Rocky Road

* 200g digestive biscuits (Rich Tea can also be used)
* 135g butter or margarine
* 200g dark chocolate (70% cocoa works best)
* 2-3 tbsp golden syrup
* 100g mini marshmallows (chopped regular marshmallows work too)
* icing sugar, to dust

**Optional (up to 100g)**

* raisins, dried cranberries or any dried fruit
* nuts
* popcorn
* honeycomb, broken into pieces

**Method**

* **STEP 1**

Grease and line an 18cm square brownie tin with baking paper.

* **STEP 2**

Place 200g digestive biscuits in a freezer bag and bash with a rolling pin or just the side of your fist until they're broken into a mixture of everything between dust and 50p-sized lumps. Set aside.

* **STEP 3**

In a large saucepan melt 135g butter or margarine, 200g dark chocolate and 2-3 tbsp. golden syrup over a gentle heat stirring constantly until there are no or almost no more lumps of chocolate visible, then remove from the heat. Leave to cool.

* **STEP 4**

Take the biscuits, 100g mini marshmallows and up to 100g of additional ingredients (dried fruit, nuts, popcorn, honeycomb), if you like, and stir into the chocolate mixture until everything is completely covered.

* **STEP 5**

Tip the mixture into the lined baking tin, and spread it out to the corners. Chill for at least 2 hrs then dust with icing sugar and cut into 12 fingers.

We all listened as a team when we were talking together.

We all cooperated as a team when we were told each other to do something.

 Lemon drizzle cake

1 lemon

200g self-raising flour

1 teaspoon of baking powder

4 eggs

225g soft margarine

225g of caster sugar

Icing

1 lemon

125g icing sugar

 Two 20cm round tins

 Heat oven to 180c, 350F, gas mark 4

\* storage : this is best eaten on the day it is made, but you can store it or up to two days in airtight container in a fridge.

1. draw around the tins on baking parchment or greaseproof paper. Cut out circles and put them in the tins. Grease the tins.

2. turn on your oven. Grate the lemon , then cut in half. Twist each half on a lemon squeezer to squeeze out the juice.

3. sift the flour and baking powder into a bowl. Break the eggs into a cup, along with the margarine and sugar .

4. beat everything in bowl well, then stir in lemon rind and lemon juice. Divide the mixture between the two tins.

5. bake the cakes for 25 minutes, until they spring up when you press them in the middle. Then, leave them on a rack to cool.

6. while the cakes are cooling, make the filling put the caster sugar in a heatproof bowl. Break the eggs and add them.

7. grate the rind off a lemon and squeeze the juice from it. Add the rind and juice to the bowl. Cut the butter into pieces and add it, too.

8. put some water into a pan and turn on the heat so that the water is just bubbling. Lower the bowl into the pan.

9. stir the mixture with a wooden spoon as it thickens. Take it off with heat when it coats in the back of metal spoon and leave it too cool.

10. spread one of the cakes with the filling. Put the other cake carefully on top. Don’t worry if some of the filling oozes out.

11. grate some rind off the remaining lemon, or scrape some off with a zester. Keep the rind on one side for decorating the cake.

12. to make the icing squeeze half of the icing sugar sift the icing sugar , the juice until it is iced and decorate.

Coffee and walnut cake

Prep: 45 mins Easy Cuts into 10 slices cook 30 Mins

Plus cooling

**Ingredients**

250g pack softened butter, plus extra for the tins

100ml strong black coffee (made with 2 tbsp coffee granules), cooled

280g self-raising flour

250g golden caster sugar

½ tsp baking powder

4 eggs

1 tsp vanilla extract

85g walnut, 2 tbsp roughly chopped, the rest finely chopped

**For the filling**

100g icing sugar, sifted, plus a little extra for dusting

150ml double cream

100g mascarpone, at room temperature

**Method**

**Step 1**  heat oven to 180C/ 160C/ fan /gas 4. Butter 2 x 20cm springform

 cake tins and line with baking parchment. Set aside 2 tbsp of the

 coffee for the filling.

**Step 2** Beat the butter, flour, sugar, baking powder, eggs, vanilla and half

 the remaining coffee in a large bowl with an electric whisk until lump free. Fold in the

 finely chopped walnuts, then divide between the tins and roughly spread. Scatter

 roughly spread. Scatter the roughly chopped walnuts over one of the cakes. Bake the

 cakes for 25 – 30 minutes mins until golden and risen, and a skewer poked in comes

 out clean. Drizzle the plain cake with the remaining coffee. Cool the cakes in the tins.

 **method 3** meanwhile, make the filling: beat together the icing sugar, cream and mascarpone,

 then fold in the reserved 2 tbsp coffee. Spread over the plain cake, then cover with

 the walnut-topped cake and dust with a little icing sugar.

Recipe for Chocolate cake

Ingredients

340g unsalted butter

340g mix of soft brown and caster sugar

6 eggs

1 table spoon vanilla essence

140 ml milk

225g self-raising flour

85g cocoa powder

1 pinch of salt

For the chocolate icing

200g plain chocolate

200g double chocolate

85g ml milk chocolate grated

 By Zoe Ella and Jacob

Victoria Sponge

Ingredients

200g of caster sugar

200g of soften butter

4 eggs

200g self-raising flour

1 tsp baking powder

2 tbsp milk

Method

Step 1. heat oven to 190c/fan 170c/gas 5

 Batter two 20cm sandwich tins and line with non-stick backing paper

Step 2 In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs 200g self-raising flour. tsp backing power and 2tbsp milk together until you have a smooth, soft batter.

Step 3. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.

Step 4. bake for about 20 minutes until golden and the cake springs back when pressed.

Step 5. turn onto a cooking rack and leave to cool completely, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you are using it)

Step 6. spread the butter cream over the bottom of one of the sponges, top it with 170g strawberry jam and sandwich the second sponge on top. Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.