



### **Gingerbread Tres Leche**

4 x eggs separated  
200g muscovado sugar  
1 tsp vanilla extract  
200g Plain flour  
1 tsp baking powder  
1 ½ tsp ground ginger  
1 tsp ground cinnamon (plus an extra pinch for decoration)  
100ml milk  
410g can evaporated milk  
200ml sweetened condensed milk (plus an extra 2 tbsp for the topping)  
300ml double cream

#### **Directions**

1. Heat the oven to 180C/160C fan. Oil a 23cm springform cake tin that's at least 6cm deep and line the base with baking parchment. Put the egg whites in a large bowl with a pinch of salt, and beat using an electric whisk until foamy (about 3 mins). Slowly add 150g of the sugar, a spoonful at a time, whisking continuously until thick and glossy.
2. Mix the egg yolks, remaining sugar and vanilla together in a second bowl for 2 mins, or until pale and foamy. Add the flour, baking powder, spices and milk, then fold together using a spatula. Don't whisk as this will overwork the flour and knock air out.
3. Add a large spoonful of the whipped egg whites to the cake batter, beat to loosen, then fold through the remaining egg whites using a large metal spoon (don't over-mix, or you'll knock

out the air) until smooth. Pour this into the tin, smooth the surface and bake for 40-45 mins until a skewer inserted into the centre comes out clean. Combine the evaporated and condensed milks with 50ml of the double cream.

4. Leave the cake to cool in the tin for 10-15 mins, then carefully invert onto a serving plate or cake stand and remove the parchment. (Be sure to use a plate or stand with a slight lip to catch the excess milk.) Leave to cool for another 10 mins.
5. Poke holes over the cake with a skewer and, while it's still warm, slowly pour roughly a quarter of the milk mixture over the top. Leave the cake to absorb this before adding more, then repeat until all of the milk mixture is used up – if the cake becomes saturated before you've used all the milk, pour what's left into a jug and serve alongside the cake later for pouring over. This process could take a couple of hours, but as soon as the cake is cool, you should transfer it to the fridge. Once all of the milk has been absorbed, chill for another 2 hrs, or overnight, to chill and improve the texture.
6. Whip the remaining cream and the 2 tbsp condensed milk to soft peaks. Spoon over the chilled cake, then dust with a pinch of cinnamon. If preparing in advance I would spoon the topping over when you are close to serving

This cake will only get better the longer it is left in the fridge and will keep for a couple of days

### **Christmas Pudding Rice Krispie cakes**

This one my children love to get involved with, its a lovely festive activity in the lead up to Christmas and an effective and visually pleasing snack or dessert for the big day itself

- 200 g Milk Chocolate
  - 50 g Butter Unsalted
  - 180 g Mini Marshmallows
  - 100 g Rice Krispies or Coco Pops
  - 50 g White Chocolate
  - White Sugarpaste or Pre-coloured Sugarpaste
  - Green Food Colour Gel
  - Red Food Colour Gel
1. Add the chocolate and the butter into a saucepan, and gently melt over a low to medium heat. Then add the mini marshmallows and gently stir until they've melted and combined. Alternatively, melt the chocolate and butter in the microwave, then add the marshmallows. Blast for 30 seconds and stir until fully melted. Be careful not to burn the mixture
  2. In a large mixing bowl, add the Rice Krispies. Pour over the marshmallow and chocolate mixture and stir together until fully coated. Leave the mix to cool slightly.
  3. Using a tablespoon divide the mixture into equal amounts, and roll each into a pudding ball. Dampen your hands a little before rolling, it helps your puddings to not stick to your hands too much.

4. Place on a baking tray lined with baking parchment. Allow the puddings to cool in the fridge for 30 minutes.
5. Now to make the decorations melt the white chocolate. Add the chocolate to a small heatproof bowl, place over a saucepan of simmering water. Make sure that the bowl does not touch the water. Heat until all the chocolate has melted. Alternatively, melt in the microwave. Place in a piping bag or freezer bag, and set aside to cool.

- 50 g White Chocolate
- Colour white sugarpaste with red and green food colouring gels, or use ready coloured sugarpaste, Use the green sugarpaste for holly leaves, and roll the red into small balls for the berries.

White Sugarpaste, Green Food Colour Gel, Red Food Colour Gel

- To assemble the Christmas puddings: When the puddings are chilled, snip the end off the piping bag or freezer bag and drizzle the white chocolate over the top. Decorate with the sugarpaste holly leaves and berries.