

Double Chocolate Chip Cookies

BBC Good Food website

25 mins approx



Ingredients

- 200g softened butter
- 300g soft brown sugar
- 2 tsp vanilla extract
- 2 eggs
- 300g self raising flour
- 80g cocoa powder
- 1 tsp baking powder
- 300g choc chips

Equipment needed

- Oven
- Bowls for mixing
- Wooden spoon
- Baking trays
- Cooling rack / tray

Preparation

•STEP 1

preheat oven to 180 c/ gas 4

•STEP 2

cream butter and sugar until light and fluffy, then beat in vanilla extract and eggs

•STEP 3

in a separate bowl sift flour, cocoa and baking powder together

•STEP 4

add flour mix to the creamed mix in stages(a third at a time) mix well. fold in choc chips until just combined.

•STEP 5

spoon a tablespoon of the mixture on to a baking tray and just let it drop off the spoon, repeat until you have used up all the cookie mixture.

•STEP 6

bake in preheated oven for 12 minutes, when you remove the cookies from the oven they will still be soft, leave to cool completely on the baking tray, where they will continue to cook slightly, when completely cold move to a cooling rack. then enjoy Mmmmmmm.

Easiest Ever Biscuits

BBC Good Food

30 mins



Ingredients

- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- ½ tsp vanilla extract
- 400g plain flour, plus extra for dusting

Equipment needed

- Oven
- Bowls for mixing
- Wooden spoon
- Baking trays
- Baking parchment
- Rolling pin
- Electric whisk / mixer if poss

Preparation

- STEP 1
 - Heat the oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in.
- STEP 2
 - Pull pieces off the dough and roll them out to about the thickness of two £1 coins on a floured surface. The easiest way to do this with small children is to roll the mixture out on a baking mat. Cut out shapes using a 9cm biscuit cutter, or a use the rim of a small glass and peel away the leftover dough around the edges. Press some clean toys gently into the biscuits, making sure you make enough of a mark without going all the way through. Re-roll off-cuts and repeat.
- STEP 3
 - Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve. *Will keep for three days in a biscuit tin.*

Butterfly Cakes

BBC Good Food

30 mins



Ingredients

Ingredients

- 110g butter , softened
- 110g caster sugar
- 2 eggs
- 1 tsp vanilla extract
- 110g self-raising flour
- ½ tsp baking powder
- 1 tbsp milk , plus 2 tbsp if needed, to loosen the

buttercream

- strawberry jam (optional)
 - sprinkles (optional)
- For the buttercream**
- 300g icing sugar
 - 150g butter , softened
 - 2 tsp vanilla paste

Equipment needed

- Oven
- Bowls for mixing
- Wooden spoon
- Hand or electric whisk
- Cake cases
- Cooling rack / tray

Preparation

- **STEP 1**
- Heat the oven to 180C/160C fan/gas 4. Line a cupcake tin with 10 cases. To make the sponge, tip the butter, sugar, eggs, vanilla, flour, baking powder and milk into a large [mixing bowl](#) and beat with either a hand [whisk](#) or electric mixer until smooth, pale and combined. Divide the batter between the cases and bake for 15 mins until golden brown and a skewer inserted in the middle of a cake comes out clean. Leave on a wire rack to cool.
- **STEP 2**
- While the cakes are cooling, make the buttercream by beating together the icing sugar, butter and vanilla until pale and fluffy. Mix in the extra milk if the icing feels too stiff.
- **STEP 3**
- Once the cakes are cool, use a sharp knife to slice off the tops, then cut the tops in half. Pipe or spread the buttercream on top of the cakes, then gently push two semi-circular halves into the buttercream on each cake, doing this at an angle to look like butterfly wings. You can serve the cupcakes at this stage, or decorate them with a little blob of jam in the centre and a scattering of sprinkles, if you like.

Peppermint Creams

BBC Good Food

25 mins



Ingredients

- 250g [icing sugar](#)
- 1 [egg white](#)
- few drops of peppermint essence
- [100g dark chocolate](#) (optional)
- Green food colouring if you wish

Equipment needed

- Bowls for mixing
- Wooden spoon
- Baking trays
- Baking parchment
- Microwave

Preparation

- STEP 1
- Sieve the icing sugar into a large bowl. Add a little of the egg white and a few drops of the peppermint essence and mix really well. You want the mixture to come together as a soft dough, so keep adding a little egg white until this starts to happen (you might not need to use all of it). Taste the mixture and add more peppermint essence if desired. You can split your mixture and make $\frac{1}{2}$ green if you want only use a bit of food colouring.
- STEP 2
- Divide the mixture into 20 small balls, then flatten them gently with your fingertips into discs.
- STEP 3
- Place baking parchment on a large board or tray and space out the discs. Meanwhile, tip the chocolate into a microwavable bowl and heat in 30 second intervals in the microwave until melted, stirring after each blast. Once melted, leave the chocolate to cool for 5-10 mins then carefully dip the peppermint creams in the melted chocolate until they are half coated. Lay them back on the baking parchment to set for 3-4 hours or overnight.