

Easter Recipes

I hope you like making the following recipes from the kitchens at Number One Piccadilly. I do like eating treats from the kitchen but they are even better shared, I hope you will do the same. We would love to see you making our recipes or if you would like more of cooks little treats do let us know at info@burlingtonbear.co.uk or tag us on instagram with your very own creation from Number One Piccadilly!

I always try to follow cooks golden rules whilst cooking,

- First of all you must wash your paws with lots of soap and water, cook is very particular about my paws being clean.
- Then put on a large apron because if you splash your fur with mixture it does make one's fur very matted especially if you rub it in not to mention your clothes!
- I always get cook to help me with the mixing and the oven as I find the mixer too heavy for my paws and the oven is very hot like a volcano.

Always make sure you have an adult to help you when you are in the kitchen.



Cooks Easter Carrot Cake

(Top Secret Recipe, Ssh!)

I have tried many carrot cakes, some delicious and some rather dry. I am pleased to say that Cook makes the perfect carrot cake and I would like to share this recipe with you.

I think you will need to get a grown up to help you, especially grating the carrots, I always catch my paws on the grater and they get very sore.



Ingredients

Carrot Cake

450 grams grated carrots
130 grams raisins
4 large eggs
260 grams golden caster sugar
240 mls corn oil
1 teaspoon vanilla essence
4 teaspoons fresh orange zest
240 grams plain flour
2 teaspoons bicarbonate of soda
pinch salt
2 teaspoons cinnamon

Cream Cheese Icing

175 grams cream cheese, at room temperature
400 grams icing sugar
125 grams butter
zest of an orange





Method

1. Preheat the oven to 160C and grease 2 by 20cm sandwich tins and line the bases with baking paper.
2. Combine the grated carrots and raisins in a large bowl put to one side.
3. In another bowl, beat the eggs and sugar together with an electric mixer for several minutes. Then add the oil, vanilla essence and orange zest and beat together.
4. Sift the flour, bicarbonate of soda, salt, and cinnamon into a separate bowl and slowly add these ingredients to the egg and sugar mixture, mixing well after each addition.
5. Add the carrots and raisins and mix very well.
6. Fill each cake tin to about two thirds full. If there is any remaining mixture it can be used for cupcakes.
7. Bake for about 30 minutes until golden brown and an inserted skewer comes out clean. Allow the cakes to cool in their tins.
8. Make the cream cheese icing by beating together the cream cheese, icing sugar, butter, and orange zest until smooth and creamy.
9. When the cake is completely cool sandwich the two cakes together with some of the cream cheese icing and spread the top of the cake with the rest of the icing.
10. Place on a plate and serve.
11. Any unused cake must be placed in an airtight box and refrigerated.



This is a very special cake
and looks lovely if you decorate
it with mini eggs on the top.
Yum!

Easy Easter Chocolate Nests

I think these are my favourite Easter treats and so much fun to make.



Ingredients

200g milk chocolate, broken into pieces

85 g shredded wheat, crushed

2 x 100g bags mini chocolate eggs



Method

1. Melt the chocolate in a small bowl placed over a pan of barely simmering water. Pour the chocolate over the shredded wheat and stir well to combine, try not to eat too much of the chocolate!
2. Spoon the chocolate wheat into 12 cupcake cases and press the back of a teaspoon in the centre to create a nest shape. Place 3 mini chocolate eggs on top of each nest. Chill the nests in the fridge for 2 hours until set.



Burlington's Banana Muffins

These are my most favourite muffins which are very easy to make.



Ingredients

- 2 small ripe bananas mashed
- 100 g of caster sugar (you may use golden castor sugar)
- 55 g of softened butter or margarine (i.e flora or stork)
- 1 egg
- half teaspoon of vanilla essence
- quarter of teaspoon bicarbonate of soda
- 125 g self raising flour
- 60 g of sultanas or chocolate chips



Method

1. Preheat the oven to 160 C fan or 180C.
Line a muffin tray with either 8 muffin cases or 12 fairy cake cases.
2. Now very carefully measure all the ingredients out except the sultanas or chocolate chips, and put into a mixing bowl. I like to eat a few sultanas if cook is not looking.
3. Mix all of the ingredients together except the sultanas and chocolate chips in a food processor or electric mixer.
4. When the mixture is thoroughly mixed together add the sultanas or chocolate chips.
5. Divide the mixture evenly between the paper cases trying not to lick the spoon or your paws!
6. Bake in the preheated oven for 12-14 minutes until golden and risen.
7. When baked cook takes them out of the oven for me and leaves them on a wire rack to cool
8. I like to ice them in my favourite red colour or you could use pink icing and I always top with sprinkles. I love licking the icing, although I do get a bit sticky and cook gets rather cross.