

Flapjacks



120g porridge oats

60g softened butter

60g light brown sugar

1-2 tbsp golden syrup

heat oven to 200c

mix everything really well in a bowl.

grease baking tin and pour mixture in
pushing everything down with the back
of a spoon

cook for 10 mins till golden brown

mixture will be soft when its removed from the oven.
this is normal and will harden as it cools

Mars Bar cake



100g softened Butter
4 Mars Bars (Chopped)
1½ tbsp Golden Syrup
150g Rice Krispies
350g Milk Chocolate

melt 3x mars bars, golden syrup and
butter in a large bowl

add rice krispies

pour into a lined baking tray and
press down firmly

melt the chocolate in a separate bowl
and pour over the krispie mixture

let it set in fridge

Cheesecake



250g digestive biscuits
100g melted butter
½ tsp vanilla extract
600g full fat soft cheese
100g icing sugar
284ml pot of double cream

crush digestive till its crumbs.

mix with melted butter then firmly press into a greased cake tin. chill in fridge for 1hr

mix cheese, vanilla and icing sugar until smooth then spoon mixture over biscuit base.

leave to set in fridge overnight.

you can mix this up easily by using different flavours in place of the vanilla (lemon, lime, strawberry), using chocolate digestives, adding fresh fruit or adding some cocoa powder.

Easy Fork Biscuits



100g butter softened
50g caster sugar
150g self raising flour

Line a baking Tray and preheat oven to 180°

Mix your butter and sugar in a bowl until well combined and fluffy.

Add the flour and keep mixing gently until well combined!

mix together with your hands.

Roll walnut sized pieces and place on your baking tray

fill a cup with cold water, dip a fork into the water and then gently press down on each ball of biscuit dough.

Bake in the oven for 12-15 Mins or until golden brown.

Pop onto a wire rack to cool.

cake in a mug

35g plain flour
2 tbsp cocoa powder
1/4 tsp baking powder
2 tbsp granulated sugar
pinch salt
60ml milk
2 tbsp vegetable oil
1 tbsp nutella or mini chocolate chips



mix dry ingredients in the biggest mug you have
(sports direct ones are great)

mix in wet ingredients till theres no lumps

drop the nutella/chocolate drops on top in the middle

put in microwave on high for 70sec

chocolate brownies



200g caster sugar
115g butter, melted
30g cocoa powder
½ tsp vanilla extract
2 eggs
115g plain flour
pinch baking powder
pinch salt

heat oven to 180c

mix the ingredients in the order
above

pour mixture into a greased tin

cook for 10-15mins

allow to cool in tin before
slicing and serving

cookies



115g butter, softened
55g caster sugar
140g plain flour
40g chocolate chips

heat oven 180c

beat the butter and sugar till fluffy

mix in the flour and chocolate chips with your
hand until you have a dough

roll the dough into walnut sized ball and
flatten with your palm

put them onto a baking tray slightly apart
and cook for 10-12min