

Aunnie Bell's Smiley Chocolate Traybake

Makes about 20 squares

This is my favourite recipe for school cake sales. It's easy to transport (you can take it in its tin), cuts into lots of squares which means lots of money for Bake a Smile, and it's good to hand over wrapped in a paper napkin to waiting fingers. Add to that, everyone loves chocolate, so I promise you it will sell.

The smile can be as big as you like – trace it out with red M&Ms or Smarties, or cover it with lots of smaller smiles.

To safeguard those with allergies, I tend to make this with sunflower oil, although groundnut oil is excellent should this not be a concern. If your sugar seems at all lumpy, then you can either make the cake in a food processor or give it a whizz until it's smooth.



Cake ingredients

75g cocoa
3/4 (three quarters) tsp bicarbonate of soda
4 medium eggs
370g light muscovado sugar
180ml sunflower oil
200g self-raising flour, sifted

Icing ingredients

150g dark chocolate (about 50% cocoa), broken into pieces
3 tbsp milk
Smarties or M&Ms

What to do

Whisk the cocoa with 200 ml boiling water in a medium-size bowl, whisk in the bicarbonate of soda and leave to cool for about 20 minutes. Preheat the oven to 160 C fan oven/180 C electric oven/Gas Mark 4, and butter or oil a 23 x 30 x 4 cm traybake tin (there is no need to line it unless you are planning on turning the cake out whole).

Whisk together the eggs, sugar and oil in a large bowl until smooth, then stir in the flour, and then the cocoa solution. Pour the mixture into the prepared tin and bake for 30-40 minutes until risen and firm, and a skewer inserted into the centre comes out clean. Run a knife around the edge of the cake and leave to cool.

Gently melt the chocolate with the milk in a bowl set over a pan with 2 cm of simmering water in it, stirring until smooth and using the back of a spoon or palette knife, coat the surface of the cake. Decorate with a smile or smiles, and leave for a couple of hours to set. Cut into squares to serve, you should get about 20. This will keep well in an airtight container for several days.

Caroliñe Spelmañ MP's Smiley Jam Faces

Makes 20



Ingredients

250g butter
250g caster sugar
2 beaten eggs
A few drops of vanilla essence
500g plain flour
Jam for spreading

You will need

6cm plain round cookie cutter

What to do

- Lightly grease 2 baking trays
- Preheat the oven to 190C/ Gas Mark 5
- Cream together the butter and caster sugar
- Gradually mix in the eggs and vanilla essence
- Stir in the flour and mix to make a fairly soft dough
- Turn out onto a lightly floured board and knead gently.
- Roll out to about 3mm and cut with a 6cm plain round cookie cutter, repeat until you have used up all the dough
- From half the circles cut out two small circles for the eyes and make a smiley shaped slit for the mouth
- Place all the biscuits onto your prepared baking tray
- Bake for about 15 minutes or until golden brown
- Leave on baking sheet for a few minutes and then transfer to a wire rack to cool
- When cool. Spread the plain biscuits with jam and put the faces on top

Hugh Fearnley-Whittingfall's Ten-minute chocolate chip cookies

Makes 14–16



Ingredients

125g unsalted butter
100g caster sugar
75g soft light brown sugar
1 medium egg, lightly beaten
2 teaspoons vanilla extract
150g plain flour
½ teaspoon baking powder
A pinch of sea salt
100g dark chocolate, chopped into smallish chunks (or use milk chocolate, if you prefer)

These chewy, vanilla-rich treats are easy-peasy, taking no more than 10 minutes to make, and 10 to bake. Ideal when people turn up unexpectedly for tea, they are also a mainstay of a rainy afternoon cooking sessions with the kids. No batch has ever been known to last till the next day.

What to do

Gently melt the butter in a small saucepan. Put both sugars into a mixing bowl, pour in the melted butter and beat well with a wooden spoon. Beat in the egg and vanilla. Sift the flour, baking powder and salt into the bowl and stir them in, then add the chocolate. You should have a pretty sloppy sort of mixture.

Dot heaped dessert spoonfuls of the mixture on to 2 baking sheets lined with baking parchment, leaving a good 4cm in between each one as they really spread out. Place in an oven preheated to 190°C/ Gas Mark 5 and bake for 8–10 minutes, until the cookies are turning pale golden brown.

Remove from the oven and leave on the baking sheets for a couple of minutes to firm up. Then carefully lift the baking parchment on to a wire rack and leave to cool completely. Inevitably, they will be eaten as soon as they are cool enough not to burn fingers.

Variation

Oat and raisin cookies

Leave out the chocolate and the vanilla extract. Add 2 tablespoons of honey to the butter before melting. Add ½ teaspoon of ground cinnamon to the flour, then add 50g jumbo oats, 100g raisins and 75g chopped, roasted hazelnuts to the batter before baking as above.



Jayne Middlemiss' Carrot Cake with Cream Cheese Icing

This is the easiest cake to make ever. I love it as it has the really good combination of sweet but not too sweet and also as its carrots you can convince yourself that its really just like eating vegetables.



Ingredients

2 eggs
140ml vegetable oil
200g soft light brown sugar
300g grated carrot
100g raisins
180g self raising flour
pinch of salt
1/2 tsp bicarbonate of soda
1/2 tsp freshly grated nutmeg
1/2 tsp mixed spice

Cream Cheese icing

250g cream cheese
50g softened butter
150g icing sugar
1 tsp vanilla extract

What to do

- Preheat your oven to 150C/Gas Mark 2. Oil and line a loaf tin 13cm x 23cm (5x9in)
- Beat the eggs in a large bowl and add the oil, brown sugar grated carrot and raisins. I use the food

processor to grate the carrots as its quicker and easier. If you haven't got one get grating.

- Sift in the dry ingredients and bring together using a wooden spoon.
- Pour the mixture into the loaf tin and bake in the oven for an hour it may need an hour and 15 mins. Check with a skewer inserted into the middle if it comes out clean its ready.
- Allow to cool in the tin for 5 minutes before taking out and cool completely on a wire rack.
- The icing: Beat the cream cheese and butter together in bowl until combined. Add the vanilla essence and icing sugar and mix to combine. Sometimes I like to add a little grated orange zest and juice to flavour. To taste really. Using a palette knife spread evenly over the cake.
- Cut into slices and serve x



Mary McCartney's Vanilla Cup Cakes

Makes 16



Ingredients

200g butter
200g sugar
3 eggs
200g self raising flour
1 tsp vanilla
approx 3tbs milk

What to do

- Preheat oven to 190C/Gas Mark 5
- Cream together the butter and sugar, gradually mix in the eggs, then the flour and vanilla. Beat well, add the milk.
- Spoon into cup cake cases.
- Bake for 18-20 mins or until golden on top.

If you would like to decorate Mary's delicious vanilla cupcakes, then try our **Buttercream Icing**:

Ingredients

125g unsalted butter (at room temperature)
250g icing sugar (sifted)
2 teaspoons hot milk
1 teaspoon vanilla extract
1 box Smarties

What to do

- Beat the butter in a bowl until light and fluffy. Stir in the icing sugar, milk and vanilla essence and beat until smooth.
- Then take two Smarties for the eyes and use a further 5 Smarties to make your smile.



Sarah Beeny's Chocolate Brownies

Ingredients

100g melted butter
250g caster sugar
2 eggs
1 teaspoon vanilla essence
100g plain flour
5 tablespoons cocoa

To Decorate

A piece of paper
Icing sugar

What to do

- Preheat the oven to 170C/ Gas Mark 3
- Sieve flour and cocoa into a bowl
- Add sugar
- Mix eggs together then pour into the mixture
- Add melted butter
- Add vanilla essence
- Stir all the ingredients together
- Pour into a well greased 8" springform cake tin with loose base
- Put into the oven for about 30 mins
- Check after 25 mins
- Cool and cut into squares
- To create a smile cut out a piece of paper in the shape of a smile and place on top of each brownie – sieve icing sugar over and hey presto - you have a smile!



Weñdi Pefer's Rocky Road Brownies



Ingredients

200g unsalted butter
200g dark chocolate (70% cocoa solids),
chopped
3 large eggs
300g granulated sugar
2tspns vanilla extract
125g plain flour
A pinch of salt
60g glace cherries
60g digestive biscuits (broken into small
pieces)
80g mini marshmallows

What to do

- Preheat oven to 180C/Gas Mark 4
- Grease and line an approx 20 by 30 cm rectangular baking tin 3 to 4cm deep with greaseproof paper
- Melt the butter and chocolate wither in a bowl over a pan of simmering water or gently in the microwave
- With an electric hand whisk, beat together the eggs, sugar and vanilla extract until they are lovely and thick and creamy
- Mix in the melted chocolate and butter. Finally stir in the four, salt, cherries, biscuits and marshmallows.
- Pour into the baking tray and cook for about 25 minutes until the top is cracking and the centre is just set.
- Leave to cool in the tin for about 20 minutes before cutting into squares



No!f Cross Buns



Ingredients

- 450g strong plain flour
- 1 1/2 tsp fast action dried yeast
- 200ml milk
- 1/2 tsp of salt
- 1 level tsp mixed spice
- 75g caster sugar
- 50g melted butter
- 1 medium egg
- 25g-50g currants
- 25-50g chopped mixed peel (or extra dried fruit)

What to do

- Put all the dried ingredients including the yeast into a bowl. Stir in the melted butter.
- Mix the egg and milk in a jug, and gradually mix into the dried ingredients a little at a time. Knead well until you have a smooth, but not sticky dough. Add a little more flour if needed.
- Knead the dough on a floured surface until perfectly smooth, put back into the bowl and cover the bowl with cling film. Leave in a warm place to rise for an hour.
- Grease and flour two baking trays and preheat oven to 200C/gas 6.
- Divide the dough into 12 pieces and shape into buns. Set the buns well apart on the prepared trays and leave them in a warm place until doubled in size.
- Mix 3 tablespoons of flour with 1 tablespoon of water to make a soft dough. Roll into strips and cut to make two eyes and a smile for each bun. Attach to bun with a small drop of water.
- Bake just above the centre of the oven for 15-20 mins. Leave the buns to cool on a wire rack; while still warm brush them with a glaze made from 40g caster sugar dissolved in 2 tablespoons water.

Cheesy Grins



Ingredients

350g ready made puff pastry
4 handfuls of grated parmesan
Handful of flour to roll pastry on
Cayenne pepper
Freshly ground black pepper

What to do

1. Heat oven to 220C/Gas Mark 7
2. Finely grate the cheese into a mixing bowl and add a sprinkling of cayenne pepper (remember it can be very spicy). Add some freshly ground black pepper and mix.



3. unroll the puff pastry and with a sharp knife, , scatter over a couple of handfuls of grated parmesan, then fold in half. On a lightly floured surface, roll out to the thickness of a £1 coin. cut out smile shapes out of the puff pastry. Gently lift them on to a baking sheet, leaving a little space between each one. Sprinkle the rest of the grated cheese mixture onto your smiles

4. Wearing oven gloves, place the baking sheet in the oven and bake for 12 minutes or until golden as oven temperatures vary.
5. Take from the oven and allow to cool. I would also recommend trying one or two when still warm from the oven yum!
6. Once they have cooled keep your cheesy grins an airtight plastic container for up to 2 days. As these cheese straws are very delicate, roll them in kitchen paper before packing into the container.

Tip

To make a more simple smile shape in your pastry you can use a round cookie cutter and then cut the circle in half for your smiley shape

Chocolate Pizza

Chocolatey Pizza Base

175g soft unsalted butter
3 large eggs
175g caster sugar
150g self raising flour
30g cocoa powder
1 tspn vanilla essence
2 tbsp milk

Decoration

600g icing sugar
250g softened butter
1 teaspoon vanilla extract
2 tablespoons milk
Red colouring paste
300g white chocolate
Assorted sweets



What to do

- Pre-heat the oven to 180C/Gas 4
- Make sure your butter is at room temperature and then cream the butter. This can be done with a wooden spoon but using an electric whisk is easier
- Add the sugar to the creamed butter and whisk some more
- In a separate bowl put the eggs and vanilla essence and beat until light and fluffy
- Add egg mixture to creamed butter and sugar and mix well
- Sift the flour and cocoa into the bowl with wet ingredients and fold together
- Add the milk and fold in
- Pour into 2 X 20cm sandwich tins
- Bake in the oven for 15 – 20 minutes

To decorate

- Mix up the red icing "sauce." In a large bowl, cream the icing sugar and butter.
- Add the milk and vanilla extract and beat until smooth. Add 1/2 to 1 teaspoon of red food coloring paste and mix until you have the desired shade (think ketchup). Use a spatula or knife to spread the sauce evenly over the cooled "pizza."
- Now you're ready to add the toppings. For white chocolate "cheese," roughly grate (adults only) white chocolate.
- Sprinkle it over the icing, add more "cheese" if you want! For other toppings, add Smarties, chocolate chips, Haribo or sweets you like.
- Use a pizza cutter or knife to slice the "pizza" into 8 pieces. Present it in a pizza box (ask a local pizza shop if you could have or buy one).

Variation

You can also make the chocolate base out of your favourite brownie recipe!

Oatmeal & Raisin Blondies



Ingredients

180g unsalted butter, room temperature, plus more for baking tin
150g light-brown sugar
60g granulated sugar
1 large egg
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
100g all-purpose flour
200g old-fashioned rolled oats (not quick-cooking)
150g raisins

What to do

- Preheat oven to 180C/Gas Mark 4.
- Butter an 20cm square baking tin and line bottom with baking paper, leaving an overhang on two sides; butter paper.
- In a large bowl, beat together butter and sugars.
- Add egg, salt, and cinnamon; beat until smooth.
- Add flour, oats, and raisins.
- Gently toss the raisins in the flour to prevent them from sinking to the bottom of the pan during baking. Fold by hand to combine.
- Spread batter in prepared pan, and bake until a toothpick inserted in the center comes out with moist crumbs attached, 25 to 30 minutes.
- Let cool completely in pan.
- Using paper overhang, lift blondies onto work surface; cut into squares.