



## Chocolate cake

We held a vote in our office to find out the most popular cake and the chocolate cake came top!

### Ingredients

200g Caster sugar

200g butter

4 eggs

200g self-raising flour

2 tbsp cocoa powder

1 tbsp baking powder

300g double cream

300g dark chocolate

### Here's how it's done:

1. Preheat your oven to 190C/gas 5.
2. Mix the butter and sugar together in a large bowl.
3. Add the eggs, flour, baking powder and cocoa powder into the mixture.
4. Divide the mixture between the two sandwich tins.
5. Bake for 20 minutes
6. Leave to cool in the tin for 10 minutes, then turn it out onto a wire rack to cool completely.
7. To ice the cake, mix the buttercream and chocolate together and spread of the sponges.





## Autumn apple crumble

Autumn is crumble season, so why not try making this heart-warming apple crumble for your Big Tea Party?

### Ingredients

300g plain flour, sieved

175g brown sugar

200g unsalted butter

450g apples, peeled, cored and cut into 1cm pieces

50g brown sugar

1bsp plain flour

1 pinch ground cinnamon

### Here's how it's done:

1. Preheat your oven to 180C/350F/gas 4.
2. Mix the flour and sugar together in a large bowl. Add cubes of butter into the flour mixture. Rub the mixture together until it looks like breadcrumb.
3. Put the apples in a large bowl and sprinkle over the sugar, flour and cinnamon. Stir carefully without breaking up the apples.
4. Spoon the apple mixture into the bottom of a 24cm ovenproof dish, then sprinkle the crumble mixture on top.
5. Bake for 40 – 45 minutes until the crumble is browned and the mixture is bubbling.





## Vegan chocolate chip cookies

These mouth-watering cookies are easy to make and taste delicious.

### Ingredients

- 125g cold coconut oil
- 100g golden caster sugar
- 150g light muscavdo sugar
- 125ml coconut milk
- 1 tsp vanilla extract
- 275g plain flour
- 1 tsp baking powder
- 200g vegan chocolate chips

### Here's how it's done:

1. Preheat your oven to 180C/gas 4.
2. Mix the coconut oil and sugars in a large bowl. Whisk in the coconut milk and vanilla.
3. Add the flour, baking powder, bicarb and a pinch of sea salt to make a thick batter.
4. Stir the chocolate chips into the mixture.
5. Chill the batter for at least one hour.
6. Scoop a ball of dough and place it on a baking sheet. Flatten it slightly.
7. Bake for 12 – 15 minutes,

