


# CHOCOLATE CRISPY CAKES

**Ingredients**

100g milk chocolate
40g rice krispies
Your choice of toppings

**Preparation time:** 15 minutes
**Makes:** 10

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**Method**

**Make sure you ask an adult to help you make your tasty treats.**

1. Melt the chocolate in a saucepan over a low heat, or briefly in the microwave.
2. In a large bowl add the melted chocolate to the rice krispies and mix until well coated.
3. Spoon the mixture into 8-10 fairy cake cases.
4. Decorate and leave to cool.

**Top it off**

Crispy cakes taste delicious all by themselves, but you can make them even yummier with some of these toppings:

Marshmallows
Chopped fruit
Hundreds and thousands
Chocolate smarties

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DELICIOUS
LEMON DRIZZLE
LOAF CAKE
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27 SEPT
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# Lemon Drizzle Loaf Cake Recipe

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**For the Cake:**
100g Self Raising Flour
100g Plain Flour
40g Cornflour
6g Baking Powder
4 Eggs
200g Caster Sugar
120g Double Cream
40g Lemon Juice
40g Finely grated Lemon Zest
90g Butter

**For the Soaking Syrup:**
84g Lemon Juice
56g Granulated Sugar

**For the Lemon Icing:**
200g Icing Sugar
12g White Shortening
20g Lemon Juice

### For the cake

Pre-heat the oven to 165°C. Whisk together the eggs and caster sugar. Add the double cream. Add the lemon juice and lemon zest. Pass the self-raising flour, plain flour, cornflour and baking powder through a sieve and fold into the mixture. Melt, cool and then add the butter. Pour the mixture into a loaf tin lined with greaseproof paper. Place in the oven and cook for 35-45 minutes at 165°C, or until a skewer comes out clean. Remove from the oven and allow to cool completely in the tin.

### For the soaking syrup

Bring the lemon juice and the sugar to the boil and then allow to cool until just warm. Insert a skewer into the surface of the cake in several places. Drizzle the lemon juice/sugar syrup over the top of the cake and allow to soak in. Allow the cake to cool completely.

### For the icing

Heat the lemon juice with the white shortening and then stir into the icing sugar to make an icing. Pour this over the surface of the cake and spread to an even thickness.

The cake can be decorated with strips of lemon zest if required. To prepare this peel the zest from a whole lemon and then cut into fine strips. Blanch these in boiling water until tender. Drain and then cook for a further time in a solution of water and sugar of equal quantities, until the zest is slightly transparent. Drain the zest from the syrup and decorate the cake. Finally, remove the cake from the tin and paper before serving.

**You're finished! Sit back, get chatting and enjoy this yummy treat with friends.**