



Malteser Slice

Ingredients

110g / 4oz butter
3 tbsp golden syrup
250g / chocolate Milk or Dark
225g / 8oz digestive biscuits, crushed
225g / 8oz maltesers, halved
200g/ 7 oz white chocolate drops for top

Method

1. Melt butter, 250g chocolate & golden syrup in pan.
2. Add crushed biscuits & maltesers.
3. Gently press into greased baking tray.
4. Scatter some crushed maltesers and white chocolate drops on top.
5. Chill for 15 mins.
6. Remove from fridge, drizzel chocolate over the top.
7. Chill in fridge until nearly set then remove and slice.

White chocolate chip cookies

Ingredients

125g / 4 ½ oz butter
100g / 3 ½ oz light brown sugar
125g / 4 ½ oz caster sugar
1 egg, lightly beaten
1 tsp vanilla extract
225g / 8 oz self raising flour
½ tsp salt
200g white chocolate chips

Method

8. Preheat the oven to 350 F / 180C / gas mark 4
9. Cream butter, light brown sugar and caster sugar together.
10. Gently mix the egg and vanilla extract.
11. Sift in flour, salt then mix the white chocolate chips.
12. Turn out onto lightly dusted surface.
13. Roll into a long sausage shape then slice.
14. Place onto baking paper.
15. Bake for 8 mins
16. Leave to cool slightly then place onto wire rack.

The perfect scone

Ingredients

225g/ 8 oz self raising flour
½ tsp salt
55g/ 2 oz butter, cut in small cubes
25g / 1oz caster sugar
150mls milk

Method

1. Preheat the oven to 210 C / 410 F
2. Sieve flour
3. Add salt, mix together
4. Add butter, rub together *between tips of cold fingers*
5. Add caster sugar, mix

6. Stir in milk, mix to make soft dough
7. Turn out onto dusted surface
8. Bring together with hands
9. Press down with hands until dough is about 2" thick
10. Use cutter to cut into rounds
11. Place onto greased baking tray
12. Bake at 210 C / 410 F for 12 mins.
13. Cool on rack
14. Fill with jam, butter or clotted cream

Vanilla cupcakes

Ingredients

Cupcakes

175g / 6oz butter
175g / 6oz self raising flour
175g / 6oz caster sugar
½ tsp baking powder
1 tsp vanilla extract
3 eggs

Buttercream frosting

175g / 6oz butter
1 tsp vanilla extract
400g / 14 oz icing sugar
1 - 2 tbsp single cream

Method

Cupcakes

1. Preheat oven to 180C / 350F
2. Cream butter and sugar together
3. Whisk eggs and add to mixture
4. Add sieved flour, baking powder, caster sugar and vanilla extract
5. Mix with hand mixer until light cream texture
6. Divide evenly between paper cases and bake for 20 -25 minutes
7. Transfer to wire rack to cool

Buttercream frosting

1. Whisk butter adding icing sugar slowly
2. Add vanilla extract
3. Whisk in single cream slowly to make the buttercream soft, silky smooth and utterly delicious.