



BEST BAKING RECIPES

TOP BAKING IDEAS

HEALTHY
LIVING



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Cover by: Carl Preston

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First Edition

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Free Bonus Anti-Inflammatory Book on the Last Page

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CARL PRESTON

THE ANTI INFLAMMATORY

DIET



FREE!

YOUR 4 WEEK COUNTDOWN TO
BECOME PAIN FREE FOREVER

Welcome to the Baking World

The Top Baking Recipes in the World: The Best Baking Cookbooks So here you are ready to learn from the best baking recipes in the planet. Whether you are an experienced cook, or simply a beginner, this books will help you to reach new heights on your baking expertise. Not only that, you will be also able to impress friends and family .

So you are throwing a party or a reception? Maybe a house warming? Is there a better way to present you greetings to the loved ones than offering your personally crafted baking goodness? Some people would say yes... I say NO! Baking recipes: Get it right!

Through this baking recipe book you should be capable of:

- Baking Cookie Recipes
- Baking Pie Recipes
- Baking Cake and Cupcake Recipes
- Baking Quick and Easy Recipes
- Baking Vegetarian Recipes
- Baking Chicken Recipes
- Baking Rice Recipes
- Baking salad Recipes

Learn the Baking Basics: The Best of the Baking Books put together: Easy Baking Recipes

The art of baking, like any other thing in this world takes time and practice. However, why would not you cut this learning curve short? In this book you will be able to bake because the recipes have all their delicious ingredients listed and detailed, and the preparation process is thoroughly explained and written in a friendly and easy manner.

What are you waiting for? Start baking now!

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Outrageous Brownies



Ingredients

- 175g plain flour
- 1 tbsp baking powder
- 1 tsp salt
- 360g chopped walnuts
- 315g caster sugar
- 2 tbsp pure vanilla essence
- 790g milk chocolate chips
- 170g unsweetened cocoa powder
- 6 extra-large eggs
- 3 tbsp instant coffee granules
- 450g unsalted butter

Method

- 1) Preheat the oven to 180 C/Gas mark 4. Butter and flour a 30 by 46 by 2cm baking tray.
- 2) Melt together the butter, 450g of chocolate chips and the unsweetened chocolate in a medium bowl over simmering water. Allow to cool slightly.
- 3) In a large bowl, stir (do not beat) together the eggs, coffee granules,

vanilla and sugar. Stir the warm chocolate mixture into the egg mixture and allow to cool to room temperature.

- 4) In a medium bowl, sift together 140g of flour, the baking powder and salt. Add to the cooled chocolate mixture. Toss the walnuts and 340g of chocolate chips in a medium bowl with 35g of flour, then add to the chocolate batter.
- 5) Pour the batter into the baking tray. Bake for 20 minutes, then rap the baking tray against the oven shelf to force the air to escape from between the pan and the brownie dough.
- 6) Bake for another 15 minutes, or until a cocktail stick comes out clean. Do not overbake! Allow to cool thoroughly, refrigerate, and cut into 20 large squares.

Easy Peasy Lemon and Almond Drizzle Loaves



Ingredients

For the syrup

- Juice of 2 lemons
- 250g fondant icing sugar, sieved
- 20 sugared lemon decorations
- 50g ground almonds
- 200g self raising flour, sieved
- 250g golden caster sugar
- 4 large eggs
- Zest of 2 lemons
- Juice of 1 lemon
- 250g block of margarine

Method

- 1) Heat the oven to 180°C or Gas Mark 4. Put the 10 paper loaf tins onto a metal tray.
- 2) Cream together the margarine and sugar until pale and fluffy. Gradually beat in the eggs, zest and juice of 1 lemon.
- 3) Fold in the flour and almonds until evenly combined.
- 4) Spoon the mixture into the paper loaf cases. Bake for 20 minutes until well risen and golden brown.
- 5) Mix together the juice of 1 lemon and 100g fondant icing sugar.
- 6) Put the cakes onto a cooling rack. Pierce the cakes several times with a skewer. Pour over the lemon syrup to drench the cakes.
- 7) Combine the lemon juice and the remaining fondant icing sugar until smooth. Top cakes with lemon sugar decorations and drizzle with the lemon icing. Store in an airtight container for up to 2 days.

Rocky Road



Ingredients

- 12 pink marshmallows, quartered using scissors
- 2 x 55g of Maltesers (my favourite), Milky Way or Crunchie
- 140g rich tea biscuits, roughly crushed
- 3 tbsp golden syrup
- 300g dark chocolate, broken into squares
- 100g butter, roughly chopped

Method

- 1) Gently melt the butter, chocolate and syrup in a large pan over a low heat, stirring frequently until smooth, then cool for about 15mins.
- 2) 2. Stir the crushed biscuits and sweets into the pan until well mixed, pour into a 17cm/6 ½ inch square tin lined with non-stick baking paper and spread the mixture to roughly level it.
- 3) 3. Chill until hard and then take out of tin and remove paper. Cut into fingers. Store in an air-tight container.

Victoria Sponge Cake



Ingredients

- 225g (8 oz) icing sugar, sieved
For the vanilla icing
- 85g (3 oz) Stork tub
- 1-2 tablespoon milk
- 1/2 teaspoon vanilla essence
- 3 tablespoons jam
For the filling
- 225g (8 oz) caster sugar
- 225g (8 oz) Stork tub
- 4 medium eggs
- 225g (8 oz) self-raising flour, sieved
- 1 level teaspoon baking powder
For the cake

Method

- 1) Pre-heat your oven to 170°C, 160°C Fan, Gas 4.
- 2) Put all the sponge ingredients into a mixing bowl and beat with a wooden spoon for 2 - 3 minutes until smooth and well combined.
- 3) Divide your mixture between two greased and bottom-lined 20cm (8

inch) sandwich tins.

- 4) Pop them in the middle of your pre-heated oven and bake for 30-35 minutes until beautifully golden.
- 5) Turn them out, remove the paper and cool on a cake rack.
- 6) Spread the jam over the middle, sandwich the two pieces together and dust the top with icing sugar.
- 7) Or for something even more delicious mix your vanilla icing ingredients in a bowl until smooth and spread through the middle and over the top of your cake.

Lyle's® Caramel Chocolate Shortcake



Ingredients

- 2 tbsp Lyle's Golden Syrup®
- 150ml condensed milk
- For the topping
- 150g dark chocolate
- 50g Tate & Lyle® Caster Sugar
- 125g butter
- 125g butter
- 50g caster sugar
- 175g plain flour, sieved

Method

- 1) Preheat the oven to 180°C/350°F/Gas mark 4. Cream together butter and sugar for the base until light and fluffy. Add the flour and stir until the ingredients are thoroughly mixed. Knead until smooth.
- 2) Press this dough evenly into a 20cm square tin and prick the surface using a fork. Bake for 25-30 minutes, remove from the oven and leave to cool in the tin.
- 3) Meanwhile, place the filling ingredients into a saucepan and stir until the sugar has dissolved. Bring to the boil slowly, then cook, stirring continuously for 5-7 minutes. Cool slightly, then pour over the biscuit and leave to set.
- 4) For the topping, melt dark chocolate in a glass bowl over a pan of simmering water and spread over the caramel. Leave in the fridge until set.

One Bowl Cocoa Brownies



Ingredients

- 1 teaspoon fine salt
- 1/2 teaspoon baking powder
- 340g milk chocolate chips

Suggested topping combinations: white chocolate chips and toasted chopped walnuts; cashews and dried cranberries; chopped pretzels and raisins; toasted coconut and chopped dried pineapple; or any combination of chopped dried fruit, toasted nuts, mini mars

- 60g unsweetened cocoa powder
- 120g plain flour
- 300g sugar
- 230g unsalted butter, melted and cooled
- 1 teaspoon vanilla extract
- 3 large eggs
- Nonstick cooking spray, for spraying the foil

Method

1) Preheat the oven to 175°C. Line a 9-by-13-inch baking tin with

aluminum foil and spray with nonstick cooking spray.

- 2)** Stir together the sugar, butter, vanilla and eggs in a medium bowl. Add the flour, cocoa powder, salt and baking powder all at once and stir until just combined. Stir in half of the chocolate chips and spread the mixture in the prepared tin.
- 3)** Bake until the brownies begin to pull away from the edge of the pan and set in the center, 30 to 35 minutes. Immediately sprinkle with the remaining semisweet chocolate chips and let stand until the chips are melted, about 5 minutes. Spread the melted chips evenly over the top of the brownies with a spatula. Let the chocolate cool for about 10 minutes and then sprinkle with whatever combination of toppings you choose, pressing the toppings gently into the chocolate to adhere. Lift the brownies out of the pan with the foil and cool completely on a rack. Cut into 16 squares and serve.

Freezer to Oven Berry Muffins



Ingredients

- 1/2 teaspoon pure vanilla extract
- 1 stick (4 ounces) unsalted butter, melted
- For the Topping
- 1/2 cup all-purpose flour
- 4 tablespoons unsalted butter, softened
- 1/2 cup light brown sugar
- 1 cup milk
- 2 large eggs
- 1 3/4 cups all-purpose flour
- 3/4 cup fresh blueberries, raspberries or diced strawberries
- 2/3 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon fine salt

Method

For the muffins

- 1) Line a 12-cup muffin tin with foil muffin cup liners.
- 2) Toss the berries with 2 tablespoons of the flour in a small bowl. Whisk the remaining flour, granulated sugar, baking powder and salt in a

large bowl. Beat the eggs in a medium bowl until frothy, and then whisk in the milk, melted butter and vanilla. Make a well in the dry ingredients and pour the wet ingredients into the well. Stir the batter with a rubber spatula until just combined.

For the topping

- 1)** Combine the flour and brown sugar in a medium bowl. Either using a fork or your fingers, mix in the butter to form large and medium crumbs.
- 2)** Scoop the batter into the muffin cups, filling just above three-quarters full. Divide the blueberries among the cups. Divide the topping among the muffins, pressing lightly. Freeze until set, about 3 hours. The muffins can be removed to zippered freezer bags at this point and stored for up to 2 months.
- 3)** When ready to bake, preheat the oven to 325 degrees F. Place the muffins in a muffin tin or directly on a baking sheet and bake until they are lightly golden and a tester inserted in the center comes out clean, 35 to 40 minutes.
- 4)** These muffins can also be baked immediately. Preheat the oven to 350 degrees F, and bake until lightly golden and a tester inserted in the center comes out clean, 20 to 25 minutes.

Lemon Pound Cake



Ingredients

For the glaze

- 1/2 tsp salt
- 3 tbsp fresh lemon juice
- 2 tbsp water
- 85g sugar
- 50g flour
- 120g plain flour
- 1 tbsp finely-grated lemon zest
- 300g sugar
- 5 large eggs, almost at room temperature
- 80g sour cream (full-fat)
- 1 1/2 tsp vanilla extract
- 220g unsalted butter, just cooler than room temperature

Method

- 1) Preheat the oven to 160°C and grease a 9-x-5-inch loaf pan.
- 2) Beat the butter, sugar and lemon zest using electric beaters or a mixer fitted with the paddle attachment on medium speed until light and

fluffy, about 3 minutes. In a separate bowl, lightly whisk the eggs with a fork and add this to the batter in a few additions, scraping down the bowl in between. Stir the sour cream and vanilla together and beat this into the batter.

- 3)** In a separate bowl, sift the plain and cake flours and the salt and add this to the batter, mixing until fully incorporated, scraping to the bottom of the bowl to ensure this. Scrape the batter into the prepared pan and tap it a few times to make it level and allow any air bubbles to escape. Bake the cake for 65 to 70 minutes, until a tester inserted in the centre of the cake comes out clean. Remove the cake from the oven and prepare the glaze while the cake is still warm.
- 4)** For the glaze, heat the lemon juice water and sugar in a small saucepan over medium heat until the sugar has dissolved. Poke holes in the warm pound cake using a bamboo skewer and brush the warm glaze over the cake. Let the cake cool completely in the pan (the glaze will set once the cake is cool) before removing to serve.
- 5)** The cake will keep well wrapped and unrefrigerated for up to 3 days.

S'mores Cookie Crumble Bars



Ingredients

- 1/2 teaspoon vanilla extract
- One 4.4-ounce bar milk chocolate, such as Hershey's, broken into pieces
- 1 cup marshmallow creme
- 1 large egg, at room temperature
- 1 1/2 sticks (6 ounces) unsalted butter, softened
- 1 1/2 cups all-purpose flour
- 2/3 cup icing sugar
- 1/2 teaspoon salt
- 8 sheets digestive biscuits, finely ground, or 1 cup store-bought graham cracker crumbs

Method

- 1) Preheat the oven to 350 degrees F. Line an 8-inch square baking dish with aluminum foil, leaving a 2-inch overhang on the ends of the pan for lifting out the finished bars.
- 2) Stir together the ground grahams, flour, sugar and salt in a small bowl. Cream the butter, egg and vanilla in a medium bowl with an electric mixer on low speed until creamy and combined; you are not trying to beat a great amount of air into the mixture. Add the graham mixture and continue to beat on low speed until just combined and large crumbles form.
- 3) Place about two-thirds of the mixture in the prepared pan and firmly press down. Reserve a few pieces of the chocolate for garnish (about 1/2-ounce), and then scatter the rest of the chocolate pieces over the base. Drop spoonfuls of the marshmallow creme over the chocolate, stretching the creme so it covers more of the base. Drop the remaining cookie batter in small clusters over the chocolate and creme so the creme is mostly covered.
- 4) Bake until the dough is golden brown and the cookie in the center of the pan feels firm, about 40 minutes. The marshmallow creme will puff through the crumble and brown, and it will deflate as it cools. Cool in the pan at least 15 minutes.
- 5) Using the foil overhang, lift the crumble bars out of the pan. Melt the reserved pieces of chocolate in the microwave in 30-second intervals until smooth, and then drizzle over the cookies. Cut into sixteen 2-by-2-inch squares. Serve warm or at room temperature.

Cook's Note: Working with marshmallow creme can be a sticky experience. A light coating of nonstick cooking spray or vegetable oil in your measuring cup and on your spatula or spoon can make it a bit easier to work with.

Chocolate Amaretti Cake



Ingredients

- 2 tsp grated orange peel
- 4 large eggs
- Unsweetened cocoa powder, for sifting
- 130g sugar
- 120g unsalted butter, room temperature
- 110g dark chocolate
- 150g flaked almonds
- 60g baby amaretti cookies
- Butter-flavoured non-stick cooking spray

Method

- 1) Preheat the oven to 175°C.
- 2) Spray a 23-cm spring form pan the non-stick spray. Refrigerate. Microwave the chocolate until melted and smooth, stirring every 20 seconds, for about 1 minute.
- 3) Combine the almonds and cookies in processor. Pulse until the almonds and cookies are finely ground. Transfer the nut mixture to a medium bowl. Add the butter and sugar to the processor and blend until creamy and smooth. Add the grated orange peel and pulse

briefly, until incorporated. Add the eggs 1 at a time. Blend until the eggs are incorporated. Clean the sides of the mixing bowl and blend again. Add the nut mixture and melted chocolate. Pulse until blended. Clean the sides of the bowl. Blend again.

- 4)** Pour the batter into the prepared pan. Bake until the center puffs and a tester inserted into the center of the cake comes out clean, about 35 minutes. Cool the cake in the pan for 15 minutes.
- 5)** Transfer the cake to a platter. Sift the cocoa powder over and serve.

Egg-Free Banana Passion Fruit Cupcakes



Ingredients

For the Icing

- 350g icing sugar
- 50g softened butter
- 3 passion fruits
- 1 mashed banana
- 2 tsp vanilla extract
- 140g caster sugar
- 2 tsp baking powder
- 40g softened butter
- 120ml milk
- 120g plain flour

Method

- 1) Put the dry ingredients into a mixing bowl - flour, sugar, baking powder and butter (treat butter as 'dry' for our purposes). Mix until you have an even sandy consistency.
- 2) Measure out the milk and vanilla in a jug and whisk well. Drizzle into the flour whilst mixing, until you have a smooth batter/mixture. Add the mashed banana and mix for a couple more seconds, then stop the mixer and clean down the blade.
- 3) Spoon evenly into 12 cupcake cases and bake at 170°C for 20 minutes until they bounce back to the touch.
- 4) Cool on a wire rack and in the meantime make the icing by mixing the icing sugar, butter and cream cheese together for several minutes until very light and fluffy.
- 5) Scoop out the seeds from two of the passion fruits and add to your icing. Mix this through with a spoon until fairly even. Avoid using the mixer for this stage as you'll crush the passion fruit seeds.
- 6) Pipe the icing on top of the cakes using a reusable piping bag and large star nozzle and place a few seeds from the final passion fruit on top of each of the cakes, and serve. All your egg-free friends will fall over themselves to munch your cakes!

Lemon Icebox Rounds



Ingredients

- 1/4 tsp salt
- 2 tsp finely grated lemon zest
- 90g demerara sugar or yellow sugar
- 310g flour, sifted
- 1/2 tsp vanilla extract
- 55g, plus 2 tbsp icing sugar, sifted
- 1 hard boiled egg's yolk
- 1 large egg yolk
- 55g, plus 2 tbsp unsalted butter, room temperature

Method

- 1) Beat the butter and icing sugar together until smooth.
- 2) Push the hard-boiled egg yolk through a sieve and stir the raw egg yolk, lemon and vanilla into it. Add this to the butter mixture and stir until blended.
- 3) Add the flour and salt to the butter mixture and stir until blended. Shape the dough into logs that are an inch across and wrap in plastic wrap. Chill until firm, about 2 hours.
- 4) Preheat the oven to 180°C and line 2 baking trays with parchment paper.

- 5)** Pour the demerara sugar onto a plate. Unwrap the cookie logs and roll them in the sugar to coat. Slice the cookies about 1/4-inch thick and place on the baking trays, leaving a 1/2-inch between them. Bake the cookies for about 15 minutes, until lightly browned on the bottoms. Cool the cookies on the tray and then store in an airtight container. The cookies will keep for up to 4 days in an airtight container.

Banana Walnut Bread



Ingredients

- 200g caster sugar
- 3 very ripe bananas, peeled, and mashed with a fork
- 50g toasted walnut pieces, roughly chopped
- 1/2 cup unsalted butter, at room temperature, plus more for preparing the tin
- 1/2 teaspoon vanilla extract
- 1 teaspoon bicarbonate of soda
- 1/2 teaspoon table salt
- 2 large eggs, at room temperature
- 150g plain flour

Method

- 1) Sift the flour, bicarbonate of soda, and salt into a medium bowl, set aside. Whisk the eggs and vanilla together in a liquid measuring cup with a spout, set aside. Lightly brush a 9 by 5 by 3-inch loaf tin with butter. Preheat the oven to 175°C.
- 2) In a stand mixer fitted with the paddle attachment or with an electric hand-held mixer, cream the butter and sugar until light and fluffy. Gradually pour the egg mixture into the butter while mixing until

incorporated. Add the bananas (the mixture will appear to be curdled, so don't worry), and remove the bowl from the mixer.

- 3)** With a rubber spatula, mix in the flour mixture until just incorporated. Fold in the nuts and transfer the batter to the prepared pan. Bake for 55 minutes or until a toothpick inserted into the center of the bread comes out clean. Cool the bread in the pan on a wire rack for 5 minutes. Turn the bread out of the pan and let cool completely on the rack. Wrap in cling film. The banana bread is best if served the next day.

Red, White and Blueberry Trifle



Ingredients

- 1/2 teaspoon pure vanilla extract
- 480g double cream
- 1 ready-made angel food cake
- Icing sugar, for garnish, optional
- 1 1/2 tablespoons apple jam or apricot preserve, for garnish, optional
- 225g cream cheese
- Pinch salt
- One 170g punnet blackberries
- Two 170g punnets blueberries
- 150g granulated sugar
- 1/2 teaspoon finely grated lemon zest
- 2 tablespoons fresh lemon juice
- Two 450g punnets strawberries

Method

- 1) Trim and quarter the strawberries and set aside. Combine the blueberries, blackberries, 100g granulated sugar, 80ml water, lemon zest, juice and salt in a medium saucepan. Bring to a simmer over medium heat and continue to cook, stirring occasionally, until the berries break down and the sauce thickens, 15 to 20 minutes. Remove from the heat and cool.
- 2) Place the cream cheese, 60ml cream, the remaining granulated sugar and the vanilla extract in a large bowl and whisk on medium speed until smooth and fluffy. In a second large bowl, whisk the remaining cream until stiff peaks form. Fold about one-quarter of the whisked cream into the cream cheese mixture until lightened, and then fold in the remaining cream.
- 3) To assemble the trifle, rip or cut the angel food cake into 2-inch pieces. Place half the cake pieces in the bottom of a 12-to-14-cup trifle dish or large bowl. Top with about half the blueberry sauce, half the cream and half the quartered strawberries. Repeat the layers with the remaining cake, berry sauce, cream and strawberries. Cover with cling film and chill 8 hours or overnight. Before serving either dust with icing sugar or heat the apple jelly in the microwave for 25 seconds to loosen, and then brush over the strawberries.

Chocolate Peanut Butter and Banana Icebox Cake



Ingredients

- 1 1/2 teaspoons vanilla extract
- 2 packs of chocolate wafer biscuits
- 5 bananas, sliced, plus additional for garnish
- 120g sugar
- 750ml cold whipping cream
- 130g smooth peanut butter

Method

- 1) In a large bowl using a handheld mixer, whisk together the peanut butter and 1/2 cup heavy cream until light and fluffy and set aside. Make sure the whipping attachments are clean and then whip the remaining 2 cups cream with the sugar and vanilla until slightly stiff peaks form. Gently fold some of the whipped cream into the peanut butter mixture to lighten it up. Then add the peanut butter mixture back into the whipped cream in 3 parts, gently folding until combined, trying to keep it light and fluffy, and then set aside.
- 2) In a 9-inch springform pan, arrange a layer of cookies (about 16) overlapping in a circle, covering the entire surface. Spread a layer of whipped cream over the cookies, making sure all the cookies are covered, and top with banana slices. Repeat with the remaining cookies, whipped cream and banana slices, making 5 layers total and finishing with a layer of whipped cream on top. Cover with plastic wrap and refrigerate for at least 4 hours and up to overnight.

Cook's Note: Using a baby off-set spatula is a great tool to help smooth out the peanut butter whipped cream in your springform pan.

Chocolate Sables



Ingredients

- 50g caster sugar
- 100g light brown sugar
- 175g dark chocolate (65-70% cocoa solids) roughly chopped
- 200g unsalted butter, room temperature
- 1 1/2 tsp flaked sea salt
- 40g cocoa powder
- 3/4 tsp bicarbonate of soda
- 275g white spelt or plain flour

Method

- 1) Place the flour, cocoa powder, baking soda and salt together into a medium bowl and whisk to combine, set aside until needed.
- 2) Place the butter and sugars into a large bowl and beat together until light and creamy, remember you are not making a cake so it doesn't need to be fluffy just well combined and light and creamy.
- 3) Add the flour mixture and with the mixer on low speed mix together until the mixture is sandy. Sable is French for sandy and describes both the texture of the final cookie and this stage of the baking process. If you mix until you have a uniform dough the texture of the

final cookie will be a bit tougher and they won't melt in the mouth. Add the chocolate and mix to combine. Tip the mixture onto the work surface and very gently knead to bring together. Divide the dough in half and roll into logs, about 4cm inches in diameter. Wrap in clingfilm and refrigerate. At this point I will normally freeze half of the dough ready to make cookies when emergency cookies are needed (happens more than you would expect!). Chill the dough for a few hours until firm.

- 4) Preheat the oven to 180°C/160°C Fan and line two baking trays with parchment paper. Using a thin sharp knife cut the log into cookies, about 1cm thick but don't worry if the cookies crumble just press them gently back together. Place onto the prepared baking trays and bake for 10-12 minutes or until spread and lightly set around the edges but still looks undercooked in the middle. Allow to cool on the tray for 10 minutes before transferring to a wire rack to cool completely. Stored in a sealed container these cookies will keep perfectly for a few days.

Easy Apple Fritter Doughnuts



Ingredients

- 1 tsp ground cinnamon
- 1 tsp baking powder
- 1 3/4 cup plain flour
- 1/4 tsp ground nutmeg
- 1/4 tsp salt
- Icing sugar for dusting
- Vegetable oil for frying
- 2 1/2 tbsp unsalted butter, melted
- 2 large eggs, separated
- 1/2 cup plus 2 tbsp sugar
- 2 tbsp lemon juice
- 1 tsp lemon zest
- 2 medium tart apples, peeled and coarsely grated
- 3 tbsp sugar
- Pinch ground cinnamon
- 2/3 cup sour cream

Method

- 1) Toss the grated apple with the lemon zest, juice, and the cinnamon

and let sit a few minutes (to soften the apple).

- 2) Whisk the sour cream, 1/2 cup of the sugar and egg yolks to blend. Stir in the grated apple (including any juices). In a separate bowl, sift the flour, baking powder, cinnamon, nutmeg and salt. Stir this into the sour cream mixture until blended, then stir in the melted butter. Whip the egg whites until foamy then add 2 tablespoons of sugar and continue whipping until they hold a soft peak. Fold the whites into the batter and use right away.
- 3) Pour the oil into a tabletop deep fryer following manufacturer's instructions (or into a large, deep pot so that it is only filled about 3 inches). Heat the oil to 350F (use a candy thermometer if cooking doughnuts in a pot). Have a baking tray lined with paper towel, with a cooling rack placed over it. Use a small ice cream scoop and carefully drop scoops of batter into the oil, making sure there is enough room between them to cook evenly. Cook the fritters for about 3 minutes on each side, then remove using a slotted spoon and let drain and cool for at least 10 minutes before dusting and enjoying.
- 4) The fritters can be enjoyed warm or at room temperature on the day they are cooked.

Chocolate Vanilla Sandwich Biscuits



Ingredients

- 1/4 tsp baking powder
- 1/4 tsp salt
- 6oz fondant icing
- 1/4 cup cocoa powder
- 1 1/4 cups plain flour
- 1/2 cup sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 1/2 cup + 2 tbsp unsalted butter at room temperature

Method

- 1) Beat the butter and sugar until light and fluffy. Beat in the egg yolk and then beat in the vanilla.
- 2) In a separate bowl, sift the flour, cocoa powder, baking powder and salt. Add this to the butter and stir just until blended. Divide this into 2 discs, wrap and chill until firm, at least an hour.
- 3) Preheat the oven to 175°C and line 2 baking trays with parchment paper. Give the dough one or two kneads on a floured work surface to soften it (this will prevent the dough from cracking when rolling) and

then roll it out to just less than 1/4-inch thick. Cut out cookies using a 2-inch cookie cutter and lift onto the baking trays. Any scraps can be re-rolled, and if the dough gets too soft when rolling, simply chill it for 15 minutes before rolling again.

- 4)** Bake the biscuits for about 8 minutes, until they lose any shine to them. Allow the biscuits to cool on the tray before removing to fill.
- 5)** Roll out the fondant, using icing sugar for rolling (not flour) to just over 1/8-inch thickness and cut 2-inch circles using the same cookie cutter as for the biscuits. Brush one side of the fondant with a little water and press this onto the bottom of one cookie. Brush the other side of the fondant with a little water and place the bottom of a second biscuit, pressing gently to secure the sandwich. Repeat with the remaining biscuits, re-rolling the fondant if needed.
- 6)** Store the biscuits in an airtight container for up to 3 days.

Lemon drop afternoon tea cake



Ingredients

- 20ml whole milk
- 80g salted butter
- 30ml lemon juice
- 2 tbsp lemon curd
- 50g pale yellow fondant sugar paste
- 300g white fondant sugar paste
- 300g icing sugar
- For the Icing
- 1 1/2 tsp baking powder
- 140g caster sugar
- 40g softened salted butter, plus extra for greasing pan
- Zest of one lemon
- 1 egg
- 120ml whole milk
- 130g plain flour

Method

- 1) Put the flour, sugar, baking powder, butter and zest into a mixing bowl and mix to an even sandy consistency. Measure out the milk in a jug,

add the egg and whisk well.

- 2) Drizzle the milk/egg into the flour whilst mixing, to form a smooth batter/mixture. Grease two 10cm non-stick baking tins and preheat the oven to 170C/Gas 3.
- 3) Divide the batter evenly until approximately 3/5ths of the tin is filled. Bake for 20-30 minutes until the top bounces back to the touch. Remove the cakes from the tins and cool on a wire rack.
- 4) In the meantime, make the icing by mixing all the ingredients together for several minutes until light and fluffy. It is hard to over mix icing, so just keep going until it is really pale and fluffy. Add more milk/lemon juice or icing sugar to change the consistency if necessary; you should aim for something that holds its shape without being too stiff.
- 5) When the cakes are cooled, evenly slice the top off each then divide each cake into two slices, using either a large knife and a good eye, or a cake leveller. Fill with some of the icing on one side and a thin layer of lemon curd on the other and stack two layers together to make two miniature cakes.
- 6) Cover each miniature cake with a very thin layer of icing called a 'crumb coating'. Place in the fridge for fifteen minutes while you prepare the white fondant sugar paste.
- 7) Roll out the white fondant icing on an icing-sugared surface until approx 5mm thick. Remove the cakes from the fridge and lay the icing over the top of the first cake, moving around the sides to smooth down the folds of excess icing by 'cupping and lifting' the paste.
- 8) When complete, cut off the excess and cover the other cake in the same way. Cut daisy petals from the pale yellow sugar paste and flower centres from some spare white paste and fix to the cake with a little water. Serve for afternoon tea.

Ham and Cheese Quick Bread



Ingredients

- 3 eggs
- 2 tablespoons honey
- 170g deli ham, finely chopped
- 85g gruyere cheese, grated
- 2 spring onions, chopped
- 55g gruyere cheese, diced
- 80ml vegetable oil
- 180ml milk, plus 1 tablespoon
- 1 1/4 teaspoons baking powder
- 240g plain flour
- 3/4 teaspoon bicarbonate of soda
- 2 1/4 teaspoons dry mustard
- Pinch cayenne pepper
- 1/2 teaspoon sea salt
- Non-stick cooking spray

Method

- 1) Preheat the oven to 175°C. Lightly spray a 9-by-5-by-3-inch metal loaf pan with non-stick cooking spray and set aside.

- 2) In a medium bowl, whisk the flour, baking powder, bicarbonate of soda, 3/4 teaspoon dry mustard, salt and cayenne until combined. In a large bowl, whisk together 180ml milk, the oil, 1 tablespoon honey and the eggs until smooth. Stir in the dry ingredients until just combined. Then fold in the ham, grated cheese (reserving some for sprinkling on top), the diced cheese and spring onions.
- 3) Pour the batter into the prepared loaf tin and sprinkle the top with the remaining cheese. Bake until well risen, golden brown and a skewer or cake tester inserted in the center comes out clean, 40 to 45 minutes.
- 4) Cool in the pan for 10 minutes. Meanwhile, in a small microwave-safe bowl, stir together the remaining 1 tablespoon each honey and milk and the remaining 1 1/2 teaspoons dry mustard until smooth. Heat in the microwave until hot and bubbling, 20 to 30 seconds. Turn the loaf onto a wire rack and generously brush with the warm glaze. Cool completely.

Denise Van Outen's No-Bake Chocolate Truffle Fudge Cake



Ingredients

- Nip of rum or whisky
- 75g chocolate cake crumbs
- 60g glace cherries
- 75g raisins
- 250g dark chocolate
- 500g packet of digestives – crushed or blitzed in food processor
- 1 tbsp cocoa
- 55g caster sugar
- 2 tbsp golden syrup
- 2 tbsp milk
- 2 tbsp drinking chocolate
- 250g butter

Method

- 1) This is delicious and so easy as doesn't even need an oven. All the work is in the measuring. It's also good as it stays fresh for a good few days in air tight tin.
- 2) Melt butter, sugar, milk and golden syrup over gentle heat in a large saucepan. Once the sugar has dissolved, add cocoa, drinking chocolate and half of the biscuits.
- 3) Mix well and then add all the remaining ingredients except for the chocolate. Press the mixture into a 20cm/8 in square tin.
- 4) Melt the dark chocolate over a pan of boiling water. Once done, spread it over the biscuit base and leave to set. This should make 30 small bars. Delicious!

Cheese Soda Bread



Ingredients

- 275ml buttermilk
- 1 large egg, beaten
- 1-2 tbsp semi-skimmed milk
- Flour, for dusting
- Freshly ground black pepper
- 1 tsp salt
- 450g self-raising flour
- 1 tbsp rapeseed oil
- 1 large leek, thinly sliced
- ½ tablespoon dried sage
- 75g mature English Cheddar, grated
- Butter, for greasing

Method

- 1) Preheat the oven to 190°C/fan oven 170°C/gas mark 5.
- 2) Grease a baking sheet with butter. Heat the oil in a medium, non-stick frying pan and add the leek and cook gently for about 10 minutes, until

it is just starting to brown. Add the sage and allow to cool.

- 3)** Put the leeks and sage in to a large mixing bowl with the cheese, flour, salt and some freshly ground black pepper. Add the beaten egg to the mixture. Now gradually add the buttermilk until you have a smooth dough. You might need to add the extra milk. Don't worry if the dough is sticky. Transfer the dough to a floured worksurface and knead it to bring it together. Form the dough into a round approximately 23cm/9in in diameter.
- 4)** Pop the dough onto the greased baking sheet and press it down to form a round. Make deep cuts across the top to make six wedges and bake the bread in the oven for about 30-35 minutes until golden brown. Transfer to a wire rack to cool.
- 5)** The bread is best served warm, but it will keep for a couple of days if it doesn't all disappear as soon as you serve it!

Angel Food Cake



Ingredients

- 55g icing sugar, sifted
- 1/2 tsp vanilla extract
- Whipped cream and berries to serve
- 1/8 tsp salt
- 1/2 cream of tartar
- 200g sugar
- 8 large egg whites, room temperature
- 120g flour

Method

- 1) Preheat the oven to 180°C.
- 2) Sift the flour and granulated sugar twice and set aside.
- 3) Whip the egg whites with the cream of tartar and salt until foamy, then gradually add the icing sugar, whipping until the whites hold a medium peak when the beaters are lifted. Stir in the vanilla.
- 4) Add the flour to the whipped whites in 2 additions and using a whisk to fold in the flour evenly and easily. Scrape the batter into a 10-inch ungreased tube pan, spread it to level and bake the cake for 30-35 minutes, until it springs back when gently pressed (try not to open the

oven before 25 minutes).

- 5) Turn the cake pan upside down to cool the cake, and do not remove the cake from the pan until completely cooled. To remove, run a palette knife carefully around the outside of the cake, and very gently around the inner tube, invert the pan and tap it on the counter until it comes out.
- 6) Serve the cake with whipped cream and berries, if you wish.
- 7) The cake will keep, well wrapped (not refrigerated) for up to 3 days.

Bird's Nests



Ingredients

For the assembly

- 1 tbsp sugar
- 1/2 tsp vanilla extract
- Large handful mixed fresh berries
- 180ml whipping cream

For the nests

- 3 large egg whites, at room temperature
- 3/8 tsp cream of tartar
- 150g sugar

Method

- 1) Preheat the oven to 150°C. Trace 6 circles, each 2 1/2-inches across and with at least 2 inches between them using marker on parchment paper, then flip the paper over onto a baking tray.
- 2) Whip the egg whites and cream of tartar first on low speed, then once the whites are foamy increase the speed and slowly pour in the sugar while whipping. Continue to whip until the whites on high speed until they hold a stiff peak when beaters are lifted.
- 3) Fill a piping bag fitted with a large star tip with the meringue and pipe circles within the lines drawn on the parchment, completely filling the circles. Pipe a ring or meringue on top of the outside edge, creating the “nest” effect, spiraling up to about 2-inches above the base.
- 4) Place the meringues into the oven and immediately reduce the temperature to 135°C. Bake the meringues for 45 to 65 minutes (this timing will be impacted by the outdoor temperature and humidity, making the meringues take longer if it is humid or warm out). If you find that the meringues are starting to brown, crack open the oven door and continue to bake. Cool the meringues completely to room temperature on the baking tray, then gently lift to store in an airtight container until ready to serve.
- 5) For assembly, whip the cream to soft peaks and stir in the sugar and vanilla. Place a birds’ nest onto each plate, dollop the cream into the centre of the nest and top with berries. Serve immediately.
- 6) The meringues can be baked up to a day in advance, but they should be assembled immediately before serving.

Chocolate Slice Cookies



Ingredients

- 2 tbsp cornflour
- 1/2 tsp salt
- Icing sugar, for dusting
- 1/4 cup cocoa powder
- 1 cup cake and pastry flour
- 1/2 cup icing sugar, sifted
- 3 large egg yolks
- 1/2 cup unsalted butter, at room temperature

Method

- 1)** Beat the butter and icing sugar until smooth, then add the egg yolks all at once and beat until well combined.
- 2)** In a separate bowl, sift the flour, cocoa powder, cornflour and salt. Add this to the butter mixture and stir until evenly combined. Shape the dough into a log about 2 inches in diameter, wrap and chill until ready to use.
- 3)** For icebox cookies, preheat oven to 325°F. Line 2 baking trays with parchment paper.

- 4) Cut the dough into slices about 1/8-inch thick and arrange them on the prepared baking trays. Bake for about 12 minutes, until they are no longer shiny. Once cooled, dust the cookies with icing sugar.
- 5) The cookies will keep in an airtight container for up to 4 days.

Vanilla Bean Spritz Shortbread



Ingredients

- 1/3 cup cornflour
- ¼ tsp salt
- 1 ½ cups plain flour
- 1 ½ tsp vanilla pod paste
- 1 cup icing sugar, sifted
- 1 ¼ cups unsalted butter at room temperature

Method

- 1) Serves: 40 cookies
- 2) Preheat the oven to 325 F and line 2 baking trays with parchment paper.
- 3) Beat the butter and icing sugar until light and fluffy, about 3 minutes. Beat in the vanilla bean paste (or extract). It's an important step to beat the butter and sugar well together when making shortbread – this ensures the shortbread will hold together and when you take a bite it will 'snap' and then melt away.
- 4) In a separate bowl, sift the flour, cornstarch and salt and add to the butter, mixing until blended and soft. Spoon the dough into a piping bag fitted with a large star tip (or into a cookie press). Pipe cookies

about 1 ½-inches across onto the prepared baking trays and leaving an inch between each cookie.

- 5) If you want a flatter cookie that spreads, bake right away. For a cookie that sits up and holds its shape, chill the piped unbaked cookies for 15 minutes before baking. Bake for 20 to 25 minutes, until the cookies just begin to brown lightly on the bottom. Cool the cookies on the trays before storing in an airtight container.
- 6) The cookies will keep up to a week.

Marbled Banana Bread



Ingredients

- 1/2 teaspoon bicarbonate of soda
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 1 teaspoon vanilla extract
- 3/4 cup white wholemeal flour
- 2 large eggs
- 2 ounces dark chocolate, chopped
- 3/4 cup plain flour, plus extra for dusting the pan
- 2 medium very ripe bananas
- 2/3 cup sugar
- 1/4 cup canola oil
- Nonstick cooking spray

Method

- 1) Preheat the oven to 175°C. Lightly mist a 9-by-5-inch metal loaf pan with nonstick cooking spray and dust well with all-purpose flour to cover the pan completely, tapping out the excess.
- 2) Put the chocolate in a medium microwave-safe bowl and microwave

on high in 30-second intervals, stirring, until melted and smooth, 1 minute to 1 minute 30 seconds. Set aside to cool slightly while preparing the batter.

- 3)** Combine the bananas and sugar in a large bowl and mash with a potato masher or fork until mostly smooth with just a few small pieces of banana left. Add the oil and eggs and stir until combined. Using a wooden spoon or rubber spatula, mix in both flours, the baking powder, baking soda and salt. Stir in the buttermilk and vanilla.
- 4)** Stir 1 cup batter into the melted chocolate. Fill the loaf pan with half the banana batter and then half the chocolate batter. Repeat the layers and gently swirl together using a spoon or knife. Bake until golden brown on top and a toothpick inserted in the center comes out clean, about 45 minutes.
- 5)** Cool in the pan 15 minutes, and then turn out onto a wire rack to cool completely. Serve warm or at room temperature.

Strawberries and Cream Sponge Cake



Ingredients

For the Cream and Berries

- 1/2 teaspoon lemon zest
- 1/3 cup sugar
- 1/2 125g package brick cream cheese, at room temperature
- 2 tablespoons lemon juice
- 1 teaspoon vanilla extract or vanilla pod paste
- Icing sugar, for dusting
- 1/3 cup good quality strawberry jam
- 1 quart fresh strawberries, hulled and sliced
- 1 1/2 cups whipping cream

For the Sponge Cake

- 1 tablespoon lemon juice
- 1 cup sugar
- 6 large eggs, at room temperature
- 1 teaspoon finely grated lemon zest
- 1 cup plain flour
- 1 teaspoon vanilla extract
- 2 tablespoons unsalted butter, melted
- 1/4 teaspoon salt

Method

For the Sponge Cake

- 1) Preheat the oven to 325 F. Line the bottom of a 9-inch springform pan with parchment paper, but do not grease the pan.
- 2) Whip the eggs and sugar on high speed until they are almost white in colour, more than triple in volume and hold a ribbon when the beaters are lifted, about 5 minutes. On medium speed, add the zest and juice.
- 3) Sift the flour and salt and, still on medium speed, add the flour. Spoon about a cup of the batter into a bowl, and stir in the melted butter and vanilla. Add this all back to the full batter and stir until blended. Pour the batter into the prepared pan and bake for about 40 minutes, until the centre of the cake springs back when gently pressed. Cool the cake completely in the pan.

For the Cream and Berries

- 1) For the cream, whip the cream until it holds a soft peak when the beaters are lifted. In a separate bowl, beat the cream cheese to soften, and beat in the sugar, lemon juice and vanilla or vanilla bean paste. Fold in the whipped cream in 2 additions. Chill until ready to assemble.
- 2) When ready to assemble the cake, stir the berries with the jam to coat. Run a palette knife around the inside edge of the cake pan to loosen it, then remove it from the pan and peel off the parchment paper. Slice the cake in half horizontally. Spread half of the cream over the cake and top with half of the berries. Place the top of the cake over the berries, and top this with the remaining cream and berries, leaving an inch or two of the cake exposed around the outside edge. Dust this edge with icing sugar and chill until ready to serve.
- 3) The cake can be assembled up to 4 hours in advance.

Olive Oil Muffins



Ingredients

- 2 tbsp whole milk
- 2 tbsp balsamic vinegar
- 190ml extra-virgin olive oil
- 50g sliced almonds, toasted
- Icing sugar, for sifting
- 2 tsp lemon zest
- 2 tsp orange zest
- 2 tsp baking powder
- 1/2 tsp salt
- 200g sugar
- 4 large eggs
- 245g plain flour

Method

- 1) Preheat the oven to 180°C/gas mark 4. Place paper liners in a 12-cup muffin tin.
- 2) Blend together the flour, baking powder, and salt in a medium bowl to blend. Using an electric mixer beat the sugar, eggs, and zests in a large bowl until pale and fluffy, about three minutes.

- 3)** Beat in the vinegar and milk. Gradually beat in the oil. Add the flour mixture and stir just until blended. Crush the almonds with your hands as you add them to the batter and stir until mixed.
- 4)** Fill the muffin tin almost to the top of the paper liners. Bake until golden on top and a tester inserted into the centre of the cake comes out with moist crumbs attached, about 20-25 minutes.
- 5)** Transfer to a wire rack and cool for 10 minutes. Remove the muffins onto a platter and let cool for five more minutes. Sift icing sugar over the muffins and serve.

Easy Banana Muffins



Ingredients

- 2 large eggs, at room temperature
- 1/8 tsp fine salt
- 1/2 tsp pure vanilla essence
- 75g chopped walnuts
- 125ml milk
- 8 tbsp vegetable oil
- 1/2 tsp bicarbonate of soda
- 130g dark brown sugar
- 1/4 tsp ground cinnamon
- Smashed bananas (about 4 to 6 bananas)
- 350g unbleached plain flour

Method

- 1) Preheat the oven to 220°C / gas mark 7.
- 2) Lightly brush a 12-muffin tin with butter and set aside.
- 3) Whisk the flour, bicarbonate of soda, brown sugar, and cinnamon together in a medium bowl; set aside.
- 4) Whisk the banana, oil, milk, eggs, salt, and vanilla in a large measuring cup with a spout or another bowl.

- 5) Make a small well in the center of the dry ingredients. Pour wet ingredients into the center; then stir with a wooden spoon until the dry ingredients are moistened but still lumpy. Do not overmix the batter or your muffins will come out dense. Gently stir in the nuts. Divide the batter evenly into the muffin tin.
- 6) Put the muffins in the oven and immediately reduce oven temperature to 190°C / gas mark 5. Bake until golden brown, about 25 minutes, rotating the pan halfway through the cooking. (Insert a toothpick into the center of a muffin to check if it is done. Toothpick should come out clean). Cool muffins in the pan on a rack for a couple minutes. Turn the muffins out of the pan and cool on the rack. Serve warm or at room temperature.

Caramel Cake



Ingredients

For the filling

- 115g butter
- For the icing
- 1 tsp pure vanilla essence
- 225g packed dark brown sugar
- 80ml double cream, more if needed
- 225g chopped nuts, optional
- 1 tsp pure vanilla essence
- 1 (500g) box icing sugar
- 225g packed light brown sugar
- 60ml milk
- 4 eggs
- 450g caster sugar
- 230g butter, room temperature
- 680g self-rising flour, sifted
- 240ml milk
- 115g butter

For the cake

- 1 tsp pure vanilla essence

Method

- 1)** Preheat the oven to 180°C/Gas 4. Grease and flour three (23-cm) cake tins.
- 2)** Using an electric mixer, cream the butter until fluffy. Add the caster sugar and continue to beat well for 6 to 8 minutes. Add the eggs one at a time, beating well after each addition. Add the flour and milk alternately to the creamed mixture, beginning and ending with the flour. Add the vanilla and continue to beat until just mixed.
- 3)** Divide the batter equally among the prepared tins. Level the batter in each tin by holding the tin 10cm above the counter and dropping it flat onto the counter. Do this several times to release any air bubbles and ensure you get a more level cake. Bake for 25 minutes or until golden brown.
- 4)** While the cake is baking, make the filling. In a saucepan, combine the butter, brown sugar and milk. Cook and stir over medium heat for 3 to 5 minutes. Remove from the heat and stir in the vanilla.
- 5)** Remove the cake layers from the oven and allow the cake to remain in the tins as you prepare to stack and fill. Remove the first layer and invert onto a cake plate. Pierce the cake layer with a toothpick over the entire surface. Spread a third of the filling mixture on the cake layer. Top with the second layer and repeat the process for the second and third layers.

Cook's note: As you stack the layers together, use toothpicks to stick them together and prevent the cake from shifting.

For the caramel icing:

- 1)** Melt the butter in a saucepan over medium heat and stir in the brown sugar and cream. Bring to a boil and transfer to a mixing bowl.
- 2)** Add the icing sugar and vanilla. Beat with a handheld electric mixer until it reaches a spreading consistency. At this time it may be necessary to add a tablespoon of double cream, or more, if the icing gets too thick. Be sure to add the cream in small amounts because you can always add more, but you can't take any away.
- 3)** Ice the cake and sprinkle the top with chopped nuts, if desired.

Strawberry Shortcut Cake



Ingredients

- 1 tsp vanilla essence
- 1 (85g) package strawberry flavoured jelly mix (recommended: Jell-O)
- Fresh strawberries, for garnish
- 30g icing sugar
- 240ml double cream
- 500g fresh strawberries, sliced
- 2 tbsp cognac
- 50g caster sugar
- 1 (520g) box strawberry cake mix

Method

- 1) Preheat oven to 180C/Gas 4.
- 2) Follow cake directions as written on cake mix box.
- 3) Remove from oven and cool cake completely. Meanwhile, in a medium bowl, combine strawberries, cognac and sugar. Let macerate 20 mins. Invert and release cake onto a decorative platter.
- 4) Whip cream with icing sugar and vanilla at medium-high speed until it reaches stiff peaks. Do not over whip.

- 5) Make jelly as directed on box. Refrigerate jelly mix but do not let it harden, it should cool to a liquid consistency.
- 6) Using a straw, poke holes all over the cake. Pour jelly into holes and spread over the top of the cake.
- 7) Spread layer of macerated strawberries on top of cake. Spread layer of whipped cream on top of the strawberries, making pretty swirls and ripples. Garnish with fresh strawberries. Refrigerate for at least 4 hrs.

Strawberry Shortcut Cake



Ingredients

For the strawberries and cream

- 700g strawberries

For the cake

- 1 tbsp caster sugar
- 240ml double cream
- 1/2 tsp pure vanilla essence
- 1 tbsp icing sugar
- 1 tsp pure vanilla essence
- 120ml whole milk
- 150g caster sugar
- 140g plain flour
- 1 tsp baking powder
- 1/2 tsp fine salt
- 1 large egg, beaten
- 60ml unsalted butter, melted

Method

For the cake

For the cake

- 1)** Preheat the oven to 190C/Gas 5.
- 2)** Butter an 20cm round cake pan, line it with parchment paper, butter the paper, and dust the pan lightly with flour.
- 3)** Whisk the flour with the caster sugar, baking powder, and salt in a medium bowl. Lightly whisk in the butter, egg, milk, and vanilla, just until smooth. Pour the batter into the prepared cake pan and bake until a toothpick inserted in the centre comes out clean, about 25 mins. Cool on a rack for 10 mins, then turn it out of the pan, flip upright, and cool completely on the rack.

For the strawberries and cream: 1) Set aside 350g of the best-looking whole berries for topping the cake. Hull and thinly slice the rest of the berries and toss with the caster sugar. Set aside. Whip the cream with the icing sugar and vanilla to soft peaks. Refrigerate until ready to use.

To assemble the cake: 1) Cut the cake in half horizontally with a serrated knife. Place the bottom layer cut side up on a cake stand or serving plate. Drizzle the juices from the sliced berries over the cut sides of both halves. Fold a couple tablespoons of the whipped cream into the sliced berries and spread over the bottom layer. Top with the other piece of cake, cut side down. Spread the remaining whipped cream on the top of the cake and top the cake with the whole berries.

*** Chef's note: Cutting a cake into layers is easy as saw-spin-separate: Begin to saw the cake in half horizontally. Just before you reach the middle of the cake, give it a quarter turn. Continue to saw almost to the centre, then give it another quarter turn and saw again until you reach your original point of entry. Saw completely through the cake's centre and separate the layers.**

Coconut-lime pudding cake



Ingredients

- 175ml tinned unsweetened coconut milk
- 0.25 tsp salt
- Toasted coconut, for garnish, optional
- 120ml limeade concentrate, thawed
- 3 large eggs at room temperature, separated
- 150g caster sugar
- 35g plain flour
- 30g unsalted butter, softened, plus extra to grease the tin

Method

1) Start boiling the water when you turn the oven on so it's ready when the cake goes into the oven. Separate the eggs while the lime concentrate thaws in the microwave. Position a rack in the centre of the oven and preheat the oven to 160C/Gas 3. Lightly butter a 1L gratin dish or 20cm round cake tin and set it in a roasting tin.

2) Beat the 30g butter with 100g of the sugar in a large bowl until creamy, using a handheld electric mixer. Beat in the flour, then the egg yolks, limeade concentrate, coconut milk and salt.

3) For the airiest egg whites, clean the beaters thoroughly so none of this mixture is left on them. In another medium bowl whip the egg whites until they form soft peaks. While whipping, slowly pour in the remaining 50g granulated sugar and continue beating until the whites hold stiff, glossy peaks. Fold a quarter of the whites into the coconut-lime mixture, then fold in the remaining whites.

4) Pour the batter into the prepared dish or tin and add enough boiling water to the roasting tin to come halfway up the side of the dish or cake tin. Bake about 35 mins or until the top of the pudding cake is slightly puffed and golden. Remove from the water bath and cool on a wire rack for 10 mins.

5) Serve warm, garnishing each serving with toasted coconut, if desired.

Cook's Tip: Baking the cake in a water bath ensures that it will bake evenly and retain its luscious, saucy bottom.

Banana Walnut Bread & Butter Pudding



Ingredients

- 2 bananas roughly diced into 2cm chunks
- 55g unsalted butter, softened
- 30g toasted walnuts, roughly chopped
- 55g dark chocolate chips
- Icing sugar for dusting
- 10 thick slices of white bread, crusts cut off
- 200g caster sugar
- 220ml milk
- 625ml double cream
- 2 vanilla pods or a few drops of vanilla essence
- 8 egg yolks
- Butter for greasing

Method

- 1) Preheat the oven to 175°C and grease a baking dish with butter.
- 2) Pour the milk and cream into a saucepan. Split the vanilla pods and place them in the saucepan. If using vanilla essence add this to the milk and cream. Bring to the boil, take off the heat and allow to cool.
- 3) In a bowl whisk the egg yolks and sugar, then using a sieve strain the cream and milk into the eggs and sugar, stirring continuously.
- 4) Butter the slices of bread and cut into four triangles.
- 5) In the baking dish, starting at one end, place three triangles of bread, then sprinkle with some banana, walnuts and chocolate drops. Repeat this process until all of the bread, bananas, walnuts and chocolate chips are used up. Carefully pour over the custard. Leave to stand for 20 minutes pushing down on the bread occasionally. The idea is for the bread to soak up the custard.
- 6) Place the baking dish in a larger baking tray half filled with boiling water and place in the oven for 30 minutes until cooked but with a slight wobble. Do not allow the custard to overcook otherwise it will scramble.
- 7) Leave to rest for ten minutes. Dust with icing sugar before serving.

Twiggy's Coconut Cake



Ingredients

- 1 egg
- 125ml milk
- 1 tsp vanilla extract
- 75g butter
- 1/2 tsp lemon zest
- 75g sugar
- 50g desiccated coconut
- 1/2 tsp salt
- 2 tsp baking powder
- 200g plain flour

Method

- 1)** Pre-heat oven to 180°C/350°F/gas mark 4. Sift flour, salt and baking powder together in a bowl. Rub in butter until it feels like fine breadcrumbs. Add coconut, lemon zest and sugar.
- 2)** In a separate bowl beat egg, add 100ml/3½ fl oz milk and vanilla extract. Make a hole in the flour mixture and add liquid egg/milk mix. Blend altogether until mixture has a stiff consistency. Add the additional milk if needed.
- 3)** Place in a greased 15cm (6 inch) cake tin and bake at 180°C/350°F/Gas Mark 4 for 40 minutes or until an inserted knife in the middle comes out clean.

Chocolate Beetroot Cake



Ingredients

- 1 level tsp bicarbonate of soda
- 1 level tsp baking powder
- ½ tsp salt
- ½ tsp vanilla extract
- Damson jam (to fill the cake)
- Grated zest of a large orange
- 200g plain flour
- 1 heaped tsp allspice
- 100g dark muscavado sugar
- 200g soft light brown sugar
- 300ml sunflower oil
- 300g vacuum packed beetroot (without vinegar), drained
- 100g cocoa powder
- 3 large eggs

Method

- 1) Grease and line the bases of two 18cm (7") sandwich tins with baking paper.
- 2) Pre-heat the oven to 190°C (fan 180°C).

- 3)** Using a food processor, blend the eggs, sugars and oil together until thick and creamy. Remove to a large mixing bowl.
- 4)** Chop the beetroot into a smooth puree in the food processor.
- 5)** Add the cocoa powder and allspice to the beetroot and blend together.
- 6)** Add to the egg mixture and stir together.
- 7)** Sift the dry ingredients into the bowl, adding the vanilla extract and orange zest and fold with a metal spoon until well incorporated.
- 8)** Divide the mixture between the two sandwich tins and bake for approximately 35 minutes, or until an inserted cocktail stick comes out clean. The cakes will be quite dark in colour.
- 9)** Allow to cool on wire racks.
- 10)** When completely cold, sandwich together with damson jam (approx $\frac{1}{2}$ a jar).

No Butter Ginger Cake



Ingredients

- 1 carton drinking chocolate
- 5 balls stem ginger finely chopped (this comes in a jar with syrup)
- A small drizzle of the ginger syrup
- 3 beaten eggs
- 2 cartons self raising flour
- 2 cartons of caster sugar
- 1 carton of sunflower oil
- 175g carton plain yoghurt (the measurements for the rest of the cake are measured using the empty yoghurt carton)

Method

- 1) Grease and line a 7-inch round cake tin.
- 2) Pre heat oven to 170°C/Gas mark 3.
- 3) Place all the ingredients in a bowl and beat together, pour the cake mixture into the prepared tin and bake in the middle of oven for approximately 1 hour 45 minutes or until skewer comes out clean from the middle.
- 4) Leave to cool in the tin for about 10 minutes , turn the cake out onto a wire rack, then brush the top of the cake with some ginger syrup from

the jar. Set aside until cold.

Carrot and Orange Cake



Ingredients

- 2 tsp ground cinnamon
- A pinch of ground ginger
- 2 tsp bicarbonate of soda
- 350g self-raising flour
- Zest of 2 oranges
- Raisins 200g
- 350g light brown sugar
- 6 medium eggs, beaten
- 280g grated organic carrots
- 275ml sunflower oil

Method

- 1) Preheat oven to 180C or 160C for fan ovens.
- 2) Pour the oil onto the sugar and stir well. Pour this mix onto the beaten eggs and lightly mix with spoon.
- 3) Stir in the grated carrots, raisins, and orange zest.
- 4) Mix the spices and bicarb well into the flour, add flour mix to wet mix, stir well with spoon.
- 5) Pour the runny batter into the tin and bake for 45-50 minutes. Check

after 30 minutes as ovens do vary. The cake should be well risen and springy, check with a knife to make sure it's cooked inside. Once ready, turn out onto a wire rack.

- 6)** You can eat this delicious cake just as it is with some tea. Alternatively, you can cover in orange zest butter cream, or drizzle with fondant icing sugar mixed with orange juice in a criss cross pattern. Gorgeous!

Pineapple Upside Down Cake



Ingredients

For the cake

- 1 tsp baking powder
- 150g sugar
- 180g plain flour
- 1/2 tsp salt
- 1/4 tsp bicarbonate of soda
- 20g sweetened desiccated coconut
- 1/8 tsp ground nutmeg
- 1 tsp vanilla extract
- 3 large eggs
- 2 tsp lemon juice
- 135g brown sugar
- 60g unsalted butter
- 5-6 slices tinned or fresh pineapple rings

For the fruit base

- 80ml vegetable oil
- 180ml buttermilk

Method

- 1) Preheat the oven to 175°C.
- 2) Place a 9-inch ovenproof pan on a burner on medium heat. Melt the butter and brown sugar, stirring until melted and bubbling. Stir in the lemon juice, then remove the pan from the heat. Arrange the pineapple slices in this syrup so they are close together but not overlapping. Set aside.
- 3) In a large bowl, whisk the buttermilk, oil, eggs and vanilla. In a separate bowl, sift the flour, sugar, baking powder, salt, baking soda and nutmeg. Add this to the buttermilk mixture and whisk until just blended. Stir in coconut. Pour the batter over the pineapple slowly (so as not to shift the fruit). Bake the cake for 30-35 minutes, until a tester inserted in the centre of the cake comes out clean. If using fresh pineapple, the cake may need an extra 5-10 minutes baking time. Let the cake cool for 30 minutes in the pan. Place a serving plate over the cake and invert the pan, lifting it to reveal the pineapple now on top. Serve warm or at room temperature.

Yum Yum Brownie Muffins



Ingredients

- Fresh berries, for serving
- 1 can 100% pure pumpkin
- 1 box devil's food cake mix

Method

- 1) Preheat the oven to 200°C.
- 2) Pour cake mix into a large bowl and whisk to remove any lumps. Add pumpkin and stir until completely smooth and uniform.
- 3) Cook's Note: Do not add any other ingredients that may be mentioned on the cake mix box, like eggs, oil, or water. The mixture will be very thick, so you might be tempted to add in other things to make the batter smoother. Do not do this!
- 4) Place batter into a 12-cup muffin pan lined with foil baking cups and/or sprayed with non-stick spray. Place pan in the oven and bake until a toothpick inserted into the centre of a muffin comes out clean, about 20 minutes.
- 5) Allow to cool slightly and then serve. Garnish with fresh berries, if using. Enjoy!

Sour Cream Pecan Coffee Cake



Ingredients

- 1/2 unsalted butter, melted
- 1/4 tsp ground allspice
- 1/2 tsp bicarbonate of soda
- 1 1/4 cups sugar
- 1 1/2 cups sour cream
- 2 tsp vanilla extract
- 2 large eggs
- 1 tsp salt
- 1 tbsp baking powder
- 1 tsp ground cinnamon
- 1/4 cup plain flour
- 1/2 cup packed dark brown sugar
- 3 tbsp unsalted butter, melted
- 3/4 cup chopped pecans
- 2 cups plain flour

Method

- 1) Preheat the oven to 350F and grease a 9-inch square pan.
- 2) For the streusel, combine the brown sugar, flour, and cinnamon and stir in the melted butter until evenly combined. Stir in the pecans and set aside.
- 3) For the cake, sift the flour, baking powder, salt, baking soda and

allspice. In a separate bowl, whisk the melted butter, sugar, sour cream, eggs and vanilla. Stir this into the flour mixture until evenly blended. Spread half of the batter into the prepared pan and sprinkle half of the streusel on top. Use a skewer or paring knife to swirl the streusel in a bit. Top with the remaining batter, spread and then top the cake with the remaining streusel, giving the cake another little swirl.

- 4)** Bake the cake for 45 to 55 minutes, until a tester inserted in the centre of the cake comes out clean. Cool the cake in the pan to room temperature before slicing.
- 5)** The cake will keep, well wrapped and unrefrigerated for up to 3 days.

Brown Rice Crispy Squares



Ingredients

- 2 tbsps sesame or sunflower seeds
- 1/2 cup dried cranberries or raisins
- 6 cups brown rice cereal
- 1 (10-ounce) bag marshmallows
- 3 tablespoons unsalted butter

Method

- 1) Spray a 13 by 9-inch baking pan with nonstick cooking spray.
- 2) Melt butter in a large pot over medium heat. Quickly stir in the marshmallows and cook until completely melted. Remove from heat.
- 3) Stir in cereal, and dried fruit and seeds if using, until well-coated and combined. Spray a rubber spatula or wooden spoon with nonstick cooking spray and press mixture evenly into pan. Cool and cut into 2 by 2-inch squares or use cookie cutters to cut into playful shapes. Pack in an air-tight container.

Healthy Carrot Muffins



Ingredients

- 1/3 cup vegetable oil
- 2 large eggs
- 1 tablespoon pure vanilla extract
- 4 medium carrots, grated
- 1/2 cup tinned pineapple, crushed and drained
- Pinch fine salt
- 1/2 teaspoon bicarbonate of soda
- 1/2 cup wholemeal flour
- 2/3 cup dark brown sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 3/4 cup plain flour

Method

- 1) Preheat the oven to 350 degrees F. Line twelve 1/2-cup muffin cups with paper muffin liners.
- 2) Whisk the flours with the brown sugar, wheat germ, cinnamon, baking powder, baking soda, and salt in a medium bowl. In another medium bowl lightly whisk the egg, then whisk in the vegetable oil, and vanilla

extract.

- 3)** Quickly and lightly fold the wet ingredients into the dry ingredients with a rubber spatula. Stir in the carrots and pineapple just until evenly moist; the batter will be very thick. Divide the batter evenly among the muffin cups. Bake until golden and a toothpick inserted in the centers comes out clean, about 30 minutes. Turn muffins out of the tins and cool on a rack. Serve warm.

Classic Chocolate Chip Cookies



Ingredients

- 1/2 tsp bicarbonate of soda
- 1/2 tsp salt
- 1 1/2 cups chocolate chips
- 1 cup lightly toasted, coarsely chopped pecans (optional)
- 1 tbsp cornflour
- 1 1/4 cups plain flour
- 1/2 cup packed light brown sugar
- 1/2 cup granulated sugar
- 1 large egg, at room temperature
- 1 tsp vanilla extract
- 1/2 cup unsalted butter, at room temperature

Method

- 1)** Cream the butter with the brown sugar and granulated sugar together well. Beat in the egg and the vanilla.
- 2)** In a separate bowl, sift the flour with the cornstarch, baking soda and salt. Add this to the butter mixture and stir until blended. Stir in the chocolate chips and pecans (if using).
- 3)** Using a small ice cream scoop or a tablespoon, scoop spoonfuls of dough (about 2 tbsp) shape them into a ball and place onto a parchment lined baking tray or a plate. Chill the scooped cookies for at least an hour, or once chilled, the cookies can be frozen for baking

later.

- 4) Preheat the oven to 325F. Arrange the chilled scooped cookies onto parchment-lined baking trays, leaving 3 inches between the cookies. Bake for 15-18 minutes, until browned around the edges. Cool the cookies on the baking tray. If baking cookie dough that has been frozen, arrange the frozen cookies on the baking tray and let them thaw for 20 minutes at room temperature before baking as above.

White Chocolate Brownies



Ingredients

- 200g (7oz) white chocolate, chopped
- 115g (4oz) fresh raspberries
- 125g (4 1/2 oz) plain flour
- 2 medium eggs
- 115g (4oz) caster sugar
- 115g (4oz) Stork packet

Method

- 1) Pre-heat your oven to 190°C, 170°C Fan, Gas 5.
- 2) Melt the Stork, add half the chocolate and stir until nice and smooth.
- 3) Whisk the eggs and sugar in a large bowl until creamy and slightly thickened.
- 4) Sieve the flour into the bowl and fold in gently with the chocolate mixture, then add half the remaining chocolate and half the raspberries.
- 5) Carefully pour your mixture into an 18cm (7 inch) square tin, lined with baking or greaseproof paper brushed with oil.
- 6) Sprinkle the remaining chocolate and raspberries on top.
- 7) Bake in your pre-heated oven for 35-45 minutes until beautifully

golden.

8) Leave to cool before cutting into delicious squares.

Lemon Drizzle Cake



Ingredients

- Finely grated rind of 2 lemons
- Juice of 2 lemons, strained
- 115g (4 oz) caster sugar
- 2 tablespoons milk
- 3 medium eggs
- 1 teaspoon baking powder
- 175g (6 oz) Stork tub
- 175g (6 oz) caster sugar
- 175g (6 oz) self raising flour

Method

- 1) Sift the flour and baking powder into a large mixing bowl, add the remaining cake ingredients and beat with a wooden spoon until smooth.
- 2) Spoon the mixture into a greased and base lined 1 kg (2 lb) loaf tin.
- 3) Bake in a preheated oven at 180°C, 350°F, Gas 4 for 1 hour or until cooked.
- 4) Turn out on to a wire tray.
- 5) Put the lemon juice and sugar in a saucepan and heat gently until the

sugar has dissolved.

6) Whilst cake is warm, drizzle the syrup over so that it soaks into the cake.

7) Slice and serve warm.

Chocolate Brownies



Ingredients

For the coffee topping

- 3 tablespoons milk
- 25g (1 oz) Stork packet
- 1 teaspoon coffee extract
- 12 walnut halves to decorate
- 85g (3 oz) plain chocolate

- 225g (8 oz) soft brown sugar
- 1 tablespoon coffee extract
- 2 large eggs
- 85g (3 oz) plain flour, sieved with 25g (1 oz) cocoa and 1/2 teaspoon baking powder
- 115g (4 oz) Stork packet

Method

- 1) Preheat the oven to 180°C, 160°C fan oven, Gas mark 4.
- 2) Cream the Stork, sugar and coffee essence until light and fluffy.
- 3) Add the eggs one at a time and beat well.

- 4)** Fold in the flour, cocoa and baking powder using a metal spoon.
- 5)** Place in a greased 28 x 18cm (11 x 7 inch) Swiss roll tin and spread evenly.
- 6)** Bake in middle of the preheated oven for 25 - 30 minutes. Turn out and cool on a wire tray.
- 7)** To make the topping, melt the chocolate in a bowl over hot water. Add the milk and Stork and beat until smooth and glossy.
- 8)** Stir in the coffee essence.
- 9)** Spread over the brownies and cut into squares.
- 10)** Decorate with walnuts.

Vanilla Cheesecake



Ingredients

- 1 lemon, zested
- 160g caster sugar
- 160ml sour cream
- 160ml double cream
- Splash of vanilla extract
- 475g cream cheese
- 1 dsp caster sugar
- 140g digestive biscuits
- Fruit to finish
- Strong coffee or espresso
- 85g butter

Method

- 1) Melt the butter and sugar together in a saucepan over a gentle heat and then pour into a bowl containing the crushed biscuits. Mix thoroughly.
- 2) Line a 23cm springform cake tin with greaseproof paper. Spoon the

biscuit mixture into the tin and press it down to form a firm, well-packed base. Leave in the fridge to set for about 30 minutes.

- 3) Meanwhile, make the filling. Beat the cream cheese in a bowl to soften it and then add half the sugar and the lemon zest. In a separate bowl, mix the sour cream, double cream, the remaining sugar and the vanilla extract together and then whisk until it forms firm peaks - you should be able to turn the bowl over your head and the mixture be firm enough to stay put.
- 4) Fold the cream cheese mixture into the cream and then pour it all onto the chilled biscuit base. Chill for at least 4 hours or preferably overnight.
- 5) You can top with fruit. We used fresh strawberries mixed with a little bit of icing sugar to bring out their sweetness.

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