

BIG BOOKY BAKE OFF

Baking is fun, relaxing and satisfying, just like reading! From simple to elaborate creations, selling cakes is a sure-fire way to raise money. Here are 3 book-themed recipes to inspire you.

Please be aware that these recipes contain allergens so remember to inform customers.

Bear Paw Cupcakes

Prep: 45 minutes Easy Makes 16

These Bear Paw Cupcakes inspired by *We're Going On A Bear Hunt* are unbearably tasty and look brilliant! Each cupcake could be sold for £1.



What you'll need:

For the cupcakes:	For the buttercream:	For the bear paw toppings:
<ul style="list-style-type: none">• 110g softened butter• 110g golden caster sugar• 2 large eggs• ½ tsp vanilla extract• 110g self-raising flour	<ul style="list-style-type: none">• 150g softened butter• 300g icing sugar• 1 tsp vanilla extract• 3 tbs milk	<ul style="list-style-type: none">• Coconut flakes for the 'bear fur'• 16 small chocolate biscuits• 48 small chocolate balls or raisins for the 'bear toes'

How to make them:

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
4. Bake for 15 mins until golden brown and until a skewer inserted into the middle of each cake comes out clean. Leave to cool.
5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbs milk.
7. Spoon the buttercream onto the cooled cupcakes.
8. Press the chocolate biscuit into the buttercream icing so that it holds.
9. Press the 3 chocolate buttons or chocolate raisins into the icing above the biscuit to make the toes.
10. Fill a small bowl with coconut flakes and make a well in the centre. Holding the cupcake by the bottom, gently press the frosted part of the cupcake into the coconut, rolling it around to cover all the edges. As long as you used enough frosting, the chocolate pieces should stay in place.

To make this recipe easier – why not use a ready-made cupcake mix and ready-made frosting and then decorate with the coconut flakes, chocolate biscuits and buttons to make the bear paws!

Charlie's 'no bake' chocolate fudge cake



Prep: 2 hours (inc freezing time)



Medium



Makes 16

This delicious recipe, inspired by *Charlie and the Chocolate Factory*, is deliciously chocolatey and really easy. You could sell two squares for £1.



The base for this easy fudge recipe is made up of only 3 ingredients: chocolate chips, sweetened condensed milk and a bit of butter! All other ingredients are just for additional flavour which you can tweak depending on what you love.

So not only is this recipe easy and requires no baking whatsoever, turns out it's also extremely customizable!

To make this chocolate fudge, all you have to do is melt the chocolate chips and the butter, and then mix it together with the sweetened condensed milk. You can melt everything on the stovetop in a small saucepan, but you can do it in the microwave if you prefer.

Whichever way you choose, just remember that chocolate can seize up quickly if any water touches it or if it gets too hot and burns. The key to melting it is low and slow. When melting it on the stovetop, remember to whisk it constantly so that the bottom of the pan doesn't accidentally get too hot and burn it.

What you'll need:

- 1 can (397g) of sweetened condensed milk
- 340g of semisweet chocolate chips
- 1 tablespoon butter
- 1/4 teaspoon sea salt
- 1/4 teaspoon vanilla extract
- 110g unsalted chopped nuts, plus more for topping (cashews and walnuts are a good choice)

How to make them:

1. Line the bottom of a 9x9 inch baking pan with parchment paper or cling film so that comes over the sides of the pan, and spray with non-stick cooking spray.
2. In a small saucepan over low heat, add the butter and melt. Add the chocolate chips, sweetened condensed milk and whisk together until mostly melted.
3. Add the sea salt and vanilla extract. Whisk until everything is combined and melted together. Remove from heat.
4. Add the chopped nuts and fold into the melted fudge. Transfer the fudge mixture into the prepared baking dish, top with more nuts if desired, cover and refrigerate for 2 hours until firm and set.
5. Cut into 16 squares and enjoy!

Hungry Caterpillar Cupcake Train

Prep: 1.5 hours Medium Makes 16

Inspired by *The Very Hungry Caterpillar* - this treat is perfect for very hungry students! This challenging creation requires 12 cupcakes and a sponge cake - each cupcake or slice of cake could be sold for £1!



This challenging creation requires 12 cupcakes with green icing and a larger variant in a cake tin decorated to make the body and head of the caterpillar.

What you'll need:

For the cupcakes:	For the buttercream:
110g softened butter 110g golden caster sugar 2 large eggs ½ tsp vanilla extract 110g self-raising flour	150g softened butter 300g icing sugar 1 tsp vanilla extract 3 tbsp milk Green food colouring (for the cupcakes)

For the caterpillar head:	For the buttercream:
110g softened butter 110g golden caster sugar 2 large eggs ½ tsp vanilla extract 110g self-raising flour Sweets to decorate the face	150g softened butter 300g icing sugar 1 tsp vanilla extract 3 tbsp milk Red food colouring (for the caterpillar head)

To make the cupcakes:

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
4. Bake for 15 mins until golden brown and until a skewer inserted into the middle of each cake comes out clean. Leave to cool.
5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.
7. Stir in the lime green food colouring into the buttercream mix.
8. Using a knife, spread the buttercream onto the cooled cupcakes in circular motions.

To make the caterpillar head:

Use the same recipe for the cupcakes but place in a larger cake tin. Make the buttercream with red food colouring to decorate the head and use sweets to make the caterpillar's eyes and mouth.