Rice Krispie Squares

Ingredients
6 cups (150 g) Rice Krispies cereal
3 tablespoons (42 g) softened
unsalted butter or soft buttery spread
⅛ tsp salt
285 g marshmallows
½ tsp pure vanilla extract

Method
1. Grease a 9 inch (23 cm) square baking pan.
2. Place the Rice Krispies in a large bowl that has been buttered.
3. Melt the butter and salt in the saucepan over medium low heat.
4. Add the marshmallows and constantly stir until the marshmallows have completely melted.
5. Add the vanilla extract and then pour the mixture over the Rice Krispies and stir until all the cereal has been coated.
6. Immediately pour the mixture into your prepared pan and lightly pat until even. Cool at room temperature until the Rice Krispies Treats have set.
7. Cut into squares. Can store at room temperature for a few days if well wrapped

Unleavened Bread

Ingredients
250g plain flour
½ tsp salt
80ml olive oil

Method
1. Put flour, salt and olive oil in a food processor. Once machine is on, add 125ml water. Continue to run machine until dough forms a firm ball, rides around on blade and is not at all sticky. (If you prefer, whisk together the water and oil and add this to machine all at once.)

2. Cut dough into 12 small balls — this is easiest if you cut the ball in half, then half again, then into thirds — and flatten each into a 3- to 4-inch patty. On a well-floured surface, use a rolling pin to roll each patty into a 6- to 8-inch circle. The shapes can be irregular, but dough should be so thin you can almost see through it.

3. Heat an non-stick frying pan (or griddle pan if you have one) without oil, and cook for about 2 to 3 minutes, keeping a very close eye on breads — they can burn very quickly. Once they begin to puff up and brown, flip and cook for another minute or so on second side. Repeat with all the dough and let cool completely.

Cake Pops

Ingredients
1 cake*
1 quantity of buttercream**
300g chocolate
Sprinkles

Equipment
20 lolly sticks (or a spoon for dipping, if just making cake balls - leave out step 4)

Method
1. Break the cake up into little crumbs over a bowl, and mix in the buttercream until smooth.
2. Roll into little balls and place on a baking sheet. Chill overnight.
3. Melt chocolate in a microwave.
4. Dip the tip of a lolly stick into the chocolate, and insert into the-cake ball.
5. Dip the cake ball into the melted chocolate, coating it completely.
6. Add sprinkles, and put on greaseproof paper to set.

*making the cake. 125g each of butter, self raising flour, and sug-ar. 2 eggs, 2 tbsp cocoa powder.
Put all ingredients in a bowl and mix with an electric mixer until pale and fluffy. Pour into 8" cake tin and bake at 160°C for 30 mins. Leave to cool completely.
**making the buttercream. 70g soft butter, 140g icing sugar. Beat butter until pale and fluffy. Slowly add the icing sugar then mix at high speed until smooth.

Window Biscuits

Ingredients
115g soft unsalted butter
265g plain flour
1 egg
130g caster sugar
½ tsp vanilla extract
Boiled sweets (eg Fox's glacier fruits)

Equipment
Greased cookie tray, lined with parchment paper
2 biscuit cutters: one big, one small

Method
1. Cream butter and sugar together until pale.
2. In a separate bowl, beat the eggs and add the vanilla.
3. Add the eggs and flour to the creamed mixture and beat until combined.
4. Take out of the bowl and knead slightly until it comes together.
5. Refrigerate for about an hour.
6. Roll out on a well floured work surface, but work gently as the pastry will be quite soft.
7. Cut out biscuits with the big cutter and place on the prepared tray.
8. With the small cutter, cut out a hole in the middle of the biscuit and put a boiled sweet in the hole.
9. Bake for 8-12 minutes at 160°celcius (140 fan/320°F/gas 3). Take them out just after the edges turn brown but when they are still pale in the centre.

Leave to cool on the tray – this helps the biscuits to crisp as they cool.