

Boozy Brownie Meringue Cake

Ingredients

For the brownie:

225g good-quality dark chocolate

225g butter

300g caster sugar

3 large eggs, beaten

1 tsp vanilla extract

100g plain flour

1tsp baking powder

For the meringue:

200g icing sugar, plus extra to serve

3 egg whites

1 tsp of cornflour

1/2 tsp of white wine vinegar

For the topping:

450ml double cream

50g icing sugar

2tbsp brandy

30g chopped toasted hazelnuts

Gold stars, glitter and indoor sparklers

Method

1. Preheat oven to 180°C/ 160c. Grease and line a 20cm round springform baking tin with baking parchment.

2. Place the chocolate and butter in a heatproof bowl and set over a saucepan of barely simmering water, making sure the base of the bowl does not touch the water. Stir constantly until melted and smooth.

3. With a hand-held electric mixer, whisk the sugar and eggs together for 2-3 minutes until pale and fluffy. Slowly add the melted chocolate and butter then add the vanilla extract and continue to whisk until thickened. Lastly, sift in the flour and baking powder and fold in gently.

4. Turn the mixture into the prepared tin and bake in the middle shelf of the oven for 20-25 minutes until the top is firm and the cake has come away slightly from the sides of the tin.

5. Place the icing sugar and egg whites in a standing food mixer and whisk on high for 10 minutes until glossy white peaks form. Using a spatula, gently fold in the cornflour and the white wine vinegar. Pour the mixture on top of the brownie mix and bake for another 20 minutes, remove from the oven and allow to cool completely.

6. Once cooled, remove from the tin onto a cake stand. Whip the cream with the icing sugar until pillowy but still soft and then fold in the brandy. Dollop onto the top of the cake then sprinkle with the hazelnuts and gold stars and indoor sparklers and serve.

Clementine Spiced Angel Food Cake

Ingredients

12 eggs, separated

1 tsp cream of tartar

100g icing sugar

Zest of 2 large oranges

200g plain flour, sifted

275g caster sugar

For the buttercream:

3 tbsp cardamom pods

300g butter, softened

2 tsp vanilla bean paste

500g icing sugar, sifted

Juice 2 oranges

For the curd:

Juice 2 large oranges

6 egg yolks

100g sugar

50g butter

To serve:

Edible decorations

Method

1. Preheat oven to 160c. Grease and line the base of 3 20cm sandwich tins with parchment and arrange on baking trays.
2. Holding back 6 of the egg yolks from separating. Whisk the egg whites with the cream of tartar in a freestanding mixer until soft peaks form. Gradually add the icing sugar while the mixer is still on.
3. Very gently fold the flour and caster through the egg white mixture using a whisk along with the orange zest. Divide the mixture between the tins, smooth out the surface. Bake for 20-25 minutes until risen and golden.
4. To make the curd whisk the orange juice, eggs and sugar together in a medium bowl set over a saucepan of gently simmering water. Whisk occasionally for 5-6 minutes until the mixture has thickened. You may need to pass it through a sieve to remove any lumps. Stir through the butter until melted. Set aside the mix to cool completely.
5. While the bases are cooling, prepare the buttercream filling by bashing the cardamom in a pestle and mortar, discard the shells and crush the beans until fine. Add this and the rest of the ingredients to a freestanding mixer, beating all the ingredients together until it is all incorporated and the mixture is smooth.
6. Spread a third of the buttercream mixture on each sponge layer. Spread the buttercream evenly across two of the sponges, followed by a few tablespoons of the curd, leaving a few centimetres from the edge. Arrange these on top of each other on a cake stand. Top with the final layer and spread the buttercream across the top and around the edges of the cake. Drizzle the remaining curd around the top edge of the cake, allowing it to drip down the sides. Sprinkle with the edible gold decorations.

Glazed Gingerbread Loaf

Ingredients

Makes 2 large loaves:

175g butter

150g golden syrup

150g treacle

100g dark brown sugar packed

125g milk

2 large eggs lightly beaten

1½ teaspoons vanilla extract

3 tbsp stem ginger in syrup, finely sliced

400g plain flour

2 tsp ginger

2 tsp cinnamon

½ tsp mixed spice

1 heaped tsp baking powder

A generous pinch of sea salt

Edible Gold decorations

For the salted caramel glaze:

100g butter

150g soft dark brown sugar

3 tbsp golden syrup

150ml double cream

1 tsp vanilla extract

Generous pinch of sea salt

Method

1. Preheat the oven to 180°C. Grease & line a 2lb loaf tin with parchment paper.
2. Place the butter, golden syrup, treacle & brown sugar in a medium size pot and cook over a medium heat until the sugar is dissolved.
3. Remove the pot from the heat and, using a wooden spoon, stir through the milk, eggs, vanilla extract & ginger.
4. Gently fold through the flour, spices, baking powder and salt until you have a smooth batter.
5. Pour the batter into the prepared loaf tin and place on a baking sheet. Transfer sheet to the oven and bake for 45 mins or until a skewer inserted to the centre comes out clean.
6. While the loaves are baking, prepare the caramel topping. Place the butter, sugar and golden syrup in a saucepan and bring to a gentle boil until the sugar is dissolved.
7. Add the cream, vanilla extract and salt and whisk together. Bring to a steady simmer for 3 minutes until the sauce is sticky and thick. You could also do this part in advance.
8. Once the loaf has cooked, leave to cool for at least 15 minutes, transfer to a wire rack over a rimmed baking sheet and glaze generously with the caramel sauce. Using a small offset spatula spread to the edges and allow to flow down the side. Decorate with edible gold decorations and serve in slices.