

Easy Cupcakes

Bake these easy cupcakes in 35 minutes. They're sure to be a crowd-pleaser. Makes 12 cakes.



Ingredients

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- 110g self-raising flour
- Half a teaspoon of vanilla extract

Method

Heat oven to 160C fan and fill a 12-cupcake tray with cases.

Beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt.

Fold in until all ingredients are combined then spoon the mixture into the cupcake cases.

Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool and then decorate with icing or buttercream.

Rock Cakes

These easy, traditional rock cakes are the ideal treat. They are simple fruit buns that everyone will enjoy. Makes 10 cakes.

Ingredients

- 200g self-raising flour
- 1 tsp baking powder
- 100g butter
- 100g mixed dried fruit
- 1.5 tsp mixed spice
- 85g of light muscovado sugar
- 1 egg
- 2 tbsp milk
- Demerara sugar to sprinkle



Method

Heat oven to 160C fan and line a baking sheet with baking parchment.

Combine the flour, baking powder and 1 tsp spice into a bowl, then add the butter, cut into small pieces. Rub the butter into the flour until the mixture forms fine crumbs (or do this in the food processor).

Stir in the muscovado sugar and fruit, then add the beaten egg and milk. Mix to a fairly firm dough and then spoon 10 rough blobs of the mixture onto the baking sheet with space to allow them to spread.

Sprinkle the cakes with the Demerara sugar and remaining mixed spice. Bake for 20-25 mins until golden brown.

Vegan Chocolate Chip Cookies

These cookies are delicious, and non-vegans will be hard pressed to notice the difference between these and their favourite choc chip biscuits.

Ingredients

- 125g cold coconut oil
- 150g light muscovado sugar
- 125ml coconut milk
- 100g golden caster sugar
- 1 tsp vanilla extract
- 275g plain flour
- 1 tsp baking powder
- Pinch of bicarb
- 200g vegan choc chips



Method

Tip the coconut oil and sugars into a bowl and whisk until combined, then whisk in the coconut milk and vanilla.

Mix in the flour, baking powder, bicarb and a pinch of salt together with the chocolate chips.

Chill the soft dough for at least one hour.

Scoop or roll plum-sized balls of the dough and place them on a baking sheet, prepared with baking parchment, about 2cm apart, flattening them ever so slightly.

Cook on the middle shelf for 12-15 mins, turning the tray once, until the cookies have spread and are golden but still soft in the middle.

Super Simple Carrot Cake

This is a really easy recipe and is incredibly light and moist. Although it takes a while in the oven, preparing it is very straightforward and quick.

Ingredients

- 350g self-raising flower
- 250g carrots
- 350g dark soft brown sugar
- 2 tsp cinnamon
- 75g of walnuts roughly chopped
- 4 medium eggs
- 200ml olive oil
- 4 tbsp milk

Frosting:

- 180g full fat cream cheese
- 30g icing sugar



Method

Heat oven to 160C fan. Grease and line a 22cm/9inch cake tin with a double layer of greaseproof paper.

Mix together sieved flour, sugar, chopped walnuts, cinnamon and grated carrots in a large bowl.

Beat together the eggs, olive oil and milk. Pour into the dry ingredients slowly, making sure all the flour is incorporated.

Tip the mixture into the prepared cake tin and cook for 1hr to 1hr 15 mins, checking that a skewer comes out clean.

Mix the cream cheese and icing sugar together and spread it on top of the cake. Time to get creative with decorations!

Make sure you tell everyone eating the cake that it contains walnuts.