

The logo features a stylized, curved shape with a red-to-yellow gradient, resembling a slice of watermelon or a leaf, positioned above the brand name.

# Londis

## LITTLE BAKERS BOOK



# CHOCOLATE SWIRL BISCUITS

Makes about 20

These are easy and delicious and look really impressive in an old biscuit tin you might have left over from Christmas. As you can see the ingredients are basic store-cupboard ingredients that can be got easily if not already there. You will find little hands love making these and eating them too – a perfect Easter Treat!



## INGREDIENTS

- 250g golden caster sugar
  - 185g butter, softened
  - 1 tsp vanilla extract
  - 1 egg
  - 1 egg yolk
  - 360g plain flour, sifted
- 4 tbsp. cocoa powder, sifted



## METHOD

1. Cream the sugar, butter and vanilla extract in a mixer until light and creamy. Add the egg and egg yolk.
2. Mix in the flour to form a soft biscuit dough.
3. Divide the dough into 2 pieces and mix the cocoa powder into one half of the dough. Wrap each dough separately in plastic wrap and place in fridge for 20 minutes.
4. Roll out the two pieces of dough separately on a floured surface to a similar shape. Place the chocolate sheet of dough on top of the vanilla one. With a sharp knife, cut a neat rectangle about 25cm x 15cm, then roll the dough up firmly into a Swiss roll shape. Wrap the roll in cling film and place in fridge for 20 minutes.
5. Preheat oven to 180°C/fan 160°C/gas 4. Line 2 baking trays with baking parchment.
6. Using a sharp knife, slice the roll into 1cm discs. Place on lined trays, leaving a little space between them and bake for 18-20 minutes, until very lightly golden and cooked. Allow to cool on the parchment before transferring to a cooling rack.

Store in an airtight container.

Recipe kindly provided by

*Catherine Fulvio*  
*Ballyknocken House*



# PANCAKES



## INGREDIENTS

- 100g plain flour
- 1 pinch of salt
- 1 egg
- 1 tbsp sunflower oil
- 300ml milk

You can leave the pancake mixture until you are ready to use it, but stir it before making your panackes. Eat them straight away.



## METHOD

1. Put a sieve over a large mixing bowl. Pour in the flour and the salt. Shake the sieve until all flour has fallen through.
2. Press a whisk into the middle of the flour to make a deep hollow. Break an egg into a cup, then pour it into the hollow.
3. Add a tablespoon of oil and two tablespoons of milk. Beat the egg, oil and milk with some flour from around the hollow. Use a whisk to beat it.

4. Add some more milk and beat it again. Continue to add some milk and beat it, until all the milk is mixed in and the batter is smooth.
5. Heat a small frying pan over a medium heat for a minute. Put two tablespoons of oil into a cup. Roll up a paper towel and dip one end into it. Wipe oil quickly over the bottom of the pan.
6. Quickly add three tablespoons of batter. Swirl it over the bottom by tipping the pan. The batter should sizzle.
7. Put the pan on heat and cook the batter until it turns pale and is lightly cooked. Small holes will also appear on the top.
8. Loosen the edge of the pancake and slide a spatula under it. Flip the pancake over and cook it for half a minute more.
9. Slide the pancake onto a plate, then cover it with a clean tea towel. Make more pancakes, following steps 6 to 8.



# CHOCOLATE BROWNIES



## INGREDIENTS

Makes 15 brownies

- 175g Margarine
- 350g Caster Sugar
- 1 teaspoon of vanilla essence or extract
- 3 eggs
- 125g Plain Flour
- 1 teaspoon of Baking Powder
- 50g Cocoa
  
- 175g Walnuts (optional)



## METHOD

1. Put your tin onto a piece of greaseproof paper or baking parchment. Draw around it and cut out the rectangle.
2. Grease the tin with some margarine on a paper towel. Lay the paper in the tin and grease the top of it. Then, turn on your oven.
3. Put the margarine into a pan and melt it over a low heat. Pour it into a mixing bowl, then add the sugar vanilla.
4. Break the eggs into a small bowl and beat them. Add them to the large bowl, a little at a time. Beat them well.

5. Sift the flour into the bowl and add the baking powder and the cocoa. Stir everything together so that it is mixed well.
6. Put the walnuts onto a chopping board and cut them into small pieces. Add them to the mixture and stir it well again.
7. Pour the mixture into the tin and smooth the top with the back of a spoon. Bake it for about 40 minutes.
8. The brownies are ready when they have risen and a crust has formed on top. They should still be soft in the middle.
9. Leave the brownies in the tin for five minutes, then cut them in 15 squares. Leave them on a wire rack to cool.



# CHOCOLATE CHIP COOKIES



## INGREDIENTS

- 100g Caster Sugar
- 100g Butter
- 1 Egg
- 1/2 Teaspoon of vanilla essence or extract
- 175g Plain Flour
- 175g of Chocolate Chips



## METHOD

1. Grease two baking sheets by dipping a paper towel into butter or margarine. Rub it over the baking sheets. Turn on your oven.
2. Put the caster sugar and the butter into a large mixing bowl. Stir them together really well with a wooden spoon.
3. Carry on stirring them together briskly. You are trying to get the mixture as smooth and creamy as you can.

## LONDIS LITTLE BAKER BOOK

4. Break the egg into a small bowl and beat it well. Pour the vanilla into a measuring spoon, then mix it in with the eggs.
5. Pour the eggy mixture into the mixing bowl and stir it in. Then, sift the flour into the bowl and stir the mixture.
6. When you have a smooth mixture, stir in 100g of the chocolate chips. You will use the rest later.
7. Put a heaped tablespoon of the mixture onto a baking sheet. Use up the rest of the mixture to make eleven more cookies.
8. Flatten each cookie slightly with the back of a fork. Sprinkle the top of each one with some of the remaining chocolate chips.
9. Bake the cookies for 10-15 minutes, until they are pale golden brown. They should still be slightly soft in the middle.
10. Leave the cookies for a few minutes, then use a spatula or fish slice to lift them on a wire tray. Leave them to cool.



# CARROT CAKE



## INGREDIENTS

- 250g Carrots
- 150g Butter
- 2 Large Eggs
- 200g Light Soft Brown Sugar
- 200g Self-Raising Flour
- Half Teaspoon of Salt
- 2 Teaspoons of Ground Cinnamon
- 2 Teaspoons of Baking Powder
- 75g Chopped Walnuts
- 2 Tablespoons of Milk

For the Topping:

- 50g Icing sugar
- 200g Cream Cheese
- 1 Tablespoon of Lemon Juice
- Half Teaspoon of Vanilla Essence or Extract

# LONDIS LITTLE BAKER BOOK

1. Put your cake tin onto a piece of greaseproof paper or baking parchment and draw around it. Cut out the shape you have drawn.
2. Brush the sides and the base of the tin with a little vegetable oil to grease it. Put the paper inside and brush it with oil too.
3. Turn on your oven. Wash the carrots and cut off their tops. Grate them on the side of the grater with the biggest holes.
4. Put the butter into a pan and heat it gently until it has just melted. Pour the melted butter into a large bowl.
5. Break the eggs into a small bowl and beat them. Stir the carrots and sugar into the melted butter. Then, add the beaten eggs.
6. Put the sieve over the bowl. Shake the flour, salt, cinnamon and baking powder through the sieve, onto the mixture.
7. Use a wooden spoon to beat the mixture, until it is smooth. Add the walnuts, then stir the two tablespoons of milk.
8. Spoon the mixture into the tin. Smooth the top with a spoon. Tap the tin on your work surface to make the mixture level.
9. Bake for 45 minutes. Test it by sticking a skewer into it. When it comes out it should have no mixture sticking to it.
10. Leave the cake for ten minutes to cool. Then, run a knife around the sides of the cake and turn the cake onto a wire rack.
11. While the cake is cooling, sift the icing sugar into a bowl. Add the cheese, lemon juice and vanilla. Beat the mixture well.
12. When the cake has cooled, spoon the topping onto it. Spread the topping with a fork, making lots of swirly patterns.

TAG US IN YOUR  
CREATIONS  
@LONDISIRELAND

TO BE IN WITH A CHANCE OF WINNING A  
SMYTH'S VOUCHER

