

Goey Chocolate Brownies

Ingredients

- 100g Cadbury Bournville chocolate
- 175g unsalted butter
- 3 medium eggs
- 75g plain flour
- 40g Cadbury Bournville cocoa powder
- 250g light brown sugar or muscovado sugar
- 1tbsn golden syrup

Method

1. Preheat the oven to 180 degrees/gas 4. In a small saucepan, half-fill it with boiling water and place on the hob under medium heat. Place the unsalted butter and the chocolate (broken into small pieces) into a bowl and put this on top of the saucepan to allow it to melt. Continue to stir with a table knife. Once melted, take the bowl off of the saucepan to let it cool down.
 2. In a large bowl, whisk the eggs and the sugar together until a much bigger frothy mixture appears, which usually takes about 2-3 minutes. Pour the bowl with the melted contents into this larger bowl and mix using a wooden spoon.
 3. In the same bowl, sieve in the plain flour and cocoa powder. Slowly fold these in to create a thick, chocolatey brown mixture. Add a tablespoon of golden syrup to enhance the richness of the flavour.
 4. Pour the mixture into a 7/8inch square cake tin, and place in the oven for 25 minutes, or until the crust on top is easily breakable and the contents inside are soft but not runny. Allow to cool, then serve and enjoy!
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Chocolate Chip Cookies

Ingredients

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 225g plain flour
- $\frac{1}{2}$ tsp bicarbonate of soda
- $\frac{1}{4}$ tsp salt
- 200g plain chocolate chips or chunks

Method

1. Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper.
 2. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.
 3. Beat in 2 tsp vanilla extract and 1 large egg.
 4. Sift 225g plain flour, $\frac{1}{2}$ tsp bicarbonate of soda and $\frac{1}{4}$ tsp salt into the bowl and mix it in with a wooden spoon.
 5. Add 200g plain chocolate chips or chunks and stir well.
 6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
 7. Bake for 8-10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
 8. Leave on the tray for a couple of mins to set and then lift onto a cooling rack.
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Classic Cheese Scones

Ingredients

- 225g self-raising flour, plus extra for dusting
- pinch of salt
- pinch cayenne pepper
- 1 tsp baking powder
- 55g chilled butter, cut into cubes
- 120g mature cheddar, grated
- 90-100ml milk, plus 1 tbsp for glazing

Method

1. Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Sift the flour, salt, cayenne pepper and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.
 2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.
 3. Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.
 4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.
 5. Bake in the oven for 15-20 mins or until golden brown and cooked through.
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