



Recipes for you to try for your Big Tea Party!

Chocolate cake

Always a popular choice!

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 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 onto the top of each sponge and place one on top of the other.
8. Decorate as you wish and enjoy!



Autumn apple crumble

A warming autumnal treat!

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 breadcrumbs.
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.
6. Serve hot or cold with some custard or cream on the side and enjoy!



Vegan chocolate chip cookies

Melt in your mouth delicious!

Ingredients

125g cold coconut oil
100g golden caster sugar
150g light muscovado sugar
125ml coconut milk
1 tsp vanilla extract
275g plain flour
1 tsp baking powder
¼ tsp bicarb
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** until golden brown and then enjoy!



Mars bar crispy cake

Chewy and chocolatey goodness!

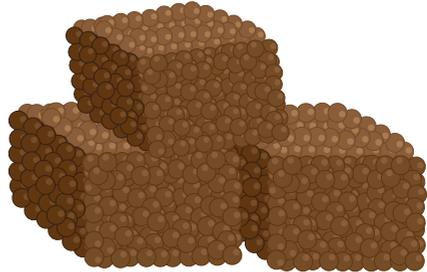
Ingredients

120g Margarine

4 Mars Bars or a supermarket equivalent

150g Milk chocolate

300g Rice Crispies or a supermarket equivalent



Here's how it's done:

1. Cut the Mars Bars into small slices and melt with the margarine in a glass bowl over a saucepan of boiling water.
2. Take off the heat and mix in the Rice Crispies one cup at a time until the mixture is only slightly gooey.
3. Spoon the mixture into a tray and spread out evenly.
4. Heat up the milk chocolate in a glass bowl and spoon evenly over the Crispies.
5. Leave to cool slightly then place in the fridge for a few hours until set.
6. Cut into squares ready to serve and enjoy!



Oreo cupcakes

The ultimate treat for Oreo lovers!

Ingredients (Makes 12)

150g butter
150g sugar
Three medium size eggs
150g self-raising flour
Pinch of salt
1.5 packs of Oreo biscuits

Buttercream icing

500g soft butter
1kg icing sugar



Here's how it's done:

1. Preheat the oven to **180c**, middle shelf ready. Line a 12 hole cupcake tray with cases.
2. Cream together the butter and sugar until light and fluffy.
3. Then add the eggs one by one, beating together after each addition.

Tip: If at any time the mixture looks like it has curdled then add a little bit of flour and beat it until it looks uniform again. If it looks a little curdled it won't really affect the texture of the cupcake - it will still taste delicious!

4. Add the flour and mix, together with the salt, and then fold in half a packet of the Oreos (crumble them up first).



In the oven

5. Divide the mixture between the 12 cupcake cases and then **bake for around 25 minutes** or until they are golden brown.
6. Once the cakes are cooked remove them from the oven and leave them to cool completely in the tin.

Icing

7. Once they are done, set them aside and start making the buttercream. Cream together 500g of the soft butter and 1kg of icing sugar until it is light and fluffy. Then fold in half a packet of crumbled up Oreos.
8. Once the cakes are cool, plop a big spoonful of the mixture on each cake then smooth it around with a knife until it is to your liking.
9. It is quite hard to pipe the mixture onto the cupcakes because of the Oreo bits but if you have a piping nozzle big enough for the Oreo bits to get through then it is worth a try. You can decorate the cakes with a half an Oreo if desired.
10. Serve with a piping hot cup of tea.





Lavender & Lemon Pandaleines

Great British Bake Off 2018's Kim Joy has shared one of our her fabulous recipes from her new book *Baking with Kim-Joy* (Quadrille, £18.99) with us. Why not make these gorgeous Pandaleines for your Big Tea Party!

Ingredients (Makes 12-15)

100g [$\frac{1}{2}$ cup] caster or granulated sugar
2 medium eggs
70g [$\frac{1}{3}$ cup minus 1 tsp] salted butter, plus extra for greasing
135g [1 cup] plain [all-purpose] flour
1 tsp baking powder
 $\frac{3}{4}$ tsp culinary lavender buds
30ml [2 Tbsp] whole milk

LEMON DIP

40–45ml [$2\frac{2}{3}$ –3 Tbsp] lemon juice
200g [$1\frac{1}{2}$ cups minus 1 Tbsp] icing [confectioners'] sugar

PLUS

black food dye
a little extra icing (confectioners') sugar



Photography © Ellis Parrinder



1. Put the caster sugar and eggs, ideally, in a stand mixer (or use a handheld electric whisk) and whisk on high speed for about 7 minutes, or until thick and holds a trail. Meanwhile, melt the butter in 20-second bursts in the microwave so that it is liquid but not too hot. Combine the flour and baking powder in a separate bowl. Grind the lavender with a mortar and pestle to break up.
2. When the sugar and egg mixture is thick and holds a trail, pour in the milk, then sift in the flour and baking powder. Add the lavender and then whisk until just incorporated. Pour in the cooled melted butter and whisk again until just combined. Do not overmix. Cover with plastic wrap and chill in the freezer for 30 minutes.
3. Grease a madeleine mould, then freeze it. Preheat the oven to 240°C [475°F/Gas mark 9].
4. When the mixture has finished chilling, use a spatula to transfer it to a piping bag. Snip a medium tip and pipe 12–15 blobs into the chilled mould.
5. Place in the oven and immediately reduce the temperature to 200°C [400°F/Gas mark 6]. Bake for 8–12 minutes until each madeleine has a hump and is starting to colour at the edges. When baked, slide them out of the mould and onto a rack.
6. Meanwhile, make the lemon dip. Whisk the lemon juice and icing sugar together until smooth and runny but still opaque when coating the back of a spoon. Add a little more lemon juice or icing sugar until you have the correct consistency. Pour into a cup suitable for dipping the madeleines into and cover with plastic wrap.



Photography © Ellis Parrinder





7. When the madeleines are cool, dip, one by one (narrow, scalloped end first), into the lemon dip. Leave the madeleines to set on a rack.
8. Mix the remaining lemon dip with black food dye and a little extra icing sugar until it becomes pipeable. Transfer to a piping bag and cut a small tip. When the white icing has set, use the black icing to pipe ears, eyes and a nose on each madeleine.

ROYAL ICING RECIPE

9. 40g [$2\frac{2}{3}$ Tbsp] egg white (or aquafaba [see page 30] for a vegan version)
10. 210g [$1\frac{1}{2}$ cups] icing [confectioners'] sugar, plus extra egg white (or aquafaba) and icing [confectioners'] sugar to adjust and get the right consistency

This makes enough for a decent number of cookies. Use a stand mixer (or handheld electric whisk) fitted with a balloon whisk attachment to combine the egg white (or aquafaba) and icing sugar until you get a smooth consistency. Then add tiny amounts of extra egg white (or aquafaba) and/or icing sugar to get the right consistency. Add food dye to colour as desired! That is it!

