

FOOD
HEAVEN

PLUS! EXCLUSIVE 24-PAGE CHOCOLATE MAGAZINE

Baking heaven

101

Recipes AND projects

✓ CUPCAKES ✓ BISCUITS
✓ CAKES ✓ DESSERTS
✓ SAVOURY

Fun

EASTER

baking!

WIN!

A Jean-Christophe Novelli masterclass & overnight stay for two worth £2,000!

Master sweet shortcrust pastry with **Julie Jones**

BAKING WITH KIDS

3 EASY WAYS TO DECORATE AN EASTER EGG

Easter cupcake
toppers, page 85

Find out **Juliet Sear's** top cake trend for 2020!

★ ★ ★
CAKE DECORATING SCHOOL

- ✓ Paint spring flowers with a palette knife
- ✓ Pipe a basketweave mini cake

Get set... Bake!

- Hot cross bun loaf
- Chocolate Easter nest cakes
- Puff pastry pesto parcels



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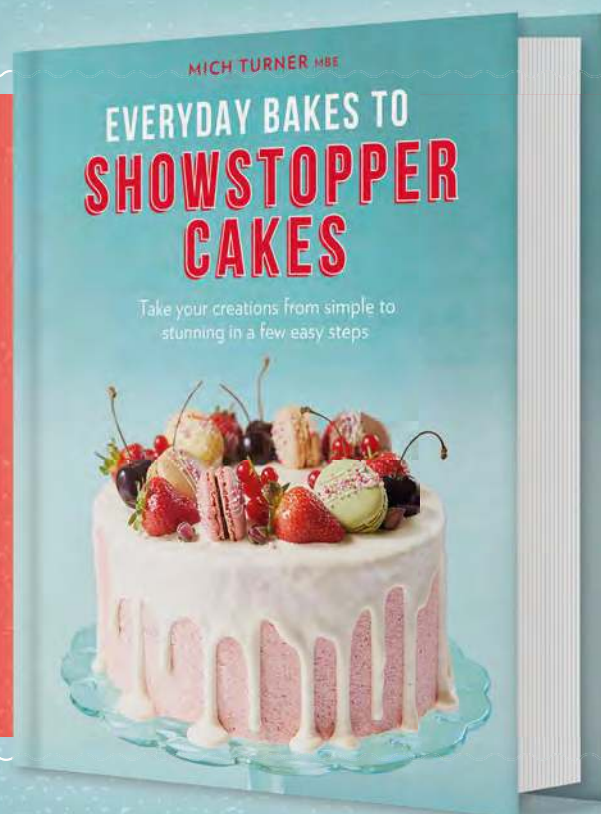
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FOOD
HEAVEN
APR 2020
PRICE £5.99

Master the basics with deliciously simple cakes
and then transform these into spectacular
showstoppers in a few easy steps

Perfect for beginners
and experienced bakers alike,
celebrity chef Mich Turner brings
together a collection of 80 recipes
that covers a whole range of
decorative techniques, tips and
tricks to help you get the
perfect finish.



AVAILABLE FROM ALL GOOD BOOKSHOPS AND ONLINE

“Get all the inspiration you need this Easter with our indulgent treats!”

GET IN TOUCH

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Printed by
William Gibbons & Sons



Cover image © Britt Box from She Who Bakes (www.shewhobakes.co.uk)



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Get ready to make this your best ever Easter! May it be filled with lots of chocolatey treats and indulgent bakes of your dreams, because not only is this issue packed with delicious treats that are perfect for your Easter celebrations, but we're also giving you a bonus 24-page Chocolate mini magazine too! You'll find tempting ways to use up your stash of Easter goodies and get the all the inspiration you need for creating your Easter centrepiece too. If you're baking with kids over the holidays, turn to page 20 for 3 easy ways to decorate an Easter egg, plus find out how to make our cover stars – Britt Box's adorable springtime cupcake toppers on page 85.

Master the art of sweet shortcrust pastry with Julie Jones' stunning creations on page 74, learn how to paint with a palette knife on page 80 and don't miss our catch-up with Juliet Sear! We find out her go-to dessert when she's in a hurry, discuss 2020 cake trends and reveal her top tips for those of you looking to make a career in baking on page 23.

Tell us what you think of the magazine in our big *Baking Heaven* reader survey and be in with a chance of winning a Nordicware® bundle worth over £240 – it's your chance to have your say on the design and content and we'd love to hear from you – find out how to share your opinions over on page 8.

Happy Easter and happy baking!

Jessica **JESSICA CLARK**
EDITOR

SUBSCRIBE NOW!

Turn to page 48 for our very special subscription offer – save 30% on the shop price. Sign up today!

JOIN US NEXT MONTH!

The May issue of *baking heaven* goes on sale 2 April – don't miss it!

baking heaven

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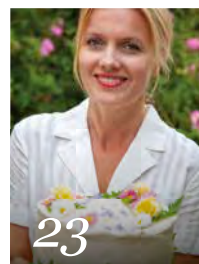
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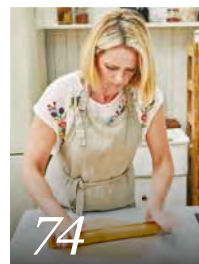
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What's cooking...

ALL THE BAKING NEWS, PRODUCTS
AND EVENTS COMING YOUR WAY

Everyday bakes

Celebrity chef Mich Turner's new book, *Everyday Bakes to Showstopper Cakes*, is a delicious collection of 80 recipes that elevate your bakes from simple to stunningly spectacular in a few easy steps. Starting out with traybakes, biscuits and cupcakes, you'll learn to master the basics before transforming them into lavish cakes and creations that will wow your friends and family. Perfect for beginners and experienced bakers alike, Mich aims to bring each reader on their own personal journey through baking, building confidence, achievement and wellbeing.

Covering a whole range of decorative techniques and full of Mich's trademark tips and tricks to help you get the perfect finish, you'll be turning out beautiful bakes, time after time, in no time. Available from all good bookshops and online now (RRP £20), this is a must-have for any baker!



Get Creative with Food Thoughts Chocolate Melts

You'll be amazed at what you can easily create with Food Thoughts cooking chocolate. Their 100% and 70% Dark Cacao Melts and 35% White Cacao Melts come in a unique disc shape so they melt easily and consistently with no mess. Like all Food Thoughts products they are made using the very best 'Fino de Aroma' quality cocoa beans which deliver an intense, exquisite flavour. They are also 100% ethically sourced from reputable cooperatives.

There's no need for tempering with these little gems, they can easily be used to create lots of visually stunning decorations like these beautiful feathers – perfect for Easter! You'll find lots of inspiration on the Food Thoughts website along with



helpful 'How To' videos including how to make these feathers and much more. Visit www.foodthoughts.co.uk. Food Thoughts Melts are available from Waitrose, Ocado, Amazon and foodthoughts.co.uk.

WIN! an Easter baking bundle worth over £100

We've teamed up with the lovely folks at Baking Mad (www.bakingmad.com) to give you the chance to win an Easter-themed baking bundle worth over £100. The prize includes a fantastic selection of baking goodies including non-stick bakeware, proving gloves, an apron, a microplane, baking books, Easter biscuit cutters, a cake tin, Allinson's bread flour and yeast, Billington's sugars and more!

➤ To be in with a chance of winning the Easter bundle, go to www.foodheavenmag.com/comps and answer the question before Wednesday 15th April. Best of luck!



Brighten up your Saturday with a spot of bread poetry

Hobbs House Bakery have collaborated with Bristol-based artist Luke Jerram and ten poets from around the UK to bring a little joy and surprise to the breakfast table.

Each Saturday, a different poem is printed onto small sheets of edible rice paper and baked onto the underside of each white loaf, celebrating the 'Poet of the Week' and allowing the public to read, share, contemplate and digest this unique artwork.

The project began with an open call where nearly 300 submissions from both amateur and professional poets from across the UK were received, then Bristol's Poet Laureate Vanessa Kinsule helped to select the final ten poems. The loaves are available at Hobbs House Bakery's five shops across Bristol and The Cotswolds, as well as numerous delis and farmshops across the South West. Head to www.hobbshousebakery.com/uk for more information, but be quick – the project ends on the 28th March.



WIN! a personalised cookbook by Tasty!

Tasty, BuzzFeed's culinary brand, has teamed up with Hacche to bring you a cookbook where every recipe is selected by you! Mix and match all your favourite recipes, chapters and ingredients to create your very own personalised cookbook. The unique book offers completely interchangeable chapters, including Quick Eats, 5 Items or Less, Meal Prep, Mug Meals, One Pot Wonders, Recipes for Kids, Dinner Party, Vegetarian, Desserts and many more! A great gift for a loved one or yourself, *My Tasty Cookbook* is available from



mytastycookbook.com, priced £19.99 for paperback and £21.99 for hardback. We're offering you the chance to win a personalised hardback cookbook by Tasty, head over to www.foodheavenmag.com/comps and answer the question before Wednesday 15th April.

WIN! 1 of 5 Two Chicks Egg White Bundles

Two Chicks have just launched an organic version of their best-selling free-range liquid egg white product. Perfect for baking meringues, pancakes, desserts and more! Priced from £4.99, you'll find Two Chicks organic egg white at Abel and Cole, Planet Organic, Wholefoods Market and Amazon.com. We have five bundles comprising six cartons up for grabs, head over to www.foodheavenmag.com/comps and answer the question before Wednesday 15th April. Good luck!



Throw your own Great Walrus Tea Party in June and raise money for the Horniman



Jo Brand – comedian, actor, writer and south London resident – is lending her support to a new baking-themed fundraiser for the Horniman Museum and Gardens. Inspired by the Horniman's iconic taxidermy walrus, The Great Walrus Tea Party invites you to bake and sell cakes to support London's Forest Hill attraction. Jo Brand says: 'Bake your walrus-themed cakes and invite your friends along to have fun and raise some money. Every penny will help the Horniman inspire future generations of London's families and school children with lifelong curiosity.' Fundraising packs will be available from March, with tea parties being planned for June 2020. For more information or to sign up online, visit www.horniman.ac.uk/get-involved/the-great-walrus-tea-party



WIN! a bundle of NORDICWARE® goodies

The Baking Heaven Reader Survey 2020

Have your say in the 2020 Reader Survey – sponsored by NORDICWEAR®



Here at *Baking Heaven* we want to find out what you think of the magazine, what we can do to make it better, what you would

like to see more (or less) of in the magazine and also to have your input on the design and content of it. This is your magazine so we need to know how you want it to look and feel!

EVERYONE

who enters the survey will be entered into our competition to win a NORDICWARE® baking bundle

worth over £140



INCLUDING:

- ✓ Bundt Cake Lifter RRP £24.99
- ✓ Bundt Cleaning Tool RRP £9.99
- ✓ Bundt Measuring Cups RRP £11.99
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- ✓ Gingerbread Bundt Pan RRP £46.99
- ✓ Butterfly Bundt Pan RRP £46.99
- ✓ Emoji Pancake Pan RRP £54.99
- ✓ Bundt Cake Thermometer RRP £11.99

Head over to www.foodheavenmag.com/baking-heaven-reader-survey-2020 to have your say on your magazine now!



EASTER BAKING

From traditional bakes to tempting treats,
get baking and celebrate Easter
with your loved ones...





Recipe by BakingMad.com

Easter bread

SERVES 8

For the bread

575g (1lb 2oz) strong white bread flour (we like Allinson)

7g Easy Bake Yeast sachet (we like Allinson)

80g (3oz) unrefined golden caster sugar (we like Billington's)

100g (3½oz) unsalted butter, softened

4 large free-range eggs

60ml (2fl oz) whole milk, lukewarm

1 tsp salt

grated zest of 1 lemon

1½ tsp vanilla extract (we like Nielsen-Massey)

For the decoration

3 packs of mini chocolate eggs

a handful of coloured sprinkles

100g (3½oz) icing sugar (we like Silver Spoon)

1 In a large mixing bowl, add the flour, yeast, sugar, salt, eggs, vanilla extract and lemon, then gradually incorporate

the lukewarm milk (not too hot) and butter. Mix together until it forms a dough-like consistency.

2 Knead the dough, either in a food mixer using a dough hook on a medium speed for 5 minutes or by hand for 10 minutes. Place the ball of dough back into the mixing bowl, cover with a sheet of oiled clingfilm and leave to prove in a warm place until it has doubled in size. This may take a few hours.

3 Once the dough has fully proved, knock it back by gently punching out the air created in the dough. Split the dough into 8 equal pieces and halve each piece again. With your hand, roll two of the pieces of dough, one by one, into small sausage shapes approximately 20cm (8in) long.

4 Pinch together the ends of the two sausages so that they are attached to each other, then gently twist one piece of dough over the other to create one long twisted piece of dough. Shape the twisted dough into a ring shape and secure the two ends together (similar to the shape of a Christmas wreath).

5 Place all 8 rings of dough onto a baking sheet lined with baking paper and cover with another sheet of oiled clingfilm, or a clean tea towel, then leave to double in size again.

6 Preheat the oven to 180°C/Gas Mark 4.

7 Once the dough rings have doubled in size, brush them with a little extra milk and place in the oven for 20-25 minutes, until golden in colour.

8 Once the bread has baked, leave to cool slightly on a wire cooling rack, then decorate.

9 To make the icing, mix together the icing sugar with a few drops of water until you reach a thick consistency. Using a teaspoon, flick the icing forward and back across your Easter bread to give a drizzled effect.

10 Sprinkle each of your Easter breads with coloured sprinkles and insert 3-4 mini chocolate eggs into each one. You will need to push hard to insert them so that they stay in place.

Scotch egg Creme Eggs

SERVES 10

5 Cadbury's Creme Eggs

**200g (7oz) sprinkles (we used
chocolate strands and
multicoloured sprinkles)**

1 large brownie

1 Take your brownie and skim off the top to remove all of the loose crumbs. This will ensure you have a smoother mixture to shape around your Creme Eggs.

2 Take a Creme Egg and remove the wrapper. Use your hands to shape the brownie around the egg, ensuring an even thickness all the way around, about 1cm (½in).

3 Once you've coated the egg and smoothed it as best as you can, place it on a baking tray lined with baking parchment. Put this in the freezer for 5 minutes so the egg firms up.

4 Remove the Scotch egg from the freezer, then roll in your sprinkles of choice. We used a mixture of chocolate strands and multicoloured sprinkles to add a pop of colour.



Simnel cupcakes

MAKES 12

225g (8oz) self-raising flour

1 tsp cinnamon

1 tsp mixed spice

1 tsp baking powder

115g (4oz) soft brown sugar

115g (4oz) butter, softened

225g (8oz) dried fruit

2 large free-range eggs

2 tbsp milk

225g (8oz) marzipan

To decorate

mini chocolate eggs

a little apricot jam

1 Preheat the oven to 180°C/Gas Mark 4. Line a 12-hole muffin tray with paper cases. Roll out the marzipan to an even thickness of approx 2-3mm (1/8in). Cut out 12 rounds 6cm (2½in) wide – these will be going in the centre of the cakes. Cut out 12 flower shapes for the top of the finished cakes.

2 With the exception of the marzipan, jam and chocolate eggs, place all the other ingredients in a bowl and beat until thoroughly combined and creamy. Spoon into the cases to approx 2cm (1in) deep. Lay a marzipan round on top and flatten down slightly. Continue spooning the mix on top of the marzipan layer until evenly distributed.

3 Bake in the oven for 25-30 minutes until golden and firm to the touch. An



inserted skewer should come out clean (just remember you have marzipan in there too!) Transfer to a cooling rack.

4 When cooled, brush the tops with a

little apricot jam and add the marzipan discs. Add further decorations as required. The cakes will keep for up to 5 days in a tin.



Easter centrepiece cake

SERVES 10

For the cake

300g (10½oz) butter, softened

300g (10½oz) caster sugar

grated zest of 1½ oranges

juice of ½ an orange

6 large free-range eggs

250g (9oz) self-raising flour

For the syrup

100g (3½oz) caster sugar

juice of 1 orange

For the frosting

70g (2¾oz) butter, softened

200g (7oz) cream cheese

400g (14oz) icing sugar, sifted

grated zest of ½ an orange

orange gel paste food colouring

1 Grease and line the bases of three 20cm (8in) sandwich tins, then preheat the oven to 180°C/Gas Mark 4.

2 Cream together the butter and sugar until pale and fluffy. Add the orange zest and mix well to combine evenly. Beat in

the eggs one at a time, adding a little flour at any sign of curdling. Fold through the remaining flour and the orange juice until the mixture is even.

3 Divide equally between the three tins, roughly levelling the tops with the back of a spoon. Bake in the oven for 25-30 minutes until golden brown and springy to the touch.

4 While the cakes are in the oven, prepare the soaking syrup. Combine the caster sugar and orange juice in a small pan. Heat gently until the sugar has dissolved, then remove from the heat.

5 When the cakes come out of the oven, brush the syrup over the tops with a pastry brush. Allow to cool in the tins for a further 10 minutes, before transferring to a wire rack to cool completely.

6 To prepare the cream cheese frosting, beat the softened butter, then add the cream cheese. Beat again until fully combined. Sift in the icing sugar and work together until the frosting is an even consistency. Add the orange zest and stir through.

7 Use a thin layer of frosting to sandwich

each of the three layers together. Split the remaining frosting into three bowls, with a single amount in one, a double in another and a triple amount in the third bowl.

8 Colour the largest portion a vibrant orange, the middle sized portion a shade lighter and the smallest portion a shade lighter again. Fill a piping bag fitted with a round open 1cm (½in) nozzle with the deepest orange frosting.

9 At the outside edge of the top of the cake, start a round bulb followed by a trail into the centre of the cake. Repeat all the way around until a complete outer circle is created. Take a small offset palette knife and press it lightly into the bulb, then move it into the centre of the cake. Repeat with each bulb until the top is completed.

10 Repeat the process – piping and spreading with the lighter shades of cream cheese frosting, moving in towards the centre of the cake with each change of colour. In the very centre of the cake, swirl the frosting with the tip of the palette knife to finish.



Chocolate Easter nest corn flake cake

SERVES 12

200g (7oz) dark chocolate
4 tbsp golden syrup
100g (3½oz) unsalted butter
170g (6oz) corn flakes
300g (10½oz) mixed Easter chocolate eggs

- 1** Gently melt the chocolate, syrup and butter in a heatproof bowl set over a simmering pan of water. Stir until smooth and remove from the heat.
- 2** Stir in the corn flakes and mix until totally coated and no bare corn flakes remain.
- 3** Press into a bundt tin and chill in the fridge until set, about 2 hours.
- 4** Remove from the fridge, flip out of the tin and pour the chocolate eggs into the centre. Serve immediately.



By Belling (www.belling.co.uk)



Hot cross bun & Easter egg bread and butter pudding

SERVES 6-8

3 hot cross buns, sliced into 6 vertical slices
600ml (1pt) whole milk
75g (2¾oz) softened butter
6 free-range eggs
2 tbsp sugar
leftover Easter eggs, broken up icing sugar, for dusting

- 1** Butter the buns and place into a baking dish that will hold about 850ml (1½pts) liquid.
- 2** Beat the eggs and sugar lightly, then add the broken-up chocolate.
- 3** Bring the milk to the boil.
- 4** Whisking the eggs all the time, slowly pour the hot milk over the egg, sugar and chocolate mixture until all the mix has been beaten in and the chocolate has melted. Strain this mixture into a large jug to achieve a smooth custard.
- 5** Pour the custard over the buttered buns, then place the dessert in the fridge for a



A GREAT WAY
TO USE UP
LEFTOVER HOT
CROSS BUNS +
CHOCOLATE!

By Cookery School at
 Little Portland Street London
 (www.cookeryschool.co.uk)

few hours to allow the buns to absorb some of the egg and milk mixture.

- 6** When you're ready to cook the pudding, preheat the oven to 150°C/ Gas Mark 2. Place the baking dish in a

bain marie and bake in the oven for about 45 minutes, or until a knife inserted into the pudding comes out clean. Serve at room temperature, dusted with icing sugar.



Spicy hot cross buns

MAKES ABOUT 16

450g (1lb) plain flour, sifted
15g (½oz) fresh yeast or 7g active dried yeast (or 5g instant yeast)
275ml (½pt) milk-and-water
1 tsp each: cinnamon and nutmeg
1 tsp salt
55g (2oz) caster sugar
70g (3oz) currants
30g (1oz) chopped candied peel
55g (2oz) melted butter or rapeseed oil
1 free-range egg
For the criss-cross

3 tbsp flour and water, as needed, or a small amount of marzipan

For the glaze

2 tbsp sugar and 2 tbsp water, heated in the microwave for 20 seconds until dissolved

- 1** Blend the yeast with a pinch of the sugar and a little of the lukewarm milk-and-water; when it is frothy add the rest of the liquid. (If using instant yeast, omit this stage and mix the yeast directly into the flour, then add the milk and water as below.)
- 2** Add the flour, spices, salt and sugar to a bowl, then add the yeast mixture. Add the butter or oil and beaten eggs. Mix well, then knead the mixture until a smooth, soft dough is obtained.
- 3** Cover the dough with a folded cloth and leave in a warm place for about 40 minutes.
- 4** When the mixture has proved, add the raisins and candied peel.
- 5** Turn out the dough onto a floured

board, roll or pat it out and cut it into about 16 pieces. Shape them into rounds and place, not too close together, on a greased and floured baking tray.

6 Mark firmly with a cross using sharp scissors, or criss-cross the buns with narrow strips of marzipan. Alternatively, make a cross with a flour and water paste by mixing together 3 tbsp flour with sufficient water to make a thick paste. Cut the corner off a small plastic piping bag and fill with mixture, then pipe onto the buns. Leave the buns in a warm place for 15 minutes or so, until well risen.

7 Preheat the oven to 220°C/Gas Mark 7.

8 Bake the buns in the centre of the oven for about 15 minutes. As soon as you take them out of the oven, brush them with the sugar glaze to give the characteristic shiny top to the bun.



Easter biscuits

MAKES 10

For the biscuits

100g (3½oz) butter
100g (3½oz) caster sugar
1 free-range egg yolk

grated zest and juice of ½ a lemon
200g (7oz) Doves Farm Organic Plain White Flour

½ tsp mixed spice
50g (1¾oz) currants

For the topping

1 free-range egg white

2 tbsp caster sugar

- 1** Preheat the oven to 200°C/Gas Mark 6 and line a baking tray with parchment.
- 2** Put the butter and sugar into a mixing bowl and beat together until light and fluffy.
- 3** Add the egg yolk, grated lemon zest and juice and beat well.
- 4** Sieve the flour and mixed spice into the bowl and stir to combine. Stir in the currants.
- 5** Roll out the dough on a floured surface to the thickness of two £1 coins.
- 6** Press a pastry cutter or cup through the dough to make 7.5cm (3in) circles, then gently lift them onto the prepared baking tray.
- 7** Gather together the offcuts and re-roll to make further biscuits.
- 8** Bake in the oven for 10-12 minutes, then remove the baking tray from the oven and brush the biscuits with the egg white. Sprinkle caster sugar over the biscuits, then return them to the oven for a further 2 minutes.

Hot cross buns

MAKES 8-10 BUNS

For the hot cross buns

300g (10½oz) Doves Farm Organic

Strong White Bread Flour

1 tsp Doves Farm Quick Yeast

1 tbsp caster sugar

¾ tsp salt

1 tsp mixed spice

25g (1oz) butter, melted

150g (5½oz) milk

1 free-range egg

50g (1¾oz) currants

50g (1¾oz) mixed peel, chopped

For the glaze

50g (1¾oz) Doves Farm Organic

Plain White Flour

3 tbsp water

3 tbsp apricot jam

For the hot cross buns

1 Put the flour, yeast, sugar, salt and

mixed spice into a bowl and mix together.

2 Melt the butter, then add the milk and egg and beat together. Stir this into the flour and mix into a sticky dough.

3 Knead the dough in the bowl for about 100 presses, if possible without adding flour. The dough will be sticky at first, then smooth and pliable.

4 Cover with oiled clingfilm and leave in a warm place to double in size, about 2 hours. Line a large baking tray with parchment.

5 Add the currants and mixed peel to the dough, then knead until they are well combined. Divide the dough into 8-10 pieces, then roll each into a ball and place on the lined baking tray.

For the glaze

1 Put the plain flour into a bowl and add just enough water to make a very thick paste.

2 Using a paintbrush, dip it into the



By www.dovesfarm.co.uk

paste and paint a cross on each bun, then leave the buns to rise in a warm place for 20 minutes.

3 Re-paint the paste cross and leave the buns to rise for a further 15 minutes.

4 Preheat the oven to 200°C/Gas Mark 6.

5 Bake the buns for 18-20 minutes.

6 Gently heat the apricot jam, mashing any lumps, and brush it over the buns as they come out of the oven.

Burrowing bunny cupcakes

a batch of your favourite muffins, baked in Lakeland Flowerpot Cupcake Cases

To decorate

buttercream

food colouring: green, pink, orange

Oreo biscuits, cream-filling removed, crushed

2 ping-pong ball-sized pieces of Renshaw Flower & Modelling Icing Paste

1 Mix up some buttercream and add green colouring until you get the shade you want. Using a grass icing nozzle, pipe little 'blades' of grass all over the top of your baked cupcakes. Finish with a sprinkling of crushed Oreo biscuits to make the 'soil'.

2 To create each burrowing bunny, you'll need two ping pong ball-sized pieces of Renshaw's Flower & Modelling Icing Paste. One is for the bunny's bottom – just roll this one into a ball. With the other, remove a

blueberry-sized piece for the tail, roll into a ball and attach to the top of the bunny bottom with a little water. Use a cocktail stick to prick the tail all over to give it a fluffy cottontail texture. Split the remainder of the second ball into two to make the feet. Shape each into a pear shape and use the side of a cocktail stick to make indentations for the toes.

3 For the pads of the feet, take a pea-sized amount of pink icing (you can either use pink modelling paste or colour white paste) and roll two small balls for the pads of the feet and six tiny balls for the toes. Flatten them slightly and stick to the feet with water. Position your bunny bottom in the 'soil' of the cupcake, then attach the feet to it with water.

4 Once your bunnies are safely burrowing away, finish with their harvest – a crop of the finest (sugar piping) carrots.

Tip A standard 100g (3½oz) each of butter/sugar/flour plus 2 free-range eggs Victoria sponge mix works well split between six flowerpots. Adjust the amounts, colour and flavours to suit.



By Lakeland (blog.lakeland.co.uk/recipes)



Chocolate Easter nest cakes

MAKES 12

For the cupcakes

- 200g (7oz) plain flour**
- 1½ tsp baking powder**
- ½ tsp salt**
- 300g (10½oz) caster sugar**
- 50g (1¾oz) cocoa powder**
- 80ml (3fl oz) vegetable oil**
- 1 large free-range egg, beaten**
- 2 tsp vanilla extract**

- 200ml (7fl oz) milk**
- 2 tsp coffee granules or powder**
- 180ml (6fl oz) just-boiled water**

For the frosting

- 100g (3½oz) butter, slightly softened**
- 200g (7oz) icing sugar**
- 20g (¾oz) cocoa powder**
- 3 tbsp warm water**

To decorate

- 2 flaked chocolate bars, crumbled**
- sugar-coated mini chocolate eggs**

- 1** Preheat the oven to 180°C/Gas Mark 4. In a large mixing bowl, combine the flour, baking powder, salt, sugar and cocoa powder.
- 2** Beat together the oil, egg, vanilla extract and milk. Dissolve the coffee granules or powder in the boiled water and add to the oil mixture. Pour into the dry ingredients and mix well.

3 Pour the mixture into a large jug, then share evenly between the holes of the Lakeland 12-hole loose-based mini sandwich tin. Bake for 20-22 minutes, or until a fine skewer inserted into the centre of the cakes comes out clean. Cool in the tin for 5 minutes, then turn out carefully. Cool completely on a wire rack.

4 To make the frosting, beat the butter, icing sugar, cocoa powder and warm water together until smooth and creamy. Spoon into a piping bag fitted with a star nozzle. If necessary, trim the tops off the cakes to level them slightly, then pipe the chocolate frosting around the top edges of the cakes to make them look like nests.

5 Sprinkle the frosting with flakes of chocolate, then fill the 'nests' with mini chocolate eggs.



Mini striped Easter cheesecakes

MAKES 6

- 25g (1oz) butter**
- 6 digestive biscuits, finely crushed**
- 1 sachet of powdered gelatine**
- 80ml (3fl oz) just-boiled water**
- 350g (12oz) cream cheese**
- 80g (3oz) caster sugar**
- 1½ tsp vanilla extract**
- 120ml (4fl oz) double cream**
- 2-3 drops of yellow, pink and blue**

food colouring

To decorate

- 100ml (3½fl oz) double cream**
- sugar-coated mini chocolate eggs**

- 1** Melt the butter in a saucepan over a low heat. Remove from the heat and mix in the biscuit crumbs, stirring to coat. Divide between six of the holes in the mini sandwich tin and press down with the back of a spoon to give even layers. Chill in the fridge for 10 minutes.
- 2** Sprinkle the gelatine powder over the just-boiled (not boiling) water in a small jug. Stir well and leave to dissolve into a clear liquid for 5-6 minutes.
- 3** Meanwhile, beat the cream cheese, sugar and vanilla extract together. In a separate bowl, whip the cream until it holds its shape. Fold into the cream cheese mixture. Slowly pour in the gelatine liquid, stirring it thoroughly.
- 4** Divide the mixture into three equal portions in separate bowls. Add 2-3 drops of yellow food colouring to one bowl, pink colouring to the second and blue to the third, taking care not to add too much, and mix until the colour is evenly combined.

5 Share half the yellow mixture between two of the holes containing biscuit bases, half the pink between two more, and half of the blue into the last two. Carefully spread out into even layers, trying not to get the mixture up the sides of the tin.

6 To make your cheesecakes multi-coloured, add a second layer of contrasting colour to each hole. Level the tops of the cheesecakes by drawing a knife across the surface of the mini sandwich tin. Chill for 1-2 hours.

7 Carefully turn out the cheesecakes by pushing the bases upwards from underneath. To decorate, whip the double cream until it holds its shape, then spoon into a piping bag fitted with a star nozzle. Pipe swirls on top of each cheesecake, then fill the centre of each swirl with mini chocolate eggs. Keep chilled until ready to serve.

Tip You could freeze the cheesecakes in the tin – you may find that they are easier to remove (they'll thaw in about 45 minutes). If you want to make 12 mini cheesecakes, simply double the quantity of ingredients.

Easter bunny bread rolls

MAKES 6

For the dough

250g (9oz) strong white bread flour

1 tsp salt

7g (one sachet) fast-action dried yeast

150ml (5fl oz) warm water

To finish

carrot pieces

kale sprigs

black edible food pen

- 1** Preheat the oven to 160°C/Gas Mark 3. Grease a baking sheet or large baking tray and line with baking parchment.
- 2** Sift the flour into a large mixing bowl. Add the salt and yeast and make a well in the centre. Pour in the water and bring together with your hands to make

a soft dough. Remove from the bowl and knead for 10 minutes, until springy and elastic.

3 Working quickly, divide the dough into six equal portions and shape a bunny from each, straight onto the baking sheet. Start with a larger oval of dough for the body, then add a round head, longer ears and front legs. Finish each with two little round feet at the bottom – you should find that the pieces hold together easily as the dough will be slightly sticky.

4 Bake for 10-15 minutes until risen and golden brown, then transfer onto a cooling rack.

5 While waiting for your bunnies to cool, create the carrots. Cut six tapering carrot batons and insert these into your baked bunnies as shown, then top each with a small piece of kale.

6 Once your bunnies are completely



Recipe by Lakeland (blog.lakeland.co.uk/recipes)

cooled, draw faces on using a black edible food pen.

Tip The dough will start to prove as you're assembling your bunnies, so it's best to do this quickly to stop them rising and losing their shape.

'Triple Threat' chocolate brownies

MAKES 9-18

200g (7oz) unsalted butter, cubed

200g (7oz) dark chocolate, chopped

3 large free-range eggs

275g (9¾oz) caster sugar

90g (3oz) plain flour

50g (1¾oz) cocoa powder

250-300g (9-10½oz) ingredients of your choice to add to the mix (white, dark or milk chocolate, chocolate biscuits, your favourite chocolate bar), chopped

- 1** Preheat the oven to 190°C/Gas Mark 5. Line a 23cm (9in) square baking tin with baking parchment.
- 2** Put the butter and chocolate into a heatproof bowl over a pan of barely simmering water and leave until they start to melt. Stir regularly, taking care not to burn the chocolate. Once completely melted, remove from the heat and leave to cool a little.
- 3** In a large bowl, using an electric whisk on high power, beat the eggs

and sugar together until pale and almost doubled in volume. Add the cooled chocolate and butter mix and gently combine, using a figure-of-eight motion to fold the 2 mixtures into one another.

4 Sift the flour and cocoa powder together, then fold into the chocolate and egg mixture. Again, fold gently using a figure-of-eight motion until all is combined. It will appear dusty at first, but be patient and it will come together. Take care not to overdo the mixing: as soon as you cannot see any dusty flour mix, you are there.

5 Now add your extra ingredients and gently fold in, reserving a few to scatter over the top if you like.

6 Transfer the mixture to the lined baking tin, levelling it out and pressing any reserved ingredients into the top of the mixture.

7 Bake for around 35 minutes. The top should be just firm, but the middle should be slightly undercooked and gooey: it will continue to cook in the tin once removed from the oven. Leave the tin on a wire rack to cool before cutting into squares.



This recipe is taken from *Table Manners: The Cookbook* by Jessie and Lennie Ware, published by Ebury Press (£22). Photography by Ola O Smit.



BURSTING
WITH BRIGHT,
ZESTY AND
FRUITY
FLAVOURS!



Recipe by Clarence Court Eggs

Hot cross bun loaf

SERVES 8

500g (1lb 1oz) strong bread flour, plus extra for dusting
½ tsp ground cinnamon
¼ tsp mixed spice
a few gratings of whole nutmeg
¼ tsp fine salt
75g (2¾oz) caster sugar
7g sachet dry yeast
170ml (6fl oz) whole milk, gently warmed to hand heat
2 large Clarence Court Burford

Browns eggs, beaten
80g (3oz) unsalted butter, softened well, plus extra for greasing
80g (3oz) sultanas
60g (2oz) mixed peel
80g (3oz) dried cranberries
finely grated zest of 2 oranges
For the criss-cross
25g (1oz) plain flour
1 tsp sunflower oil
2-3 tbsp cold water
For the glaze
juice of 2 oranges
2 tbsp marmalade

1 Grease a 2lb (900g) loaf tin with softened butter.

2 Sieve the flour, cinnamon, mixed spice, nutmeg and salt into a large mixing bowl. Stir in the sugar and make a well in the centre. Place the yeast in a jug with the warm milk, stirring until dissolved and bubbling. Add the milk, eggs and butter to the well and mix into a soft dough.

3 Lightly dust a clean work surface with a little flour, or tip into the bowl of a free-standing mixer with a dough hook, then knead for 7 minutes until smooth and elastic.

4 Place into a lightly oiled mixing bowl and cover with clingfilm. Place in a warm place to rise for 1-2 hours until doubled in size.

5 When the time is up, lightly flour a clean work surface. Tip the dough onto the surface and lightly knead. A few spoonfuls at a time, sprinkle over the fruit and zest, then knead and fold into the dough. When it's all incorporated, place back in the oiled bowl and cover with clingfilm. Allow to rise for a further hour.

6 Divide the dough into 8 equal-size balls (use a weighing scale to make sure they're all the same size). Shape the balls into fat sausages. Place the sausages side by side in the tin. Place the tin in a large sandwich bag and seal it. Allow to rise in a warm place for 1 more hour. Preheat the oven to 180°C/Gas Mark 4.

7 Meanwhile, mix the plain flour, oil and cold water in a bowl to make a smooth paste. Spoon into a small piping bag and snip off a small hole. Pipe a little cross on top of each of the hot cross buns. Place the tin in the oven and bake for 30-40 minutes until golden and risen.

8 Place the juice and marmalade in a small pan and allow to bubble and thicken on a low heat. When the loaf is ready, carefully and quickly turn it out of the tin and onto a cooling rack. Brush over the glaze and leave to cool. Serve warm with salted butter. This loaf is best eaten on the day it's made, but will come back to a lovely soft loaf if warmed through in the oven the next day. It makes great toast or as the base for a bread and butter pudding.

Chocolate egg cupcakes

MAKES 12

100g (3½oz) unsalted butter, softened

175g (6oz) caster sugar

3 British Blacktail Free Range Eggs

75ml (2¾fl oz) whole milk

150g (5½oz) self-raising flour

½ tsp fine salt

25g (1oz) Cadbury Bournville Cocoa Powder

To decorate

400g (14oz) tub of Cooks'

Ingredients Tanzanian Chocolate Icing

2 x 89g pack of Cadbury Mini Creme Eggs

1 Preheat the oven to 180°C/Gas Mark 4. Line a 12-hole muffin tin with Waitrose Cooks' Homebaking muffin

cases. Using electric beaters, cream together the butter and sugar for 2-3 minutes in a mixing bowl until light and fluffy, then beat in the eggs until combined, followed by the milk. Mix together the dry ingredients and sift into the mixture. Beat in gently until combined.

2 Divide evenly between the muffin cases and bake for 20 minutes. Cool in the tin for 5 minutes, then lift out and leave to cool completely on a wire rack.

3 Give the chocolate icing a stir, then transfer it to a piping bag fitted with a star-shaped nozzle (or you can spoon it on if you don't have a piping bag). Pipe over the top of the cakes. Halve the Mini Creme Eggs by cutting down the join with a sharp knife. Arrange on top of the icing and serve.

Tip An ice cream scoop is useful for dividing the cake batter evenly between the muffin cases.



Recipe by Waitrose & Partners. Thousands of recipes can be found at www.waitrose.com/recipes

Salted caramel hot cross buns

MAKES 10

500g (1lb 1oz) pack of white bread mix

50g (1¾oz) butter

50g (1¾oz) golden caster sugar

100g (3½oz) milk chocolate chips

200ml (7fl oz) Shaken Udder Salted Caramel Milkshake

100ml (3½fl oz) water

100ml (3½fl oz) milk

1 large free-range egg

For the crosses & decoration

3 tbsp plain flour

2 tbsp water

golden syrup, melted, for brushing

1 Tip the bread mix into a bowl and stir in the sugar. Rub in the butter with your fingertips, then add the chocolate chips.

2 In a measuring jug, pour in the milkshake, milk and water, then beat in the egg and transfer onto the dried ingredients. Mix to a very moist dough (the wetter the better).

3 Leave for 5 minutes, then cut into 10 equal pieces and roughly shape into buns with oiled hands (this helps to stop the mixture sticking too much – try not to use extra flour as it will toughen the dough).

4 Space the buns apart on 2 greased baking sheets and cover loosely with clingfilm. Leave the buns in a warm room until they've risen to about half the size again (this will take anything from 45 minutes-1½ hours, depending on how warm and moist the environment is).

5 When the buns are risen, preheat the oven to 220°C/Gas Mark 7 and make the crosses. Mix the flour with the water to make a paste. Pour into a plastic food bag and make a tiny nick in one of the corners. Pipe crosses on each bun.

6 Bake for 12-15 minutes until risen and golden. Brush with golden syrup. The buns will keep fresh for a day, and after that are best toasted.



Recipe by www.shakenudder.com

3 easy ways to decorate an Easter egg!

Why settle for an ordinary chocolate egg this Easter when you could customise your Easter eggs? These three simple techniques by Baking Mad (www.bakingmad.com) are great fun – the perfect creative (and delicious!) activity to keep the kids busy!

1 How to create a multicoloured drizzle effect



1 Select three different coloured Candy Melts and melt them in the microwave in separate bowls. Remove your Easter egg from the wrapping. You may want to place the egg on some greaseproof paper to prevent your kitchen from getting messy!



2 Using a teaspoon, scoop some of the melted chocolate from the bowl and flick your teaspoon forward and back over the Easter egg, with the tip of the teaspoon pointing downwards. You may want to practise on some greaseproof paper before applying to your egg.

3 Repeat the process with the other chocolate colours until you have created a pattern that you are happy with. Leave the egg to dry; you could prop it upright on a ramekin to prevent it from rolling away.

2 How to create a rainbow sprinkles effect



1 Measure out some sprinkle decorations and chocolate in two large bowls. Unwrap the Easter egg from the foil, ready to decorate.

2 Melt the chocolate in short bursts in a heatproof bowl in the microwave, or set over a saucepan of simmering water.



3 Before the chocolate sets, dip the top of the Easter Egg into the bowl, covering between a third to half of the Easter egg in the melted chocolate. This will act as a glue to stick the sprinkles in place.



4 Dip the melted chocolate-coated part of the egg into a bowl of sprinkles. Rotate the egg around the bowl to ensure that there is even coverage of the sprinkles. You can always patch up any gaps by sticking on more sprinkles with your hand.



5 Place the egg in a ramekin or small bowl to keep it upright, then leave it to set.

3 How to personalise an egg with icing writing



1 Unwrap your Easter egg and set aside. In a bowl, pour out some icing sugar.



2 Mix up some icing by adding a few drops of water to the icing sugar and mixing up with a spoon. Only add a tiny amount to start with, then gradually add more if you need to loosen up the mixture. You ideally don't want the icing to be too runny, otherwise it will be tricky to pipe and may run off the egg. You can always add more icing sugar to thicken it up, or more water to make it runnier.



3 If you would like to colour the icing, use a toothpick to add a small amount of food gel to the icing. Stir with a teaspoon to distribute the colour evenly. Add more colour if necessary to make the icing darker. If you are using liquid food colouring it may change the consistency of the icing, making it runnier, so you may need to mix in more icing sugar to thicken the icing again.



4 Once you have coloured the icing, use a teaspoon to scoop it into a piping bag fitted with a small pointed nozzle. Snip off the end of the icing bag to begin piping.



5 Practice piping your name or message onto greaseproof paper to get used to the nozzle and thickness of the icing. It is easier to pipe your egg laying flat rather than upright. To hold it into place, try gently positioning your egg between two objects whilst you pipe. Allow your writing to set by leaving your egg positioned upright in a ramekin or small bowl, before wrapping it up (if you are gifting this) otherwise the writing icing may smudge.

To watch a video of this project, head over to www.bakingmad.com/baking-tips/confectionary/how-to-decorate-an-easter-egg-3-ways



BAKE A CAKE

AND SAVE AN APE!

THIS APRIL, TAKE PART IN... CAKES FOR APES!

Cakes for Apes is a global baking event in support of International Animal Rescue to raise money for Critically Endangered orangutans!

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www.cakes4apes.org



COFFEE AND CAKE WITH...

Juliet Sear

Baking expert, food stylist, star of her own TV show
Beautiful Baking and best-selling author Juliet Sear shares three Easter
recipes and chats to us about new baking trends and more...

"I love seeing
how other people
do things with
baking and cake
decorating!"

Hi Juliet! You've had such a successful career in baking – from running your own cake boutique and baking for celebrities, to writing your own books and presenting your own TV show – where did it all begin?

It all stemmed from my love of savoury food, throwing parties and gatherings and getting friends and family together. I used to manage pubs and bars and work in kitchens. Once I had my first child, I threw a huge party for him and we invited about 150 people and, along with catering for it, I decided to make a cake too. I caught the bug for cake decorating then as I thoroughly enjoyed making it. This was about 22 years ago! I started making cakes for fun. I had three kids under three so was off work for a long while, and I started a small cake making business from home. I'd bake in the night when they were all in bed. It all started from there. In those days there was no YouTube etc, and baking was still seen as really old fashioned, so I taught myself from novelty cake books and practiced until I got better. I also used to go to the Southend Sugarcraft guild at a Salvation Army church and was taught all the old-school cake decorating techniques by some fabulous ladies. I then adapted what I'd learned and started to develop my own style which had a much more modern approach.

We loved watching 'Beautiful Baking', what did you love most about creating the series? (Please tell us you're bringing it back!)

Ooohhh I just LOVED making the show! I love doing TV like *This Morning* so to get the chance to do my own show was really a dream come true! I think what I most loved was going around the country and meeting some amazing food producers and people who work in baking. I love seeing how other people do things with baking and cake decorating; there's so many ways to do things, so it's really fun to learn how other people are doing it, and also find out about brilliant new

Quickfire round ★★★

★ Sweet or savoury?
Savoury

★ Cookery books or cookery shows?
Cookery books

★ Baking or decorating?
Decorating

★ Simple bakes or showstoppers?
Showstoppers!

★ Cake or chocolate?
Chocolate



"Quite often I dream about a cake idea then wake up and give it a go!"



places or products. I also loved having my friends visit in the kitchen and generally have loads of fun AND bake with a brilliant crew and team. I really would love to bring out another series... it went down really well and it was

fantastic to see so many people baking recipes from the show and sharing them on social media... so fingers crossed they let me do another one!

You come up with such creative ideas, where do you get your inspiration from?

All over the place really! I get loads of inspo from nature, flowers, foliage, animals – all sorts really! I love to play around with presentation, especially on savoury food too, not just cakes. Quite often I dream about a cake idea then wake up and thankfully remember it and give it a go. Also I get inspo from art and interiors too, like gorgeous wallpapers, fabric textures and prints.

Are there any exciting new baking ingredients you've recently added to your baking cupboard?

I've got some gorgeous new extra dark

maple syrup from Billington's – it's so divine. It's got a lovely deep intense flavour and is excellent for baking!

Do you have a favourite cake decorating technique and why?

That's a hard question... it depends on my mood really! I do love hand-painting and hand-piping as it's lovely to spend time on a cake and really be creative. However, if I'm pushed for time, then it's not as enjoyable as rushing those things always leads to disappointment so I'd say if I have plenty of time, hand-painting and piping work. For a quick idea I just love doing a pouring ganache and adding on some edible flowers or berries.

What's your go-to dessert when you're short on time?

Meringue with cream and fruit.

What do you predict is going to be the next big trend in the cake world?

I think Terrazzo will be a big cake decorating effect this year.

What advice would you give to budding bakers who are dreaming of a job in the industry?

Find your own style. It's a hugely crowded market and now with social media there's tons of good businesses, so you need to find something that makes you stand out... and be prepared for LONG hours!

This one might be a tricky one... what's your proudest achievement to date?

Definitely the TV show I would say!

What's next for you?

Hopefully another show, lots more work with *This Morning* (I love doing the show, it's such fun!) and I'm working with Plant-based News too as my three kids are vegan, so I've been doing lots more plant-based baking lately!

To see more of
Juliet's creations...
follow her on Instagram
[@julietsear](https://www.instagram.com/julietsear)



Easter tiffin

CUTS INTO 10-12 PIECES

200g (7oz) unsalted butter
60g (2oz) caster sugar
60g (2oz) golden syrup
300g (10½oz) crushed biscuits
300g (10½oz) dark chocolate
50g (1¾oz) mini marshmallows
a selection of mixed chocolate
Easter treats (I used 1 x 80g pack Cadbury Mini Eggs, 1 x 80g pack of M&M's Mini Eggs and 5 x Malteser Bunnies)
30g (1oz) dark chocolate, melted, to decorate

- 1** Line a 23cm (9in) round tin.
- 2** In a pan, melt the butter, sugar, syrup and chocolate until combined.
- 3** Mix the crushed biscuits, marshmallows and chocolate eggs etc in a bowl (leave a few eggs for decoration).
- 4** Add the melted mixture to the dry ingredients and gently mix until everything is evenly coated.
- 5** Gently press the mixture into the prepared tin, then decorate with the eggs that you have put aside. Drizzle with the melted dark chocolate, then chill for 2-3 hours until firm.

Easter speckled egg cake

SERVES 8-10 SMALL PORTIONS

For the sponge cakes

200g (7oz) soft salted butter,
at room temperature
2 tsp vanilla bean paste
200g (7oz) golden caster sugar
4 medium free-range eggs
200g (7oz) self-raising flour with
1 tsp baking powder whisked
into it

For the buttercream frosting

350g (12oz) soft unsalted butter
2 tsp vanilla bean paste
700g (1lb 6oz) superfine icing sugar
food colouring of your choice (a mix
of blue and green looks lovely to
give a duck egg blue effect, but
any pastel spring colours will
work. I use strong paste colours
from Sugarflair or Wilton)

For the speckling

1 tsp cocoa powder
2 tsp vanilla extract

To decorate (optional)

mini eggs

Shredded Wheat Easter nests
or nests of your choice

Equipment

medium crank handle palette knife,
for frosting
side scraper (optional, but helps for
a neat and flat finish)
cake leveller or large bread knife
15cm (6in) round drum or cake
stand/plate to support the cake
stiff pastry brush or clean paint
brush, for speckling

1 Preheat the oven to 180°C/Gas
Mark 4.

2 Grease the base and side line 2 x
15cm (6in) round cake tins.

FOR THE SPONGE

1 In a stand mixer bowl with a paddle
beater attachment, or large bowl using
a hand whisk, beat the butter, vanilla
and sugar on fast speed until really
light, pale and creamy. Stop the mixer
and scrape the bowl down as
needed throughout.



2 Add the eggs, one at a time and
beat until combined on a slow speed.
Lastly, add the flour and baking
powder in increments of 3, beating
very slowly until only just mixed. Do
not over-beat.

3 Divide the batter mix into the two
tins equally and bake for around
20-25 minutes until the sponges are
springy, light golden and cooked in the
centre completely.

4 Leave to cool in the tin for
5 minutes, then turn out onto a cooling
rack, remove the paper and allow to
cool. While the cakes are cooling make
the frosting.

FOR THE FROSTING

1 Put the butter and vanilla in a stand
mixer bowl with the paddle beater,
or use a bowl with a hand whisk, and
beat on high until very creamy and
smooth, for 1 minute or so.

2 Gradually add the icing sugar, about
a quarter at a time, beating each
addition on slow first, so the icing
sugar doesn't puff up everywhere.

3 Once combined, turn to high speed
for a minute or so each time. A good
tip to ensure your buttercream is
creamy and fluffy – add 1 tbsp of
recently boiled water into the bowl
with each addition of the sugar, mix

it on slow then turn up to high.

4 Add a little food colouring until you
get a lovely pastel shade. Set aside,
covering with clingfilm or a damp clean
cloth to prevent it crusting over.

TO ASSEMBLE AND DECORATE

1 Level off any uneven humps from
the top of each cake with a cake
leveller or bread knife. Slice each
cake in half through the middle to
create two layers from each sponge.
You'll have a total of 4 layers now to
sandwich and crumb coat.

TOP TIP

If you want to be sure to
get the cakes very neat and
put the back together in the
correct way where they have been
sliced, make a little knife mark in the
side of each sponge before you cut
through it. This will then give you a
guide line so you can get the sponges
put back together in the same place to
avoid any wonkiness.

2 Place the first layer onto a cake
stand, board or plate and spread over a
layer of frosting. Add the second piece
of the same sponge onto the frosting
layer, line it up neatly and add a further
layer of frosting.

3 Add the top of the second sponge



cake onto the frosting, reserving the last layer for the upper surface, so that you have the nice flat part of the cake that was in the base of the tin facing upwards. Doing this makes it neater and easier to frost as you'll avoid getting too many crumbs in the frosting and it's smoother and neater this way.

4 Place the last layer on top, lining up where you have made your guide mark and make sure it's all flat and in line. Press down on the top sponge gently with your palm to secure the sponges and frosting together.

5 Using a palette knife, generously spread more of the frosting all around the sides of the cake first (this allows you to be able to hold the top of the cake still while you work

around the edges). Use a gentle pressure against the side of the cake with the palette knife and use a back and forth spreading motion to spread the coating over the sides.

6 Once the side is covered, spread a nice even layer over the top of the cake.

7 Once the whole cake is covered, clean the palette knife and go around the cake again to smooth off the excess covering, spreading it until you are happy that it's nice and neat. This is a crumb-coat, which is a good base to work on to give a neat second coat finish as it locks in any crumbs and holds the sponge together firmly once chilled. Pop this into the fridge to chill and firm up for 1 hour.

8 For your final second coat layer of

frosting, repeat the crumb-coating process as above, but using a slightly thicker coating. Paddle around the side and over the top until you are happy with the covering. If you have a side scraper, use this to neaten around the side and top of the cake. Place in the fridge to chill for a further 30 minutes.

9 Mix the cocoa and vanilla extract together to make a thick liquid and, using a clean paintbrush or pastry brush, bend back the bristles and 'flick' the chocolatey liquid up against the sides and over the top of the cake until you have a lovely speckled pattern. The cake looks lovely just in its speckled covering, but for a fun Easter twist you can add piles of mini Easter eggs or even use a cereal nest and load up with eggs.

Juliet says ★★★

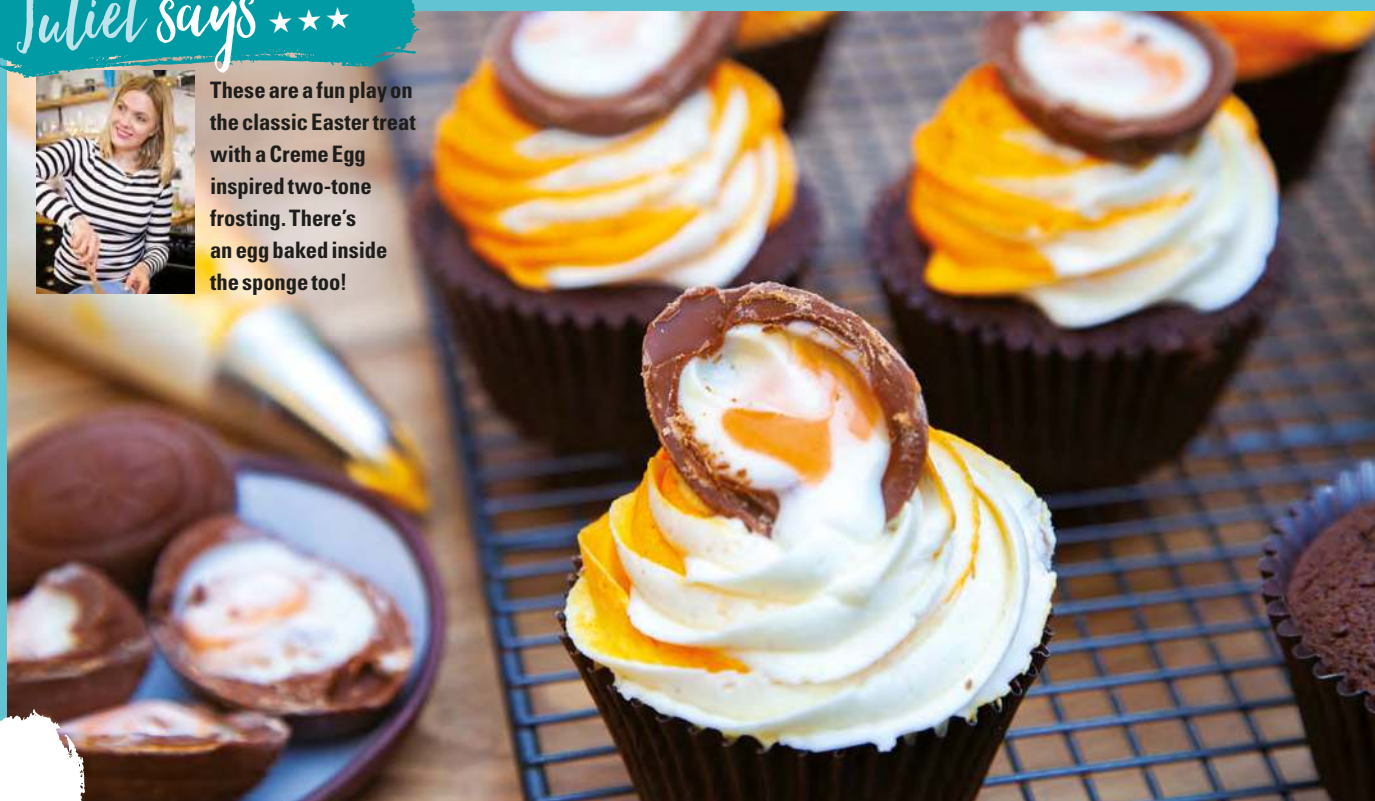


These little pastel buttercream cakes look beautiful in any shade. Add the nest on top if you wish, or for quickness, you can also simply crumble chocolate flakes or Shredded Wheat on the top and add mini eggs. They look lovely plain too.

Tuliet says ★★★



These are a fun play on the classic Easter treat with a Creme Egg inspired two-tone frosting. There's an egg baked inside the sponge too!



Creme Egg cupcakes

MAKES 12

For the cupcakes

- 150g (5½oz) unsalted butter, softened**
- 125g (4½oz) self-raising flour**
- 25g (1oz) cocoa powder**
- ½ tsp baking powder**
- 150g (5½oz) golden caster sugar**
- 3 medium free-range eggs**
- 1 tsp vanilla extract or paste**
- 12 mini Creme Eggs (freeze them before adding to the batter)**

For the topping

- 200g (7oz) unsalted butter, softened**
- 400g (14oz) icing sugar**
- yellow food colouring (I used Sugarflair Egg Yellow)**
- 1 tsp of vanilla extract or paste**
- 6 Creme Eggs, halved**

Equipment

- 12-hole cupcake tray with cases**
- 3 x large piping bags and large open star nozzle for creating the two-tone topping**

- 1** Preheat the oven to 190°C/Gas Mark 5.
- 2** To make the sponge batter, cream the butter and sugar together in a stand mixer (or use a bowl and wooden spoon) until light and fluffy.
- 3** Add the eggs one at a time, mixing on slow until incorporated into the butter and sugar.
- 4** In a separate bowl, whisk the flour with the cocoa and baking powder to evenly distribute the powders into the flour.
- 5** Add half of the flour, then mix on a low speed until just combined. Add the rest of the flour and give a final mix until all the flour is combined. It is very important not to overmix, or your sponges may be tough and chewy!
- 6** Spoon the mixture into the individual cupcake cases and pop a frozen mini Crème Egg into each case, pressing gently to nestle into the batter.
- 7** Bake for 12-15 minutes until cooked through. To check they are cooked, press gently with your finger and they should spring back. Leave the cakes in the tin to cool.
- 8** For the frosting, place the icing sugar and butter in a stand mixer bowl or bowl and beat together with an electric whisk or wooden spoon, until well mixed on

slow. Once the icing sugar has incorporated, whip on high until pale, light and fluffy.

TOP TIP

I like to add a tablespoon or so of recently boiled water on slow, then whack up to high to make it softer and loosen the buttercream mix to aid easier piping.

- 9** To get the two-tone effect for the Creme Egg whipped frosting, divide the icing between two bowls and, in one bowl, add a tiny drop of yellow food colouring. Mix well and keep adding more until you have the desired colour.
- 10** Now fill two piping bags with each colour, the yellow and the cream. Snip about 1cm (½in) off the end of each, then place both of these piping bags into the third piping bag that is fitted with a large open star nozzle.
- 11** Pipe in one motion, with the bag held upright and nozzle against the cake, around the outer edge of the cupcake and winding inwards and upwards to create a whippy topping.
- 12** Once finished, top each cupcake with half a Creme Egg, and serve. 🍪

CAKE HEAVEN

Get creative with
special occasion cakes!

WE LOVE... MATCHA CAKE pg30 // BATTENBURG CAKE pg31 // CARAMEL APPLE CAKE pg34

Easter mocha fudge cake

SERVES 14

For the cake

- 1 carton of Arctic Iced Coffee Latte
- 1 tbsp instant coffee granules
- 200g (7oz) dark chocolate, roughly chopped
- 200g (7oz) salted butter, chopped
- 170g (6oz) self-raising flour
- 400g (14oz) light muscovado sugar
- 3 free-range eggs

For the fudge icing

- 50ml (2fl oz) double cream
- 200g (7oz) dark chocolate, chopped
- 500g (1lb 1oz) icing sugar

a selection of Florentines, biscuits and spring-themed decorations

- 1 Preheat the oven to 160°C/Gas Mark 2½. Grease and line two 20cm (8in) Victoria sponge tins.
- 2 Heat 200ml (7fl oz) of the Arctic Iced Coffee in a pan until just steaming and stir in the coffee granules. Retain the rest of the Arctic Iced Coffee for the icing.
- 3 Turn off the heat and add the chocolate and butter to the pan. Stir until the butter and chocolate are melted; if they don't quite melt from the heat of the coffee, put the pan back on the hob and warm gently.
- 4 In a separate bowl, mix together the flour and sugar, making sure there are no lumps.

In another bowl, beat the eggs.

- 5 Pour the chocolate and the eggs into

the dry ingredients and stir with a spatula until everything is combined.

- 6 Divide the batter between the two tins and bake for 35-40 minutes until the cakes are risen and cooked through.

- 7 Allow the cakes to cool a little in the tins, then turn out onto a wire rack to cool.

- 8 To make the fudge icing, heat the remaining Arctic Iced Coffee with the cream until just steaming.

- 9 Put the chopped chocolate into a bowl and pour the steaming cream mixture over. Stir until the chocolate is melted and the mixture is smooth. Add the icing sugar to the bowl and whisk until thickened.

- 10 Upturn one cake onto a serving plate and spread with some icing. Place the other cake on top and spread with the remaining icing, spreading evenly down the sides. If the icing is difficult to spread, warm a palette knife in hot water and use that to spread gently.

- 11 Decorate the top of the cake with a selection of Florentines, biscuits and spring-themed decorations.





Granola topped loaf cake

SERVES 8

For the topping

40g (1½oz) porridge oats

30g (1¼oz) sunflower seeds

20g (¾oz) sesame seeds

20g (¾oz) walnuts, chopped

20g (¾oz) butter

1 tbsp runny honey

20g (¾oz) muscovado sugar

50g (1½oz) dried cranberries

For the sponge

200g (7oz) butter, softened

200g (7oz) caster sugar

3 large free-range eggs

100g (3½oz) self-raising

flour, sifted

90g (3¼oz) ground almonds

½ tsp baking powder

1 Preheat the oven to 170°C/Gas Mark 3, then grease and line the base and sides of a 900g (2lb) loaf tin.

2 For the granola topping, mix the oats, seeds and walnuts together in a bowl,

then spread on a baking tray and toast in the oven for 5 minutes.

3 Melt the butter, honey and sugar in a pan, add the toasted oat mixture and cranberries, then stir to combine. Press the mixture into the base of the loaf tin.

4 For the sponge, use a food mixer to cream the butter and sugar together in a bowl until light and fluffy. Add the eggs, flour, almonds and baking powder, then beat until smooth. Spread the mixture over the granola topping in the loaf tin, then bake in the oven for 45-50 minutes until the sponge has risen and a skewer inserted in the centre comes out clean.

5 Leave to stand for 10 minutes, then remove from the tin, peel away the baking paper and allow to cool completely on a wire rack. Serve in generous slices.

Matcha camouflage cake

SERVES 8-10

For the sponge

2 tbsp matcha powder

2 tbsp cocoa powder

200g (7oz) self-raising flour

2 pinches of salt

170g (6oz) butter, at room temperature

170g (6oz) caster sugar

3 large free-range eggs, beaten

½ tsp vanilla extract

4 tbsp milk

For the frosting

150g (5½oz) dark chocolate, broken into pieces

150ml (5fl oz) double cream

a little matcha powder,

for sprinkling

1 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 20cm (8in) springform cake tin.

2 Sift the matcha powder and cocoa powder into two separate bowls. Sift 100g (3½oz) flour into each bowl, add a pinch of salt to each one and stir to mix.

3 Beat the butter and caster sugar

together in a large mixing bowl until light and fluffy, using a handheld electric mixer or a wooden spoon. Add the eggs a little at a time, beating well between each addition. Stir in the vanilla and milk.

4 Transfer half the mixture to a separate bowl and fold in the matcha flour using a large metal spoon. Tip the cocoa flour into the remaining plain mixture and fold in lightly. Spoon both mixtures alternately into the prepared tin, then use a fork or spoon to swirl them together a little.

5 Bake for 45-50 minutes until risen and firm. Test with a fine skewer inserted into the centre – it should come out clean. Bake for a little longer if necessary. Cool in the tin.

6 For the frosting, put the chocolate pieces into a bowl. Heat the cream until almost boiling, pour it over the chocolate and leave for 3-4 minutes. Stir well and leave to cool, then chill until thickened.

7 Remove the cake from the tin and slice in half horizontally. Use half the frosting to fill the cake, then sandwich the two halves together. Spread the rest on top of the cake and sprinkle with a little matcha powder.



Recipe by By Lakeland (blog.lakeland.co.uk/recipes)

Battenburg cake (gluten-free)

MAKES A 20CM (8IN) ROUND CAKE

225g (8oz) Oast to Host Cake Flour

225g (8oz) softened butter

225g (8oz) caster sugar

1½ tsp gluten-free baking powder

1 tsp vanilla paste

5 free-range eggs

red food colouring

6 tbsp apricot jam

340g (12oz) golden marzipan

a little icing sugar, for rolling

1 Preheat the oven to 180°C/Gas Mark 4. Grease or line a pair of 20cm (8in) sandwich cake tins.

2 Place the flour, softened butter, caster sugar, baking powder, vanilla paste and eggs into a bowl or electric mixer. Beat thoroughly until smooth and light, then tip half the mixture into one tin and spread it out (you want the cakes to be as flat as possible).

3 Put a few drops of food colouring into the remaining half of the mixture and mix until well distributed, creating a pink sponge mixture. Tip this mixture into the second tin, then spread to make it even before placing in the centre of the

oven for approx. 30 minutes. Once cooked, remove from the oven and turn out of the tins onto cooling racks.

4 Warm up the apricot jam with 4 tbsp water to loosen it a little

5 Once the cake is cool, level off the tops, if necessary, to make them as flat as possible.

6 Use cutters on both cakes (we used two, approx 8cm (9in) and 15cm (6in) cutters), removing alternate circles, then spread plenty of jam round the outside of the removed circles, and inside where appropriate, slotting them back into the alternate cake to create two layers of alternate coloured sponges. (The jam ensures the sections stick together so make sure you use enough!)

7 Smear jam over the top of one layer, before placing the second layer on top. Use a knife or pastry brush to spread jam over the whole cake.

8 Shape the marzipan into a circle, then roll out on a surface lightly dusted with icing sugar into a larger circle, just big enough to cover the cake. Lay the marzipan over the cake, easing it with the palm of your hand to create a smooth finish. Alternatively, cut approx. 200g (7oz) marzipan to roll out a long



Recipe by Oast to Host (www.oasttohost.com)

rectangular strip, long enough to wrap round the cake and just a little wider than the cake height, joining two straight ends. Roll the remainder into a disc to place on top, then pinch the joins together.

9 You could colour some of the trimmings and decorate as you wish.

Chocolate chequerboard cake (gluten-free)

MAKES AN 18CM (7IN) CAKE

175g (6oz) Oast to Host Cake Flour

1 tsp gluten-free baking powder

175g (6oz) caster sugar

50g (1¾oz) butter

3 free-range eggs

1 tbsp cocoa

For the icing

400g (14oz) icing sugar

100g (3½oz) plain chocolate

175g (6oz) butter, softened

4 tbsp milk

1 Preheat the oven to 180°C/Gas Mark 4.

4. Grease and line two x 18cm (7in)

sandwich cake tins. Put the flour, baking powder, sugar, butter and eggs in a large bowl and beat until light and fluffy. Place half the mixture in one of the tins.

2 Add the cocoa to the remaining mixture with 1 tsp water, then place in the second tin.

3 Place in the oven for 30-35 minutes until golden brown and firm to touch. Turn the cakes out onto cooling racks to cool completely.

4 Once cool, you may need to trim the tops to flatten slightly. Cut a 10cm (4in) circle from the centre of each cake, then swap the cake centres.

5 To make the icing, place all the icing ingredients into a bowl set over a saucepan of hot water, stirring until smooth and glossy, approx. 5 minutes.

6 Cool the icing for about 5 minutes



Recipe by Oast to Host (www.oasttohost.com)

then, while still warm, pour one-third over the base layer. With a palette knife, 'paddle' icing across the cake, allowing it to penetrate the inner circle. Place the second layer on top, then pour on the remaining icing, again allowing it to penetrate the cut circle, then ice the top and sides.



Bing cherry and almond cake

SERVES 12

150g (5½oz) dried cherries, preferably Bing
40g (1½oz) ground almonds
270g (9½oz) plain flour
2 tsp baking powder
115g (4oz) unsalted butter, at room temperature, plus extra for greasing
210g (7oz) caster sugar
3 medium free-range eggs
½ tsp almond extract

190ml (6½fl oz) whole milk
120g (4oz) chilled marzipan, coarsely grated
30g (1oz) flaked almonds

- 1** Preheat the oven to 190°C/Gas Mark 5. Grease the sides of a deep 20cm (8in) round cake tin and line the bottom with baking parchment.
- 2** Put the cherries in a heatproof bowl, cover with boiling water, then set aside and leave to soak.
- 3** Spread the ground almonds out on a baking tray and toast them in the oven for 3-4 minutes, or until just starting to

colour. Be careful! They burn in a flash. Remove from the oven and set aside to cool.

4 Sift the flour and baking powder together, then add the toasted ground almonds.

5 In a large mixing bowl or stand mixer, cream the butter and sugar together until pale and fluffy, scraping down the sides of the bowl frequently.

6 Beat in the eggs, one at a time, followed by the almond extract.

7 Beat in half the flour and almond mixture, followed by half the milk. Add the remaining flour mixture, then the remaining milk. Beat only until everything is incorporated and there are no streaks of flour remaining.

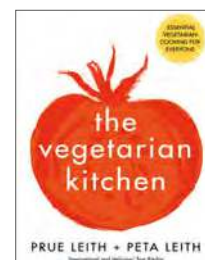
8 Drain the water off the cherries, then squeeze and pat them dry. Cut the cherries up until they are the size of currants.

9 Add the chopped cherries to the cake batter along with the grated marzipan and stir to distribute evenly. Transfer the mixture to the lined cake tin, then sprinkle the flaked almonds over the top of it.

10 Bake in the middle of the oven for 60-70 minutes. Check it after 40 minutes and, if the top is browning too quickly, cover the cake loosely with foil for the remaining cooking time. When it is ready, it should be well risen and golden, and a skewer inserted into the middle should come out clean. If it doesn't, give it another 5 minutes in the oven.

11 Remove from the oven and allow the cake to cool in the tin for 20 minutes, then turn it out onto a wire rack to cool completely.

Tip This cake will keep well in an airtight container for up to 1 week. It also freezes perfectly.



Recipe taken from
The Vegetarian Kitchen by Prue Leith and Peta Leith, published by Bluebird (£25).

Apple & sultana cider cake

SERVES 12

**100g (3½oz) essential Waitrose
Sultanas**

**100ml (3½fl oz) medium sweet
cider, such as Waitrose Low
Alcohol Cider**

**225g (8oz) essential Waitrose Plain
Flour**

1 tsp baking powder

1 tsp ground cinnamon

225g (8oz) golden caster sugar

**225g (8oz) essential Waitrose
Unsalted Dairy Butter, softened**

**2 essential Waitrose Free-Range
Eggs**

**6 essential Waitrose British
Seasonal Apple Selection,
5 peeled and cored, 1 kept whole
(about 750g (1lb 7oz))**

**1 tbsp essential Waitrose Pure
Clear Honey**

1 Put the sultanas in a bowl with 3 tbsp of the cider and set aside. Preheat the oven to 180°C/Gas Mark 4. Grease and line a 23cm (9in) round loose-bottomed cake tin. Tie a thick band of brown paper around the outside of the tin and secure it with string (to stop the cake edge burning).

2 Sift together the flour, baking powder and cinnamon. Place the sugar and butter in a separate large mixing bowl, then beat with a handheld electric mixer for 1 minute until pale and creamy. Add the eggs one at a time and beat in for 1 minute along with the remaining cider.

3 Quarter, core and slice the whole apple and cut the 5 others into 1cm (½in) pieces. Fold the apple pieces, sultanas and juices into the egg mixture, then the flour mixture. Stir well, then spoon into the tin. Arrange the apple slices on top of the cake mixture and bake for 1 hour, covering with foil once it is browned on top. Bake until a skewer comes out clean when inserted into the cake centre.

4 Remove from the tin, brush with the honey and leave to cool. Serve just warm with clotted cream for pudding, or leave to cool completely for afternoon tea.



Recipe by Waitrose & Partners. Thousands more recipes can be found at www.waitrose.com/recipes



Caramel apple cake

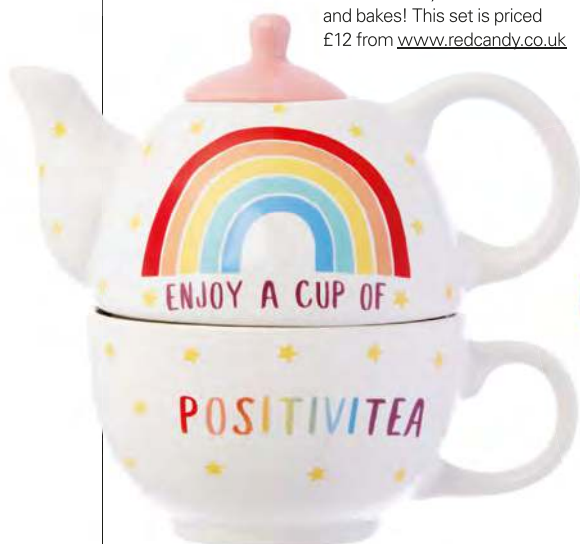
SERVES 10

125g (4½oz) unsalted butter, softened, plus extra for buttering
397g (14oz) tin of Carnation Caramel
2 medium free-range eggs
225g (8oz) self-raising flour, sifted
2 tsp baking powder
2 tsp ground cinnamon
300g (10½oz) Bramley apples, peeled, cored and diced
2 tbsp essential Waitrose Semi-skimmed Milk
1 tbsp demerara sugar

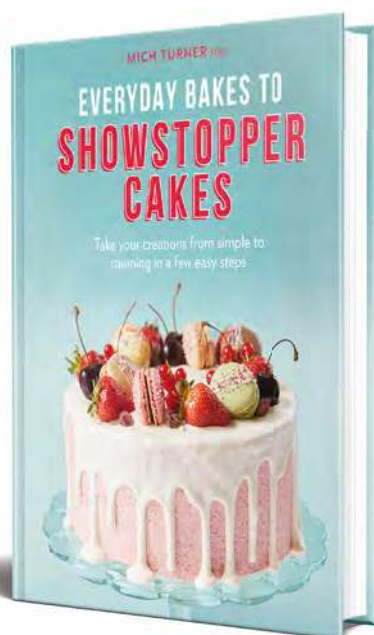
- 1** Preheat the oven to 150°C/Gas Mark 3. Place the butter with 225g (8oz) of the caramel in a large bowl and beat with an electric whisk until combined well. Beat in the eggs one at a time.
- 2** Sift over the flour, baking powder and cinnamon. Fold together, then gently stir in the apple and the milk.
- 3** Lightly butter and base-line a 20cm (8in) springform cake tin. Spoon in the cake mix, smooth the top and scatter with the demerara sugar. Bake for 1 hour, or until risen and lightly golden on top.
- 4** Remove the cake from the tin and place on a serving plate. Warm the rest of the caramel in a small saucepan over a low heat until pourable, then drizzle over the top of the cake. Serve, cut into wedges, with a dollop of whipped cream or a scoop of ice cream.

Recipe by Waitrose & Partners. Thousands more recipes can be found at www.waitrose.com/recipes

Have a cup of **Rainbow Positivitea Tea for One** with your homemade cakes and bakes! This set is priced £12 from www.redcandy.co.uk



Celebrity chef Mich Turner's new book, **Everyday Bakes to Showstopper Cakes**, is a delicious collection of 80 recipes that elevate your bakes from simple to stunningly spectacular in a few easy steps. Available from all good bookshops, supermarkets and online, RRP £20.



Featuring a retro-style illustration, this **Beautiful and Eat a Lot Oven Mitt** makes a thoughtful gift for loved ones who have a good appetite! Priced £13 from www.redcandy.co.uk



If you don't fancy making your own, this **Tala Easter Bunny Cake Topper** will do a grand job of adding some Easter fun to your bakes! Priced £2.43 from Amazon.

Pick of the PRODUCTS

WE CHECK OUT THIS MONTH'S BEST NEW BAKING ACCESSORIES

Create amazing chocolate bakes with Food Thoughts Premium, Fairtrade **100% Organic Cocoa Powder** made from the finest 'Fino de Aroma' grade cocoa beans chosen for their exquisite quality and flavour. £2.45/125g at Sainsbury's, Waitrose, Ocado and www.foodthoughts.co.uk



Designed by linocut artist Anne Mortimer, this **RSPB Nature's Print Hares Latte Mug** features a charming rural scene. Priced £9 (or 2 for £16 – other designs are available) from shopping.rspb.org.uk/



Created by GBBO winner Nadiya Hussain, this vibrant sunshine yellow **Medium Cooling Rack** looks very pretty on the worktop! Priced £12 from www.uniqueandunity.co.uk



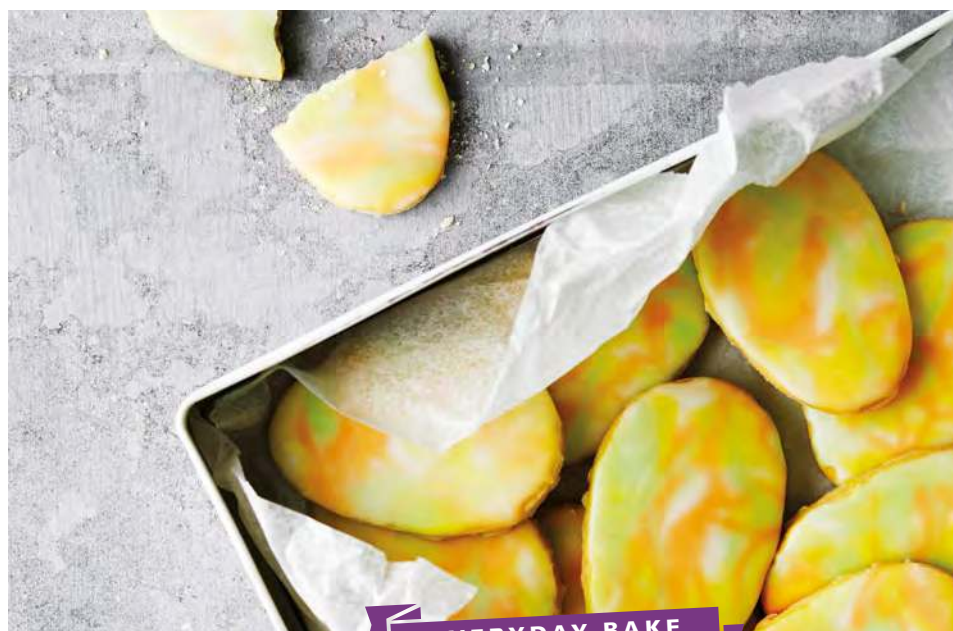
Presented in a quirky little egg carton with eggs wrapped in golden foil, the **Divine Easter Egg Box** is perfect for Easter egg hunts! The eggs are made with high-quality chocolate using ingredients from ethical, fair-trade sources. RRP £5/120g from Ocado and www.divinechocolate.com



EVERYDAY BAKES TO...

Showstopper bakes!

With a few small tweaks, you can take your everyday bakes to the next level with these clever recipes by Mich Turner MBE.



EVERYDAY BAKE

The bank holiday Easter weekend is the perfect time to begin the social calendar – a time to invite family and friends for coffee as the first flowers bloom and the weather is finally a little warmer and certainly brighter. The traditional Easter biscuit is a lightly spiced butter biscuit with currants, dredged with sugar and eaten plain with tea or coffee. I like to make these simple iced biscuits for added colour and flavour.

Marbled Easter biscuits

MAKES 30-40

For the biscuits

200g (7oz) unsalted butter, softened

200g (7oz) golden caster sugar

1 medium free-range egg, beaten

1 tsp vanilla powder or 2 tsp vanilla bean paste

400g (14oz) plain flour, plus extra for dusting

1 heaped tsp baking powder

For the glaze icing

300g (11oz) icing sugar

2-4 tbsp lemon, lime or orange juice
yellow, green and orange food colouring gels

To make the biscuits

1 Cream the butter and sugar together in a stand mixer until light and fluffy.

2 Add the beaten egg and vanilla until fully incorporated, then add the flour and baking powder. Mix just until the dough comes together. Wrap in clingfilm and chill for 30 minutes.

3 Preheat the oven to 200°C/Gas

Mark 4. Line a baking tray with non-stick baking paper.

4 Knead the dough on a lightly floured work surface, then roll out gently to a thickness of 3-4mm (1/8in). Stamp out shapes using Easter-shaped cutters. Place on the prepared baking tray, leaving a little space between the biscuits.

5 Bake for 8-10 minutes until lightly golden brown on the edges. Remove from the oven, leave to cool for a few minutes, then lift onto a wire rack with a palette knife to cool completely.

To make the glaze icing

1 Mix the icing sugar with the lemon, lime or orange juice to a free-flowing consistency, but not too stiff or too runny. Divide into 4 bowls and colour 3 of the bowls yellow, green and orange, leaving one white.

To decorate the biscuits

1 Spoon the coloured icing into 4 piping bags. Place the biscuits on a wire rack over a sheet of non-stick baking paper.

2 Working one colour at a time, snip the end off the piping bags and gently swizzle icing over the biscuits. Take the next colour and fill in more of the biscuit. Repeat until all the colours are used and the biscuits are covered.

3 Use a cocktail stick to gently marble the icing and clean around the edge of each biscuit. Leave to set. The biscuits will keep for up to 14 days once decorated if they are stored in a cake box or lightly sealed container.

These fully hand-decorated Easter biscuits are a fabulous way to showcase your skill and creativity.

Cute, fresh, fun and frivolous, they bring joy and a sunny smile to your Easter table. They can be presented individually as gifts or even made into an Easter wreath.

Hand-decorated Easter biscuits

MAKES 30-40

1 quantity of Easter biscuits (see recipe, left)

For the decorations

coloured sugarpaste (allow

30g (1¼oz) per biscuit)

royal icing in different colours

sugar flowers (optional)

colour dusts mixed with a little rejuvenator spirit or cooled, boiled water, for painting (optional)

yellow coloured gum paste

To decorate the biscuits

1 Once the biscuits are cool, roll out different colours of sugarpaste. Cut out shapes using the same cutters as you used for the biscuits.

2 Dot royal icing on the biscuits and fix the sugarpaste cut-outs in position.

3 Add extra coloured hand-piped pearls around the edge of the biscuits using a No.2 nozzle and your chosen coloured royal icing.

4 For the daisies – pipe a series of white pearls joined together with a yellow centre.

5 For the chicks – pipe the eyes and feet with black royal icing and add a hand-piped orange beak.

6 For the swirls – starting at the centre of the biscuit, with one colour, hand pipe a thick swirl to the outer edge. Fill between with a second swirl in a contrasting colour.

7 For the daffodils – hand mould the daffodils from yellow coloured gum paste using a daffodil cutter. Leave to dry overnight. Blend the colour dusts with the rejuvenator spirit or water and brush long leaves and stems

onto the biscuit. Fix the daffodils in position with royal icing.

8 For the buttercups – make tiny yellow 3-petal bud flowers from sugarpaste and leave to firm. Pipe

3 green leaves using a leaf-nozzle and position the flowers in the centre.

The biscuits will keep for up to 14 days once decorated if they are stored in a cake box or lightly sealed container.



As soon as you mention ginger cake, I think warming, rich, spiced cake with sticky, tickly, caramelised undertones and this cake certainly delivers. For this everyday loaf cake I have added a ginger syrup poured over the cake as it is baked warm. It would be just plain rude not to serve it with a scoop of vanilla ice cream, too.

Warming ginger loaf cake

MAKES 1 X 2LB LOAF CAKE

For the cake

60g (2½oz) unsalted butter, plus extra melted for greasing
125g (4oz) golden syrup

1 large free-range egg, beaten
125ml (4fl oz) milk
125g (4oz) plain flour
1 tsp bicarbonate of soda
½ tsp baking powder
a pinch of salt
1 heaped tsp ground ginger
½ tsp mixed spice

EVERYDAY BAKE



100g (3½oz) soft brown sugar
40g (1½oz) finely chopped stem ginger

For the syrup

2 tbsp syrup from stem ginger
2 tbsp golden caster sugar
30g (1¼oz) chopped stem ginger
juice of ½ a lemon or 1 lime

To serve

vanilla ice cream

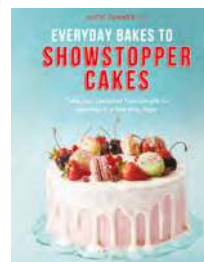
To make the cake

- 1** Preheat the oven to 180°C/Gas Mark 4. Grease and line a 900g (2lb) loaf tin.
- 2** Melt the butter and golden syrup together in a saucepan over a medium heat until melted. Remove from the heat, then add the egg and milk and stir until smooth.
- 3** Sift the flour, bicarbonate of soda, baking powder, salt and spices into a bowl. Stir in the sugar.
- 4** Make a well in the centre, pour the liquid into the centre of the dry ingredients and mix until smooth. Stir in the chopped ginger.
- 5** Pour the batter into the prepared tin and bake for 20 minutes until risen and firm to the touch. Leave to cool for 5 minutes in the tin before turning out onto a wire rack to cool.

To make the syrup

- 1** Meanwhile, make the syrup for the loaf by placing all the ingredients in a small saucepan and gently warming through until dissolved and thickened.
- 2** Spoon over the cake and serve thick warm slices of cake with vanilla ice cream. Any additional syrup can be served on the side.

The cake will keep for 3-5 days in a suitable sealed container. Suitable for freezing.



The recipes on pages 36-39 are taken from *Everyday Bakes to Showstopper Cakes* by Mich Turner MBE (£20), published by Frances Lincoln.

It's nice to put a little more care and attention into individual cakes and these tropical cakes certainly showcase additional patience and skill. I've baked the ginger cakes inside individual mould tins with removable bases – quite clever and time-saving! The cakes form a natural crust on the top so turn them upside down to decorate.

Ginger cakes with lime buttercream and pineapple sunflowers

MAKES 12

1 quantity of Warming Ginger Loaf Cake mixture (see recipe, left)

For the fresh lime buttercream

200g (7oz) unsalted butter

400g (14oz) icing sugar

grated zest of 3 limes

juice of 2 limes

For the pineapple sunflowers

1 small pineapple, trimmed, peeled and cut into the thinnest rounds possible

gold lustre spray

To make the cakes

1 Preheat the oven to 180°C/Gas Mark 4. Brush the insides of a 12-hole removable-base cake tin with melted butter (or spray with quick-release spray).

2 Divide the ginger cake mixture equally among the 12 holes (about 40g (1½oz) in each) and bake for 40 minutes until risen and firm to the touch. Leave to cool for 5 minutes in the tin before turning out onto a wire rack to cool.

To make the fresh lime buttercream

1 Blend all the ingredients together until smooth and light.

To make the pineapple sunflowers

1 Preheat the oven to 110°C/Gas Mark ¼.

2 Pat the pineapple slices dry with kitchen paper. Line 2 baking sheets with non-stick baking paper and lay the pineapple slices on top. Bake for

1½-2 hours, turning the pineapple over every 30 minutes, until the pieces are slightly shrunken and dry.

3 Transfer the pineapple pieces to the holes of a cupcake tin to encourage the pineapple to set in the flower shape and return to the oven for 5-10 minutes until they are dry and the edges are starting to curl. Leave to cool in the tin, then spray with gold lustre.

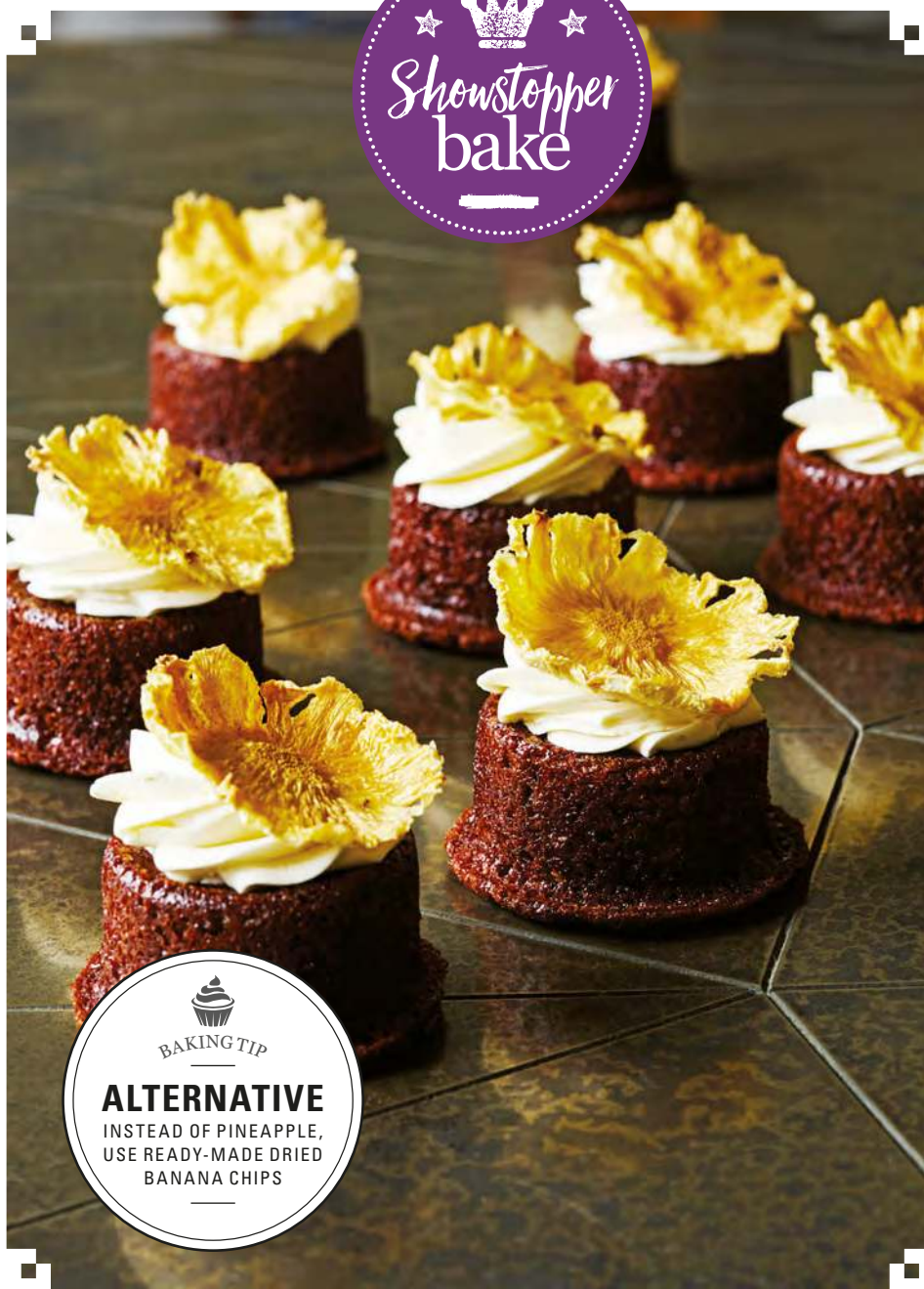
To assemble the cakes

1 Once the cakes are baked and cooled,

turn them upside down – they will be quite sticky.

2 Fit a large piping bag with a star nozzle and fill with the lime buttercream. Pipe a generous swirl of buttercream on the top of each cake and press a pineapple flower on the top at an angle so they are all facing in one direction – a little like natural sunflowers in a field when they all turn to worship the sun.

The cakes will keep in a container with a lid for up to 3 days. 🍷



BAKING TIP

ALTERNATIVE

INSTEAD OF PINEAPPLE,
USE READY-MADE DRIED
BANANA CHIPS


WIN!

A Jean-Christophe Novelli masterclass & luxury overnight stay worth £2,000!



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SPLENDA®, the great-tasting sugar alternative, is serving up a sweet treat by offering readers a chance to win a masterclass with world-renowned celebrity chef and *Celebrity Hunted* TV show winner Jean-Christophe Novelli.

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Q: Which TV show was recently won by Jean-Christophe Novelli?
A Celebrity Big Brother **B** Celebrity MasterChef **C** Celebrity Hunted

THE PRIZE

SPLENDA® French Patisserie masterclass on Saturday June 13th with Jean-Christophe Novelli, at The Novelli Academy Cookery School, Crouchmoor Farm, Tea Green, Luton, LU28PS.

The prize includes: Champagne reception, three-course lunch with Jean-Christophe Novelli, photo-opportunity, signed recipe book and apron & luxury overnight accommodation in a double or twin room with breakfast included.

Terms and conditions: This exclusive prize is for one winner and a guest and is date specific. The winner must be able to attend on Saturday June 13th as there is no cash alternative and the prize will be forfeited. Winner will be responsible for their own travel arrangements. The competition closes Wednesday 15th April 2020. Open to UK residents over 18 only. For full competition rules turn to page 88.

CUPCAKE HEAVEN

*Mini bakes,
maximum indulgence!*

WE LOVE... MARSHMALLOW CUPCAKES pg42 // CHERRY MUFFINS pg43 // RASPBERRY BUNS pg44

Vegan chocolate fudge cupcakes

SERVES 6-7

For the cupcakes

1 ripe banana, peeled
100g (3½oz) coconut sugar
100g (3½oz) buckwheat flour
100g (3½oz) vegan butter
2 tbsp cacao powder

1 tsp baking powder

⅓ tsp bicarbonate of soda

a pinch of salt

Frosting

150g (5½oz) cashew bites

100g (3½oz) frozen mixed berries,
thawed

60g (2oz) soaked jujube fruit (soak
in boiled water for 20 minutes)

2 tbsp agave syrup

jujube sprinkles, to garnish

1 Preheat the oven to 180°C/Gas Mark 4 and line a cupcake tray with cupcake cases.

2 In a food processor, combine the banana, coconut sugar and vegan butter and cream these together.

3 Next, add all of the dry ingredients and blend until everything is well combined and forms a smooth cake batter. Divide among the cupcake cases (the mixture should make around 6-7 cakes) and pop these into the oven for around 30 minutes to bake. The cakes are done when a skewer inserted into the cake comes out clean.

4 Transfer the cakes onto a wire rack and allow them to cool completely.

5 Meanwhile, to prepare the frosting, add the nuts, berries, drained jujube fruits and agave to a food processor and blitz until you're left with a smooth, creamy frosting. Be patient as it might take a little while to achieve a really smooth icing.

6 When your cakes are completely cool, top each of them with some of the frosting and garnish with some dried jujube sprinkles.

Recipe by Abakus Foods (www.abakusfoods.com)



Carrot cupcake with cream cheese icing

SERVES 18

300g (10½oz) unrefined light muscovado sugar
3 medium free-range eggs
300ml (10fl oz) sunflower oil
300g (10½oz) plain white flour
1 tsp bicarbonate of soda
1 tsp baking powder
1 tsp cinnamon
½ tsp ground ginger
½ tsp salt
½ tsp vanilla extract
300g (10½oz) carrots, grated
100g (3½oz) walnuts, shelled and chopped

For the cream cheese icing

450g (1lb) icing sugar
75g (2¾oz) butter, unsalted
185g (6½oz) cream cheese
orange food colouring (optional)

1 Preheat the oven to 170°C/Gas Mark 3. Mix together the sugar, eggs and oil until fully incorporated.

2 In a separate bowl, mix the flour, bicarbonate of soda, baking powder, cinnamon, ginger and salt together until evenly dispersed.

3 Gradually add this to the wet mixture along with the vanilla extract. Beat together until well mixed. Stir in the grated carrots and walnuts.

4 Fill each cupcake case two-thirds full and bake for 20-25 minutes, or until golden brown. Once cooked thoroughly, leave to cool.

5 To prepare the icing, beat the icing sugar and butter together on a medium speed until well mixed.

6 Add all of the cream cheese and beat for 5 minutes, or until you reach the desired consistency. Add food colouring if using. Fill a piping bag and decorate each cupcake.

Marshmallow cupcakes

SERVES 12

For the cupcakes

150g (5½oz) butter, unsalted
150g (5½oz) unrefined golden caster sugar
3 medium free-range eggs
125g (4½oz) self-raising white flour
25g (1oz) cocoa powder
1 tsp chocolate extract

For the marshmallow frosting

220g (7¾oz) white caster sugar
2 free-range egg whites
80ml (3fl oz) water
sprinkle decorations

1 Preheat the oven to 180°C/Gas Mark 4 and line a cupcake tin with 12 paper cupcake cases.

2 In a large bowl, cream together the butter and sugar until pale and fluffy.

3 Add the eggs, one at a time, beating well in between each addition. Add the chocolate extract.

4 Carefully fold in the flour and cocoa powder, mixing until it is evenly combined. Spoon into the cases until they are about two-thirds full.

5 Place in the oven and bake for about 20 minutes, or until a skewer comes out clean. Remove from the oven and leave to cool.

6 To make the marshmallow frosting, place the sugar and water in a medium saucepan and gently heat until the sugar has dissolved. Don't stir.

7 Bring to the boil and simmer until it reaches 116°C/240°F on a sugar thermometer. This will take about 10-15 minutes. Remove from the heat and let the bubbles subside.

8 Whisk the egg whites until they reach the soft-peak stage then, still whisking, pour in the sugar syrup. Continue to whisk for about 10 minutes until it is thick and cool.

9 Pipe the frosting onto the cooled cupcakes. Decorate with sprinkle star decorations.



Blueberry & oat muffins

MAKES 12

80g (2½oz) Glebe Farm gluten-free porridge oats

240ml (8½fl oz) Glebe Farm PureOaty oat drink

200g (7oz) fresh blueberries

160g (5½oz) Glebe Farm gluten-free flour

150g (5½oz) melted vegan butter

120ml (4fl oz) agave syrup

1 tsp gluten-free baking powder

½ tsp gluten-free bicarbonate of soda

1 tsp vanilla extract

1 Preheat the oven to 200°C/Gas

Mark 6 and fill a muffin tray with 12 paper muffin cases.

2 Combine the oats and PureOaty and leave to soak for 30 minutes.

3 Combine the dry ingredients together



Recipe by Glebe Farm (www.glebefarmfoods.co.uk)

in a large bowl. Whisk in the melted vegan butter, vanilla and agave until combined. Add the soaked oats and blueberries and fold until combined.

4 Spoon the batter into the muffin cases and bake for 25-30 minutes, or until a knife comes out clean.

Cheery cherry muffins

MAKES 12

230g (8oz) fresh or frozen cherries, pitted

60g (2oz) butter

60g (2oz) cream cheese

8 tbsp Splenda® Stevia Crystal

1 large free-range egg

250g (9oz) self-raising flour, sifted

250ml (9fl oz) whole milk

1 Preheat the oven to 200°C/Gas Mark 6. Line a 12-hole muffin tin with paper cases, then spray them with vegetable cooking spray.

2 Set aside 12 cherries, then chop the remaining cherries. Place the chopped cherries on kitchen paper to drain.

3 Beat the butter and cream cheese at medium speed with an electric mixer until creamy. Add the Splenda® Stevia Crystal, beating until well combined. Add the egg, then beat until combined.

4 Add the flour to the butter mixture,



Recipe by Splenda® (www.splenda.co.uk)

alternating with the milk, beginning and ending with the flour. Beat at low speed until blended after each addition. Do not overbeat. Stir in the chopped cherries. Spoon 1 tbsp batter into each paper case. Place a cherry in the centre of

each, then top with the remaining batter, filling them three-quarters full.

5 Bake in the oven for 25 minutes, or until the muffins are lightly browned. Remove from the muffin tin immediately, then cool on wire racks.



Recipe by Waitrose & Partners. Find thousands more recipes at www.waitrose.com/recipes

Raspberry buns with coconut

MAKES 20

284ml pot of St Ivel Buttermilk
200g (7oz) light brown soft sugar

75ml (3fl oz) vegetable oil, such as groundnut
1 free-range egg
75g (3oz) desiccated coconut
1 tsp vanilla extract
2 tsp baking powder

1 tsp bicarbonate of soda
300g (10½oz) plain flour
150g (5½oz) fresh raspberries
icing sugar, sifted, for dusting (optional)

1 Preheat the oven to 190°C/Gas Mark 5. Place 20 paper cake cases into 2 x 12-hole bun tins.

2 Place the buttermilk, sugar, oil, egg, coconut and vanilla extract in a mixing bowl and beat together until well combined.

3 Sieve in the baking powder, bicarbonate of soda and the flour. Use a large spoon to combine very gently. Don't overbeat the mix at this stage or the buns will be heavy.

4 Add the raspberries and stir gently once or twice to mix. Divide the mixture between the paper cases and bake for 15-20 minutes until well risen, golden and just firm to the touch.

5 Remove from the oven and cool on a wire rack, then dust with a little icing sugar. Eat or freeze on the same day.

Top tip Add other fruits depending on the season, or use frozen raspberries.



Recipe by Waitrose & Partners. Find thousands more recipes at www.waitrose.com/recipes

Brilliantly British apple & walnut cakes

MAKES 12

250g (9oz) essential Waitrose Self-raising Flour
100g (3½oz) butter, at room temperature, diced
pack of 4 Best of British Apples, coarsely grated
75g (3oz) walnuts, coarsely chopped
125g (4½oz) light brown muscovado sugar
1 large Waitrose British Blacktail Free-Range Egg
½ tsp Cooks' Homebaking Vanilla Extract
100ml (3½fl oz) essential Waitrose semi-skimmed milk
100g (3½fl oz) soft cheese
100g (3½oz) icing sugar, sifted
½ tsp ground cinnamon

2 tbsp Cooks' Homebaking Crystallised Sprinkling stem ginger

1 Preheat the oven to 190°C/Gas Mark 5. Line a 12-hole muffin tin with paper cases. Place the flour in a large bowl then, using your fingertips, rub 50g (1¾oz) butter into the flour until it's well blended. Stir in the grated apples, walnuts and brown sugar.

2 Beat together the egg, vanilla and milk, then stir into the apple mixture. Divide between the paper cases and bake for 20-25 minutes until firm and golden. Transfer to a wire rack and leave to cool completely.

3 Beat together the remaining butter and soft cheese until smooth, then mix in the icing sugar and cinnamon. Spoon over the top of the cooled cakes and sprinkle with crystallised ginger.

BISCUIT HEAVEN

*Bite-sized bakes
to enjoy with coffee!*

WE LOVE... CARAMEL LATTE FLAPJACKS pg46 // BLUEBERRY PECAN BALLS pg46 // RICCIARELLI pg47

Vegan berry crumble bars with superberries

MAKES 9

150g (5½oz) rolled porridge oats

180g (6½oz) plain flour

130g (4½oz) light brown sugar

175g (6oz) coconut oil

¼ tsp baking powder

¼ tsp salt

½ tsp cinnamon

For the filling

2 tsp cornflour

1 tbsp lemon juice

150g (5½oz) strawberry jam

400g (14oz) mixed fresh berries

1 tbsp Bioglan Superberries

1 Preheat the oven to 190°C/Gas Mark 5. Grease a 20cm (8in) square tin and line with baking paper.

2 Combine the oats, flour, baking powder, sugar, cinnamon and salt in a mixing bowl. Add the coconut oil and rub in, using your hands, until the mixture is like breadcrumbs. Tip about two-thirds into the tin, then spread it out evenly, pushing it down so it's flat. Bake for 15 minutes until the crumble is golden around the edges.

3 To make the filling, mix the cornflour and lemon juice together in a large bowl to make a paste.

4 Stir in the jam, followed by the berries and Superberries powder. Add the filling over the base and spread it out evenly. Top with the remaining crumble mixture and bake for a further 25-30 minutes until the crumble is



BAKING TIP
SERVE WARM
FOR THAT
EXTRA CRUMBLY
GOODNESS!

Recipe by Bioglan Superfoods
(www.bioglansuperfoods.co.uk)

golden and the filling is bubbling.

5 Leave to cool in the tin, then carefully lift it out by pulling the baking paper out.

6 Cut into squares and serve. Store any leftovers in the fridge for up to a week.



Recipe by arcticicedcoffee.co.uk

Caramel latte seeded flapjacks

SERVES 16

330ml (11½fl oz) Arctic Iced Coffee

Caramel Latte

150g (5½oz) salted butter

55g (2oz) soft dark brown sugar

1 tbsp golden syrup

250g (9oz) porridge oats

**300g (10½oz) dried dates and
apricots, chopped**

100g (3½oz) mixed seeds

1 Preheat the oven to 180°C/Gas Mark 4. Line a baking dish, approximately 25x20cm (10x8in) with greaseproof paper.

2 In a saucepan, bring the Arctic Iced Coffee to the boil and reduce by half. Turn down the heat and add the butter, sugar and syrup. Stir until the butter and sugar are melted and combined.

3 In a bowl, mix the oats, fruit and seeds, then stir in the coffee mixture.

4 Tip into the prepared baking dish and cook for 25 minutes until firm and golden. Leave to cool in the dish, then refrigerate.

5 Cut into 16 bars.

Tip As an extra treat, dip one side of the bar into melted chocolate.



Mapled blueberry & pecan balls

MAKES 16

200g (7oz) pecans

50g (1¾oz) sesame seeds

1 tbsp maple syrup

a pinch of salt

**75g (2¾oz) Chilean blueberries,
roughly chopped**

1 Preheat the oven to 200°C/Gas Mark 6. Place the pecans on a baking tray and the sesame seeds in one corner. Roast for 5 minutes until you can just smell them. Cool slightly.

2 Reserve 1 tbsp of the sesame seeds, placing the rest in a small food processor or blender and blitz until they form a soft spread. You will need to stop and scrape down the sides from time to time. Add the maple syrup and salt, blitz again, then transfer to a bowl and stir in the blueberries.

3 Form the mixture into walnut-sized balls. Spread the reserved sesame seeds on a plate and roll the balls to cover with the seeds. Chill until firm for at least 20 minutes. Store in an airtight container in the fridge for up to 3 days.



*Quick, easy to make
AND a great healthy snack!*

Recipe by Love Fresh Berries (www.lovetfreshberries.co.uk)

Sticky blueberry and banana flapjack

MAKES 12

60g (2oz) butter

60g (2oz) peanut butter

75g (2¾oz) honey, plus 1 tbsp extra, for brushing

150g (5½oz) Chilean blueberries, roughly crushed

250g (9oz) porridge oats

50g (1¾oz) pumpkin seeds

50g (1¾oz) almonds, chopped

50g (1¾oz) walnut pieces

1 ripe banana, peeled, mashed

1 Preheat the oven to 180°C/Gas Mark 4. Line a 20x20cm (8x8in) baking tin with parchment.

2 Melt the butter, peanut butter and honey in a large pan. Once melted and beginning to bubble, remove from the heat and stir in the remaining ingredients (except the extra honey). Mix well, spoon into the tin and level the surface. Bake for 35–40 minutes



Recipe by Love Fresh Berries
(www.lovefreshberries.co.uk)

until firm and beginning to brown.

3 Warm the extra honey in a small pan, then brush over the surface of the

flapjack. Cool slightly and cut into 12. Store in an airtight container once cooled completely, for up to 4 days.

Ricciarelli with candied peel

MAKES 12

125g (4½oz) granulated sugar

100g (3½oz) ground almonds

1 large free-range egg white

a pinch of table salt

30g (1oz) mixed candied peel, finely chopped

icing sugar, for rolling

1 Preheat the oven to 200°C/Gas Mark 6. Line a baking sheet with baking parchment. Whisk the sugar and ground almonds together in a bowl, to ensure they are well combined and there are no lumps.

2 In a clean bowl, whisk the egg white with the salt until it forms soft peaks. Fold the almonds and sugar into the egg white, then stir in the candied peel and mix to distribute it evenly.

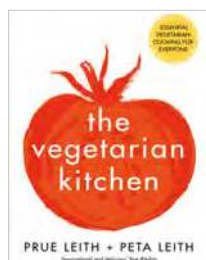
3 Use your hands to divide the mixture into 12 evenly-sized balls. Put some

icing sugar into a shallow dish, then roll each ball in it until it is coated.

4 Arrange the balls of dough on the baking sheet, evenly spaced, then press down very lightly on each one, just to flatten the top a little.

5 Bake in the middle of the oven for about 10 minutes, until the tops are cracked and the bottoms are just golden. Remove from the oven, transfer to a wire rack and allow to cool completely.

Tip As with most biscuits, these are best eaten fresh, but they will keep happily in an airtight container for up to 1 week.



This recipe is taken from *The Vegetarian Kitchen* by Prue Leith and Peta Leith, out now, published by Bluebird (£25).



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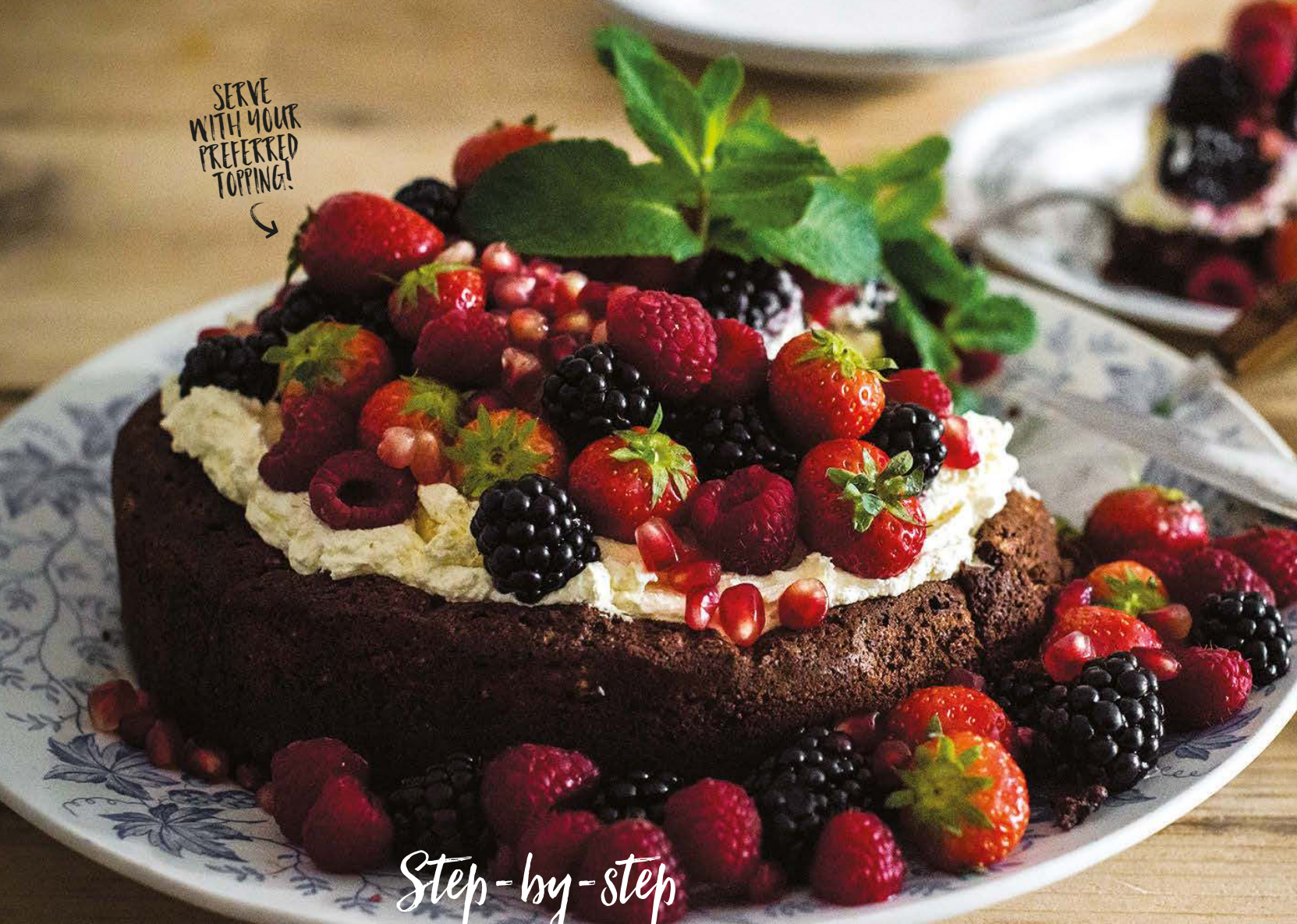
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WITH YOUR
PREFERRED
TOPPING!



Step-by-step

SERVES 8-10

300g (10½oz) dark chocolate,
broken into chunks
225g (8oz) golden caster sugar
225g (8oz) butter, plus extra for
greasing
6 free-range eggs, separated
1 tsp instant coffee
175ml (6fl oz) water

OPTIONAL

mixed berries
crème fraîche or whipped
cream
poached pears



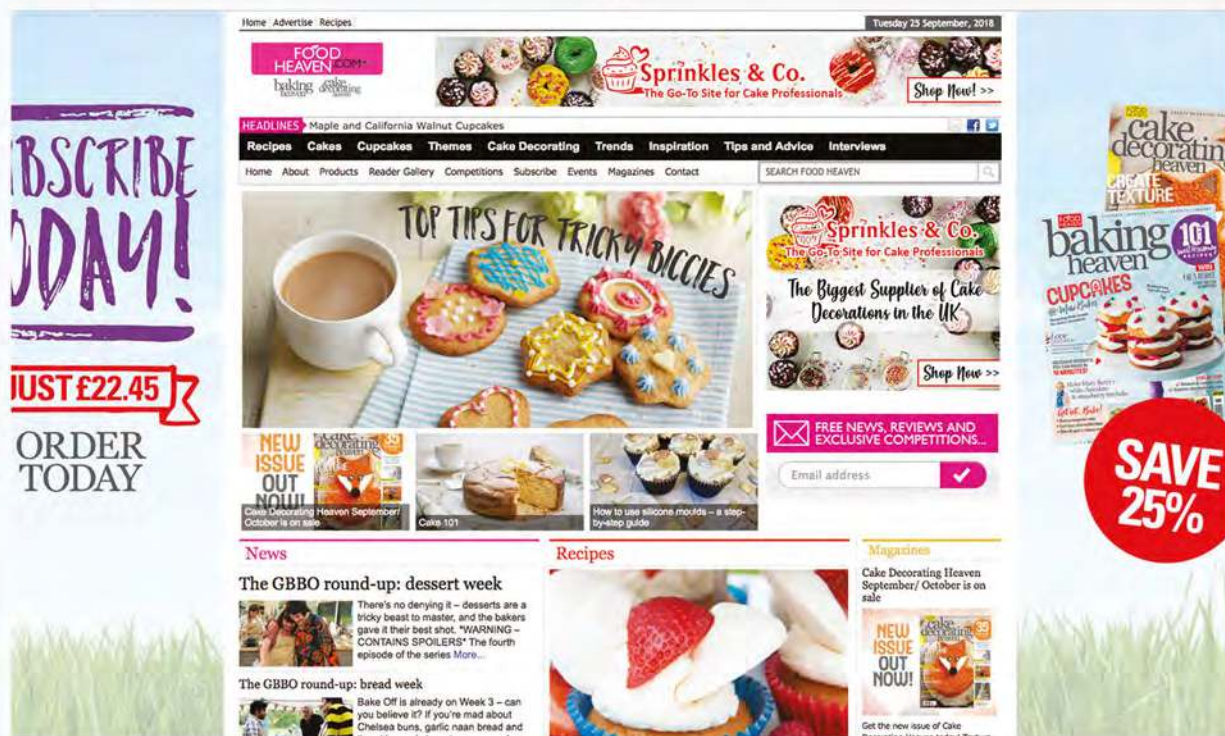
Flourless chocolate cake

A little lighter than a 'normal' chocolate cake, this flourless version by AO Life (www.ao.com/life) tastes just as amazing! Top with your favourite fruit and plenty of cream...

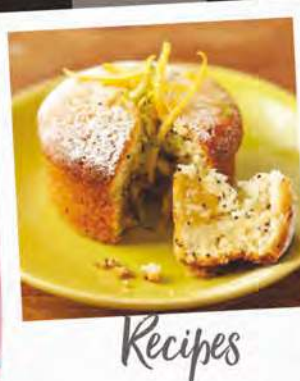
- 1 Preheat the oven to 180°C/Gas Mark 4. Grease a 23cm (9in) springform tin and line with baking paper. **(A)**
- 2 Bring the water to a boil in a saucepan.
- 3 Turn the heat down to low, then add the chocolate chunks and coffee. **(B)**
- 4 Stir continuously until all the chocolate is melted, then add the butter and stir until combined. **(C)**
- 5 Whisk the egg yolks with the sugar until fluffy and doubled in size. **(D)**
- 6 In a separate bowl, whisk the egg whites until stiff peaks form. **(E)**
- 7 Fold the melted chocolate mix into the egg yolk mix. **(F)**
- 8 Carefully fold one-third of the egg whites into the mix. **(G)**
- 9 Now fold the rest of the egg whites in, being careful not to overwork it. **(H)**
- 10 Pour the mix into the prepared tin. Bake for 50 minutes, or until a skewer comes out clean. **(I)**
- 11 Leave the cake to cool on a rack before transferring into the fridge for a few hours.
- 12 Serve with your preferred toppings, or on its own. **(J)**



FOOD HEAVEN



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PUDDING HEAVEN

Epic desserts to satisfy a sweet tooth!

WE LOVE... APRICOT MERINGUE ROULADE pg54 // BISCOFF PANCAKES pg56 // BOOZY MOUSSE pg62



Wild blueberry & ice cream crêpes

SERVES 4

- 2 chocolate chip cookies
- 4 large French crêpes (see www.bonnemaman.co.uk for a classic French crêpe recipe)
- 8 tbsp Bonne Maman Wild Blueberry Conserve

500ml (18fl oz) carton of good quality vanilla ice cream
fresh mint sprigs
icing sugar, to serve

- 1 Put the biscuits in a small food bag and crush with a rolling pin into fine crumbs.
- 2 Spread each crêpe with a generous amount of wild blueberry conserve.
- 3 Top with 3 small scoops of vanilla ice

cream. Sprinkle with the chocolate biscuit crumbs and a few sprigs of fresh mint.

- 4 Roll up the crêpes, dust lightly with icing sugar and eat straightaway or freeze for up to 1 week. Thaw at room temperature for 10 minutes before eating.

By Bonne Maman
(www.bonnemaman.co.uk)



By Bonne Maman (www.bonnemaman.co.uk)

Apricot meringue roulade

SERVES 6

5 large free-range egg whites
275g (9oz) caster sugar, plus extra for rolling

50g (2oz) flaked almonds

icing sugar, to dust

For the filling

300ml (10fl oz) double cream

4-5 tbsp Bonne Maman Apricot Compote

1 Preheat the oven to 220°C/Gas Mark 7. Line a large baking tray with non-stick baking parchment.

2 Place the egg whites in a grease-free, clean bowl and, using a hand-held electric whisk, beat to stiff peaks.

3 Add the sugar very slowly, with the electric whisk running at full speed until the meringue is stiff and shiny. This will take a good 5 minutes. Spread the meringue mixture onto the prepared baking tray and level out. Sprinkle

with the flaked almonds.

4 Bake in the centre of the oven for 10 minutes. Reduce the temperature to 170°C/Gas Mark 3 for about 15 minutes until firm on top, but still soft and mallowy beneath.

5 Remove the meringue from the sheet and allow to cool. Turn out onto a clean sugared tea towel and remove the parchment paper.

6 To make the filling, whip the cream to soft peaks and spread onto the meringue. Lightly spread over the compote and roll up along the longest edge using the tea towel to form the roulade. Chill before serving, dusted with icing sugar.



Crispy apple and wild blueberry crêpes

MAKES 6

6 Large French crêpes

1 large cooking apple

2 eating apples

juice of 1 large orange

4 tbsp Bonne Maman Wild

Blueberry Conserve

1 small free-range egg, beaten

2 tbsp ground almonds

icing sugar, to dust

extra conserve and vanilla custard or ice cream, to serve

1 Peel and core the apples and cut into rough dice, then place them in a small saucepan with the orange juice and half the conserve. Simmer over a low heat, stirring occasionally, until the apple is soft. Stir in the remaining conserve and leave to cool.

2 When ready to use, preheat the oven to 200°C/Gas Mark 6. Spoon a little of the cooked apple mixture across the centre of each crêpe and roll up into large 'cigar' shapes.

3 Put the rolls on a baking tray lined with baking paper and brush all over with beaten egg. Sprinkle with the ground almonds and dust with icing sugar.

4 Pop the rolls in the hot oven for 5-7 minutes, or until golden and crispy. Serve with your choice of fillings.

By Bonne Maman (www.bonnemaman.co.uk)

Cherry and chocolate meringue cake

SERVES 6

600g (1lb 4oz) jar of Bonne Maman Cherry Compote

6 large free-range egg whites, at room temperature

330g (11oz) caster sugar

½ tsp white wine vinegar

1 tsp cornflour

4 tbsp Cointreau or fresh orange juice

200g (7oz) good quality dark chocolate, chopped

400ml (14fl oz) double cream

fresh cherries and chocolate curls, to decorate

1 Preheat the oven to 200°C/Gas Mark 6. Line 3 baking sheets with baking parchment and mark each with a 20cm (8in) circle.

2 Pop the cherry compote into a wide sieve over a bowl and stir gently. Leave to drain for 20 minutes.

3 Whisk the egg whites in a large, clean mixing bowl using an electric mixer until stiff peaks form. Gradually add the caster sugar, 1 tbsp at a time, whisking well after each addition, bringing the whites back to stiff peaks before you add more sugar.

4 Once you've whisked in half the sugar, add the rest in larger quantities. When all the sugar has been added, whisk the meringue back to glossy, stiff peaks, then whisk in the vinegar and cornflour.

5 Divide half the meringue between two of the circles, leaving a 2cm (¾in) gap at the edge to allow for spreading. Use a palette knife to level off a little.

6 Spoon the remaining meringue mixture into the third circle and use the back of a metal spoon to make pillowy swirls at the edge.

7 Put the meringue in the oven and immediately reduce the temperature to 130°C/Gas Mark ¾. Bake for 2 hours, then switch the meringues around on the shelves and turn off the oven. Leave the meringues inside to cool overnight. Remove, carefully peel off the baking paper and set aside.

8 Meanwhile, put the drained cherry compote liquid in a small saucepan with



half the liqueur or orange juice. Bring to the boil, bubbling gently until reduced by half. Leave to cool. Stir the remaining liqueur into the drained cherries.

9 Put the chocolate pieces in a heatproof bowl. Bring the cream to the boil in a small saucepan or the microwave and pour over the chocolate. Stir until the chocolate has melted and the mixture is smooth. Chill.

10 Whisk the chilled chocolate mixture with an electric whisk until the consistency of whipped cream. Whisk in half the chilled cherry liquid, which will be lightly thickened.

11 To assemble the meringue, put one of the rounds on a serving plate. Spoon half the chocolate ganache onto the meringue and gently smooth to the

edges. Spoon on half the drained cherries and a drizzle of the remaining thickened juices.

12 Add a second round of meringue, flat-side up, and dollop on all but 2-3 tbsp of the ganache, the remaining cherries and juices. Top with the thicker pillowy meringue.

13 Spoon the remaining ganache into the centre at the top, scatter with fresh cherries and chocolate curls. Chill in the fridge for 1-2 hours before serving to allow the meringue to soften a little.

14 The assembled meringue, minus the fresh cherries will freeze for up to 2 weeks. Defrost overnight in the fridge.

Tip Crème de Cassis is also delicious in the cherry juices as an alternative to Cointreau.



Classic banoffee pie

SERVES 8-10

For the base

200g (7oz) digestive biscuits
70g (2½oz) butter, melted

For the filling

150g (5½oz) soft brown sugar
150g (5½oz) salted butter
397g (14oz) tin of condensed milk
For the topping
2 bananas, just ripe, peeled

150ml (5fl oz) Arctic Iced Coffee Latte

400ml (14fl oz) double cream
1 Cadbury Flake chocolate bar

1 Put the digestives in a food processor and whizz to crumbs. Pour in the melted butter and blend until combined.

2 Tip the crumbs into a 24cm (9½in) loose-bottomed tart tin or springform tin and press down with the back of a spoon to make a firm, even base. Refrigerate while you make the filling.

3 In a saucepan, melt together the butter and sugar, stirring so that they combine as they melt. Make sure the sugar is completely dissolved.

4 Add the condensed milk and bring to the boil. Reduce the heat and cook, stirring, for a few minutes until the colour darkens slightly, then remove from the heat.

5 Pour the caramel over the cooled biscuit base and return to the fridge. Leave to chill completely for at least 4 hours or overnight.

6 When ready to serve, take the pie out of its tin and slide onto a serving plate. Whip the cream to firm peaks, then slowly add the Arctic Iced Coffee as you continue to whisk, bringing it back to peaks after each addition.

7 Slice the bananas and layer them over the caramel. Spoon the coffee cream over the top and sprinkle with chocolate flake.



Recipe by Lotus Biscoff (www.lotusbiscoff.com)

Buttermilk Lotus Biscoff pancakes

SERVES 4

200g (7oz) plain flour
50g (1¾oz) brown sugar
1½ tsp baking powder
1 tsp bicarbonate of soda
½ tsp cinnamon
55g (2oz) buttermilk
125g (4½oz) Lotus Biscoff Spread
1 tbsp vegetable oil
1 tsp vanilla extract
2 free-range eggs

1 Whisk together the flour, brown sugar, baking powder, bicarbonate of soda and cinnamon. Set aside.

2 In a large bowl, whisk together the buttermilk, Lotus Biscoff Spread, oil, vanilla and eggs.

3 Slowly add the dry ingredients to the wet and stir just to combine, being careful not to overmix.

4 Heat a frying pan to a medium heat. Pour small circles of batter onto the pan, then flip them when the tops are covered in air bubbles and the edges are set. Cook the other side until set.

Sweet lemon and pasta tart

SERVES 8

For the pastry

375g (13oz) plain flour, plus extra for dusting
75g (2¾oz) icing sugar, sifted
200g (7oz) butter, diced
1 free-range egg, beaten
75ml (2¾fl oz) milk

For the lemons in syrup

seeds from ½ a vanilla pod
2 large lemons
110g (4¼oz) caster sugar
400ml (14fl oz) water
2 tbsp Limoncello

For the filling

250g (9oz) vermicelli or angel hair pasta, cooked
75g (2¾oz) unsalted butter
200g (7oz) caster sugar
300ml (10fl oz) double cream
grated zest of 1 lemon
seeds from ½ a vanilla pod
4 free-range eggs
250g (9oz) ricotta cheese

1 To make the pastry, grease and line the base of a 25cm (10in) deep fluted tart tin with baking parchment.

2 Put all the pastry ingredients into a food processor and whiz until it forms a ball. Remove from the bowl, then mould the pastry into a ball of smooth dough. Wrap it in clingfilm, then rest it in the fridge for 1 hour.

3 While the pastry is resting, make up the preserved lemons in syrup for the topping. Finely slice 1½ lemons, making sure that any pips are removed. Put the slices into a pan and cover with cold water. Bring to the boil, then simmer for about 4 minutes.

4 Drain off the water through a sieve, then return the blanched lemons into the pan along with the measured water, sugar and vanilla seeds and pod. Cover with baking paper and simmer for 35-40 minutes until the skins are nice and soft. Remove the lemons and reduce the remaining liquid to a lovely vanilla lemon syrup. Add in the juice of the remaining ½ lemon or add 2 tbsp Limoncello.

5 Preheat the oven to 200°C/Gas Mark 6. Roll out the pastry between two sheets of clingfilm, removing the clingfilm from one side and using the other sheet to help transfer it into the tin, clingfilm-side up. Let any extra pastry hang over the sides of the tin, to be trimmed later, before baking. Remove the other sheet of clingfilm and replace it with a sheet of baking parchment.

6 Fill the pastry shell with baking beans and blind bake in the oven for 15 minutes. Take it out of the oven and remove the parchment and baking beans. Bake for a further 5 minutes until dry and the pastry has turned a golden brown. Remove from the oven and allow it to cool inside the tin. Carefully trim off any excess pastry.

7 For the filling, reduce the oven to 150°C/Gas Mark 2. Cook the pasta as per the packet instructions. In a large mixing bowl, combine the butter, sugar, cream, lemon zest, vanilla seeds, eggs and ricotta and stir until smooth. Add the cooked pasta. Transfer to the pastry shell, then bake in the oven for about 1 hour. It should be golden and a knife inserted into it should come out clean. Allow to cool completely in the tin.

8 Remove the tart when cooled, then top with the soft lemons in syrup, making sure that lemony syrup fills any little cracks that have appeared in the tart filling. Cut into large slices and serve with the remaining preserved lemons and syrup on the side.





Recipe by Charley's Health
(www.charleyshealth.co.uk) and Jazz™ Apples

Caramelised Jazz™ Apple protein waffles

MAKES 2-3

2 free-range eggs
100ml (3½fl oz) almond milk or other non-dairy milk of choice
60g (2oz) oats
2 scoops of vanilla protein (approx. 50g (1¼oz))
a pinch of salt
1 tsp baking powder
⅓ tsp bicarbonate of soda
a dash of cinnamon and ground ginger
1 Jazz™ Apple
1 tsp agave syrup
coconut oil, for cooking

1 For the waffle batter, in a blender, combine the protein powder, oats, eggs, milk, spices, raising agents and

salt. Blend the mixture until you're left with a smooth batter. Preheat a waffle iron and lightly grease with coconut oil.

2 Once the waffle iron is nice and hot, pour in some of the mixture and allow to cook until golden and slightly crisp on the outside. Repeat this process until all of the mixture is used up.

3 Meanwhile, slice the apple into bite-sized chunks and place these into a pan with a little coconut oil and the agave syrup. Cook over a medium heat until the apple becomes beautifully golden and caramelised.

4 Once the waffles are ready, assemble the stacks and top with the cooked apple pieces and a drizzle of syrup.



By Samantha Hadadi and Del Monte

Tropical vegan pavlova

SERVES 6

drained liquid from 1 x 400g (14oz) tin of chickpeas, placed in the fridge overnight (reserve the chickpeas for curries, etc)

225g (8oz) caster sugar

1½ tsp vanilla extract

1½ tsp white wine vinegar

1 tbsp cornflour

For the cream

2 x 400g (14oz) tins of full-fat coconut milk, placed in the fridge overnight

2 tsp vanilla paste
maple syrup, to taste

For the topping

1 x 435g (15oz) tin of Del Monte Gold Pineapple Chunks, roughly chopped

4 kiwi fruit, peeled and chopped
seeds from 3 passionfruit
fresh mint

grated zest of 1 lime

1 Preheat the oven to 150°C/Gas Mark 2. Use a cake tin to draw a circle (roughly 20cm (8in) onto baking paper, then lay it onto a large baking tray. Set aside.

2 Use an electric whisk to beat the aquafaba (chickpea water) until stiff peaks form (around 15 minutes, but it would take less time in a stand mixer). Beat in the sugar, 1 tbsp at a time, whisking for around 45 seconds between each addition, until thick and glossy.

3 Beat in the vanilla, vinegar and cornflour until combined. Again, the mixture should be thick and glossy and forming stiff peaks – if this isn't the case, beat some more!

4 Spoon the mixture onto the prepared circle, using a spoon to fill it. Turn the oven down to 140°C/Gas Mark 1, then immediately place in the oven to bake for 1 hour 10-1 hour 40 minutes, or until hard on top. Turn the oven off and allow the meringue to cool completely inside the oven (this will take a few hours).

5 In the meantime, scoop the coconut cream from the top of the refrigerated coconut milk tins. Beat with the vanilla and maple syrup to taste, then place in the fridge to firm back up.

6 Once the meringue has cooled, spoon over the cream, then scatter over the toppings. Serve immediately.

Vegan cacao, almond and salted date caramel tart

SERVES 8

For the base layer

200g (7oz) whole almonds, skin-on
100g (3½oz) ground almonds
3 tbsp maple syrup
3 tbsp coconut oil, melted
a pinch of salt

For the salted date caramel

180g (6oz) medjool dates, pitted and chopped
120ml (4fl oz) coconut milk
1 tsp vanilla bean paste
¼ tsp salt, to taste

For the chocolate ganache

280ml (9¾oz) coconut milk
1 tbsp cocoa powder
1 tbsp coconut oil, melted
1 tbsp maple syrup
200g (7oz) vegan chocolate (at least 70% cocoa solids)
fruits and nuts, to decorate

1 Begin by making the base. Preheat the oven to 150°C/Gas Mark 2. Place the almonds on a baking tray and roast

for 10 minutes until lightly toasted.

2 Remove from the oven and place in a food processor with the ground almonds, coconut oil, maple syrup and salt. Blitz until the almonds are broken down, but not too much as they will start to release oils and turn to a nut butter! Spread onto the base of a 20cm (8in) tart tin, ideally with a removable bottom. Press the mix down firmly, as you would a cheesecake base. Place in the oven for 10 minutes to gently colour and firm.

3 Meanwhile, make the salted date caramel. Warm the coconut milk and pour over the dates, soaking for 10 minutes. Tip into a food processor with the vanilla and a pinch of salt. Blitz until smooth.

4 When the tart case has cooled, pour the salted date caramel over the base and level. Leave to set in the fridge for approximately 20 minutes.

5 For the ganache, heat the coconut milk until steaming. Break the chocolate into small pieces and place in a bowl with the coconut oil and cocoa. Pour over the hot milk, stirring until emulsified. Spoon the ganache onto the caramel and leave to set for 1-2 hours in the fridge, but bring it back to room temperature before serving. Garnish with fruits and nuts.



Recipe by Annabel Wray & Victoria Knight, professional chefs and co-founders of Hakuna Foods

Vegan chocolate mousse

SERVES 4

300g (10½oz) silken tofu
60g (2oz) dark chocolate (70% minimum)
1 tbsp cocoa powder
2 tbsp maple syrup
1 tsp vanilla bean paste
a pinch of salt

For the garnish

raspberries
hazelnuts
cocoa nibs

1 Melt the dark chocolate over a bain marie or in the microwave in 30-second bursts until just melted.

2 Place all the ingredients in a small powerful blender (you could use a large

blender or food processor if necessary). Blitz until everything is incorporated and smooth.

3 Taste/adjust the sweetness; this is a personal preference, and will also depend on what chocolate you have

used and how sweet or bitter it is.

4 Spoon the chocolate mousse into small ramekins and place in the fridge for 2 hours to set.

5 Remove from the fridge and garnish with fruits, nuts and cocoa nibs.



Recipe by Annabel Wray & Victoria Knight, professional chefs and co-founders of Hakuna Foods



Recipe by Happy Skin Kitchen

Strawberry cheesecake slices

MAKES 10-12 SLICES

For the base

- 100g (3½oz) ground almonds**
- 4 tbsp raw cacao powder**
- 5-6 pitted medjool dates**
- 85g (3oz) date syrup**
- 2 tbsp cacao nibs (optional, but it adds a lovely crunch)**

For the filling

- 150g (5½oz) raw cashews, soaked overnight or for at least 8 hours**
- 50g (1¾oz) melted cacao butter**
- 200ml (7fl oz) full-fat coconut milk**
- 3 tbsp maple syrup**
- a splash of vanilla extract**
- 1 cup of freeze-dried strawberries**
- 70g (2½oz) fresh or frozen strawberries, plus a few extra for decorating**

- 1** Place all the ingredients for the base into a food processor and blitz until you have a sticky mixture when pressed between your fingers. Transfer it to a brownie tin lined with baking paper.
- 2** With your hands, press down the mixture until it's evenly spread across the tin. Place it in the freezer for about 30 minutes to set.

3 To make the cheesecake filling:

Drain and rinse the soaked cashews and place them into a blender. Add the coconut milk, melted cacao butter, vanilla extract and maple syrup. Blend really well until the cream is completely smooth and silky.

4 Roughly chop the freeze-dried strawberries and slice the fresh strawberries. Add them to the creamy mixture and give it a stir. Pour the cream on top of the base and, with a spatula or the back of a spoon, spread it evenly across the tin. Top with a few fresh strawberries, cut in half.

5 Place the cheesecake in the freezer for 2 hours to set. Remove the cheesecake from the freezer 10 minutes before serving. Cut into slices and enjoy! Store any leftovers in an airtight container in the freezer for few days.



This recipe and the caramelised banana crumble recipe on page 61 are taken from *Rebel Recipes* by Niki Webster, out now, published by Bloomsbury (£26). Photography by Kris Kirkham.

Malabi (cardamom, rose and pistachio custard)

SERVES 4

- 500ml (18fl oz) almond or drinking coconut milk**
- 150g (5½oz) coconut cream**
- 2 tsp vanilla extract**
- 20 cardamom pods, lightly crushed, husks removed**

1 tsp rose water

4 tbsp maple syrup

3 tbsp cornflour

4 tbsp crushed pistachios, to serve

1 Put all the ingredients, except the cornflour and pistachios, in a saucepan over a medium heat and stir to combine. Simmer for 2-3 minutes, stirring continuously.

2 Add the cornflour to a small bowl along with 2 tbsp water to form a smooth paste, making sure there are no lumps.

3 Now add the cornflour mix to the pan, turn up the heat to medium-high and stir continuously to avoid lumps forming. Bring the mixture briefly to the boil, then reduce the heat to low. Continue to stir until thickened, then remove from the heat.

4 Strain the mixture through a sieve into a large bowl to remove the cardamom seeds and any lumps. Now pour the creamy mix into four glasses. Allow to cool a little, then pop in the refrigerator overnight to set.

5 Serve topped with the crushed pistachios.

Caramelised banana peanut butter crumble with cardamom custard

SERVES 8-10

100g (3½oz) ground almonds
50g (1¾oz) jumbo oats
3 tbsp rice flour
2 tbsp ground flaxseeds
3 tbsp sunflower seeds
1 tsp ground allspice
1 tsp ground cinnamon
½ tsp ground cardamom
a pinch of ground nutmeg
½ tsp sea salt flakes
1 tsp baking powder
6 tbsp good-quality peanut butter
6 tbsp maple syrup
1 tsp almond extract
1 tsp vanilla extract
For the caramelised bananas
2 tbsp coconut oil
6 ripe bananas, peeled, sliced in half
a splash of maple syrup
400ml (14fl oz) coconut milk
2 tbsp desiccated coconut
6 medjool dates, pitted, roughly chopped
For the cardamom custard

500ml (18fl oz) almond milk or other plant-based milk of choice
1-2 tbsp maple syrup
1 tsp ground cardamom
1 tsp vanilla extract
2 tbsp cornflour, stirred with 6 tbsp water to make a paste

- 1 Preheat the oven to 180°C/Gas Mark 4.
- 2 First, caramelize the bananas. Melt the coconut oil in a large frying pan, then add in half the sliced bananas (depending on how large your pan is, you might want to do this step in batches).
- 3 Add a splash of maple syrup and allow the bananas to caramelize. Turn over to caramelize the other side. Remove, scraping the pan for any sticky caramelised bits, into a bowl and set aside. Repeat the process with the remaining bananas.
- 4 Add the bananas to a large baking dish. Pour the milk over the top, sprinkle over the desiccated coconut and scatter over the dates.
- 5 For the crumble, mix the dry ingredients together in a bowl. In a separate small bowl, mix together the peanut butter, maple syrup, almond and vanilla extracts. Add this wet mixture to the dry mixture and stir thoroughly to



- bring the ingredients together, then use your hands to form a crumbly mix. Spread the crumble topping over the bananas and bake for 25-30 minutes, until golden. Remove from the oven and allow to cool a little.
- 6 Meanwhile, make the custard by adding the almond milk, maple syrup, ground cardamom and vanilla extract to a small saucepan. Place over a medium-high heat, bring to the boil, then reduce the heat to medium. Add in the cornflour-water paste and cook, stirring continuously, until thickened.
 - 7 Serve the crumble with the custard poured over the top.

Almond jelly with mango and brown sugar syrup (annin dō fu)

SERVES 4

For the brown sugar syrup
80ml (2½fl oz) water
65g (2¼oz) dark brown sugar
For the almond jelly
500ml (17fl oz) almond milk
60g (2oz) caster sugar
1½ tsp almond extract
½ tsp powdered agar or 1½ tsp agar flakes
1 ripe mango, peeled and diced, to serve

- 1 To make the brown sugar syrup, combine the water and dark brown sugar in a saucepan and bring to the boil. Stir to ensure the sugar has dissolved, then tip out into a bowl or container and transfer to the refrigerator.
- 2 In the same pan, combine the almond milk, sugar and almond extract and bring to the boil. Remove from the heat and whisk in the agar until completely dissolved.
- 3 Pour the mixture into 4 little dishes or cups, transfer to the refrigerator and leave to set and chill thoroughly – it should take about 4 hours.
- 4 Serve the almond jellies topped with the diced mango, with the brown sugar syrup drizzled over.





Soy sauce butterscotch brownies

MAKES 12

150g (5oz) light brown sugar
50g (2oz) vegan butter
1 tbsp vanilla extract
4 tbsp soy sauce

4 tbsp soy/almond/oat milk
For the brownies
200g (7oz) vegan butter
300g (10½oz) 60-80% dark chocolate, chopped
200g (7oz) light brown sugar
80g (3oz) caster sugar
4 tbsp ground flaxseed combined with 180ml (6fl oz) water or soy/almond/oat milk, or 4 eggs' worth of egg replacer, prepared according to the package
100g (3½oz) plain flour
30g (1oz) cocoa powder
¼ tsp salt
icing sugar, for dusting (optional)

1 To make the butterscotch, melt the sugar and vegan butter together in a saucepan over a medium heat, stirring frequently. When the sugar is dissolved and bubbly, add the vanilla, soy sauce and plant milk. Bring to the boil and cook for about 5 minutes,

then remove from the heat.

2 Meanwhile, preheat the oven to 180°C/Gas Mark 6. Line a 30x20cm (12x8in) baking tray with baking parchment.

3 For the brownies, melt the vegan butter in a saucepan or in the microwave. Put the chocolate into a bowl, pour over the hot melted butter and stir together to melt the chocolate. Whisk in the sugars and flaxseed mixture or egg replacer. Sift in the flour, cocoa powder and salt, then stir everything together until no bits of flour remain.

4 Pour the brownie batter into the prepared tray, then pour over the butterscotch. Use a butter knife or chopstick to swirl the batter and the butterscotch together. Bake for 40-45 minutes. Shake the pan to check if the brownies are done – the middle should jiggle ever so slightly. Leave to cool completely before cutting into squares.



175ml (6fl oz) water
200g (7oz) dark chocolate
1 tsp vanilla extract
ice, for chilling
To finish
1 x 400g (14oz) tin of cherry pie filling
4 tbsp Japanese whisky or bourbon, or any not-too-smoky whisky

1 Preheat the oven to 160°C/Gas Mark 4.

2 To make the miso-roasted pecans, mix together the miso, sesame oil and sugar in a bowl. Use your hands to coat the pecans with the miso mixture, then spread out on a baking sheet and roast for 10-15 minutes (check them after 10), until deep brown. Remove from the oven and leave to cool.

3 To make the mousse, bring the water to a simmer, then add the chocolate and vanilla extract. Simmer until the chocolate is completely melted, then pour into a mixing bowl. Place this bowl inside another bowl half-filled with ice and a bit

of water, then whisk the chocolate water as if you were whipping cream. As it cools it will thicken and aerate – stop whipping when the chocolate holds a trail, NOT when it forms peaks, because it is very easy to over-whip. However, if the mixture siezes up and goes grainy, you can just re-melt the chocolate and start over.

4 Scoop the mousse into glasses (ideally crystal so it all looks sufficiently 1970s!). Stir the cherry pie filling together with the whisky, then spoon that on top of the mousse. Cover and refrigerate until 30 minutes before serving. Garnish with the miso pecans just before tucking in.



Chocolate mousse with boozy cherries and miso-roasted pecans

SERVES 4

For the miso-roasted pecans
1 tbsp miso
1 tsp sesame oil
1 tsp caster sugar
60g (2oz) pecan halves
For the mousse



The almond jelly on page 61 and the recipes on page 62 are taken from *Vegan Japan Easy* by Tim Anderson, published by Hardie Grant Books (£22). Photography by Nassima Rothacker.

TEATIME TREATS

Enjoy an indulgent afternoon tea with friends!

WE LOVE... EGG TARTS pg66 // TURKISH MILK ROLLS pg71 // FRUIT BREAD pg73

Gin and tonic cake bar

SERVES 8

225g (8oz) unsalted butter

225g (8oz) caster sugar

3 medium free-range eggs

75g (2¾oz) ground almonds

225g (8oz) self-raising flour

grated zest of 2 limes

For the drizzle

50ml (2fl oz) gin

50ml (2fl oz) tonic

100g (3½oz) caster sugar

To decorate

75g (2¾oz) white chocolate, melted

grated zest of 1 lime

- 1** Preheat the oven to 180°C/Gas Mark 4.
- 2** Beat the butter and sugar together until light and pale.
- 3** Beat in the eggs, one at a time, until well combined.
- 4** Mix in the ground almonds, self-raising flour and lime zest, then spread into a lined 23cm (9in) square cake tin.
- 5** Bake for 30-35 minutes until springy and golden.
- 6** Meanwhile, mix the ingredients for the drizzle in a jug until the sugar dissolves.
- 7** When you remove the cake from the oven, prick it all over with a skewer to make small holes then, while the cake is still warm, pour over the drizzle. Allow the cake to cool in the tin and absorb the drizzle.
- 8** When cold, decorate with white chocolate and more lime zest. Cut into bars or squares.

By Belling www.belling.co.uk



Strawberry & macadamia blondies

SERVES 16

- 125g (4½oz) unsalted butter**
- 200g (7oz) white chocolate, chopped**
- 2 free-range eggs**
- 100g (3½oz) light muscovado sugar**
- 130g (4½oz) plain flour**
- a pinch of salt**
- 120g (4oz) BerryWorld strawberries, chopped**
- 100g (3½oz) macadamia nuts, roughly chopped**

- 1** Preheat the oven to 180°C/Gas Mark 4.
- Line a square baking tin, approx. 22cm (8½in), with greaseproof paper.

2 In a pan, melt the butter and cook on a low heat for 5 minutes until the white solids start to turn golden. Pour into a cold bowl, then add half of the chocolate and stir until melted.

3 In a separate bowl, whisk together the eggs and sugar until thick and golden. Tip in the flour, a pinch of salt and the chocolatey butter and fold in with a spatula until smooth.

4 Tip in the strawberries, nuts and remaining chocolate and stir briefly.

5 Pour the mixture into the tin and bake for 30 minutes. The blondies are done when they have a light golden crust but are still a little squidgy inside. Allow to cool in the tin, then cut into squares.

By BerryWorld (www.berryworld.com)



By BerryWorld (www.berryworld.com)

Sticky chocolate and BerryWorld redcurrant slice

SERVES 6-8

- 75g (2¾oz) plain chocolate, broken into pieces**
- 75g (2¾oz) unsalted butter**

- 175g (6oz) BerryWorld redcurrants, de-stalked**
- 3 tbsp soft brown sugar**
- 50g (1¾oz) caster sugar**
- 2 medium free-range eggs, separated**
- 25g (1oz) ground almonds**
- 25g (1oz) cocoa powder, sifted**
- 25g (1oz) plain flour, sifted**

2 tbsp redcurrant jelly grated chocolate (optional)

1 Preheat the oven to 180°C/Gas Mark 4. Line a 500g (1lb 1oz) loaf tin with greaseproof paper and lightly grease.

2 Melt the chocolate with the butter in a small pan, or in a microwave on high in 30-second bursts. When quite smooth, remove from the heat to cool slightly.

3 Set aside about 50g (1¾oz) nice berries for serving. Cook the rest of the fruit with 2 tbsp brown sugar until soft, then pass through a sieve.

4 Whisk the caster sugar and egg yolks together until light and pale, then gently mix in the ground almonds, cocoa, flour, melted chocolate mixture and sieved fruit. Whisk the egg whites and fold in at the last moment.

5 Spoon into the tin and bake for 30-35 minutes, or until risen and just firm to the touch. Cool in the tin for 2 hours or overnight, then turn out onto a serving plate and peel away the paper.

6 Cook the remaining berries with 1 tbsp brown sugar and the redcurrant jelly until the fruit begins to soften. Sprinkle with the chocolate, if using. Serve sliced with the berries and sauce.

Raspberry and pistachio tarts

MAKES 6 TARTS

For the filling and topping

225ml (8fl oz) whole milk

1 large free-range egg

2 large free-range egg yolks

100g (3½oz) caster sugar

25g (1oz) cornflour

50g (1¾oz) pistachio paste (see Tip)

600g (1lb 4oz) BerryWorld

raspberries

25g (1oz) chopped pistachios

For the sweet pastry

200g (7oz) plain flour

20g (¾oz) ground almonds

40g (1½oz) icing sugar

a pinch of salt

125g (4½oz) unsalted butter

1 large free-range egg yolk

1 tbsp ice-cold water

1 To make the pistachio filling, pour the milk into a medium-sized saucepan and bring to the boil. Meanwhile, place the egg, egg yolks, sugar, cornflour and pistachio paste into a large bowl and whisk together to combine.

2 When the milk is at temperature, pour over the egg yolk mixture and immediately whisk together to prevent the eggs from curdling. Pour the mixture back into the pan and cook over a medium heat, whisking constantly, until the mixture is very thick. Scrape back into the bowl and press a sheet of clingfilm onto the surface and refrigerate until needed.

3 To make the pastry, place the flour, almonds, icing sugar and salt into a food processor and pulse to combine. Add the butter and pulse until the mixture resembles breadcrumbs.

4 Add the egg yolk and water, then pulse until the mixture starts to form a ball (if the mixture is too dry add more water, 1 tsp at a time). Tip the mixture out onto the work surface and use your hands to gently knead together into a uniform dough. Wrap in clingfilm and refrigerate for 1 hour before using. We recommend forming the pastry into a sausage-shape and cutting it into six slices that you can roll out individually

before chilling, as it's easier to handle smaller pieces of pastry and it's less likely to get warm and sticky.

5 Roll out the pastry on a lightly floured work surface until about 2-3mm thick, then cut out 6 rounds of pastry that are big enough to line 10cm (4in) wide tart tins. Use the pastry to line six 10cm (4in) loose-bottomed tart tins, trimming off any excess. Place the tarts onto a baking tray and refrigerate for 30 minutes, or until the pastry is chilled.

6 Preheat the oven to 180°C/Gas Mark 4. Line each tart case with a piece of crumpled baking parchment and fill with baking beans or rice. Bake in the oven for about 20 minutes, then remove the parchment and the beans and bake for a further 5-10 minutes,

or until the pastry is golden brown.

7 To assemble the tarts, fill each tart shell with a layer of the pistachio mixture, top with fresh raspberries and chopped pistachios, dusting with a little icing sugar if you fancy.

8 The tarts are best served on the day they are assembled, but the pastry can be made up to a week in advance and the custard up to 3 days in advance.

Tip Make your own pistachio paste simply by placing 200g (7oz) toasted pistachios into a food processor with a couple tbsp granulated sugar and processing for about 10-15 minutes until smooth and creamy. The pistachio colour needs to be vibrant green, so it's best to use high quality pistachios.



By BerryWorld (www.berryworld.com)



Egg tarts

MAKES 24 TARTS

150ml (1/4pt) single cream or whipping cream
5 tbsp sugar
45g (1 1/2oz) mild Cheddar cheese, grated
3 large free-range eggs, lightly beaten

a pinch of salt
1/2 tsp vanilla extract
175ml (6fl oz) milk
450g (1lb) shortcrust pastry, thawed if frozen

1 Pour the cream into a large, heavy pan and stir in the sugar. Heat gently, stirring continuously, until the sugar dissolves, then bring to the boil. Be careful not to let the mixture stick on the bottom or it will burn.

2 Add the cheese to the cream mixture and cook over a low heat until the cheese melts and the mixture is smooth. Remove the pan from the heat and set aside until the mixture has cooled a little.

3 In a bowl, beat the eggs lightly with the salt – if they are over-beaten, the filling will rise too much while baking. Add to the cream mixture with the vanilla extract and milk. Strain through a fine sieve or strainer into a clean bowl.

4 Preheat the oven to 200°C/Gas Mark 6. On a lightly floured surface, roll out the pastry to a thickness of around

3mm (1/8in), then cut out 24 rounds with a pastry cutter. Fit these into two 12-hole tartlet tins, pressing them down gently.

5 Pour the filling into the pastry cases, filling them almost to the top. Bake for 20 minutes, or until the filling has just set and is golden brown.

6 Remove from the pans and cool on wire racks. Serve warm.

Tip If not eaten immediately, the tarts can be kept in an airtight container for a day or two. Reheat them in an oven preheated to 180°C/Gas Mark 4 for 10 minutes to refresh them.



Recipe taken from
CHINA: A REGIONAL COOKBOOK by Terry Tan, published by Lorenz Books (£25). ISBN 9780754831006



Gold pineapple truffles

MAKES 14

225g (8oz) dark chocolate, chopped
225ml (8fl oz) double cream
65g (2oz) cocoa powder
icing sugar, to taste (optional)

435g (15oz) tin of Del Monte® Gold Pineapple Chunks
chocolate sprinkles and/or melted dark chocolate
edible gold dust, for decoration
1 tsp lemon juice

1 Place the chopped dark chocolate into a heatproof bowl.

2 In a saucepan, bring the double cream to a boil, then pour it over the chocolate.

3 Leave to stand for 2-3 minutes, then stir until you get a smooth ganache.

4 Add the cocoa powder and stir well. (If you like your truffles sweeter, add icing sugar to taste.) Refrigerate for 2-3 hours until firm.

5 Use an ice cream scoop to shape the truffles. Scoop a portion of the truffle mixture and make a 'well' in the middle with your finger, then place a Del Monte Gold® Pineapple Chunk inside.

6 Shape the truffle into a ball so that the pineapple chunk is completely covered. Repeat with the rest of the truffle mixture, making 14 truffles in total.

7 Roll the truffles in chocolate sprinkles of your choice mixed with a bit of edible gold dust, or dip them into melted dark chocolate, then decorate with splatters of edible gold dust mixed with a few drops of lemon juice. Enjoy!

Golden pineapple mini bundt fruitcakes

SERVES 6

- 1 x 435g (15oz) tin of Del Monte® Gold Pineapple Slices or Chunks**
- 200g (7oz) mixed dried fruit**
- 125g (4½oz) butter**
- 5 tbsp sugar**
- 1 tbsp mixed spice**
- 1 tsp bicarbonate of soda**
- 2 free-range eggs**
- ½ tsp vanilla extract**
- 150g (5½oz) self-raising flour**
- For the pineapple drizzle**
- 6 tbsp icing sugar**
- 3 tsp pineapple juice (reserved from above)**
- To decorate**
- edible gold dust**
- gold sprinkles**

- 1** Preheat the oven to 170°C/Gas Mark 3. Generously grease the holes of a mini bundt tin.
- 2** Reserve 3 tsp of the Gold Pineapple juice from the tin for the drizzle, then add the Gold Pineapple and the rest of

its juice into a jug and lightly whiz with a hand blender.

- 3** Add the blended Gold Pineapple to a saucepan with the mixed fruit, butter, sugar and mixed spice, then bring to a boil while stirring often. Continue to boil until the butter and sugar have melted.
- 4** Remove the saucepan from the heat and stir in the bicarb (be careful it will bubble up and foam). Pour into a large glass bowl and allow to cool.
- 5** Beat the eggs and vanilla into the cooled fruit mixture, then sift in the flour and gently mix to form the batter.
- 6** Spoon the batter into the mini bundt tin holes about two-thirds full, then bake for 20 minutes or until an inserted skewer comes out clean.
- 7** Cool in the pan for 10 minutes, then carefully turn out onto a wire rack to cool completely.

For the Golden Pineapple drizzle

- 1** Beat the icing sugar and Gold Pineapple juice together until it reaches a thick drizzling consistency. If necessary, add a little water to thin, or icing sugar to thicken.
- 2** Drizzle over the cooled cakes and decorate with gold dust and sprinkles.



Made by expert food blogger Veggie Desserts for Del Monte.

Chocolate, peanut butter and chickpea fridge bars

SERVES 8-10

- 400g (14oz) tin of chickpeas, drained**
- 250g (9oz) medjool dates, pitted**
- 4 tbsp crunchy peanut butter**
- 5 tbsp raw cacao**
- 3 tbsp melted coconut oil**
- 1 tsp vanilla extract**
- 2 tbsp cacao nibs**
- 2 tbsp chopped hazelnuts, plus extra to scatter**
- 40g (1½oz) vegan chocolate sea salt flakes**

- 1** Put the chickpeas, dates, peanut butter, cacao, coconut oil, vanilla and a

generous pinch of sea salt flakes into a food processor or high-speed blender. Blitz until you get a smooth mix. Now add the cacao nibs and hazelnuts and pulse once to mix.

- 2** Line a 17x22cm (6½x8½in) baking tray with baking parchment, then spoon the mix into the tray. Smooth out to the edges. Gently melt the chocolate in a small bowl suspended over a small saucepan of boiling water.
- 3** Drizzle the melted chocolate over the mixture in the tray, then scatter with some chopped hazelnuts and sprinkle over a little salt. Refrigerate for at least 4 hours, or overnight, to firm up.
- 4** Remove from the tray and cut into squares. The bars are best kept in the fridge where they will keep for 3-4 days, or store in the freezer for up to a few weeks.



Recipe taken from *Rebel Recipes* by Niki Webster, out now, published by Bloomsbury (RRP £26). Photo by Kris Kirkham.



Sweet potato brownies

MAKES ABOUT 10-14

1 Packet of FullGreen sweet potato rice

85g (3oz) coconut sugar

4 tbsp cocoa powder

85g (3oz) ground almonds

40g (1½oz) buckwheat flour

2 heaped tbsp coconut oil

2 free-range eggs

1 tsp baking powder

a pinch of salt

a dash of vanilla extract

a handful of chopped almonds

For the caramel sauce

2 tbsp smooth almond butter

1 generous tbsp maple syrup

almond milk, as needed

a pinch of pink Himalayan salt

1 Preheat the oven to 180°C/Gas Mark 4 and line a brownie tray with greaseproof paper.

2 In a food processor, combine the sweet potato rice, coconut sugar and coconut oil, then blend until smooth and well combined. Crack in the eggs and pour in the vanilla extract, then blend again.

3 Pour this into a mixing bowl, then fold through the dry ingredients so that you're left with a smooth, velvety batter.

4 Transfer this into the brownie tray and smooth over the surface. Scatter the almonds over the top and pop these into the oven to bake for around 20 minutes.

5 Meanwhile, for the caramel sauce, mix together the almond butter, maple syrup and salt, then gradually drizzle in the almond milk, as needed.

6 Remove the brownies from the oven and allow to cool before slicing into portions. Drizzle over the sauce.



Pumpkin spice caramel bars

MAKES ABOUT 10-14

For the base

90g (3oz) oats

1 heaped tbsp honey

1 tbsp coconut oil

For the pumpkin pie filling

100g (3½oz) Fullgreen Sweet

Potato Rice

1 tbsp coconut oil

4 tbsp smooth almond butter

50ml (2fl oz) tinned coconut milk

1 tbsp honey

90g (3oz) pitted dates

½ tsp ground cinnamon

a pinch each of ground ginger, cloves & nutmeg

a pinch of sea salt

For the topping

3 tbsp raw cacao powder

2 heaped tbsp coconut oil

2 heaped tbsp honey or maple syrup

a pinch of salt

1 For the base, add the oats to a food processor and blitz to form a fine flour.

2 Add the honey and coconut oil, then blend again so that everything sticks together.

3 Line a baking dish with greaseproof paper, then press the oat mixture into the base of the tin to form a smooth base. Pop this into the freezer.

4 Combine all of the pumpkin pie filling ingredients in the food processor and blend thoroughly so that you're left with a smooth, velvety caramel.

5 Spread this over the base and return to the freezer.

6 To make the chocolate topping, gently melt the coconut oil and honey together, then stir through the cacao powder and a pinch of salt.

7 Pour this over the top of the caramel layer, then allow to set in the freezer for 5 hours minimum.

8 To slice into squares, dip a sharp knife into boiling water before cutting to prevent the chocolate from cracking.

Apple and white chocolate brownies

CUTS INTO 12-14 SQUARES

2 Jazz™ Apples, peeled, cored and chopped into small cubes

100g (3½oz) unsalted butter, melted

200g (7oz) unrefined brown sugar

1 large free-range egg, at room temperature

80ml (2¾fl oz) almond milk

½ tsp baking powder

½ tsp bicarbonate of soda

½ tsp pink Himalayan salt

225g (8oz) plain white flour

100g (3½oz) white chocolate chips

1 Preheat the oven to 180°C/Gas Mark 4. Line a baking tin approximately 24x24cm (9½x9½in) with greaseproof paper.

2 Pour the melted butter into a large

mixing bowl along with the brown sugar. Stir to combine the ingredients together, then pour in the egg and almond milk and mix again.

3 Sieve all of the dry ingredients over the wet ingredients to stop any lumps from developing, then fold gently to mix the wet and dry ingredients together.

4 Add the chopped Jazz™ Apple and combine.

5 Pour the blondie batter into the prepared tin and sprinkle with white chocolate chips.

6 Cover the baking tin with foil and bake in the oven for 25 minutes, then remove the foil and bake for a further 10-15 minutes.

7 Pierce the blondies with a skewer to check they are fully baked, then remove from the oven and allow to cool completely before removing from the baking tin.

8 Chop into squares and enjoy.



By Tiago Frangoso of the Healthy Beard (@thehealthybeard) for Jazz™ Apples

Blueberry breakfast loaf

MAKES 1 LOAF

2 large or 3 small very ripe bananas, peeled

150g (5½oz) fresh blueberries

200g (7oz) buckwheat flour

50g (1¾oz) oats

1 tsp cinnamon

4 tbsp coconut oil, melted

2 free-range eggs or 2 flax eggs

4 tbsp honey or maple syrup

2 tbsp almond milk

1 tsp vanilla extract

1½ tsp baking powder

½ tsp bicarbonate of soda

1 Preheat the oven to 180°C/Gas Mark 4. Grease a loaf tin with coconut oil.

2 Mash the bananas in a large bowl, then whisk in the eggs, milk, vanilla, melted coconut oil and honey.

3 In another bowl, mix together the flour, oats, cinnamon, bicarbonate of soda and baking powder.

4 Fold the dry ingredients into the wet ingredients and mix well, then stir



By Rhitriton and Love Fresh Berries (www.lovetofreshberries.co.uk)

through the fresh blueberries.

5 Pour the batter into the tin and spread out evenly. Sprinkle the top with oats.

6 Bake for 45 minutes. Allow to cool in

the tin for 10 minutes before turning out and cooling on a rack.

Tip Serve a slice warm with a spread of your favourite nut butter!



By Love Fresh Berries (www.lovefreshberries.co.uk)

Mini berry pasties

MAKES 8-10

For the pastry

200g (7oz) plain flour

100g (3½oz) butter

¾ tbsp ice-cold water

1 tsp cinnamon (optional)

For the filling

150g (5½oz) blackberries

125g (4½oz) raspberries, cut in half

1 tsp lemon zest

1 tbsp fresh lemon juice

3 tbsp cornflour

1-2 tbsp caster sugar, depending on taste

**1 free-range egg yolk
icing sugar, for dusting**

1 Rub the butter into the flour and cinnamon until the mixture resembles fine breadcrumbs. Add the water and combine to make a dough. Refrigerate for 1 hour before making the pasties.

2 Preheat the oven to 190°C/Gas Mark 5.

3 In a small bowl, mix together the cornflour, sugar and lemon zest. Set aside.

4 In another bowl, coat the berries with lemon juice. Sprinkle with the cornflour mixture.

5 Roll out the dough to 3mm (⅛in) thickness. Cut out circles using an 11cm (4in) cutter. Fill the centre of the dough circle with a dessert spoon of the berry filling.

6 In a small bowl, whisk the egg yolk. Brush the edge of the dough circles with the egg and fold in half, then seal the edges with a fork.

7 Brush with egg wash and cut a small slit in the top of each pie to let out steam.

8 Bake for about 20 minutes, or until golden brown. Cool to room temperature and dust with icing sugar.



Glazed apple-raisin fritters

MAKES AROUND 20

140g (5oz) plain flour

1½ tsp baking powder

30g (1oz) caster sugar

a pinch of ground cinnamon

½ tsp salt

1 large free-range egg

140ml (4¾fl oz) milk

3 large apples (choose a good tart-sweet variety)

2 tbsp golden raisins, very roughly chopped

sunflower or vegetable oil, for deep-frying

For the apple glaze

140g (5oz) icing sugar

40ml (1¼fl oz) apple cider (or apple juice or, at a pinch, lemon juice)

1 Sift the flour and baking powder into a mixing bowl. Add the sugar, cinnamon and salt and whisk together briefly.

2 In a different bowl, whisk the egg with the milk. Tip into the dry ingredients and whisk everything together well to make a smooth batter. Set aside while you prepare the apples.

3 Peel the apples. Cut them into halves and remove the core (this is easiest with a melon baller). Cut into 5mm (¼in) thick slices, then cut the slices into 5mm (¼in) matchsticks.

4 When ready to cook, pour vegetable oil into a heavy-based saucepan or a deep-fryer to a depth of 5cm (2in) and heat to 170°C (325°F).*

5 Add the apple matchsticks and raisins

to the batter and mix well. Drop small spoonfuls of batter into the oil, ensuring you include a few raisins and 4-5 pieces of apple. You could also use a fork to do this. Don't worry about the shape – the more free-form, the better! Add more fritters to the pan, but do not overcrowd it. Fry for around 5 minutes, turning the fritters around in the oil from time to time, until they are evenly golden brown and crisp. Use a slotted spoon to lift them onto a plate lined with kitchen paper to drain.

6 Whisk the sugar and cider together to make a fairly thick glaze. Drizzle onto the fritters while they are still hot, then serve straightaway.

***Note** The key thing when cooking these fritters is not to heat the oil to too high a temperature, so it's best to use a sugar thermometer. If you don't have one, the oil will have reached the correct temperature when a cube of bread browns lightly in about 30 seconds. Any faster and it will be too hot.

Saffron fruit loaf

MAKES 1 LOAF

20 saffron threads
300ml (10½fl oz) hot milk
500g (1lb 2oz) strong (bread) flour
1 tsp salt
150g (5½oz) unsalted butter, diced, plus extra to grease
50g (1¾oz) soft brown sugar
2 tsp dried active yeast (7.5g (¼oz) sachet)
60g (2¼oz) currants
40g (1½oz) mixed dried fruit or mixed citrus peel
1 tbsp plain flour, for dusting
1 free-range egg, lightly beaten

- 1 Stir the saffron strands into the hot milk and leave to infuse for 1-2 hours.
- 2 Combine the flour and salt in a mixing bowl. Rub in the butter with your fingertips to form fine crumbs. Stir in the sugar evenly, then make a well in the middle of the dry ingredients.
- 3 Reheat the milk to blood temperature (there's no need to strain out the saffron threads as they look so pretty).

Combine a few tablespoons of the milk with the yeast and mix to a slurry. Stir in the remaining warm milk, then tip all the liquid into the dry ingredients. Use your hands to work the mixture into a dough, then transfer to the bowl of a stand-mixer.

- 4 Knead with the dough hook on a slow-medium speed for 10 minutes, or until the gluten has developed and the dough is smooth and satiny.
- 5 Toss the dried fruit with the extra flour, which helps to prevent it sinking to the bottom of the loaf during baking. Add the fruit to the dough in two stages, kneading well after each addition.
- 6 Grease a 20x10cm (8x4in) loaf tin with butter. Transfer the dough to the prepared tin and cover with a tea towel. Set aside in a draught-free spot for 1-1½ hours, or until doubled in size. Don't be tempted to speed up the proving time by sticking it on top of a radiator.
- 7 Preheat the oven to 180°C/Gas Mark 4.
- 8 Once the dough has risen, brush with beaten egg and use a sharp knife to slash the surface, if you wish. Bake for



50-60 minutes, until the top is golden brown. The base of the loaf should sound hollow when tapped. Remove from the tin and cool on a wire rack. Allow the cake to rest for an hour before slicing and serving with butter or clotted cream and homemade jam.

Turkish milk rolls with yoghurt glaze

MAKES 6 ROLLS

425g (15oz) strong (bread) flour
1 tsp salt
3 tsp dried active yeast
 (1½ x 7.5g (¼oz) sachets)
200ml (7fl oz) hand-hot milk
125ml (4fl oz) clarified butter
1 free-range egg
butter, for greasing
For the yoghurt glaze
1 tbsp natural yoghurt
1 tbsp clarified butter
1 tbsp nigella seeds
½ tsp salt flakes

- 1 Sift the flour into the bowl of a stand-mixer. Add the salt to one side of the bowl and the yeast to the opposite side (salt can kill the yeast).
- 2 Add the milk, butter and egg and mix

briefly to form a ball. Knead with the dough hook on a slow-medium speed for 10 minutes, or until the gluten has developed and the dough is smooth and satiny. Shape the dough into a ball and transfer to a large lightly oiled bowl. Cover with a tea towel and set aside in a draught-free spot for 1-1½ hours, or until doubled in size.

- 3 Preheat the oven to 200°C/Gas Mark 6. Lightly butter a small, deep-sided baking tin (max. 15x20cm (6x8in).
- 4 Punch down the dough and divide into 6 even pieces. Roll each piece into a fat log and arrange in the prepared tin; they will expand to fill the space as the dough rises. Cover and set aside for another 30 minutes.
- 5 Meanwhile, to make the glaze, whisk the yoghurt with the clarified butter.
- 6 After the rolls have rested, brush them with the yoghurt glaze and use a fork to score the surface with fine lines.



- 7 Sprinkle with nigella seeds and salt flakes and bake for 30-40 minutes, or until the rolls are golden brown. The bases should sound hollow when tapped. Cool on a wire rack.



The apple fritters on pages 70 and the recipes on page 71 are taken from *New Feast* by Greg Malouf and Lucy Malouf, published by Hardie Grant Books (RRP £20). Photography Nassima Rothacker.



By Flahavan's (www.flahavans.co.uk)

Oaty banana bread

MAKES 2 LOAVES

65g (2½oz) Flahavan's Organic Jumbo Oats
100g (3½oz) Flahavan's Organic Porridge Oats
130g (5oz) wholewheat flour
1 tsp bicarbonate of soda
¼ tsp baking powder
1 tsp ground cinnamon
a pinch of sea salt
4 medium very ripe bananas, peeled, mashed
300ml (10fl oz) honey
300ml (10fl oz) maple syrup
60g (2oz) unsalted butter, melted
60ml (2fl oz) oat milk
100g (3½oz) low fat Greek yoghurt
2 large free-range eggs
1 tsp vanilla extract

- 1 Preheat the oven to 190°C/Gas Mark 5. Spread 50g (1¾oz) Flahavan's Organic Jumbo Oats and 100g (3½oz) Flahavan's Organic Porridge Oats in a single layer on a baking tray lined with baking paper, then place in the oven.
- 2 Toast the oats for 8-10 minutes, until very light golden, mixing once halfway through. Remove from the oven and set aside to cool.
- 3 Using baking paper, line two 20x6cm (8x2½in) loaf tins, leaving two sides overhanging slightly. Lightly mist with non-stick spray.
- 4 In a bowl, mix together all the dry ingredients, then stir in the toasted oats and set aside.
- 5 Mash the bananas with a fork in a large mixing bowl, then whisk in the wet ingredients, adding the eggs and vanilla extract last – the batter will have a very wet consistency at this stage.
- 6 Add the dry ingredients to the wet mixture, then slowly and gently stir with a wooden spoon until combined. Pour the batter evenly into the tins, leaving 1cm (½in) at the top. Sprinkle the banana bread mix with the remaining oats.
- 7 Bake for 25 minutes, then loosely cover the tins with foil and return to the oven for a further 25 minutes. Once cooked, remove and leave to cool in the tins for 1 hour before serving.



Fruit bread

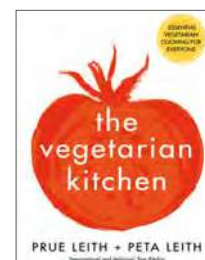
MAKES 1 SMALL LOAF

180g (6oz) dried fruit (any combination of raisins, sultanas, cranberries, cherries, apricots, prunes, figs, or candied peel)
180g (6oz) strong white flour
120g (4oz) whole wheat flour
1 sachet (7g) fast action dried yeast
20g (¾oz) caster sugar
1 tsp table salt
1 large free-range egg, beaten
80ml (3fl oz) tepid whole milk

- 1 Roughly chop the dried fruit so that every piece of fruit is roughly the size of a raisin. Put the fruit into a heatproof bowl and pour boiling water over it. Leave it to soak for 20 minutes, then drain it well.
- 2 Combine all the ingredients, including the soaked fruit, in a mixing bowl. Add 50ml (2fl oz) tepid water. Mix it to form a dough, then knead it vigorously by hand for 5-10 minutes, until it is smooth and elastic and the fruit is well distributed through the dough.
- 3 Cover the bowl with a clean tea towel and leave it at room temperature for 2 hours, giving it a quick knead just to deflate it after the first hour.
- 4 Grease the two long sides of a 450g

(1lb) loaf tin and line the bottom and short sides with a single long strip of baking parchment.

- 5 Shape the dough into a loaf and put it into the lined loaf tin, seam-side down. Cover with a clean tea towel and leave at room temperature for 35-45 minutes, until it has puffed up and a finger gently poked into the top of it leaves a dent that springs back slowly. Preheat the oven to 210°C/Gas Mark 6.
- 6 Bake the loaf in the oven on the middle shelf for 15 minutes, then without opening the door, reduce the heat to 190°C/Gas Mark 5 and bake it for a further 25 minutes. It should then be puffed up and golden. Remove it from the tin and tap the bottom. It should sound hollow when tapped on the base.
- 7 Remove from the oven and allow it to cool completely on a wire rack before serving or freezing.



Recipe taken from
The Vegetarian Kitchen by Prue Leith
 and Peta Leith,
 published by
 Bluebird (£25).

HOW TO MAKE SWEET SHORTCRUST PASTRY TARTS

Pastry expert Julie Jones shows you how to make sweet shortcrust pastry and use it to create a beautiful chamomile panna cotta tart or treacle tart deluxe

SWEET SHORTCRUST PASTRY

This classic pastry is my go-to recipe for most of the sweet pies and tarts in my new book. No alterations are needed from one recipe to the next, other than the quantity needed. That said, if you are feeling experimental, additional flavourings such as citrus zest, vanilla, ground nuts and spices can be added successfully, although do use them sparingly. To overpower the perfect buttery taste that this pastry offers would be a great shame. Personally, I prefer to focus the layering of flavour into the pie or tart filling instead. One quantity of pastry is enough to line a large circular tin measuring 23x3.5cm (9x1½in), with extra remaining for small decorations. For a fully covered decorative pie, a double quantity will be needed.

MAKES 1 QUANTITY

230g (8oz) plain flour

125g (4½oz) cold unsalted butter, cut into 1cm (½in) cubes, no need to be precise

50g (1¾oz) icing sugar

1 free-range egg yolk

2 tbsp milk

For egg wash – if the recipe calls for it

1 free-range egg yolk

boiling water

1 Place the flour and butter into the bowl of a freestanding mixer and attach the paddle beater. Mix on a medium speed until the butter has been incorporated into the flour and resembles fine breadcrumbs **(1)**. Add the icing sugar and mix for a few



seconds before adding the egg yolk and milk **(2)**. Continue to mix until a cohesive dough forms **(3)** – this should only take 30-60 seconds, depending on your mixer. Turn out the pastry onto a work surface – there's no need for more flour – and bring it swiftly together with your hands, without overworking it **(4)**.

2 Lay out a long sheet of clingfilm and place the dough on one half. Flatten the pastry with the palms of your hands, then

fold the remaining clingfilm over the top, fully encasing the dough. Roll out swiftly between the clingfilm **(5)** to an approximate depth of 5mm (¼in), trying your best to keep it in a circular shape. Place in the fridge for at least an hour before using.

3 After resting, roll out between two sheets of non-stick baking paper **(6)** – there's no need for more flour – and use according to the relevant recipe instructions.



CHAMOMILE PANNA COTTA TART



This really is a dreamy dessert – sweet, creamy and meltingly unctuous, and the pristine white surface makes the perfect canvas for artistic decoration. The panna cotta can, of course, be made without the encasing pastry, but doing so would mean losing the welcoming crunch. There will be a little of the panna cotta mix left over, which if set into a separate glass will provide a perfect gluten-free alternative dessert, should one be needed.

SERVES 8-10

You will need

a fluted, loose-bottomed 23x3.5cm (9x1½in) circular tin

For the pastry case

1 quantity of sweet shortcrust pastry (see page 74)

egg wash (see page 74)

For the panna cotta

150ml (5fl oz) milk

4 chamomile tea bags

4 gelatine sheets (I use Dr. Oetker)

800ml (26fl oz) double cream

200g (7oz) caster sugar

For the topping

a selection of prepared fresh fruits

We love Julie's creative designs!

Check out her Instagram for inspiration
@julie_jonesuk





baked pastry shapes
edible flowers and herbs
sugar sprinkles

- 1** Make and rest the pastry following the recipe on page 74, then line, blind bake and trim a pastry case. Any leftover pastry can be cut into decorative shapes, egg-washed and baked separately to be used as extra decoration.
- 2** For the panna cotta, add the milk and tea bags to a saucepan and bring to a simmer. Once simmering, switch off the heat and allow the tea to infuse for 15 minutes. Remove the tea bags, giving them a good squeeze before discarding.
- 3** Soften the gelatine by soaking the sheets in a bowl of cold water.
- 4** Add the cream and sugar to the pan of infused milk. Slowly bring the mixture to the boil, stirring now and then to dissolve the sugar. As soon as boiling point is reached, turn off the heat.
- 5** Drain the softened gelatine and pat dry with kitchen paper before stirring into the hot cream. When the gelatine has fully dissolved, pass the mixture through a fine sieve into a clean bowl and allow to cool. Once cooled, place in the fridge, checking and stirring every so often until the panna cotta starts to thicken. The ideal pouring consistency required is that of thick custard.
- 6** Once thickened, carefully pour into the prepared pastry case. Any bubbles that rise to the surface can easily be popped by running the flame of a blow torch over the surface, however this isn't a necessity, it's purely for aesthetics.
- 7** Place back in the fridge until fully set – this should take around 4 hours.
- 8** Decorate the tart with a variety of fruits, baked pastry shapes, petals, edible flowers, sprinkles and herbs. When ready to serve, use a hot dry knife to slice the tart perfectly, wiping the knife between slicing. Serve with an extra portion of fruit macerated with a sprinkling of caster sugar and a splash of booze, if you like.

TREACLE TART DELUXE



This is a classic British tart, made traditionally using cheap ingredients. Comforting, sticky, sweet and nostalgic, it is a dessert that I was fed as a child, and which, therefore, I love. I have added some cream and almonds to my recipe, which although makes it more calorific, I'd say is definitely worth it. You may find a small portion of this tart to be enough, due to its sweetness. My preferred accompaniment for this is a thick Greek-style yoghurt – coconut-flavoured, preferably. Not quite the tinned evaporated milk that my Nana would have poured over hers! Some consider this tart to be even better the next day, after an overnight chilling in the fridge.

SERVES 10-12

You will need

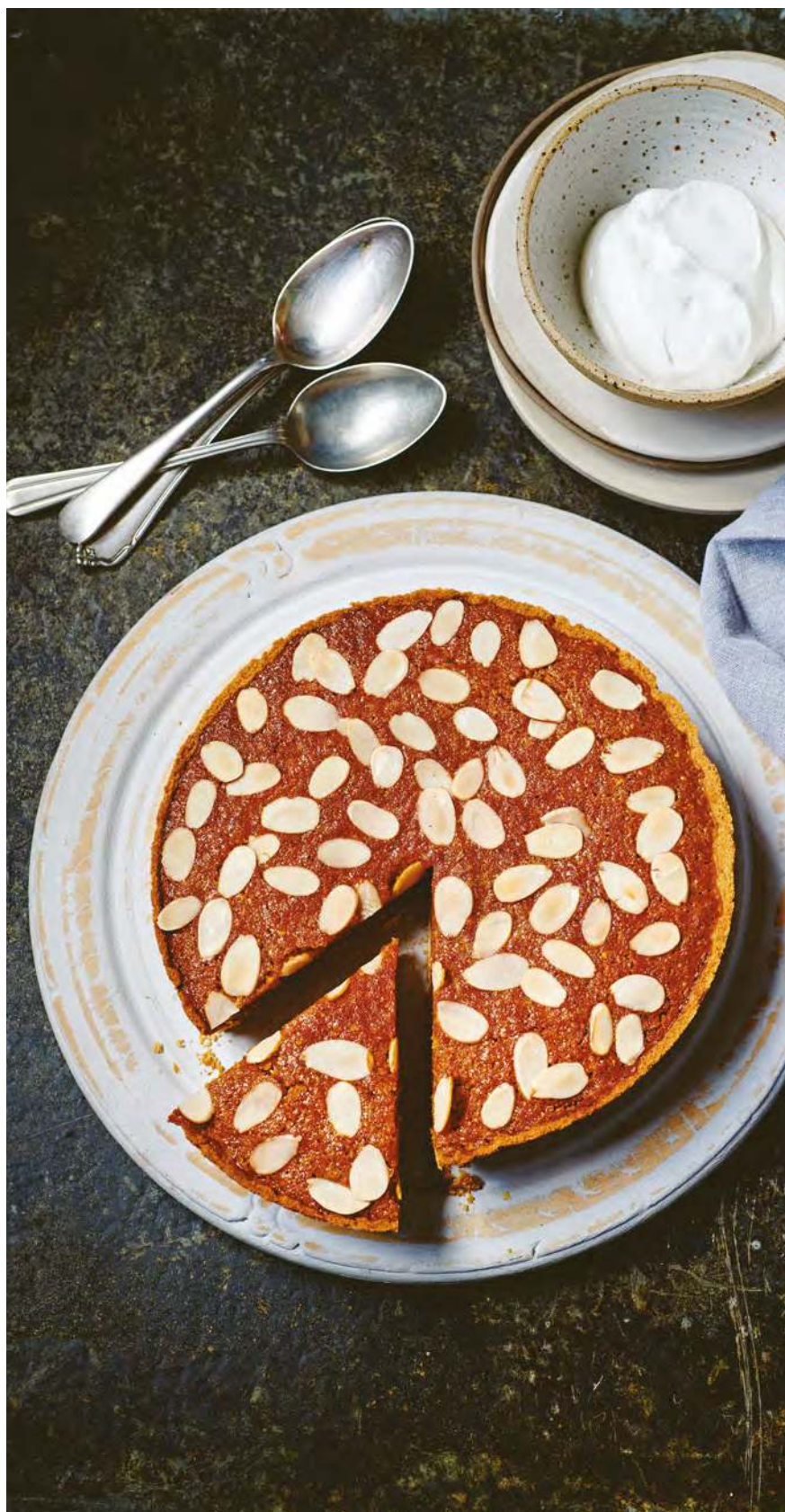
**a loose-bottomed 20x3.5cm
 (8x1½in) circular tin**

For the pastry case

**1 quantity of sweet shortcrust pastry
 (see page 74)**

For the filling

75g (2¾oz) fresh white breadcrumbs
340g (12oz) golden syrup
75g (2¾oz) ground almonds



150ml (5fl oz) double cream
2 free-range eggs, lightly beaten
flaked almonds (optional)
Maldon salt flakes, for sprinkling
coconut yoghurt, to serve

1 Make the pastry following the recipe on page 74. After resting, line the tin with the pastry, blind bake and then trim.

2 Leave the cooked pastry case in the tin. Preheat the oven to 150°C/Gas Mark 2. Tip the breadcrumbs into a dry frying pan set over a medium heat.

3 Allow the crumbs to toast and turn golden in the pan, stirring or shaking every so often to prevent them burning. When beautifully golden, transfer to a plate.

4 Gently heat the syrup in a saucepan over a low heat, then add the breadcrumbs and ground almonds, mixing well. Remove from the heat and add the cream and eggs, then combine well without incorporating too much air.

5 Place the prepared pastry case onto a baking sheet and fill the case to the top with the syrup mixture. Decoratively lay some flaked almonds over the top, if using, and sprinkle over a few salt flakes. Transfer to the oven and bake for 40 minutes, but check after 35 minutes, unless you know your oven well. The tart is ready when the top has developed a crust yet is still slightly wobbling towards the centre.

6 When done, remove from the oven and allow to cool fully, after which remove from the tin, slice and serve alongside coconut yoghurt. 🍴



The recipes on pages 74-78 are taken from *The Pastry School* by Julie Jones, published by Kyle Books (£25). Photography by Peter Cassidy.

NEW!



Guide to
skill levels

1—Beginner

2—Intermediate

3—Advanced

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TECHNIQUES
 PALETTE KNIFE PAINTING,
 COLOURING BUTTERCREAM



PALETTE KNIFE PAINTED CAKE

By Neetha Syam from
 Buttercream Petals
 Art School



YOU WILL NEED

TO DECORATE

- **15cm (6in) cake, finished in buttercream**
- **uncoloured buttercream**
- **gel colours of your choice:** I used orange (Christmas Red and Yellow), yellow (Sunshine Yellow), olive green (Green and a drop of Ivory) and dark green (Blue and Sunshine Yellow), all by Wilton

EQUIPMENT

- **piping bags**
- **scissors**
- **small palette knives**
- **cocktail stick**

1 Prepare a piping bag with green buttercream and cut a small hole at the end. Pipe strands of buttercream resembling the stems of a bouquet onto the cake.

2 With a small palette knife, scoop out a little buttercream in the desired colour (I used yellow) and paint narrow petals. You only need to apply very gentle pressure so you don't upset the buttercream layer on which you are painting. Gentle and clean strokes are what we are aiming for and a good stable buttercream is key for this process.

3 Add more layers in a different colour – I used uncoloured buttercream. Finish off by putting a dot of buttercream in the middle of

the flower (I used orange) and by piping details (I used green) in the middle.

4 Pipe more petals in various hues of yellow and orange around the main flower. You can pipe small white dots to define the middle of the flowers, if you like.

5 Paint leaves in the same manner, but use a cocktail stick to define the veins of the leaves.

6 Finish off by piping more white dots scattered around the flowers and leaves, adding texture using cocktail sticks.

Tip For online or face-to-face workshops, go to www.buttercreampetals.com





TECHNIQUES
USING CUTTERS, PIPING A
BASKETWEAVE EFFECT,
MODELLING



EASTER MINI BASKETS

Create an adorable Easter basket with this project by Dani Brazier from Blue Door Bakery (www.bluedoorbakery.co.uk)



FOR THE CAKE

- cake of your choice
- buttercream

TO DECORATE

- mini chocolate eggs
- brown modelling paste
- pastel sprinkles

EQUIPMENT

- mini cake stand or 7cm (3in) cake drum
- 5cm (2in) round circle cutter
- palette knife
- piping bags
- piping nozzles: grass, basketweave
- cocktail sticks

ASSEMBLE AND COVER THE CAKE



A



B



C



D

1 Cut out circles of cake using the round cutter. Secure one onto your mini cake stands or cake drum using a blob of buttercream.

2 Stack the rounds with buttercream, then add a crumb-coat of buttercream around the cake – this is a thin layer of buttercream to seal

the crumbs onto the cake. Pop the cake in the fridge to firm up for 20 minutes.

TOP TIP

Make your buttercream really soft as it is so much easier to use on such a small cake.

3 Next, mix up some brown buttercream, or you could make chocolate buttercream if you prefer not to add colour. Add this to a piping bag fitted with the basketweave nozzle.

PIPE THE BASKET



E



F



G



H

4 Begin by piping a vertical line, then pipe horizontally across the vertical line just coming little wider. Pipe another vertical line next to this and more horizontal lines in the gaps, as shown. Repeat this process all around the cake.

5 Once you have finished your basketweave around the cake, set the piping bag aside. Mix up a little green buttercream and add it to another piping bag fitted with a grass nozzle.

6 Begin by squeezing out buttercream on

the top to attach the grass to the cake, then slowly pipe up and release the pressure. Repeat all over the top of the cake.

7 Pipe a row of the basketweave around the top of the cake, to finish the basket.



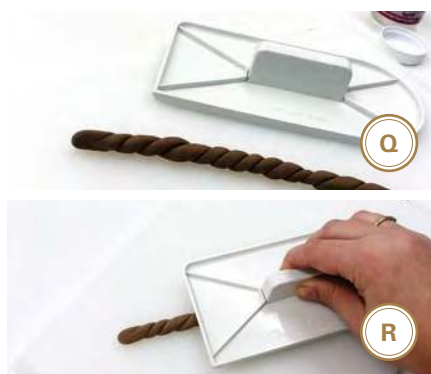
MAKE THE HANDLE



8 Make the handle by rolling some brown paste into a ball, then continue rolling out into a sausage shape. Fold over in half and twist together, adding a little glue if needed to hold the twist in place. You can use a cake smoother to roll the twist together if it helps.

9 Bend the twist over and trim to the height you need. Add a cocktail stick onto each end, then insert into the cake. Leave it to dry for a few hours first if it is too floppy.

10 Finish off with chocolate mini eggs and pastel sprinkles on top.



★
COVER
RECIPE

How to create...

SPRINGTIME CUPCAKE TOPPERS

“Easter is here! It’s a time for bunnies and chicks, bright colours and lots of tasty treats!” says Britt Box (shewhobakes.co.uk)

These springtime cupcake toppers are super simple to put together, yet so effective. You can make larger versions for bigger cakes and they also work well on round cookies. In this project, I’m going to take you through how to make and store these delightful decorations.

VANILLA CUPCAKES

MAKES 12-15

- 200g (7oz) self-raising flour
- 50g (1¾oz) plain flour
- 200g (7oz) unsalted butter
- 200g (7oz) caster sugar
- 4 free-range eggs

- 1 Preheat the oven to 160°C/Gas Mark 2½.
- 2 Cream together the unsalted butter and caster sugar. Add the eggs and mix well.
- 3 Stir in the self-raising flour and plain flour.
- 4 Mix well, then divide between 12-15 cupcake cases. Bake for 35-40 minutes or until a skewer comes out clean.
- 5 Once the cakes are baked, leave them to cool completely before icing. These cupcakes will be fresh for 2-3 days.

VANILLA BUTTERCREAM

YOU WILL NEED

- 250g (9oz) unsalted butter
- 500g (1lb 1oz) icing sugar
- 1 tsp vanilla

- 1 Cream the butter on its own for a few minutes to aerate, then mix in the icing sugar slowly.
- 2 Add the vanilla and mix well until you have a nice, creamy buttercream.

THE FLUTED DISCS

- 1 We’re going to start by making the fluted discs which the bunnies, carrots and flowers are sitting on. For this, knead your chosen colours of sugarpaste icing. I’m using white that I’ve coloured lilac with Sugarflair Lavender and blue I’ve coloured with Sugarflair Aqua.
- 2 Roll out this icing onto a surface dusted with cornflour. Next, cut out a fluted circle the same size as the top of your cupcake case. If you’ve already made your cupcakes you can measure it against the cake itself, but I recommend making these toppers in advance so they have time to set. Using a serrated cone tool, make star indents around the fluted edge. This is optional, but I think it adds a little something special to the design. Make as many as you need and leave to dry on foam.



THE BUNNY FACES & EARS

- 3 To make the bunny face, start by rolling out white modelling paste (you can use sugarpaste for this but I prefer working with modelling paste for details), then cut out plain circles to make the face. Make sure these are slightly smaller than your fluted circles. Transfer these to the foam to dry a little. For the whiskers, cut out two small circles of white modelling paste, make small dots in them all over using a cocktail stick or other pointed tool, then stick them to the middle-lower half of the round bunny face using a little edible glue. For the nose, roll a small ball of pink modelling paste and taper the ends to create a small triangle. Glue it between the whisker circles and press down to flatten it a little.
- 4 For the ears, roll out white modelling





paste and cut the shapes freehand using a cutting wheel—I was going for long, triangle shapes. Then, roll out pink modelling paste and cut out smaller triangles the same way. Stick the pink smaller triangles to the larger white ones using a little edible glue and leave to dry with the ends bent up, either on dimpled foam or by resting on scrunched up clingfilm.

TO ASSEMBLE

5 To assemble, stick down both the face and the ears to the coloured fluted disc from earlier. I recommend sticking these all down at once to ensure the ears stay underneath the face. To finish, roll out two small balls of black modelling paste and, using a very small amount of edible glue on a paintbrush, stick these down for the eyes.

THE CHICK

6 For the chick, knead and roll out yellow modelling paste. Cut out a plain circle the same size as your fluted ones. For the wings, cut out two heart shapes and glue into place in the centre of the chick facing out. For the beak, roll out a

little orange modelling paste, cut out a small triangle and glue into place. To finish, roll out two small balls of black modelling paste and, using a very small amount of edible glue on a paintbrush, stick these down for the eyes.

THE CARROTS

7 For the carrots, knead a small amount of orange modelling paste and, using your hands, roll it into a small sausage. Pinch the end to taper and indent lines on the top using a scalpel. For the roots, knead a small ball of green modelling paste and stick this to the end of the carrot then, using a scribe, cut lines into it for texture. Leave these to dry on foam before sticking to another coloured fluted disc using a little edible glue.

THE FLOWERS

8 The flowers were made using a blossom and a daisy plunger cutter. To use these, simply roll out your modelling paste thinly on a surface dusted with cornflour, cut out your shapes and leave to dry on foam. For the 3D blossom effect, cut out the shape, then plunge it straight

onto the foam, this will bring the sides up as it pushes the centre down. Finish with a small ball of modelling paste in a contrasting colour, held in place with a little edible glue. Once the flowers are dry, glue these to a fluted disc.

FINISHING TOUCHES

9 Leave all of your toppers to dry completely before adding to your cupcakes or cakes. This will ensure the shapes stay as you like them and don't bend or fold as they are still drying.

10 Bake your desired cupcakes and top with buttercream, then add your dry decorated discs. I like to do a swirl of buttercream underneath the discs using a 2D nozzle, but whether you spoon it on, or pipe it on is completely up to you.

These toppers can be made well in advance. As long as they are stored correctly they will last ages. I like to make up a batch of cupcake toppers to keep for later projects. Once they are completely set, after leaving them overnight, I recommend to store these in a cardboard cake

box, nothing airtight. Placed carefully on a bed of kitchen roll, with a sheet of kitchen paper over the top so that air can get to it, but dust can't. If you don't have any cake boxes, a tupperware box with the lid off, and a sheet of kitchen roll instead, will suffice. You need to make sure air can get to it. I don't recommend storing these in the fridge or freezing them. Sugar is a natural preservative and as long as they are not left in direct sunlight, just a cool dry room, they will last for weeks, if not months. Keep an eye on the date on the pack of sugarpaste/modelling paste that you use and work with that in mind. As long as no moisture gets to them, they will be fine.

These toppers can be customised to any colour. You can add more, such as a little nest of mini eggs, or change up the carrots for another springtime theme, the choice is yours!

*Happy Easter AND
happy baking
Britt xxx*

THE BUNNY CUPCAKE



THE CARROT CUPCAKE



THE CHICK CUPCAKE



FINISHED CUPCAKES



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PRINT **William Gibbons & Sons Ltd**
Tel +44 (0)1902 730011

DISTRIBUTION **Marketforce (UK) Ltd**,
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SAVOURY HEAVEN

*Bake up a storm with
savoury snacks AND lunches!*

WE LOVE... SWEET POTATO CAKES pg91 // ONION QUICHE pg93 // HOMITY PIE pg95

Breakfast focaccia baked with eggs

SERVES 10

For the dough

400g (14oz) bread flour
1 sachet of activated dried yeast
1 tsp salt
1 tsp caster sugar
250ml (9fl oz) lukewarm water

Toppings

3-5 large British Lion eggs
150g (5½oz) cherry tomatoes, halved
60g (2oz) pitted olives, halved
5 sprigs of thyme
30g (1oz) Parmesan, grated
salt
olive oil

1 In a large bowl, mix together the flour, yeast, salt and sugar. Make a well in the middle of the flour mix and pour half of the water into it. Use your hands to knead until all the ingredients are combined. Add the rest of the water and knead for about 5 minutes or until the dough is smooth and springy.

2 Cover the bowl with a damp kitchen cloth and leave in a warm place for about 30 minutes, until the dough doubles in size.

3 Transfer the dough onto a deep roasting tray (32x20cm (12½x8in) or smaller) generously covered with olive oil. Stretch it to the sides and push it down with your fingers making small wells.

4 Drizzle with olive oil. Make 3-5 egg-sized balls with tin foil and press them onto the dough, leaving space in between for the rest of the toppings.



Recipe by www.eggrecipes.co.uk

5 Use tomatoes, olives and thyme to fill the gaps in between the foil balls. Press all the toppings down into the dough. Sprinkle the Parmesan over and leave for another 20 minutes.

6 Preheat the oven to 220°C/Gas Mark 7.
7 Bake the focaccia for 15 minutes, until golden brown. Crack the eggs and transfer each onto a small ramekin.

Take the focaccia out of the oven and remove the tin foil holders from the dough. Transfer the eggs into the holes and put the tray back into the oven for another 5 minutes, or until the egg whites are set.

7 Serve with more olive oil and a sprinkling of sea salt flakes.

Easy ^{AND} elegant
breakfast option!



Recipe by www.eggrecipes.co.uk

Puff pastry baked egg and pesto parcels

SERVES 1

1 medium British Lion egg yolk
1 medium British Lion egg
rolled puff pastry, roughly a
15x25cm (6x10in) rectangle
1 tbsp pesto
2 asparagus spears, trimmed
and cut in half

30g (1oz) feta
2 prosciutto slices

- 1** Preheat the oven to 200°C/Gas Mark 6. Cut the pastry in half, into two rough square shapes. Make a frame out of one of the squares, cutting out a small square in the middle of it and removing it gently. Place 'the frame' on top of the full square and press with your fingers.
- 2** Spread the pesto over the centre of the pastry, leaving the pastry frame uncovered, then place the asparagus on one side, prosciutto on the other and crumble the feta over the top and bottom from the centre. Leave the space in the middle empty – that will be where you place your British Lion egg later on. Brush the pastry frame with the egg yolk.
- 3** Put the pastry on a lined baking tray and bake in the oven for 10-15 minutes, until puffed and the edges start to brown. Take it out of the oven and crack the British Lion egg into the centre. Put the tray back in the oven and cook for another 5 minutes, until the egg white is set.
- 4** Serve straight from the oven with a side of green salad or sprinkling of seeds.

Tip This recipe is very forgiving; you can easily replace the pesto with tomato sauce; feta with another type of cheese, prosciutto with bacon, or asparagus with broccoli.



Recipe by Dean Edwards
(www.eggrecipes.co.uk)

Mushroom and goat's cheese tortilla

SERVES 4

200g (7oz) mixed mushrooms
1 onion, peeled, sliced
2 garlic cloves, peeled, crushed
1 tbsp fresh thyme, picked
8 large British Lion eggs, beaten
and seasoned
150g (5½oz) goat's cheese,
crumbled or diced
a small bunch of chives, finely
chopped
salt and freshly ground black
pepper

- 1** Preheat the oven to 200°C/Gas Mark 6. Slice the larger mushrooms. In a hot non-stick pan, fry the mushrooms in some oil for 6 minutes until golden. Add the onion and garlic and cook over a medium heat for a further 4 minutes.
- 2** Add the beaten eggs, most of the chives, thyme and the goat's cheese. Cook until the eggs have just set around the edges. Transfer to the hot oven and cook for around 6-8 minutes until the top is golden and the eggs are set. Turn out onto a plate, then sprinkle over the remaining chives.
- 3** Cut the tortilla into slices.

Sesame seed pastries

SERVES 4

115g (4oz) plain flour
1 free-range egg
a pinch of fine salt
60ml (2fl oz) vegetable oil

For the filling

175g (6oz) sesame seeds
1 tbsp lard or white cooking fat
40g (1½oz) caster sugar

1 To make the filling, put the sesame seeds into a dry pan and stir over a medium heat for 8-9 minutes, or until pale golden. Grind the warm toasted seeds to a paste using a food processor, grinder or mortar and pestle, then add a few drops of water to make a stiff paste.

2 Heat the lard or white cooking fat in a wok over a medium heat, add the sugar and cook until it has dissolved. Add the sesame seed mixture and cook for 2 minutes over a low heat to obtain a smooth, thick paste. Transfer to a plate and leave to cool completely.

3 Sift the flour into a large bowl and make a hollow in the centre. Beat the egg and salt together in a small bowl and add to the well in the centre of the flour. Pour in 200ml (7fl oz) water and whisk everything quickly together to



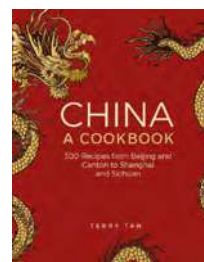
make a thick but flowing batter.

4 Grease a non-stick frying pan with some of the oil and set it over a medium-low heat. Pour in 60-75ml (4-5 tbsp) batter to make a thin pancake. Cook until set on top, then flip the pancake over and cook for 10 seconds. Transfer to a plate. Use the remaining batter to make more pancakes.

5 Spread 30ml (2 tbsp) of the filling onto the centre of each pancake. Fold opposite sides into the centre, then the top and bottom, to make a parcel.

6 Heat the remaining oil in a large frying

pan over a medium heat. Quickly fry the folded pancakes until crisp and golden on both sides. Cut into slices and serve warm or at room temperature.



The recipes on this page are taken from *CHINA: A REGIONAL COOKBOOK* by Terry Tan, published by Lorenz Books (£25). ISBN 9780754831006

Sweet potato cakes

MAKES ABOUT 20 CAKES

500g (1lb 1oz) orange-fleshed sweet potatoes, unpeeled
about 115g (4oz) glutinous rice flour or wheat starch
vegetable oil, for deep-frying
cornflour, for dusting
honey, to serve

1 Preheat the oven to 180°C/Gas Mark 4. Place the sweet potatoes on a baking tray and bake for 45 minutes-1 hour, or until soft.

2 Leave the potatoes to cool slightly, then halve and scoop the flesh into a bowl. While still warm, mash the flesh until smooth, then add the flour and mix

to make a dough, adding more flour if necessary.

3 Heat the oil for deep-frying over a medium heat. Pinch off walnut-size pieces of dough and roll in cornflour to coat lightly. Deep-fry a few balls at a time, stirring so that they fry on all sides, until they bob to the top of the oil and turn golden brown.

4 Lift out with a slotted spoon or wire basket and drain on kitchen paper. Serve warm or cold, with honey.

Variations

1 You can also roll the balls in sesame seeds before deep-frying, if you like.

2 These are also delicious with ice cream and golden syrup or maple syrup drizzled over.



Delicious any time of the day!

Eva Humphries' green veg frittata

SERVES 8

12 Clarence Court hens eggs, lightly beaten
150g (5½oz) asparagus, roughly chopped, woody ends discarded
sliced florets from half a head of broccoli (150-170g (5½-6oz))
150g (5½oz) frozen peas
2 large handfuls of spinach (100g (3½oz) approximately)
125g (4½oz) feta
2 tsp rapeseed oil or a knob of organic butter
sea salt and freshly ground black pepper
grated zest of ½ a lemon

1 Preheat the grill to medium.

2 Heat the oil or butter in a frying pan over a medium heat, then add the broccoli, asparagus and peas and cook for 5 minutes until the vegetables begin to soften. Season well with sea salt and freshly ground black pepper.

3 Stir in the spinach, season again, then grate over the zest of ½ a lemon. Cook for another 1 minute until the spinach wilts. Pour in the eggs and give the mixture a stir to evenly distribute the vegetables.

4 Cook on a medium heat until the edges are firm (the centre will still be liquid), approximately 10-15 minutes.

5 Crumble the feta over the top and transfer the pan to under the grill. Grill for 10 minutes until the egg mixture is firm and the feta turns light golden around the edges.

6 Remove from the pan and either eat immediately or slice it up, allow it to cool and refrigerate.

7 The frittata keeps well in the fridge for up to 3 days.

Recipe by Clarence Court Eggs

Blackberry and goat's cheese tart

MAKES 1 LARGE TART*

400g (14oz) puff pastry (shop-bought)

2 punnets of blackberries or raspberries

280g (10oz) goat's cheese log

1 free-range egg

a splash of milk

For the syrup

1 red chilli, seeded, finely chopped

1 tbsp granulated sugar

juice of 1 lemon

2 tbsp olive oil

salt and freshly ground black pepper

- 1 Preheat the oven to 180°C/Gas Mark 6. Roll out the puff pastry to a rectangle

40x25cm (15x19in), put it on a greased baking sheet and place in the fridge.

2 Using a hot, wet knife, cut the goat's cheese in half lengthways, then into at least 15 slices. Remove the pastry from the refrigerator and, using a fork, puncture holes into it. Beat the egg with a little milk and brush all the edges of the pastry. Cover the pastry with the goat's cheese, sprinkle over all the berries and place into the fridge while you make the syrup.

3 Add the chilli to a saucepan with the sugar, lemon juice, olive oil, salt and pepper. Gently heat the mixture to just dissolve the sugar. Remove the pastry and goat's cheese from the fridge. Using a pastry brush, brush over the berries and goat's cheese with the syrup and bake in the oven for 20-30 minutes. Allow to cool.



4 Serves beautifully with green leaves, and walnut and blackberry vinaigrette:

*This recipe makes one large tart, but you can create individual shapes using pastry cutters before baking, as pictured, if you like.

Onion quiche

SERVES 8

25g (1oz) butter

500g (1lb 1oz) onions, peeled, halved and finely sliced

plain flour, for dusting

500g (1lb 1oz) shortcrust pastry

3 large free-range eggs, beaten

300ml (10fl oz) double cream

140g (5oz) mature Cheddar, grated

100g (3½oz) Gruyère, grated

salt and freshly ground black pepper

- 1 Preheat the oven to 200°C/Gas Mark 6.
- 2 Melt the butter in a large pan, add the onions and gently cook for about 20 minutes until soft and turning golden. When they are nice and soft, turn off the heat.
- 3 While the onions are cooking, blind bake the pastry case. On a lightly floured work surface, roll out the pastry to about 3mm (1/8in) thick. Use it to line a 23cm (9in) loose-bottomed tart tin (about 3.5cm (1½in) deep), leaving a little pastry hanging over the edge to allow for shrinkage. Prick the base all

over with a fork, then line with a large circle of baking parchment (scrunch it up first, then open it out, so it's easier to mould into the case). Fill with baking beans or rice, then blind bake the pastry case for 20 minutes.

4 Carefully remove the parchment and beans, then bake for another 5-10 minutes until the pastry is cooked through and lightly golden.

5 Leave the pastry to cool for a few minutes, before using a serrated knife to carefully cut off the excess pastry that is hanging over the edges.

6 Mix the onions with the eggs, cream and Cheddar and season to taste.

7 Tip into the pastry case, then sprinkle over the Gruyère. Bake for about 25-30 minutes until golden brown on top. Eat at room temperature with a nice salad.



Recipe taken from *Table Manners: The Cookbook* by Jessie and Lennie Ware, published by Ebury Press (£22). Photography by Ola O Smit.



Cheesy ham and watercress stratas

MAKES 12

1 loaf of stale white bread
30g (1oz) unsalted butter
1 small leek, washed, thinly sliced
35g (1oz) watercress, roughly chopped
100g (3½oz) medium Cheddar, grated
100g (3½oz) asparagus, blanched and cut into thirds
120g (4oz) honey-roast ham, roughly chopped
5 medium free-range eggs
240ml (8½fl oz) semi-skimmed milk
1 tsp English mustard

1 Preheat the oven to 180°C/Gas Mark 4 and line a muffin tin with muffin papers. Add the butter to a saucepan and melt over a medium heat before adding the leek with a pinch of salt. Cook until soft, then remove from the heat and allow to cool in a large bowl.

2 Cut the crusts off the stale bread and cut into cubes about 2.5cm (1in) square. Add to the bowl with the cooked leek, cheese, asparagus, watercress and ham.

3 In a separate bowl, mix together the eggs, milk and mustard, then gently fold this mixture into the bread mix.

4 Spoon the mixture into the muffin cases, then cover the tray with clingfilm and chill in the fridge for 30 minutes. Remove the clingfilm, then bake in the oven for 25-30 minutes or until golden and cooked through. Serve warm or cold.



By www.watercress.co.uk



By www.watercress.co.uk

Italian stuffed Easter bread with baked eggs

SERVES 10-12

180ml (6½fl oz) warm water
28g (1oz) active dry yeast
1 tbsp sugar
180ml (6½fl oz) milk
500g (1lb 1oz) bread flour, plus more for dusting
1 tbsp sea salt
80ml (3fl oz) olive oil
1 large free-range egg
1 tsp water
4 free-range eggs, to decorate
For the pesto
85g (3oz) watercress, leaves and

soft stems, roughly chopped
5 garlic cloves, peeled and grated
150g (5½oz) grated Parmesan or other hard cheese
grated zest of 1 lemon
55g (2oz) pine nuts, toasted
120ml (4fl oz) extra-virgin olive oil

1 In the bowl of a stand mixer fitted with a paddle attachment, combine the warm water, yeast and sugar and mix at low speed until just combined (about 30 seconds). Leave to stand for about 5 minutes or until the mixture is frothy.

2 Heat the milk in a saucepan set over a medium-low heat until tiny bubbles form at the edge of the pan. Do not allow to boil. Set aside and cool to room temperature.

3 Once the milk has cooled, add it to the mixer along with the olive oil and salt. Mix at a low speed until just combined. Add the flour one quarter at a time, mixing after each addition, on a medium-low speed until well combined.

4 Change the paddle attachment on the mixer to the hook, ensuring that any dough is scraped off and put back into the bowl. Mix on low speed for about 1 minute, then increase the speed to medium and mix for about 5-6 minutes, or until smooth and elastic.

5 Lightly oil a large mixing bowl and place the dough inside. Lightly oil a piece of clingfilm and use it to cover the dough, oiled-side down. Cover this with a clean cloth and set aside in a warm place to prove for around 1 hour, or until the dough has roughly doubled in size.

6 Make the pesto by adding the watercress, garlic, cheese, lemon zest, and pine nuts to a processor. Pulse until everything is puréed, then blend continuously while adding the olive oil in a steady stream. Scrape down the sides with a spatula, then blend for another 30 seconds to make sure everything is combined. Set aside. (This can be done up to 2 days in advance; bring back up to room temperature before using.)

7 Preheat the oven to 200°C/Gas Mark 6. Line a large baking sheet with parchment paper or a non-stick mat. Make an egg wash by whisking 1 egg and 1 tsp water together. Set aside. Also prepare another large square of parchment to work on when you shape the bread.

8 Lightly flour a work surface. Turn out the proved dough and cut it into 3 equal pieces. Use a lightly floured rolling pin to roll out the first piece to a 30cm (12in) square; it should be about 3mm (1⁄8in) thick. Use a spatula to scoop a third of the pesto onto the dough, then spread

evenly, leaving a border uncovered on the edge closest to you. Brush this exposed border with egg wash, then begin to roll the dough into a tube from the furthest edge towards you as tightly as you can. Once you have rolled the dough fully into a tube, pinch the seam closed with your fingertips. Gently roll the tube back and forth over the work surface until it spreads lengthwise to about 50cm (20in) long. Cover with clingfilm and set aside while you repeat with the remaining dough and pesto.

9 Line up the rolled tubes on the prepared piece of parchment paper. Use a large sharp knife to make a lengthways slash in each roll, cutting a deep slit halfway down the depth of the tube. Be careful not to cut all the way through.

10 Roughly measure the centre point of the tubes. Working towards you from the centre, plait the tubes together by crossing one of the outer tubes gently over the middle one. Cross the other outer tube up and over the new middle one, exactly as if you were braiding hair.

Repeat, working your way down to the end so that half the tube is braided. Turn the parchment around and plait the other side from the centre to the end. Carefully join up the ends so that the dough forms a ring shape, then pinch firmly together to complete the circle. Use the parchment paper the dough is resting on to transfer the whole thing to the lined baking tray.

11 Make 4 equally spaced dents for the eggs in between the strips of the plait. Gently position the eggs one by one. Press them down carefully to avoid breaking them. Lightly oil a piece of clingfilm, then use it to cover the bread. Allow to prove for around 30 minutes.

12 Uncover the loaf, then brush well with the remaining egg wash. Bake in the oven for 10 minutes, then reduce the temperature to 180°C/Gas Mark 4 and bake for an additional 45 minutes, or until the bread is a warm brown colour. If you tap the bread gently on the bottom, it should sound quite hollow. Remove from the oven and allow to cool for 10 minutes on the baking tray. Transfer to a cooling rack and bring to room temperature before serving. Serve on a platter and slice at the table.

Watercress, potato and ricotta homity pie

SERVES 8

650g (23oz) new potatoes

85g (3oz) watercress, roughly chopped

200g (7oz) spring greens, sliced

3 free-range eggs

4 tbsp double cream

1 tbsp wholegrain mustard

250g (9oz) ricotta, drained

125g (4½oz) asparagus tips

1 bunch spring onions, finely sliced

100g (3½oz) fresh or frozen peas

75g (2½oz) mature Cheddar, grated

3 tbsp breadcrumbs

For the pastry

1 x 500g (1lb 1oz) pack of shortcrust pastry, diced

70g (2½oz) mature Cheddar, grated

1 tbsp curly parsley, finely chopped
flour, for dusting

1 Make the pastry by placing the diced shortcrust and Cheddar into a food processor. Pulse until combined, ensuring that there are no large lumps. Add the parsley and pulse for a few more seconds until fully mixed. Bring together into a ball and turn out onto a lightly floured work surface.

2 Roll out the dough to a circle large enough to line a 22cm (8½in) pie dish, then line the dish and trim the edges. Place in the fridge to chill for at least 30 minutes.

3 Put the potatoes in a large pan of salted water and bring to the boil. Simmer for around 15 minutes or until tender. Drain and leave to cool before roughly slicing.

4 Bring a medium saucepan of salted water to the boil, then add the spring greens. Cook for 6-8 minutes, or until tender, before adding in the watercress for the last 30 seconds of cooking. Drain and run over cold water to cool. Squeeze out any excess water and set aside.

5 In a mixing bowl, whisk together the eggs, cream, mustard and ricotta until combined. Season well. Cut the asparagus tips off and reserve. Cut the

A reggie alternative!



stalks into 1cm (½in) chunks and add to the ricotta mix with the greens, peas and potatoes. Reserve a little of the spring onions and cheese for later, then add the rest to the mixture and combine. Preheat the oven to 180°C/Gas Mark 4. Place a baking tray on the middle shelf to heat up.

6 Remove the base from the fridge and line with the breadcrumbs. Tip in the ricotta mixture, pressing down with a spoon until tightly packed. Arrange the asparagus tips on top, then scatter over the remaining cheese and spring onions.

7 Place on the preheated baking tray and bake in the centre of the oven for 45 minutes, or until the filling is set and the pastry is golden. Stand for 15 minutes before serving.



BAKING ESSENTIALS

“Apart from my love of digital kitchen scales, here are a few guiding principles that underpin all I bake. I hope they come in handy!” Natalie Paull, Beatrix Bakes.

Natalie Paull takeover...



SPEED QUEEN

I never use the top speed on a mixer, even for whipping. It flings strands of the mix up the side of the bowl and away from the main mass of the batter or mix you are trying to build structure into. Beating a little slower allows more air in over the extra time it takes to beat the mix. Make speed 8 (under high) your new top speed.



SIFTING

You don't need to sift the flour for doughs, unless you are incorporating lots of spices that can be prone to lumpiness. For cake making, in batters and foams, sifting is a form of combining and adding the ingredients in a more delicate way. If you just tip flour into a sponge foam, it will sink.

Give it a rest



Resting is usually reserved for the realm of meat cookery, but cakes and custards can glide to perfection in exactly the same way. Brown butter and caramels benefit from this technique; they heat up so quickly they can accelerate alarmingly fast, past the optimal temperature. And the best technique to melt chocolate is to bring a saucepan of water to the boil, turn it off, THEN nest the bowl of chocolate on top. It's like paddling hard to catch a wave and then gliding into shore.

Cakes, too, will keep cooking when taken from the oven, so I like to have a few moist crumbs (not wet or raw batter) on my testing skewer.

Resting also refers to the bakes that are left to set or ripen overnight. Cake develops a better flavour if rested for at least 5 hours before icing. The crust softens and the crumb is less fragile (yet still tender). And rest is best (up to 72 hours) for chocolate chip cookie dough before baking, to fully hydrate the dough and deepen the flavour.

Scrape it, don't waste it

Use a flexible plastic spatula to scrape as much as you can out of a bowl. When you have bought lovely ingredients and spent precious time baking, you want to incorporate every last spoonful everywhere you can!



Bowls

If you are mixing in a bowl and it looks like there's not enough room to add all those whipped egg whites, you are probably 100% right and it's time to upsize. It's great to visualise a recipe to determine which size is the right one from the start, as it can be a pain to switch bowls mid preparation.

Get to know your bowls and which work best for which techniques, like mixing or dunking.

Find the best bowl and saucepan combination for a double boiler/bain marie in your kitchen and stick to it. Make sure the bowl fits snugly on the top of the pan, and that the bottom of the bowl isn't touching the water.



Use your senses

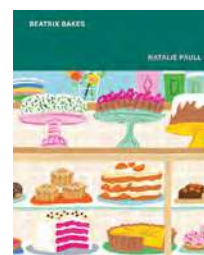
If you sense the cake or cookie is colouring too fast, listen to your inner baking genius and turn the oven temperature down a smidge. If you feel the raw pastry becoming sticky and warm under your rolling pin, respond and get the pastry in the fridge to chill. You will almost always be right about the perfect adjustment that is needed.



TAKING TEMPERATURES

Always keep in mind the temperatures – not just of your ingredients but your room, your utensils and bowls, and your hands. A mixer bowl freshly run under hot water will accelerate the softening of the butter while creaming in it, while a cheesecake filling made in advance and chilled will take longer to bake than a mix freshly made from room-temperature ingredients. Dough rolled in a hot kitchen may need intermittent resting in the fridge.

Ingredients stored at ambient temperature, like flour and sugar, will be hotter in your summertime kitchen, so I use butter at a cooler temperature (or chill the flour) to balance the overall batter or dough temperature. Conversely in winter, use slightly warmer butter and eggs when the flour and sugar are colder at room temperature.



This feature is taken from *Beatrix Bakes* by Natalie Paull, published by Hardie Grant Books (RRP £22). Photography by Bec Hudson & Emily Weaving.



Hot Cross Bun *Cookies*

What do you get when you combine cookies with hot cross buns? Reka Csulak from Holy Whisk Blog (rekacsulak.com) finds out!

MAKES ABOUT 30 COOKIES

125g (4½oz) butter, softened

75g (2¾oz) demerara sugar

75g (2¾oz) granulated sugar

1 free-range egg

1 tbsp vanilla extract

200g (7oz) plain flour, sifted

½ tsp bicarbonate of soda

½ tsp salt

½ tsp cinnamon

100g (3½oz) chocolate chunks

100g (3½oz) dried fruits (cherries, sultanas)

100g (3½oz) white chocolate

1 Preheat the oven to 210°C/Gas Mark 6. Line a baking sheet.

2 Cream together the butter and sugars by hand, then stir in the egg and vanilla extract.

3 Combine the flour, bicarbonate of soda, salt and cinnamon in a bowl, then gradually add to the butter mixture. Stir in the chocolate chunks and dried fruits.

4 Use 2 teaspoons to create walnut-sized portions of cookie dough on the baking sheet.

5 Bake the cookies for 8-10 minutes. Let them rest on the baking sheet for 5 minutes, before transferring the cookies to a cooling rack to firm up. They will stay chewy on the inside, but crispy on the outside.

6 To decorate the cookies, melt the white chocolate over a bain marie, then transfer the melted chocolate to a piping bag. Draw a cross-shape on top of each cookie, to finish. 🍪



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★ ★
19 ★ ★

delicious
RECIPES

STEP-BY-STEP GUIDES TO...
CREATING CAKE POP
DECORATIONS
AND CAKE CARVING

←
*Ultimate chocolate
hazelnut cake, page 11*

GO ON, INDULGE!

Treat yourself to irresistible bakes, from
Nutella-filled muffins to double praline cake



“Transform your Easter chocolate stash into indulgent showstoppers!”



Chocoholics, this magazine has been created especially for you! Transform your Easter chocolate stash into indulgent showstoppers, from simple favourites like chocolate chip cupcakes on page 10, to impressive bakes like our marble ring cake with double chocolate drip on page 12 – there’s something inside for everyone to enjoy.

Chocolate experts *Food Thoughts*, who produce lots of gorgeous chocolate baking ingredients, have joined us to offer you some delicious recipes and tips too – for more information on any of their products, visit www.foodthoughts.co.uk

You’ll find their guide to baking with chocolate on page 4, a step-by-step guide to making fun Easter cake pops on page 6, cute character cupcakes on page 18 and a chocolate salted caramel chicken cake masterclass on page 20. Happy baking!

Jessica

JESSICA CLARK
EDITOR



Chocolate is supplied with the April 2020 issue of Baking Heaven. Not to be sold separately. Cover image © Getty Images.

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The chocolate low-down

Chocolate experts Food Thoughts (www.foodthoughts.co.uk) share everything you need to know about the good stuff...

All chocolate is NOT created equal...

Most of us adore chocolate. Eating it, baking with it, drizzling, licking, dipping and generally enjoying its heavenly taste and texture. But chocolate aficionados out there will know that not all chocolate is created equal. The pleasure is so much greater if you choose the very best.

Chocolate is made from the simple cocoa (or cacao) bean and, just like Champagne, the quality of cocoa beans varies greatly. For cocoa, this depends on the variety of the bean, the soil it's grown in and how it's grown and processed. That's why the International Cocoa Organisation grades all cocoa beans. Only 8% deliver the exquisite aroma and flavour to receive the prestigious cacao 'Fino de Aroma' stamp of fine quality – the Grand Cru of the cocoa world.

Most Fino de Aroma cacao is grown in South America and the Dominican Republic, which is why at Food Thoughts we only source our products from these regions. This means we can guarantee the very best flavour and texture to ensure amazing results every time.



So what's the difference between COCOA & CACAO?

Cocoa and cacao come from the same bean, the difference occurs during processing. At Food Thoughts, we use beans from select cacao tree varieties and process them as naturally as possible.

HOW ARE THEY MADE?

Once the cocoa pods have been harvested, the beans are taken out of the pods and dried in the sun. To make cacao, the beans then go through a 'cold-pressing' process to remove some of the fat (cocoa butter), allowing the natural nutrients to be retained before the cacao beans are roasted and ground to create natural cacao powder or crushed to produce roasted cacao nibs.

During processing, the beans selected to become cocoa powder go through an additional stage called alkalisation (or dutching), which removes some of the bitterness of the beans and mellows the

flavour. Unfortunately, this process destroys some of the bean's natural nutrients. The less the beans are alkalised, the more nutrients they retain. This is why we only very lightly alkalise our cocoa powder to retain as many nutrients as possible, while still maintaining a wonderfully rich, fine taste. We're also pleased to say that both our cocoa and cacao powders are also 100% Organic and Fairtrade.

WHAT ARE THE BENEFITS?

The upshot is that cacao has far greater nutritional qualities than cocoa and is in fact packed full of healthy flavanols, antioxidants, iron, magnesium and so much more. Did you know that cacao has more calcium than cow's milk and 50 times more vitamin C than blueberries? Cocoa powder still has good nutritional benefits, just be sure to choose brands that don't add any sugar or additives.



★ TOP TIP! ★

When baking, cocoa and cacao powder are totally interchangeable in most recipes, simply swap one for the other. The difference is in the taste. Cacao powder has a much more intense, slightly bitter taste to the more conventional cocoa powder. Have a play and see which one you prefer in your favourite recipes.

DO I NEED TO TEMPER cooking chocolate?

Usually bakers and chocolatiers temper chocolate to make it smooth, glossy and evenly coloured. Tempering prevents the dull greyish colour and waxy texture that happens when the cocoa fat separates out. Fortunately, Food Thoughts Cacao Chocolate Melts do not need tempering so they are super quick and easy to use. When melted, there is no fat separation and the melted chocolate is beautifully glossy with a deep, even colour. When used in solid format, the discs have a satisfying snap and a beautifully intense flavour. We're really pleased to have won two Great Taste Awards for the range.

FOOD THOUGHTS®

Discover more about the world of cacao on the Food Thoughts website. There's lots of great hints and tips for baking with chocolate, inspiring recipes and helpful 'how-to' videos. Visit www.foodthoughts.co.uk





MAKES APPROXIMATELY
12 CHOCOLATE CAKE POPS

FOR THE CAKE POPS

1 x 20cm (8in) baked chocolate cake, cooled (follow the instructions for the chicken cake on page 20, using third quantities)
chocolate buttercream (follow the instructions on page 20, using third quantities)

DECORATION

For the sheep

150g (5½oz) Food Thoughts Dark 70% Chocolate Cacao Melts, plus 1 whole Melt for each sheep face
ready-made edible eyes
mini white marshmallows

For the chicks

150g (5½oz) Food Thoughts White 35% Chocolate Cacao Melts, plus 1 whole White Melt for each pair of wings
black edible paint, for eyes
gold modelling paste, for beaks
yellow food colouring

You will also need

cake pop sticks (hollow centre) or straws
something to hang your finished cake pops on e.g. a branch
florist's wire/thin gardening wire
pastry brush
pliers

FOOD THOUGHTS®

TOP TIP

For extra help making this project, find how-to videos at www.foodthoughts.co.uk

Step-by-step

Easter chick & sheep chocolate cake pop decorations

Create your very own Easter centrepiece with these fun characters by Food Thoughts (www.foodthoughts.co.uk). Kids and adults will love their adorable faces!

CREATING THE SHEEP AND CHICK POPS

- 1 Break the cooled cake into small pieces and add to the bowl of a stand mixer.
- 2 Add the chocolate buttercream and mix together to achieve a firm, mouldable consistency.
- 3 Create 10-12 round or egg-shaped balls. If you're making an egg shape, have a hen's egg to hand to help you achieve the right shape! **A**
- 4 Insert the cake pop sticks/straws through the centre of each ball/egg to create a core, leaving a little sticking out at the top. **B**
- 5 Bend one end of the wire to form a circle or kink so that, once inserted into the pop, it cannot slide off. Thread the wires through the centre of the cake pop sticks/straws. **C-D**
- 6 Put the pops into the fridge to cool and harden. If you can hang them, they will keep their shape. Cover the chilled cake pops with an even layer of melted chocolate – you may need two layers – using white chocolate melts for the chicks and dark chocolate for the sheep. Use a pastry brush to get texture. **E**

TOP TIP For the chicks, add the yellow food colouring after you have melted the white chocolate.

- 7 Hang the cake pops back up, then put them in the fridge to cool and harden.

TOP TIP We used an upturned mesh wire rack to hang the cake pops.

- 8 **For the chicks:** Use chocolate to paint one melt per chick (for the wings). Leave to cool, then cut them in half. Mould a beak shape from the gold modelling paste. Attach the wings and beaks with melted chocolate. Use black paint, applied with a paintbrush, to create the eyes. Place the cake pops in the



fridge to fully cool and harden. **F-H**

- 9 **For the sheep:** Make the faces by piping ear shapes onto greaseproof paper, then top with a whole Chocolate Melt for the face. Stick on the ready-made eyes, then put them in the fridge to cool. Paint the bodies with melted dark chocolate and also use this to stick mini marshmallows to the body. Place in the fridge to fully cool and harden. **I-J**

- 10 Cut small pieces of cake pop stick or straws, then use melted chocolate to attach these to the back of the sheep's head. It helps if the chocolate is tacky at this point. Place in the fridge to cool and harden, then thread these onto the wires (above the body). **K-L**

- 11 Make sure the cake pops are kept cold until required. Remove the pop sticks and wire before serving.

TOP TIP Use a clean branch from the garden held in a heavy-based vase as a hanger for displaying your cake pops. 



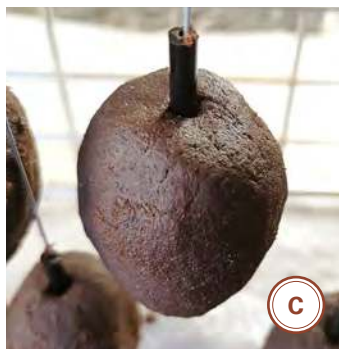
CREATE THE POPS



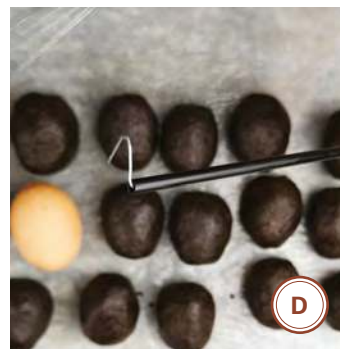
A



B



C



D

PAINTING THE CHICKS



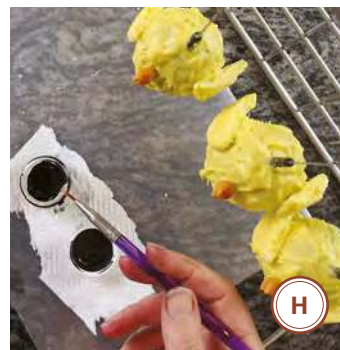
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F



G



H

CREATE THE SHEEP FACES



I



J



K



L



Recipe by AO Life (www.ao.com/life)

Creme Egg chocolate ice cream

SERVES 6-8

600ml (20fl oz) double cream

300ml (10fl oz) whole milk

130g (4oz) sugar

2 tbsp cocoa powder

1 tsp vanilla paste

260g (9oz) milk chocolate, melted

4 large Cadbury Creme Eggs, chopped into small cubes

To decorate
whipped cream
brownie bites
chocolate sprinkles
Cadbury Mini Creme Eggs
chocolate sauce

1 Wrap the bowl of an ice cream machine in a plastic bag and place in the freezer overnight to chill. Keep the bowl level and ideally place near the back of the freezer.

2 Put the double cream, whole milk, sugar, cocoa powder and vanilla paste in a saucepan.

3 Heat gently, stirring continuously, until the sugar is dissolved. Bring to a simmer for 2 minutes.

4 Add a ladleful of the hot milk into the melted chocolate and stir to combine.

5 Gradually add a little more of the hot milk and stir again. Pour over the remaining hot milk and stir until smooth.

6 Fill a large bowl with ice and a little water. Place a smaller bowl over the ice and strain the chocolate mixture into it.

7 Stir until the chocolate mixture cools a little, then leave to cool completely. You can also chill it in the fridge overnight.

8 Turn the ice cream machine on, then carefully pour the chocolate mixture into the freezer bowl. Leave the ice cream to churn for 30 minutes.

9 Remove the cover and paddle, then transfer the ice cream to a large chilled bowl, layering it with the chopped Creme Egg pieces.

10 Place a piece of clingfilm directly over the ice cream and chill until firm, ideally overnight.

11 Serve the Creme Egg chocolate ice cream in large bowls, layering it with mini brownie bites.

12 Top with the whipped cream, chocolate sprinkles, mini Creme Eggs and chocolate sauce.



*Strictly for chocolate
AND Nutella lovers!*

Recipe by AO Life (www.ao.com/life)

Nutella-stuffed jumbo chocolate muffins

MAKES 6 LARGE MUFFINS

75g (2¾oz) dark chocolate, chopped

50g (1¾oz) Nutella

175g (6oz) self-raising flour

½ tsp baking powder

¼ tsp salt

25g (1oz) cocoa powder

50g (1¾oz) sugar

2 large free-range eggs

1 tsp vanilla extract

75ml (2¾fl oz) vegetable oil

60ml (2fl oz) whole milk

75g (2¾oz) milk chocolate chips

6 heaped tsp Nutella, for the filling

1 Preheat the oven to 180°C/Gas Mark 4. Spray a 6-hole silicone muffin tin with cake release or grease with a little butter.

2 Put the chopped chocolate and Nutella in a bowl and microwave for two or three 20-second bursts, stirring in between, until melted and smooth.

3 Sift the flour, baking powder and salt into a large bowl.

4 In a separate bowl, vigorously whisk the eggs, oil, milk, vanilla and sugar using a balloon whisk or hand mixer.

5 Add the melted chocolate and Nutella, then stir until combined.

6 Pour the wet ingredients into the dry, then stir to combine, without overmixing. Fold in the chocolate chips.

7 Half-fill the muffin holes with the batter, then add a heaped tsp of Nutella in each and cover with more batter.

8 Bake for 20-25 minutes, until the muffins are well risen and firm on top.

9 Leave to cool in the tin for 5 minutes, then turn out.

10 Serve while still warm from the oven, or reheat in a microwave for a few seconds before serving.

Chocolate and salted caramel cake

SERVES 8-12

For the sponges

250g (9oz) unsalted butter, at room temperature
150g (5oz) golden caster sugar
100g (3½oz) light brown sugar
4 large free-range eggs, beaten (weigh the eggs to ensure you have the same weight as the butter: 250g (9oz))

200g (7oz) self-raising flour

1 tsp baking powder

50g (2oz) cocoa powder

40ml (1½fl oz) whole milk

For the Swiss meringue buttercream

115ml (3¾fl oz) free-range egg whites
200g (7oz) golden caster sugar
250g (9oz) unsalted butter, chilled, but removed from the fridge 30 minutes before using, cubed

1 tbsp vanilla extract

200g (7oz) dark chocolate (70% cocoa solids), melted

1 tsp vanilla extract

200g (7oz) dark chocolate (70% cocoa solids), melted

For the salted caramel (you will need 200g (7oz) for this recipe)

50g (2oz) caster sugar
100ml (3½fl oz) water
150ml (5fl oz) double cream
15g (½oz) unsalted butter
½ tsp vanilla bean paste
a pinch of sea salt

For the decoration

30g (1¼oz) chocolate malt balls

To make the salted caramel

- 1 Place the sugar and water together in a heavy-based non-stick frying pan. Heat until the sugar has dissolved and continue until the liquid has coloured to a dark amber. The bubbles will get larger, stickier and slower.
- 2 With caution, add half the cream and whisk into the sugar. Reduce the heat and simmer for 2 minutes.
- 3 Add the remaining cream, butter, vanilla and salt and simmer until the caramel has thickened and is no longer cloudy; about 5-10 minutes. It suddenly will appear clearer and shiny – this is the point you're looking for! Pour into a

clean bowl or jug and leave to cool. Taste and add more salt if necessary.

To make the sponges

- 1 Preheat the oven to 190°C/Gas Mark 5. Grease and line the base and sides of two 20cm (8in) round cake tins.
- 2 Place the butter and sugars in a large bowl and beat together until light and fluffy. Add the beaten eggs a little at a time until fully incorporated. Sift the flour, baking powder and cocoa together, then fold into the cake mixture. Stir in the milk.
- 3 Divide the batter equally between the tins and level the surface with the back of a spoon. Bake for 20 minutes until the cakes are baked, beginning to shrink away from the sides of the tins and spring back when pressed gently.
- 4 Remove from the oven and transfer to a wire rack. Leave the cakes to cool in the tins for 5 minutes before turning out to cool completely.

To make the buttercream

- 1 Place the egg whites and sugar in a

large, clean heatproof bowl and place over a pan of gently simmering water. Whisk with a hand balloon whisk and monitor the temperature until it reaches 61-70°C (142-158°F), about 10 minutes.

- 2 Remove from the heat and attach to a stand mixer fitted with the whisk attachment. Whisk the meringue until it has thickened, tripled in size and cooled to room temperature. Change the attachment for the beater and add the butter in small batches until fully incorporated and thickened. Whisk in the vanilla extract. Pour in the melted chocolate and 200g (7oz) of the salted caramel. Mix until combined and smooth.

To assemble the cake

- 1 Place one sponge layer on a cake stand. Spread generously with the buttercream, then top with the second layer. Spoon the remaining buttercream on top and smooth with a palette knife. Sprinkle with the malt balls and serve. This cake will keep at room temperature for 3-5 days. Suitable for freezing if stored in a suitable container with a lid.





Chocolate chip cupcakes

MAKES 16

For the cupcakes

125g (4oz) plain flour
100g (3½oz) golden caster sugar
100g (3½oz) soft brown sugar

35g (1¼oz) cocoa powder
1 tsp bicarbonate of soda
½ tsp baking powder
1 tsp salt
120ml (4fl oz) buttermilk
80ml (3fl oz) sunflower oil
1 large free-range egg
1 tsp vanilla extract

1 espresso shot topped up to 120ml (4fl oz) with boiling water (or 1 heaped tsp coffee granules made with boiling water)
70g (3oz) dark chocolate chips

For the icing

150g (5oz) icing sugar
1 tbsp cocoa powder
freshly boiled water

For the decoration

chocolate shavings (use a vegetable peeler along the edge of a bar of dark chocolate to make chocolate shavings)

1 Preheat the oven to 190°C/Gas Mark 5 and place 16 cupcake cases in a cupcake tin.

2 Sift all the dry ingredients, apart from the chocolate chips, together in a large bowl.

3 In a separate bowl, combine the buttermilk, sunflower oil, egg, vanilla extract and coffee.

4 Stir the wet ingredients into the dry ingredients using a hand balloon whisk and mix to a smooth batter.

5 Transfer the batter to a jug and pour the batter into each cupcake case until two-thirds full (about 45g (1½oz)).

6 Sprinkle the chocolate chips on the surface of each cupcake – these will bake into the cakes in the oven.

7 Bake for 20-25 minutes until risen and set.

8 Remove from the oven and leave to cool in the tins for 5 minutes before transferring to a wire rack to cool.

To make the icing

1 Sift together the icing sugar and cocoa powder. Add freshly boiled water, 1 teaspoon at a time, until you have a thick chocolate icing.

To assemble the cakes

1 Spoon a little icing on top of each cooled cupcake and finish with a sprinkle of chocolate shavings. The cupcakes are best eaten on the day they are made – but will keep in a cake tin at room temperature for up to 3 days. Suitable for freezing – freeze in a suitable container with a lid. Defrost at room temperature.

Chocolate marbled Easter eggs

MAKES 2 EGGS

sunflower oil, for brushing

275g (10oz) unsalted butter

150g (5oz) golden syrup

225g (8oz) dark chocolate (70% cocoa solids)

130g (4½oz) Maltesers

100g (3½oz) mini chocolate eggs

40g (1½oz) mini marshmallows

100g (3½oz) Rich Tea biscuits, broken

100g (3½oz) digestive biscuits, broken

25g (1oz) melted white chocolate

1 Start by brushing 2 large 16.5x11cm (6½x4¼in) plastic Easter egg moulds with a little sunflower oil and place them in the refrigerator to chill.

2 Place the butter, syrup and chocolate in a large saucepan and melt together gently over a medium-low heat. Leave to cool.

3 Measure the remaining dry ingredients together in a large bowl. Pour over the melted chocolate liquid (reserving 3-4 tbsp) and stir until fully coated.

4 Fill a piping bag with the melted white chocolate and swizzle over the base and sides of the mould. Return to the refrigerator until the chocolate has set.

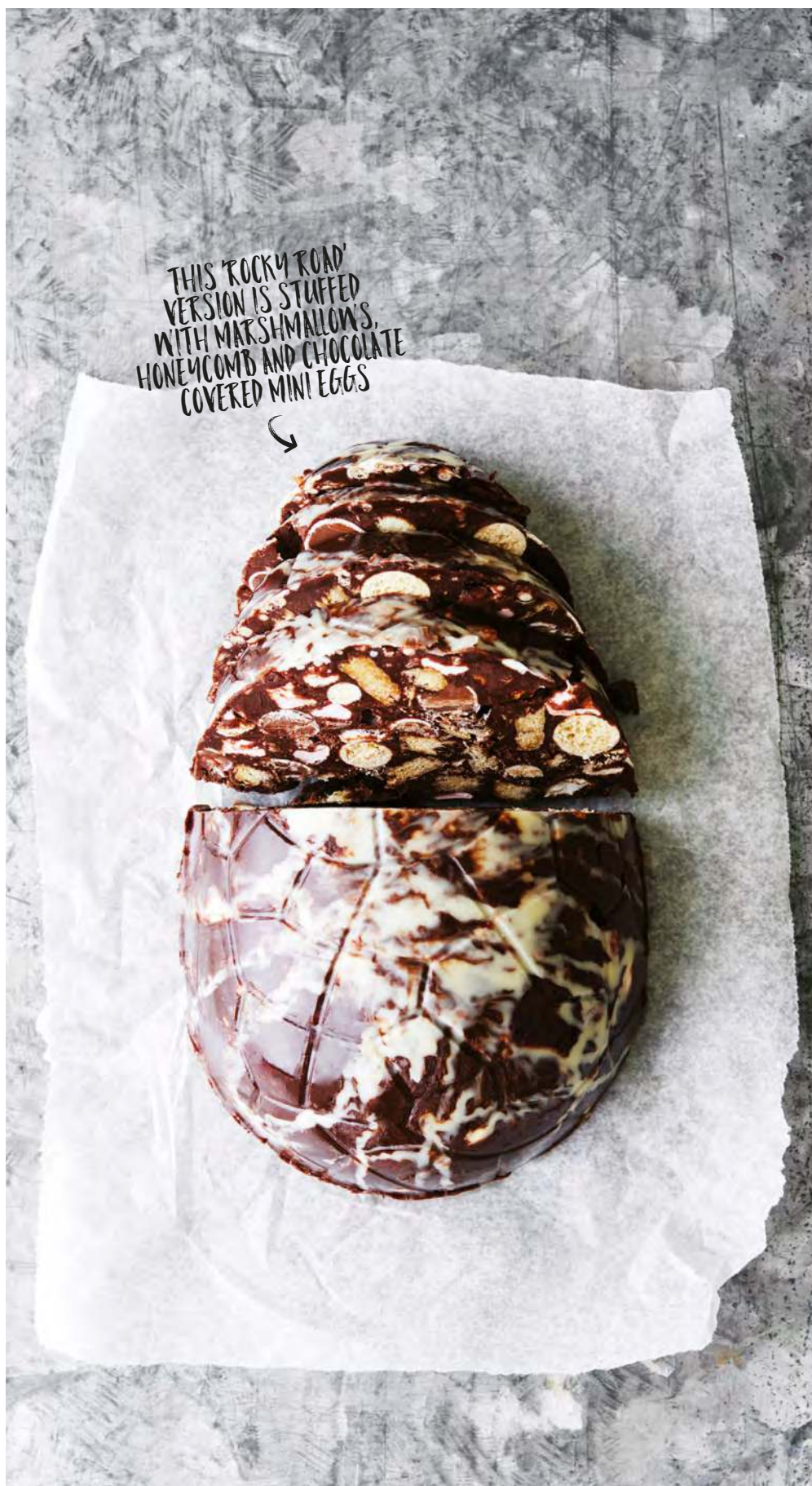
5 Brush the moulds with a little of the reserved melted chocolate syrup. Spoon the chocolate biscuit mixture into each egg until packed full, but not overloaded.

6 Spoon the remaining chocolate liquid over the back of the eggs to help level and fill any spaces.

7 Cover and wrap each egg mould with clingfilm, pressing down flat. Refrigerate until firm – this can take 2 hours, but they can be kept in the fridge until required for up to 14 days.

To finish

1 Simply remove the egg from the refrigerator and allow to stand at room temperature for 5 minutes. Remove the clingfilm and carefully, but firmly, press the mould to release the suction and the egg will easily drop out. Best served chilled. The eggs will keep for up to 14 days.



Marble ring cake with double chocolate drip

SERVES 12-16

For the marble ring cake

350g (12oz) unsalted butter
350g (12oz) golden caster sugar

7-8 medium free-range eggs,
beaten (weigh the eggs to ensure
you have the same weight as the
butter and sugar: 350g (12oz))

4 tsp vanilla bean paste

315g (11¼oz) self-raising flour

120ml (4fl oz) milk

35g (1¼oz) cocoa powder

For the decoration

200g (7oz) milk chocolate, melted
200g (7oz) white chocolate, melted

To make the marble ring cake

1 Preheat the oven to 190°C/Gas

Mark 5 and grease and flour a
25cm (10in) bundt tin (or use quick-
release spray).

2 Cream the butter and sugar together
in a large bowl until pale and fluffy.

3 Slowly add the beaten eggs until
fully incorporated. Divide the mixture
between 2 bowls.

4 Stir the vanilla bean paste into one of
the bowls, then fold in 175g (6oz) of the
flour – add milk as necessary to achieve
a dropping consistency.

5 To the other bowl, add the remaining
flour and the cocoa, sifted together.
Add milk as necessary to achieve a
dropping consistency.

6 Transfer the batters to separate
large piping bags and snip off the ends
with scissors (or use tablespoons to fill
the tin).

7 Pour both the vanilla and chocolate
cake batter into the tin until just over
half full. Swirl with a skewer to achieve
a marbling effect.

8 Bake for 45-50 minutes, or until risen
and golden and a skewer inserted into
the centre comes out clean. Remove
from the oven and leave to cool in the
tin on a wire rack until cool. Turn out
and place on a cake plate.

To decorate the cake

1 Drizzle first with the melted white
chocolate and then with the melted
milk chocolate for a simple but
effective marble cake to share with
family and friends. The cake is best
eaten on the day it is made, but can be
stored in an airtight container at room
temperature and eaten within 2 days.

*An irresistible and
indulgent favourite!*



The recipes on pages
9-12 are taken from
*Everyday Bakes to
Showstopper Cakes*
by Mich Turner MBE,
(£20). Published by
Frances Lincoln.



Recipe by Annabel Wray & Victoria Knight,
professional chefs and co-founders of Hakuna Foods.

Chocolate, orange and olive oil cake

SERVES 8

200g (7oz) dark chocolate,
minimum 70%, broken
130ml (4½oz) olive oil
200g (7oz) golden caster sugar
5 free-range eggs, separated
50g (1¾oz) ground almonds
grated zest of 2 oranges
a pinch of sea salt

1 Preheat the oven to 170°C/Gas Mark 3. Grease a 20cm (8in) springform cake tin with a little oil and line the base with baking parchment. Melt the chocolate

in a heatproof bowl set over a pan of simmering water for a few minutes until just melted, stirring regularly.

2 Once the chocolate has melted, slowly pour the olive oil into the chocolate while beating together with an electric whisk. Add 130g (4½oz) sugar, then continue to whisk until the sugar has dissolved. Add the egg yolks, almonds, orange zest and a pinch of sea salt. Stir to combine and set aside.

3 Meanwhile, whisk the egg whites to soft peaks, then gradually add the golden caster sugar in a stream, until you reach medium peaks.

4 Add a large spoon of the egg white mixture to the chocolate and stir to

combine and loosen. Fold the rest of the egg white mixture in with the chocolate; try not to lose too much air.

5 Spoon the batter into the prepared tin and bake for 40 minutes. To test the cake is ready, insert a skewer into the centre of the cake – the cake is ready when the skewer is clean when removed.

6 The cake will have risen in the oven and will deflate and crack a little, so leave it to cool in the tin for 15 minutes. Carefully remove from the tin and discard the greaseproof paper.

Tip Serve with crème fraîche or coconut yoghurt, a grating of orange zest and some chopped toasted hazelnuts.

Dizzy praline cake

SERVES 4

185g (6½oz) dark chocolate, broken into pieces

6 large free-range eggs, separated

185g (6½oz) ground hazelnuts

115g (4oz) caster sugar

To fill and decorate

150g (5½oz) Hotel Chocolat

chocolate spread or a good quality chocolate spread

100g (3½oz) dark chocolate, broken into pieces

100ml (3½fl oz) whipping cream, broken into pieces

50g (1¾oz) white chocolate

1 Preheat the oven to 180°C/Gas Mark 4. Grease 2 x 18cm (7in) round cake tins and line with baking parchment.

2 To make the cake, melt the dark chocolate in a bowl set over a pan of simmering water, stirring occasionally, for 2 minutes. Make sure the bottom of the bowl doesn't touch the hot water. Alternatively, melt the chocolate in a microwave, stirring every 10 seconds or so to ensure the chocolate does not burn.

3 Using an electric mixer, beat the egg whites until they form soft peaks. Carefully fold the ground hazelnuts into the egg whites. In a separate bowl, beat the egg yolks and sugar until thick and pale, then mix in the melted chocolate. Add the egg white mixture to the chocolate mixture and fold gently to combine.

4 Divide the batter equally between the prepared tins and bake in the centre of the oven for 20 minutes, or until the top is firm to the touch. Allow the cakes to cool completely in their tins before turning them out.

5 Sandwich the cakes together with the chocolate spread. To make it a showstopper, pipe on the spread for a beaded edge and smooth it over the middle.

6 Melt the dark chocolate for the topping, as above, then quickly beat in the cream using a whisk, until smooth and glossy. Spread over the top of the cake. Melt the white chocolate in the same way as the dark chocolate, making sure it isn't hotter than 30°C/86°F, then pipe a swirl of the melted white chocolate on the top of the cake. Leave to set before serving.

FOOD THOUGHTS*

PERFECT PIPING

ENSURE YOU REMOVE ALL AIR FROM THE PIPING BAG BEFORE YOU BEGIN

Illegal parkin

SERVES 12

200g (7oz) butter, plus extra for greasing
200g (7oz) self-raising flour, plus extra for dredging
55g (2oz) treacle
200g (7oz) golden syrup
200g (7oz) soft brown sugar
35g (1oz) dark chocolate, chopped
a pinch of salt
4 tsp ground cinnamon
1 tsp ground ginger
1 tsp ground allspice or finely grated zest of 1 orange
60g (2oz) dark chocolate chips
150g (5½oz) medium oatmeal
2 free-range eggs, beaten
4 tbsp milk

1 Preheat the oven to 140°C/Gas Mark 2. Butter and flour a 20cm (8in) square cake tin. In a pan set over a low heat, melt the treacle, syrup, sugar and butter, then stir in the chopped chocolate to melt. Remove from the heat and allow to cool for 5 minutes.

2 In a large bowl, sift and thoroughly mix the flour, salt, cinnamon, ginger, allspice or orange zest, chocolate chips and oatmeal. Mix the spiced flour into the cooling syrup mix, then beat in the eggs and milk. Pour the batter into the prepared tin and bake for 1 hour and 10 minutes, until firm to the touch. Remove from the oven, cover loosely with foil, then leave to cool in the tin.

3 Once cold, the cake should be kept in an airtight container in a cool place. It will keep for up to 4 days and is best



eaten after a day or two, once the flavours have matured.

Sticky ginger and chocolate pudding

SERVES 4

50g (1¾oz) softened butter, cubed, plus extra for greasing
50g (1¾oz) pecan or walnut halves, roughly chopped, plus extra to decorate
40g (1½oz) stem ginger in syrup, drained, roughly chopped
100g (3½oz) plain flour
90g (3oz) light muscovado sugar
40g (1½oz) dark chocolate drops, roughly chopped
½ tsp ground ginger
½ tsp bicarbonate of soda
150ml (5fl oz) soured cream
1 free-range egg, lightly beaten
25g (1oz) chocolate hazelnut spread

1 Preheat the oven to 180°C/Gas Mark 4. Lightly grease 4 individual 125ml (4½fl oz) dariole moulds with butter. Spoon half the chopped pecans or walnuts and half the stem ginger into the bottom of each mould.

2 Mix together the flour and sugar in a large mixing bowl, then rub in the butter with your fingertips to make a crumbly mixture. Stir in the dark chocolate and

ground ginger, then add the remaining nuts and the rest of the stem ginger.

3 Divide 50g (1¾oz) of this mixture equally between the moulds, spooning it over the nuts and stem ginger. Stir the bicarbonate of soda into the remaining mixture in the bowl. Mix together the soured cream and egg, then stir it into the crumb mixture to make a loose batter. Pour the batter over the crumbs

in the dariole moulds almost to the rim.

4 Bake the puddings for 25-35 minutes or until risen – a skewer inserted into the centre should come out clean. Let the puddings sit for 10 minutes, then run a knife around the inside edge of the moulds and turn the puddings out onto serving dishes. Serve warm with a drizzle of chocolate spread and a sprinkling of extra nuts.



Truffle doughnuts

MAKES 8

250g (9oz) strong white flour,
plus extra for dusting
a pinch of salt
½ tsp ground cinnamon
40g (1½oz) caster sugar
150ml (5fl oz) lukewarm water
1 tsp butter, softened
1½ tsp instant dried yeast
vegetable oil, for deep frying
8 chocolate truffles
For the cinnamon sugar
1 tsp ground cinnamon
75g (2¾oz) caster sugar

1 Sift the flour, salt, cinnamon and sugar into a large mixing bowl. Add the water, butter and yeast and bring the dough together. Knead the dough for 5 minutes, then

cover with clingfilm and prove in a warm place until doubled in size, about 45 minutes.

2 Tip the risen dough onto a floured surface. Using the palm of one hand, stretch out the dough away from you, then bring the edges in and roll it into a tight ball. Repeat a couple of times, then leave to rest on the work surface while you heat the oil.

3 Half-fill a pan with the vegetable oil and heat to 150°C/302°F. If you don't have a kitchen thermometer, tear off a piece of dough about the size of a cherry and drop it into the hot oil. It should gently turn golden brown in about 2 minutes. If it's too hot, turn off the oil and leave to cool for 10 minutes, before reheating gently.

While the oil is heating, mix

the cinnamon and sugar in a bowl and set aside.

4 Take a small handful of the dough and shape into a disc about 5cm (2in) in diameter. Place a truffle in the centre and wrap the dough around. Seal the dough completely, making sure there are no gaps, otherwise the dough will burst and the truffle will melt into the oil. Repeat with the rest of the dough.

5 Using a slotted spoon, slip each doughnut into the oil and fry for about 5 minutes, turning halfway through cooking. You will probably need to do this in batches of 2 or 4 – do not overcrowd the pan as it will cause the temperature of the oil to drop. When they are cooked, they should be a golden sandy colour. Drain well and roll each doughnut in the cinnamon sugar while still warm.



The recipes on pages 14-16 are taken from *A New Way of Cooking with Chocolate* by Hotel Chocolat, priced £10, available in store and online at www.hotelchocolat.com



FOOD THOUGHTS®

Recipe by Food Thoughts (www.foodthoughts.co.uk/recipes)

White chocolate cacao & vanilla panna cotta

SERVES 6

400ml (14fl oz) double cream
100ml (3½fl oz) milk
20g (¾oz) caster sugar (optional)
2 sheets of gelatine
1 tsp vanilla paste or 2 vanilla pods
150g (5½oz) Food Thoughts 35% White Chocolate Cacao Melts
300-400g (10½-14oz) rhubarb, chopped
12 large blackberries
6 sprigs of mint

- 1** Place the gelatine sheets in cold water to soften.
- 2** Put the cream, milk and vanilla (plus caster sugar, if using) into a pan and bring

to a simmer. Add the white cacao chocolate melts. Remove from the heat and stir until the chocolate is completely melted. **Note:** If you are using vanilla pods, slit them open and remove the vanilla seeds. Put the seeds into the milk mixture, together with the pods, as they will add extra flavour when you bring the mixture to a simmer (remove the pods at the sieving stage).

3 Squeeze the water from the gelatine, then add it to the chocolate mixture. Mix well to make sure the gelatine is evenly distributed.

4 Strain the mixture through a sieve, then pour in equal amounts into 6 glasses.

5 Put the glasses in the fridge for at least 5 hours. If you're in a hurry, the setting process can be sped up by putting them into the freezer, but do not allow them to freeze. You can make

these panna cottas up to 2 days in advance of use.

6 Lightly coat the chopped rhubarb pieces in caster sugar and add to a pan. You should find that the rhubarb has enough liquid, but if not and it looks dry, add 1 tbsp water. Bring it to the boil, then cook until it is your preferred consistency: e.g. some pieces broken down and some firmer. All rhubarb is different, so if you find that your rhubarb is too watery, soak another leaf of gelatine in water until it is soft, then add it to the rhubarb to firm up. Set aside.

7 When you are ready to serve, top the panna cotta with the rhubarb, 2 blackberries and a sprig of mint. If you want to make it look extra special, melt extra white cacao chocolate melts and drizzle them over the blackberries.

Tip Serve with chocolate shortbread biscuits – see link above for the recipe.



Chocolate cacao cupcakes

MAKES 12

For the cacao chocolate cupcakes

110g (3½oz) plain flour

90g (3oz) Food Thoughts 100% Cacao Powder

200g (7oz) caster sugar

1 tsp bicarbonate of soda

2 large free-range eggs, at room temperature

120ml (4fl oz) buttermilk

120ml (4fl oz) sunflower oil

1 tsp vanilla extract

100ml (3½fl oz) hot water

1 Preheat the oven to 180°C/Gas Mark 4. Fill a 12-hole cupcake tray with cupcake cases.

2 Mix all the wet ingredients together with an electric mixer until well blended.

3 Sieve the flour, sugar and cacao powder into the above mixture, then stir to combine.

4 Add the hot water and mix until you achieve a thin batter.

5 Evenly distribute the mixture across the cupcake cases, allowing room for them to rise. Bake in the centre of the

oven for 15-20 minutes until cooked.

6 Allow the cupcakes to cool in the tray for 5 minutes before removing them to a wire rack to fully cool before icing.

Tip You can put these in the fridge to chill, or freeze them if you're making them in advance, as they will be easier to ice when cold.

To decorate:

For the Easter bunnies

White cacao chocolate mint icing

120g (4oz) unsalted butter, softened

300g (10½oz) icing sugar, sieved

150g (5½oz) Food Thoughts White Chocolate Cacao Melts

green food colouring

1-2 tsp mint extract, to taste

1-2 tbsp milk (may be required if your icing is too thick)

For the soil decoration

2 tbsp Food Thoughts Cocoa Powder (or Food Thoughts 70% Cacao Melts, grated)

3 tbsp Food Thoughts Cacao Nibs

For the bunnies

150g (5½oz) Food Thoughts White Chocolate Cacao Melts

12 large white marshmallows

Food Thoughts Dark 70% or 100%

Chocolate Cacao Melts, melted, for the eyes and whiskers

chocolate/round pink candies for noses

pink edible glitter for ear linings

12 fondant carrots

1 For the icing: Melt the white chocolate cacao melts in a microwaveable bowl or jug in 30-second increments, until it is completely smooth. Leave to cool for 5-10 minutes, but make sure it does not start to set.

2 Beat the butter with an electric whisk until light in colour, then gradually add the icing sugar. Pour in the melted white chocolate and mix thoroughly. Add the green food colouring and mint flavouring. Mix thoroughly. Your icing should be soft, but needs to hold its form so that you can pipe it. If it is too stiff, very gradually add 1-2 tbsp milk, to loosen.

3 Put the icing in a piping bag and add swirls to the top of the cooled cupcakes. Crush some cacao nibs with a little cacao powder or grated cacao melts to create the soil, then sprinkle it over the middle of the cupcake.

4 To make the bunnies: Draw around a chocolate cacao melt onto baking paper, then draw the ears. Repeat 12 times. Turn the paper over and use melted white chocolate cacao to pipe the ears – make them quite thick so they don't snap. Extend chocolate from the ears into the face area, then place a whole melt on top so that the ears and head bind together. You can also pipe feet in the same way. Chill.

Tip Watch a 'how-to' video at www.foodthoughts.com/recipes

5 Use melted chocolate to attach the noses, then pipe the eyes and whiskers onto the faces.

Tip You can also use melted chocolate to affix the finished bunny face to a large marshmallow so they sit upright.

For the Easter chicks

For the dark (70%) chocolate cacao icing

140g (5oz) unsalted butter, softened

300g (10½oz) icing sugar, sieved

5 tbsp Food Thoughts Cocoa Powder

150g (5½oz) Food Thoughts 70% Chocolate Cacao Melts

1-2 tbsp milk (may be required if your icing is too thick)

For the chicks

150g (5½oz) Food Thoughts White Chocolate Cacao Melts

yellow edible paint

Food Thoughts Dark Chocolate Cacao Melts, melted, for eyes and feet

orange modelling paste, for beaks

To finish

mini chocolate Easter eggs

Food Thoughts Cacao Nibs



The recipes on this page are by Food Thoughts (www.foodthoughts.co.uk/recipes)

1 For the icing: Melt the dark chocolate cacao melts in a microwaveable bowl or jug (in 30-second increments) until it is completely smooth. Leave to cool for 5-10 minutes, but make sure it does not start to set.

2 Beat the butter with an electric whisk or stand mixer until light in colour, then gradually add the icing sugar and cocoa powder. Pour in the melted dark chocolate and mix thoroughly.

3 Your icing should be soft, but needs to hold its form so that you can pipe it. If it is too stiff, very gradually add 1-2 tbsp milk, to loosen.

4 Put the icing in a piping bag and add swirls to the top of the cooled cupcakes – make the outside of the swirl higher to create a concave/nest shape in the middle (this is where your chick/chicks will sit).

5 To make the chicks: Use a whole white chocolate cacao melt for the body, then cut further melts in quarters for their wings. Attach the wings with melted chocolate. Paint with yellow edible paint. Leave to dry. Chill.

6 Mould a beak from orange modelling paste (alternatively you can use white paste and add orange food colouring), then use melted chocolate (in a

disposable piping bag – see instructions to melt below) to attach the beaks, pipe eyes and draw feet. Make sure you chill or freeze the chicks in between processes so that the chocolate can set and hold everything in place!

Tip You can also use melted chocolate to affix the finished chick to a large marshmallow so that it sits upright in its nest on top of the cupcake, if you wish.

7 Decorate the inside of the piped chocolate nest with mini eggs and cacao nibs. The chicks can be made in advance and kept in the fridge or freezer until required.



CHOCOLATE & SALTED CARAMEL CHICKEN CAKE

YOU WILL NEED

For the cake

350g (12oz) plain flour
225ml (8fl oz) vegetable oil
60g (2oz) Food Thoughts Organic Cocoa Powder
300ml (10fl oz) buttermilk, at room temperature
3 tsp baking powder
2 tsp bicarbonate of soda

360g (12oz) caster sugar
5 large free-range eggs

For the salted caramel

300g (10½oz) white caster or granulated sugar
135g (4½oz) salted butter
190ml (6½fl oz) double cream
2 tsp salt

For the chocolate buttercream icing

360g (12½oz) butter, at room temperature
650g (1lb 4oz) icing sugar
150g (5½oz) Food Thoughts Dark 100% Chocolate Cacao Melts
100g (3½oz) Food Thoughts Organic Cocoa Powder
4-6 tbsp of buttermilk (only if your icing is too thick)

For the decoration

350g (12oz) Food Thoughts Dark 70% Chocolate Cacao Melts, divided:
150g (5½oz) for painting the body,
100g (3½oz) for piping/gluing,
100g (3½oz) for feathers

25g (1oz) Food Thoughts White 35% Chocolate Cacao Melts, for white highlights (optional)

red, white and gold sugarpaste, for the chicken's features
edible red powder paint, for feathers (optional)

Equipment

3 x 20cm (8in) round cake tins, pastry brush, disposable piping bags, 4 wooden skewers, secateurs, pastry brush, cocktail sticks

FOOD THOUGHTS®

TOP TIP

For extra help making this cake, find how-to videos at www.foodthoughts.co.uk



This showstopping chicken cake by Food Thoughts (www.foodthoughts.co.uk) is perfect for Easter celebrations. Simple to make, but so effective – it tastes delicious too!

THE CAKE

- 1 Preheat the oven to 180°C/Gas Mark 4 and grease and line 3 x 20cm (8in) cake tins.
- 2 Put all the dry ingredients into a large bowl or mixer and thoroughly combine.
- 3 In another bowl, beat the eggs until smooth, then add the oil and buttermilk and mix well. Slowly add the wet ingredients to the dry, while still mixing.

- 4 Pour the mixture into the tins and bake in the oven for 25-30 minutes, or until a skewer comes out clean. Remove from the oven and leave to cool on wire racks.

SALTED CARAMEL

- 1 Chop the butter into small cubes. Melt the sugar in a saucepan over a low-medium heat, stirring constantly.
- 2 When the sugar has melted and turned

straw-coloured, remove from the heat and add the butter, stirring constantly until completely combined. Add the cream and salt, then set aside to cool.

BUTTERCREAM

- 1 Cream the butter, then gradually add the sieved icing sugar and cocoa powder. Mix to a smooth consistency.
- 2 Melt 150g (5½oz) of the Chocolate Melts in a microwaveable bowl in 30-second increments, until it is completely smooth. Slightly cool and gradually add this to the butter/sugar mixture. Continue to mix.
- 3 Add 4-6 tbsp buttermilk, until the icing reaches a smooth but firm consistency (you may not need all of this). It should be spreadable, but quite firm.

CHICKEN CONSTRUCTION

- 1 Make sure all the components are cool/cold. The tops of the cakes must be level, so trim them if necessary.
- 2 Stack using alternate layers of cake, chocolate buttercream and caramel, leaving the top bare. Keep some buttercream and caramel to bind the chicken's head and cover the body.
- 3 Make a curved cut at 2-3 O'clock to form the arched back, a smaller arched cut for the underside, then a straight cut to create a stable base (A-B). Insert skewers to hold the cake together, then cut any excess off with secateurs (C).
- 4 Stand the chicken up on the flat base created, so that the layers run vertically. Using a knife, gently round and soften the front, left and right sides (its breast).
- 5 Mould the buttercream into the gaps between the layers of the cakes, then cover the outside.
- 6 Place in the fridge to chill and fully harden.

CHICKEN'S HEAD

- 1 Break up the cake trimmings into small pieces.
- 2 Add the remaining caramel and buttercream, then mix to achieve a firm, mouldable consistency.
- 3 Using your hands, create the shape of a chicken head, then place in the fridge to cool.



TOP TIP Create a wide neck to sit firmly on the top front of your cake.

- 4 Use sugarpaste to create the beak, eyes, wattle and comb (D).

DECORATING THE CHICKEN

- 1 Attach the head to the body using two skewers.
- 2 Melt the 70% chocolate cacao then, using a pastry brush, paint the whole chicken. Pipe on feathers using a zigzag effect if you wish (E-F).
- 3 Using slightly cooled melted chocolate, adhere the chicken's facial features to its head. To create a two-tone effect, brush parts of the body with white chocolate, then add red-coloured food dust over the white for greater effect.

FEATHER MAKING

- 1 Pipe a series of round dots of melted chocolate on greaseproof paper. Hold the greaseproof up vertically so that the chocolate runs down, then use a cocktail

stick to add the feathered details (G).

- 2 Once hardened, attach the feathers to the chicken with the melted chocolate.

TOP TIP Pipe more melted chocolate onto the feathers to make them more robust, then sprinkle them with red powder paint for extra effect, if you wish. (G)

- 3 Place the chicken into the fridge to make sure all the chocolate hardens properly.



★
COVER
RECIPE



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Recipe by Stockfood, the Food Media Agency

Ultimate chocolate hazelnut cake

SERVES 12

For the hazelnut truffles

150g (5oz) dark chocolate, at least

60% cocoa solids, chopped

1½ tbsp unsalted butter

75ml (2½fl oz) double cream

½ tbsp golden syrup

1 tsp vanilla extract

100g (3½oz) hazelnuts, chopped, for rolling

sunflower oil, for oiling

150g (5oz) milk chocolate, chopped

For the sponges

325g (11oz) self-raising flour, sifted

½ tsp baking powder

½ tsp salt

100g (3½oz) cocoa powder

375g (13oz) unsalted butter, softened

375g (13oz) caster sugar

6 large free-range eggs

1 tsp vanilla extract

4 tbsp sour cream

2 tbsp milk

For the buttercream

125g (4½oz) dark chocolate, at least

70% cocoa solids, chopped

250g (9oz) butter, softened

375g (13oz) icing sugar, sifted

3 tbsp cocoa powder, sifted

1 tsp vanilla extract

2 tbsp cocoa nibs, chopped

For the ganache

150g (5oz) dark chocolate, at least

70% cocoa solids, chopped

125ml (4½fl oz) double cream

1 tbsp coconut oil

1 For the hazelnut truffles: Combine the chocolate and butter in a heatproof bowl. Warm together the cream, golden syrup and vanilla extract in a saucepan until just boiling. Carefully pour over the chocolate and butter.

2 Let stand for 1 minute before stirring until the mixture is smooth and even. Cover the bowl and chill until the mixture is set, about 1½ hours.

3 Using a melon baller, take scoops of the truffle mixture and roll into rough walnut-sized balls between oiled palms.

4 Roll them in a shallow dish of the chopped hazelnuts, arranging them on a baking tray. Chill for a further 30 minutes.

5 After chilling, melt the milk chocolate in a heatproof bowl set over a half-filled saucepan of simmering water, stirring until smooth. Line a baking tray with greaseproof paper.

6 Remove the truffles from the fridge and add them, one by one, to the melted chocolate, turning to coat with a tablespoon. Arrange on the greaseproof paper and chill until needed.

7 For the sponges: Preheat the oven to 180°C/Gas Mark 4. Grease and line three 15cm (6in) round cake tins with greaseproof paper.

8 Combine all the ingredients for the sponges in a large mixing bowl. Stir a few times to roughly combine before beating with an electric mixer until smooth, about 3–4 minutes.

9 Divide the batter evenly between the

cake tins. Smooth the tops of the batter with the back of a damp tablespoon and tap on a flat surface to help settle them.

10 Bake for about 20–30 minutes, rotating halfway through, until risen and springy to the touch; a cake tester inserted should come out clean.

11 Remove to wire racks to cool. Once cool, turn out from the tins and trim the tops flat with a serrated knife, if needed.

12 For the buttercream: Melt the chocolate in a heatproof bowl set over a half-filled saucepan of simmering water, stirring occasionally. Remove from the heat.

13 Beat together the butter, icing sugar, cocoa and vanilla with 2–3 tbsp hot water in a large mixing bowl until smooth and creamy. Fold through the melted chocolate, then spoon one-third of the buttercream into a piping bag fitted with a star-shaped nozzle.

14 Stir the chopped cocoa nibs into the remaining buttercream. Chill the piping bag until ready to use.

15 Place one sponge cake on a cake stand or cake board. Cover with a thin layer of buttercream, spreading it out evenly, then sit a second sponge on top. Top with a layer of buttercream, then sit the third sponge on top, pressing down gently to adhere.

16 Cover the top and sides of the cake with a thin crumb-coat layer of buttercream. Chill for 15 minutes.

17 Remove from the fridge and cover with a thicker layer of buttercream. Return the cake to the fridge.

18 For the ganache: Place the chocolate in a heatproof bowl. Warm the cream with the coconut oil in a saucepan set over a moderate heat until it just approaches boiling point; don't boil the mixture.

19 Pour the hot cream mixture over the chocolate and let stand for 2 minutes. Gently whisk until the ganache is smooth and even, letting it cool for 10 minutes

20 Pour the ganache over the top of the cake, letting it run down the sides. Pipe swirls of buttercream on top of the cake around the perimeter, sitting the truffles on top.





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