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MICH TURNER™

LITTLE VENICE CAKE COMPANY

COOKIES ✿ CUPCAKES
MUFFINS ✿ TRAYBAKES

RECIPES

Scan here for
tips, tricks & how to's
from Mich Turner

Hi, I'm Mich Turner and as a qualified food scientist and founder of Little Venice Cake Company, I have been baking for Celebrities and Royalty for over 30 years.

With my range of Little Venice Cake Company tools and bakeware, culinary expertise and innovative recipes I'd like to welcome you to the world of baking.

Whether you are a beginner wanting to learn how to bake, or a more experienced baker looking for enticing recipes and top tips to elevate your bakes, I will expertly guide you through your baking journey so you can Have Your Cake and Eat It!

Igniting all the senses, thoughts and emotions, baking is the ultimate mood booster, building confidence, happiness and social harmony.

Sharing these kitchen skills, together we will create a feast for the eyes and a memory for the palate.

I can't wait for you to join this baking community and look forward to being a part of your journey as we create Everyday Bakes and Showstopper Cakes.

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Cookie Delights: Hand-Decorated Treasures

"Welcome to our collection of hand-decorated cookie classics. In this section, you'll discover the perfect balance of artistry and flavor with our vanilla, chocolate, and gingerbread creations.

Each recipe has been carefully crafted to provide you with cookies that not only taste divine but also serve as beautiful canvases for our signature royal icing designs.

Whether you're baking for a special occasion or simply treating yourself to something sweet, these timeless favorites bring joy to both the baker and those lucky enough to receive them.

These cookies pair perfectly with our royal icing techniques that look charming and taste delicious. They are perfect for building confidence and skill and make the ideal gift.

Happy baking and decorating!"

Vanilla Cookies

Makes about 40 cookies

INGREDIENTS:

- ¾ cup unsalted butter - softened
- 1 cup golden superfine sugar
- 1 large egg, beaten
- 3⅓ cups all-purpose flour, plus extra for dusting
- 1 level tsp baking powder
- 2 tsp vanilla bean paste

INSTRUCTIONS:

1. Cream the butter and sugar together then add the beaten egg to combine. Add the vanilla.
2. Sift together the flour and raising agent. Tip into the bowl and mix until combined. Wrap the dough in cling wrap or a sealed container and chill for 30 minutes (or keep chilled for up to 3 days)
3. When you are ready to bake, preheat the oven to 356°F(180°C).
4. Lightly dust a work surface with flour and roll out the dough to a thickness of 3-4mm.
5. Stamp out your cookie shapes, place apart on a baking tray lined with baking parchment and bake in the oven for 8-10 minutes until golden and browning on the edges.

Chocolate Cookies

Makes about 40 cookies

INGREDIENTS:

- ¾ cup + 2 tbsp unsalted butter - softened
- 1 cup golden superfine sugar
- 1 large egg, beaten
- 2¾ cups all-purpose flour, plus extra for dusting
- ½ cup + 1 tbsp cocoa powder
- 1½ level tsp baking powder

INSTRUCTIONS:

1. Cream the butter and sugar together then add the beaten egg to combine. Add the vanilla.
2. Sift together the flour, cocoa and raising agent. Tip into the bowl and mix until combined. Wrap the dough in cling wrap or a sealed container and chill for 30 minutes (or keep chilled for up to 3 days)
3. When you are ready to bake, preheat the oven to 356°F(180°C).
4. Lightly dust a work surface with flour and roll out the dough to a thickness of 3-4mm.
5. Stamp out your cookie shapes, place apart on a baking tray lined with baking parchment and bake in the oven for 8-10 minutes until golden and browning on the edges.

Gingerbread Cookies

Makes about 40 cookies

INGREDIENTS:

- 3½ cups all-purpose flour, plus extra for dusting
- 1tbsp ground ginger
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 level tsp baking powder
- ½ tsp baking soda
- 1 tsp vanilla bean paste or 2 tsp vanilla extract
- 10 tbsp unsalted butter, softened
- ¾ cup dark brown sugar
- 1 large egg yolk
- ½ cup black molasses
- 1 tbsp milk

INSTRUCTIONS:

1. In a mixing bowl, sift together the flour, spices and raising agents. Cream the butter and sugar together in a bowl. Blend the egg yolk with the molasses and milk. Add the vanilla extract and whisk into the creamed mixture.
2. Add the spiced flour and mix until combined. Wrap the dough in cling film or place in a sealed container and chill for 30 minutes (or keep chilled for up to 3 days)
3. When you are ready to bake, preheat the oven to 356°F(180°C).
4. Lightly dust a work surface with flour and roll out the dough to a thickness of 4-6mm.
5. Stamp out your cookie shapes, place apart on a baking tray lined with baking parchment and bake in the oven for 8-10 minutes until golden and browning on the edges.

COOKIES ON STICKS

Insert a paper straw carefully once the cut out shape is on the baking tray, try to keep this as flat as possible. Place an extra piece of dough on the back to seal the straw before baking.

COOKIES WITH RIBBON

Use the scribe tool to make a hole 5/16 inch diameter in the cut out cookies before baking.

Royal Icing

INGREDIENTS:

- 3 large fresh or lightly pasteurized egg whites at room temperature (approx. 3.5oz)
- 3½ to 4 cups powdered sugar
- Juice of ½ lemon

INSTRUCTIONS:

Lightly whisk the egg white until frothy. Add the powdered sugar and whisk until frothy, glossy and meringue like. Change the whisk for the beater, add the lemon juice and beat on a medium speed for 10 minutes until smooth and glossy. Transfer the icing to a sealed tub and store at room temperature for up to 5 days. Use this royal icing for all hand piping. The outlines and all white hand piping is applied using a No 2 nozzle. For finer detail (such as the flowers, lines, eyes, buttons) use a 1.5 nozzle or apply less pressure.

TO COLOR

Portion the royal icing into smaller bowls and color with gel concentrates to achieve your desired colors.

FLOODED ICING

To flood the cookie add a few tsp cold water to the icing and stir with a spoon. Flooding consistency is reached then the icing leaves a trail that completely settles and disappears by the count of 10.
This icing can be applied with a piping bag with no nozzle, or in a squeeze bottle if you are decorating lots of cookie.

TOP TIP
Fill a bowl with the flooded icing and dip each cookie in the icing.

Between decorating, or not in use, keep all filled piping bags and nozzles in a sealed container to avoid the tips and icing from hardening. If the ends harden, wipe with a damp clean cloth and if necessary, clear with a pokey tool.

SUGARPASTE FONDANT ICING

Choose your favorite color to roll out thinly on a lightly dusted work surface (dusted with powdered sugar, not flour). Stamp out with the same cookie cutters for a quick and simple decoration.

TOP TIP
Decorate the back of the cookie as this side is flat and once flooded it will cover the straw, making the whole cookie more stable, refined and finished.

Yields enough to decorate approx. 40 cookies depending on design.

Cupcake Indulgence: Filled & Frosted Delights

"Welcome to our special cupcake collection. Each treat features delicious fillings and beautiful frosting swirls that make them truly exceptional.
When you bite into one, you'll discover a hidden center beneath the soft cake, topped with smooth, creamy frosting.
These cupcakes are perfect for special occasions to share with family or friends, to celebrate or set new trends.
Our recipes create moist, tender cupcakes that pair perfectly with their fillings and frostings. Everyone will be impressed by how they look and taste, whether you're new to baking or have years of experience.
Get ready to enjoy something special!"

Vanilla Cupcake Base

Our signature and versatile recipe for the cupcakes adapts beautifully to various flavor profiles infused with vanilla, lemon or orange. Fold in chopped pistachios or chocolate chips before filling and baking to customize further.

Makes 12 cupcakes

INGREDIENTS:

- 1 cup (2 sticks) unsalted butter, softened
- 1¼ cups superfine sugar
- 4 large eggs
  (total weight approx. 8–9 oz) - beaten
- 2 cups self-rising flour
- 2 tsp vanilla bean paste
- ⅓ cup warmed milk

TIP

All ingredients should be at room temperature unless otherwise stated and remember to weigh all ingredients accurately.

Don't rush to get the cake in the oven – take your time to prefect each step on this baking journey to success.

OPTIONAL VARIATIONS

- Add 1 extra tsp vanilla bean paste for vanilla cupcakes
- Add zest of 2 lemons + 1 tsp lemon oil for lemon cupcakes
- Add zest of 1 large or 2 small oranges, plus 1tsp orange oil for orange cupcakes
- Add ½ cup chocolate chips (make sure these are bake stable)
- Add ½ cup chopped pistachios

SYRUP

- ⅓ cup superfine sugar
- ⅓ cup water or freshly squeezed fruit juice (lemon or orange as appropriate)
- 1 tsp vanilla extract (for vanilla cupcakes)

INSTRUCTIONS:

1. Preheat the oven to 338°F (170°C) (fan) and place 12 cupcake cups on a baking tray.
2. If using citrus zest, place this together with the sugar and vanilla in a bowl and mix together to release the oils. Add the softened butter and cream together until light and aerated.
3. Pour in the beaten eggs in a slow trickle, beating well.
4. Sift in the flour and fold carefully to mix. Add the warmed milk for a dropping consistency. Fold in any optional extras here. Fill a large piping bag with no nozzle with the batter to make it easier to fill the cupcake cases.
5. Place the cupcake cases in a tray and either fill to 2/3 full or weigh each one individually to ensure every cupcake is the same weight (approx. 75g)
6. Bake in the oven at 338°F (170°C) for 25 mins until risen, golden, spring back when lightly pressed and a skewer or small knife inserted comes out clean.
7. Meanwhile, make the syrup and stir until the sugar dissolves. Sift if necessary to remove any citrus flesh.
8. Remove the cupcakes from the oven. Spike each while still hot with a wooden skewer and brush with the syrup. Allow to cool on a wire rack.
9. When you are ready to fill and frost, core out the center of each cupcake and set the cake plug to one side. Fill generously with your favorite filling, replace the cake plug and then decorate with your favorite frosting.

PREVIOUS PAGE L-R
Lemon meringue cupcake with lemon curd filling, Italian meringue frosting
Vanilla cupcake with passion fruit curd filling, vanilla mascarpone cream frosting
Vanilla cupcake with berry compote filling, berry mascarpone cream frosting

Indulgent Fillings

Who doesn't love a delicious burst of flavor hidden inside their cupcake? These luxurious fillings add intense flavor and elevate the everyday cupcake to a showstopping experience of pure indulgence. My favorites include citrus curds, berry compotes and salted caramels.

CITRUS CURDS

The zesty sharpness of our citrus curds brings perfect balance to each cupcake. Whether lemon, orange, or passion fruit, these smooth fillings create a refreshing contrast against the soft cake and creamy frosting. Each bite delivers a bright burst of fruit flavor. The natural acidity of the curd cuts through beautifully, creating a sophisticated flavor profile that will delight your family and friends.

INGREDIENTS:

PASSION FRUIT CURD

- ½ cup passion fruit
- 6 tbsp unsalted butter
- 3 medium eggs plus 1 egg yolk
- 1 cup golden superfine sugar
- Juice and zest of 1 lemon

LEMON CURD

- 4 lemons – rind and juice
- 1¾ cups superfine sugar
- 4 eggs, beaten
- 7 tbsp unsalted butter, chilled and cubed

LIME CURD

- 2 medium lemons
- 2 limes
- 1cup golden superfine sugar
- 3 medium eggs + 1 egg yolk
- 6 tbsp cubed unsalted butter

INSTRUCTIONS:

1. Measure everything into a medium bowl set over a saucepan with a simmering water. Do not let the blow touch the water.
2. Stir continuously and slowly with a silicon spatulaspoon until all the ingredients have melted and thickened. This may take up to 20 mins. Do not allow the curd to boil.
3. Sift the curd to remove the seeds and peel and transfer to a clean bowl.
4. Allow to cool to room temperature and then seal before chilling completely in the fridge.
5. Keeps for up to 14 days

TIP

- *Stir this curd into buttercream for a refreshing flavor. Use to sandwich a layer cake, or spoon inside cupcakes.*
- *The curd should be heated until it thickens to ensure the eggs are hot enough to cook the curd, making it safe and stable.*
- *Do not let the curd boil as this will damage the delicate protein structure of the eggs and the curd will scramble and be rubbery.*
- *Blending the eggs with a stick blender before adding helps them stabilize.*

BERRY COMPOTE

INGREDIENTS:

- 3 cups frozen mixed berries
- ½ cup superfine sugar
- 1 lemon or orange – zest and juice

TIP

if you are short of time, use your favorite jam!
You can also sift this and stir it into Mascarpone cream for the perfect fruity frosting.

INSTRUCTIONS:

Place all ingredients in a medium sized saucepan and heat on medium until softened and thickened, allow to cool and crush with a silicon spoon. Either use this fruit pulp as it is, or sift to remove any pips and flesh and chill the berry compote to thicken.
Store in a sealed container in the fridge for up to 7 days.

Fabulous Frostings

Choose from three perfect topping options for your cupcakes: light Italian meringue (fat-free), rich mascarpone cream, or classic buttercream flavored with vanilla, fruit or chocolate ganache. Each frosting complements both cake and filling while creating a beautiful finishing touch that's as pleasing to the eye as it is to the palate.

MASCARPONE CREAM / CREAM CHEESE FROSTING

INGREDIENTS:

- 1¼ cups mascarpone or cream cheese
- ⅔ cup powdered sugar
- 2 tsp vanilla bean paste or extract
- 2½ cups heavy cream

VARIATIONS:

BERRY – add ½ cup seedless berry jam
COFFEE /ESPRESSO – add 1 – 1 ½ tbsp espresso powder
ORANGE – zest of 2 medium oranges and 1tsp orange oil

INSTRUCTIONS:

1. Place the mascarpone or cream cheese, powdered sugar and vanilla in a large bowl and whisk together until combined. Add the optional extras here.
2. Pour in the fresh heavy cream and whisk until firm and holding its shape.

Best eaten on the day. Serve any remaining frosting on the side.

ITALIAN MERINGUE

INGREDIENTS:

- 4 medium egg whites (approx. 5oz)
- 2 tbsp glucose syrup
- 1½ cups superfine sugar
- ¼ cup water

INSTRUCTIONS:

1. Measure the sugar, glucose and water into a saucepan and heat over medium-high heat, stirring gently.
2. Place the sugar thermometer in the sugar solution and stop stirring when the solution reaches 176°F(80°C).
3. Continue heating without stirring until the temperature reaches 230°F(110°C).
4. Put the egg whites in a clean bowl attached to an electric whisk and start whisking on full speed.
5. As the syrup reaches 246°F(119°C) remove the pan from the heat and, with the egg whites still on full speed add the syrup to the egg whites in a slow, steady stream.
6. Once all the syrup has been added, whisk until the meringue has cooled to room temperature – it will thicken, be wonderfully glossy, white and stiff.

BUTTERCREAM

See recipe P 17

Fill your piping bag with your chosen nozzle and frosting and decorate each cupcake as desired.

Chocolate Cupcake Base

These chocolate cupcakes are wonderfully rich, moist and decadent. Fill with salted caramel and top with chocolate ganache, buttercream or mascarpone cream. Decorate with your favorite chocolate treat or fresh strawberries.

Makes 12 foiled cupcakes

INGREDIENTS:

- 1 cup all-purpose flour
- ⅓ cup cocoa powder
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- ½ cup buttermilk
- ½ cup golden superfine sugar
- ½ cup soft brown sugar
- ⅓ cup sunflower oil (or canola/grapeseed oil)
- 1 large egg
- 1tsp vanilla extract
- 1 shot espresso topped up to ½ cup with boiling water (or 1 heaped tsp coffee granules with boiling water)

TOP TIP

the cupcakes will rise up beautifully then settle to flat once cooled for a deliciously fudge like texture.

INSTRUCTIONS:

1. Preheat the oven to 338°F(170°C) fan and place 12 cupcake liners in a cupcake tin.
2. Sift all the dry ingredients together in a large bowl
3. In a separate bowl combine the buttermilk, sunflower oil, egg, vanilla and coffee
4. Stir the wet ingredients into the dry ingredients using a hand balloon whisk to a smooth batter.
5. Transfer the batter to a jug and pour the batter into each cupcake case – 3/4 full
6. Bake in the oven for 20-25 minutes until risen and set.
7. Remove from the oven and allow to cool in the tins for 5 minutes before transferring to a wire rack to cool.
8. When you are ready to fill and frost, core out the center of each cupcake, fill with salted caramel, replace the cake plug, and frost with ganache or buttercream.

SALTED CARAMEL

INGREDIENTS:

- ¼ cup superfine sugar
- ⅓ cup water
- ⅔ cup heavy cream
- Pinch sea salt
- 2 tsp vanilla extract
- 1 tbsp unsalted butter

INSTRUCTIONS:

1. Place the water and sugar in a large non-stick frying pan and heat on medium high without stirring, until the sugar has dissolved, the rapid bubbles slow to larger stickier amber colored bubbles.
2. Lower the heat to medium and add half the cream, stirring all the time. The caramel will bubble. Add the vanilla extract. Heat for 2 minutes, then add the remainder of the cream and butter.
3. Bring the heat back up to medium high and continue to heat until the caramel bubbles, clears and thickens. Remove from the heat, pour into a large jug. Allow to cool then stir in the salt and adjust to taste.

Store in a sealed jar in the refrigerator for up to 2 weeks. Spoon directly into cupcakes as a filling or stir into Mascarpone cream cheese frosting or buttercream as a delicious frosting

BUTTERCREAM

Buttercream made with butter and powdered sugar is extremely stable at room temperature, safe and simple. it is sweet and creamy, lends itself well to being flavored, whether with salted caramel, chocolate ganache or vanilla.

INGREDIENTS:

- 7 tbsp softened unsalted butter
- 1⅔ cups powdered sugar – golden powdered sugar if available
- 1 tbsp vanilla bean paste or extract
- 1-2tbsp heavy cream to soften if necessary

INSTRUCTIONS:

Beat the butter, vanilla and powdered sugar together until pale and light. Add enough milk or heavy cream to soften.

CHOCOLATE GANACHE

Chocolate ganache can be spooned directly onto cupcakes or beaten into buttercream and hand piped.

INGREDIENTS:

- ⅓ cup heavy cream
- 3½ oz dark chocolate broken into pieces (62-70% cocoa solids)
- 1½ tbsp unsalted butter
- 1 tbsp golden syrup

TIP

the intensity is personal preference, so add more or less ganache to your buttercream to taste.

INSTRUCTIONS:

1. Place the chocolate in a clean bowl.
2. Place the cream and golden syrup together in a small pan and heat until it comes just to the boil, stirring all the time.
3. Remove from the heat and pour over the chocolate. Allow to sit for one minute, then stir with a silicon spatula spoon until fully melted. Add the softened butter and continue to beat until thickened, smooth and shiny.
4. Allow to cool then beat into the buttercream until smooth and chocolatey. Fill a piping bag with your favorite nozzle and hand decorate your cupcakes, or simply spoon the cooled ganache on the top of your cupcake and dress with a fresh strawberry.

VARIATIONS:

Stir extra salted caramel into the buttercream – add as much as you wish to the desired flavor.

Muffins: From Classic to Creative

"This collection features classic and creative muffin recipes, all baked in the versatile 6-hole Little Venice Cake Company muffin pan.
The traditional blueberry muffin offers timeless appeal with its fruit-studded crumb, while the carrot and pumpkin muffin topped with cream cheese provides a hint of indulgence.
Those with a sweet tooth will appreciate sticky toffee date muffins finished with salted caramel. Our Jumbo muffin pan ensures consistent results across these varied recipes, whilst looking super stylish in your kitchen."

Blueberry Muffins with Crumble Top

Makes 6 Flowerpot Muffins

INGREDIENTS:

FOR THE MUFFINS

- 2 cup all-purposes flour
- 4 tsp baking powder
- Pinch salt
- ½ cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- ½ cup whole milk
- 3 cups fresh blueberries
- Zest of 2 lemons

FOR THE CRUMBLE TOPPING

- 1 cup all-purpose flour
- ½ cup cold unsalted butter, cubed
- 1 cup light brown sugar
- ½ tsp ground cinnamon
- Pinch of salt

TOP TIP

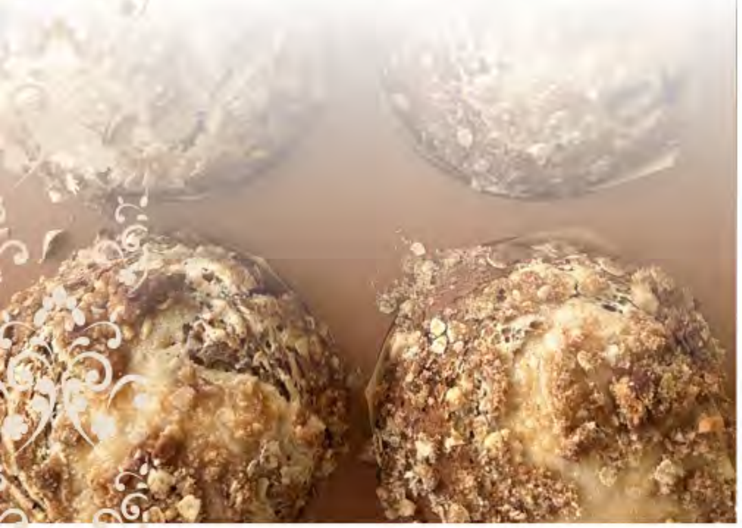
To keep the muffins light and soft, don't overmix the batter after adding the flour.
Store for 3-5 days in an airtight container in the refrigerator.
Eat at room temperature. Suitable for freezing.

INSTRUCTIONS:

1. Preheat the oven to 375°F(170°C) fan. Line a 6-cup muffin tin with paper liners or grease well.
2. Make the crumble topping: Measure all the ingredients into a small bowl. Rub the butter into the mixture until it resembles large breadcrumbs. Refrigerate while preparing the batter.
3. In a medium bowl, sift together the flour, baking powder, and salt.
4. In a large bowl, cream together the butter and sugar until pale and light, about 2-3 minutes.
5. Beat in the egg, then stir in the vanilla extract and lemon zest.
6. Gradually fold in the dry ingredients, alternating with the milk, mixing just until incorporated. Do not overmix.
7. Gently fold in 2 cups of the blueberries.
8. Divide the batter evenly among the muffin cups, filling each about 2/3 full.
9. Press the remaining 1 cup of blueberries into the tops of each muffin, distributing them evenly.
10. Sprinkle the crumble topping evenly over each muffin.
11. Bake for 28-30 minutes, or until a knife inserted into the center comes out clean and the crumble is golden brown.
12. Allow to cool in the pan for 10 minutes before transferring to a wire rack to cool completely.

Pumpkin & Carrot Muffins with Cream Cheese Crumble

Makes 6 Flowerpot Muffins



INGREDIENTS:

FOR THE MUFFINS

- 2½ cups (10 ½ oz) all-purpose flour
- 2 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1 tsp ground nutmeg
- ⅔ cup (15oz) sunflower oil (can substitute with canola oil or grapeseed oil)
- 3 large eggs
- 1¼ cups (9 ¾ oz) soft light brown sugar
- 1⅔ cups (14 oz) pumpkin puree
- 1 cup (3 ½oz) grated carrot

FOR THE CREAM CHEESE

- 4oz cream cheese
- ¼ cup (2¼ oz) golden superfine sugar
- 3 tsp vanilla extract

FOR THE CRUMBLE TOPPING

- 3 tbsp all-purpose flour
- 1½ tbsp unsalted butter
- 1 tbsp granulated sugar
- ¼ cup rolled oats
- ¼ cup chopped nuts – almonds, hazelnut, pecans or walnuts
- 1 tbsp runny honey

INSTRUCTIONS:

1. Preheat the oven to 338°F (170°C) fan / gas 4.
2. Place 6 muffin liners in the muffin pan.
3. Combine the flour, raising agent and spices together in a bowl and set aside. Combine the oil, eggs and sugar until smooth. Stir in the flour mixture followed by the pumpkin puree and grated carrot. Spoon into the muffin cases almost to the top of the liners.
4. For the cream cheese frosting, beat the ingredients together until smooth. Fil a piping bag with the cream cheese and inject evenly into the center and coming out onto the top of each muffin.
5. For the crumble, rub the butter into the flour until the mixture resembles coarse breadcrumbs. Add the remaining ingredients and mix evenly. Sprinkle a handful of crumble of the top of each muffin and bake in the oven for 30 minutes until baked, risen and a knife inserted into the center of the muffin crumb comes out clean.
6. Leave to cool on a wire rack.

Store for 3-5 days in an airtight container in the refrigerator. Eat at room temperature. Suitable for freezing.

Sticky Toffee Date Muffins with Salted Caramel

Makes 6 Flowerpot Muffins

These indulgent muffins transform the classic British dessert into a portable treat. Sweet, date-studded sponge soaked in rich homemade caramel creates the perfect balance of flavors. Best served slightly warm with an extra drizzle of sauce

INGREDIENTS:

FOR THE MUFFINS

- 1¼ cups pitted dates, chopped (I use Medjool dates)
- 1 cup boiling water
- 1½ tsp vanilla extract
- 1¼ tsp baking soda
- ½ cup (1 stick) unsalted butter, softened
- 1 cup light brown sugar
- 3 medium eggs
- 1¾ cups self-rising flour
- 2½ tsp baking powder
- Pinch of salt

FOR THE CARAMEL SAUCE

- 4 tbsp (½ stick) unsalted butter
- ½ cup light brown sugar
- ¼ cup heavy cream
- 1 tsp vanilla extract
- pinch of salt

TOP TIP

These muffins taste even better the next day as the flavors fuse together.

INSTRUCTIONS:

1. Place the chopped dates in a bowl with the baking soda. Pour the boiling water over them and add the vanilla extract. Let them soak for about 15 minutes until soft then blend to a pulp with a stick blender.
2. Preheat your oven to 350°F(180°C). Line a 6-hole muffin tin with paper liners.
3. In a bowl sift together the flour, baking powder and salt. In a separate large bowl, cream together the butter and brown sugar until pale and light. Beat in the egg. Fold in the sieved flour and raising agent. Then fold in the soaked date puree.
4. Divide the batter evenly among the 6 muffin cups, filling each about 3/4 full. Bake for 22-25 minutes, until risen, golden brown and a knife inserted in the center comes out clean.
5. While the muffins are baking, make the caramel. Combine the butter and brown sugar in a small saucepan over medium heat. Stir until the butter is melted and the sugar is dissolved. Add the cream, vanilla, and salt. Bring to a simmer and continue heating for about 5 minutes, stirring continuously, until slightly thickened. Remove from the heat.
6. Allow the muffins to cool in the tin for 5 minutes, then poke several holes in the top of each muffin with a wooden skewer. Drizzle some of the warm caramel sauce over the top of each muffin, allowing it to soak in.
7. Serve the muffins warm or at room temperature with extra caramel sauce on the side.

Store in an airtight container at room temperature for up to 3 days, or freeze for longer storage. Warm through in the oven or microwave to serve.

Slice & Share: Traybakes for Every Occasion

This versatile collection of traybakes offers perfect grab-and-go treats for picnics, packed lunches, and snacking any day of the week. The no-bake rocky road provides a delightful medley of textures without turning on the oven while the oaty flapjack is satisfying and sweet. For something lighter, the vanilla cake is impressively rolled with freshly whipped cream and seasonal berries bringing an elegant touch to casual gatherings.

Rocky Road Makes 24 bite size

This has been a much-loved favorite in our family over the years. It is delicious, simple and requires no baking. There is no exact science – as long as you have enough chocolate syrup to soak your favorite biscuit chunks, nuts, fruit and marshmallows.

INGREDIENTS:

- 1 cup (6~8oz) dark chocolate – orange flavored (optional)
- ½ cup golden syrup
- 1 cup (2 sticks) unsalted butter
- ¾ cup graham crackers
- ¾ cup rich tea biscuits
- ½ cup ginger snaps
- ½ cup roughly chopped roasted almonds
- 1 cup mixed dried berries (cranberries, cherries, blueberries)
- ¼ cup finely chopped crystallized ginger

TOP TIP

This mixture can be poured into any tin or shaped mold if brushed with a little groundnut oil and lined with cling wrap

INSTRUCTIONS:

1. In a large bowl, roughly crush the crackers and ginger snaps and mix in the nuts, fruit and ginger.
2. Place the chocolate, syrup and butter in a large saucepan and heat gently until fully melted.
3. Pour the chocolate syrup over the biscuits and stir until all the ingredients are evenly coated.
4. Line the base and sides of a 12" x 8" rectangular baking tray with baking parchment and fill with the mixture. Lay a sheet of cling wrap over the top and press firmly to seal. Refrigerate until firm. Cut into bite size squares and serve from the fridge.

Flapjack Makes 24-32 bite size

The ultimate picnic and packed lunch snack, these oat bars are chewy, sweety and satisfying. Flavor with cinnamon, lemon and ginger, or add chopped walnuts and pumpkin seeds to boost the dietary fiber and add flavor and crunch.

INGREDIENTS:

- ½ cup golden syrup
- ¾ cup light brown or muscovado sugar
- 3 ¾ cup rolled oats (porridge oats)
- ¾ cup (1 ½ sticks) butter
- 2 tsp ground cinnamon (optional)
- zest of 1 lemon
- 2 tsp ground ginger

INSTRUCTIONS:

1. Preheat the oven to 284°F(140°C). Line the base and sides of the 12" x 8" tin with non-stick baking parchment.
2. Place the butter, sugar and golden syrup in a medium heavy based saucepan and heat gently until the butter has melted and the sugar dissolved. Remove from the heat. Stir in the porridge oats and the cinnamon, lemon and ginger until well coated. Tip into the tin and press down firmly with the back of a spoon.
3. Place in the oven and bake for 35 mins until golden brown. Remove from the oven and cool on a wire rack.
4. Once cooled, lift the flapjack out on the baking parchment and cut into bite size bars.

Store in an airtight container at room temperature for up to one week

VARIATIONS

Add ½ cup roughly chopped walnuts or pumpkin seeds with the rolled oats.

Vanilla Cake Roll with Chantilly Cream And Berries

This whisked sponge is wonderfully light and works well flavored with pistachio, refreshing lime curd and sweetened whipped cream. It is surprisingly easy to make yet impressive served in thick slices as a dessert or as part of a celebration.

INGREDIENTS:

CAKE ROLL serves 6-8

- 2 tbsp butter
- 4 medium eggs
- ½ cup (4oz) golden superfine sugar
- 3 tbsp vanilla bean paste
- 1 cup (4oz) all-purpose flour
- ⅔ cup (3 ½oz) pistachios, roughly chopped (optional)
- 1 quantity lemon and lime curd
- 1¼ cups whipped Chantilly cream

CHANTILLY CREAM

- ⅔ cup heavy cream
- ⅔ cup whipping cream
- ⅓ cup superfine sugar
- 2tsp vanilla bean paste

LIME CURD

See recipe P 13

TO DECORATE

- 1-2 cups fresh berries
- 1 tbsp pistachios, powdered sugar

INSTRUCTIONS:

CAKE ROLL

1. Preheat the oven to 347°F (175°C) and line the base and sides of a 12" x 8" shallow rectangular tin with non-stick baking parchment.
2. Melt the butter and set aside to cool. Place the eggs and sugar in a large mixing bowl and whisk until the mixture has thickened and tripled in size and forms a thick trail, then briefly whisk in the vanilla bean paste. Sift the flour into the mixture and gently fold in with a rubber spatula. Pour in the cooled, melted butter and gently fold until well mixed.
3. Transfer the batter into the prepared tin, level with the spatula and scatter the surface with optional chopped pistachios.
4. Bake for 10-12 minutes until risen, golden brown and springy to the touch.
5. Meanwhile, soak a tea towel with cold water and place on a clean work surface.The tea towel will help to cool the cake rapidly and create a setting effect – helping the cake to roll without cracking.
6. Place a sheet of non-stick baking parchment on top dusted lightly with superfine sugar. (TOP TIP – place 4 small weighted objects on the corners to hold the parchment down else it will curl up)
7. Remove the cake from the oven and immediately turn it out onto the baking parchment and remove the back layer of parchment paper. Roll the cake up tightly – keeping the fresh baking parchment inside and wrapped in the tea towel on the outside. Set aside on a wire rack to cool.
8. Once cooled, unravel the cake. Use a palette knife to spread the cake evenly with a generous layer of lime curd, followed by Chantilly cream, and fresh berries. Carefully roll the cake up and transfer to a serving plate. (TOP TIP – use the sheet of baking parchment to help roll and lift the cake roll.)
9. Fill a large piping bag with a nozzle and the remaining Chantilly cream. Pipe the cream on the top of the cake roll then dress with fresh berries, and slivered pistachios. Dust with a little powdered sugar if desired. Store in the fridge for up to 3 days and serve with extra berries, citrus curd and whipped Chantilly cream.

CHANTILLY CREAM

Whip the creams, sugar and vanilla together until voluminous and firm but still glossy. Be careful not to overwhip.

LIME CURD

See recipe P 13

VARIATIONS

Replace the lime curd with other citrus curds or berry compote for a fresh, fruity alternative.

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