chocolate            | 230 |
| Dark Chocolate & Almond Cookies                 | 189 | Strawberries & Cream Macarons                   | 227 |

|  |     |  |     |
|--|-----|--|-----|
| Strawberry Shortcake Biscuits                    | 231 | Lemon Poppy Seed Cake with Coconut Cream         | 70  |
| Swedish Thumb Print Cookies (Rosenmunnar)        | 232 | Nut Cream Crunchy Gateau                         | 330 |
| Triple Chocolate Cookies                         | 233 | Pumpkin Cake with Cream Cheese Frosting          | 86  |
| Vanilla Biscuits                                 | 234 | Red Velvet Cake with Cream Cheese Frosting       | 88  |
| Viennese Whirls                                  | 235 | Strawberries & Cream Macarons                    | 227 |
| Wagon Wheels                                     | 236 | Cream Cake                                       | 54  |
| Wedding Cookies                                  | 237 | Cream Cheese                                     |     |
| Whoopie Pies                                     | 238 | Carrot Cake with Cream Cheese Frosting           | 32  |
| Cookies & Cream Cupcakes                         | 135 | Cinnamon Rolls with Cream Cheese Frosting        | 377 |
| Cornbread  | 379 | Courgette Cake with Cream Cheese Frosting        | 51  |
| Blueberry Cornbread                              | 379 | Lemon Biscuits with Cream Cheese Filling         | 203 |
| Jalapeno & Red Chilli Cornbread                  | 379 | Pumpkin Cake with Cream Cheese Frosting          | 86  |
| Cornmeal   |     | Red Velvet Cake with Cream Cheese Frosting       | 88  |
| Blueberry Cornmeal Muffins                       | 116 | Croissant  |     |
| Cornmeal Loaf                                    | 380 | Croissants                                       | 307 |
| Cornmeal Loaf                                    | 380 | Quick Chocolate Spread Croissant                 | 344 |
| Courgette Cake with Cream Cheese Frosting        | 51  | Quick & Easy Croissants                          | 345 |
| Courgette Muffins                                | 136 | Quick Pain Aux Chocolate                         | 344 |
| Crackers   |     | Croissant Dough (Viennoiserie Laminated Dough)   | 281 |
| Cheese Crackers                                  | 168 | Croissants                                       | 307 |
| Olive & Herb Buckwheat Crackers                  | 211 | Croutons   |     |
| Cranberry  |     | Garlic Croutons                                  | 389 |
| Cranberry & Orange Cake                          | 52  | Crumb Cake                                       | 55  |
| Cranberry & Orange Muffins                       | 137 | Summer Fruits Crumb Cake                         | 99  |
| Cranberry, Orange & Pistachio Cookies            | 185 | Crumble  |     |
| Cranberry & Pistachio Loaf                       | 53  | Apple Crumble                                    | 286 |
| Festive Orange & Cranberry Biscotti              | 214 | Apple Crumble Muffins                            | 148 |
| Florentines with Cranberries                     | 193 | Apple Crumble Traybake                           | 242 |
| Maple & Cranberry Granola                        | 267 | Fruit Pie Crumble                                | 319 |
| Orange & Cranberry Scones                        | 215 | Rhubarb Crumble                                  | 286 |
| Cranberry & Orange Cake                          | 52  | Rhubarb Crumble Muffins                          | 147 |
| Cranberry & Orange Muffins                       | 137 | Crumbly Chocolate Cake                           | 38  |
| Cranberry, Orange & Pistachio Cookies            | 185 | Crumpets   | 383 |
| Cranberry & Pistachio Loaf                       | 53  | Cupcakes   |     |
| Cream  |     | Almond & Jam Cupcakes                            | 111 |
| Carrot Cake with Cream Cheese Frosting           | 32  | Banana Cupcakes                                  | 113 |
| Chocolate Cupcakes with Cookies & Cream Frosting | 128 | Black Forest Cupcakes                            | 114 |
| Chocolate Sandwich Cookies with Cream Filling    | 180 | Blueberry Fool Cupcakes                          | 139 |
| Cinnamon Rolls with Cream Cheese Frosting        | 377 | Cappuccino Cupcakes                              | 120 |
| Coconut Cream Pie                                | 309 | Celebration Sprinkle Cupcakes                    | 123 |
| Cookies & Cream Cupcakes                         | 135 | Chocolate Cupcakes                               | 127 |
| Courgette Cake with Cream Cheese Frosting        | 51  | Chocolate Cupcakes with Cookies & Cream Frosting | 128 |
| Cream Cake                                       | 54  | Chocolate Cupcakes with Ganache & Raspberry      | 128 |
| Custard Cream Biscuits                           | 186 | Chocolate Cupcakes with Mocha Buttercream        | 128 |
| Jam & Cream Sandwich Biscuits                    | 201 | Chocolate Mint Cupcakes                          | 129 |
| Lemon Biscuits with Cream Cheese Filling         | 203 | Chocolate & Salted Caramel Cupcakes              | 125 |

|  |     |                                   |     |
|--|-----|-----------------------------------|-----|
| Coconut Chocolate Cupcakes                       | 130 | Cookies & Cream Cupcakes          | 135 |
| Coconut Cupcakes                                 | 131 | Courgette Muffins                 | 136 |
| Coconut Passion Fruit Cupcakes                   | 132 | Cranberry & Orange Muffins        | 137 |
| Coffee Cupcakes & Espresso Buttercream           | 134 | Ginger Spiced Muffins             | 138 |
| Cookies & Cream Cupcakes                         | 135 | Gooseberry Fool Cupcakes          | 139 |
| Gooseberry Fool Cupcakes                         | 139 | Home-made Mince Filling           | 143 |
| Jam Doughnut Cupcakes                            | 140 | Jam Doughnut Cupcakes             | 140 |
| Maple Cupcakes                                   | 142 | Lemon Poppy Seed Muffins          | 141 |
| Peanut Butter Cupcakes                           | 144 | Maple Cupcakes                    | 142 |
| Peanut Butter & Jam Cupcakes                     | 157 | Mince Pie Muffins                 | 143 |
| Red Velvet Cupcakes                              | 146 | Peanut Butter Cupcakes            | 144 |
| Rosewater Pistachio Cupcakes                     | 149 | Peanut Butter & Jam Cupcakes      | 157 |
| Salted Caramel Cupcakes                          | 151 | Pecan Maple Muffins               | 145 |
| Strawberry & Pistachio Cupcakes                  | 153 | Red Velvet Cupcakes               | 146 |
| Vanilla Cupcakes                                 | 156 | Rhubarb Crumble Muffins           | 147 |
| Vanilla Cupcakes with Buttercream                | 157 | Rosewater Pistachio Cupcakes      | 149 |
| Cupcakes & Muffins                               |     | Salted Caramel Cupcakes           | 151 |
| Almond & Jam Cupcakes                            | 111 | Savoury Vegetable Muffins         | 150 |
| Apple Crumble Muffins                            | 148 | Strawberry & Pistachio Cupcakes   | 153 |
| Banana & Chocolate Chip Muffins                  | 112 | Sweet Potato Muffins              | 154 |
| Banana Cupcakes                                  | 113 | Tomato & Basil Muffins            | 155 |
| Blackberry Oatmeal Muffins                       | 115 | Vanilla Cupcakes                  | 156 |
| Black Forest Cupcakes                            | 114 | Vanilla Cupcakes with Buttercream | 157 |
| Blueberry Cornmeal Muffins                       | 116 | Custard                           |     |
| Blueberry Fool Cupcakes                          | 139 | Custard Cream Biscuits            | 186 |
| Blueberry & Lemon Muffins                        | 117 | Portuguese Custard Tart           | 342 |
| Blueberry Muffins                                | 117 | Rhubarb & Custard Cake            | 89  |
| Bran Muffins                                     | 118 | Custard Cream Biscuits            | 186 |
| Breakfast Porridge Muffins                       | 119 |                                   |     |
| Cappuccino Cupcakes                              | 120 | <b>D</b>                          |     |
| Carrot & Apple Breakfast Muffins                 | 121 | Dairy Free Blondies               | 255 |
| Carrot Cake Muffins                              | 122 | Dairy Free Chocolate Chip Cookies | 187 |
| Celebration Sprinkle Cupcakes                    | 123 | Danish                            |     |
| Chocolate Chip Muffins                           | 124 | Danish Butter Cookies             | 188 |
| Chocolate Choc Chip Muffins                      | 124 | Danish Pastry                     | 311 |
| Chocolate Cupcakes                               | 127 | Danish Butter Cookies             | 188 |
| Chocolate Cupcakes with Cookies & Cream Frosting | 128 | Danish Pastry                     | 311 |
| Chocolate Cupcakes with Ganache & Raspberry      | 128 | Dark Chocolate & Almond Cookies   | 189 |
| Chocolate Cupcakes with Mocha Buttercream        | 128 | Dates                             |     |
| Chocolate Mint Cupcakes                          | 129 | Apple & Date Cake Bars            | 243 |
| Chocolate & Salted Caramel Cupcakes              | 125 | Date & Walnut Cake                | 56  |
| Coconut Chocolate Cupcakes                       | 130 | Date & Walnut Cake                | 56  |
| Coconut Cupcakes                                 | 131 | Deep Dish Apple Pie               | 310 |
| Coconut Passion Fruit Cupcakes                   | 132 | Digestive Biscuit Bars            | 256 |
| Coffee & Chocolate Chip Muffins                  | 133 | Digestive Biscuits                | 190 |
| Coffee Cupcakes & Espresso Buttercream           | 134 | Double Chocolate Chip Cookies     | 191 |

|  |     |  |     |
|--|-----|--|-----|
| Dough Balls with Garlic Butter         | 381 | Feta & Walnut Fougasse                           | 388 |
| Doughnut                               |     | Olive Fougasse                                   | 388 |
| Chai Spice Doughnuts with Maple Glaze  | 34  | Frangipane Tart                                  | 315 |
| Jam Doughnut Cupcakes                  | 140 | Fig Frangipane Tart                              | 316 |
| Dutch Apple Cake                       | 57  | Mini Pistachio Frangipane Tarts                  | 329 |
|  |     | Pear Frangipane Tart                             | 316 |
| <b>E</b>                               |     | French Apple Tart                                | 317 |
| Earl Grey Tea Cookies                  | 192 | Fresh Fig Tart                                   | 314 |
| Empanadas                              |     | Frosting   |     |
| Strawberry Empanadas                   | 349 | Blueberry Cake with Lemon Frosting               | 28  |
| English Muffins                        | 384 | Carrot Cake with Cream Cheese Frosting           | 32  |
| English Tea Cakes                      | 385 | Chocolate Cupcakes with Cookies & Cream Frosting | 128 |
| English Tea Loaf                       | 58  | Cinnamon Rolls with Cream Cheese Frosting        | 377 |
| Espresso                               |     | Courgette Cake with Cream Cheese Frosting        | 51  |
| Coffee Cupcakes & Espresso Buttercream | 134 | Orange & Almond Cake with Orange Frosting        | 79  |
| Everything Bagel                       | 358 | Pumpkin Cake with Cream Cheese Frosting          | 86  |
|  |     | Red Velvet Cake with Cream Cheese Frosting       | 88  |
| <b>F</b>                               |     | Fruit  |     |
| Festive Blondies                       | 246 | Coconut Passion Fruit Cupcakes                   | 132 |
| Festive Orange & Cranberry Biscotti    | 214 | Fruit Babka                                      | 372 |
| Feta Cheese                            |     | Fruit Cake                                       | 59  |
| Feta & Walnut Fougasse                 | 388 | Fruit Cobbler                                    | 318 |
| Spiced Pepper & Feta Cheese Bread      | 419 | Fruit Loaf                                       | 60  |
| Feta & Walnut Fougasse                 | 388 | Fruit & Nut Bars                                 | 258 |
| Fig                                    |     | Fruit Pie Crumble                                | 319 |
| Apple & Figs Traybake                  | 244 | Fruity Oat Bars                                  | 259 |
| Fig Frangipane Tart                    | 316 | Greek Fruit Cake (St Fanourios Cake)             | 64  |
| Fig Tart                               | 313 | Layer Fruit Bars                                 | 264 |
| Fresh Fig Tart                         | 314 | Orange & Passion Fruit Cake                      | 52  |
| Wholemeal Fig Bars                     | 278 | Passion Fruit Loaf                               | 81  |
| Fig Frangipane Tart                    | 316 | Spiced Fruit Cake with Orange Icing              | 93  |
| Fig Tart                               | 313 | Summer Fruits Crumb Cake                         | 99  |
| Fresh Fig Tart                         | 314 | Fruit Babka                                      | 372 |
| Filo Pastry                            | 283 | Fruit Cake                                       | 59  |
| Flapjacks                              | 257 | Christmas Cake                                   | 43  |
| Nutty Flapjacks                        | 269 | Greek Fruit Cake (St Fanourios Cake)             | 64  |
| Flat Bread                             | 396 | Orange & Passion Fruit Cake                      | 52  |
| Florentines                            | 193 | Spiced Fruit Cake with Orange Icing              | 93  |
| Florentines with Cranberries           | 193 | Fruit Cobbler                                    | 318 |
| Focaccia                               | 386 | Fruit Loaf                                       | 60  |
| Fondant Puddings                       |     | Passion Fruit Loaf                               | 81  |
| Chocolate Fondant Puddings             | 39  | Fruit & Nut Bars                                 | 258 |
| Fool                                   |     | Fruit Pie Crumble                                | 319 |
| Blueberry Fool Cupcakes                | 139 | Fruity Oat Bars                                  | 259 |
| Gooseberry Fool Cupcakes               | 139 | Fudge  |     |
| Fougasse                               | 387 | Chocolate Fudge Cake                             | 40  |



|  |     |  |     |
|--|-----|--|-----|
| <b>J</b>                                       |     |  |     |
| Jaffa Cakes                                    | 200 | Lemon Shortbread                         | 204 |
| Jalapeno & Red Chilli Cornbread                | 379 | Lemon Tart                               | 323 |
| Jam  |     | Lemon Thyme & Smoked Chilli Dough Balls  | 382 |
| Almond & Jam Cupcakes                          | 111 | Lemon Bars                               | 265 |
| Ginger Jam Biscuits                            | 196 | Lemon Biscuits with Cream Cheese Filling | 203 |
| Jam & Cream Sandwich Biscuits                  | 201 | Lemon Drizzle Cake                       | 68  |
| Jam Doughnut Cupcakes                          | 140 | Lemon Drizzle Cake Bars                  | 266 |
| Jam Sandwich Biscuits                          | 201 | Lemon, Lime & Coconut Cake               | 69  |
| Peanut Butter & Jam Cupcakes                   | 157 | Lemon Macarons                           | 229 |
| Jam & Cream Sandwich Biscuits                  | 201 | Lemon Meringue Pie                       | 322 |
| Jam Doughnut Cupcakes                          | 140 | Lemon Poppy Seed Cake with Coconut Cream | 70  |
| Jam Sandwich Biscuits                          | 201 | Lemon Poppy Seed Muffins                 | 141 |
|  |     | Lemon Shortbread                         | 204 |
|  |     | Lemon Tart                               | 323 |
|  |     | Lemon Thyme & Smoked Chilli Dough Balls  | 382 |
|  |     | Lime                                     |     |
|  |     | Key Lime Pie                             | 320 |
|  |     | Lemon, Lime & Coconut Cake               | 69  |
|  |     | Meringue Nests with Strawberries & Lime  | 334 |
|  |     | Loaf                                     |     |
|  |     | Blackberry & Apple Loaf                  | 25  |
|  |     | Caraway Seed Loaf                        | 31  |
|  |     | Cornmeal Loaf                            | 380 |
|  |     | Cranberry & Pistachio Loaf               | 53  |
|  |     | English Tea Loaf                         | 58  |
|  |     | Fruit Loaf                               | 60  |
|  |     | Marmalade Loaf                           | 75  |
|  |     | Mocha Breakfast Loaf                     | 76  |
|  |     | No-Knead Wholemeal Loaf                  | 391 |
|  |     | Passion Fruit Loaf                       | 81  |
|  |     | Plaited Loaf                             | 397 |
|  |     | Seeded Loaf                              | 408 |
|  |     | Sourdough Loaf                           | 413 |
|  |     | Tiger Loaf                               | 421 |
|  |     | White Bloomer Loaf                       | 423 |
|  |     | White Cob Loaf                           | 425 |
|  |     | White Sandwich Loaf                      | 428 |
|  |     | <b>M</b>                                 |     |
|  |     | Macadamia Nut Cookies                    | 205 |
|  |     | Macarons                                 |     |
|  |     | Chocolate Macarons                       | 229 |
|  |     | Lemon Macarons                           | 229 |
|  |     | Strawberries & Cream Macarons            | 227 |
|  |     | Macaroons                                |     |
|  |     | Chocolate Bottom Coconut Macaroons       | 172 |
| <b>K</b>                                       |     |  |     |
| Kartoffelbrot                                  |     |  |     |
| Potato Bread (Kartoffelbrot)                   | 399 |  |     |
| Key Lime Pie                                   | 320 |  |     |
| Kouign-Amann                                   | 321 |  |     |
| Kourabiedes (Greek Christmas Cookies)          | 202 |  |     |
| <b>L</b>                                       |     |  |     |
| Laminated Dough                                |     |  |     |
| Croissant Dough (Viennoiserie Laminated Dough) | 281 |  |     |
| Lamingtons                                     | 66  |  |     |
| Layered Pavlova                                | 334 |  |     |
| Layer Fruit Bars                               | 264 |  |     |
| Lebanese Semolina Cake                         | 67  |  |     |
| Lebkuchen                                      |     |  |     |
| Spiced German Cookies (Lebkuchen)              | 225 |  |     |
| Lemon  |     |  |     |
| Blueberry Cake with Lemon Frosting             | 28  |  |     |
| Blueberry & Lemon Mille-Feuille                | 296 |  |     |
| Blueberry & Lemon Muffins                      | 117 |  |     |
| Lemon Bars                                     | 265 |  |     |
| Lemon Biscuits with Cream Cheese Filling       | 203 |  |     |
| Lemon Drizzle Cake                             | 68  |  |     |
| Lemon Drizzle Cake Bars                        | 266 |  |     |
| Lemon, Lime & Coconut Cake                     | 69  |  |     |
| Lemon Macarons                                 | 229 |  |     |
| Lemon Meringue Pie                             | 322 |  |     |
| Lemon Poppy Seed Cake with Coconut Cream       | 70  |  |     |
| Lemon Poppy Seed Muffins                       | 141 |  |     |

|  |     |                                  |     |
|--|-----|----------------------------------|-----|
| Chocolate Chip & Coconut Macaroons         | 173 | Mocha Breakfast Loaf             | 76  |
| Madeira Cake                               | 71  | Molten Lava Cake                 | 77  |
| Madeleines                                 | 206 | Mousse                           |     |
| Mandarin Upside Down Cake                  | 72  | Cappuccino Mousse Pie            | 299 |
| Mango Cake                                 | 73  | Chocolate & Tahini Mousse Cake   | 45  |
| Maple                                      |     | Mozzarella & Basil Stromboli     | 390 |
| Apple Spice Cake with Maple Buttercream    | 16  | Muffins                          |     |
| Blueberry & Maple Mini Pies                | 297 | Apple Crumble Muffins            | 148 |
| Chai Spice Doughnuts with Maple Glaze      | 34  | Banana & Chocolate Chip Muffins  | 112 |
| Maple & Cranberry Granola                  | 267 | Blackberry Oatmeal Muffins       | 115 |
| Maple Cupcakes                             | 142 | Blueberry Cornmeal Muffins       | 116 |
| Maple Thumbprint Cookies                   | 232 | Blueberry & Lemon Muffins        | 117 |
| Pecan Maple Muffins                        | 145 | Blueberry Muffins                | 117 |
| Maple & Cranberry Granola                  | 267 | Bran Muffins                     | 118 |
| Maple Cupcakes                             | 142 | Breakfast Porridge Muffins       | 119 |
| Maple Thumbprint Cookies                   | 232 | Carrot & Apple Breakfast Muffins | 121 |
| Marble Cake                                | 74  | Carrot Cake Muffins              | 122 |
| Marmalade                                  |     | Chocolate Chip Muffins           | 124 |
| Marmalade Loaf                             | 75  | Chocolate Choc Chip Muffins      | 124 |
| Sticky Orange Cake with Marmalade Glaze    | 97  | Coffee & Chocolate Chip Muffins  | 133 |
| Marmalade Loaf                             | 75  | Courgette Muffins                | 136 |
| Marshmallow Cookies                        | 189 | Cranberry & Orange Muffins       | 137 |
| Meringue Nests with Strawberries & Lime    | 334 | English Muffins                  | 384 |
| Mille-Feuille                              |     | Ginger Spiced Muffins            | 138 |
| Blueberry & Lemon Mille-Feuille            | 296 | Lemon Poppy Seed Muffins         | 141 |
| Raspberry Mille-Feuille with Vanilla Glaze | 352 | Mince Pie Muffins                | 143 |
| Strawberry & Basil Mille-Feuille           | 296 | Pecan Maple Muffins              | 145 |
| Strawberry Mille-Feuille                   | 351 | Rhubarb Crumble Muffins          | 147 |
| Millionaires Shortbread                    | 207 | Savoury Vegetable Muffins        | 150 |
| Salted Caramel Millionaires Shortbread     | 207 | Sweet Potato Muffins             | 154 |
| Mince                                      |     | Tomato & Basil Muffins           | 155 |
| Home-made Mince Filling                    | 143 |                                  |     |
| Mince Pie Muffins                          | 143 | <b>N</b>                         |     |
| Mince Pies                                 | 324 | New York Cheesecake              | 78  |
| Mince Pie Muffins                          | 143 | No-Knead Wholemeal Loaf          | 391 |
| Mince Pies                                 | 324 | Nut                              |     |
| Mini Apple Pies                            | 325 | Blueberry Nut Scones             | 164 |
| Mini Banoffee Pies                         | 327 | Chocolate Chip & Nut Cookies     | 175 |
| Mini Berry Tarts                           | 326 | Fruit & Nut Bars                 | 258 |
| Mini Pistachio Frangipane Tarts            | 329 | Macadamia Nut Cookies            | 205 |
| Mint                                       |     | Nut Cream Crunchy Gateau         | 330 |
| Chocolate Mint Cupcakes                    | 129 | Nutty Flapjacks                  | 269 |
| Chocolate Mint Thins                       | 177 | Nut Cream Crunchy Gateau         | 330 |
| Mixed Seed Bars                            | 268 | Nutty Flapjacks                  | 269 |
| Mocha                                      |     |                                  |     |
| Chocolate Cupcakes with Mocha Buttercream  | 128 |                                  |     |
| Mocha Breakfast Loaf                       | 76  |                                  |     |



## O

|   |     |
|---|-----|
| Oat   |     |
| Fruity Oat Bars                             | 259 |
| Plum & Cinnamon Oat Slices                  | 273 |
| Raspberry Oat Bars                          | 275 |
| Sesame Oat Snaps                            | 277 |
| Oatcakes                                    | 208 |
| Oatmeal                                     |     |
| Blackberry Oatmeal Muffins                  | 115 |
| Chocolate Chip Oatmeal Bars                 | 252 |
| Oatmeal Cookies                             | 209 |
| Oatmeal Raisin Cookies                      | 210 |
| Oatmeal Cookies                             | 209 |
| Oatmeal Raisin Cookies                      | 210 |
| Olive Fougasse                              | 388 |
| Olive & Herb Buckwheat Crackers             | 211 |
| Olive Oil Bread                             | 392 |
| Olive Oil Brioche                           | 360 |
| Orange                                      |     |
| Chocolate & Orange Biscotti                 | 214 |
| Chocolate Orange Cookie Sandwich            | 178 |
| Chocolate & Orange Twists                   | 368 |
| Cranberry & Orange Cake                     | 52  |
| Cranberry & Orange Muffins                  | 137 |
| Cranberry, Orange & Pistachio Cookies       | 185 |
| Festive Orange & Cranberry Biscotti         | 214 |
| Hazelnut & Orange Cookies                   | 197 |
| Orange & Almond Cake with Orange Frosting   | 79  |
| Orange Biscotti                             | 213 |
| Orange & Chocolate Chip Cookies             | 212 |
| Orange Chocolate Fudge Cake                 | 40  |
| Orange & Cranberry Scones                   | 215 |
| Orange & Passion Fruit Cake                 | 52  |
| Orange, Pistachio & White Chocolate Cookies | 212 |
| Sicilian Orange Cake                        | 95  |
| Spiced Fruit Cake with Orange Icing         | 93  |
| Sticky Orange Cake with Marmalade Glaze     | 97  |
| Orange & Almond Cake with Orange Frosting   | 79  |
| Orange Biscotti                             | 213 |
| Chocolate & Orange Biscotti                 | 214 |
| Orange & Chocolate Chip Cookies             | 212 |
| Orange Chocolate Fudge Cake                 | 40  |
| Orange & Cranberry Scones                   | 215 |
| Orange & Passion Fruit Cake                 | 52  |
| Orange, Pistachio & White Chocolate Cookies | 212 |
| Oreo Cake                                   | 80  |

## P

|  |     |
|--|-----|
| Palmiers                                   | 331 |
| Pan Dowdy                                  |     |
| Apple Pan Dowdy                            | 287 |
| Panforte                                   | 393 |
| Passion Fruit                              |     |
| Coconut Passion Fruit Cupcakes             | 132 |
| Orange & Passion Fruit Cake                | 52  |
| Passion Fruit Loaf                         | 81  |
| Passion Fruit Loaf                         | 81  |
| Pastries, Pies & Tarts                     |     |
| Apple Crumble                              | 286 |
| Apple Galette                              | 332 |
| Apple Pan Dowdy                            | 287 |
| Apple Pie                                  | 288 |
| Apple Strudel                              | 289 |
| Apple Tart Tatin                           | 338 |
| Apple Turnovers                            | 290 |
| Arlettes                                   | 291 |
| Bakewell Tart                              | 292 |
| Baklava                                    | 293 |
| Blackberry & Apple Pie                     | 288 |
| Blackberry Cobbler                         | 294 |
| Blueberry Hand Pies                        | 295 |
| Blueberry & Lemon Mille-Feuille            | 296 |
| Blueberry & Maple Mini Pies                | 297 |
| Blueberry or Raspberry & Peanut Crunch Pie | 348 |
| Bread & Butter Pudding                     | 298 |
| Cappuccino Mousse Pie                      | 299 |
| Caramel & Chocolate Tart                   | 300 |
| Cherry Pie                                 | 301 |
| Chocolate Peanut Butter Tart               | 302 |
| Chocolate Raspberry Tart                   | 303 |
| Chocolate Tart                             | 305 |
| Cinnamon Swirl Pastry                      | 306 |
| Classic Banoffee Tarts                     | 328 |
| Coconut Cream Pie                          | 309 |
| Croissants                                 | 307 |
| Danish Pastry                              | 311 |
| Deep Dish Apple Pie                        | 310 |
| Fig Frangipane Tart                        | 316 |
| Fig Tart                                   | 313 |
| Filo Pastry                                | 283 |
| Frangipane Tart                            | 315 |
| French Apple Tart                          | 317 |
| Fresh Fig Tart                             | 314 |
| Fruit Cobbler                              | 318 |

|  |     |  |     |
|--|-----|--|-----|
| Fruit Pie Crumble                              | 319 |  | 281 |
| Key Lime Pie                                   | 320 | Filo Pastry                                | 283 |
| Kouign-Amann                                   | 321 | Puff Pastry                                | 284 |
| Layered Pavlova                                | 334 | Shortcrust Pastry                          | 285 |
| Lemon Meringue Pie                             | 322 | Sweet Shortcrust Pastry                    | 285 |
| Lemon Tart                                     | 323 | Pavlova                                    | 333 |
| Meringue Nests with Strawberries & Lime        | 334 | Layered Pavlova                            | 334 |
| Mince Pies                                     | 324 | Peach Galette                              | 332 |
| Mini Apple Pies                                | 325 | Peach Rose Tarts                           | 335 |
| Mini Banoffee Pies                             | 327 | Peach Tart                                 | 336 |
| Mini Berry Tarts                               | 326 | Peanut                                     |     |
| Mini Pistachio Frangipane Tarts                | 329 | Blueberry or Raspberry & Peanut Crunch Pie | 348 |
| Nut Cream Crunchy Gateau                       | 330 | Chocolate Peanut Butter Cookies            | 179 |
| Palmiers                                       | 331 | Chocolate Peanut Butter Tart               | 302 |
| Pavlova  | 333 | Hearty Peanut Butter Cookies               | 198 |
| Peach Galette                                  | 332 | Peanut Butter Blondies                     | 255 |
| Peach Rose Tarts                               | 335 | Peanut Butter Breakfast Bars               | 270 |
| Peach Tart                                     | 336 | Peanut Butter Cake                         | 83  |
| Pear & Apple Strudel                           | 337 | Peanut Butter Cookies                      | 216 |
| Pear Frangipane Tart                           | 316 | Peanut Butter Cupcakes                     | 144 |
| Pear Tart Tatin                                | 338 | Peanut Butter & Jam Cupcakes               | 157 |
| Pecan Pie                                      | 339 | Salted Peanut Biscuits                     | 219 |
| Pistachio Chocolate Twists                     | 340 | Strawberry & Peanut Crunch Pie             | 348 |
| Plum & Almond Tart                             | 341 | Peanut Butter                              |     |
| Portuguese Custard Tart                        | 342 | Chocolate Peanut Butter Cookies            | 179 |
| Puff Pastry                                    | 284 | Chocolate Peanut Butter Tart               | 302 |
| Pumpkin Pie                                    | 343 | Hearty Peanut Butter Cookies               | 198 |
| Quick Chocolate Spread Croissant               | 344 | Peanut Butter Blondies                     | 255 |
| Quick & Easy Croissants                        | 345 | Peanut Butter Breakfast Bars               | 270 |
| Quick Pain Aux Chocolate                       | 344 | Peanut Butter Cake                         | 83  |
| Raspberry Mille-Feuille with Vanilla Glaze     | 352 | Peanut Butter Cookies                      | 216 |
| Rhubarb Crumble                                | 286 | Peanut Butter Cupcakes                     | 144 |
| Rhubarb, Strawberry & Banana Pie               | 347 | Peanut Butter & Jam Cupcakes               | 157 |
| Shortcrust Pastry                              | 285 | Peanut Butter Blondies                     | 255 |
| Strawberry & Basil Mille-Feuille               | 296 | Peanut Butter Breakfast Bars               | 270 |
| Strawberry Empanadas                           | 349 | Peanut Butter Cake                         | 83  |
| Strawberry Mille-Feuille                       | 351 | Peanut Butter Cookies                      | 216 |
| Strawberry & Peanut Crunch Pie                 | 348 | Chocolate Peanut Butter Cookies            | 179 |
| Strawberry Tart                                | 350 | Hearty Peanut Butter Cookies               | 198 |
| Sweet Potato Pie                               | 343 | Peanut Butter Cupcakes                     | 144 |
| Sweet Shortcrust Pastry                        | 285 | Peanut Butter & Jam Cupcakes               | 157 |
| Tiramisu                                       | 353 | Pear & Apple Strudel                       | 337 |
| Treacle Tart                                   | 354 | Pear Frangipane Tart                       | 316 |
| Vegan Pumpkin Pie                              | 343 | Pear Tart Tatin                            | 338 |
| White Chocolate & Raspberry Tart               | 304 | Pecan                                      |     |
| Pastry   |     | Cinnamon, Pecan Sticky Buns                | 378 |
| Croissant Dough (Viennoiserie Laminated Dough) |     | Pecan Bars                                 | 271 |

|   |     |  |     |
|---|-----|--|-----|
| Pecan Maple Muffins                             | 145 | Strawberry & Pistachio Cupcakes          | 153 |
| Pecan Pie                                       | 339 | Pistachio, Apricot & Dark Chocolate Bars | 272 |
| Pecan Bars                                      | 271 | Pistachio Chocolate Twists               | 340 |
| Pecan Maple Muffins                             | 145 | Pistachio & White Chocolate Biscotti     | 214 |
| Pecan Pie                                       | 339 | Pitta                                    | 395 |
| Pepper  |     | Pizza Dough                              | 394 |
| Salt & Pepper Breadsticks                       | 409 | Plaited Loaf                             | 397 |
| Spiced Pepper & Feta Cheese Bread               | 419 | Plum                                     |     |
| Petticoat Tails                                 |     | German Plum Cake                         | 62  |
| Scottish Shortbread (Petticoat Tails)           | 222 | Plum & Almond Tart                       | 341 |
| Pie   |     | Plum & Cinnamon Oat Slices               | 273 |
| Apple Pie                                       | 288 | Plum Summer Cake                         | 18  |
| Blackberry & Apple Pie                          | 288 | Plum & Almond Tart                       | 341 |
| Blueberry Hand Pies                             | 295 | Plum & Cinnamon Oat Slices               | 273 |
| Blueberry & Maple Mini Pies                     | 297 | Plum Summer Cake                         | 18  |
| Blueberry or Raspberry & Peanut Crunch Pie      | 348 | Poppy Seed                               |     |
| Cappuccino Mousse Pie                           | 299 | Lemon Poppy Seed Cake with Coconut Cream | 70  |
| Cherry Pie                                      | 301 | Lemon Poppy Seed Muffins                 | 141 |
| Coconut Cream Pie                               | 309 | Portuguese Custard Tart                  | 342 |
| Deep Dish Apple Pie                             | 310 | Potato                                   |     |
| Fruit Pie Crumble                               | 319 | Potato Bread (Kartoffelbrot)             | 399 |
| Key Lime Pie                                    | 320 | Sweet Potato Muffins                     | 154 |
| Lemon Meringue Pie                              | 322 | Sweet Potato Pie                         | 343 |
| Mince Pie Muffins                               | 143 | Potato Bread (Kartoffelbrot)             | 399 |
| Mince Pies                                      | 324 | Pretzels                                 | 401 |
| Mini Apple Pies                                 | 325 | Salt Pretzels                            | 402 |
| Mini Banoffee Pies                              | 327 | Sesame Pretzels                          | 402 |
| Pecan Pie                                       | 339 | Pudding                                  |     |
| Pumpkin Pie                                     | 343 | Bread & Butter Pudding                   | 298 |
| Rhubarb, Strawberry & Banana Pie                | 347 | Chocolate Fondant Puddings               | 39  |
| Strawberry & Peanut Crunch Pie                  | 348 | Sticky Toffee Pudding                    | 98  |
| Sweet Potato Pie                                | 343 | Puff Pastry                              | 284 |
| Vegan Pumpkin Pie                               | 343 | Pumpkin                                  |     |
| Whoopie Pies                                    | 238 | Pumpkin Cake with Cream Cheese Frosting  | 86  |
| Pineapple Cake                                  | 82  | Pumpkin Cheesecake Squares               | 274 |
| Pineapple Upside Down Cake                      | 85  | Pumpkin Pie                              | 343 |
| Pistachio                                       |     | Vegan Pumpkin Pie                        | 343 |
| Cranberry, Orange & Pistachio Cookies           | 185 | Pumpkin Cake with Cream Cheese Frosting  | 86  |
| Cranberry & Pistachio Loaf                      | 53  | Pumpkin Cheesecake Squares               | 274 |
| Mini Pistachio Frangipane Tarts                 | 329 | Pumpkin Pie                              | 343 |
| Orange, Pistachio & White Chocolate Cookies     | 212 | Vegan Pumpkin Pie                        | 343 |
| Pistachio, Apricot & Dark Chocolate Bars        | 272 |  |     |
| Pistachio Chocolate Twists                      | 340 | <b>Q</b>                                 |     |
| Pistachio & White Chocolate Biscotti            | 214 | Quick Chocolate Spread Croissant         | 344 |
| Rosewater Pistachio Cupcakes                    | 149 | Quick & Easy Croissants                  | 345 |
| Spiced Cookies with White Chocolate & Pistachio | 224 | Quick Pain Aux Chocolate                 | 344 |

## R

|   |     |
|---|-----|
| Rainbow Cake                                | 87  |
| Raisin                                      |     |
| Cinnamon & Raisin Bagels                    | 358 |
| Oatmeal Raisin Cookies                      | 210 |
| Raisin Cake                                 | 46  |
| Raisin Cookies                              | 217 |
| Raisin Cake                                 | 46  |
| Raisin Cookies                              | 217 |
| Raspberry                                   |     |
| Blueberry or Raspberry & Peanut Crunch Pie  | 348 |
| Chocolate Cupcakes with Ganache & Raspberry | 128 |
| Chocolate Raspberry Tart                    | 303 |
| Raspberry Mille-Feuille with Vanilla Glaze  | 352 |
| Raspberry Oat Bars                          | 275 |
| Rhubarb & Raspberry Bars                    | 276 |
| White Chocolate & Raspberry Gateau          | 105 |
| White Chocolate & Raspberry Tart            | 304 |
| Raspberry Mille-Feuille with Vanilla Glaze  | 352 |
| Raspberry Oat Bars                          | 275 |
| Red Velvet Cake with Cream Cheese Frosting  | 88  |
| Red Velvet Cupcakes                         | 146 |
| Rhubarb                                     |     |
| Rhubarb Crumble                             | 286 |
| Rhubarb Crumble Muffins                     | 147 |
| Rhubarb & Custard Cake                      | 89  |
| Rhubarb & Raspberry Bars                    | 276 |
| Rhubarb, Strawberry & Banana Pie            | 347 |
| Rhubarb Crumble                             | 286 |
| Rhubarb Crumble Muffins                     | 147 |
| Rhubarb & Custard Cake                      | 89  |
| Rhubarb & Raspberry Bars                    | 276 |
| Rhubarb, Strawberry & Banana Pie            | 347 |
| Rich Tea Biscuits                           | 218 |
| Rolls                                       |     |
| Cinnamon Rolls with Cream Cheese Frosting   | 377 |
| Hot Dog Rolls                               | 362 |
| Rosemary Dinner Rolls                       | 407 |
| White Bread Rolls                           | 427 |
| Rosemary Dinner Rolls                       | 407 |
| Rosemary & Thyme Breadsticks                | 410 |
| Rosenmunnar                                 |     |
| Swedish Thumb Print Cookies (Rosenmunnar)   | 232 |
| Rosewater Pistachio Cupcakes                | 149 |
| Russian Black Bread                         | 403 |
| Rye Bread                                   | 405 |
| Seeded Rye Bread                            | 406 |

## S

|  |     |
|--|-----|
| Salted Caramel Cake                      | 91  |
| Salted Caramel Cupcakes                  | 151 |
| Chocolate & Salted Caramel Cupcakes      | 125 |
| Salted Caramel Millionaires Shortbread   | 207 |
| Salted Peanut Biscuits                   | 219 |
| Salt & Pepper Breadsticks                | 409 |
| Salt Pretzels                            | 402 |
| Savoury American Biscuits                | 220 |
| Savoury Vegetable Muffins                | 150 |
| Scones                                   | 221 |
| Blueberry Nut Scones                     | 164 |
| Cheese Scones                            | 169 |
| Orange & Cranberry Scones                | 215 |
| Scottish Shortbread (Petticoat Tails)    | 222 |
| Seasoned Bagels                          | 358 |
| Seed                                     |     |
| Caraway Seed Loaf                        | 31  |
| Lemon Poppy Seed Cake with Coconut Cream | 70  |
| Lemon Poppy Seed Muffins                 | 141 |
| Mixed Seed Bars                          | 268 |
| Seeded Loaf                              | 408 |
| Seeded Rye Bread                         | 406 |
| Semolina                                 |     |
| Lebanese Semolina Cake                   | 67  |
| Sesame Breadsticks                       | 410 |
| Sesame Oat Snaps                         | 277 |
| Sesame Pretzels                          | 402 |
| Shortbread                               |     |
| Cardamom Shortbread                      | 222 |
| Chai Shortbread                          | 167 |
| Lemon Shortbread                         | 204 |
| Millionaires Shortbread                  | 207 |
| Salted Caramel Millionaires Shortbread   | 207 |
| Scottish Shortbread (Petticoat Tails)    | 222 |
| Shortbread Fingers                       | 223 |
| Shortbread Fingers                       | 223 |
| Shortcake                                |     |
| Strawberry Shortcake Biscuits            | 231 |
| Shortcrust Pastry                        | 285 |
| Sweet Shortcrust Pastry                  | 285 |
| Sicilian Orange Cake                     | 95  |
| Snaps                                    |     |
| Chocolate Dipped Ginger Snaps            | 176 |
| Sesame Oat Snaps                         | 277 |
| Soda Bread                               | 411 |
| Herbed Soda Bread                        | 411 |

|   |     |   |     |
|---|-----|---|-----|
| Sourdough Loaf                                  | 413 | Mozzarella & Basil Stromboli              | 390 |
| Sourdough Starter                               | 412 | Spicy Stuffed Stromboli                   | 418 |
| Spelt Bread                                     | 415 | Stuffed Stromboli                         | 417 |
| Spiced  |     | Strudel                                   |     |
| Apple Spice Cake with Maple Buttercream         | 16  | Apple Strudel                             | 289 |
| Chai Spice Cake                                 | 33  | Pear & Apple Strudel                      | 337 |
| Chai Spice Doughnuts with Maple Glaze           | 34  | Stuffed Stromboli                         | 417 |
| Ginger Spiced Muffins                           | 138 | Spicy Stuffed Stromboli                   | 418 |
| Spiced Cookies with White Chocolate & Pistachio | 224 | Summer Fruits Crumb Cake                  | 99  |
| Spiced Fruit Cake with Orange Icing             | 93  | Swedish Thumb Print Cookies (Rosenmunnar) | 232 |
| Spiced German Cookies (Lebkuchen)               | 225 | Sweet Potato Muffins                      | 154 |
| Spiced German Cookies with Chocolate            | 226 | Sweet Potato Pie                          | 343 |
| Spiced Pepper & Feta Cheese Bread               | 419 | Sweet Shortcrust Pastry                   | 285 |
| Spiced Cookies with White Chocolate & Pistachio | 224 | Swiss Roll                                | 100 |
| Spiced Fruit Cake with Orange Icing             | 93  | Black Forest Swiss Roll                   | 27  |
| Spiced German Cookies (Lebkuchen)               | 225 |   |     |
| Spiced German Cookies with Chocolate            | 226 | <b>T</b>                                  |     |
| Spiced Pepper & Feta Cheese Bread               | 419 | Tahini                                    |     |
| Spicy Stuffed Stromboli                         | 418 | Chocolate & Tahini Mousse Cake            | 45  |
| Sponge Cake                                     | 96  | Tart                                      |     |
| Sprinkle  |     | Apple Tart Tatin                          | 338 |
| Celebration Sprinkle Cupcakes                   | 123 | Bakewell Tart                             | 292 |
| Stem Ginger Cookies & Dark Chocolate            | 230 | Caramel & Chocolate Tart                  | 300 |
| St Fanourios Cake                               |     | Chocolate Peanut Butter Tart              | 302 |
| Greek Fruit Cake (St Fanourios Cake)            | 64  | Chocolate Raspberry Tart                  | 303 |
| Sticky Orange Cake with Marmalade Glaze         | 97  | Chocolate Tart                            | 305 |
| Sticky Toffee Pudding                           | 98  | Classic Banoffee Tarts                    | 328 |
| Strawberries & Cream Macarons                   | 227 | Fig Frangipane Tart                       | 316 |
| Strawberry                                      |     | Fig Tart                                  | 313 |
| Meringue Nests with Strawberries & Lime         | 334 | Frangipane Tart                           | 315 |
| Rhubarb, Strawberry & Banana Pie                | 347 | French Apple Tart                         | 317 |
| Strawberries & Cream Macarons                   | 227 | Fresh Fig Tart                            | 314 |
| Strawberry & Basil Mille-Feuille                | 296 | Lemon Tart                                | 323 |
| Strawberry Empanadas                            | 349 | Mini Berry Tarts                          | 326 |
| Strawberry Mille-Feuille                        | 351 | Mini Pistachio Frangipane Tarts           | 329 |
| Strawberry & Peanut Crunch Pie                  | 348 | Peach Rose Tarts                          | 335 |
| Strawberry & Pistachio Cupcakes                 | 153 | Peach Tart                                | 336 |
| Strawberry Shortcake Biscuits                   | 231 | Pear Frangipane Tart                      | 316 |
| Strawberry Tart                                 | 350 | Pear Tart Tatin                           | 338 |
| Strawberry & Basil Mille-Feuille                | 296 | Plum & Almond Tart                        | 341 |
| Strawberry Empanadas                            | 349 | Portuguese Custard Tart                   | 342 |
| Strawberry Mille-Feuille                        | 351 | Strawberry Tart                           | 350 |
| Strawberry & Peanut Crunch Pie                  | 348 | Treacle Tart                              | 354 |
| Strawberry & Pistachio Cupcakes                 | 153 | White Chocolate & Raspberry Tart          | 304 |
| Strawberry Shortcake Biscuits                   | 231 | Tart Tatin                                |     |
| Strawberry Tart                                 | 350 | Apple Tart Tatin                          | 338 |
| Stromboli                                       |     | Pear Tart Tatin                           | 338 |

|   |     |  |     |
|---|-----|--|-----|
| Tea                                     |     | Mixed Seed Bars                            | 268 |
| Earl Grey Tea Cookies                   | 192 | Nutty Flapjacks                            | 269 |
| English Tea Cakes                       | 385 | Peanut Butter Blondies                     | 255 |
| English Tea Loaf                        | 58  | Peanut Butter Breakfast Bars               | 270 |
| Rich Tea Biscuits                       | 218 | Pecan Bars                                 | 271 |
| Tear & Share Garlic Bread               | 420 | Pistachio, Apricot & Dark Chocolate Bars   | 272 |
| Thyme                                   |     | Plum & Cinnamon Oat Slices                 | 273 |
| Lemon Thyme & Smoked Chilli Dough Balls | 382 | Pumpkin Cheesecake Squares                 | 274 |
| Rosemary & Thyme Breadsticks            | 410 | Raspberry Oat Bars                         | 275 |
| Tiger Loaf                              | 421 | Rhubarb & Raspberry Bars                   | 276 |
| Tiramisu                                | 353 | Sesame Oat Snaps                           | 277 |
| Toffee                                  |     | Wholemeal Fig Bars                         | 278 |
| Sticky Toffee Pudding                   | 98  | Treacle Tart                               | 354 |
| Toffee Apple Upside Down Cake           | 101 | Triple Chocolate Cookies                   | 233 |
| Toffee Apple Upside Down Cake           | 101 | Turnovers                                  |     |
| Tomato & Basil Muffins                  | 155 | Apple Turnovers                            | 290 |
| Traybakes & Bars                        |     | Twist Bread                                | 422 |
| Adzuki Bean Brownies                    | 241 | Twists                                     |     |
| Apple Crumble Traybake                  | 242 | Chocolate & Orange Twists                  | 368 |
| Apple & Date Cake Bars                  | 243 | Pistachio Chocolate Twists                 | 340 |
| Apple & Figs Traybake                   | 244 | Plaited Loaf                               | 397 |
| Blackberry Traybake                     | 245 | Twist Bread                                | 422 |
| Blondies                                | 246 |  |     |
| Brownies                                | 247 | <b>U</b>                                   |     |
| Butterscotch Blondies                   | 246 | Upside Down Cake                           |     |
| Caramel Bars                            | 248 | Mandarin Upside Down Cake                  | 72  |
| Carrot Cake Traybake                    | 249 | Pineapple Upside Down Cake                 | 85  |
| Cereal Bars                             | 250 | Toffee Apple Upside Down Cake              | 101 |
| Cherry & Chocolate Chewy Cereal Bars    | 251 |  |     |
| Chocolate Chip Breakfast Bars           | 270 | <b>V</b>                                   |     |
| Chocolate Chip Oatmeal Bars             | 252 | Vanilla                                    |     |
| Chocolate Crunch                        | 253 | Chelsea Buns with Vanilla Icing            | 370 |
| Chocolate Squares with Fudge Icing      | 254 | Raspberry Mille-Feuille with Vanilla Glaze | 352 |
| Dairy Free Blondies                     | 255 | Vanilla Biscuits                           | 234 |
| Digestive Biscuit Bars                  | 256 | Vanilla Cake                               | 102 |
| Festive Blondies                        | 246 | Vanilla Cupcakes                           | 156 |
| Flapjacks                               | 257 | Vanilla Cupcakes with Buttercream          | 157 |
| Fruit & Nut Bars                        | 258 | Vanilla Biscuits                           | 234 |
| Fruity Oat Bars                         | 259 | Vanilla Cake                               | 102 |
| Fudgy Chocolate Brownies                | 260 | Vanilla Cupcakes                           | 156 |
| Ginger Blondies                         | 261 | Vanilla Cupcakes with Buttercream          | 157 |
| Granola                                 | 262 | Variation                                  |     |
| Granola Bars                            | 263 | Apple Crumble Muffins                      | 148 |
| Layer Fruit Bars                        | 264 | Apple Galette                              | 332 |
| Lemon Bars                              | 265 | Apple Tart Tatin                           | 338 |
| Lemon Drizzle Cake Bars                 | 266 | Blackberry & Apple Pie                     | 288 |
| Maple & Cranberry Granola               | 267 |  |     |

|  |     |   |     |
|--|-----|---|-----|
| Blueberry Cornbread                              | 379 | Orange Chocolate Fudge Cake                 | 40  |
| Blueberry Fool Cupcakes                          | 139 | Orange & Passion Fruit Cake                 | 52  |
| Blueberry & Lemon Muffins                        | 117 | Orange, Pistachio & White Chocolate Cookies | 212 |
| Blueberry or Raspberry & Peanut Crunch Pie       | 348 | Peanut Butter Blondies                      | 255 |
| Breakfast Cookies with Apple                     | 165 | Peanut Butter & Jam Cupcakes                | 157 |
| Butterscotch Blondies                            | 246 | Pear Frangipane Tart                        | 316 |
| Cardamom Shortbread                              | 222 | Pistachio & White Chocolate Biscotti        | 214 |
| Cheese Breadsticks                               | 410 | Plum Summer Cake                            | 18  |
| Chelsea Buns with Vanilla Icing                  | 370 | Quick Chocolate Spread Croissant            | 344 |
| Chocolate Chip Breakfast Bars                    | 270 | Raisin Cake                                 | 46  |
| Chocolate Chip Muffins                           | 124 | Raspberry Mille-Feuille with Vanilla Glaze  | 352 |
| Chocolate Cupcakes with Cookies & Cream Frosting | 128 | Rhubarb Crumble                             | 286 |
| Chocolate Cupcakes with Ganache & Raspberry      | 128 | Rhubarb & Raspberry Bars                    | 276 |
| Chocolate Cupcakes with Mocha Buttercream        | 128 | Rosemary & Thyme Breadsticks                | 410 |
| Chocolate Macarons                               | 229 | Salted Caramel Millionaires Shortbread      | 207 |
| Chocolate & Orange Biscotti                      | 214 | Salt Pretzels                               | 402 |
| Cinnamon Babka                                   | 372 | Seasoned Bagels                             | 358 |
| Cinnamon, Pecan Sticky Buns                      | 378 | Seeded Rye Bread                            | 406 |
| Cinnamon & Raisin Bagels                         | 358 | Sesame Breadsticks                          | 410 |
| Classic Banoffee Tarts                           | 328 | Sesame Pretzels                             | 402 |
| Crumbly Chocolate Cake                           | 38  | Spiced German Cookies with Chocolate        | 226 |
| Everything Bagel                                 | 358 | Spicy Stuffed Stromboli                     | 418 |
| Festive Blondies                                 | 246 | Strawberry & Basil Mille-Feuille            | 296 |
| Festive Orange & Cranberry Biscotti              | 214 | Sweet Potato Pie                            | 343 |
| Feta & Walnut Fougasse                           | 388 | Sweet Shortcrust Pastry                     | 285 |
| Fig Frangipane Tart                              | 316 | Vegan Pumpkin Pie                           | 343 |
| Flat Bread                                       | 396 | White Chocolate & Raspberry Tart            | 304 |
| Florentines with Cranberries                     | 193 | Vegan                                       |     |
| Fresh Fig Tart                                   | 314 | Adzuki Bean Brownies                        | 241 |
| Fruit Babka                                      | 372 | Almond Cake                                 | 13  |
| Fudgy Chocolate Cake                             | 38  | Apple & Figs Traybake                       | 244 |
| Gingerbread Cake                                 | 63  | Apple Strudel                               | 289 |
| Hazelnut & Chocolate Chip Cookies                | 187 | Bagels                                      | 357 |
| Herbed Soda Bread                                | 411 | Baguette                                    | 363 |
| Home-made Mince Filling                          | 143 | Banana Cupcakes                             | 113 |
| Hot Dog Rolls                                    | 362 | Bounty Cake                                 | 29  |
| Jalapeno & Red Chilli Cornbread                  | 379 | Breakfast Cookies                           | 165 |
| Jam & Cream Sandwich Biscuits                    | 201 | Breakfast Cookies with Apple                | 165 |
| Layered Pavlova                                  | 334 | Caribbean Coconut Bread                     | 365 |
| Lemon Macarons                                   | 229 | Carrot Cake Cookies                         | 166 |
| Lemon Thyme & Smoked Chilli Dough Balls          | 382 | Carrot Cake Muffins                         | 122 |
| Maple Thumbprint Cookies                         | 232 | Chai Spice Doughnuts with Maple Glaze       | 34  |
| Marshmallow Cookies                              | 189 | Cheese Breadsticks                          | 410 |
| Meringue Nests with Strawberries & Lime          | 334 | Cheese Scones                               | 169 |
| Olive Fougasse                                   | 388 | Chocolate & Avocado Cake                    | 36  |
| Olive Oil Brioche                                | 360 | Chocolate Bottom Coconut Macaroons          | 172 |
|  |     | Chocolate & Orange Biscotti                 | 214 |

|  |     |  |     |
|--|-----|--|-----|
| Chocolate Peanut Butter Cookies          | 179 | Seasoned Bagels                                | 358 |
| Chocolate Raspberry Tart                 | 303 | Seeded Loaf                                    | 408 |
| Chocolate & Tahini Mousse Cake           | 45  | Seeded Rye Bread                               | 406 |
| Ciabatta Bread                           | 375 | Sesame Breadsticks                             | 410 |
| Cinnamon & Raisin Bagels                 | 358 | Sourdough Loaf                                 | 413 |
| Coconut Chocolate Cupcakes               | 130 | Sourdough Starter                              | 412 |
| Coconut Cookies                          | 183 | Spelt Bread                                    | 415 |
| Coconut Cupcakes                         | 131 | Sticky Orange Cake with Marmalade Glaze        | 97  |
| Coffee & Walnut Cake                     | 49  | Vanilla Cupcakes with Buttercream              | 157 |
| Dairy Free Blondies                      | 255 | Vegan Pumpkin Pie                              | 343 |
| Dairy Free Chocolate Chip Cookies        | 187 | White Bloomer Loaf                             | 423 |
| Danish Pastry                            | 311 | Wholemeal Bread                                | 429 |
| English Tea Loaf                         | 58  | Vegan Pumpkin Pie                              | 343 |
| Everything Bagel                         | 358 | Victoria Sponge                                | 103 |
| Festive Orange & Cranberry Biscotti      | 214 | Viennese Whirls                                | 235 |
| Filo Pastry                              | 283 | Viennoiserie Laminated Dough                   |     |
| Flat Bread                               | 396 | Croissant Dough (Viennoiserie Laminated Dough) |     |
| Focaccia                                 | 386 |  | 281 |
| Fruit & Nut Bars                         | 258 |  |     |
| Gingerbread Cake                         | 63  | <b>W</b>                                       |     |
| Ginger Cake                              | 63  | Wagon Wheels                                   | 236 |
| Granola                                  | 262 | Walnut   |     |
| Hazelnut & Chocolate Chip Cookies        | 187 | Coffee & Walnut Cake                           | 49  |
| Hearty Peanut Butter Cookies             | 198 | Date & Walnut Cake                             | 56  |
| Home-made Mince Filling                  | 143 | Feta & Walnut Fougasse                         | 388 |
| Lemon Drizzle Cake                       | 68  | Wedding Cookies                                | 237 |
| Lemon, Lime & Coconut Cake               | 69  | White Bloomer Loaf                             | 423 |
| Lemon Poppy Seed Cake with Coconut Cream | 70  | White Bread                                    | 424 |
| Maple & Cranberry Granola                | 267 | White Bread Rolls                              | 427 |
| Marmalade Loaf                           | 75  | White Bread Rolls                              | 427 |
| Mince Pie Muffins                        | 143 | White Chocolate Cheesecake                     | 104 |
| No-Knead Wholemeal Loaf                  | 391 | White Chocolate & Raspberry Gateau             | 105 |
| Oatmeal Cookies                          | 209 | White Chocolate & Raspberry Tart               | 304 |
| Olive & Herb Buckwheat Crackers          | 211 | White Cob Loaf                                 | 425 |
| Olive Oil Bread                          | 392 | White Sandwich Loaf                            | 428 |
| Orange Biscotti                          | 213 | Wholemeal                                      |     |
| Panforte                                 | 393 | No-Knead Wholemeal Loaf                        | 391 |
| Peanut Butter Blondies                   | 255 | Wholemeal Bread                                | 429 |
| Peanut Butter Cake                       | 83  | Wholemeal Fig Bars                             | 278 |
| Peanut Butter & Jam Cupcakes             | 157 | Wholemeal Bread                                | 429 |
| Pecan Bars                               | 271 | Wholemeal Fig Bars                             | 278 |
| Pitta                                    | 395 | Whoopie Pies                                   | 238 |
| Pizza Dough                              | 394 |  |     |
| Pumpkin Cheesecake Squares               | 274 | <b>Y</b>                                       |     |
| Rosemary & Thyme Breadsticks             | 410 | Yogurt Cake                                    | 107 |
| Rye Bread                                | 405 |  |     |
| Salt & Pepper Breadsticks                | 409 |  |     |







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