

Oreo Fifteens

Ingredients:

- 250g Oreo biscuits
- 80g marshmallows
- 110g glacé cherries
- 120ml condensed milk
- 100g desiccated coconut (to coat)



Method:

- Add Oreo biscuits to mixer with paddle and mix until the biscuits are a crumb
- If not using mini marshmallows, cut each marshmallow into 4
- Add the biscuit crumb, marshmallows, cherries and condensed milk to a large bowl and stir to combine to produce a sticky mixture
- Sprinkle most of the coconut over a flat surface
- Tip the mixture onto the coconut and shape
- Sprinkle more coconut over the top and wrap in clingfilm
- Leave in the fridge to chill for 4-6 hours then cut

Biscoff Fifteens

Ingredients:

- 250g Lotus Biscoff biscuit crumb
- 80g marshmallows
- 110g glacé cherries
- 180ml sweetened condensed milk
- 100g Biscoff crumb (to coat)



Method:

- If not using mini marshmallows, cut each marshmallow into 4
- Add the Biscoff biscuit crumb, marshmallows, cherries and condensed milk to a large bowl and stir to combine to produce a sticky mixture
- Tip the mixture onto the Biscoff crumb and shape
- Sprinkle more Biscoff crumb over the top and wrap in clingfilm
- Leave in the fridge to chill for 4-6 hours then cut

Biscoff and Nutella Tiffin

Ingredients:

- 200g Belcolade Milk Chocolate Drops
- 200g Nutella Spread
- 60g butter
- 200g Lotus Biscoff biscuits
- 80g Bake Stable Caramel Pieces 6mm



Method:

- Melt together the chocolate, Nutella and butter
- Roughly chop or crush Biscoff biscuits and add to the chocolate mixture along with the fudge pieces
- Stir to combine and add to a tray
- Leave to set and slice to desired shape

Biscoff Rocky Road

Ingredients:

- 400g Belcolade White Chocolate Drops
- 125g Smooth Biscoff Spread
- 50g unsalted butter
- 130g marshmallows or 65g mini mallows
- 200g Lotus Biscoff Biscuits (Chopped)
- 75g Bake Stable Caramel Pieces



Method:

- Melt together the white chocolate, Biscoff spread and butter in a bowl in the microwave
- Add in the marshmallows, biscuits and fudge pieces
- Stir well to combine
- Press the mixture into the tin and set in the fridge for 1 hour
- Remove and slice
- Spin melted white chocolate or Biscoff spread to finish

Turkish Delight Slice

Ingredients:

Base

- 400g Andrew Bakers Light Drops
- 400g biscuit crumb
- 40g butter

Topping

- 375g Belcolade Dark Chocolate Drops
- 120g Macphie GlenDelight or whipped cream
- 200g Turkish Delight bars



Method:

- For the base melt together the chocolate and butter
- Crush biscuit to form a coarse crumb and add to the chocolate mixture, stir to combine
- Spread evenly into the base of the tin and leave to set
- For the topping, melt together the dark chocolate and GlenDelight to form a ganache
- Chop Turkish Delight bars into cubes and add to ganache
- Spread topping evenly over set base
- Leave to set and slice into desired shape

Snickers Slices

Ingredients:

Base

- 300g White Chocolate Bakers Drops
- 200g Harvest Home Crisp Rice or Rice Krispies

Caramel

- 1500g Renshaw Luxury Caramel
- 150g roast nibbed peanuts

Top

- 150g Belcolade Milk Chocolate Drops
- 150g Andrew Blended Bakers Drops
- Snickers bars sliced



Method:

- For the base melt the white chocolate, add the crispies then add to the mixer and mix slowly
- Spread evenly in the base of the tin, press down and leave to set
- Combine the caramel and peanuts then spread evenly over the set crispy base, leave to set
- Melt together the chocolate and bakers drops and pour over the set caramel
- Top with sliced snickers to finish

Mint Aero & Caramel Brownie Slice

Ingredients:

- 1000g IREKS Brownie Mix
- 200g vegetable oil
- 300g water (cold)
- 100g Renshaw Luxury Caramel
- 1g peppermint extract
- 250g Macphie Chocolate Frosting or Fondachoc Real Chocolate Fondant
- 150g Mint Aero



Method:

- Make up & bake the Brownie Mix as per recipe on the bag
- When cool, spread with the chocolate frosting (or heated Fondachoc)
- Add peppermint extract to the Luxury Caramel
- Pipe lines of caramel onto the chocolate frosting (or Fondachoc)
- Crush Aero and sprinkle on top

Jaffa Cake Rocky Road

Ingredients:

Base

- 100g Belcolade Milk Chocolate Drops
- 100g Andrew Blended Drops
- 100g butter
- 25g golden syrup
- 125g digestive biscuits
- 125g Jaffa Cakes

Topping

- 100g Belcolade Milk Chocolate Drops
- 100g Andrew Blended Chocolate Drops
- 50g butter
- Jaffa Cakes to top



Method:

- For the base, melt together the chocolate, butter and golden syrup
- Roughly chop or crush the biscuits and Jaffa Cakes. Add to the chocolate mixture and stir to combine
- Spread evenly into a tin and leave to set
- For the topping, melt the chocolate and bakers drops together and pour over the set base
- Top with chopped Jaffa Cakes to finish

Aunt Sandra's Honeycomb & Ginger Nut Crunch

Ingredients:

- 300g Belcolade Milk Chocolate Drops
- 300g Andrew Bakers Light Drops
- 120g butter
- 50g golden syrup
- 125g Ginger Nut biscuits
- 125g Aunt Sandra's Honeycomb



Method:

- Melt chocolate, butter and syrup
- Add broken Ginger Nuts and honeycomb to melted chocolate (leaving a few for the top)
- Spread onto tray and sprinkle some biscuit and honeycomb on top for decoration

Peanut Butter and Jam Slice

Ingredients:

- 1000g Macphie Soft & Chewy Cookie Mix
- 280g butter
- 70g oats
- 45g peanuts
- Smooth Peanut butter
- Jam



Method:

- Combine Cookie Mix, oats and butter to form a cookie crumble mix
- Divide mix in half and line the bottom of the tin with one half, press down and bake 190°C for 8-10 minutes and leave to cool
- Add peanuts to the second half of the cookie mix
- Pipe alternating lines of peanut butter and jam on the baked layer of cookie mix
- Sprinkle the crumble evenly over peanut butter and jam lightly press down.
- Bake for 25-30 minutes at 190°C
- Cool and slice as desired

Nutella Crumble Bars

Ingredients:

Crumble

- 1000g Macphie Soft & Chewy Cookie mix
- 280g butter
- 70g oats
- 45g hazelnuts

Filling

- 170g Belcolade Milk Chocolate
- 180g Macphie GlenDelight (or whipping cream)
- 300g Nutella
- 115g icing sugar



Method:

- Combine cookie mix, oats and butter to form a cookie crumble
- Divide mix in half and line the bottom of the tin, press down bake at 190°C for 8-10 mins then leave to cool
- Add hazelnuts to the second half of the mix
- To make the filling melt together the chocolate, Nutella and whipping cream
- Add the icing sugar and stir to combine
- Spread the filling evenly on the baked layer of cookie
- Sprinkle the crumble evenly over the chocolate filling and lightly press down
- Bake for 25-30 mins at 190°C
- Cool and slice as desired

Lemon, Coconut and Pistachio Slice

Ingredients:

Base

- 170g condensed milk
- 125g butter
- 250g biscuit
- 2g lemon zest
- 100g desiccated coconut
- 100g chopped pistachios

Topping

- 210g icing sugar
- 50g lemon juice
- 15g butter
- Desiccated coconut to top
- Chopped pistachios to top



Method:

- Melt together the condensed milk and butter
- Crush the biscuits into a coarse crumb and add to the mixture
- Add the lemon zest, coconut and pistachios and stir to combine
- Press into a tin and leave in the fridge to set
- Combine the icing sugar, lemon juice and butter until smooth
- Spread over the top of the set base and top with coconut and pistachios to finish

Almond and Blackcurrant Slice

Ingredients:

Base

- 500g white chocolate (50-50 Belcolade & Bakers Chocolate Drops)
- 100g butter
- 1g almond essence (Braun)
- 200g biscuit
- 90g almonds

Jam filling

- 50g Scotts Blackcurrant Jam

Topping

- 50g Belcolade White Chocolate Drops
- 50g White Bakers Drops



Method:

- Melt together the white chocolate and butter
- Crush the biscuit to a coarse crumb
- Add biscuit crumb and almonds to the melted chocolate and butter mixture and mix to combine
- Spread evenly into tray and leave to set in the fridge for 30 minutes
- Heat jam in the microwave or on a hob for 2 minutes so that it will set when cooled
- Spread the thin layer of jam over the set base and place back into the fridge
- Melt together the white chocolate and bakers drops and pour over the set jam layer
- Top with toasted almonds to finish

Maple & Bacon Oaties

Ingredients:

- 250g oats
- 160g condensed milk
- 75g Macphie OTT Maple Flavoured Syrup
- Braun Yoghurt Schokobella
- Bacon flavour salad pieces



Method:

- Mix oats, condensed milk and OTT, press into a tray and leave to set
- Warm Braun Yoghurt Schokobella and spread over oat base
- Sprinkle with bacon flavoured salad bits

Traybake Ideas



Almond blackberry slice	Malibu Chocolate Brownies
Apple Cider traybake	Maple and bacon (oat) slice
Apricot and pistachio tiffin	Marshmallow Fudge traybake
Baked raspberry cheesecake slices	Mocha brownies (tia maria)
Bannoffe Millionaires	Mocha nut slice
Beetroot and chocolate brownies	Mojito traybake (cake base)
Biscoff Rocky Road	No bake chocolate orange traybake
Blueberry spelt cake slices	No Bake Lemon Cheesecake squares
Boozy chocolate brownies (baileys)	Nutella and biscoff bites
Brownie based millionaire	Nutella fudge crumb bars
Butterscotch squares	Nutmeg slice
Cappuccino corner	Orange and pistachio slice
Cappuccino traybake	Orange, Hibiscus & Raspberry slice
Caramel walnut slice	Oreo Krispie Squares
Caramelised almond brownie	Ovaltine creams
Cardamom crunch bars	Party ring rocky road
Cashew and blueberry with yoghurt coating slice	Passionfruit vanilla slice
Chickpea brownies with meringue topping	Passionfruit, bay and labneh slice
Chocolate and apricot wedges	Peanut butter & jam
Chocolate and cardamom carrot cake slices	Pecan oat bars
Chocolate and Courgette traybake (cake)	Pistachio chocolate brownies
Chocolate and Guinness brownie	Popcorn bites topped with mini eggs
Chocolate and spearmint caramel slice	Pumpkin bars with maple glaze
Chocolate chilli brownies	Raspberry Cheesecake streusel bars
Chocolate Cornflake & caramel slice	Raspberry Oatmeal Bars/slices
Chocolate espresso revel bars	Raw raspberry slice
Chocolate pecan protein brownies	Rhubarb and custard crumble square
Coconut apricot slice	Rum and raisin brownies
Courgette cake traybake	Salted caramel and popcorn
Cranberry and pistachio slice with yoghurt topping	Salted caramel cocoa brownies & burnt meringue topping
Dark chocolate, nuts and sea salt (GF) slice	Salted peanut fudge squares
Date and pecan squares	Salted tahini chocolate chip cookie bars
Easter Simnel Brownie	Smores traybake
Espresso and rye choc chip cookie slice	Snickers slice (UK no.1 choc bar 2020)
Eton Mess traybake	Spiced Cranberry bars
Fig and raspberry oat slice	Spiced pumpkin traybake
Fruit & nut slice with salted caramel & peanuts	Spiced yoghurt cake traybake
GF Easter simnel traybake	Strawberry meringue traybake
GF lentil brownies	Sweet and salty rice krispie treats
GF Vegan Brownies	Sweet Potato & Pecan slices
Ginger and almond slice	Tahini swirl brownies
Gluten-free coconut and cherry brownie slice	Turkish delight slice
Jaffa cake slice (biscuit base)	Vegan Chai Spiced brownies
Jaffa cake traybake (cake base)	Vegan pumpkin brownie
Kinder Bueno cookie bars	Wagon wheel slice
Lavender shortbread slices	White Chocolate & Cranberry
Lemon and coconut slice	White chocolate and peach cake traybake
Lemon and rosemary blackberry squares	White chocolate and raspberry blondies
Lemon meringue (cake base) slice	Yoghurt and blueberry cheesecake slice
Macadamia nut slice	