

Banoffee Cheesecake

Biscuit Crust:

- 300g Digestive biscuits
- 150g unsalted butter (melted)

Filling:

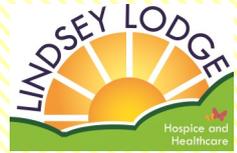
- 150g Carnation ready made caramel
- 250g full-fat cream cheese (room temp)
- 50g icing sugar
- 1 tsp vanilla extract
- 150ml double cream
- 2 large bananas (sliced)

Topping:

- 150ml double cream
- 25g icing sugar
- Toffee sauce



Banoffee Cheesecake Recipe



Prep Time: 45 minutes

Total Time: 4 hours 45 minutes

Servings: 12 cupcakes

If you're looking for a delicious no-bake Banoffee Cheesecake with a biscuit crust, smooth caramel, fresh banana, and a deliciously creamy topping, then this is the recipe for you!

Instructions:

For the biscuit base:

1. Using a food processor, blitz the biscuits to a fine crumb and mix in the melted butter. Press into the base of a 23cm springform tin.

For the filling:

1. Stir the caramel and pour onto the biscuit base, smooth over.
2. Slice your banana and press into the caramel, leaving some for decorating.
3. In a bowl, add the cream cheese, icing sugar and vanilla; whisk/stir until smooth.
4. Add in one of the pots of the double cream and whip up until thick.
5. Carefully spread the mixture over the base and set in the fridge for a minimum of 3 hours.



For the topping:

1. Whip the second pot of double cream, with the icing sugar to soft peaks.
2. Remove the cheesecake from the fridge and pour a generous amount of toffee sauce over the top.
3. Pipe the cream mix into small peaks on top of toffee sauce and finish each peak with a slice of the remaining banana.



Lemon Drizzle Cake

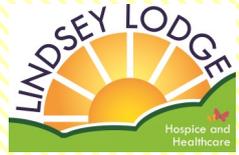
Cake Ingredients:

- 250g Unsalted butter, plus extra for greasing your tin.
- 250g Caster sugar.
- 4 Medium eggs
- 250g Self raising flour.
- 3 Lemons, zest only (keep the lemons to add juice to the drizzle).

For the drizzle:

- 100g Icing sugar
- Juice from lemons already zested.

Lemon Drizzle Cake Recipe



Prep Time: 5 minutes

Total Time: 50 minutes

Servings: 10 slices

Calories: 440

This is, without a doubt, one of our favourite cakes ever. It's easy, delicious and works every time.

What more could you want from a Lemon Drizzle Cake recipe?!

Oh yes! It needs to be moist and super zesty!

This recipe has it all in bucket loads. Whip it up in 5 minutes and brighten up your week.

Instructions:

1. Preheat the oven to 160C, grease your loaf tin and line it with baking paper.
2. Put all of the cake ingredients into a large bowl and beat until smooth.
3. Spoon into the prepared tin and smooth out. Bake for 40-50 minutes or until a skewer comes out clean.



For the drizzle:

1. Whilst the cake is still warm in the tin, use a skewer or thin sharp knife to poke holes all over it.
2. Mix the icing sugar with enough of the lemon juice to make a thin paste. Add the liquid gradually so it stays nice and smooth (this is normally 1 and half lemons but will depend on how big and juicy they were!).
3. Pour all over the cake and allow to sink in.

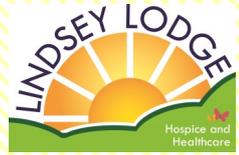


Mac 'N' Cheese Patties

Ingredients:

- 500g macaroni pasta
- 700ml heavy cream
- 250g squeezy cheese (available at Iceland)
- 125g butter
- 200g grated white cheddar cheese
- 200g grated muenster cheese/Edam cheese
- 200g grated pepper jack cheese
- 2 sliced spring onions
- Pepper
- 2 tablespoons of breadcrumbs
- 1 egg, beaten
- BBQ sauce

Mac 'N' Cheese Patties Recipe



Prep Time: 15 minutes

Total Time: 40 minutes

Servings: 8

Mac 'n' Cheese patties are guaranteed to be an easy mid week crowd pleaser this summer. Treat the kids to these creamy patties and serve with salad to get your fill of veg too, yummy!

Instructions:

1. In a large pot of boiling, salted water, cook the pasta until al dente; then drain.
2. Meanwhile, in large saucepan, melt the cream, squeazy cheese, and butter over low heat. Stir in the cheddar, muenster, and pepper jack, and egg, cook, stirring, until the cheese has melted; season with pepper.
3. Stir in the pasta and chopped spring onions.
4. Combine the mac 'n' cheese and breadcrumbs and coarsely mash.
5. Form 8 patties and cook in a griddle/skillet pan over a medium heat until golden.
6. Serve with salad, coleslaw and BBQ sauce.





Vanilla Cupcakes

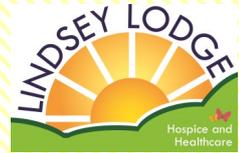
Cupcake Ingredients:

- 175g margarine
- 175g caster sugar
- 2 tsp vanilla extract
- 3 eggs
- 175g self raising flour

Butter Cream Ingredients:

- 140g unsalted butter, softened
- 280g icing sugar
- 1-2 tbsp milk

Vanilla Cupcakes Recipe



Prep Time: 15 minutes

Total Time: 35 minutes

Servings: 12 cupcakes

Calories: 390

Light and fluffy cupcakes deliciously flavoured with vanilla.

*You can't go wrong with a good **Vanilla Cupcake** and that's what this recipe is!*

Instructions:

1. Preheat the oven to 160°C (180°C for non fan assisted ovens) and line cupcake tin with paper liners.
2. Beat the butter and sugar together for roughly 5 minutes until light and fluffy.
3. Add the vanilla extract and eggs and mix again.
4. Add the flour and mix until it is combined.
5. Spoon into the 12 cupcake cases, filling each 2/3 full.
6. Bake in the oven for 15 to 18 minutes. Check they are cooked by piercing with a cocktail stick, if it comes out clean, they are ready.
7. Leave on a wire rack to cool completely.

For the buttercream:

1. Start by beating the softened butter for a minute or two.
2. Add in the icing sugar and beat until mixed.
3. Gradually add the milk a little at a time until you get a smooth but thick consistency.
4. Spoon the buttercream into a piping bag and pipe onto the cupcakes.
5. Add yellow flowers or sugar decorations to finish.