

Lemon Drizzle Traybake!



Ingredients

Cake

- 400 g unsalted butter (or baking spread)
- 400 g caster sugar
- 7 medium eggs
- 400 g self raising flour
- Zest of 2-3 lemons

Drizzle

- 175 g caster sugar
- 175 ml lemon juice

Decoration

- 100 g icing sugar
- 2-3 tsp lemon juice
- Lemon zest



Instructions

For the Cake

- Preheat your oven to 180°C/160°C fan and line a 9x13" traybake tin with parchment paper.
- Beat together the butter and sugar until light and fluffy.
- Add in the eggs, self raising flour, and lemon zest and beat again until combined well.
- Pour into the tin and bake in the oven for 45-50 minutes, or until baked through.

For the Drizzle

- Whilst the cake is baking, mix the lemon juice and caster sugar together in a bowl.
- Once baked, remove the cake from the oven and drizzle over the lemon drizzle
- Let the cake cool fully in the tin

For the Decoration

- Add the icing sugar to a bowl, and gradually add the lemon juice, mixing well each time, until a thick icing paste is made.
- Drizzle this over the cooled cake
- Sprinkle over some extra lemon zest, let this set, and enjoy!

Rolo Brownies!



Ingredients

- 200 g dark chocolate
- 200 g unsalted butter
- 3 large eggs (or 4 medium)
- 275 g light brown sugar
- 100 g plain flour
- 50 g cocoa powder
- 250 g Rolos (Frozen)
- 100 g chocolate chips/chunks
- 100 g caramel



Instructions

- Make sure the Rolos are frozen for at least an hour before baking.
- Preheat your oven to 180°C/160°C fan and line a 9x9" baking tin with parchment paper!
- Melt together the dark chocolate and unsalted butter until smooth in the microwave or in a bowl over a pan of simmering water. Leave to cool for a few minutes
- Using a whisk, whisk the eggs and sugar together for a few minutes until the mixture has doubled in volume, is a lot paler, and leaves a trail for a few seconds when you lift the whisk out.
- Pour the chocolate/butter mix into the whisked sugar and eggs and fold through very carefully.
- Add in the flour and cocoa powder and fold through carefully again.
- Add in the Rolos and chocolate chips and fold in (You can reserve a small handful to sprinkle on the top if you want). Pour the mixture into the tin!
- Drizzle the caramel over the top of the brownies and very gently swirl in.
- Bake in the oven for 25-30+ minutes or until there is a very slight wobble in the middle. Sometimes it can take longer, see notes below.
- Leave to cool in the tin!

Biscoff Cupcakes!



Ingredients

- 150 g unsalted butter
- 150 g light brown sugar
- 3 medium eggs
- 150 g self raising flour

Buttercream

- 150 g unsalted butter
- 300 g icing sugar
- 200 g Biscoff spread
- 1-2 tbsp boiling water

Decoration

- Biscoff spread
- Biscoff biscuits



Instructions

- Preheat your oven to 180C/160 Fan/350F and get 12 cupcake cases ready!
- Beat the butter with the light brown sugar until fluffy
- Add in the eggs and flour and beat again until combined!
- Using an ice-cream scoop (to make it the same amount per cupcake) dollop into the cupcake cases
- Bake in the oven for 17-20 minutes or until a skewer poked into one of the cakes comes out clean and they are springy to touch – Leave to cool.

For The Decoration

- Beat the butter with an electric mixer for a couple of minutes.
- Add the icing sugar on a slow speed until it is combined then speed the mixer up and mix until thoroughly combined and smooth.
- Add the biscoff to the buttercream and continue mixing!
- Pipe the buttercream onto the cupcakes
- Add on a biscoff biscuit, and some biscuit crumbs.

Gluten & Dairy Free Chocolate Cake



Ingredients

- 300 g dairy free butter (Stork in foil/vitalite)
- 300 g light brown sugar
- 300 g gluten free self raising flour (Doves Farm)
- 6 medium eggs
- 3/4 tsp xanthan gum
- 200 g dark chocolate

Buttercream Ingredients

- 250 g dairy free butter (Stork in foil/vitalite)
- 1 tsp vanilla extract
- 400 g icing sugar
- 200 g dark chocolate



Instructions

- Make sure the Rolos are frozen for at least an hour before baking.
- Preheat your oven to 180°C/160°C fan and line a 9x9" baking tin with parchment paper!
- Melt together the dark chocolate and unsalted butter until smooth in the microwave or in a bowl over a pan of simmering water. Leave to cool for a few minutes
- Using a whisk, whisk the eggs and sugar together for a few minutes until the mixture has doubled in volume, is alot paler, and leaves a trail for a few seconds when you lift the whisk out.
- Pour the chocolate/butter mix into the whisked sugar and eggs and fold through very carefully.
- Add in the flour and cocoa powder and fold through carefully again.
- Add in the Rolos and chocolate chips and fold in (You can reserve a small handful to sprinkle on the top if you want). Pour the mixture into the tin!
- Drizzle the caramel over the top of the brownies and very gently swirl in.
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- 300 g light brown sugar
- 300 g gluten free self raising flour (Doves Farm)
- 6 medium eggs
- 3/4 tsp xanthan gum
- 200 g dark chocolate

Buttercream Ingredients

- 250 g dairy free butter (Stork in foil/vitalite)
- 1 tsp vanilla extract
- 400 g icing sugar
- 200 g dark chocolate



Instructions

- Preheat your oven to 180C/160C Fan, and line two 8"/20cm springform cake tins with parchment paper.
- Melt your dark chocolate in the microwave in short bursts, or in a bain marie.
- In a large bowl, add your dairy free butter, and light brown sugar. Beat together until light and fluffy.
- Add in your gluten free self raising flour, eggs, and beat again until combined.
- Add in the cooled melted dark chocolate, and fold until combined.
- Split evenly between your tins, and bake for 35-40 minutes. Start checking the cake after 30 minutes, if its looked baked. A skewer should come out clean!

For the Buttercream

- Melt your dark chocolate in the microwave in short bursts, or in a bain marie. Leave to cool to room temperature.
- Make sure your dairy free butter is supple enough to mix first by leaving it to warm on the side for a bit.
- Add your dairy free butter to a bowl, and beat on its own for at least a minute to loosen it up.
- Add in the icing sugar and vanilla extract, and beat again. Add in the melted dark chocolate, and fold through.



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