



Let's bake!



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Alex's Lovely Lemon Cake

This recipe was sent in by 12-year-old Alex, one of our youngest contributors. This is his favourite recipe because it was the first cake he made, and ever since then, he has loved baking.

INGREDIENTS

For the cake:

- 2 cups plain flour (250g)
- 4 large eggs, room temperature
- 1½ cups granulated sugar (300g)
- ½ cup vegetable oil (120ml)
- 4 teaspoons baking powder
- ½ teaspoon fine sea salt
- ½ cup milk (120ml)
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons lemon zest
- 1 teaspoon pure vanilla extract

For the glaze:

- 1 cup icing sugar (125g)
- 1 to 2 tablespoons freshly squeezed lemon juice



DIRECTIONS

1. Position a rack in the middle of the oven and heat to 350°F (177°C). Line a small bundt or 2 loaf tins with a sheet of greaseproof paper.
2. In a stand mixer fitted with the whisk attachment, or in a large bowl with an electric mixer (or by hand), beat together the eggs and sugar until thick. Gradually beat in the oil until smooth.
3. Stir in the flour, baking powder, and salt, and then the milk. Beat just until smooth.
4. Mix in the lemon juice and zest, and the vanilla extract.
5. Pour the batter into the prepared pan.
6. Bake until the cake tests done (a toothpick inserted in the middle should come out clean), about 40 minutes. Remove from the oven and allow the cake to cool in the pan on a rack for 7 to 10 minutes.
7. Loosen the cake from the sides of the pan with a butter knife or spatula, then turn out the cake onto the rack to finish cooling. Glaze, if desired.

Make the glaze:

1. In a small bowl, mix together the icing sugar and lemon juice until smooth.
2. Drizzle over the top of the cake, allowing the glaze to run down the sides.

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Blueberry & Lemon Pound Cake

This Blueberry & Lemon Pound Cake combines zesty lemon with juicy blueberries for a refreshingly light yet indulgent treat, perfect for those looking for a balance of tangy and sweet flavours in every bite.

INGREDIENTS

- ½ cup non-fat cottage cheese (112g)
- ½ cup unsalted butter (114g)
- 3 medium eggs
- 1 cup fat-free lemon yoghurt (227g)
- 2 tsp vanilla extract
- ¼ cup castor sugar (50g)
- 1¼ cup plain flour (150g)
- ½ cup wholemeal flour (30g)
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 2 tsp lemon zest
- 1 cup blueberries (120g)

DIRECTIONS

1. Puree the cottage cheese till smooth.
2. Place cottage cheese puree, butter, castor sugar in a mixer and beat till smooth.
3. Add eggs, yoghurt, vanilla, lemon juice, lemon zest, and blend until smooth.
4. Scrape sides of the bowl. Sift dry ingredients, plain flour, wholemeal flour, baking powder, baking soda, and salt.
5. Add to mixing bowl, blend until smooth.
6. Add blueberries and mix them into the rest of the batter.
7. Pour mixture into greased 20mm (8") angel food cake pan.
8. Bake for 35-40 minutes at 375°F (190°C).

Let's bake!



Carrot, Walnut & Fruit Loaf Cake



This Carrot, Walnut, and Fruit Loaf Cake is the perfect combination of warmth, spice, and natural sweetness, offering a moist and delicious treat that's as comforting as it is easy to make—ideal for sharing with loved ones or enjoying with a cozy cup of tea!

INGREDIENTS

- ¾ cup vegetable oil (175ml)
- 3 large eggs
- 1 cup light brown sugar (200g)
- 2¼ cup grated carrots (250g)
- ½ cup sultanas (50g)
- ½ cup chopped walnuts (50g)
- 1 tsp orange essence
- 2¾ cups self-raising flour (200g)
- 1 tsp bicarbonate of soda
- 2 tsp mixed spice
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp nutmeg

DIRECTIONS

1. Preheat your oven to 180°C (160° Fan) (and grease and line a 2lb loaf tin (or just use a tin liner without greasing the tin first).
2. Pour the vegetable oil & eggs into a large bowl and add the sugar and mix thoroughly – make sure there are no clumps of sugar.
3. Add the grated carrots, sultanas, nuts, and orange essence and mix well.
4. Using another bowl, sift together the flour, bicarbonate, mixed spice, ginger, cinnamon and nutmeg.
5. Add the dry ingredients to the first bowl and mix until you can't see the dry ingredients.
6. Pour the mixture into the tin. Bake in the oven for 55–60 minutes. Use a skewer to test that the centre is cooked – the skewer should come out clean but depending on your oven, it may need a little longer.
7. Once baked, leave to cool in the tin for 10 minutes, and then cool on a wire rack.

Let's bake!



Carrot Cake



This moist and flavourful Carrot and Pineapple Cake, topped with a rich cream cheese frosting, offers a delightful blend of warm spices and sweet, tangy notes—perfect for any occasion that calls for a comforting, homemade dessert.

INGREDIENTS

For the cake:

- 1 cup granulated sugar (200g)
- 2 large whole egg
- ½ cup vegetable oil (120ml)
- 1½ cup grated carrots (165g)
- 1 teaspoon vanilla extract
- 1 small can crushed pineapple in juice
- 2 cup plain white flour (250g)
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1 teaspoon baking powder
- 2 teaspoon bicarbonate of soda

For the frosting:

- 8 ounces (226g) full-fat cream cheese, softened to room temperature
- ½ cup unsalted butter, softened to room temperature (113g)
- 3 cups icing sugar (360g)
- 1 teaspoon pure vanilla extract

DIRECTIONS

For the cake:

1. Preheat oven to 375°F (190°C).
2. Combine sugar, oil, and eggs. Beat well.
3. Add carrots and vanilla. Beat until smooth.
4. Add flour, bicarbonate of soda, baking powder, ground cinnamon, nutmeg, ground cloves, and crushed pineapple.
5. Drain pineapple well and add to the batter. Mix until combined.
6. Pour into greased and floured 23 x 33cm (9" x 13") cake pan.
7. Bake for 30 minutes or until a wooden toothpick inserted into the centres comes out clean. Cool in pan for 10 minutes. Remove from pan and place on a cooling rack.

Make the frosting:

1. Mix together the cream cheese and unsalted margarine.
2. Add the vanilla extract and icing sugar.
3. Spread over cooled cake. Use extra icing sugar if the icing needs to be stiffened.

Let's bake!



Chewy choccy chip cookies

These Chewy Chocolate Chip Cookies are loaded with rich chocolate chips and a buttery, melt-in-your-mouth texture—making them the ultimate treat for anyone craving the perfect homemade cookie experience!

INGREDIENTS

- 2 cups plain flour (250g)
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup light brown sugar (200g)
- ¾ cup unsalted butter, melted (170g)
- ½ cup caster sugar (100g)
- 1 egg
- 1 egg yolk
- 1 tablespoon vanilla extract
- 2 cups chocolate chips (400g)



DIRECTIONS

1. Preheat the oven to 325°F (165°C). Grease cookie sheets or line with parchment paper.
2. Sift flour, baking soda, and salt together; set aside.
3. Beat brown sugar, melted butter, and white sugar with an electric mixer in a large bowl until smooth. Beat in egg, egg yolk, and vanilla until light and creamy; add flour mixture and stir until dough is just combined. Stir in chocolate chips.
4. Drop spoonful's of dough 8cm (3") apart onto the prepared baking sheets.
5. Bake in the preheated oven until edges are golden, about 15 to 17 minutes. Cool on the cookie sheets briefly before transferring them to a wire rack to cool completely.

Let's bake!



Chloe's Vegan Coffee Cake

This recipe was sent in by Chloe who says that this recipe is her go to. It is super easy and always turns out amazingly!

INGREDIENTS

For the cake:

- 3 cups plain flour (375g)
- 1½ cups light brown sugar (300g)
- 1½ tsp bicarbonate of soda
- 1 tsp cinnamon
- ¾ tsp salt
- 3 tbsp instant coffee powder or instant espresso powder
- 1½ cups soy milk (360ml) or other non-dairy milk
- 3 tsp vanilla extract
- ¾ cup canola oil (180ml) or vegetable oil
- 1½ tbsp apple cider vinegar

For the glaze:

- 4 cups icing sugar (480g)
- ½ cup vegan butter (112g)
- ¼ cup coffee liqueur (60ml)
- 1 tbsp instant coffee powder or instant espresso powder
- 1 tsp vanilla extract



DIRECTIONS

1. Preheat the oven to 350°F (177°C). Spray two 20cm (8") cake pans with non-stick spray and line the bottoms with circles of parchment paper.
2. Sift plain flour into your mixing bowl and add light brown sugar, baking soda, cinnamon, salt and instant coffee powder. Mix together.
3. Add soy milk, vanilla extract, oil and vinegar and mix into a batter. Don't overmix.
4. Divide the batter evenly between the two prepared cake pans and smooth down.
5. Bake for 30 minutes or until a toothpick inserted into the centre of one of the cakes comes out clean.
6. Let the cakes cool for a few minutes before removing them from the cake pans and placing onto a wire cooling rack to cool completely before frosting.

Make the glaze:

1. Add icing sugar, vegan butter, coffee liqueur, instant coffee powder and vanilla extract to the bowl of your stand mixer and starting at slow speed, gradually increase speed until the frosting is thick and smooth.
2. When the cake has cooled completely, frost it and then place the frosted cake into the fridge for an hour for the frosting to set.

Let's bake!



Chocolate Tiffin

This no-bake Tiffin is the ultimate indulgence, combining crunchy biscuits and rich chocolate for a deliciously sweet and simple treat that's perfect for any occasion.

INGREDIENTS

- 3¾ cups digestive biscuits (375g)
- ¾ cups unsalted butter (200g)
- ⅓ cup golden syrup (110g)
- ⅓ cup cocoa powder (40g)
- ¼ cup caster sugar (40g)
- 1¾ cups milk chocolate (300g)



DIRECTIONS

1. Grease and line a 20cm (8") square tin with baking paper.
2. Put the digestive biscuits into a zip lock bag and bash them with a rolling pin to break them up. They should be mostly broken into fine crumbs, but you can leave a few larger chunks.
3. Add the butter, golden syrup, sugar and cocoa powder to a large saucepan. Melt everything together over a low heat, stirring frequently.
4. Once the mixture has melted, remove the pan from the heat and add the digestive biscuits. Stir everything together well so the biscuits are completely coated in the butter mixture.
5. Transfer the mixture to your prepared tin and press it down into a compact even layer with the back of a spoon.
6. Melt the chocolate in the microwave in 30-second bursts, stirring in between. Pour the melted chocolate over the top of the tiffin base, smoothing it out into an even layer.

Let's bake!



Gluten Free Chocolate Crinkle Cookies



These Gluten-Free Chocolate Crinkle Cookies are irresistibly fudgy with a beautiful cracked top, offering a rich chocolatey treat that's perfect for anyone craving a delicious and gluten-free indulgence.

INGREDIENTS

- ½ cup cocoa powder (60g)
- ¼ cup vegetable oil (60ml)
- 1 cup caster sugar (200g)
- 2 large eggs
- 1¼ cup gluten-free plain flour (175g)
- ¼ tsp corn flour
- 1 tsp gluten-free baking powder
- ½ cup icing sugar (50g)

DIRECTIONS

1. Prepare a couple of baking trays by lining them with non stick baking paper.
2. Sieve your cocoa into a large bowl, add in your oil and caster sugar and mix together till combined – it will be very thick. (I tend to just do this with a spatula)
3. Add in your eggs, one at a time and mix in-between each until combined. I do this with my electric hand whisk, but you could easily do it by hand.
4. Add in your flour, corn flour and baking powder and mix until it all comes together to form a soft dough.
5. Place into the fridge to chill for about an hour to firm up.
6. Preheat your oven to 190°C (170°C Fan).
7. Once chilled, remove from the fridge and place your icing sugar into a small bowl.
8. Take about 45g of the dough and roll it into a ball in your hand. Then roll each ball into the icing sugar and place onto your prepared baking sheets.
9. Bake for around 10–12 minutes until they have the lovely cracked effect on top. Remove from the oven and allow to cool on the tray before allowing them to finish cooling on a rack.

Let's bake!



Grandma's Ginger Cake

This recipe is a firm family favourite and was cooked by our contributor's Grandma. It has a lovely flavour and smells amazing while it is cooking.

INGREDIENTS

- 2 cups self-raising flour (250g)
- 2 large eggs, room temperature
- ¼ cups granulated sugar (50g)
- ½ cup margarine or butter (114g)
- ½ teaspoon bicarbonate of soda
- 1 teaspoon ground ginger
- ½ teaspoon of mixed spices
- ¾ cup golden syrup (240g)
- ½ cup milk (115ml)



DIRECTIONS

1. Position a rack in the middle of the oven and heat to 325°F (165°C). Grease and flour a 20cm (8") cake tin.
2. In a stand mixer fitted with the whisk attachment, or in a large bowl, add self-raising flour, sugar, bicarbonate of soda, ground ginger and mixed spices.
3. In a pan, heat the margarine or butter, syrup and milk over a low heat until combined.
4. Add slowly to the dry ingredients.
5. Add eggs to the mixture and mix thoroughly.
6. Pour the mixture into the cake tin.
7. Bake in the oven for 45 minutes or until the cake tests done (a toothpick inserted in the middle should come out clean). Remove from the oven and allow the cake to cool in the pan 10 minutes before transferring to a rack.

Let's bake!



Sprinkle Tray Bake

This recipe was sent in by Immy, our youngest contributor, aged 8. Said she loves this cake because it is super tasty and is also really colourful.

INGREDIENTS

For the cake:

- 1 and ½ cups plain flour (185g)
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ⅓ cup unsalted butter (85g)
- ¾ cup granulated sugar (150g)
- 2 large egg whites, at room temperature
- ⅓ cup sour cream, at room temperature (80g)
- 1 teaspoon pure vanilla extract
- ⅓ cup whole milk, at room temperature (80ml)
- ½ cup sprinkles (70g)

Vanilla Buttercream:

- ¾ cup unsalted butter, softened to room temperature (170g)
- 3 cups icing sugar (360g)
- 3 tablespoons double cream, at room temperature (45ml)
- 1 teaspoon pure vanilla extract
- Salt, to taste
- Sprinkles for garnish

Let's bake!



DIRECTIONS

For the cake:

1. Preheat oven to 350°F (177°C). Line a 23 x 23cm (9" x 9") square cake tin parchment paper round
2. Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on high speed until smooth and creamy. Add the sugar and beat on high speed until creamed together.
3. On high speed, beat in the egg whites until combined, then beat in the sour cream and vanilla extract.
4. Add the flour, baking powder, bicarbonate of soda and salt to the bowl. Mix all ingredients together.
5. Slowly pour in the milk.
6. Beat on low speed just until all of the ingredients are combined. Do not over-mix.
7. Gently fold in the sprinkles.
8. Pour batter evenly into prepared cake pan.
9. Bake for around 25–30 minutes or until the cake is baked through until a wooden toothpick inserted into the centres comes out clean.

Making the buttercream:

1. In the bowl of a stand mixer fitted with the paddle attachment or with a handheld electric mixer beat the butter on medium speed until creamy
2. Add the icing sugar, double cream, and vanilla extract and beat together until combined.
3. Spread frosting all over the top of the cooled cake. Top with sprinkles.



Lemon Meringue cupcakes

These delightful Lemon Meringue Cupcakes are a zesty, refreshing treat topped with a luscious meringue that's perfectly toasted to golden perfection, making them an irresistible addition to any dessert table!

INGREDIENTS

For the cake:

- ½ cup unsalted butter (113g)
- 1 cup granulated sugar (200g)
- 2 large eggs, at room temperature
- 1 and ½ teaspoons pure vanilla extract
- 1 and ½ cups plain flour (188g)
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup whole milk (120ml)
- 1 and ½ tablespoons lemon zest
- ⅓ cup lemon juice (80ml)
- 2 tbsp lemon curd

Meringue topping:

- 2 egg whites
- ½ cup caster sugar



DIRECTIONS

1. Preheat the oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liners.
2. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium-high speed in a large bowl until creamed.
3. Add eggs and vanilla extract, then beat on medium-high speed until combined.
4. Add the flour, baking powder, and salt and mix on low speed.
5. Slowly add the milk, lemon juice, and lemon zest. Once combined, stop the mixer. Do not overmix this batter.
6. Spoon batter evenly into 12 cupcake liners, filling them about ¾ full. Bake for about 18-22 minutes. A toothpick inserted in the middle will come out clean when they're done.
7. While the cupcakes are in the oven, prepare the meringue by adding the egg whites and sugar in to a clean dry bowl and mix until peaks hold when the whisk is removed.
8. Spread lemon curd over the hot cupcakes, then swirl over the meringue. Return cupcakes to the oven for 4-5 minutes until the meringue is golden.

Let's bake!



Millionaire's Shortbread

This indulgent Millionaire's Shortbread features a buttery shortbread crust layered with rich caramel and topped with a silky chocolate ganache, making it an irresistible treat that's sure to satisfy any sweet tooth!

INGREDIENTS

Shortbread crust:

- 2 cups plain flour (240g)
- 1 cup unsalted butter room temperature (226g)
- ½ cup granulated sugar packed (100g)
- 1 egg yolk
- 1 teaspoon vanilla extract
- ½ teaspoon salt

Caramel:

- 1 14- oz can sweetened condensed milk (415ml)
- ½ cup unsalted butter cut into tablespoon-sized pieces (113g)
- 1 cup light brown sugar packed (200g)
- ¼ cup golden syrup (60ml)
- 1 teaspoon vanilla extract
- ½ teaspoon salt

Chocolate ganache:

- 1½ cups dark chocolate chips (300g)
- ½ cup double cream (80ml)
- 1 pinch sea salt to sprinkle on top



DIRECTIONS

1. Preheat oven to 350°F (177°C) and line a 23 x 23cm (9" x 9") baking dish with parchment paper.
2. Cream the butter then add the sugar, salt and beat until light and fluffy. Add the vanilla and egg yolk then mix until combined. Add the flour in a few batches and mix until just combined.
3. Transfer to your prepared pan and press into an even layer then bake at 350°F (177°C) for about 22 minutes or until the edges are golden.
4. While the base bakes make the caramel. This is easiest with a cooking thermometer, but you don't need one. Combine the butter, brown sugar, salt, vanilla, sweetened condensed milk and golden syrup.
5. Place over medium heat and whisk until melted and combined then continue whisking over the heat while the caramel bubbles and darkens to a richer colour. Once it reaches 225°F (107°C) you'll see it starts to thicken and pull away from the edge, 5-6 minutes, your caramel is ready.
6. Pour onto the shortbread base, smooth to the edges creating a flat layer. Chill for about 10 minutes so the caramel sets.
7. Chop chocolate and melt with cream either in a double boiler or be microwaving in 2-3 20 second bursts, stirring in between. Pour the chocolate over the caramel and smooth into an even layer. Sprinkle with salt if desired then chill and cut into pieces.

Let's bake!



Pumpkin Muffins

These moist and flavourful Pumpkin Muffins, swirled with a creamy cream cheese filling, are the perfect blend of autumn spices and sweetness—ideal for a cozy breakfast or a delightful afternoon snack!

INGREDIENTS

For the Cake:

- 1 cup cream cheese (225g)
- 3 eggs
- 1¾ cup sugar
- 2 cups plain flour (250g)
- 1 tablespoon cinnamon
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 1¼ cups pumpkin puree (310g)
- ⅓ cup apple sauce (80g)
- 2 teaspoons vanilla extract



DIRECTIONS

1. Heat oven to 375°F (190°C).
2. Line muffin tins with paper cups and set aside.
3. Mix cream cheese, 1 egg and about 3 tablespoons of sugar together, and set aside.
4. In a mixing bowl combine 2 eggs, pumpkin, apple sauce, and vanilla extract.
5. Sift your dry ingredients together with the remaining sugar, flour, cinnamon, baking powder, and baking soda in a separate bowl.
6. Pour your dry ingredients into your pumpkin mixture being careful not to over mix your batter.
7. Spoon half your batter into 24 muffin cups. Spoon a dollop of cream cheese mixture on top of the pumpkin mixture in each muffin cup, and then top each with the rest of the pumpkin mixture.
8. Bake for 20 to 25 minutes or until a toothpick comes out clean.

Let's bake!



Red Velvet Cup Cakes

These luscious Red Velvet Cupcakes, topped with a creamy cream cheese frosting, are a stunning and delicious treat that perfectly balance rich cocoa flavour with a vibrant hue—ideal for celebrations or just to brighten your day!

INGREDIENTS

For the cup cakes:

- 2 large eggs, room temperature and separated
- 1 and ½ cups plain flour (166g)
- ¼ cup cornflour (32g)
- ½ teaspoon baking soda
- 4 teaspoons natural unsweetened cocoa powder (7g)
- ¼ teaspoon salt
- ¼ cup unsalted butter (56g)
- 1 cup granulated sugar (200g)
- ½ cup vegetable oil (120ml)
- 2 teaspoons pure vanilla extract
- ½ teaspoon distilled white vinegar
- Liquid or gel red food colouring
- ½ cup buttermilk, room temperature (120ml)

For the frosting:

- 1 cup full fat cream cheese softened to room temperature (226g)
- ½ cup butter at room temperature (113g)
- 3 cups icing sugar (360g)
- 1 teaspoon vanilla extract

Let's bake!



DIRECTIONS

Make the cup cake:

1. Preheat oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liners.
2. With a handheld or stand mixer fitted with a whisk attachment, beat 2 egg whites on high speed until soft peaks form and set aside.
3. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar on high speed until smooth and creamy.
4. Add the oil and beat on high for 2 minutes. The butter may look “piece-y” and not completely combine with the oil. This is normal and ok.
5. Add 2 egg yolks and the vanilla. Beat on medium-high speed until combined. Beat in the vinegar and the food colouring, until you reach your desired colour.
6. With the mixer on low speed, add the flour, cornflour, baking soda, cocoa powder, and salt in three additions alternating with the buttermilk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not overmix.
7. Fold whipped egg whites into cupcake batter with a rubber spatula or wooden spoon. The batter will be silky and slightly thick.
8. Spoon batter into cupcake liners filling ½ – ¾ of the way full and bake for 20–21 minutes or until the tops of the cupcakes spring back when gently touched and a toothpick inserted in the centre comes out clean.
9. Allow to cool in the pan for 5 minutes, then transfer to a rack to cool completely.

For the frosting:

1. In a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy. Add 3 cups of icing sugar, the vanilla, and salt.
2. Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes.



Tropical Pineapple Cupcakes



These Tropical Pineapple Cupcakes are a delightful burst of sunshine, featuring moist, fruity cake topped with a creamy lemon curd-infused frosting—perfect for brightening up any occasion with a taste of the tropics!

INGREDIENTS

For the cup cakes:

- 1½ cups plain flour (216 g)
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup unsalted butter, softened to room temperature (113 g)
- ¼ cup light brown sugar, packed (53 g)
- ½ cup granulated sugar (100 g)
- 1 teaspoon vanilla extract
- 2 large eggs
- Small tin pineapple in juice crushed, undrained (234 g)

For the frosting:

- 1 cup cream cheese, softened (226 g)
- ¼ cup unsalted butter, softened (56 g)
- 3 cups icing sugar, sifted (360 g)
- ¼ cup lemon curd, at room temperature (56 g)
- 1 teaspoon vanilla extract
- zest of one lemon

DIRECTIONS

Make the cup cake:

1. Preheat the oven to 350°F (177°C). Line a 12 cup muffin pan with paper liners.
2. In a mixing bowl, beat the butter on medium speed until creamy. Add the sugar, continue to beat for 3 minutes.
3. With the mixer set to low, beat in the eggs, one at a time, mixing well after each addition.
4. Beat in the crushed pineapple and its juice and vanilla extract.
5. Add the flour, baking powder, and salt mixing just until combined.
6. Divide the batter evenly among the prepared muffin cups. Bake for 15 to 20 minutes or until a wooden toothpick inserted into the centres comes out clean.
7. Cool the cupcakes in the pan for 5 minutes before transferring them to a wire rack to cool completely.

For the frosting:

1. In the bowl of a stand mixer fitted with the paddle attachment or with a handheld electric mixer, beat the cream cheese and butter together until smooth and creamy.
2. Add the sugar, lemon curd and vanilla extract. Beat on low until just incorporated then turn the mixer to high speed and beat for 2 minutes. Mix in lemon zest if desired.

Let's bake!



Vegan Chocolate Cookies



These Vegan Chocolate Cookies are irresistibly rich and fudgy, loaded with chocolate chips, and perfectly soft in the centre—making them a delightful treat for everyone, whether vegan or not!

INGREDIENTS

For the cake:

- ½ cup vegan butter (112g)
- ½ cup white granulated sugar (100g)
- ½ cup light brown sugar (100g)
- 1 teaspoon vanilla extract
- 1 cup plain flour (125g)
- ⅔ cup cocoa powder (56g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 tablespoon soy milk or other non-dairy milk
- 1 cup vegan chocolate chips (175g) and a few more for pressing into the tops of the warm cookies after baking

DIRECTIONS

1. Preheat the oven to 350°F (177°C).
2. Add the vegan butter, brown and white sugar to the bowl of your stand mixer and cream them together. Add the vanilla extract and mix in.
3. Sift the flour, cocoa powder, baking powder and salt into the mixture and mix by hand.
4. Add the 1 tablespoon of soy milk or other non-dairy milk and mix into a thick cookie dough.
5. Add the chocolate chips and mix in.
6. Roll into balls and space them evenly on a parchment lined baking tray. Aim to get 20 cookies from the batch.
7. Bake for 10 minutes. The edges will be firm but the cookies will still be soft in the middle. This is fine, they will firm up as they cool.
8. Press in a few more chocolate chips to the top of the cookies as they come out of the oven.

Let's bake!