



WE DISCOVER, WE GROW

Girlguiding

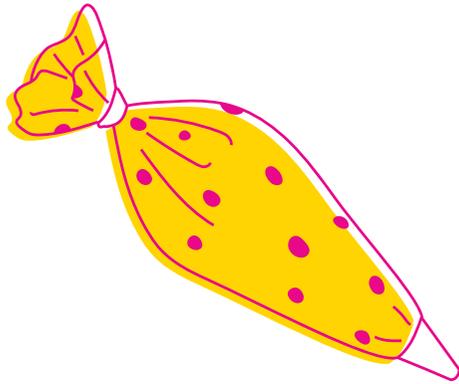
London and South East
England



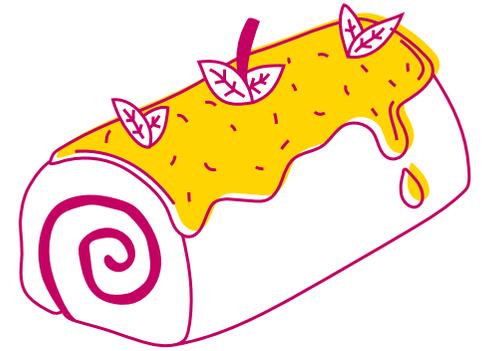
The Hive's Recipe Book



Welcome to our recipe book!



- Think cooking isn't your thing?
- Looking for quick, easy peasy noms?
 - On a budget?
- Want to try an international recipe?



The Hive's recipe book is for you! From students to leftover savers, makers of family dinners to bake-off winners, we have a little something for everyone to try. We also have several international recipes shared with us from Girlguiding friends in Hong Kong and Singapore.

Our recipe book has been created by members of The Hive admin team. The Hive is an online community for Girlguiding members aged 14-30, run by an amazing group of young people. We're based in Girlguiding London and South East England region, but welcome members from anywhere and everywhere! We have collected recipes that taste great, have some focus on using up leftovers, and that are adaptable.

Our recipes have been tested by Girlguiding members who have contributed their photos and tips. We'd like to say a big thank you to all our recipe testers, the book wouldn't look as great as it does without your help! We love that The Hive's recipe book really is by members, for members.

We hope you enjoy trying out some of our recipes. Why not combine some cooking with Girlguiding LaSER's Fareshare Love your leftovers challenge badge?

Share your pictures and tell us what you think by getting in touch with us. You can find out how at the end of this pack. Happy cooking!

KEY:



VEGETARIAN



**FIRM
FAVE**



**RECIPE
FROM
SINGAPORE**



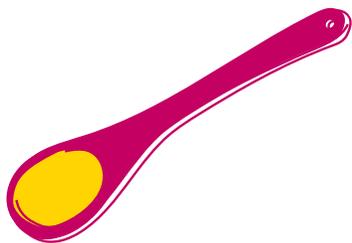
**RECIPE
FROM HONG
KONG**

Recipes:

1. Tomato and tofu soup
2. Vegan beetroot soup
3. Comfort noodles
4. Egg muffins
5. Sweetcorn fritters
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7. Sweet and sour pork
8. Cauliflower bake
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13. Gluten-free Apple pie
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15. Nonya tapioca cake
16. Gluten and dairy free chocolate cake

Vegan beetroot soup.

Method:



INGREDIENTS



- 1 tbsp vegetable oil
- 1 onion, chopped
- 1 large clove garlic, crushed
- 2 large fresh beetroot, peeled and chopped
- 1 carrot, roughly chopped
- 1 medium potato, peeled and chopped
- 900ml vegetable stock
- 1 tsp cider vinegar
- (Optional) a few leaves of chopped parsley to garnish
- (Optional) a few slices of your favourite chunky bread to serve it with

1 Heat the vegetable oil in a saucepan.

2 Chop the onion and fry it for about 5 minutes until soft.

3 Throw in the crushed garlic and chopped beetroot, carrot and potato. Continue to cook the vegetables while stirring until they start to soften.

4 Add the stock and bring to the boil. Simmer for 20 minutes until the vegetables are cooked.

5 Use a hand blender to liquidise the soup.

6 Add in the cider vinegar and divide the soup into bowls. Add some chopped parsley on top. Serve with some warm slices of bread.

Tested by:
Katherine, London
North West

It was comforting to know that it was a nutrient dense dish. The soup went very well with bread, as suggested in the recipe. I live alone but still made the full recipe, and having the leftovers portioned in the fridge made for quick and easy lunches

Comfort Noodles

INGREDIENTS



- 1 pack of instant ramen (any flavour). Ideally, you want noodles that have instructions to make a soup on the back. Some instant noodle packs are designed to absorb all the water, so the taste is much milder and can be lost when you use them in noodle soups
- Sweetcorn, peas or frozen veg. This recipe is ideal for leftovers!
- 1 spring onion
- Optional: 1 egg per person
- Optional: Spices/sauces such as chilli powder, mustard, BBQ sauce
- Optional: Protein ingredients (meat, quorn, tofu). These should be cooked separately to the noodles and added at the end

Tested by: Izzy,
Sussex East

This is a really easy meal that makes use of whatever you have in the cupboard. I tried it with hot sauce and veggies which made it much better than usual. The butter really makes a difference!



Method:

- 1 Boil 300-400ml of water in a pan. How much water you boil will depend on how much soup you would like! If you are having a boiled egg, boil the egg first and reuse the water to reduce waste. We suggest having a soft boiled egg to make your broth richer.
- 2 Once the water has boiled, add your veggies (except the spring onion) and let them simmer for about a minute to help add some flavour.
- 3 Break up the instant noodles and add them to the water. Stir gently.
- 4 Once the noodles are soft, see how much water you have left. The remaining water will become your soup. The more water, the more soup you will have, but the flavour will be milder.

If you think you have too much water, gently tip some away being careful not to let any of your noodles/veggies fall out. You might like to use a ladle.

- 5 Once you're satisfied with the soup to noodle ratio, add the flavour packet that came with your noodles. For extra flavour, add a sprinkling of spice or some sauce to taste.

- 6 Once everything is mixed together, put your noodle soup into a deep bowl. Top with thinly chopped spring onion and any protein you have cooked.

- 7
 - Optional: stir in a small spoon of butter/spread to make it richer
 - Optional: if you've boiled an egg, slice it in half and place it on top of your noodles
 - Optional: if you've cooked a burger or sausage or other bulky item, cut it up and put it on top of the noodles



Vegetable egg muffins

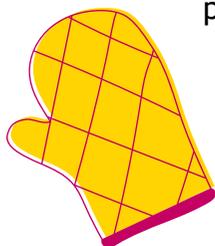
Method:

- 1 Preheat the oven to 180°C, fan 160°C. Use a drip of olive oil to grease 6 holes of a muffin tin.
- 2 Cut a disc of grease proof paper to put in the bottom of each muffin hole.



Tested by:
Charlotte, GLK

The recipe was really easy to follow- you can use greased muffin cases which was a bit easier for me. It is a brilliant way to use up my leftovers and an easy school/university snack for on the go.



- 3 Heat the olive oil in a small frying pan over a medium heat. Add the garlic, and any veggies you are using. Cook for 4-5 mins, stirring frequently to prevent the vegetables sticking to the bottom of the pan. Remove from the heat and stir through the frozen peas.

- 4 In a large bowl, gently stir the cooked vegetables and cheese into the beaten egg. Divide the mixture evenly between the prepared muffin holes.



- 5 Bake for 18-20 mins, until the egg muffins are set and golden.
- 6 Remove from the oven and leave to cool slightly, before releasing from the tin.
- 7 Enjoy with some salad or sweet chilli sauce.



INGREDIENTS

- 2 tsp olive oil, plus extra for greasing
- 1 garlic clove, crushed
- 1-2 types of leftover/your favourite veggies (spinach, peppers, sweetcorn, courgette etc)
- These should be cut into smaller pieces if large
- 30g frozen peas
- 4 large eggs, beaten
- 60g Cheddar cheese, grated





Sweetcorn Fritters



INGREDIENTS



- 100g of SR flour OR 100g plain flour & 1 tsp baking powder
- 2 eggs for the recipe, plus 1 egg per person for the side
- 1 regular tin of sweetcorn
- 1 large spring onion, sliced
- Optional: other leftover veggies such as peppers
- Optional: 1 red chilli, deseeded and chopped OR 1-2 teaspoons of chilli powder
- Optional: yoghurt and sriracha sauce, mixed to taste

Tested by: Ellen, London North West

Enough batter to make 4 fritters. A great recipe for a very quick and easy recipe that can look very sophisticated if you have friends or family over for dinner. Surprisingly filling too! My fritters were plated with a topping of chipotle mayo, parma ham on one and an egg on the other.

Method:

- 1 Put the flour into a bowl.
 - 2 In another bowl, whisk up 2 eggs and add this to the flour, stirring to create a batter. Drain the sweetcorn and fry it until it is slightly charred. Add this to the batter along with your chopped spring onion and any other chopped veg.
 - 3 (Optional) Add your chopped chilli or chilli powder to the batter. Season your batter and mix it all together.
 - 4 Heat some oil in a frying pan. Add 1 tbsp of the batter to the pan to form a fritter. You can add a bigger spoonful to make a bigger fritter - it all depends how hungry you are! Spread the batter with the spoon so that it is not too thick in the middle.
 - 5 Add a lid to keep the heat in and help it cook.
 - 6 Cook the fritter for 1-2 minutes on each side, making sure the batter is cooked in the middle.
 - 7 In the meantime, fry an egg for each person having a fritter. It tastes really good if the yolk is still soft.
 - 8 Once cooked, put the fritter on a plate and put the fried egg on top. Use a spoon to drizzle the yoghurt/sriracha mix on top, or add another sauce such as BBQ.
- If you wanted to, you could slice up an avocado and mix it with some chopped coriander and a squeeze of lemon to go on the side.

Potato and Chicken wing stir-fry



Method:

- 1 Defrost chicken wings (if frozen) and cut each chicken wing into 2 pieces. Soak in tap water for 10 minutes.
- 2 Squeeze the chicken wings lightly. Rinse the wings thoroughly and dry them with kitchen paper. Marinade chicken wings with cooking salt for 10 minutes, then rinse the wings again.

3 Peel the potato and dice in small cubes. Slice the ginger.

4 Season the chicken wings and marinate it for 15-20 minutes.

5 Heat up 2 Tbsp oil at high-heat in wok. Fry the potatoes and ginger for 2 minutes.

6 Flip the potatoes and fry it. Once the potato has cooked, add the chicken wings to the wok.

7 Flip chicken wings until one of the sides has turned golden. Continue frying.

8 Add the sugar, soy and abalone sauce, fry well.

9 Add 2 cups of boiled up water. Braise at medium-heat for 5-10 minutes. Add corn starch to thicken the sauce. Serve!



Tested by:
Aurora, from Hong Kong



Lovely recipe! Best with rice, a typical home-cooked meal in Hong Kong

INGREDIENTS

- 2 lbs mid-joint chicken wings
- 1 potato (large)
- Optional: 6 slices ginger
- Optional: 1 tsp sugar
- 1 Tbsp abalone, oyster or teriyaki sauce
- 2 Tbsp corn starch
- 1 tsp light soya sauce
- 1 tsp pepper
- 1 tsp oil



Sweet and Sour pork

INGREDIENTS

- 350g diced pork (you can use chicken)
- ½ green bell pepper
- ½ red bell pepper
- 3 slices of pineapple, diced
- 120g corn starch
- 1 egg
- Rice



SAUCES:

Sweet and sour sauce ingredients

- 1 tbsp tomato puree
- 2 tbsp tomato ketchup
- 1/6 tsp salt
- 2 tsp corn starch in 1 tbsp water
- 2 tbsp water
- 3 tbsp sugar
- 4 tbsp white vinegar

Marinade for pork

- 1 tbsp soy sauce
- 1/6 tsp salt
- ½ tsp sugar
- 1/6 tsp ground black pepper
- 1 small egg

Method:

- 1 Chop the bell peppers into pieces and beat an egg. Add the marinade ingredients to the pork, then add ½ of the beaten egg and mix well. Let the pork sit for 5 minutes.
- 2 Beat another egg and add the leftover beaten egg from step 1. Cover the pork with corn starch, then the egg. Repeat the step again.
- 3 Heat up 500mL cooking oil and deep-fry the pork in medium heat for 9 minutes. Take the pork out and rest it for over 5 minutes.
- 4 Heat the oil again until bubbles form on the side. Deep-fry the pork again for 1-2 minutes. Don't take the pork out until golden. Place it on a paper towel to absorb excessive oil.
- 5 Stir fry the bell peppers for 30 seconds, take out for later.



6

Heat the pan up with medium-low heat. Add 1tsp of oil and stir fry the tomato puree. Add the water into the white vinegar then into the pan. Turn the heat down to low heat and add the sugar, ketchup and salt. Add the starch-water mixture and stir until thickened.

7

Add pork, bell peppers and pineapple into the sauce and mix well. Serve with rice.

Tested by:
Dana, from London

This was easy to make and really tasted like a takeaway sweet and sour pork! I loved how crispy the pork came out. I'll absolutely make this again!

Melted cauliflower bake

Method:

- 1 Preheat the oven to 180°C. In a large pot of salted boiling water, blanch the cauliflower for around 3 minutes. Drain the pan and squeeze the cauliflower to get more water out.
- 2 Add the butter and flour to a pan and stir until golden which should take around 2 minutes. Add the milk and bring to a low simmer, before adding the cream cheese, whisking until combined.
- 3 Remove from heat and stir in 100g of cheddar until melted. Season your cheese sauce with salt and pepper.
- 4 In a large oven dish, add drained cauliflower. Pour over the cheese sauce and stir until combined.
- 5 Put 1-2 tablespoons of the cooked crumbled bacon and chopped spring onions to the side. Stir the rest through the mixture.
- 6 Sprinkle the crumbled bacon and sliced spring onion that you put to the side over the top, along with the remaining 50g of cheddar.
- 7 Bake for around 30 minutes until the cauliflower is soft and the cheese is fully melted.



INGREDIENTS

- 2 small heads of cauliflower, cut into florets
- 2 tbsp. butter
- 3 tbsp. plain flour
- 450 ml whole milk (or milk alternative)
- 50 g cream cheese, softened
- 150 g grated cheddar
- Salt
- Freshly ground black pepper
- 6 slices bacon/veggie bacon, cooked and chopped/crumbled
- 100 g sliced spring onions



Tested by:
Dana, from London

This was incredibly creamy and tasty, and was filling too! I tried grilling the cauliflower in the pre-heated oven after I blanched it, and this added some extra flavour to the dish!

Easy rocky road



Method:



INGREDIENTS

- 400g milk chocolate
- 100g digestive biscuits
- 200g mini eggs
- 100g mini marshmallows (vegan ones work just as well!)



1

Melt the chocolate in a glass bowl over a pan of just boiled water. Do not allow any water to touch the chocolate! Or, you can melt the chocolate in the microwave (be careful not to burn it though).

3

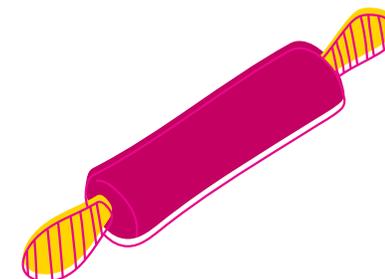
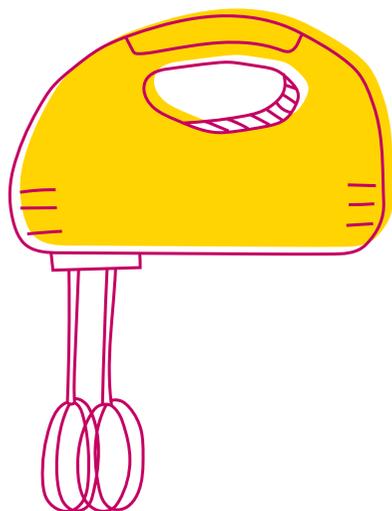
Transfer the mixture to a lined tin (lined with baking paper, cling film or foil...whatever you've got!). Spread the mixture out and then press down using a large spoon or similar - we actually use a potato masher!

2

Bash the biscuits in a plastic sandwich bag (or similar) using a rolling pin and add to the melted chocolate (you may need to transfer everything to a bigger bowl). Bash the mini eggs (you could reuse the sandwich bag you used to bash the biscuits) and add to the bowl. Add the mini marshmallows to the bowl and stir everything together thoroughly.

4

Chill for 1 hour in the fridge, then remove and cut into roughly 24 squares.



**Tested by: Lauren,
from Sussex East**

It was delicious and very easy to make. The only adaptation I made was to crush the mini eggs in a plastic bag, same as the digestives, because in a bowl they just flew about everywhere so I wasn't able to crush them properly.

Peanut butter cookies

INGREDIENTS

- 170g butter
- 85g of crunchy peanut
- 170g brown sugar
- 285g SR flour
- 2tbsp milk
- 170g chocolate chips



Method:

- 1 Preheat the oven to 180° C.
- 2 In a bowl, combine 170g butter, 85g of crunchy peanut butter and 170g of light brown sugar. Beat until light and fluffy.
- 3 Stir in 285g of self-raising flour.
- 4 Mix in 170g of roughly chopped chocolate, or chocolate chips.
- 5 Add 2tbsp of milk and stir.
- 6 Make sure the chunky ingredients are evenly distributed throughout the mix.



- 7 Use a tablespoon to scoop out cookie mix. Roughly shape them into a ball in your hands and put them on a baking tray lined with paper. Flatten the balls slightly by pressing down with your hands.
- 8 Bake for 12-15 minutes until golden.

**Tested by: Tamar,
London North East**

Overall the recipe was super easy to follow.

These cookies are a perfect energy boost, whether you are out and about or at home with a mug of tea. They were super easy to make and everyone who tried them was a big fan.

DIY Crunchies

Method:



INGREDIENTS

- 4 tablespoons golden syrup
- 200g caster sugar
- 3 teaspoons bicarbonate of soda
- Large bar of your favourite chocolate



- 1 Grease a 20cm square cake tin or slice tray.
- 2 In a large saucepan, heat the golden syrup and sugar together, bring to the boil then simmer on low heat for 5-10 minutes. Cooking time will vary but test it by dropping a little syrup into water - it should become brittle when ready. Watch it doesn't burn.
- 3 Remove pot from heat and add the bicarbonate of soda. Quickly mix it in because the mixture will foam up instantly.
Pour immediately into the cake tin. Leave to set then break into bite size chunks.
- 4 Break up your chocolate into chunks and melt it. Dip pieces of your honeycomb into the melted chocolate and put on a lined baking tray to set. For extra wow, once the chocolate covering has set, melt a little white chocolate and drizzle it over the set crunchies in lines using a teaspoon.

Tested by: Eve, Sussex East

The recipe was very easy and the ingredients are found in most kitchens I'd say.

I think this recipe is a fun activity to do when bored. It can get quite messy, but as a messy person I loved it! I especially liked drizzling white chocolate on top to add to the fun.

I'm looking forward to trying this out with others, I think its a good recipe to make with others and share eating. I may take my crunchie bites to a picnic with my friends!

The little crunchies were lovely, even if mine were a little overdone, next time making it I think it will be a perfect snack to treat myself to.

Sweet Pizzas



As the bases made are smaller than the instructions on the packet, they cooked quicker and I nearly burnt them - keep an eye on the pizzas so they don't burn!



Method:

- 1 Follow the instructions on the dough mix until you have formed your dough.
- 2 Shape these into bases roughly the size of a rim on a pint glass or mug.

- 3 Follow the cooking instructions on the dough mix.

- 4 Take your cooked pizza bases out of the oven and add your toppings.

- 5 Return your sweet pizzas to the oven for a few minutes until the toppings are warm/melted/oozy/golden.

- 6 Serve your pizzas and enjoy!

Tested by: Rachel, West Glamorgan

I enjoyed experimenting with different flavour combinations. My favourite was caramel sauce base with raspberries and chocolate buttons! I put some of the bases in a tupperware and used them up over the next couple of days. Made a nice treat after a long day at work! I think the recipe could even be adapted for camp if anyone was ambitious enough.



INGREDIENTS

- 1 pizza dough mix
- Topping base: chocolate spread, peanut butter, jam, caramel sauce, cream cheese, biscoff...
- Toppings: Bananas, Strawberries, Kiwi, Pineapple, Mini marshmallows, Grated chocolate, Sprinkles, Chocolate buttons, Pretzel pieces, anything else you can think of!



Honeybees

Method:

- 1 Melt the honey, butter and sugar in a saucepan on a low heat. You could use a microwave for this.
- 2 Add the dry ingredients and mix well.

- 3 Place small balls of the mixture on a greased baking tray allowing room to spread. Bake for 15-20 mins at 150' C = Gas Mark 2.

- 4 Once the bees have baked and cooled, melt your chocolate. Drip lines of melted chocolate over the cookies to look like the stripes on bees.
- 5 Take two halves of a white chocolate button and place it on the bees to look like wings.



Tested by: Alexia, Surrey East

These little cookies are great as a small snack or a treat.

Also, I found that the honeybees are really nice warm (soft and gooey); whereas when they had cooled, they were crunchy.



INGREDIENTS

- 1 tablespoon honey
- 85g butter
- 85g light brown sugar
- 85g plain flour
- 85g porridge oats
- 1/2 level teaspoon bicarbonate of soda
- Small bar of milk chocolate
- Large white chocolate buttons cut in half (with some spares in case they don't snap right)



GLUTEN FREE Apple Pie



INGREDIENTS



For the pastry:

- (makes 900g/2lb pastry)
- 450g/16oz gluten free plain flour
- A pinch of sea salt
- 4 tablespoons cold water
- 110g/4oz dairy free sunflower spread
- 110g/4oz hard white vegetable shortening or lard
- 2 large eggs, beaten

For the filling:

- 1kg/2lb 2oz Bramley or fresh eating apples
- 1 small egg white
- 140g/5oz/3/4 cup gold caster sugar and a bit extra ½ teaspoon cinnamon powder
- 2 tablespoons gluten free plain flour and a little extra
- Preheat the oven to 180C/350/Gas 4

Method for pastry:

- 1 Hold the sieve as high as possible and sift the flour and salt into a large mixing bowl.
- 2 Add the sunflower spread and cut the remaining fat into small cubes and mix both into the flour with a blunt knife and then with your floured fingertips.
- 3 Keep your hands as high as possible to aerate the mixture. When the mixture resembles breadcrumbs, add the beaten egg and sprinkle with the water. The dough will not roll out without sticking if it is too wet, equally it will break up if too dry.
- 4 Mix once again with the knife. If you need more water add a teaspoon at a time until the pastry comes into a smooth ball of dough and leaves the side of the bowl fairly clean.
- 5 Wrap in cling film or foil and chill for 1 hour. Now move onto the steps for the filling.

Method for filling:

- 1 Quarter, peel and core the apples and then slice them to about 5mm/1/4 in thick. Set aside in a large bowl.
- 2 Lightly beat the egg white in a bowl with a fork.
- 3 Roll half the pastry on a floured board with a floured rolling pin into a large circle and lift it over the pie tin and line the tin. Leave a slight overhang.
- 4 Flour the board and rolling pin again and roll out the remaining pastry into a circle wide enough to fit over the top of the pie.
- 5 Toss the apples with the sugar, cinnamon and flour. Pile them high into the lined pie tin. Brush the pastry rim with cold water and lay the lid over the top of the pie. Press the edges together to seal.
- 6 Trim the edges with a sharp knife and make 5 tiny slashes in the pastry lid to let the steam escape. Brush the pie with the beaten egg white and sprinkle with a little sugar.
- 7 Bake for about 50-60 minutes until the pastry is golden and the apples are soft. Set aside for 15 minutes, sprinkle with extra sugar and serve.



Tested by Abbie,
Surrey West

It was very very flaky. With the pastry, I had to patch pieces as it broke apart more easily than regular pastry. Once it cooked it didn't fall apart and was fine.

I would suggest adding xanthum gum to anything gluten free as it binds it together, but add it right at the end.

It would be perfect for any occasion and would go lovely with some ice-cream or custard.

It was good to find a gluten free pastry that tastes good!

Rock cakes

Method:



- 1 Cube the soft margarine and add it to the flour. Run it together with your hands until it looks like breadcrumbs.
- 2 Add the sugar and your currants/chocolate chips.
- 3 Add the egg and 50ml of milk and mix together.
- 4 Using a spoon and your hands, make rough blobs of mix on a lined baking tray.
- 5 Cook for 20 minutes then leave to cool and harden.

INGREDIENTS

- 80g SR flour
- 40g Margarine/butter
- 40g Granulated sugar
- 40g currants or chocolate chips
- 1 medium egg
- 50ml of milk



**Tested by:
Christina, Sussex**

These rock cakes are perfect for an afternoon tea or outside picnic and go very well with butter or jam. They had a crispy edge and soft spongy middle.

Nonya Tapioca Cake (Kueh Bengka Ubi Kayu)

INGREDIENTS A

- 3 teaspoons sago flour or corn flour (you can also use plain flour)
- 3 eggs, beaten lightly
- 1 tablespoon butter, melted
- 1 ½ teaspoons vanilla essence
- 1 ½ level teaspoons salt

OTHER INGREDIENTS

- 1.4 kg Tapioca, finely grated
- 1 can coconut milk (400ml)
- 480g castor sugar



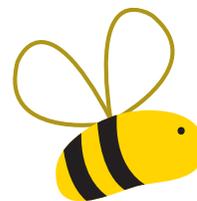
Tester's notes:

These were so yummy! A different texture than usual cakes but they smell amazing - your whole house will smell great while they're in the oven!

Method:

- 1 Preheat oven to 180° C. Add 1 cup of cold water to grated tapioca and squeeze water out into a small saucepan. Use a muslin if you have one. Set tapioca aside and allow the pan of water to stand to allow the starch to settle at the bottom of the pan. After approximately half an hour, pour water away carefully and collect the starch. Mix the tapioca starch with grated tapioca.
- 2 Combine the ingredients from the 'Ingredients A' column with 170ml of coconut milk and whisk lightly till blended. Pour mixture into a heavy saucepan and cook over moderate heat until the sugar dissolves. Add another 170ml of coconut milk and cook for another minute.
- 3 Pour grated tapioca into a large mixing bowl. Pour in the hot mixture from step 2 and stir until well blended.
- 4 Grease a square baking tin (20 x 20 x 4cm) on base and sides. Cut a strip of greaseproof paper to line the sides of the tin, allowing ½ cm clearance from sides. Grease paper and dust tin with flour.
- 5 Put tapioca mixture into tin and bake for 10 - 15 minutes or until cake turns light brown. Reduce heat to 135° C and cook for another 1 hour or until cake is golden brown.
- 6 Remove from oven and allow to cool for 10 minutes. Remove cake from tin and allow to cool completely before cutting.

Gluten and Dairy-free Chocolate Cake



Tested by: Tyler, Sussex

A really tasty cake if you need something sweet with alternative ingredients!

FOR CAKE:

- 175g dairy free spread plus extra for the tin
- 175g golden caster sugar
- 3 large eggs
- 50g cocoa powder
- 100g gluten free plain flour with 1tsp baking powder (gluten free self-raising flour also works, but the end result is less springy and airy)
- 1-2 tsp chosen dairy free milk alternative

FOR ICING:

- 250g icing sugar
- 2 tablespoons cocoa powder
- 40g dairy free spread
- 2 tablespoons dairy free milk alternative



Method:

- 1 Heat oven to 190C/170C fan/gas 5. Butter and line two 20cm sandwich tins with baking parchment.
- 2 Use a handheld electric whisk or a freestanding mixer to beat 175g softened unsalted butter and 175g golden caster sugar together in a bowl until creamy and light in colour. Then add 1 large egg, still mixing.
- 3 Sieve 50g cocoa powder, 100g self-raising flour and a pinch of salt into another bowl and add a third of that to your wet ingredients.
- 4 Once combined, add 1 more large egg and another third of the flour mixture and work that in.
- 5 Then add 1 more large egg and the remaining flour and beat until you have a smooth thick batter. If the batter is stiff, stir in a splash of milk to loosen it.
- 6 Divide the mixture between the tins and smooth the top with the back of a spoon.
- 7 Bake for 20-25 mins until springy to the touch. Take out of the oven and leave in the tins for 10 mins before turning out onto a wire rack to cool completely.

- 8 Make the icing: Sift icing sugar and cocoa powder together into a medium bowl. Add butter and milk. Using an electric mixer on low speed, mix until ingredients are combined. Mixture will become stiff, if it's too stiff add a little more of your milk alternative) Increase speed to medium. Beat for a further 2 minutes.

Spread onto cooled cakes using a wet knife.





Got some feedback?

Have you used our recipe pack to make something you're really happy with? Is there a tip or technique which you've found extra helpful or super tasty? Say hello to us via...

The Hive

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