DesiCooks Menu

1.Lemon drizzle cake

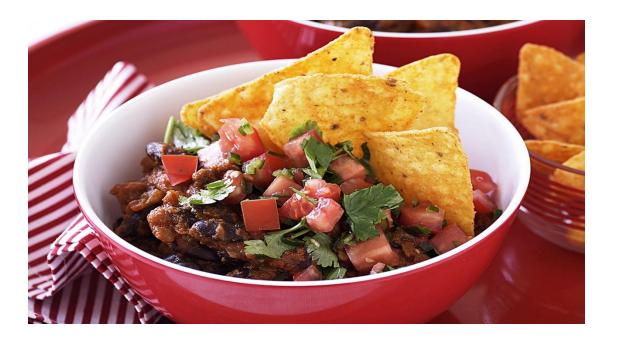
It's difficult not to demolish this classic by Tana Ramsay in just one sitting, so why not make two at once?



- 225g unsalted butter, softened
- 225g caster sugar
- 4 eggs
- finely grated zest 1 lemon
- 225g self-raising flour
- juice 1½ lemons
- 85g caster sugar

2.Chili con Carne

Our Chili con Carne is a comfort food classic. Made with onions, peppers, ground beef and kidney beans, this saucy chili is served with rice and a few tasty toppings - perfect as a weeknight winter warmer!



- 5 tablespoons vegetable oil
- 2 large onions, chopped
- 1 chile pepper, chopped
- 5 cloves garlic, chopped
- 2 pounds lean ground beef
- 3 (14.5 ounce) cans whole peeled tomatoes with liquid, chopped
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 1/2 tablespoons ground cumin
- 1/2 tablespoon chili powder
- 2 tablespoons paprika
- 2 tablespoons dried oregano
- 2 cinnamon sticks
- 6 whole clove

3. Yummy scrummy carrot

Delight friends with an afternoon tea that includes this dairy-free carrot cake. You can bake the cake, freeze it and just drizzle over the icing on the day



- 175g light muscovado sugar
- 175ml sunflower oil
- 3 large eggs, lightly beaten
- 140g grated carrot
- (about 3 medium)
- 100g raisins
- grated zest of 1 large orange
- 175g self-raising flour
- 1 tsp bicarbonate of soda
- 1 tsp ground cinnamon
- ½ tsp grated nutmeg
- 175g icing sugar

4. Chocolate brownies

A chocolate brownie is a square, baked, chocolate dessert. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density.



- 3/4 cup cocoa powder
- 3/4 cup shortening
- 2 1/4 cups sugar
- 4 large eggs
- 1 teaspoon vanilla
- 1 1/4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup chopped walnuts, or 1 cup chopped pecans

5. Spiced carrot

Though the spices in these carrots hint at North Africa, this dish will fit in well with a traditional North American meal.



- 2 lb medium carrots (about 12)
- 2 tablespoons unsalted butter
- 2 tablespoons brown sugar
- 1/2 cup water
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/8 teaspoon cayenne, or to taste

6.Raspberry Bakewell cake

This simple almondy cake is a great way of using up pick-your-own raspberries.



- 140g ground almond
- 140g butter
- 140g golden caster sugar
- 140g self-raising flour
- 2 eggs
- 1 tsp vanilla extract
- 250g raspberry
- 2 tbsp flaked almond
- icing sugar, to serve