

A round braided bread, likely a challah, is presented on a white plate. The bread is golden-brown and braided with slices of peach and fresh raspberries. The bread is garnished with a dusting of brown sugar. In the background, two more peach halves and a pink flower are visible on a white marble surface.

*Easy  
Flevenes*

ALLY MITCHELL



# The Easy Flevenses

Bakes to see you through until lunch time

ALLY MITCHELL

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# Hello!

We all know that middle-of-the-morning moment when the hunger pangs strike. It's earlier for some than others – mine, embarrassingly, hit early and my stomach duly sings out its whale-call. What can I do? It's too late for breakfast yet too early for lunch.

As growing school-children, we enjoyed break or recess, and were served milk and biscuits. It appears adults also need that mid-morning kindness. Most cultures address this need by encouraging work breaks with tea, coffee and cake. In Sweden this is the famous fika, Columbia observes medias nueves, and in Poland they eat drugie śniadanie, literally meaning 'second breakfast'.



Elevenes are the British equivalent. Traditionally, it is a cup of coffee or tea and something sweet, maybe a biscuit, and nowadays we have expanded our baking repertoire to include even more tasty treats. This e-book includes 15 of my favourite recipes that are not only satisfying for a morning pick-me-up, but are also incredibly easy to whip up on a whim. All are perfect with a cup of tea or coffee, and will see you through until lunch!



If you are an experimental baker then some recipes roam into interesting territory such as the Jam Duffins – a cross between a doughnut and a muffin – or the cake with the unusual but delicious combination of apple and coconut, or the baked croissant cake studded with summer fruit.

There are also some classics – scones, shortbread, and a zesty tea loaf best served with thickly spread butter.

## How to Use this eBook

- Ingredients are measured in grams or millilitres so a set of weighing scales is essential.
- Teaspoon measures are indicated by ‘tsp’, and tablespoon measures by ‘tbsp’.
- I strongly advise you to buy an oven thermometer then you can aim for the correct temperature and your bakes will cook evenly.
- Each recipe includes a banner at the top stating the cake size or number of servings, the overall cooking time, and the allergens.
- Feel free to personalise the recipes with different flavours and ingredients you have in your fridge or cupboards!
- And remember, you should always bake with room temperature ingredients.





# Black Tea & Marmalade Fruit Loaf

Toasted fruit loaf with melted butter is an underappreciated thing of beauty. It is a bake of the British Isles, each region personalising their own with dried fruit and tea. Speckled and chewy, this is a cross between a sweet bread and a cake, ideal for a morning snack, and one that appears more virtuous than the others!

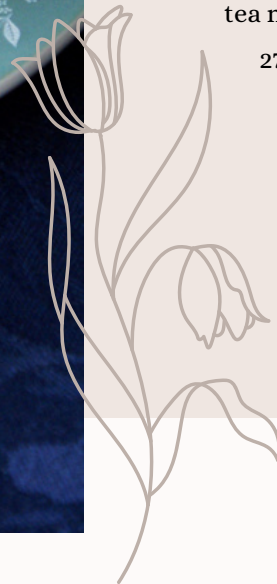
🕒 1 hr 20 mins    🍴 Makes 2lb/900g loaf    🥚 contains gluten and egg

## Ingredients

200g mixed dried fruit such as sultanas, raisins, and apricots, chopped into quarters  
25g mixed peel  
100g soft light brown sugar  
300ml strong English Breakfast tea made with 2 tea bags  
275g self-raising flour  
1 tsp baking powder  
Pinch of salt  
2 tsp mixed spice  
1 tbsp marmalade  
Zest of an orange  
1 egg

## Directions

1. Preheat the oven to 170°C/150°C fan/340°F, and grease and line a 2lb/900g loaf tin with baking parchment.
2. Tip the dried fruit and peel into a saucepan and add the sugar and tea. Put the saucepan on high heat and bring to the boil, stirring occasionally as the sugar dissolves.
3. In a mixing bowl combine the flour, baking powder, salt and mixed spice.
4. When the tea starts to simmer turn off the heat and stir in the marmalade which will slowly melt. Add the orange zest and leave to cool slightly.
5. Crack the egg into the flour and blend together slightly. Pour in the cooled tea and fruit, reserving a splash to use as a glaze once baked. Beat everything together with a wooden spoon until it is glossy, and all the patches of flour are gone.
6. Pour the batter into the tin, pop it in the oven and bake for 50-55 minutes, until the surface is golden brown and a skewer comes out clean. Brush the reserved tea mixture over the surface.
7. Leave to cool in the tin then slice and spread with salted butter.





# Chocolate Chunk & Berry Muffins

Muffins are the epitome of elevenes. They are sweet, perfect for that mid-morning sugar craving but not overly so, especially when studded with mixed berries and dark chocolate pieces. I used frozen mixed berries for convenience in the middle of winter and average muffin cases but, if you can, try those tulip liners that you see in coffee shops to make *massive* muffins!

🕒 45 mins   🍴 makes 14   🌾 contains gluten, dairy, egg

## Directions

### Ingredients

175g plain flour

50g caster sugar

50g soft brown sugar

1 tsp baking powder

Pinch of salt

½ banana

50g Greek yoghurt

125g water

1 egg

100g unsalted butter, melted

120g frozen or fresh berries

100g dark chocolate, roughly chopped

Cinnamon sugar made with 50g sugar and ½ tsp cinnamon, to sprinkle

Optional glaze: 2 tbsp icing sugar with ½ tsp water

1. Preheat the oven to 190°C/170°C fan/375°F. Line a muffin tray with muffin cases.
2. Tip the flour, both sugars, baking powder and salt into a large mixing bowl and stir to combine.
3. In another bowl, mash the halved banana, add the yoghurt and stir in the water. Crack in the egg and add the melted butter then beat to combine.
4. Beat the dry and wet ingredients together until all the flour is mixed in, but don't over mix. Quickly fold in the frozen berries and the chopped chocolate – it should still be a bit lumpy.
5. Scoop the batter into the muffin cases to a little lower than the top of the paper (be less generous if you're using tulip liners!). Sprinkle the muffins with cinnamon sugar. Slide the tray into the oven and bake for 25 minutes until the muffins are well-risen and an inserted skewer comes out clean.
6. Remove the muffins from the tray to cool on a wire rack. Once cold, if you want, mix together the icing sugar and water to make a glaze and drizzle it over the muffins.







# Apple & Coconut Cake

Behind the façade of its peculiar pairing, this cake is unexpectedly delicious. A fluffy coconut-speckled sponge is topped with apple slices laid like ladies' fans. As it bakes the fruit softens, its juice creating pockets of sweetness. Even coconut-phobes will love it.

🕒 1 hour 15 mins    🍴 makes 20cm cake    🌾 contains gluten, dairy, egg

## Directions

1. Preheat the oven to 180°C/160°C fan/355°F and line 20cm square cake tin with baking parchment.
2. Peel, core and halve the apples lengthways. Squeeze the lemon into a bowl of cold water and drop in the apples to prevent them from browning.
3. Beat the softened butter and sugar until pale and creamy. Add the vanilla and beat in the eggs, one at a time. Tip in the flour, cinnamon and baking powder and gently fold until almost incorporated. Sprinkle with the desiccated coconut and pour in the 100ml coconut milk. Fold together and pour into the tin, smoothing the surface.
4. On a chopping board, slice each apple half into thin wedges. Arrange the apple on top of the batter, fanning out the wedges, and lightly press them into the cake. Cover the whole surface of the cake so every portion has a morsel of apple.
5. Put the cake in the oven and bake for 30-40 mins until risen and golden, springy to the touch, and an inserted skewer comes out clean. Leave to cool then gently remove from the tin.
6. Mix together the icing sugar and remaining coconut milk. Spoon over the cake and sprinkle with extra desiccated coconut. Cut into squares and eat while the icing is still sticky.

## Ingredients

3 dessert apples  
Juice of ½ a lemon  
175g unsalted butter, softened  
175g caster sugar  
1 tsp vanilla extract  
2 eggs  
200g self-raising flour  
1 tsp cinnamon  
1 tsp baking powder  
75g desiccated coconut + extra  
to sprinkle on top  
100ml coconut milk + 3 tbsp  
for the icing  
150g icing sugar, sifted





# Pear, Chocolate & Hazelnut Scones

Anyone who has a jar of Nutella in their cupboard truly appreciates chocolate and hazelnut as a combination. Add pear though and you have the holy triumvirate. These scones are so moreish you won't be able to resist eating one after the other. I ate one with clotted cream because... well, no reason other than I am terribly greedy.

🕒 40 mins    🍴 makes 6-7    🌿 contains gluten, dairy, nuts

## Ingredients

225g self-raising flour

½ tsp baking powder

60g cold unsalted butter, cubed

30g caster sugar

1 ripe pear

50g milk chocolate

30g hazelnuts, roasted

100-130ml full-fat milk + extra for brushing

Optional: oats to sprinkle on top



## Directions

1. Preheat the oven to 220°C/200°C fan/430°F and line a baking tray with baking parchment or grease with butter and sprinkle with a little flour.
2. Sift the flour and baking powder into a large mixing bowl and rub in the butter to create fine crumbs. Stir in the sugar.
3. Peel, core and dice the pear. Chop the chocolate into small chunks. Crush the hazelnuts with the flat side of a knife. Add everything to the buttery flour, and stir to combine.
4. Make a well in the centre and slowly pour in the milk, mixing as you go to form a dough. You probably won't need it all the milk. Once you have a soft dough tip it out onto a floured surface.
5. Flatten to around 3cm thickness. Using a circular cutter or drinking glass, cut out scones, re-forming the dough until you have used it all. Spread them out on the lined baking tray.
6. Brush each scone with a little milk. Sprinkle with some oats, if using, and slide the tray into the oven. Bake for 15-20 minutes until the scones are golden and well-risen. Leave to cool on a wire rack.





# Nectarine & Blackberry Croissant Cake

This is the 'Thank God It's Friday' elevenses. Not only does it combine croissants, naughty on their own, with jam and soft baked fruit, but it's covered in custard like a bread and butter pudding, because who can resist custard. This cake can be easily adapted depending on the season; swap the blackberries for blueberries, the nectarines for strawberries, as you wish.

🕒 1 hour 15 mins    🍴 makes 22cm cake    🍷 contains gluten, dairy, egg

## Directions

1. Preheat the oven to 175°C/155°C fan/350°F. Grease a 22cm spring-form cake tin with butter, and line the base with baking parchment. Cover the outside of the tin with foil and place on a baking tray.
2. Slice the croissants in half and sandwich with spoonfuls of apricot jam. Squash them all into the tin. Chop the nectarines into wedges and arrange, along with the blackberries, in amongst the croissants, leaving some on the surface to blister in the oven.
3. Beat together the sugar, egg, egg yolks, cream and milk, and pour over the croissants. Leave to sit for 15 minutes to soak into the pastry then sprinkle with the demerara sugar.
4. Slide the baking tray into the oven and bake for 30 minutes, or until the surface is firm, crisp and golden. Leave the cake to cool in the tin, then gently ease a knife around the edge to release. It will be soft and fragile so slowly slide it onto a serving plate.

## Ingredients

- 8 croissants
- 8 tsp apricot jam
- 4 nectarines
- 100g blackberries
- 1 tbsp caster sugar
- 1 large egg plus 2 egg yolks
- 250ml double cream
- 125ml full-fat milk
- 2 tsp demerara sugar





# Fruit & Nut Chocolate Tiffin

As elves go, these chocolate tiffin bites are at the indulgent end of the spectrum. Crispy puffed rice is smothered in chocolate, and sprinkled with crunchy nuts and dried fruits, shining like jewels. There is an air of Christmas about them, and can be a delicious substitute for (who's kidding, I mean addition to) a mince pie.

🕒 30 mins + chilling time 🍴 makes 20cm square tin 🌿 contains nuts, sesame, dairy, gluten

## Directions

1. Preheat the oven to 200°C/180°C fan/400°F and scatter a baking tray with the hazelnuts, flaked almonds and sesame seeds. Once the oven is hot, slide the tray inside. Toast them for 4 minutes, remove for a quick toss, then cook for another 4 minutes. Remove and leave to cool.
2. Grease and line a 20cm square cake tin with baking parchment. Break the chocolate and put it all in a saucepan with the butter and golden syrup. Set the pan over low heat to slowly melt. Stir frequently and make sure it doesn't simmer or boil. Once nearly all the chocolate has melted, turn off the heat.
3. In a large mixing bowl toss together the rice crispies, 40g cranberries, and 25g glacé cherries. Pour over two-thirds of the melted chocolate and mix everything together until coated. Tip it into the baking tin and gently squash down so it is level. Pour the remaining third of chocolate evenly over the rice crispies and smooth it with a knife or spatula.
4. Using a pestle and mortar, crush the hazelnuts. Mix together the nuts and seeds with the rest of the cranberries and cherries, then sprinkle them all over the chocolate. Push it into the chocolate to ensure it sticks.
5. Put the tiffin in the fridge to set for 2-3 hours, or overnight. When ready to eat, bring it to room temperature and chop into squares.

## Ingredients

40g blanched hazelnuts  
25g flaked almonds  
1 tbsp sesame seeds  
150g dark chocolate  
150g milk chocolate  
80g unsalted butter  
75g golden syrup  
60g rice crispies  
80g dried cranberries  
50g glacé cherries, halved







# Jam Doughnut Muffins (Duffins)

A duffin is the offspring of a doughnut and a muffin. It is just an easy muffin-mix, yet still full of molten jam and rolled in cinnamon-scented sugar. I tried at least seven different jams – yes, I own seven jams, I love jam – so feel free to experiment with flavourings!

🕒 40 mins

🍴 makes 12

🌾 contains gluten, dairy, egg

## Ingredients

140g caster sugar  
200g plain flour  
1 tsp bicarbonate of soda  
Pinch of salt  
100ml natural or plain yoghurt  
2 eggs, beaten  
1 tsp vanilla extract  
140g unsalted butter, melted  
12 tsp various jams  
100g caster sugar mixed with 1  
tsp ground cinnamon for  
dusting

## Directions




1. Preheat the oven to 180°C/160°C fan/355°F. Grease a 12-hole muffin tray with butter.
2. Mix together the sugar, flour, bicarbonate of soda and salt until well combined. In a separate bowl whisk the yoghurt, eggs, vanilla and cooled melted butter. Pour the wet ingredients into the dry and fold together until there are no lumps.
3. Dollop a blob of mixture into each muffin hole. Top each with a teaspoon of jam - you may need to stir the jam to loosen it - then cover with another big spoonful of batter. Repeat with all the muffin holes.
4. Slide the tray into the oven and bake for 15-20 mins. Meanwhile mix the extra sugar with the cinnamon in a wide, shallow-sided bowl. Once the duffins are golden, smell delicious and an inserted skewer comes out clean they are ready.
5. While the duffins are still warm, remove them from the tin and toss them in the cinnamon sugar. Either leave to cool on a wire rack or rip into one while it's still hot.



# Peanut Butter & Chocolate Chunk Cookies

These cookies are gluten- and dairy-free, their fudgy texture granted by the mix of peanut butter, sugar and beaten eggs. Bitter chocolate shards offset the salty-sweet cookie dough.

Warning: this is one to lick from the bowl.

 50 mins    makes 8-10    contains egg and peanut

## Directions

1. In a large mixing bowl, whisk the sugar and eggs together until bubbly and moussey, around 3 minutes. Add the vanilla and peanut butter then beat with a wooden spoon until completely incorporated, and the mixture is thick and smooth.
2. Roughly chop the chocolate into large shards and stir into the batter.
3. Cover the bowl and put it in the fridge to chill for 20 minutes. Preheat the oven to 180°C/160°C fan/355°F and line a tray with baking parchment.
4. Using a tablespoon, scoop out golf ball-sized pieces of dough. Roll in your hands and gently squash on the baking tray. Repeat with all the mixture keeping the cookies slightly spaced apart - these cookies don't expand much as they cook. Sprinkle them with a tiny pinch of salt.
5. Slide the tray into the oven and bake for 15-20 minutes until their golden colour deepens, but remain slightly paler in the centre. Place on a cooling rack until cold - it's not easy but worth it. Although, they *are* delicious with the molten chocolate.

## Ingredients

170g soft light brown sugar

1 egg

1 tsp vanilla extract

225g smooth peanut butter

50g dark chocolate

Sea salt to sprinkle on top



# Strawberry & Earl Grey Chocolate Brownies

Do we really need another chocolate brownie recipe? Yes, yes we do. Every bite of these brownies is moussy and molten, and those strawberries which are cooked until jammy, are the perfect hit of sweetness complementing the fragrance of Earl Grey tea.



1 hour



makes 20cm square



contains gluten, dairy, egg

## Directions

1. Preheat the oven to 180°C/160°C fan/355°F. Line a square 20cm cake tin with baking parchment.
2. Put the butter in a saucepan over low heat, rip open the Earl Grey tea bag and add the leaves to the butter. Once the butter has melted, remove the pan from the heat and set aside for the tea to steep for 5 to 10 mins then strain through a sieve.
3. Return the melted butter to the pan and add the chopped chocolate. Set the pan over low heat again to melt the chocolate - stir frequently and keep your eye on it. Don't let the butter bubble or the chocolate will overheat. Remove from the heat once the chocolate has almost completely melted and leave to cool slightly.
4. Beat together the eggs and sugar with electric beaters for 5 minutes until thick, pale and moussy. Pour in the melted butter and chocolate and fold to combine.
5. Sift the flour over the mixture, add the salt, and fold until all the powdery clumps are mixed through. Gently fold in the strawberries. Pour it all into the prepared tin.
6. Pop it in the oven and bake for 35-40 minutes until the surface is crisp and an inserted skewer comes out sticky with damp crumbs.
7. Remove from the oven and leave to cool in the tin before cutting into squares.

## Ingredients

125g unsalted butter

1 Earl Grey tea bag

100g good-quality dark chocolate,  
chopped

2 eggs

150g caster sugar

60g plain flour

Pinch of salt

150g strawberries, hulled and  
chopped





# Cheese & Fig Scones

Cheese scones are sold everywhere in New Zealand. It is a popular breakfast or snack, and my Head Chef made enormous batches of them everyday. This is his recipe with a few tweaks. The scones are spectacularly soft, big and hearty, so can be eaten as a light lunch.

🕒 45 mins    🍴 makes 8    🍷 contains gluten, dairy, mustard

## Directions

1. Preheat the oven to 200°C/180°C fan/400°F. Line a baking tray with baking parchment. Put the flour, baking powder, caster sugar and salt into a large mixing bowl and stir to combine thoroughly.
2. Rub the cubed butter into the flour mixture until it has the texture of breadcrumbs. Stir in the grated cheese.
3. Mix the cream, milk and Dijon mustard in a jug and pour most of it into the bowl, bringing a rough dough together with a wooden spoon. Add the fig jam and knead it through, then add the rest of the milk to collect any dry flour at the bottom - you might not need it all.
4. Tip the dough onto a well-floured surface and quickly but gently knead it together. Flatten it into a rectangle. Cut the dough in half lengthwise then cut each half into four. Line the scones on the baking tray, brush with some leftover milk mixture and top with extra grated cheese.
5. Put the tray in the oven and bake for 20-25 minutes until the tops are golden brown, the scones are well-risen and sound hollow when tapped on the base. Best eaten warm with butter.

## Ingredients

450g self-raising flour  
3 tsp baking powder  
10g caster sugar  
1 tsp salt  
115g cold unsalted butter, cubed  
125g sharp Cheddar cheese,  
grated + extra to sprinkle on top  
150ml cream  
165ml milk  
1 heaped tsp Dijon mustard  
150g fig confiture or chunky jam







# Lemon, Almond & Mascarpone Cake

Lemon drizzle cake is iconic and usually perfect on its own, however, here the addition of mallowy mascarpone complements the moist, tender cake, plus there's a satisfying crunch from the almonds scattered on top.

🕒 1 hour 15 mins + cooling time 🍴 makes 20cm cake 🌾 contains gluten, dairy, egg, nuts

## Ingredients

200g unsalted butter, softened  
200g caster sugar + 70g for the drizzle  
3 eggs  
50g plain flour  
125g ground almonds  
1 tsp baking powder  
Zest and juice of 2 lemons  
300g mascarpone  
4 tbsp icing sugar  
1 tsp vanilla extract  
Toasted almonds to sprinkle

## Directions

1. Preheat the oven to 180°C/160°C fan/355°F. Line the base of a round 20cm cake tin with baking parchment and grease the sides with butter.
2. Tip the softened butter and 200g sugar into a mixing bowl and beat together with an electric whisk until soft, pale and fluffy. Beat in the eggs, one at a time, until fully incorporated.
3. Add the flour, ground almonds, baking powder and lemon zest, reserving the juice for later, and gently fold together. Tip into the prepared tin, smoothing the surface, and bake for 30-40 minutes.
4. Meanwhile, make the drizzle by whisking together the reserved lemon juice and the 70g caster sugar.
5. Once the cake is golden, springy in the centre and an inserted skewer comes away clean it is ready. While warm, pierce the sponge all over the surface with a skewer or fork and spoon over the drizzle. Leave to cool in the tin then carefully remove.
6. In a bowl beat together the mascarpone, icing sugar and vanilla until smooth then spread or pipe splodges all over the cake. Garnish with some toasted flaked almonds, and dried flowers if you're feeling fancy.





# Spiced Rhubarb Shortbread

When I was little, shortbread was my favourite biscuit. While the UK is the biscuit capital of the world, the choice can seem a bit sad and sorry for itself what with all the rich teas and stale gingernuts. Shortbread is a different beast, crisp yet buttery, and these are packed with tangy rhubarb, making them feel *almost* like a healthy mid-morning snack.

🕒 1 hour 50 mins    🍴 makes 12    🧶 contains gluten and dairy

## Ingredients

2 cardamom pods  
¼ tsp fennel seeds  
225g plain flour  
150g cold unsalted butter,  
cubed  
75g caster sugar  
100g diced rhubarb  
1 tsp vanilla extract  
2 tbsp demerara sugar

## Directions

1. Open the cardamom pods and, using a pestle and mortar, crush the seeds to a fine powder. Crush the fennel seeds so they break down (they won't powder like the cardamom). In a mixing bowl, combine the spices with the flour.
2. Rub the cubed butter into the flour until it resembles breadcrumbs and there are no big buttery lumps.
3. In a separate bowl, mix together the sugar and rhubarb, then add it to the floury buttery crumbs, along with the vanilla extract.
4. Start clumping all the shortbread mixture together. It will come together slowly, but feel free to add a splash of milk to help the process. Once it is all in a big lump, tip it onto the kitchen counter.
5. Roll the dough into a log and wrap in clingfilm, twisting the ends together. Roll the log over the counter to smooth the edges, then chill it in the fridge for an hour until firm.
6. Preheat the oven to 200°C/180°C fan/400°F, and line a tray with baking parchment.
7. Spread the demerara sugar on a plate and unwrap the shortbread. Roll it in the sugar, then cut it into 1cm-thick slices. Spread them out on the baking tray with a few inches in between as they will spread as they cook.
8. Bake for 20-25 minutes until golden around the edges yet pale in the centre.







# Peanut Butter Banana Bread with Chocolate & Caramel

I was struggling to find a great banana cake recipe for this book, and then, as soon as I stopped looking, I stumbled upon the idea of this unbelievable banana bread: simply add peanut butter and Snickers. Something this delicious shouldn't be so easy to make.

🕒 45 mins    🍴 makes 2lb/900g cake    🍷 contains gluten, dairy, egg, peanuts

## Directions

### Ingredients

2 ripe bananas  
125g unsalted butter, melted  
140g soft brown sugar  
60g caster sugar  
1 tsp vanilla extract  
2 eggs  
250g plain flour  
1 tsp baking powder  
3 small or 1½ normal-sized  
Snickers bars  
2 tbsp smooth peanut butter  
Demerara sugar to sprinkle

1. Preheat the oven to 180°C/160°C fan/355°F and grease and line a 2lb/900g loaf tin.
2. Mash the bananas until relatively smooth and pour in the melted butter. Beat to combine then add the sugars, vanilla and eggs. Whisk thoroughly to ensure the batter is well mixed.
3. Tip in the flour and baking powder and gently fold together. If the mixture seems a bit thick, feel free to add a splash of milk. Slice the Snickers bars into thin pieces and add to the mixture, folding carefully.
4. Pour the batter into the prepared tin and top with the peanut butter – spread the dollops out evenly across the surface. Using a skewer or fork, swirl the peanut butter into the batter and sprinkle with demerara sugar.
5. Pop the tin in the oven and bake for 45 minutes. Check the cake using a skewer – if liquid batter sticks to the skewer return it to the oven for 5 minutes. You want some crumbs on the skewer as it is a soft and moist cake.
6. Remove from the oven and leave to cool in its tin. Serve in slices, maybe spread with extra peanut butter!



# Raspberry, Strawberry & Basil Roulade

On one summer evening in Paris, my boyfriend and I went for dinner at a local restaurant. The main course was delicious but forgettable, the reason I remember it at all was the extraordinary dessert – basil mousse with strawberry coulis. We scraped the bowl clean and vowed to recreate the flavours in a cake. Here it is!

 1 hour  serves 10  contains gluten, dairy, egg

## Directions

1. Preheat the oven to 200°C/180°C fan/400°F. Line a 23 x 33cm baking tray with baking parchment, making sure there is some paper overhanging the two ends.
2. Whisk the egg whites into stiff peaks. With electric beaters, beat the egg yolks with the sugar until pale and thick, around 5 minutes.
3. Fold half of the flour into the egg yolks and sugar then half the egg whites, then repeat. Pour it all gently over the lined baking tray and push it to the corners. Tap the tray against the kitchen counter to release any air, then put it in the oven to bake for 10 minutes.
4. Once risen and golden, remove from the oven and immediately turn the cake over onto a damp tea towel. Remove the tray and peel off the baking paper. Working quickly, gently roll up the roulade, wrapping the towel inside and around the roll. Leave to cool.
5. Chop the berries into small pieces. In a bowl, beat the mascarpone until smooth. Add the chopped berries, the sugar, and tear the basil leaves into small shreds and add them to the bowl. Fold it all together until the mascarpone is lightly pink.
6. Carefully unroll the cooled roulade, keeping it on the tea towel. Spread the filling over the surface, leaving a section at the furthest end of the roll clear so that it doesn't overflow when rolled up. Gently re-roll, taking care not to push the cream out the sides. Once back in a tight roll, the roulade is ready to garnish.
7. Whip the double cream into firm peaks. Either fill a piping bag or use a spoon to place dollops down the centre of the roulade. Top the cream with the raspberries, strawberries and basil.

## Ingredients

6 eggs, separated

200g sugar

160g plain flour

100g fresh strawberries,  
hulled

60g fresh raspberries

100g mascarpone

1 tbsp sugar

4 basil leaves

100ml double cream, for  
garnish

Strawberries, raspberries  
and basil leaves, for garnish



# Brown Butter & Nutella Cookies

These cookies were a lockdown discovery. I was holed up with six others in a cosy house in New Zealand, and we all took turns to bake. This was my contribution and came into being because of my limited ingredients. That said, they are chewy and have a molten Nutella core; everything a cookie needs!

🕒 1 hour    🍴 makes 12    🌾 contains gluten, dairy, egg, nuts

## Ingredients

12 heaped tsp Nutella  
110g unsalted butter + 20g extra  
200g self-raising flour  
¼ tsp salt  
200g caster sugar  
1 egg  
55g milk chocolate, finely chopped

## Directions

1. Line a baking tray with baking parchment. Dollop 12 teaspoons of Nutella on the tray and freeze them while you make the cookies.
2. Melt the butter in a saucepan - ideally a pan without a non-stick surface so you can clearly see the colour of the butter as it darkens. Keep your eye on it as it foams. Once it has a nutty aroma, the colour is deep gold, and flecks of milk solids turn brown take the pan off the heat. Be careful, you don't want the milk solids to burn. Pour it into a bowl and stir in the extra 20g butter. Leave to melt and cool.
3. Mix the flour, salt and sugar in a mixing bowl. Beat the egg in a small bowl, pour into the cooled butter and mix. Pour the wet ingredients into the dry. Add the chocolate shards and stir all together, creating a soft dough. Shape it into 12 equal sized balls and flatten them.
4. Take the tray of Nutella blobs from the freezer and wrap each one in the cookie dough, sealing it snugly. Repeat with all the cookies and line them spaced apart on two lined baking trays.
5. Put the trays in the freezer and turn the oven to 190°C/170°C fan/375°F.
6. After 15 minutes the oven should be hot so slide in the cookie trays. Bake for 10-13 minutes, until the cookies are golden, rotating the trays if the back receives more heat. Lift the trays out and eat a cookie immediately while still warm.

