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Your Baking Day celebrations start here! From cakes and cookies to tarts and traybakes, we've got you covered with a recipe to suit any level of skill, budget and pace.

### COOKIES AND BISCUITS

Working from home or need a break from your desk? Put the kettle on and reach for your cookie jar. Here's what to fill it with:



#### 1. GIANT VANILLA CHOC-CHIP COOKIE

A box of cookie premix and a touch of love make for a no-fuss head start on a lazy day.



## 2. N'ICE CREAM SANDWICHES

If you're counting calories, this is the treat to have! Who can resist ice cream made with do-good bananas and yummy peanut butter, sandwiched between healthy oat crunch cookies? Not us!



### [3. CRUNCHY OAT AND GINGER BISCUITS](#)

“Guilt-free” snacking at it’s best! A sugar-free cookies recipe to keep on file. Want more biscuits? Check out our [slice-and-bake recipes](#).

#### CAKES

Cake recipes that make everyday worth celebrating!



#### 4. HONEY, ALMOND AND POLENTA CAKE

Don't have much of a sweet tooth? This one's for you! Plus, it's a gluten-free cake recipe too!



## [5. DEATH BY CHOCOLATE CAKE](#)

The only chocolate cake recipe you'll ever need. And you guessed it, we're not holding back on the chocolate!



## 6. YOGHURT AND POPPY SEED GRAPEFRUIT CAKE

A not-too-sweet recipe with zingy citrus. This yoghurt cake makes for a super moist and soft crumb.

### CUPCAKES AND MUFFINS

We know there's a great debate about the difference between muffins and cupcakes, but when they're super delicious and irresistible, who cares? Enjoy them as single-serving mini cakes or a sweet breakfast treat.



### 7. TIRAMISU CHOC CUPCAKES

All the flavours you love in the classic Italian dessert can be found in these mouthwatering cupcakes. Better yet, you can hack it by using store-bought chocolate muffins and just making the topping!



#### 8. 30-DAY BRAN MUFFIN MIX

The only muffin recipe Justine Drake swears by. You can make the batter and store it in the fridge for up to 30 days!





## 9. RED VELVET MUG CAKES

Not much of a baker, or in a hurry for a sweet fix? This microwave mug cake recipe is the answer! No need to grab a thousand mixing bowls - your coffee mug and the microwave will do just fine.

### TARTS AND PASTRY

Tarts and pies can go from picnic treats to speedy dinners. Swap savoury fillings for berries and chocolate and bake in tart shells or feed a crowd by baking in a sheet tray. If you're up for the challenge, make your own pastry from scratch!



**10. FIG AND GOAT'S CHEESE TARTLETS**

A great addition to a picnic basket.



### 11. NUTTY PEAR AND CHOCOLATE PIE

Pears and chocolates are a surprisingly great pairing.



## 12. MINI BERRY GALETTES

Berries may be out of season, but frozen works just as well in these mini treats.

### BROWNIES AND TRAYBAKES

For most baking novices, fancy bundts and tart tins may not be readily available. But everyone has at least one sheet tray within reach. These 3 traybakes are for the home bakers looking for something easy but still dazzling enough to impress.



### 13. MILLIONAIRE BROWNIES

Next stop: indulgence station! If three layers are too much effort or just too sweet, make this easy brownie recipe by itself and serve with ice cream.



#### 14. CROATION NUTTY BISCUIT BARS

No need to turn on the oven for this one. This clever no-bake recipe is perfect for when you're short on time, but still want to serve up a showstopping treat.



### 15. CHOCOLATE TRAYBAKE WITH SOUR CREAM GANACHE

This ganache is great to use on super rich bakes to help balance things out.

#### SAVOURY BAKES

Baking isn't just all sweet stuff, after all, what's a quiche without the delicious savoury fillings? So, if you're looking for something on the savoury side, these recipes will do.



## 16. BASIL BRAIDED LOAF

Don't be fooled by the intricate layers of pesto and dough, this braided loaf is dead-easy to make. Check out this video for our step-by-step guide.





### 17. BROWN ONION LOAF

A packet of brown onion mix lends a savoury and umami flavour to this humble loaf.



### 18. TOMATO GALETTE

The best part about this easy tart recipe is that you don't need to blind bake your pastry! Jazz it up with roasted veg, ham and mild cheese.

Happy baking!