



TOP 10

RECIPES FROM
SWEET 2 EAT
BAKING

by **LISA CRUNKHORN**

TOP 10 RECIPES

ON SWEET 2 EAT BAKING

by LISA CRUNKHORN

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CAMPFIRE CUPCAKES

INDULGENT CHOCOLATE CUPCAKES GENEROUSLY STUDED WITH CHOCOLATE CHIPS (WITH EXTRA SPRINKLED ON TOP OF THE BATTER), THEN TOPPED WITH ROASTED MARSHMALLOW KABOBS!

yield: 12 CUPCAKES *prep time:* 10 MINUTES *cook time:* 15 MINUTES

CUPCAKES

- 140g ($\frac{2}{3}$ cup) light brown sugar
- 100g ($\frac{3}{4}$ cup) self-raising flour
- 50g ($\frac{1}{2}$ cup) unsweetened cocoa powder
- 1 tsp baking powder
- 3 eggs
- 125ml (approx. 9 tbsp) vegetable or canola oil
- 3 tbsp milk
- 50g ($\frac{1}{4}$ cup) milk chocolate chips, plus extra

ROASTED MARSHMALLOW KABOBS

- approx. 1 cup mini marshmallows
- 20 toothpicks



DIRECTIONS:

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a muffin tray with paper cases.
2. Sift flour, cocoa powder and baking powder into a large bowl. Add the eggs, vegetable oil and milk and mix until well combined. Fold in the chocolate chips.
3. Spoon the mixture into the prepared muffin tray until $\frac{3}{4}$ full. Depending on the size of your cases, the yield varies between 8 large muffin style cupcakes, or 12 smaller cases.
4. Bake for 15-20 minutes until a toothpick inserted comes out clean. Allow to cool in the pan.
5. Meanwhile, preheat the grill to medium heat and using toothpicks, skewer mini marshmallows. You will need 2 toothpicks per cupcake. On one of the toothpicks, leave the middle free of a mini marshmallows so they can lay flat on the cupcakes.
6. Place the cupcakes (still in the pan) under the grill until lightly browned. This process can take as little as 30 seconds. And once they start toasting, they can burn in seconds so be ready to pull them out quickly!

GINGERBREAD FUDGE

A QUICK AND EASY GINGERBREAD FUDGE RECIPE. PERFECTLY SPICED AND FESTIVE, THIS GINGERBREAD FUDGE IS CREAMY AND CRUNCHY THANKS TO THE FESTIVE CHRISTMAS SPRINKLES.

yield: 8x8-inch *prep time:* 5 MINUTES *cook time:* 2 MINUTES

INGREDIENTS:

- $\frac{3}{4}$ cup sweetened condensed milk
- 12oz white chocolate, chopped (or chips)
- 2-3 tsp ginger, sifted
- $\frac{1}{2}$ -1 tsp cinnamon, sifted
- $\frac{1}{2}$ -1 tsp nutmeg, sifted

DIRECTIONS:

1. Pour the condensed milk and white chocolate chips into a microwave-safe bowl. Heat for 2-3 minutes, or until the white chocolate chips are almost completely melted. **DO NOT OVERHEAT!** Stir until completely blended, melted and smooth.
2. Immediately add the spices and combine thoroughly.
3. (Optional) Add a handful of sprinkles and fold in quickly. They will melt and make the mixture an awful muddy colour if stirred for too long.
4. Transfer to an 8x8 inch aluminium foil-lined baking pan. Leave to set either in the refrigerator or at room temperature. If you live in a hot and humid climate, it's preferable to allow to set in the refrigerator.
5. Once set, cut into cubes. Store leftovers in an airtight container in a cool, dry place.



FUNFETTI CAKE BATTER FUDGE

NO BAKE, NO BOX MIX, YET REPLICATES THE TASTE OF CAKE BATTER. THIS MELT IN YOUR MOUTH FUNFETTI CAKE BATTER FUDGE IS DELICIOUS AND HAS A WONDERFUL TEXTURED CRUNCH FROM THE SPRINKLES.

yield: 8X8-INCH FUDGE *prep time:* 5 MINUTES *cook time:* 2 MINUTES

INGREDIENTS:

- $\frac{3}{4}$ cup sweetened condensed milk
- 12 oz white chocolate chips
- 3 tsp vanilla extract
- 1 tsp almond extract
- rainbow sprinkles (nonpareils)

DIRECTIONS:

1. Pour the condensed milk and white chocolate chips into a microwave-safe bowl. Heat for 2-3 minutes, or until the white chocolate chips are almost completely melted. **DO NOT OVERHEAT!** Stir until completely blended, melted and smooth.
2. Immediately add the vanilla and almond extract and combine thoroughly. Add a handful of sprinkles and fold in quickly. They will melt and make the mixture an awful muddy colour if stirred for too long.
3. Transfer to an 8x8 inch aluminium foil-lined baking pan. Leave to set either in the refrigerator or at room temperature. If you live in a hot and humid climate, it's preferable to allow to set in the refrigerator.
4. Once set, cut into cubes. Store leftovers in an airtight container in a cool, dry place.



KEY LIME SWIRL CHEESECAKE BARS

DELICIOUSLY AWESOME KEY LIME SWIRL CHEESECAKE BARS USING
FRESH HOMEMADE LIME CURD OR STORE BOUGHT LIME CURD.

yield: 10-INCH CHEESECAKE *prep time:* 20 MINUTES *cook time:* 40 MINUTES

INGREDIENTS:

FOR THE CRUST:

- 2 cups graham crackers/digestive biscuits, crushed
- 1 stick/113g butter, melted

FOR THE LIME CURD:

- 1 stick/113g butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 large egg yolks
- 1/3 cup + 4 tbsp fresh lime juice

FOR THE CHEESECAKE FILLING:

- 2 x 8oz packs cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 large egg white
- 2 tbsp plain/all purpose flour
- 1/2 cup sour cream
- 1 tsp vanilla extract
- green and yellow food colouring (liquid or gel)



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DIRECTIONS:

FOR THE LIME CURD:

1. Beat butter and sugar into a large bowl. Slowly add the eggs and the yolks one at a time, mixing well after each addition. Pour in the lime juice and mix again. Expect the mixture to look curdled, this is normal.
2. Cook the mixture over a medium heat in a medium-sized saucepan until it looks smooth and no longer curdled. Increase the heat slightly and cook, whisking constantly until the mixture thickens. Using a thermometer, cook until the mixture reaches 170F/77C.
3. Remove the curd from the heat and transfer into a bowl. Press plastic wrap in the surface of the lime curd to keep a skin from forming. Chill the lime curd in a refrigerator, the curd will thicken more as it cools. It will keep in the fridge for approx. 2 weeks.

FOR THE CRUST:

1. Preheat the oven to 325F/175C, line a 10×10 inch pan with parchment that overhangs the edges. Mix the butter and graham crackers or digestive biscuits together and press into the bottom of the pan evenly. Bake the crust for 5 minutes and allow to cool completely.

FOR THE CHEESECAKE FILLING:

1. Tint $\frac{3}{4}$ of a cup of the lime curd with the green and yellow food colouring until a lime-rind green and set aside. Beat cream cheese and sugar in a large bowl with mixer on medium-high speed until smooth.
2. Beat in eggs on low speed until blended then beat in the sour cream, vanilla and plain/all purpose flour until just blended. Remove 1 cup of batter and reserve.
3. Pour the remaining batter over the crust. Mix $\frac{1}{2}$ cup of the tinted lime curd with 1 cup of the reserved batter. Place spoonfuls or dollops of this mixture, in no particular fashion, on top of the plain cheesecake batter. Repeat with the remaining $\frac{1}{4}$ cup lime curd onto the previous mixture. Using a skewer or toothpick, swirl the mixture together to create a marbled effect.
4. Bake for 35 minutes at 325F/170C. Allow to cool completely in the pan then refrigerate. Once chilled, lift the cheesecake out of the pan with the parchment overhang and cut into bars before serving.

COPYCAT CADBURY MARVELLOUS CREATIONS BAR

WANT TO CREATE YOUR OWN CUSTOM CHOCOLATE (CANDY) BARS BUT DON'T KNOW WHERE TO START? THIS COPYCAT CADBURY DAIRY MILK MARVELLOUS CREATIONS RECIPE IS A GREAT PLACE TO START.

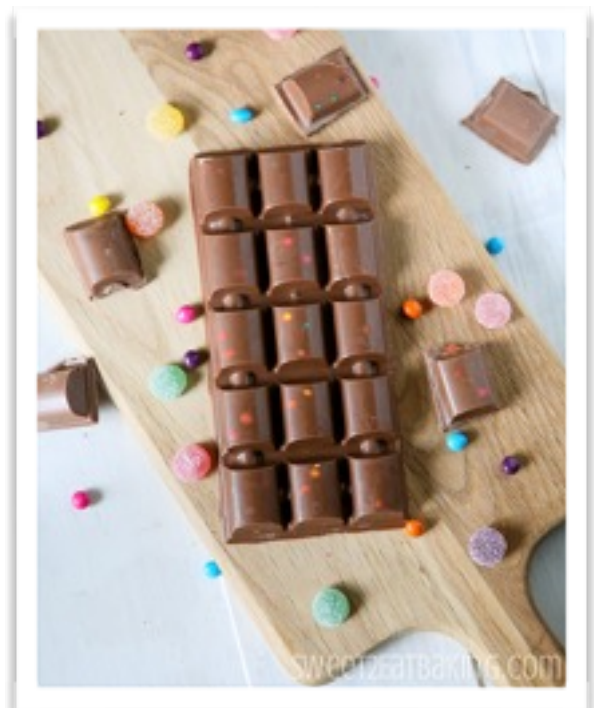
yield: 1 X 160G (5.6OZ) CANDY BAR *prep time:* 15 MINUTES *cook time:* 3 MINUTES

INGREDIENTS:

- 160g cadbury dairy milk chocolate, chopped and divided into $\frac{3}{4}$ and $\frac{1}{4}$
- 1 tsp popping candy
- approx. 5 tbsp candy beans (mini smarties or M&M's)
- 4 jelly tots, chopped into 4

DIRECTIONS:

1. Melt $\frac{3}{4}$ of the chocolate either over a double boiler or in the microwave on half power in 30 second bursts until approx. $\frac{3}{4}$ melted with small lumps remaining. Stir continuously with a rubber spatula until completely melted.
2. With the remaining $\frac{1}{4}$ chopped chocolate, place one chunk at a time into the melted chocolate and continue stirring until melted. Repeat this process until the chocolate chunks added get to a point where they won't melt any further. Remove the chunk [and eat it].



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3. Add the popping candy, candy beans and jellies to the chocolate and mix in gently until completely coated in the chocolate. If air bubbles appear, tap the bowl onto a sturdy surface allowing them to raise to the top and gently swirl your spatula in a figure of 8 motion to pop them.
4. Working quickly, pour the chocolate mixture evenly into the chocolate mould. Tap the mould down quite harshly so the chocolate fills the corners and crevices of the mould evenly. If any further air bubbles rise, pop them with a toothpick.
5. Remove any excess chocolate from the side of the mould with a dry paper if still molten, or scrape with a toothpick if set.
6. Transfer the chocolate mould to the refrigerator and allow to set completely.
7. Remove the chocolate from the mould when the chocolate is still refrigerator cold.
8. Enjoy cold or allow to reach room temperature.

Want to learn how to easily temper chocolate without a thermometer?

Read Sweet 2 Eat Baking's simple step-by-step chocolate tempering guide [here](#). Tempered chocolate in 5 minutes or less!



CHERRY COCA-COLA (COKE) CUPCAKES

THESE DELICIOUS CHERRY COCA-COLA (COKE) CUPCAKES ARE PERFECT FOR THOSE COCA-COLA FANS LIKE MYSELF. MADE USING DELICIOUSLY SWEET CHERRY COKE AND TOPPED OFF WITH CHERRY COKE BUTTERCREAM FROSTING AND A SWEET FRESH CHERRY.

yield: 12 CUPCAKES *prep time:* 15 MINUTES *cook time:* 20 MINUTES

INGREDIENTS:

FOR THE CUPCAKES:

- 113g ($\frac{1}{2}$ cup) unsalted butter, softened
- 145g ($\frac{3}{4}$ cup) brown sugar
- 1 egg
- 1 tsp vanilla extract
- 125ml ($\frac{1}{2}$ cup) cherry coca-cola/coke
- 63ml ($\frac{1}{4}$ cup) buttermilk
- 125g (1 cup) self-raising flour
- 15g (1 tbsp) cocoa powder
- $\frac{1}{2}$ tsp bicarbonate of soda (baking soda)
- a few drops of cola extract (available at Sainsbury's or Lorann's oils)
- a few drops of cherry flavouring (Lorann's oils or any cherry extract)



FOR THE FROSTING:

- approx. 50ml ($\frac{1}{4}$ cup) Cherry Coca-Cola
- 110g (almost $\frac{1}{2}$ cup) unsalted butter, softened
- approx. 350g (2 $\frac{3}{4}$ -3 cups icing (confectioners') sugar
- a few drops of cola extract (available at Sainsbury's or Lorann's oils)
- a few drops of cherry flavouring (Lorann's oils or any cherry flavoured extract)

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DECORATIONS:

- (optional) 12 fresh cherries

DIRECTIONS:

1. Preheat the oven to 180°C/350°F/Gas Mark 4 and line a muffin tray with paper cases.
2. Sift flour, cocoa powder and baking powder into a large bowl. Add the eggs, vegetable oil and milk and mix until well combined. Fold in the chocolate chips.
3. Spoon the mixture into the prepared muffin tray until $\frac{3}{4}$ full. Depending on the size of your cases, the yield varies between 8 large muffin style cupcakes, or 12 smaller cases.
4. Bake for 15-20 minutes until a toothpick inserted comes out clean. Allow to cool in the pan.
5. Meanwhile, preheat the grill to medium heat and using toothpicks, skewer mini marshmallows. You will need 2 toothpicks per cupcake. On one of the toothpicks, leave the middle free of a mini marshmallows so they can lay flat on the cupcakes.
6. Place the cupcakes (still in the pan) under the grill until lightly browned. This process can take as little as 30 seconds. And once they start toasting, they can burn in seconds so be ready to pull them out quickly!

TIPS:

If you're unable to locate a retailer for the LorAnn oil flavourings, you may be able to find the extracts or flavouring at your local supermarket or any good cake decorating or baking stores.

A strong cherry liquor may suffice too, but hasn't been tested with this recipe.



DARK & WHITE CHOCOLATE MOUSSE PARFAITS

RICH AND SUPER CHOCOLATEY, THIS DARK AND WHITE CHOCOLATE MOUSSE PARFAIT IS LIGHT YET HITS THE SPOT. DISCOVER THE HIDDEN LAYERS.

yield: 4-6 SERVINGS *prep time:* 10 MINUTES *cook time:* 3-5 MINUTES

INGREDIENTS:

FOR THE DARK CHOCOLATE MOUSSE:

- 200g dark chocolate (70% cocoa solids)
- 4 eggs, separated
- 2 tbsp caster (superfine) sugar
- 225ml double (heavy) whipping cream

FOR THE WHITE CHOCOLATE MOUSSE:

- 100g white chocolate
- 2 eggs, separated
- 1 tbsp caster (superfine) sugar
- 110ml double (heavy) whipping cream



DIRECTIONS:

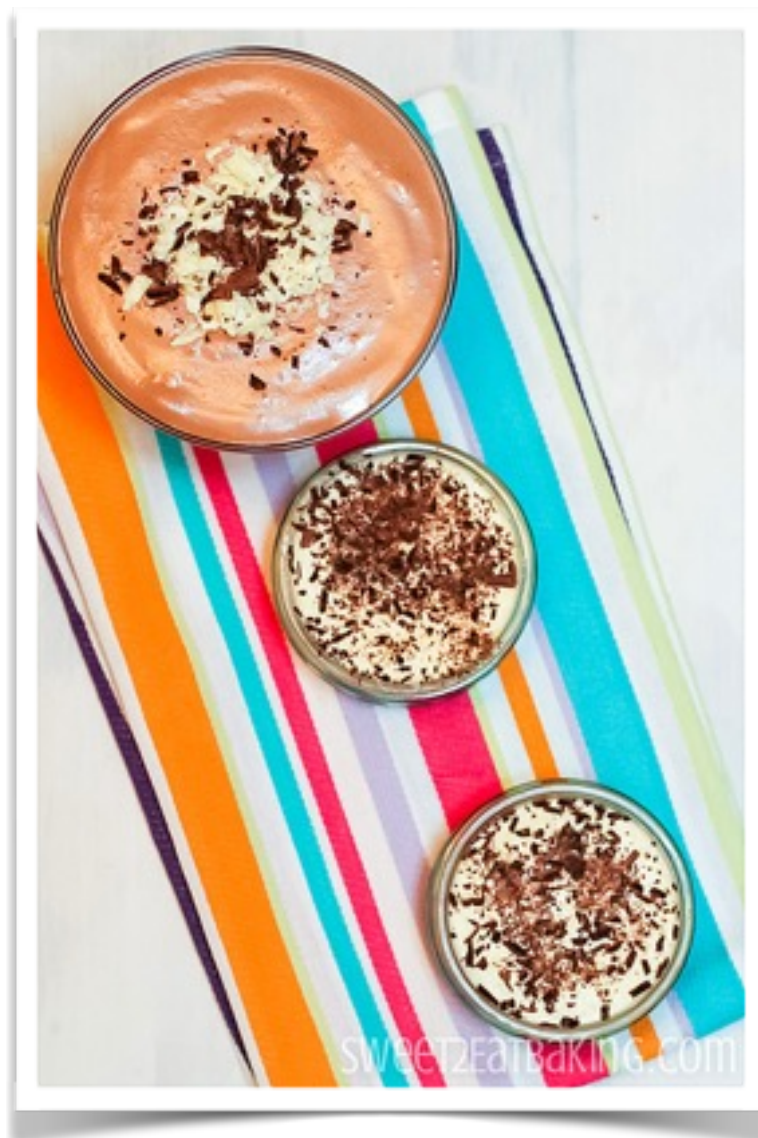
1. Cut the chocolate into small chunks and place in a microwave safe bowl. Microwave in 30 second intervals until the chocolate has completely melted. Take care not to burn the chocolate. Allow to cool a little, then add the egg yolks, one at a time until fully incorporated.

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2. In a separate bowl, whisk the 4 egg whites until they start forming peaks. Add the sugar and continue whisking until stiff peaks form. In another bowl, whisk the cream until soft peaks form. Add the chocolate/yolk mixture to the cream in three stages until fully mixed, and fluffy.
3. Using a big metal spoon or a spatula, fold in the egg whites into the cream/chocolate mixture until incorporated.
4. Repeat steps 1-3 above with the white chocolate mouse.
5. Spoon into glasses, jars, or even bowls.
6. Refrigerate for at least 3 hours before serving to allow the mousse to set.
7. (Optional) Decorate with chocolate shavings or a strawberry or whatever you like.

TIP:

To speed up setting time, place in the freezer for 20 minutes then further chill in the refrigerator. Cuts down on waiting which, if you're anywhere as excited as me, is hell on earth.



CHERRY BAKEWELL CUPCAKES

BEST OF BRITISH! INSPIRED BY THE BAKEWELL TART. WITH GROUND ALMONDS AND ALMOND EXTRACT, RASPBERRY CONSERVE CORE, AND COVERED WITH SMOOTH GLACE ICING. TOPPED OFF WITH A SWEET GLACE CHERRY.

yield: 12 CUPCAKES *prep time:* 15 MINUTES *cook time:* 15 MINUTES

INGREDIENTS:

CUPCAKES

- 110g (½ cup) butter, softened
- 110g (½ cup) caster (superfine) sugar
- 2 large eggs
- 1 tsp almond extract
- 55g (½ cup) ground almonds
- 55g (½ cup) self-raising flour, sifted
- 1 tsp baking powder
- raspberry conserve / jam (jelly)

ICING

- 250g (2 cups) icing (confectioners') sugar, sifted
- 3 tbsp lemon juice
- 6 glace cherries, halved

DIRECTIONS:

1. Preheat the oven to 180C / 350F / Gas Mark 5, and line a muffin tray with paper cases. Set aside.
2. Cream the butter and sugar with the almond extract until light and fluffy, then add the eggs beating thoroughly between each addition.
3. Sift in the flour and baking powder, then add the ground almonds and mix to combine.



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4. Divide the mixture between between the paper cases and bake for around 15-20 minutes, or until a toothpick comes out clean.
5. Allow the cakes to cool in the tin for a few minutes before transferring to a wire rack to cool completely.
6. Once cool, using a cupcake corer, core each of the cupcakes and fill with raspberry jam, then trim the top of the core and replace on the cupcake.
7. **To make the glaze icing**, sift the icing (confectioners') sugar into a large bowl and mix with the lemon juice until you get a thick smooth icing. Spoon the icing onto each cupcake and use a icing palette knife to gently help ease the icing to the edges. Immediately place half a glace cherry on top of each cupcake, and repeat this step with the remaining cupcakes.
8. Allow the glaze icing to set before serving. Store leftover cupcakes in an airtight container for up to 3 days.



CHOCOLATE CHIP COOKIE DOUGH FUDGE

DON'T YOU JUST LOVE IT WHEN YOU FIND A NO-FAIL RECIPE FOR FUDGE? NOT JUST ANY KIND OF FUDGE BUT CHOCOLATE CHIP COOKIE DOUGH FUDGE. WHAT'S NOT TO LOVE?

yield: 64 X 1-INCH SQUARES *prep time:* 20 MINUTES *cook time:* 5 MINUTES

INGREDIENTS:

FOR THE COOKIE DOUGH:

- 1/3 cup (75g) unsalted butter, softened
- 1/4 cup (50g) granulated sugar
- 1/4 cup (45g) light brown sugar, packed
- 1/2 tsp vanilla bean paste
- 1/8 tsp salt
- 2 tbsp half and half (see notes)
- 1/2 cup (70g) plain (all-purpose) flour, sifted

FOR THE FUDGE:

- 1/3 cup (70g) light brown sugar, packed
- 1/3 cup (75g) unsalted butter, softened
- pinch of salt
- 1/3 cup half and half
- 5 cups (750g) icing (confectioners') sugar
- 1 tsp vanilla bean paste
- 1/2 cup (80g) dark chocolate chips

DIRECTIONS:

1. Line an 8-by-8-inch baking pan with parchment paper or buttered aluminium foil, leaving a 1-inch overhang.



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2. For the cookie dough, combine butter and sugars in a large bowl. Beat on medium speed until light and fluffy, 2-3 minutes. Mix in the vanilla, salt, and half-and-half. Add flour and mix until incorporated.
3. To prepare the fudge base, combine brown sugar, butter, salt and half-and-half in a saucepan. Stir over medium-low heat until butter is melted and brown sugar is dissolved. Remove from heat. Slowly stir in icing (confectioners') sugar, 1 cup (150g) at a time, until mixture is smooth and sugar is incorporated. Stir in vanilla.
4. Add the cookie dough mixture and stir to incorporate. At this point, the mixture should have cooled to room temperature; if not, continue stirring until it's no longer warm to the touch. Fold in chocolate chips and spread fudge into the prepared pan.
5. Chill until set, at least 3 hours. Cut into 1-inch squares and serve. Refrigerated fudge will keep for up to 1 week.

TIP:

For those wondering what the heck 'half and half' is, it can be made at home using half full fat milk, and half double (heavy) cream! Alternatively, you can use a single/light cream instead.



GYPSY TART

THIS GYPSY TART IS AN OLD ENGLISH TRADITIONAL RECIPE. IT'S SWEET, RICH, CREAMY, AND ONE OF THE MOST QUICKEST AND EASIEST RECIPES TOO, WITH JUST TWO INGREDIENTS FOR THE FILLING

yield: 12 CUPCAKES *prep time:* 10 MINUTES *cook time:* 15 MINUTES

INGREDIENTS:

- 9" sweet shortcrust pastry case
- 1 X (410g) tin evaporated milk
- 355g (12.5oz) muscovado sugar, see tip

DIRECTIONS:

- 1 Preheat the oven to 200°C/400°F/Gas Mark 6.
- 2 Whisk the evaporated milk with the sugar for at least 10-15 minutes until pale, frothy and increased in volume. Don't be tempted to stop at the first sign of bubbles; the mixture needs to whisk until no longer gritty.
- 3 Pour the whisked mixture into the pastry case and bake in the oven for around 10 minutes.
- 4 Bake for 10 minutes, or until just set and still a bit wobbly in the centre. This can sometimes take up to 20-30 minutes to achieve.
- 5 Allow to cool on a wire rack, then transfer to the fridge to set fully.
- 6 Slice and serve cold.



TIP:

If you are unable to find muscovado sugar, this can be substituted with light brown sugar instead.

ABOUT THE AUTHOR



Lisa Crunkhorn is the author, photographer, baker, and all-round sugar addict at the blog, [Sweet 2 Eat Baking](#).

Lisa started blogging in 2011 as a hobby to pass her time due to her disability, which meant she was not able to get out as much as she desired.

Lisa quickly realised that her love of desserts and sweet treats was more than just a hobby, it had become a passion.

Lisa's recipes and photos have been featured by *The Huffington Post*, *Tasty Kitchen*, *Foodista*, *BlogHer*, *Food Gawker*, multiple features in different editions of *Cupcake Heaven* magazine, multiple features in *Baking Heaven* magazine, and other food blogs around the globe.

Lisa lives with her partner, aka. the giant man-baby, and her three children in Nottingham, England.

You can find Lisa online at Sweet2EatBaking.com

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