



Christmas vanilla cupcakes

-12 Cupcakes-

Ingredients

- 100g caster sugar
- 100g very soft butter
- 100g self-raising flour
- 2 eggs
- 1 tsp vanilla extract
- For the icing:
- 200g very soft butter
- 200g icing sugar
- 2-3 tbsp boiling water (if making water icing)
- Sprinkles, edible glitter, cupcake decorations, writing icing pen, etc

Method

- Preheat the oven on to 180C/160C fan/gas 4. Put a paper case in each bun hole.
- Mix sugar and butter together in a bowl then sift in the flour.
- Add the eggs to the bowl with the vanilla. Mix everything together.
- Divide between the cases using a spoon, and pop the tray in the oven for 20 minutes or until cakes are golden brown.
- Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.
- Let the cakes cool completely in the tray. Pipe/drizzle icing onto each cake and decorate with sprinkles, edible glitter or whatever you like. **Tasty!**

Ingredients

- 500g block shortcrust pastry
- plain flour, for dusting
- 250g mincemeat
- Ready to roll royal icing



Easy-Peasy Mince pies

-12 pies-

Method

- Heat oven to 220C. Roll the pastry out on a lightly floured surface to 5mm.
- Stamp out 12 circles about 8cm wide; use the pastry circles to line a 12-hole, non-stick bun tin.
- Put a small spoonful of mincemeat in each one, but be careful not to put too much, as the suet will melt and bubble out if it has no room to spare.
- Bake for 15-20 mins until pastry is golden brown.
- Roll royal icing to 5mm; cut into circles or stars; top mince pies and serve warm. **Mmm!**



Ginger biscuits

-24 Biscuits-

Ingredients

- 220g SR flour
- 2 tsp ground ginger
- 2 tsp bicarbonate of soda
- 80g sugar
- 100g butter – or vegan alternative
- 4 tblsp honey or golden syrup

Method

- Mix dry ingredients
- Rub in butter till crumbly
- Add and mix honey or syrup to make a paste
- Roll/squeeze into 16 balls and place on baking sheet, with plenty of room between.
- Bake for 7 mins on 190C or 375F. About 3 mins into bake, press down gently with a fork into each biscuit to make lines on the top.
- Dust with icing sugar when cool. **Yum!**



Vegan Lemon Yule log

-Serves 6-

Ingredients

- 100ml vegetable oil, plus extra for the tin
- 275g self-raising flour
- 200g golden caster sugar
- 1 tsp baking power
- 1lemon, zested, $\frac{1}{2}$ juiced

For the icing:

- 150g icing sugar
- $\frac{1}{2}$ lemon, juiced

Method

- Heat oven to 200C/180C fan/gas 6. Oil a 1lb loaf tin and line it with baking parchment. Mix the flour, sugar, baking powder and lemon zest in a bowl.
- Add the oil, lemon juice and 170ml cold water, then mix until smooth.
- Pour the mixture into the tin. Bake for 30 mins or until a skewer comes out clean.
- Cool in the tin for 10 mins, then remove and transfer the cake to a wire rack to cool fully.
- For the icing, sieve the icing sugar into a bowl. Mix in just enough lemon juice to make an icing thick enough to pour over the loaf (if you make the icing too thin, it will just run off the cake). **Enjoy!**



Vegan Chocolate Yule log

-Serves 6-

Ingredients

- 3/4 cup aquafaba (from 1 x 400g tin of chickpeas)
- 100 g sugar
- 60 g plain flour
- 40 g cocoa powder
- 1 tsp vanilla extract
- 2 tbsp applesauce
- Oil for greasing
- Icing sugar for dusting

For the buttercream:

- 250 g icing sugar
- 30 g cocoa powder
- 120 g vegan butter

Method

- Preheat the oven to 200°C and lightly grease a Swiss roll tin with oil. Then line the tin with baking paper and grease the baking paper with oil to ensure the cake doesn't stick.
- Pour the aquafaba into a food processor and blend for roughly a minute until it turns white and fluffy. Then add the sugar and process again until the aquafaba and sugar are fully combined.
- Add the flour, cocoa powder, applesauce and vanilla extract to the food processor, and gently process until all the ingredients are fully combined.
- Pour the cake mixture into the Swiss roll tray and tap gently against the tray until the mixture is level.
- Bake the cake in the preheated oven for 10 minutes.
- Remove the cake from the oven and run a knife around the edges. Then leave it to cool for 5 minutes.

Method

- Dust the top of the cake with icing sugar to ensure the cake doesn't stick to itself when you roll it. Line a chopping board with a tea towel and carefully invert the cake onto the tea towel. Gently peel off the baking paper and dust the bottom of the cake with icing sugar.
- Very slowly, start rolling the cake from one of the longer edges using the tea towel for friction. Make sure you roll the cake with the tea towel inside, then leave the cake to cool completely.
- Meanwhile, make the buttercream frosting by processing all the ingredients in a food processor or with a whisk until the cream is light and fluffy.
- Once the cake has cooled, very carefully unroll it and put the tea towel to one side. Don't worry if there are a few cracks because these will be covered by the buttercream frosting.

Method

- Using a knife or an offset spatula, place half of the buttercream frosting onto the cake and smooth it out. Leave a cm gap around the edges so the buttercream doesn't spill out when you roll the cake.
- Roll the cake back up again and transfer to your serving plate. Use the tea towel again if it makes it easier to move the cake.
- To create a small branch, cut a one inch slice and position it against the yule log.
- Cover the cake with the remaining buttercream frosting, then run a fork over the outside to create a bark-style pattern.
- Dust with icing and serve. **Delish!**