



DO YOU HAVE WHAT IT BAKES?

WHETHER YOU ARE A SEASONED PRO OR A BAKING NOVICE, WE'VE GOT SOME RECIPES BELOW TO MAKE YOUR BAKE OFF A PIECE OF CAKE!



YULE LOG

For the cake

- 3 eggs
- 85g golden caster sugar
- 85g plain flour (minus 2 tbsp)
- 2 tbsp cocoa powder
- ½ tsp baking powder

For the filling & icing

- 50g butter, plus extra for the tin
- 140g dark chocolate
- 1 tbsp golden syrup
- 284ml pot double cream
- 200g icing sugar, sifted
- 2-3 extra strong mints, crushed (optional)
- icing sugar and holly sprigs to decorate

1.Heat the oven to 200C/180C fan/gas 6. Butter and line a 23 x 32cm Swiss roll tin with baking parchment. Beat the eggs and golden caster sugar together with an electric whisk for about 8 mins until thick and creamy.

2. Mix the flour, cocoa powder and baking powder together, then sift onto the egg mixture. Fold in very carefully, then pour into the tin. Tip the tin from side to side to spread the mixture into the corners. Bake for 10 mins.

3. Lay a sheet of baking parchment on a work surface. When the cake is ready, tip it onto the parchment, peel off the lining paper, then roll the cake up from its longest edge with the paper inside. Leave to cool.

4. To make the icing, melt the butter and dark chocolate together in a bowl over a pan of hot water. Take from the heat and stir in the golden syrup and 5 tbsp double cream. Beat in the icing sugar until smooth.

5. Whisk the remaining double cream until it holds its shape. Unravel the cake, spread the cream over the top, scatter over the crushed extra strong mints, if using, then carefully roll up again into a log.

6. Cut a thick diagonal slice from one end of the log. Lift the log on to a plate, then arrange the slice on the side with the diagonal cut against the cake to make a branch. Spread the icing over the log and branch (don't cover the ends), then use a fork to mark the icing to give the effect of tree bark. Scatter with unsifted icing sugar to resemble snow, and decorate with holly.



CHRISTMAS COOKIES

- 100g/3½oz unsalted butter, softened at room temperature
- 100g/3½oz caster sugar
- 1 free-range egg, lightly beaten
- 1 tsp vanilla extract
- 275g/10oz plain flour
- To decorate
- 400g/14oz icing sugar
- 3-4 tbsp water
- 2-3 drops food colourings
- Edible glitter

1.Preheat the oven to 190C/375F/Gas 5. Line a baking tray with greaseproof paper.

2. Cream the butter and sugar together in a bowl until pale, light and fluffy.

3. Beat in the egg and vanilla extract, a little at a time, until well combined.

4. Stir in the flour until the mixture comes together as a dough.

5. Roll the dough out on a lightly floured work surface to a thickness of 1cm/½in.

6. Using biscuit cutters or a glass, cut biscuits out of the dough and carefully place onto the baking tray. To make into Christmas tree decorations, carefully make a hole in the top of the biscuit using a straw.

7. Bake the biscuits for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.

8. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.

9. Carefully spread the icing onto the biscuits using a knife and sprinkle over the glitter. Set aside until the icing hardens.