

## 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

## cake in a mug



35g plain flour  
2 tbsp cocoa powder  
¼ 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

# 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.

# 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



# 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

# 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