



dear customer,

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a purveyor of artisanal produce of Nigella 2.0.

What we will do is provide you with really high-quality kitchenware and
appliances, that won't cost the kitchen sink.

Our products aren't ornamental dust-collectors. They're sturdy and
designed for everyday use for everyone.

We focus on designing attractive products built for efficiency, ease of use
and longevity rather than extra you don't need.

The perfect blend of affordability and functionality.

At MisterChef, we're committed to keeping things fuss-free. We work
hard to ensure that our products are easy to use, easy on the pocket and
easy to return in the event you're unhappy or something goes awry.





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cakes



vegan nectarine and raspberry crumble cake



20 mins
prep



2 hour
cook



10
servings



ingredients

- 2 cups (300g) plain flour, sifted
- 2 tsp baking powder, sifted
- 1/4 tsp bicarbonate of soda, sifted
- 125g raspberries
- 1 heaped tbs egg replacer
- 210g Nuttelex, softened
- 1 1/3 cups (295g) caster sugar
- 2 tsp vanilla bean paste
- 1 cup (280g) coconut yoghurt, plus extra to serve
- 2 large nectarines, thinly sliced
- Pure icing sugar, to serve

cinnamon crumble

- 1/2 cup (75g) plain flour
- 1 tbs caster sugar
- 1 1/2 tbs dark brown sugar
- 1/2 tsp ground cinnamon
- 40g Nuttelex, melted

method

1. Preheat oven to 160°C. Grease base and sides of a 25cm springform cake pan and line with baking paper.
2. For the cinnamon crumble, combine all ingredients in a bowl and stir until Nuttex is absorbed. Chill until needed.
3. To make the cake, whisk flour, baking powder, bicarb, and a pinch of salt in a bowl until combined.
4. Place raspberries in a separate bowl and toss with 1 tbs flour mixture to coat.
5. Combine egg replacer with 1/4 cup (60ml) water in a bowl.
6. Beat Nuttex, sugar and vanilla in a stand mixer fitted with the paddle attachment until thick and pale. With the motor running, slowly add egg replacer liquid, beating until combined. Reduce speed to low.
7. In 3 batches, add flour mixture and yoghurt until combined. Fold through berries, then spread batter into prepared cake pan.
8. Arrange nectarine over the top, slightly overlapping. Top with cinnamon crumble. Bake for 2 hours or until a skewer inserted in the centre comes out clean. Cool in pan.
9. Dust with icing sugar and serve with extra coconut yoghurt.



olive oil and passionfruit cakes



10 mins
prep



20 mins
cook



6
servings



ingredients

- 3 eggs
- 2/3 cup (165ml) extra virgin olive oil
- 50ml dessert wine
- 150ml Passiona, or other passionfruit soft drink
- 2 cups (300g) plain flour
- 3/4 cup (165g) caster sugar
- 2 tsp baking powder
- 1/4 tsp baking soda

passion fruit glaze

- 1 cup (150g) pure icing sugar
- Pulp of 4 passionfruit
- 1/4 cup (60ml) extra virgin olive oil

method

1. Preheat oven to 170°C. Grease and flour 6 mini-cake pans.
2. Using a stand mixer with the whisk attachment, beat eggs for 2-3 minutes until light and fluffy. Turn the speed to low and gradually add oil, wine and Passiona, beating until combined.
3. Combine the dry ingredients in a bowl, then gradually add to the egg mixture, beating constantly, until fully incorporated.
4. Divide the mixture among the prepared cake pans, then bake for 20 minutes or until a skewer inserted comes out clean.
5. Meanwhile, for the glaze, sift icing sugar into a small bowl. Add passionfruit pulp, oil and 1 tbs water, and stir to combine.
6. While the cakes are still hot, dip them upside-down into the glaze, then turn them right way up and transfer to a wire rack to allow glaze to be absorbed. Spoon any remaining glaze evenly over the cakes, then cool completely.



peach melba cake



1 hour
prep



5 mins
cook



15
servings



ingredients

- 350g unsalted butter, softened
- 300g caster sugar
- 5 eggs
- 1 cup (240g) sour cream, at room temperature
- 2²/₃ cups (400g) self-raising flour, sifted
- 1/3 cup (50g) corn flour, sifted
- 2 tsp vanilla bean paste
- 250g raspberries
- Freeze-dried raspberries to decorate

icing

- 100g unsalted butter, softened
- 2 cups (240g) pure icing sugar, sifted
- 750g cream cheese, softened
- A few drops yellow food colouring (optional)

peach jam filling

- 1kg (about 8) peaches chopped
- 150g caster sugar
- 1 tsp vanilla bean paste
- 50g unsalted butter
- 1 tbs plain flour
- 1 gelatine leaf
- 3 cups (750g) mascarpone

method

1. Preheat oven to 160°C. Grease and line the base and sides of 2 x 20cm cake pans with baking paper.
2. Beat the butter and sugar in a stand mixer fitted with the paddle attachment until thick and pale. Add the eggs, one at a time, beating well after each addition. Fold through sour cream, flours, and vanilla.
3. Divide between pans and bake for 55 minutes or until a skewer inserted in the centre comes out clean. Cool in pans. Using a serrated knife, trim the tops of the cakes to level, then halve the cakes horizontally. Enclose in plastic wrap and set aside until needed.
4. For the peach filling, place the peach, sugar, vanilla, and butter in a large, deep fry pan over medium heat. Cook, stirring frequently, for 20 minutes or until very tender.
5. Stir in the flour and cook for 2-3 minutes until thickened. Meanwhile, soak gelatine in a bowl of cold water for 5 minutes to soften. Squeeze excess water from gelatine, then stir into peach mixture until melted and combined. Remove from heat and cool completely. When cool, transfer to a food processor and whiz until smooth. Fold through the mascarpone until smooth.
6. To assemble, place one layer of cake on a cake stand or serving plate. Top with one-third peach filling, then press one-third raspberries into filling. Repeat layering twice more, finishing with a final layer of cake. Chill until needed. For icing, beat butter and icing sugar in a stand mixer fitted with the paddle attachment until pale.
7. Add cream cheese and beat until smooth. Using a palette knife, spread a thin layer of icing over the cake to seal in any crumbs, then chill for 20 minutes to firm up. Divide remaining icing between 2 bowls, with 1 portion slightly larger than the other. Fold food colouring, if using, through the smaller portion.
8. Spread coloured icing around base of cake, then spread remaining icing over the top and halfway down the sides. (If not using food colouring, ice entire cake with white icing.) Scatter freeze-dried raspberries over the cake to serve.



caramel bundt cake



20 mins

prep



45 mins

cook



16

servings



ingredients

- 250g unsalted butter, at room temperature
- 1 firmly packed cup (250g) brown sugar
- 1 cup (330g) dulce de leche (a thick caramel made from condensed milk)
- 1 tsp vanilla bean paste
- 4 large eggs, at room temperature
- 3 cups (450g) plain flour
- 2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1 cup (250ml) buttermilk, at room temperature

caramel sauce

- 3/4 cup (165g) caster sugar
- 2/3 cup (165ml) pure (thin) cream

method

1. Preheat the oven to 170°C and grease a 26cm Bundt cake pan.
2. Using a stand mixer fitted with the paddle attachment, beat butter and sugar on medium speed until thick and pale.
3. With the motor running, gradually add dulce de leche, vanilla, then eggs, 1 at a time, beating well after each addition.
4. In a separate bowl, sift the flour, baking powder, bicarbonate of soda and 1/2 tsp salt.
5. Reduce speed to low, then add one-third flour mixture to the bowl, then one-third buttermilk.
6. Repeat, alternating between flour and buttermilk until smooth and combined.
7. Pour into cake pan and bake for 45 minutes or until a skewer inserted comes out clean. Cool cake in pan for 10 minutes, then turn out onto a wire rack to cool completely.
8. Meanwhile, for the caramel sauce, place sugar in a small saucepan over medium heat. Add 2 tbs water and stir until sugar dissolves.
9. Cook for 8 minutes or until a dark caramel forms, then add cream and 1/2 tsp salt. Stir to combine, then remove from heat and set aside to cool completely.
10. Pour caramel sauce over cake to serve.



mango and sour cream cake



25 mins
prep



2 hour
cook



12
servings



ingredients

- 1/3 cup (80ml) milk
- 300ml sour cream, at room temperature
- 250g unsalted butter, softened
- 1 1/2 cups (330g) caster sugar
- 1 tsp vanilla bean paste
- 4 eggs
- 3 cups (450g) self-raising flour, sifted
- 2 mangoes, finely chopped

passionfruit and lemon icing

- 3 cups (360g) pure icing sugar, sifted
- 1/3 cup (80ml) lemon juice
- 2 passionfruit, pulp removed



method

1. Preheat the oven to 160°C. Grease and line a 22cm round cake pan with baking paper.
2. Combine the milk and sour cream in a bowl. Using a stand mixer, beat the butter, sugar and vanilla until thick and pale. Add the eggs, 1 at a time, beating well after each addition.
3. Fold in spoonsful of flour, alternating with the sour cream mixture, until just combined. Be careful not to over beat. Fold through chopped mango.
4. Spoon the cake batter into the prepared pan and smooth the surface with a spoon. Bake, covering with baking paper after 1 hour, for 1 hour 30 minutes or until a skewer inserted into the centre comes out clean.
5. Cool cake in the pan for 20 minutes, then turn out onto a wire rack to cool completely.
6. For the icing, whisk the sugar and lemon juice until smooth, then fold through the passionfruit pulp.
7. Drizzle cake with the icing to serve.



salted chocolate sour cream cheesecake



20 mins
prep



1 hour
cook



12
servings



ingredients

- 1 x 85g pack raspberry jelly
- 250g packet chocolate biscuits
- 280g caster sugar
- 75g unsalted butter, melted
- 750g cream cheese, at room temperature
- 4 eggs
- 250g sour cream
- 200g dark chocolate, melted and cooled
- ¼ cup cocoa
- 1 1/2 tsp salt flakes
- 125g raspberries



method

1. For the jelly cubes, make according to packet instructions, adding half the amount of water the instructions say (this will ensure the jelly sets harder). Set in a small straight sided dish and chill for at least 3 hours.
2. Preheat oven to 175C. Grease and line a 23cm spring form cake tin with baking paper. Triple wrap the outside of the cake tin. Place three long strips of aluminium foil at slightly different angles, one on top of another. Lift and scrunch the edges up around the tin so they form a waterproof “cup” surrounding the tin.
3. Crush or blitz (using a food processor) the biscuits to a fine crumb. Then stir in 60g sugar then add the melted butter and mix until well combined. Pour biscuit base mixture into the prepared cake tin and press down firmly and evenly with the back of a spoon.
4. Place the cream cheese into the bowl of a stand-up mixer fitted with a paddle attachment and beat until smooth and creamy. Add remaining caster sugar and beat until fully dissolved. Add eggs, one at a time, ensuring eggs are fully incorporated by beating well in-between each addition. Reduce mixer speed and add sour cream, chocolate, cocoa powder, 1 ½ tsp salt and mix until combined.
5. Pour the filling over the biscuit base then place the foil-wrapped cake tin into the middle of a large, deep roasting tray. Carefully fill the deep roasting tray with water to a depth of about 3cm and place into the oven. Bake until golden and cooked through, about 1 hour.
6. The secret to this baked cheesecake’s decadent creaminess is cooling it slowly so turn off oven and leave oven door closed. Leave cheesecake to cool inside the oven for at least 1 hour. Remove from the oven. Cool completely before releasing from the tin.
7. Slice the raspberry jelly into squares then use to top the cheesecake with fresh raspberries.



fig cake



40 mins

prep



30 mins

cook



8

servings



ingredients

- 200g unsalted butter, softened
- 1 cup (220g) caster sugar
- 1 vanilla bean, split, seeds scraped
- 3 eggs, separated
- 1 1/3 cups (200g) plain flour
- 2 tsp baking powder
- 4 figs, halved

sticky figs

- 4 figs, halved
- 2 tbs grappa (from select bottle shops) or Marsala
- 1/3 cup (80ml) maple syrup
- 1 tbs raw sugar

zabaglione cream

- 2 egg yolks
- 1/4 cup (55g) caster sugar
- 2 1/2 tbs grappa or Marsala
- 250g sour cream

method

1. Preheat the oven to 160°C. Grease a 22cm round springform cake pan and line with baking paper.
2. Place butter, sugar and vanilla seeds in a stand mixer fitted with the paddle attachment and beat for 5 minutes or until thick and pale. Add egg yolks, 1 at a time, beating well after each addition. Fold in flour, baking powder and a pinch of salt until just combined. Transfer to a separate bowl and set aside.
3. Clean and dry mixer bowl. Add the eggwhites and a pinch of salt to bowl. Return to stand mixer fitted with the whisk attachment. Whisk on high until soft peaks form. Stir one-third of the eggwhite into cake batter to loosen, then gently fold in remaining eggwhite until combined.
4. Spread half the batter into prepared pan. Press fig, cut-side down, into batter. Add remaining batter and smooth with a palette knife. Bake for 90 minutes or until a skewer inserted into the centre of cake comes out clean. Set aside to cool in pan.
5. For the sticky figs, grease a baking tray and line with baking paper. Increase oven to 250°C. Toss fig in a bowl with grappa and maple syrup. Place fig, cut-side up, on prepared tray. Sprinkle with sugar and bake for 10-12 minutes or until fig is golden and bubbling. Set aside to cool slightly.
6. Meanwhile, for the zabaglione, place egg yolks, sugar and grappa in a heatproof bowl and whisk until well combined.

Set over a saucepan of simmering water (don't let the bowl touch the water) and whisk for 5-8 minutes or until you can draw a figure 8 that holds for a few seconds. Set aside to cool to room temperature.
7. When cool, place sour cream in the bowl of a stand mixer fitted with the whisk attachment. Whisk until soft peaks form. Add half the zabaglione and fold through, then, with the motor running, add the remaining zabaglione until well combined. Whisk on high until stiff peaks form.
8. Spoon cream onto cake and top with sticky figs. Drizzle over any sticky fig juices to serve.



lemon delicious cheesecake



30 mins
prep



1 hour
cook



8
servings



ingredients

- 650g cream cheese, at room temperature
- 1 1/4 cup (275g) caster sugar
- 4 eggs
- 1/4 cup (35g) cornflour
- 400g creme fraiche
- Finely grated zest of 1 1/2 lemons, plus 80ml lemon juice
- 300ml thickened cream
- 2 tsp poppyseeds

caramelised lemons

- 1/2 cup (110g) caster sugar
- 2 small lemons, thinly sliced
- Pared zest of 1 lemon
- 2 tsp sunflower oil

poppyseed base

- 1/4 cup (55g) caster sugar
- 300g shortbread biscuits
- 125g unsalted butter, melted
- 1/4 cup (40g) poppyseeds

method

1. For the caramelised lemons, place the sugar and 1/4 cup (60ml) water in a saucepan over medium heat, stirring to dissolve sugar. Bring to the boil, then reduce heat to medium-low.
2. Add lemons and zest and simmer for 10 minutes or until the rind is slightly translucent.
3. Remove from pan using tongs and set aside. Reserve syrup. Heat the oil in a frypan over medium heat. Add lemon slices and cook for 8 minutes or until dark and caramelised.
4. Spread on a baking tray lined with baking paper and set aside to cool completely.
5. Preheat oven to 150°C. Grease and line the base and sides of a 22cm round springform cake pan with baking paper.
6. For the poppyseed base, place sugar and shortbread in a food processor and whiz until it resembles fine crumbs. With the motor running, slowly add the butter and poppyseeds until combined. Spread evenly across base of prepared pan.
7. To make the filling, place the cream cheese and sugar in a stand mixer fitted with the paddle attachment and beat until smooth. Add eggs, one at a time, beating until combined.
8. Add cornflour, creme fraiche and lemon zest and juice, and beat until combined..
9. Pour the filling over the poppyseed base, then bake on the centre oven rack for 1 hour or until just set, but with a slight wobble in the centre. Turn off oven and cool with the door ajar for 3 hours, then refrigerate for another 2-3 hours or until chilled.
10. Whisk the thickened cream to soft peaks, then fold through poppyseeds. Top the cake with the poppyseed whipped cream and the caramelised lemons.
11. Drizzle with reserved lemon syrup to serve.



banana upside-down cake with bundy rum sauce



10 mins
prep



1 hour
cook



8
servings



ingredients

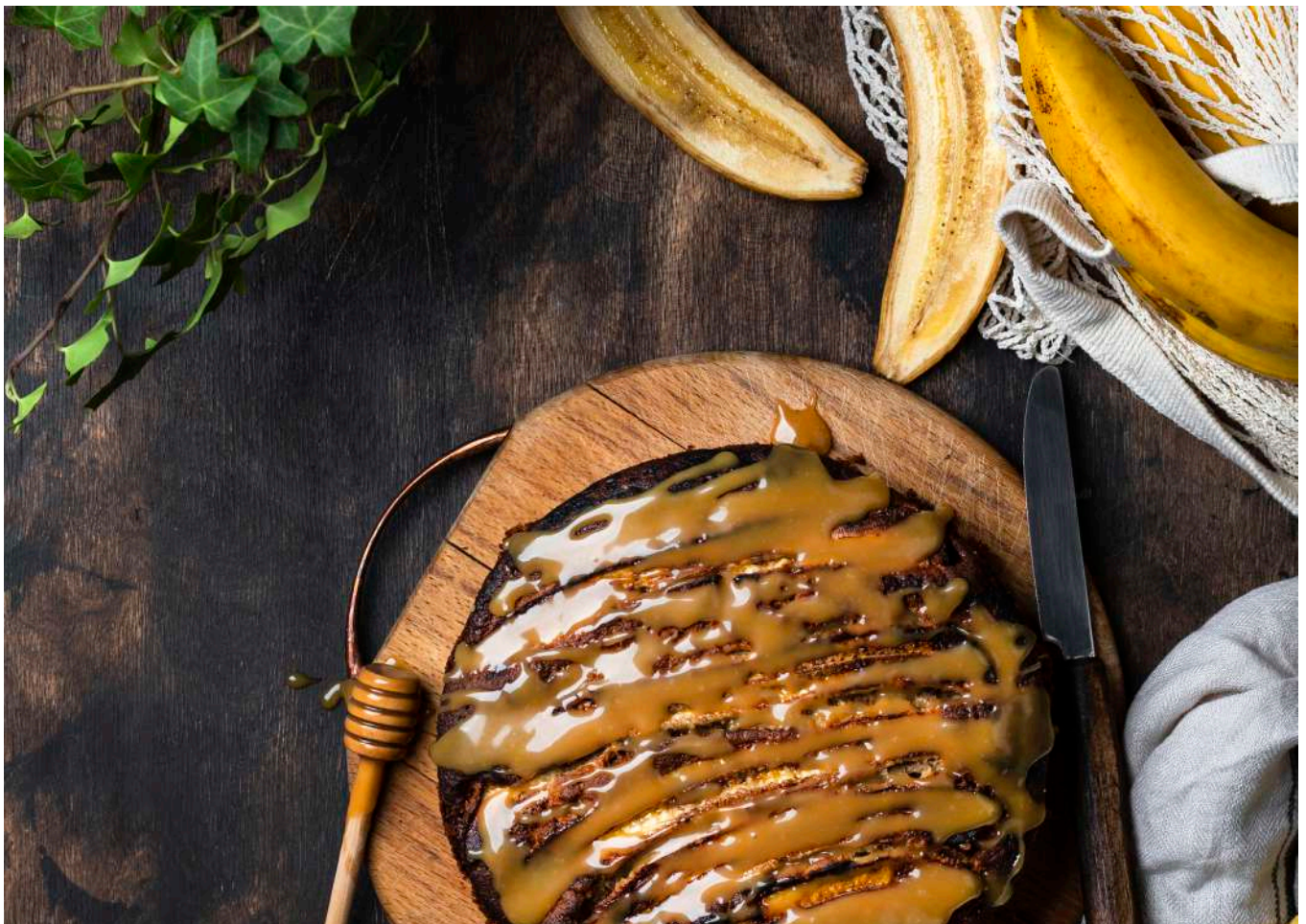
- 1/3 cup (80ml) maple syrup
- 3 small bananas
- 120g unsalted butter, softened
- 200g brown sugar
- 4 eggs
- 1 tsp vanilla extract
- 1 1/3 cup (200g) self-raising flour, sifted
- 100g pecans, toasted, finely ground
- 1 tsp bicarbonate of soda
- 1 tsp ground cinnamon
- 200g thick Greek-style yoghurt
- 2 tbs Bundaberg rum or other dark rum
- Ice cream, to serve

bundy rum sauce

- 80g unsalted butter
- 1/2 cup (125ml) thickened cream
- 1/3 firmly packed cup (80g) brown sugar
- 1/3 cup (80ml) maple syrup
- 1 tbs Bundaberg rum or other dark rum

method

1. Preheat oven to 160°C. Grease and line a 20cm square cake pan (if you are using a loose-bottomed pan, place a folded sheet of foil around the base in case some of the maple syrup leaks).
2. Pour maple syrup into the base of the pan. Slice bananas in half lengthways and layer them, cut-side down, in the pan. Using a stand mixer, beat butter and sugar until thick and pale. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla, then fold in the flour, nuts, bicarb and cinnamon.
3. Fold in yoghurt until combined. Carefully spread the batter over bananas in pan.
4. Bake for 45-50 minutes until a skewer inserted into the centre comes out clean. Pierce hot cake all over with a skewer, then drizzle over rum.
5. Set aside for 2 minutes to soak, then remove the cake from pan and transfer, bottom-side up, to a wire rack to cool slightly.
6. For the Bundy rum sauce, place the butter, cream, sugar and maple syrup in a saucepan over medium heat, stirring until the butter melts. Cook for a further 10 minutes or until thickened slightly.
7. Remove from heat and stir through rum. Set aside to cool slightly. Drizzle warm cake with a little rum sauce and serve with ice cream and remaining sauce on the side.



pear and hazelnut torta caprese



10 mins
prep



45 mins
cook



12
servings

ingredients

- 150g unsalted butter
- 200g dark chocolate, chopped
- 1 $\frac{1}{3}$ cups (295g) caster sugar
- 5 eggs
- 2 cups (200g) hazelnut meal
- 1 overripe pear, peeled, mashed or finely chopped
- $\frac{1}{3}$ cup (35g) cocoa, sifted, plus extra to serve

method

1. Preheat oven to 180°C. Grease and line the base and sides of a 20cm x 30cm lamington pan.
2. Place the butter and chocolate in a heatproof bowl set over a pan of gently simmering water (don't let bowl touch water), stirring until melted and smooth.
3. Cool slightly. Place the sugar and eggs in a stand mixer fitted with the whisk attachment and whisk on high speed for 5 minutes or until thick and pale.
4. Fold in hazelnut meal, pear, cocoa, melted chocolate mixture and a pinch of salt.
5. Spread into prepared pan and bake for 45 minutes or until top is cracked and crisp and middle is fudgy. Cool to room temperature and dust with extra cocoa.









cookies



big and soft chocolate chip cookies



10 mins
prep



16 mins
cook



6
servings

ingredients

- 2 c flour
- 1/2 tsp baking soda
- 3/4 c white sugar
- 3/4 c brown sugar
- 3/4 c melted butter
- 1 egg + 1 egg yolk
- 1 T vanilla extract
- 1 bag chocolate chips, I use semi sweet or dark

method

1. Preheat oven to 350°
2. First, sift together flour and baking soda in a mixing bowl and set aside.
3. Cream together butter and sugars in your stand mixer. Do this for like 5 minutes. This is an important step for incorporating air into the dough.
4. Next, add in the vanilla and eggs mix until light and fluffy.
5. Add in the dry ingredients a little at a time until mixed in.
6. Then fold in the chocolate chips. Lots of chocolate chips!
7. Refrigerate 10-15 minutes to help the dough firm up.
8. Scoop out 1/4 cup size scoops, I use an ice cream scoop it makes the cookies all the same size for better baking, and place on a lined baking sheet. Leave at least 2 inches in between cookies.
9. Bake for 15 minutes.
10. Remove from oven and let cool 10 minutes.





sugar cookies



15 mins
prep



9 mins
cook



12
servings

ingredients

- 1 Cup unsalted butter, 226 grams
- 1 Cup granulated white sugar, 200 grams
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1 egg
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 cups all purpose flour, 360 grams



method

1. Preheat oven to 350° F.
2. In the bowl of your mixer, CREAM butter and sugar until smooth, at least 3 minutes
3. BEAT in extracts and egg. (PLEASE NOTE there is 1 egg in this recipe.)
4. In a separate bowl, COMBINE baking powder and salt with flour and add a little at a time to the wet ingredients.
5. IMPORTANT NOTE: If the dough looks crumbly keep mixing for 30 seconds to 1 minute longer. The dough should be pulling away from the sides of the mixer.
6. If the dough still looks too dry or stiff for your mixer, turn out the dough onto a countertop surface, flour surface as needed. Wet your hands and finish off kneading the dough by hand.
7. DO NOT CHILL THE DOUGH. Divide into workable batches (2-3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to 1/4 inch rather than 1/8).
8. Bake at 350 for 6-8 minutes. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.



peanut butter cookies



5 mins
prep



10 mins
cook



18
servings

ingredients

- 1/2 c peanut butter
- 1/2 c butter
- 1/2 c sugar
- 1/2 c brown sugar
- 1 egg
- 1/2 tsp vanilla
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1-1/4 c all-purpose flour

method

1. Place peanut butter & butter in mixer bowl. Attach bowl & flat beater to mixer. Turn to speed 6 and beat until mixture is smooth, about 1 minute. Stop & scrape bowl. Add sugars, egg & vanilla. Turn to speed 4 and beat about 1 minute. Stop & scrape bowl.
2. Turn to stir speed. Gradually add all remaining ingredients to sugar mixture and mix about 30 seconds. Turn speed to 2 and mix about 30 seconds.
3. Roll dough into 1-inch balls. Place about 2 inches apart on ungreased baking sheets (I use parchment paper on the baking sheets) Press flat with fork in a criss-cross pattern to 1/4 inch thickness.
4. Bake at 375 degrees until golden brown, about 10-12 minutes. Remove from baking sheets immediately and cool on wire racks.





custard kisses



20 mins

prep



15 mins

cook



9

servings



ingredients

- 180g unsalted butter, chopped
- 1/2 cup (60g) pure icing sugar, sifted
- 1/2 cup (60g) custard powder, sifted
- 180g plain flour, sifted, plus extra for dusting
- 1 tsp baking powder

buttercream

- 100g unsalted butter, softened
- 1 cup (120g) pure icing sugar, sifted
- 1/3 cup (40g) custard powder
- 1 tsp vanilla extract

method

1. Preheat oven to 180°C. Grease 2 baking trays and line with baking paper.
2. Place butter in the bowl of a stand mixer fitted with the paddle attachment. Beat for 5 minutes until thick and pale. Add the icing sugar and custard powder and beat until combined. Add flour and baking powder and mix until just combined. Do not overwork the biscuit dough once you have added the flour or your biscuits will be tough.
3. Using a tablespoon, divide dough into 18 pieces. Use floured hands to roll into balls and place on prepare trays. Dust a fork with extra flour and press down on balls to flatten slightly.
4. Bake for 12-14 minutes (biscuits will be done when they move slightly when pushed with your finger but are not coloured). Using a palette knife, carefully transfer biscuits to a wire rack and allow to cool completely before icing.
5. For the buttercream filling, place butter in the bowl of a stand mixer fitted with the paddle attachment. Beat until thick and pale. Add the icing sugar, custard powder and vanilla. Beat until thick and combined. Spoon into a piping bag fitted with a 2cm nozzle. Pipe the icing onto the flat side of a biscuit and top with a second biscuit. Repeat.
6. Biscuits will keep for 3-5 days in an airtight container.



chocolate cookie ice cream sandwiches



25 mins
prep



15 mins
cook



40
servings



ingredients

- 120g unsalted butter, softened
- 1/2 cup (110g) caster sugar
- 1/3 firmly packed cup (80g) brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1 tbs smooth peanut butter
- 1 tbs Nutella
- 1 1/4 cups (175g) plain flour
- 1/2 tsp bicarbonate of soda
- 1/3 cup (35g) cocoa powder
- 1/2 cup (100g) milk chocolate chips
- Chocolate ice cream, to serve

method

1. Beat the butter and sugars in a stand mixer fitted with the paddle attachment until light and fluffy.
2. Add egg and vanilla, beating well, then beat in peanut butter and Nutella. Turn off mixer, then use your hands to incorporate flour, bicarb, cocoa, chocolate chips and 1/2 tsp salt flakes.
3. Place a sheet of baking paper on a clean work surface, then place half the dough on the paper and form a rough 6cm-diameter log. Roll paper tightly to enclose, securing the ends and twisting to tighten. Enclose in plastic wrap. Repeat with remaining dough. Freeze for up to 3 months or, if using immediately, chill for 1 hour to firm.
4. When ready to bake, preheat the oven to 180°C. Grease a baking tray and line with baking paper.
5. Slice off as many 1cm-thick biscuits as you need at a time. Spread over tray, leaving 2cm between biscuits. Bake biscuits straight from fridge or freezer for 12 minutes or until a biscuit moves on the tray after being pushed gently with your finger. Cool on tray.
6. If making ice cream sandwiches, place small scoops of ice cream on a chilled baking tray lined with baking paper. With a piece of baking paper on top and working in batches, flatten with your hand to the size of the biscuits. (If necessary, return flattened ice cream to freezer while preparing remaining ice cream.)
7. Sandwich each piece of ice cream with two biscuits and serve immediately or freeze to serve within 4-6 hours.



classic oatmeal cookies



15 mins
prep



10 mins
cook



24
servings

ingredients

- 330 g rolled oats
- 120 g flour
- 270 g sugar
- 180 g butter
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon bicarbonate of soda
- 1 teaspoon salt
- 3 tablespoons water

method

1. Preheat the oven to 180°C.
2. Place the butter and the sugar in a bowl of a stand mixer. Attach the Flat Beater and turn the Speed Control Lever to 6 and cream the butter with the sugar.
3. Add the egg, vanilla extract, water and continue mixing on speed 4 for 2 minutes.
4. In a different bowl, mix oats, flour, bicarbonate of soda and salt. Change the speed to 2 and add it gradually to the creamed mixture.
5. Mix for another minute.
6. Line a baking tray with parchment paper. Place a tablespoon of the dough per cookie on the tray. Make sure they are well spaced.
7. Bake for 18-20 minutes. Cool off on the wire rack.





pumpkin chocolate chip cookies



15 mins
prep



35 mins
cook



30
servings



ingredients

- 2 cups (250g) all-purpose flour (spoon and level to measure flour)
- 2 tsp baking powder
- 3/4 tsp baking soda
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/8 tsp ground cloves
- 1/2 tsp salt
- 1/2 cup (100g) granulated sugar
- 1/2 cup (110g) packed light-brown sugar
- 1/2 cup (120ml) vegetable oil
- 1 large egg
- 1 tsp vanilla extract
- 1 cup (240g) canned pumpkin puree
- 1 1/2 cups (255g) semi-sweet chocolate chips

method

1. Preheat oven to 350 degrees. Line baking sheets with silicone baking mats or parchment paper.
2. In a mixing bowl, whisk together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, cloves and salt for 20 seconds, set aside.
3. In the bowl of an electric stand mixer fitted with the paddle attachment, blend together granulated sugar, brown sugar and vegetable oil until combined.
4. Mix in egg and vanilla then blend in pumpkin puree.
5. With mixer on low speed, slowly add in flour mixture and mix just until nearly combined, scraping down the sides of the bowl as needed (batter will be pretty wet).
6. With a rubber spatula, fold in chocolate chips while folding batter to evenly combined.
7. Drop dough 2 Tbsp (either using a medium cookie dough scoop or using two spoons) at a time onto baking sheets lined with Silicone liners or parchment paper, spacing cookies two inches apart.
8. Bake in preheated oven until cookies are nearly set about 11 - 13 minutes.
Allow to cool several minutes before transferring to a wire rack to cool.
9. Store in a single layer in an airtight container (these are best once they've rested in an airtight container a few hours, they soften throughout).



chocolate crinkle cookies



15 mins
prep



10 mins
cook



20
servings

ingredients

- 2 cups white sugar
- 1 cup unsweetened cocoa powder
- ½ cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup confectioners' sugar

method

1. Mix sugar, cocoa, and oil together in a medium bowl. Beat in eggs, one at a time, until combined. Stir in vanilla.
2. Combine flour, baking powder, and salt in another bowl. Gradually stir dry ingredients into the wet ingredients until thoroughly mixed. Cover dough and refrigerator for at least 4 hours.
3. Preheat the oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper.
4. Roll or scoop chilled dough into 1-inch balls. Coat each ball in confectioners' sugar and place 1 inch apart on the prepared cookie sheets.
5. Bake in the preheated oven for 10 to 12 minutes. Let stand on the cookie sheet for a few minutes before transferring to wire racks to cool.
6. Repeat Steps 4 and 5 to make remaining batches.





shortbread cookies recipe



15 mins
prep



20 mins
cook



16
servings

ingredients

- 10 tbsp unsalted butter
unsalted butter, at room
temperature 142g
- 1/2 cup confectioners' sugar
- 1/2 teaspoon pure vanilla
extract
- 1 1/2 cups all-purpose flour
180g
- 1/2 teaspoon kosher salt
optional

method

1. In a stand mixer fitted with a paddle attachment, beat butter and vanilla extract until creamed.
2. Add confectioners sugar and salt; mix until combined.
3. Scrape bowl down and add flour while beating on low. Scrape bowl once more and mix until combined.
4. Shape the dough into a rectangular prism, wrap in plastic and chill until firm. At least an hour.
5. Preheat oven to 350F (177C). Use a sharp knife to cut 1/2 inch thick slices
6. Place slices, spaced at least an inch apart onto a baking sheet lined with a silicone mat or parchment paper.
7. Use a fork or skewer to indent a pattern onto the top.
8. Bake for about 10 minutes, rotating baking sheet in the oven halfway through.
9. Transfer to a wire sheet to cool.





snickerdoodle cookie



15 mins
prep



10 mins
cook



24
servings



method

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream butter and sugar for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.
3. Stir in flour, cream of tartar, baking soda, and salt, just until combined.
4. In a small bowl, stir together sugar and cinnamon.
5. If time allows, wrap the dough and let refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. *To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle. *
6. Place on a parchment paper-lined baking sheet. Bake for 9-11 minutes. Let cool for several minutes on baking sheet before removing from the pan.

ingredients

- 1 cup Unsalted Butter (softened)
- 1 ½ cups Sugar
- 2 large Eggs
- 2 teaspoons Vanilla
- 2 ¾ cup Flour
- 1 ½ teaspoon Cream of Tartar
- ½ teaspoon Baking Soda
- 1 teaspoon Salt
- Cinnamon-Sugar Mixture:
 - ¼ cup Sugar
 - 1 ½ Tablespoons Cinnamon







bread / loafs



traditional soft pretzel



15 mins
prep



30 mins
cook



8
servings



ingredients

- 1 (1/4-oz/7-g) package active dry yeast (2 1/4 tsp)
- 1/2 cup/120 ml warm water (between 100 and 115°F/38 and 45°C)
- 1 tbsp barley malt syrup or 1 tbsp firmly packed dark brown sugar
- 3 1/4 cups/420 g unbleached bread flour
- 1/2 cup/120 ml cold pilsner-style beer
- 2 tbsp unsalted butter, cubed, at room temperature, plus more for greasing the bowl
- 2 tsp fine sea salt, such as fleur de sel or sel gris
- 2 tbsp food-grade lye, or 1/4 cup/60 g baked baking soda (see separate notes)

method

1. Sprinkle the yeast over the warm water in the bowl of a stand mixer. Add the barley malt syrup, stirring until it is dissolved. Allow the yeast to bloom until it is foamy, 5 to 7 minutes. Stir in the flour, beer, butter, and salt and continue

stirring to form a shaggy mass. Attach the bowl and the dough hook to the stand mixer and begin kneading on medium-low speed. After about 1 minute the dough will form a smooth ball. The dough should be quite firm and may be slightly tacky. Continue kneading the dough on medium-low speed until it is elastic, 5 to 7 minutes. Alternatively, turn the shaggy dough out onto an unfloured work surface and knead it by hand.

2. Choose a bowl that will be large enough to contain the dough after it has doubled in size, and grease it lightly with butter. Transfer the dough to the greased bowl and cover the bowl tightly with plastic wrap. Put the dough in the refrigerator to rise for at least 8 hours, and up to 24 hours, for optimal flavour.
4. Turn the dough out onto an unfloured work surface and firmly press it down to deflate. To form the classic pretzel shape, cut the dough into eight equal portions. Work with one piece of dough at a time and keep the rest covered with a damp, clean kitchen towel. Pat a piece of dough down with your fingertips to form a rough rectangle. Beginning on a long side, roll the dough up tightly, forming it into a little loaf. Pinch the seam together. Shape the dough into a rope by rolling it against the work surface with your palms and applying mild pressure, working from the centre of the dough out to the ends. Once you can feel that the dough rope doesn't want to stretch any farther, set it aside to rest and begin shaping another piece in the same manner. Repeat this process with remaining dough.
6. Return to the first dough rope and continue rolling it out, and tapering the ends thinly by applying a little more pressure as you work your way out. Position the dough rope into a U shape, with the ends pointing away from you. Holding an end in each hand, cross the ends from the tips and then cross them again. Fold the ends down and press them into the U. Place the pretzel on one of the prepared baking sheets and cover it with a damp towel. Repeat this process with the remaining dough,
7. Allow the covered pretzels to rise at warm room temperature until they have increased in size. At least 20 minutes before baking, preheat it to 500°F/260°C/gas. Prepare the lye solution or baked baking soda solution.
10. Use a large skimmer to gently dip the pretzels in the lye or baked baking soda solution, Leave them in the solution for about 20 seconds, carefully turning once after 10 seconds. Remove and drain, and return them to the baking sheets. Repeat with the remaining pretzels.
11. Use a sharp paring knife or razor blade to cut a slit in the thickest part of each pretzel. Bake the pretzels until they are brown in colour, 8 to 12 minutes. Transfer the pretzels to a rack to cool for 10 minutes before serving.

banana, apple and blueberry loaf



10 mins
prep



1h 15 min
cook



10
servings



ingredients

- 1 vanilla bean, seeds scraped
- 225g unsalted butter, softened
- 1 cup (140g) coconut sugar
- 2 ripe bananas, flesh mashed with a fork
- 3 eggs
- 2 apples, 1 grated, 1 thinly sliced
- 125g blueberries, crushed with a fork
- ½ cup (100g) rice flour
- ¾ cup (85g) coconut flour
- 1 ¾ cup (175g) almond meal
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- ¼ cup (60ml) almond milk
- ¼ cup (90g) honey, plus extra to drizzle

spice powder

- 2 whole star anise
- 1 tsp white peppercorns
- 2 small cinnamon quills
- ½ tsp cloves
- Seeds from 2 tsp cardamom pods
- 2 tsp juniper berries
- 1 pinch saffron threads
- 1 tsp Murray River sea salt flakes

method

1. Preheat oven to 180°C. For spice powder, place star anise, peppercorns, cinnamon, cloves and cardamom in a pan over medium heat and cook 1-2 minutes until fragrant. Place in mortar and pestle with the juniper berries, saffron and salt. Crush to a powder.
2. In a stand mixer, beat vanilla, 200g butter and sugar. Add banana and eggs, one at a time. On low, add 1½ tsp spice powder, grated apple, blueberries, flours, almond meal, baking powder, bicarb, 1 tsp salt and almond milk. Beat until well combined.
3. Pour into a greased 24x12cm loaf tin. Bake 1 hour 15 minutes or until skewer comes out clean.
4. Put 25g butter and honey in a frypan over medium heat. Add apple slices. Cook 3-4 minutes, turning, until caramelised. Place on top of bread.
5. Serve drizzled with honey.



healthy paleo brekkie loaf



15 mins
prep



30 mins
cook



10
servings



ingredients

- 1/4 cups coconut flour
- 3tbs honey
- 1tsp bicarbonate of soda
- Pinch of salt flakes
- Pinch of ground cinnamon
- 3tbs desiccated coconut
- 1 vanilla pod, split and scraped (or a pinch of vanilla powder)
- 3tbs almond butter
- 1 very ripe banana, mashed
- 4 large eggs
- 1 cup blueberries, plus extra to serve (optional)

icing

- 1 cup coconut oil (solid not melted)
- 1/2 cup almond butter
- 1/2 cup maple syrup
- 1 vanilla pod, split and scraped (or a pinch of vanilla powder)

method

1. Preheat the oven to 180°C and grease and line a loaf tin with baking paper.
2. Place the coconut flour, honey, bicarbonate of soda, salt, cinnamon and desiccated coconut in a large bowl and mix thoroughly.
3. Combine the vanilla, almond butter, mashed banana and eggs in a blender, then pour into the bowl with the dry ingredients. Mix well to form a batter and gently fold through the blueberries.
4. Spoon the batter into the prepared tin and bake for 25–30 minutes (insert a skewer in the centre to check that it's cooked through – if it come out clean, it is).
5. Allow to cool a little in the tin, then turn out onto a wire rack to cool completely.
6. Meanwhile, make the icing by popping the solid coconut oil, almond butter, maple syrup and vanilla into a food processor and blending until smooth.
7. Once the loaf is cool, spread over the icing and top with a few extra blueberries, if you like.
8. The icing will melt if it gets too warm, so make sure the loaf is completely cool before you ice it, and keep it in the fridge once done.



homemade soft french bread



15 mins
prep



30 mins
cook



10
servings



ingredients

- 1 $\frac{1}{3}$ cup Warm Water (315 g), see instructions for temperature
- 1 ($\frac{1}{4}$ ounce packet) Quick Rise Instant Yeast, or 2 $\frac{1}{4}$ tsp Active Dry Yeast
- 1 $\frac{1}{2}$ teaspoon Sea Salt, *see recipe footnote
- 3 $\frac{1}{2}$ cups Unbleached All Purpose Flour (530 g), do not pack it down
- Olive Oil, or cooking spray



method

1. Combine *WARM WATER and YEAST in stand mixer bowl fitted with the dough hook attachment.
 - Active Dry Yeast needs 100 to 110 degrees Fahrenheit water temperature. Combine and allow 5 minute rest until the yeast surfaces.
 - Quick Rise Instant Yeast needs 120 to 130 degrees Fahrenheit water temperature. Combine and proceed to step 2.
2. Add FLOUR and SALT (reserve $\frac{1}{2}$ cup flour to assist mixing). Stir ingredients together with a utensil (or stand mixer on lowest speed) until a shaggy dough forms.
3. Mix and knead dough with your hands (or stand mixer on low speed) about 5 minutes until it becomes stretchy and pliable. During mixing, sprinkle tiny amounts of the reserved flour into the bowl to prevent sticking.
4. Transfer dough to a lightly floured surface and shape into a tight, round form, tucking the sides under to form a seam on the bottom.
5. Perform 1st proof/rise by placing dough in an oil-coated mixing bowl (or Instant Pot), seam side down. Cover with a towel or draped plastic wrap and allow to double in size.
6. Deflate the dough (aka punch it down) to remove air bubbles. You can move on to the next step, or Perform 2nd proof/rise by shaping the dough into a tight round and repeat step 5.
7. Preheat oven to 450 degrees Fahrenheit and let's shape these loaves... Transfer the dough onto lightly floured surface. Press to deflate air pockets and divide dough into 2 or 3 equal sections.
8. Press each piece into a loose rectangle shape. Fold and press dough into itself until it becomes tight while forming it into the final shape (baguette, loaf, or round).
9. Transfer to a prepared baking sheet or loaf pan. Brush surface with olive oil and cover to prevent air exposure. Perform final proof/rise by resting forms in a warm spot until nearly doubled in size.
10. Score the dough by making $\frac{1}{4}$ -inch slits across each loaf with a sharp tool. Bake 20-25 minutes, rotating halfway through, as needed for even browning.
11. Fully baked French bread will be crisp and golden brown. If tested with a quick-read thermometer, it should be between 190 to 200 degrees Fahrenheit. Note: The crisp surface will completely soften once it cools.
12. Transfer loaves onto a cooling rack and rest 5 minutes. Remove loaves from pans and rest on the cooling rack until completely cooled (to retain moisture).
13. Store cooled bread in a plastic bag or airtight container up to 2 days at room temperature or 5 days in the refrigerator.

homemade banana bread



10 mins
prep



60 mins
cook



10
servings

ingredients

- 1 ripe bananas
- 1 eggs
- 83,3 g all-purpose flour
- 3,3 g baking powder
- 33,3 g packed brown sugar
- 43,3 g butter, melted
- 40 g chocolate chips

method

1. Peel the bananas and break them into smaller pieces. Put them into the bowl of the stand mixer fitted with the Flex Edge Beater and puree the bananas on speed 2 for 1 minute.
2. Add the eggs and mix again for 1 minute on speed 2.
3. Add the flour, baking powder, sugar and melted butter and beat for 2 minutes.
4. When the batter is smooth, add chocolate chips and mix until just incorporated.
5. Line a loaf pan with parchment paper and pour in the batter.
6. Optional: Peel an extra banana and cut it lengthwise. Place on top of the batter.
7. Bake for 1 hour at 180°C in a preheated oven. Let cool before removing from the pan.





sandwich bread



60 mins
prep



35 mins
cook



10
servings

ingredients

- Text Here 1. 5-1/2 cups all-purpose flour
- 2. 1 Tbsp. kosher salt
- 3. 2-1/4 tsp. (1 packet) active dry yeast
- 4. 16 oz. very warm water
- 5. 1 Tbsp. extra virgin olive oil
- 6. 3-1/2 Tbsp. honey



method

1. Place all dry ingredients, including yeast, into the bowl of your stand mixer. In a separate container, add warm water, oil and honey. (tip – add the oil first and then use the same spoon to measure out the honey. This prevents the honey from sticking to the spoon.) Stir liquids well to combine.
2. Place dough hook attachment on mixer and set on low speed for 15 seconds to combine all dry ingredients. Turn off mixer, add the liquid and set to low speed again, this time for about a minute and a half, or until all ingredients have combined. Turn off mixer and allow to stand for 10 minutes.
3. Set Mixer to second speed and run for three minutes. Remove the dough hook and turn dough onto a floured surface. Knead 3 or 4 times to remove any air pockets.
4. Place dough in an oiled bowl and cover with cling wrap and a kitchen towel. Let dough proof in a warm, draft free area for 1 hour. At the end of the hour, punch down dough, turn dough onto a floured surface and knead another few times. Form dough into loaves and place into 2 loaf pans.
5. Cover with a kitchen towel and allow the loaves to rise for approximately 45 minutes or until doubled in size.
6. Drizzle the top of loaves with olive oil and bake in a preheated 375-degree oven for 30 to 35 minutes or until crust is a light golden brown. Remove from loaf pans and allow to cool on a rack for at least 30 minutes before cutting.



banana cake with coconut sorbet



50 mins
prep



2 hours
cook



8
servings



ingredients

- 150g unsalted butter, chopped
- 3/4 cup (165g) caster sugar
- Finely grated zest of 1 lemon
- 3 very ripe bananas, mashed
- 2 large eggs, lightly beaten
- 1 1/2 cups (225g) self-raising flour
- 1/2 tsp baking powder
- Finely grated lime zest, to serve

coconut sorbet

- 800ml coconut milk
- 1 cup (220g) caster sugar
- Finely grated zest and juice of 2 limes

caramel banana

- 1/2 cup (110g) caster sugar
- 100g muscovado sugar
- Juice of 1 lemon
- 1 vanilla bean, split, seeds scraped
- 3 small bananas, halved lengthways

method

1. For the coconut sorbet, place all the ingredients in a large saucepan over low heat with 1/2 cup (125ml) water. Cook, stirring, for 2 minutes to dissolve sugar. Remove and cool to room temperature, then chill for 4 hours or overnight.
2. When chilled, transfer sorbet mixture to an ice cream machine and churn according to manufacturer's instructions until thick but soft enough to spoon into a container. (Alternatively, pour into a shallow container and freeze for 2 hours or until frozen at edges. Remove and beat with electric beaters. Return to container and refreeze. Repeat 2 or 3 times.) Transfer to a container and freeze for at least 4 hours or overnight.
3. Preheat oven to 160°C. Grease base and sides of a 1L (4-cup) loaf pan and line with baking paper.
4. Whisk butter and sugar in a stand mixer fitted with the whisk attachment until pale and fluffy. Add lemon zest and banana puree and whisk to combine. Whisk in eggs, one at a time, until thick and fluffy. Fold in flour and baking powder. Spoon into loaf pan and bake for 1 hour or until a skewer inserted in the centre comes out clean.
5. For the caramel banana, place the caster sugar and muscavado sugar in a saucepan with 300ml water. Place over medium heat and bring to the boil. Cook, without stirring, for 10 minutes or until a thin, golden caramel. Add lemon juice and the vanilla pod and seeds. Stir well to combine, then reduce the heat to medium-low.
6. Add the banana halves and cook, spooning over caramel, for 6-8 minutes until bananas are coated with sauce and caramelised. Remove bananas from pan, then increase heat to medium and reduce sauce to a thick syrup.
7. Layer bananas over cake, drizzle with syrup, then slice. Serve slices topped with a spoon of sorbet and some lime zest.



artisan bread



10 mins
prep



35 mins
cook



10
servings



ingredients

- 3 cups water (lukewarm)
- 1½ tablespoon active dry yeast
- 1½ tablespoon salt
- 6½ cups all-purpose flour

method

1. Activate the yeast. In a medium bowl add the warm water, salt, yeast and stir together. Let the mixture sit for 5-10 minutes until the yeast bubbles up. If you are using instant yeast, you do not need to wait for 10 minutes for the yeast to activate.
2. Make the dough. In the bowl of your mixer add all the flour, then pour the yeast mixture over the flour and mix using the dough hook of your mixer, until it's all well incorporated and the dough comes clean from the sides of the bowl. I usually do this for about 5 to 7 minutes. If you do not have a mixer, simply add all the ingredients to a large bowl and using a rubber spatula or wooden spoon mix everything together until all the flour is incorporated. The dough will seem shaggy at first but keep mixing until you don't see any more dry flour. The dough will be very sticky and elastic.
3. First rise. Place the dough in a large bowl, cover it well with plastic wrap and poke a couple small holes in the top using toothpicks. Let the dough rise for 2 hours in a warm draft free environment.
4. Prep the baking sheet. It is recommended to bake this bread on a stone; however a regular baking sheet will work just fine. Cover the baking sheet, or stone with parchment paper.
5. Shape the dough. Add flour to your hands and divide the dough in two pieces. Add more flour to your hands as necessary. Shape the dough into the desired shape for your bread and place it seam down on the baking sheet. Sprinkle some more flour on top of the loaves.
6. Second rise. Let the loaves rest for another 30 minutes so that they can rise a bit. Preheat oven to 450°F. Before placing the bread in the oven, add a pan with a cup of water and place it in the bottom rack.
7. Bake the bread. Score the top of your bread with a very sharp knife, to allow gases to escape. Bake the bread for 30 to 35 minutes. The water will allow for the bread to form a nice crusty top.
8. Cool and serve. Cool on a rack before serving.



sweet milk bread



20 mins
prep



20 mins
cook



4
servings

ingredients

- 6 Cups Bread Flour 6 to 6.5
- 1 Cup Sugar
- 1/2 Teaspoon Vitamin C Powder Vinegar or Apple Cider Vinegar
- 1 Teaspoon Salt
- 3 Tablespoons Butter
- 2 Tablespoons Yeast
- 1 Cup Water
- 1 Cup Milk
- 2 Eggs



method

1. Dissolve the yeast and sugar in warm water and the Yeast to Proof for 5 minutes or till the yeast becomes frothy.
2. In a large mixing bowl, add the flour, sugar, and salt. Mix well.
3. Create a well in the middle of the flour mixture, add the yeast mixture, eggs, milk, melted butter and vinegar (vitamin c powder) and begin to mix with your hands until a mass of sticky dough is formed.
4. Transfer the dough to a floured work surface and begin to knead dusting the table with a little bit of flour at a time to prevent the dough from sticking to your work surface.
5. After about 10 minutes of working the dough, it should become smooth and elastic. Transfer the dough inside the large mixing bowl. Coat it with a little oil to prevent it from drying out and cover with a damp cloth. Place in a warm place to rise for one hour or until it's doubled in size.
6. After one hour, bring out the dough and punch it down to remove the excess air. Don't overbeat it.
7. Transfer the dough back to the work surface. Divide it into four equal parts and shape each into a loaf. You can also knead the dough into a rectangular shape with a rolling pin and then tightly roll it up (as you would a Mat) into a loaf.
8. Prepare four loaf pans by greasing them with oil and dusting them with flour or simply spray them with a non-stick cooking spray.
9. Place the shaped dough inside the prepared loaf pans, cover and leave to rise for 30 minutes.
10. After 30 minutes, place the loaves inside a 350°F preheated oven and bake between 20 to 25 minutes or till a toothpick inserted in the middle of the bread comes out clean. Leave to cool for a couple of minutes and enjoy!

Stand Mixer Instructions

11. Dissolve the yeast and sugar in warm water and the Yeast to Proof for 5 minutes or till the yeast becomes frothy.
12. Add all the ingredients (except the butter) inside the bowl of the mixer. Set the mixer to medium speed and begin to mix.
13. After about 4 to 5 minutes of mixing the dough, turn off the mixer and add the butter. Then continue to mix for about 2 to 3 more minutes until the dough becomes elastic and pulls away from the sides of the Bowl.
14. (Proceed with the remaining steps from 6 above)

cinnamon roll bread



70 mins
prep



35 mins
cook



10
servings



ingredients

- 125 ml warm milk
- 9 g dry yeast
- 65 g sugar (separated in 50g and 15g)
- 270 g all-purpose flour
- 1 large egg (at room temperature)
- ½ teaspoon salt
- 160 g butter
- 100 g brown sugar
- 2 teaspoons (5g) cinnamon
- 60 g cream cheese
- 200 g powdered sugar
- ½ teaspoon vanilla extract
- 15 ml cold milk
- 2 tablespoons heavy cream



method

1. Fill the Bread Bowl with hot tap water to warm the ceramic, then pat dry. Place the warm milk and 1 tablespoon (15 g) of sugar into the Bread Bowl and sprinkle the yeast on top. Gently whisk to incorporate, then allow yeast to bloom for 3-5 minutes.
2. Add remaining 50 g sugar, flour, egg, 60 g melted butter, and salt into the yeast mixture. Affix the Bread Bowl to the Stand Mixer, insert the dough hook, and turn to speed 4 to knead the dough. Allow dough to knead for 4-6 minutes, or until dough is smooth. Remove the dough from the bowl and lightly oil the inside of the bowl. Form the dough into a ball, place it back into the bowl, and then cover the Bread Bowl with the Baking Lid. Allow to rest in a warm place for 30 minutes. While the dough is rising, prepare the filling and the icing.
5. For the filling, stir together the brown sugar and the cinnamon. Set aside.
6. For the icing, beat 40 g room temperature butter and cream cheese together until creamy, then add in the vanilla extract and a pinch of salt. Then, sift in the powdered sugar and continue to beat until smooth. Set aside.
7. After dough is done with first rise, lightly flour your countertop. Roll the dough into a 50x24 cm (20"x10") rectangle. Use a pastry spatula to gently spread 60 g room temperature butter over the surface of the dough, then generously sprinkle the sugar/cinnamon mixture over the butter.
8. Slice the dough lengthwise into four strips that are roughly 6 cm (2 ½") wide. Starting at one end, roll a strip into a tight cylinder. Place the cylinder at the edge of the next strip, being sure to match up the edges of the dough, and roll the dough together. Complete the process with all four strips of dough so that you have one large, rolled cylinder. Tuck 2,5 cm (1") of the end of the outside layer at an angle under the cylinder so that it doesn't unwrap when rising and baking.
9. Line the Bread Bowl Lid with a piece of parchment trimmed 5 cm (2") larger than the round of the base. Carefully place the formed cylinder into the center of the lid on the parchment and cover with the Bread Bowl. Allow the bread to rise for another 30 minutes. Preheat the oven to 200°C.
10. After 30 minutes, remove the bowl and carefully drizzle 2 tablespoons of heavy cream (slightly warmed to remove the chill) over the top surface of the loaf. (NOTE: Pour slowly and try to work the cream into the folds versus allowing all of it to flow over the sides and pool on the lid.)
11. Once again, cover the prepared loaf with the baking bowl, being sure the parchment edge is fully tucked up inside the bowl to catch the butter and sugar as the loaf bakes. Bake for 35 minutes. Then, remove the bowl from the lid and allow the bread to bake, uncovered, for another 2-3 minutes, or until lightly golden brown.
12. Allow the bread to cool for 10 minutes before icing.





muffins



blueberry muffin



15 mins
prep



25 mins
cook



2
servings

ingredients

- Blueberries 275 g
- Plain flour 225 g
- Baking powder 2 1/2 teaspoon
- Salt 1/2 teaspoon
- Ground nutmeg 1/4 teaspoon.*
- Caster sugar 175 g.
- Egg 2
- Milk 175 ml.
- Unsalted butter 115 g
- Grated rind of 1 orange*
- Vanilla essence 1 teaspoon
- Granulated sugar 50 g
- Ground nutmeg 1/4 teaspoon*

method

1. According to the book, have to use mixer to do and you only used fork to mix the batter instead of mixer.
2. Preheat oven 190C and line muffin tin with paper cases.
3. Mash about 50 g. of the blueberries with fork (or potato masher).
4. Sieve the flour, baking powder, salt, nutmeg in the bowl then add sugar stir till combine and make well in the middle.
5. Stir Milk, Eggs, Melted butter, Orange rind, Vanilla to combine then pour to the sieved flour add in mashed blueberries and the remaining blueberries.
6. Use fork to mix all ingredients for 30 seconds.
7. Spoon the batter into the prepared muffin tins almost filling to the top and sprinkle over with granulated sugar.
8. Bake for 20-25 minutes.





chocolate chip muffins



15 mins

prep



30 mins

cook



6

servings

ingredients

- 370 g all-purpose flour
- 4 tsp baking powder
- 200 g sugar
- 1/2 tsp salt
- 1/2 tsp vanilla extract
- 80 ml sunflower oil
- 250 ml milk
- 65 g butter, melted
- 2 eggs
- 50 g sour cream
- 200 g dark chocolate

method

1. Place flour, baking powder, sugar, salt and vanilla extract in a bowl of a stand mixer fitted with Flat Beater. Mix for 30 seconds on stir speed.
3. Place a new bowl in the stand mixer and add sunflower oil, milk, melted butter, eggs and sour cream into it. Mix on speed 2 for 1 minute.
4. Add the wet ingredients to the dry ingredients and mix on speed 2 until just combined.
5. Place chocolate in a blender and let it run on speed 1 until chocolate is chopped.
6. Add the chocolate to the muffin batter. Mix on speed 1 until just combined. Line a 12-count muffin pan with cupcake liners.
8. Divide batter among prepared muffin pan, filling almost all the way to the top.
9. Bake in a 180°C preheated oven for 25-30 minutes until the tops are golden brown and centers are set.





homemade english muffins



35 mins
prep



20 mins
cook



16
servings



ingredients

- 2 cups (480 ml) whole milk
- 3 tablespoons honey
- 2 ¼ teaspoons active dry yeast, (1 packet)
- 1 large egg
- 4 tablespoons unsalted butter, melted
- 5 cups (650 g) bread flour
- 1 and ½ teaspoon salt
- cornmeal for dusting



method

1. In a small saucepan, heat the milk and honey over low heat until it reaches 105-115°F. Remove from heat, stir in the yeast, and set aside for 5 mins. Whisk in the egg and melted butter.
2. Add the flour and salt to the bowl of a stand mixer. Fit the mixer with the dough hook attachment. With the mixer on low speed, gradually pour the milk mixture into the flour.
3. Continue to beat on low until the flour is incorporated, stop and scrape down the sides and bottom as needed. Turn the speed up to medium and mix for about 4 minutes, until the dough clears the sides of the bowl and is smooth and elastic. The dough should feel slightly tacky when gently pressed with your fingertip.
4. Scrape the dough out into a lightly oiled bowl. Brush a little oil over the top of the dough. Cover and set in a warm place to rise for 1 hour or until doubled in size.
5. Gently punch the dough down and turn it out onto a lightly floured surface. Gently knead the dough together into a ball and divide it in half. Divide each half into 8 equal-sized pieces. You should have 16 dough balls. (If you want smaller muffins, divide each half into 11 pieces to equal 22 dough balls.) Roll each piece into a ball and flatten the ball into a disk. (If the dough is too sticky, lightly oil your hands to make it easier to handle the dough.)
6. Place the disks on a baking sheet lined with parchment paper that has been dusted with cornmeal. Sprinkle more cornmeal over the tops. Cover with a lint-free towel and set in a draft-free place for 1 hour, or until doubled in size.
7. Preheat the oven to 325°F.
8. Heat a griddle over medium-low heat. Gently lift each disk with a plastic spatula and place it on the griddle. (Handle the dough with care so you don't deflate it) Cook them for about 2 minutes on each side, until lightly browned on both sides. Work in batches.
9. Place the muffins back on the cookie sheet and bake them for 10-15 minutes. The internal temperature should be about 200°F on an instant-read thermometer.
10. Transfer the muffins to a cooling rack and let them cool completely.
11. Split the English muffins with a fork and toast them a toaster until the edges are lightly browned. Serve warm with your favorite jam or butter.

super moist double chocolate muffins



15 mins
prep



20 mins
cook



12
servings



ingredients

- 2 1/4 c flour
- 3/4 c sugar
- 1/2 c cocoa powder
- 1 T baking powder
- 3/4 t baking soda
- 1/2 t salt
- 1 1/2 c chocolate chips
- 1/2 c butter, melted
- 1 1/4 c milk
- 2 eggs
- 1 T coffee



method

1. Preheat oven to 425 degrees. Line muffin tins with 18 muffins papers.
2. Melt butter and set to the side.
3. Add flour, sugar, cocoa powder, baking powder, baking soda, salt, and chocolate chips to a mixing bowl. Stir to combine.
4. In a liquid measuring cup, add the milk, eggs, and coffee, then whisk thoroughly. Pour in melted butter, and whisk again.
5. Pour wet ingredients over dry ingredients and stir until just mixed. Batter will be lumpy.
6. Scoop muffins into prepared tins, filling almost to the top. Add extra chocolate chips to top of each muffin, if desired.
7. Bake in 425 degree oven for 5 minutes, then turn down to 375 and bake for 9-11 minutes, just until cake tester has a few crumbs on it.
8. Let cool for 10 minutes, then eat warm or store in an airtight container on counter for up to 3 days.



cinnamon muffin



15 mins
prep



30 mins
cook



12
servings



ingredients

- 1 cup sugar
- 2 eggs
- ½ cup whole milk
- 2 teaspoons vanilla extract
- 2 teaspoons baking powder
- 2 sticks butter, divided
- 3 ½ cups flour, divided
- ½ cup brown sugar
- 2 teaspoons cinnamon
- 1 teaspoon salt, divided

method

1. Preheat oven to 375 degrees Fahrenheit, then line a 12-cup muffin tin with muffin liners.
2. In a stand mixer, add 1 stick of softened butter with 1 cup of sugar, and cream until smooth. Add 2 eggs, ½ cup of whole milk, and 2 teaspoons of vanilla extract, and mix until combined.
3. In a large bowl, add 2 cups of flour, 2 teaspoons of baking powder, and ½ teaspoon of salt, then whisk to combine.
4. While the mixer is on low, gradually add dry ingredients. Mix until combined.
5. Scoop ¼ cup of mixture into each muffin tin.
6. In a small bowl, add 1 stick of melted butter, ½ cup of brown sugar, 1 ½ cups of flour, 2 teaspoons of cinnamon, and ½ teaspoon of salt, then use a fork to combine into crumble topping. Sprinkle crumble topping on top of each muffin.
7. Bake for 30 minutes at 375 degrees Fahrenheit.



banana bread muffins



10 mins
prep



20 mins
cook



13
servings

ingredients

- 1/2 Cup unsalted butter (softened)
- 1 Cup Granulated Sugar
- 2 Large Eggs
- 1 teaspoon pure vanilla extract
- 3 Large Bananas (over ripe)
- 1 teaspoon Baking Soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon (optional)
- 1/2 teaspoon ground nutmeg (optional)
- 2 cups all-purpose flour
- 1 Cup Walnuts (or pecans, chopped, nuts are optional)

method

1. Preheat oven to 350, and line a muffin pan with muffin liners.
2. In a large bowl, use a hand mixer to cream together the butter and sugar until light and fluffy. Add the eggs and vanilla, and continue to mix until the ingredients are incorporated.
3. Add the bananas, and mix until no chunks remain. Add the salt, cinnamon, nutmeg, baking soda, and flour. Mix until just combined. Then fold in the nuts if using.
4. Divide the batter equally among the muffin liners. Bake for 18 to 20 minutes or until a toothpick inserted in the center comes out clean.
5. Remove from the oven, and transfer the muffins to a cooling rack. Store any leftovers in a sealed container for up to 5 days.





basic muffins



10 mins
prep



20 mins
cook



12
servings



ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/3 cup sugar
- 1 large egg, lightly beaten
- 1 cup whole milk
- 1 cup melted butter



method

1. Preheat oven to 375°F.
2. Butter muffin pans or line with paper liners. Combine flour, baking powder, salt and sugar in a bowl. Set aside.
3. Attach a beater to KitchenAid® Stand Mixer.
4. Add eggs, milk and melted butter to mixer bowl, turn to Stir speed and mix until well blended, about 1 to 2 minutes. Add our mixture, turn to Stir speed and mix 10 to 15 seconds or until JUST blended, do not over mix.
5. Add optional mix-in ingredients, if using. Batter will be lumpy.
6. Spoon batter into muffin pans, filling each cup about 2/3 full.
7. Bake 18 to 20 minutes until golden brown and toothpick comes out clean.



lemon poppy seed muffins



25 mins
prep



35 mins
cook



9
servings



ingredients

- $\frac{2}{3}$ cup (5oz/142g) granulated sugar
- 1 large egg
- $\frac{1}{2}$ cup (4oz/115g) plain yogurt
- $\frac{1}{2}$ cup (4floz/115ml) vegetable oil
- $\frac{1}{3}$ cup (2 $\frac{1}{2}$ floz/71ml) whole milk
- 1 teaspoon vanilla extract
- 2 teaspoons lemon zest (from about two lemons)
- 1 $\frac{1}{4}$ cups (6 $\frac{1}{4}$ oz/177g) all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon poppy seeds



method

1. Preheat oven to 375°F (190°C). Place 9 muffin liners in a muffin tin. Set aside.
2. In a mixing bowl, add the sugar, egg, yogurt, oil, milk, vanilla and lemon zest, and whisk until well combined.
3. In a separate bowl, stir together the flour, baking powder, salt, and poppy seeds.
4. Combine the wet and dry ingredients and mix until just combined. A few lumps are ok.
5. Divide the batter evenly between the prepared muffin cups, filling almost to the top.
6. Bake muffins on an upper-middle rack for 30-35 minutes, or until a toothpick inserted into the centre of a muffin comes out clean.
7. Let cool for ten minutes before removing muffins from the tin.
8. These muffins are the most delicious the day they are made. Enjoy! Store leftovers in an airtight container at room temperature for 2 days



classic bran muffins



15 mins
prep



15 mins
cook



12
servings

ingredients

- 1 ½ cups wheat bran
- 1 cup buttermilk
- ¾ cup brown sugar
- ½ cup vegetable oil
- 1 egg
- ½ teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup raisins

method

1. Preheat the oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.
2. Mix wheat bran and buttermilk together in a large bowl; let stand for 10 minutes.
3. Meanwhile, beat brown sugar, oil, egg, and vanilla together in a separate bowl until light and fluffy; stir into buttermilk mixture.
4. Sift flour, baking soda, baking powder, and salt together; stir into buttermilk mixture until just blended. Fold in raisins; spoon batter into the prepared muffin cups, filling each 2/3 full.
5. Bake in the preheated oven until tops spring back when lightly pressed, about 15 to 20 minutes. Cool in the tin briefly, then transfer to a wire rack to cool completely.





cheese, bacon and spring onion muffins



15 mins
prep



30 mins
cook



6
servings

ingredients

- 150 g cubed pancetta or lardons
- 200 g plain flour
- 1 tsp fine salt
- 2 tsp baking powder
- 100 ml vegetable oil
- 1 large egg
- 200 ml whole or semi-skimmed milk
- 125 g grated cheddar cheese
- 5 spring onions, finely sliced
- A few sprigs of rosemary

method

1. To make the muffins preheat the Oven to 170°C and place 6 large paper liner into a muffin tin.
2. To make the muffin batter first cook the pancetta or lardons over medium heat in a non-stick frying pan until crisp and brown. Tip the bacon onto a plate lined with kitchen paper and set aside to cool. Place the flour, salt and baking powder into the bowl of the Stand Mixer, fitted with the whisk attachment and mix together for a few minutes or until combined.
3. In a separate bowl whisk together the oil, egg and milk, then add the bacon, cheese and spring onions, briefly mixing together. Pour this mixture into the bowl of the mixer and mix together on a slow speed until just fully combined. Only use a slow speed as if you mix the batter too fast or for too long the muffins will be tough.
4. Divide the batter between the prepared muffin cases and top with a few sprigs of rosemary then bake in the preheated oven for about 25 minutes or until risen and golden brown. Allow to cool for a few minutes before transferring to a wire rack to cool completely.
5. The muffins are at their best on the day of baking but can be served up to days after baking.









mousse



chocolate mousse



20 mins
prep



20 mins
cook



6
servings



ingredients

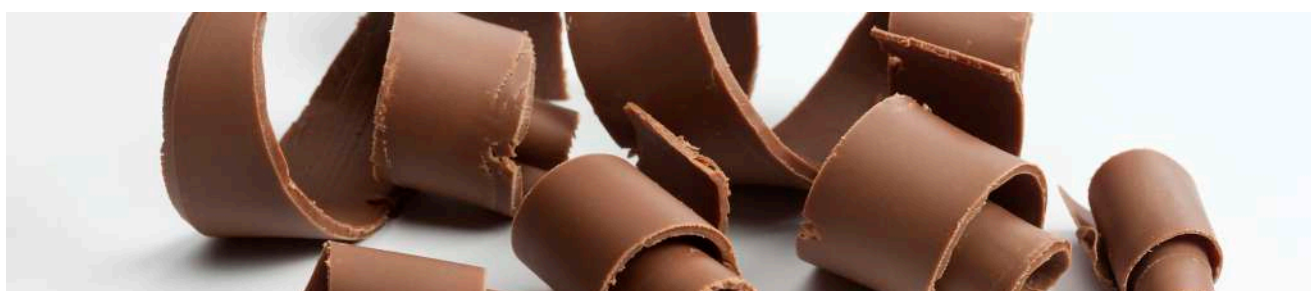
- 3 tablespoons unsalted butter
- 6 ounces semisweet chocolate, best quality
- 3 large eggs, at room temperature, yolks and whites separated
- ½ teaspoon cream of tartar
- ¼ cup plus 2 tablespoons sugar
- ½ cup heavy cream, cold
- ½ teaspoon vanilla extract

for serving

- ½ cup heavy cream, cold
- 2 teaspoons sugar
- Chocolate shavings

method

1. Place the butter in a medium microwave-safe bowl. Break the chocolate into small pieces directly into the bowl. Microwave it in 20-second intervals, stirring between each bout of heat, until the chocolate is about 75% melted. Stir, allowing the residual heat in the bowl to melt the chocolate completely. (Alternatively, place the chocolate and butter in a heatproof bowl and place over a saucepan containing about 1 inch of barely simmering water. Stir with a wooden spoon until the chocolate is melted and the mixture is smooth.) Let the mixture cool for a few minutes, then whisk in the egg yolks one at a time, mixing until smooth after each addition. Set aside.
2. In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form (the peaks should be just starting to hold, and will melt back into themselves after a second). Gradually beat in $\frac{1}{4}$ cup of the sugar and continue beating until stiff peaks form (the peaks will stand straight up when the beaters are lifted from the mixture). Using a large rubber spatula, fold the egg white mixture into the chocolate mixture until uniform. Set aside.
3. In another bowl, beat the heavy cream on medium-high speed until it begins to thicken up. Add the remaining 2 tablespoons of sugar and the vanilla and continue beating until the cream holds medium peaks (when you lift the beaters or whisk out of the bowl, the peaks will slightly droop down, but they won't lose their shape entirely). Fold the whipped cream into the chocolate mixture. Be sure it is fully incorporated but don't mix any more than necessary. Divide the mousse between 6 individual glasses, cover, and chill until set, at least 2 hours.
4. Up to a few hours before serving, whip the cream until it begins to thicken up. Add the sugar and whip to medium peaks. Dollop the whipped cream over the mousse and top with chocolate shavings.
5. Make-Ahead Instructions: Mousse can be made up to 1 day ahead of time. Cover with plastic wrap and keep chilled in the refrigerator. Add whipped cream topping and chocolate shavings up to a few hours before serving.
6. Note: Chocolate mousse is made with raw eggs. If that is a concern, try to find pasteurized eggs. Pasteurized eggs have been briefly exposed to heat to destroy any potential bacteria. Whole Foods usually carries them but call your local store to be sure before making a special trip. (Note: eating raw eggs is not advisable for pregnant women, babies, the elderly, or anyone with a compromised immune system.)



passion fruit jell-o whip



10 mins
prep



60 mins
cook



5
servings



ingredients

- 2 cups [480 ml] passion fruit juice
- 3 Tbsp granulated sugar
- 1 standard packet [about 2 1/2 tsp] powdered gelatine
- 1/2 cup [120 ml] heavy cream
- Mixed berries and mint sprigs for garnish



method

1. Chill one cup [240 ml] of the juice and pour it into the bowl of a stand mixer fitted with the whisk attachment and set aside. Pour the other cup [240 ml] into a small saucepan, add the sugar, stir, and bring to a boil over medium-high heat. Sprinkle the gelatine over the cold juice in the mixer bowl and let sit for 1 minute. Pour the hot juice over the cold and stir to combine. Place in the refrigerator until thickened and beginning to gel, about an hour and a half. The lightly set juice should still be wobbly, and when you tip the bowl slightly, it should cling to the side, rather than running up it like a liquid.
2. Remove the bowl from the refrigerator and using a rubber spatula, scrape up any bits of gelled juice from the bottom of the bowl.
3. Attach the bowl to the stand mixer, and at medium-high speed, whisk until foamy and tripled in size, at least five to six minutes. You want to make sure you break up and liquefy all the gelled juice.
4. Meanwhile, place the cream in a medium-sized bowl, and with an electric hand-mixer, beat the cream at medium to medium-high speed until the cream holds medium peaks, about 2 - 3 minutes. Fold the whipped cream into the gelatine mixture until fully incorporated and transfer to 5 small serving vessels. Refrigerate for 1 to 2 hours, until set.
5. Serve with mixed berries or a sprig or two of mint.
6. Passion Fruit Whip will keep tightly wrapped in plastic wrap in the refrigerator for up to 3 days.



vanilla mousse



60 mins
prep



10 mins
cook



6
servings



ingredients

- 1 cup (8 oz, 240 ml) whole milk
- 1 vanilla bean, split
- 1/2 cup (4 oz, 112g) granulated sugar, divided
- 2 tablespoons (1/2 oz, 14g) corn starch
- 4 large egg yolks
- 1 cup (8 oz, 240 ml) heavy cream
- 2 tablespoons dark rum or other liquor (or use water)
- 1 1/2 teaspoons plain gelatine powder
- 2 large egg whites



method

1. Place the milk in a pot over medium high heat. Scrape the seeds from the vanilla bean and add them to the milk along with the pod. Heat until the milk is scalding hot, but not boiling.
 2. Remove 2 tablespoons of the granulated sugar and set it aside.
 3. While the milk heats up, whisk together the rest of the sugar with the corn starch and egg yolks. Whisk the hot milk into the egg yolks, then return the mix to the heat. Cook the custard over low heat, stirring constantly, until the mixture just begins to boil and thickens. Remove from the heat and strain into a clean bowl. Discard the vanilla pod or rinse it and set in a bin of sugar to make vanilla sugar.
 4. Refrigerate the custard for at least 2 hours (must be completely cooled) before continuing with the recipe. To speed up cooling, set the bowl of custard over a bowl of ice water and stir until cooled.
 5. Whip the cream to soft peak and fold it into the chilled custard base. Return the bowl to the refrigerator while you prepare the other ingredients.
 6. Place the rum (or cool water) into a microwave safe bowl. Sprinkle the gelatine in an even layer over the rum and set it aside to bloom.
 7. Combine the egg whites with the reserved 2 tablespoons of sugar in a heatproof mixing bowl. Set the bowl over the pan of almost simmering water (don't allow the bottom of the bowl to touch the water) and heat to 160°F, stirring constantly. Remove the whites from the heat and whip until they are at full peak and completely cooled.
 8. Heat the bloomed gelatine in the microwave in 10 second increments until it's hot to the touch. Working quickly, add a 1/2 cup of the mousse to the warmed gelatine. Whisk to combine. Pour the gelatine mixture back into the mousse. Immediately whisk until the mousse is smooth and the gelatine is evenly incorporated. Immediately fold the whites into the mousse.
 9. Pipe or spoon the mousse into serving glasses while it's still soft. Refrigerate until set.
- Serve with fresh berries, fruit sauce or chocolate shavings.



dark chocolate mousse cake



120 mins

prep



25 mins

cook



12

servings



ingredients

- 1 and 3/4 cups (219g) all-purpose flour
- 3/4 cup (62g) unsweetened natural cocoa powder*
- 1 and 3/4 cups (350g) granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup (120ml) canola oil
- 2 large eggs
- 3/4 cup (180g) full fat sour cream
- 1/2 cup (120ml) buttermilk
- 2 teaspoons pure vanilla extract
- 1/2 cup (120ml) hot water

chocolate mousse

- two 4-ounce chocolate bars finely chopped*
- 1 cup (240ml) heavy cream

chocolate ganache

- 1/2 cup (120ml) hot water
- 1/4 cup (22g) unsweetened cocoa powder*
- two 4-ounce chocolate bars finely chopped*
- 2 cups (480ml) heavy cream
- 2 Tablespoons (15g) confectioners' sugar
- 1/2 teaspoon pure vanilla extract

method

1. Preheat oven to 350°F (177°C). Grease four 8-inch or 9-inch cake pans, line with parchment paper rounds, then grease the parchment paper.
2. Make the cake: Whisk the flour, cocoa powder, sugar, baking soda, baking powder, salt together in a large bowl. Set aside. Using a stand mixer fitted with a whisk attachment mix the oil, eggs, and sour cream together on medium-high speed until combined. Add the buttermilk and vanilla and mix until combined. Pour the wet ingredients into the dry ingredients, add the hot water and whisk or beat on low speed until the batter is completely combined.
3. Divide batter evenly between 4 pans. Bake for 19-23 minutes. The cakes are done when a toothpick inserted in the center comes out clean. Remove the cakes from the oven and set on a wire rack. Allow to cool completely in the pan.
4. Whisk the hot water and cocoa powder together. Set aside. Melt the chopped chocolate bars in a double boiler or use the microwave. place the chopped chocolate in a medium heat-proof bowl. Melt in 20 seconds, stirring until completely melted and smooth. Pour hot water/cocoa mixture into melted chocolate and stir until thick and smooth. Set aside. Using a stand mixer fitted with a whisk attachment, whip the heavy cream, confectioners' sugar, and vanilla extract together on medium-high speed about 3-4 minutes. Pour in the chocolate mixture and using a spoon or rubber spatula, gently fold together. Avoid over-mixing which can deflate/thin out the mousse. Cover mousse and chill in the refrigerator for at least 2 hours.
6. Assemble layers before preparing chocolate ganache: First, level the cakes if needed: using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard (or crumble over ice cream!). Place 1 cake layer on your cake stand or serving plate. Using a large icing spatula, evenly cover the top with about 1.5 cups chocolate mousse. Top with 2nd layer and evenly cover the top with 1.5 cups chocolate mousse. Top with the third cake layer, then spread another 1.5 cups mousse evenly on top. Save a large spoonful of mousse for a thin crumb coat. Top with final 4th cake layer. Spread any remaining mousse around the sides as a crumb coat. Run a bench scraper around the cake to smooth out crumb coat. Refrigerate cake for at least 1 hour and up to 4 hours. Prepare the ganache as you wait.
7. Chocolate Ganache: Place chopped chocolate in a medium heat-proof bowl. Heat the cream in a small saucepan over medium heat until it begins to gently simmer. (Do not let it come to a rapid boil– that's too hot!) Pour over chocolate, then let it sit for 2-3 minutes to gently soften the chocolate. With a metal spoon or small rubber spatula, very slowly stir until chocolate has melted and mixture is smooth. The finer you chopped the chocolate, the quicker it will melt with the cream. If it's not melting, do not microwave it. If needed, see Troubleshooting Chocolate Ganache. Once ganache mixture is smooth, let it cool for 20 minutes at room temperature before spreading on chilled cake.
8. Pour/spoon ganache on chilled cake. Smooth the top with an icing spatula and the sides with a bench scraper. Top with optional garnish such as fresh berries and/or chocolate shavings. Serve cake immediately or chill

triple chocolate mousse cake



40 mins
prep



35 mins
cook



16
servings



ingredients

- 6-ounces (170 g) unsweetened chocolate, coarsely chopped
- ½ cup (113 g) unsalted butter, cut into pieces
- 1 cup (200 g) granulated sugar
- 3 large eggs, room temperature
- 1 tablespoon pure vanilla extract
- 1 cup (130 g) all-purpose flour
- 3 tablespoons Dutch-process cocoa powder
- ½ teaspoon salt

For the mousse

- ¾ teaspoon gelatin powder
- 1 tablespoon water
- 6 ounces (168 g) semisweet chocolate, coarsely chopped
- 1 ½ cups (360 ml) cold heavy cream
- 2 tablespoons granulated sugar

For the ganache

- ¾ cups (180 ml) heavy cream
- 1 tablespoon unsalted butter
- 9 ounces (252 g) semisweet chocolate, coarsely chopped

method

Make the brownie:

1. Preheat the oven to 350°F. Lightly spray the bottom and sides of an 8-inch springform pan with nonstick spray. Line the bottom and sides with parchment paper and lightly spray the paper with nonstick spray
2. Add the chocolate and butter to a medium saucepan. Warm over medium-low heat, stirring constantly until chocolate is melty and smooth. Whisk in the sugar. Set aside to cool slightly. It can be warm, you just don't want it too hot that it scrambles the eggs.
3. Once cooled, whisk in the eggs and vanilla until combined. Sift the flour, cocoa powder, and salt into the chocolate mixture and fold together with a rubber spatula just until no dry streaks of flour are visible. Take care not to overmix.
4. Spread the batter evenly into the bottom of the prepared pan. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs. Leave the brownie in the pan and set it wire rack to cool completely. Or pop it in the refrigerator for 15-20 minutes.

Make the mousse:

5. In a small bowl, sprinkle the gelatin over the water, let stand for 5 minutes. Place chocolate in a medium bowl. Add ½ cup of the cream and 2 tablespoons of sugar to a small saucepan. Bring to a simmer over medium-high heat. Stir to make sure the sugar is dissolved.
6. Remove from heat; add the softened gelatin and stir until fully dissolved. Pour the cream over the chocolate and whisk until chocolate is melted and the mixture is smooth. Cool to room temperature, stirring occasionally. The mixture will thicken slightly.
7. In the bowl of a stand mixer fitted with the whisk attachment or with a handheld electric mixer, whip the remaining 1 cup cream at medium speed until it begins to thicken, about 30 seconds. Increase the speed to high and whip until medium to stiff peaks form, about 30 to 60 seconds.
8. Use a whisk to mix ⅓ of the whipped cream into the chocolate mixture. Fold the remaining whipped cream into the chocolate mixture until no streaks appear. Spread the mousse evenly over the top of the cooled brownie layer. Refrigerate.

Make the ganache:

9. Heat the cream and butter in a medium saucepan over medium-high heat. Remove from heat just before it begins to boil.
10. Place the chocolate in a medium heatproof bowl and pour the hot cream over the chocolate. Stir until chocolate is melted and smooth. Set aside to cool until the ganache is no longer warm. Spread the ganache over the top of the mousse layer and refrigerate until set. About 1 hour. Remove the sides of the pan and carefully pull the parchment paper off.

triple layer mousse



40 mins

prep



35 mins

cook



16

servings



ingredients

For the vanilla mousse

- 4 ounces (1/2 cup) cool water
- 0.50 ounces (2 packets) granulated gelatin
- 8 ounces (1 cup) heavy cream
- 4 ounces (1/2 cup) granulated sugar, divided
- 12 ounces (1 2/3 cups) crème anglaise
- 3 ounces egg whites (from about 3 eggs)

For the chocolate mousse

- 3 ounces egg yolks (from about 4 eggs)
- 4 ounces (1/2 cup) granulated sugar, divided
- 4 ounces (1/2 cup) heavy cream
- 5 ounces good-quality dark chocolate, melted and cooled slightly
- 6 ounces egg whites (from about 6 eggs)

For the strawberry mousse

- 4 ounces (1/2 cup) cool water
- 0.50 ounces (2 packets) granulated gelatin
- 8 ounces (1 cup) heavy cream
- 4 ounces (1/2 cup) granulated sugar, divided
- 12 ounces (1 2/3 cup) strawberry purée
- 3 ounces egg whites (from about 3 eggs)

method

1. Make the vanilla mousse: Place the water in a small heat-safe dish and sprinkle the gelatin over top. Let bloom for 5 minutes. While the gelatin blooms.
2. Whip the cream and half of the sugar (1/4 cup) to medium peaks. Set aside. Ready the crème anglaise in a large bowl and set aside. Melt the gelatin in the microwave for 15 to 20 seconds.
3. In the bowl of the stand mixer, whisk together the egg whites and remaining 1/4 cup sugar. Place the bowl over a medium pot of barely simmering water and continue to whisk by hand until the mixture reaches 140° F on a thermometer. At this point, return the bowl to the stand mixer and whip on medium speed until you reach medium peaks.
4. Stir the melted gelatin into the crème anglaise. Gently fold the whipped cream into the crème anglaise. Finally, gently fold the meringue into the crème anglaise. With each aerator, it's best to "temper" the mixture by adding a small amount of the given aerator to the base and mix to combine. Add the remaining aerator in 2 or 3 additions and gently fold, just until the aerator is incorporated.
5. Divide the mousse evenly between the 8 glasses. Chill the mousse until set, about 15 minutes. While the vanilla mousse sets, make the chocolate layer. In a medium, heat-safe bowl, whisk the egg yolks and half the sugar (1/4 cup) to combine. Place over a pot of simmering water and whisk until the mixture reaches 140° F. Return the bowl to the stand mixer and whip on medium speed until you reach full volume/ribbon stage. Set aside the egg yolk mixture.
6. In a separate bowl, whip the cream to medium peaks and set aside. Now ready the melted, cooled chocolate in a large bowl. In the bowl of the stand mixer, whisk together the egg whites and remaining 1/4 cup sugar. Place the bowl over a medium pot of barely simmering water and continue to whisk by hand until the mixture reaches 140° F. At this point, return the bowl to the stand mixer and whip on medium speed until you reach medium peaks. Gently fold the egg yolks into the chocolate. Next, gently fold in the whipped cream followed, finally, by the meringue. Using a spouted measuring cup, divide the mousse evenly between the 8 glasses. Chill.
8. Lastly, make the strawberry mousse. Place the water in a small heat-safe dish and sprinkle the gelatin over top. Let bloom for 5 minutes. While the gelatin blooms. Whip the cream and half of the sugar (1/4 cup) to medium peaks as you have twice before.
9. Ready the strawberry purée in a large bowl and melt the gelatin in the microwave for 15 to 20 seconds. In the bowl of the stand mixer, whisk together the egg whites and remaining 1/4 cup sugar. Place the bowl over a medium pot of barely simmering water and continue to whisk by hand until the mixture reaches 140° F. At this point, return the bowl to the stand mixer and whip on medium speed until you reach medium peaks.
10. Stir the melted gelatin into the crème anglaise, then fold in the whipped cream and, finally, the meringue. Divide the mousse evenly between the 8 glasses. Chill the mousse, a final 15 minutes.

decadent chocolate parfait mousse dessert



10 mins
prep



30 mins
cook



5
servings



ingredients

- French Silk Chocolate Mousse (makes 2 ½ cups)
- 4 oz bittersweet chocolate
- ⅔ cup sugar
- 2 eggs room temperature
- 1 teaspoon vanilla
- 5 tablespoon butter softened
- 1 cup heavy cream
- Whipped Cream
- 1½ cups heavy cream
- ¼ cup powdered sugar
- 1 teaspoon vanilla
- Oreo Cookie Crumbs
- 20 Oreo cookies



method

Mousse Filling

1. In a microwave safe bowl, melt the chocolate until smooth, stirring every 30 seconds. 4 oz bittersweet chocolate
2. In a small saucepan, whisk together the sugar and eggs. Cook over med-low heat, whisking constantly, until the mixture reaches 160° and has thickened slightly, 4-6 minutes. Test thickness by dipping a spoon in the mixture. It is ready when you can draw a finger across the back of the spoon and the line holds. $\frac{2}{3}$ cup sugar, 2 eggs
3. Remove mixture from heat and whisk in the melted chocolate and vanilla. Let cool until just warm so it won't melt the butter in the next step. 1 teaspoon vanilla
4. In a stand mixer fitted with a paddle attachment or using hand mixers, beat the butter on med-high until light and fluffy, 2-3 minutes. 5 tablespoon butter
5. Add cooled chocolate mixture gradually on low speed, then increase to high speed and beat for 5 minutes. Mixture should be light and fluffy. Transfer to a large bowl and set aside.
6. In the clean stand mixer with the whisk attachment or using hand beaters, whip the cream on med-high until slightly thickened, then turn to high and beat until stiff peaks form. 1 cup heavy cream
7. Fold the whipped cream into the chocolate mixture until no streaks remain. Do this with a rubber spatula very gently - if you stir normally, you will beat all of the air out of the cream.

Whipped Cream

8. In a stand mixer with a whisk attachment or using hand beaters, whip the cream, powdered sugar, and vanilla until soft peaks form.
9. $1\frac{1}{3}$ cups heavy cream, $\frac{1}{4}$ cup powdered sugar, 1 teaspoon vanilla
Oreo Cookie Crumbs
10. In a food processor, pulse Oreos until they are fine crumbs.
11. 20 Oreo cookies

Assembly: In five 8 oz glass jars, layer about $\frac{1}{8}$ cup of Oreo crumbs, then $\frac{1}{4}$ cup of chocolate mousse, then about 3 tablespoons of whipped cream. Repeat with each layer so that each jar has two layers of everything. Sprinkle Oreo crumbs on top if desired. Chill in the fridge for at least one hour before serving, or to 1 day

light and easy 5-minute fruit mousse



5 mins
prep



5 mins
cook



6
servings

ingredients

- 8 1/2 ounces (about 2 1/4 cups) frozen berries or other fruit
- 2 tablespoons sugar (or use sugar, honey, maple syrup or stevia extract to taste)
- 1 large egg white
- Fresh berries and whipped cream for serving (optional)

method

1. Add fruit to the bowl of a food processor. Process to a rough puree, about 1 minute. Add the sugar or another sweetener and pulse briefly to combine. If you're using a different sweetener, add a small amount at a time to taste.
2. Add the egg white and process until smooth and fluffy and the mixture has lightened in color and doubled or tripled in volume, 2 to 3 minutes.
3. If the mixture clings to the sides of the food processor's bowl too much (this may happen if the blade doesn't extend all the way to the sides of the bowl), transfer the mixture to a normal medium-sized bowl and beat with a mixer fitted with the whisk attachment until fluffy.
4. Spoon the mousse into glasses and top or layer with fresh berries and/or whipped cream (optional). Serve immediately or store in the refrigerator for up to 2 hours (because this mousse has very little sugar in it, it's not very stable and it won't hold for longer than that).





easy white chocolate mousse



15 mins
prep



5 mins
cook



2
servings



ingredients

- 1/2 cup whipping cream
- 1/2 cup chopped white chocolate or white chocolate chips
- 4 ounces cream cheese
- 1-3 tablespoons powdered sugar, divided
- 1/2 teaspoon vanilla extract
- pinch of salt



method

1. In a medium mixing bowl, beat the whipping cream at high speed until stiff peaks form. Set the bowl aside.
2. Gently melt the white chocolate in a small pot over low heat or in a microwave-safe bowl in 30-second increments, stirring frequently, with the microwave at half-power.
3. Using the same beaters you used to beat the whipping cream, beat the cream cheese and 1 tablespoon of powdered sugar until light and fluffy.
4. Beat in the white chocolate, vanilla extract and salt on medium speed until smooth and well combined.
5. Fold in the whipped cream with a spatula. If it's not combining easily, you can use the mixer to beat it in on the very lowest setting, just until combined. Do not over beat!
6. Taste the mousse and if it's not sweet enough, fold in a tablespoon or two of powdered sugar until the mousse is sweet enough for your liking.
7. Spoon or pipe into serving dishes. Serve immediately or refrigerate for 1-2 hours for a firmer version. Top with berries just before serving.
8. Refrigerate any leftovers for up to 2 days.



easy strawberry mousse



15 mins
prep



60 mins
cook



4
servings

ingredients

- 400g strawberries
- 100g caster sugar
- 300ml double cream



method

1. Choose four of the best-looking strawberries and set these aside to finish the mousse, then hull and roughly chop the rest. Tip these into a blender or food processor along with the sugar and blitz until smooth.
2. Whisk the cream to stiff peaks. Reserve roughly 4 tbsp of the strawberry purée in a small dish, then fold the rest through the whipped cream until it turns an even shade of pink. Divide the reserved purée between four small serving glasses or ramekins. Spoon the mousse over the top, then chill for at least 1 hr. Will keep chilled for up to a day. Just before serving, halve the reserved strawberries and use these to decorate the mousse.





Thank You

FOR YOUR ORDER

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