

American style buttermilk pancake stacks

(Difficulty rating: Medium)



Ingredients:

100g Plain flour
2 tsp baking powder
half tsp bicarbonate of soda
1 tbsp caster sugar
3 medium eggs
25g melted butter (plus extra or some oil for cooking)
200ml milk
300g tub of buttermilk

Method:

Sieve flour, baking powder, bicarbonate of soda, sugar into a bowl.

Whisk egg whites until firm

Mix egg yolks, buttermilk and melted butter and whisk into the flour mixture until batter is smooth.

Carefully fold the egg whites into the batter until it is evenly mixed.

Heat a non stick frying pan and brush surface with melted butter or oil.

Scoop half a ladle of mixture into the pan for each pancake (it should spread to about 10cm diameter) - I made 3 at a time.

Cook on a medium heat until bubbles appear on the top then turn pancakes over to brown the other side (be careful not to overcook - they should be golden).

Remove from pan and make another 3 repeating the same cooking process.

Stack 6 pancakes on a plate and cover with your favourite topping - I chose golden syrup and banana.

Honey loop Rock Road
(Difficulty rating: Easy)



Ingredients:

300g milk chocolate
4 tbsp golden syrup
100g butter
250g honey loops
100g cinder toffee or honey comb
half a packet of biscuits - I used custard creams.

Method:

Melt the butter, golden syrup and chocolate in a pan.

Crush the biscuits, cinder toffee and the honey loops by putting them in a bowl and laying a clean tea towel over the top and bashing them with the end of a rolling pin.

Add the melted butter, syrup and chocolate mixture to the bowl and stir together.

Place the mixture into a deep tray and cover with the tea towel then place the tray into the fridge for 4 hours to chill.

Apart from the butter, golden syrup and chocolate you can substitute any ingredients you like. For example, chocolate digestives, cherries, raisins, cornflakes or rice crispies.

Surprise piñata cake
(Difficulty rating: Tricky)



Ingredients:

For the cake:

- 360g softened butter
- 360g caster sugar
- 6 eggs beaten
- 360g self raising flour
- 2 tsp vanilla extract
- 2 tbsp milk
- 350g jelly beans (or you could use smarties)

For the buttercream icing:

- 250g butter softened
- 500g icing sugar sieved
- sprinkles or other suitable cake decoration e.g. chocolate buttons
- 50g strawberry jam

Method:

- Heat the oven to gas mark 4 or 180oc and grease 2 x 20cm sandwich tins.
- Put the butter and sugar into a bowl and beat together well.
- Beat in the eggs then fold in the flour, vanilla extract and milk.
- Divide half the mixture between the two tins (so one quarter of the mixture will be in each tin and the remaining half of the mixture will still be in the bowl).
- Bake the 2 cakes in the oven until risen and golden (about 15- 20 mins)
- Remove from the oven and cool the cakes for 10 minutes before putting them onto a wire rack.
- Wash and dry the cake tins and divide the remaining mixture between the two tins and bake as before.

For the buttercream icing:

- Beat the butter with half the icing sugar then beat in the rest.
- Add 1-2 tsp of hot water to mix to a spreading consistency.
- Using a 5cm round cutter stamp out the middle of each cake - cut one of the middles in half horizontally.
- Place one of the cakes onto a serving plate and put half of the cut middle back into the hole in the centre.
- Spread a little jam and buttercream around the ring and place the next two cakes rings on top - covering them with jam and buttercream each time.
- Add the final cake layer and fill the centre of the cake with the jelly beans. Put the other half of the cut middle in place to seal the cake.
- Cover the whole cake with the remaining butter cream using a palette knife to make it smooth.
- Decorate with sprinkles or topping of your choice.