



**MENCAP'S**

**BIG**

**TEA PARTY**

**Recipes to celebrate the  
Queen's Platinum Jubilee  
with Mencap!**



# 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!





# Apple crumble

## 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  
1/4 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

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

## For the 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.
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.

