



Peanut Butter and White Chocolate Blondies

A wonderful alternative to chocolate brownies,
loved by everyone at Little Harbour!

Ingredients:

125g plain flour
1 tsp baking powder
100g soft butter
150g crunchy peanut butter
175g soft, light, brown sugar
1 egg, beaten
1 tsp vanilla extract
75g white chocolate, chopped

Method:

Preheat the oven to 170c.
Butter the sides of a 20cm x 20 cm cake tin and line the base with greaseproof paper.
Sift flour and baking powder into a bowl.
Cream the butter and peanut butter together until very soft.
Add sugar, egg and vanilla extract and beat until combined.
Add flour and baking powder, and the chocolate and mix into a dough.
Place in the cake tin and bake for 25 – 30 minutes, until golden brown.
Allow to cool in the tin before removing and cutting into squares.





Drippy Middle Chocolate Brownies

A favourite with every member of the family, as well as the staff at Charlton Farm!

Ingredients:

375g belgian dark chocolate
375g unsalted butter
6 free range eggs
550g golden caster sugar
170g plain flour
90g cocoa

Method:

Melt the chocolate and butter in a pan on very low heat, then leave to cool.
Whisk the eggs and sugar together and add chocolate mixture.
Sift in flour and cocoa and fold to combine evenly.
Cook in a greased and floured or lined tin 12" by 16" at 160c for 20 - 25 minutes.
The mixture will still be able to be "wobbled" in the tin when cooked.
Leave to cool and then portion into equal sized pieces.





Lorraine's Rocky Road Bites

These favourites at Little Bridge House are never around for too long!

Ingredients:

315g milk chocolate pieces
220g crunchy peanut butter
60g butter
4 tbsp golden syrup
315g chocolate digestive biscuits
125g cashew nuts, roughly chopped
125g cherries halved

Method:

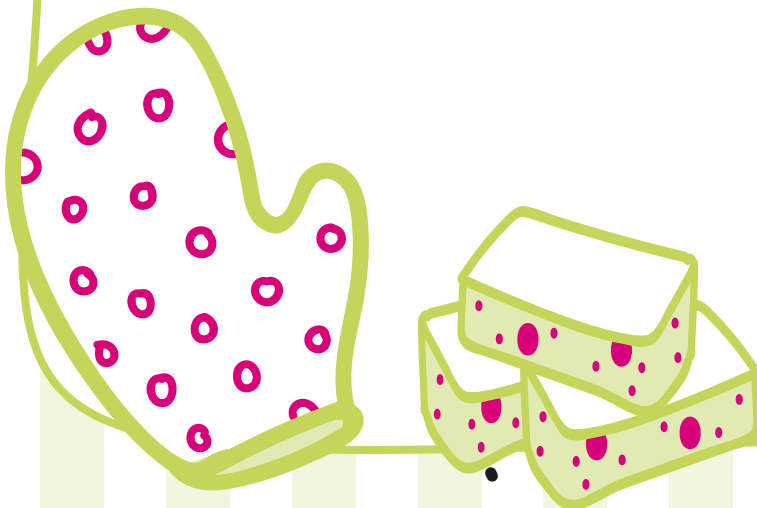
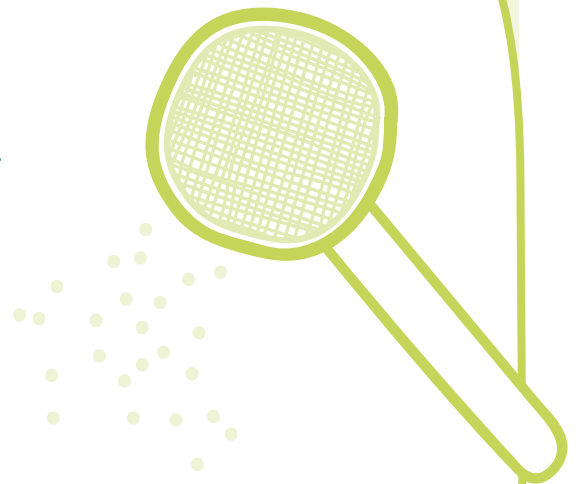
Put the chocolate, peanut butter and syrup into a pan and heat gently until melted, then remove from heat.

Put the biscuits in a plastic bag and crush roughly with a rolling pin.

Stir the biscuits, nuts and cherries into the chocolate mix.

Spoon the mixture into a lined tin and chill in the fridge until firm.

Cut into squares of your preferred portion size!





Chocolate and Banana Loaf

A favourite at any time of the day at Charlton Farm and good way of using up 'on the turn' bananas... whilst also hiding fruit in chocolate cake!

Ingredients:

275g self raising flour
170g butter
170g brown sugar
1 tsp vanilla essence
3 eggs
110g chocolate (plain or milk)
2 or 3 bananas

Method:

Melt the brown sugar, chocolate, vanilla essence and butter in a saucepan.
Stir in the flour, eggs and chopped bananas.
Bake in a loaf or round tin for approximately 1 hr at 150c-160c
Turn out, allow to cool and dust with icing sugar.





Carrot cake

This classic cake is a welcomed treat for tired parents to enjoy with a hot cup of tea at Little Harbour.

Ingredients:

3 eggs
250ml oil
230g soft brown sugar
185g self-raising flour
1tsp bicarbonate of soda
Pinch of salt
2 tsp ground cinnamon
255g grated carrot
125g soft cream cheese
30g butter
125g icing sugar
2 tsp orange juice
Zest of one orange

Method:

Preheat the oven to 180c and grease a deep 23cm square cake tin. Line the base and sides with baking paper.

Combine eggs, oil and brown sugar in a bowl.

Add sifted flour, soda, salt and cinnamon and beat until the mixture is smooth.

Add the carrots and stir well.

Pour the mixture into the cake tin and bake for 45 minutes, or until cooked in the middle.

Leave for at least 20 minutes in the tin before placing on wire rack to cool.

In a bowl, add the cream cheese, butter, sugar and orange juice and beat together.

Spread over the cake and add the orange zest to decorate.





Kevin's Seriously Gooley Sticky Toffee Pudding

Puddings are always a favourite at Little Bridge House, but this one is a firm favourite with families and staff!

Ingredients:

pudding

175g self-raising flour
75g demerara sugar
75g dark brown sugar
50g butter
175g dates
1 tsp bicarbonate of soda
1 tbsp black treacle
1 tsp ground ginger
250mls water
Vanilla extract

Topping

1 tbsp black treacle
250ml cream
60g butter
60g dark brown sugar

Method: Pudding

Put the dates into hot water and bring to the boil, then simmer for 10 minutes. Coarsely mash the dates and add the black treacle and bicarbonate of soda. Mix the flour, sugars, butter and ginger together. Then add the eggs and date mix and combine well. Bake in the oven at 180c for approximately 30 minutes.

Topping:

Combine all the ingredients in a saucepan and gently heat until the butter and sugar are melted. Pour on top of the pudding and place under a moderately hot grill until it bubbles (approximately 3 – 4 minutes). Serve with cream or ice cream.





Spicy Rhubarb Cake

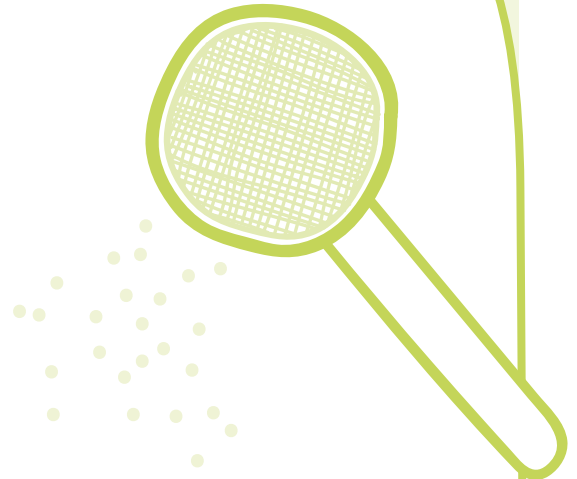
Ingredients:

5oz butter, softened, plus extra for greasing
300g self-raising flour
2 tsp mixed spice
1 tsp ground ginger
100g dark muscovado sugar
250g golden syrup
1 tsp bicarbonate of soda
2 eggs, beaten
300g rhubarb, cut into short lengths
Icing sugar, for dusting

Method:

Heat oven to 180C/fan 160C/gas 4 and put the kettle on. Butter and line a deep 20cm square cake tin. Sift the flour and spices into a bowl. In a food processor, beat the butter and sugar until light and fluffy then beat in the golden syrup. Dissolve the bicarbonate of soda in 200ml boiling water then gradually pour into the mix. Pulse in the flour then add the eggs, mixing briefly. Remove the bowl from the processor then gently stir in the rhubarb.

Pour the mixture into the tin and bake for 50-60 mins, until the cake feels firm to touch. Cool on a wire rack. Dust with icing sugar.





Apple and Blackberry Crumble

Ingredients:

For the fruit compote

- 300g Braeburn apples
- 30g unsalted butter
- 30g demerara sugar
- 115g blackberries
- ¼ tsp ground cinnamon

For the crumble topping

- 120g plain flour
- 60g caster sugar
- 60g unsalted butter at room temperature, cut into pieces

Method:

Heat oven to 190C/170C fan/gas 5. Tip the flour and sugar into a large bowl. Add the butter then rub into the flour using your fingertips to make a light breadcrumb texture, taking care not to overwork it. Sprinkle the mixture evenly over a baking sheet and bake for 15 mins or until lightly coloured.

Meanwhile, for the compote, peel, core and cut the apples into 2cm dice. Put the butter and sugar in a medium saucepan and melt together over a medium heat. Cook for 3 mins until the mixture turns to a light caramel. Stir in the apples and cook for 3 mins. Add the blackberries and cinnamon, and cook for 3 mins more. Cover, remove from the heat then leave for 2-3 mins to continue cooking in the warmth of the pan.

To serve, spoon the warm fruit into an ovenproof gratin dish, top with the crumble mix, then reheat in the oven for 5-10 mins. Serve with vanilla ice cream.

