

Wendi Peters' Brownies

These gooey brownies from Guide Dogs Ambassador Wendi Peters are guaranteed to be a hit with any chocaholic!

Ingredients

- 200g dark chocolate (min 54% cocoa solids)
- 200 g butter
- 300g light brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 125g plain flour
- Whatever filling you like – chocolate chunks, chocolate bars cut up, nuts
- Icing sugar to dust

Prep time: 15 minutes

Cook time: 25 minutes

Makes: 16 pieces



Method

1. Preheat oven to 170°C/325°F and grease and line a 23cm square baking tin
2. Melt butter and chocolate in microwave for 2 minutes. Cool slightly.
3. Beat the eggs, sugar and vanilla extract until really light, pale and fluffy.
4. Pour chocolate mix into fluffy egg mixture and fold in until mixed.
5. Sift flour and fold in gently until thoroughly combined.
6. Pour mix into tin, over chocolate chunks if using and bake for 25 min until cracking slightly on top but still wobbly in the middle.
7. Leave to cool in the tin, then the fridge to harden before cutting and sprinkling with icing sugar



Sophie Thompson's 'Granny Megsies' Millionaire Shortbread

Sophie's Granny Megsies' delicious millionaire shortbread are bound to be a crowd pleaser!

Ingredients

For the base

- 100 g rice flour
- 100g polenta
- 100g semolina

- 100g castor sugar
- 125g soft butter, plus extra for greasing

For the topping

- 175g butter
- 175g castor sugar
- 397g can condensed milk
- 100g dark chocolate
- 100g milk chocolate

Prep time: 40 minutes

Cook time: 30 minutes

Makes: 16 pieces



Method

1. Preheat the oven to 170°C/325°F/Gas 3 and grease a 20 x 20cm tin
2. Blend all the base ingredients in a food processor, pull into a dough and press into the tin.
3. Prick with a fork and bake for 25 minutes until pale golden. Leave to cool in the tin.
4. Melt the butter, sugar and condensed milk in a pan over a low heat for 5 mins, stirring all the time until light golden colour. Pour over the shortbread base.
5. Melt the chocolate in a microwave for 2 minutes and pour over the caramel layer. Chill in the fridge until set, scoring with a knife to make cutting easier.
6. Note: you can replace the polenta and semolina with 200g plain flour if you like. It's just as good just a bit less crumbly.



In aid of



Gregg Wallace's Cherry Chocolate Cake

Gregg says 'Do you make cakes? Are you scared of them? You shouldn't be! Follow these instructions and, I promise you, you will become a top baker overnight!'

Ingredients

For the cake

- 400g cherries, stoned
- 4 tbsp rum or brandy
- 125g 70% dark chocolate
- 55g blanched almonds, toasted
- 55g plain flour

- 3 tbsp water
- 3 medium eggs, separated
- 125g butter, softened
- 125g caster sugar

For the ganache

- 225g 70% dark chocolate, broken into pieces
- 450ml (16fl oz) double cream

To decorate

- 70% dark chocolate shavings

Prep time: 15 minutes + overnight soaked cherries

Cook time: 30–35 minutes

Makes: 8 pieces



Method

1. Soak the cherries in 3 tbsp of the rum or brandy overnight.
2. Preheat the oven to 180°C/350°F and grease and line a 23cm springform tin
3. Melt 125g of chocolate in the microwave for 2 minutes. Beat in the egg yolks with the remaining tablespoon of rum or brandy and set aside until cool.
4. Whizz the almonds and flour together in a food processor until finely ground.
5. Beat butter and sugar until light and fluffy. Stir in the chocolate, then fold in the flour mix. Whisk the egg whites until soft peaks form and fold in gently.
6. Pour into tin and bake for 30–35 min. Leave to cool in the tin.
7. For the ganache, put chocolate pieces in a bowl. Bring cream to the boil and pour over the chocolate. Leave for 5 minutes, mix and cool in fridge.
8. With an electric mixer, beat the ganache until an imprint is left when you take out the beaters. Put the cold cake back in the clean springform tin. Pour over



cherries and alcohol. Spoon over ganache and smooth. Cover with clingfilm and chill for at least 2 hours.

9. Use a potato peeler to create chocolate shavings from a bar of chocolate to decorate.

In aid of



Tom Kerridge's Blondies

Michelin starred chef Tom Kerridge's gourmet blondies are a sophisticated alternative to traditional brownies and guaranteed to add the wow factor to your fundraising!

Ingredients

- 300g plain flour
- 2 tsp baking powder
- A pinch of salt
- 100g shelled pistachio nuts, (bright green ones if you can find them), roughly chopped
- 200g white chocolate, roughly chopped
- 50g sesame seeds
- 150g butter, plus extra for greasing
- 300g demerara sugar
- 40ml rapeseed oil
- 40ml sesame oil
- 2 eggs, lightly beaten
- 1 vanilla pod, split in half lengthways
- Flaky sea salt, to finish

Prep time: 40 minutes

Cook time: 30 minutes

Makes: 16 pieces



Method

1. Preheat the oven to 180°C/Fan 160°C and grease and line a 25cm square cake tin
2. Mix the flour, baking powder and salt using a balloon whisk. Stir in the pistachios, 100g of the chocolate and sesame seeds.
3. Melt the butter in a saucepan over a low heat, add the demerara sugar, rapeseed and sesame oil, and the eggs.
4. Scrape the seeds from the vanilla pod directly into the pan. Heat gently for 3–4 minutes, whisking constantly, don't overheat or the eggs will curdle.
5. Pour the warm mixture onto the dry ingredients and whisk until combined and the chocolate has melted before folding in the remaining chopped chocolate.
6. Pour the mix into the tin and bake for 25–30 minutes, until cooked through. It should be lightly golden and quite firm to the touch. If a skewer inserted into the centre comes up slightly tacky that's fine, as it means the blondie will be nice and moist in the centre.
7. Remove from the oven and sprinkle on a generous pinch of flaky sea salt. Leave in the tin for 10 minutes, then lift out, peel away the parchment and place on a wire rack to cool.

Photo credit:
Recipe taken from Tom's Table by
Tom Kerridge
(Bloomsbury, £25) Photography
© Cristian Barnett



Dan George's Flapjacks

These delicious flapjacks are the creation of chef Dan McGeorge, winner of BBC2's Great British Menu. Dan decided to make his dessert dish in honour of our founders, Muriel Crooke and Rosamond Bond, as he was born and raised in Liverpool — where the UK's first guide dogs were trained.

Dan's dish, called 'Give A Dog A Bone', was a gorgeous-looking chocolate mousse bone served with two forms of innovative miso caramel, as well as honeycomb, yuzo gel and 'chocolate soil'. It turns out it tasted as good as it looked; it was voted the best dish of the series making Dan the 'Champion of Champions'. Among the 70 guests that attended the final banquet were guide dog owner Colin Adamson with his guide dog Diamond.



Ingredients

- 850g jumbo oats
- 510g golden syrup
- 255g butter
- 212g light brown soft sugar
- 1/2 tbsp honey
- 1/4 tbsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp vanilla essence

Prep time: 15 minutes

Cook time: 15 minutes

Makes: 16 pieces

Method

1. Preheat the oven to 150°C/300°F and grease and line a 20 x 20cm tin
2. Mix all the dry ingredients together in a bowl and set aside.
3. Melt the butter, golden syrup, sugar and honey together in a saucepan over a low heat until combined.
4. Pour the melted mix over the oats and mix to bring together.
5. Pour the mixture into the baking tin and flatten down, pushing into the corners to make it nice and even.
6. Bake for 15 minutes or until it just starts to turn golden on the top.
7. Take out and allow to cool completely before slicing.



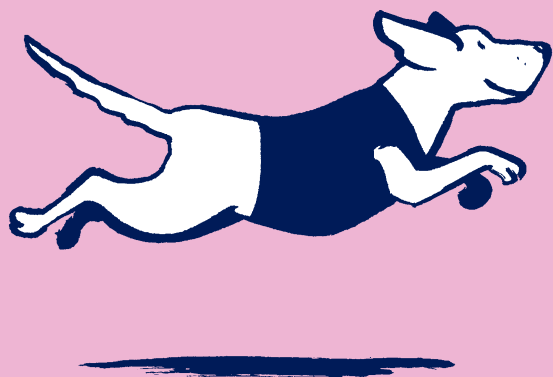
Kid Friendly No Bake Marshmallow Crispy Bars

Ingredients

- 45g butter
- 300g mini marshmallows
- 180g rice krispies
- Extras of your choice – gummies, chocolate drops, anything you like
- Decorate with edible glitter or sprinkles

Prep time: 20 minutes

Makes: 24 squares



Method

1. Grease a 32cm x 23cm tin / 13 x 9-inch baking tin
2. Melt the butter in a large, heavy-based saucepan over a low heat.
3. Add the marshmallows and cook gently until they are completely melted and blended, stirring constantly.
4. Take the pan off the heat and immediately add the cereal and any extras you're including, mixing lightly until well coated.
5. Press the mixture into your baking tin – it will be very sticky!
6. Flatten the top and then scatter over the edible glitter or sprinkles
7. Why not pop one of our colourful cake flags into each square to make them really stand out!
8. Let the marshmallow crispy squares cool completely in the tin and then cut them into 24 squares.



In aid of



Ainsley Harriott's Pistachio, Polenta and Lemon Cakes

These delectable gluten-free cakes are wonderfully nutty with pistachios and almonds and tangy from the citrus syrup and icing. They're moist, sticky and yummy – just perfect for an afternoon treat. I'm not using any baking powder in the recipe so it's important to beat everything well.



Prep time: 20 minutes

Cook time: 25 minutes

Makes: 9-12

Recipe courtesy of Ainsley Harriott's Good Mood Food cookbook, published by Ebury Press

Ingredients

- 200g butter, softened, plus extra for greasing
- 100g shelled unsalted pistachios
- 200g golden caster sugar
- 3 large eggs
- 50g ground almonds
- 100g fine polenta
- zest and juice of $\frac{1}{2}$ lemon

For the Lemon Syrup

- 40g sugar
- zest and juice of $2\frac{1}{2}$ lemons

To Decorate

- 10 tbsp icing sugar
- zest and juice of 1 lemon
- 2 tbsp shelled unsalted pistachios, half finely ground and half roughly chopped

Method

1. Preheat the oven to 180°C/160°C fan/gas 4. Grease 9 rectangular cake moulds or mini loaf tins and line with baking parchment. (Alternatively, grease and line a 12-hole cake tin.)
2. Place the pistachios in a food processor and blitz until finely and evenly ground.
3. In a large mixing bowl and using an electric hand-held mixer, beat the butter and sugar together until pale. Scrape the sides of the bowl and beat well again. Add the eggs, one at a time, continuing to beat really well after each addition. Fold in the ground pistachios and the ground almonds. Add the polenta, and the lemon zest and juice. Mix gently until combined.
4. Divide the mixture evenly between the prepared moulds. Place on a baking tray and bake for 20–25 minutes or until a skewer inserted into the centre of one comes out clean.
5. Meanwhile, make the lemon syrup. In a small saucepan, heat the sugar with the lemon zest and juice. Bring to the boil and stir until the sugar has melted. Remove from the heat to cool a little.
6. Prick small holes in the top of the cooked cakes with a skewer and pour 1–2 teaspoons of the warm (make sure it's not hot) syrup over each cake. Leave to cool for 15–20 minutes to allow the syrup to soak in.
7. In a bowl, mix the icing sugar with enough lemon juice to make a thick but runny icing. When the cakes have cooled, remove them from the moulds and spoon or drizzle over the icing. Decorate with a sprinkling of ground and chopped pistachios and the lemon zest.

