



OATY CHEESE AND ROSEMARY ANIMAL BISCUITS

A savoury snack everyone will be happy to give a donation for. You could also make gingerbread versions as a sweet treat too.



Ingredients

- 100g rolled oats
- 100g plain flour
- 1 tablespoon fresh rosemary, chopped
- 50g white vegetable fat
- 100g mature cheddar cheese
- 1 teaspoon clear honey
- 3 tablespoon milk

Method

1. Preheat the oven to 350F/180C/fan 160C/gas mark 4.
2. Mix the rolled oats, flour, rosemary, salt and pepper in a mixing bowl. Rub in the vegetable fat using clean finger tips until the mixture resembles fine breadcrumbs. Mix in the grated cheese.
3. Stir together the honey and milk and add to the dry ingredients. Bring the mixture together to form a soft dough, then roll out on a lightly floured surface to 1cm thickness.
4. Using animal cutters stamp out as many rounds as possible and place onto a non-stick baking sheet.
5. Cook for 15 minutes. Allow to cool on tray for 15 minutes then carefully remove to a wire rack to cool completely. Keep stored in an airtight container for up to 1 week.

How to create your favourite animals

There are lots of online shops that sell cookie cutters for a wide range of animal shapes. But if you want to create an animal that you can't find a cutter for (maybe a three-toed sloth), simply draw its outline on some grease proof paper, cut it out with scissors and then use a knife to cut out your desired shape from your dough. Simple.



MONKEY BANANA CUPCAKES

Great to look at and even better to taste, these cupcakes are guaranteed to put a smile on the faces of your little monkeys.



Ingredients (Makes 12)

Banana cupcakes

- 125g butter, at room temperature
- 125g caster sugar
- 2 medium eggs
- 125g plain flour
- 2 teaspoons baking powder
- 2 small/medium bananas, mashed

Monkey faces

- 300g icing sugar, sifted
- 100g unsalted butter, at room temperature
- 40g cocoa powder, sifted
- 40ml milk
- Few squares of a milk chocolate bar, melted
- 24 Banana chips
- 400g ready-to-roll fondant icing
- Yellow icing colour gel

Method

1. Preheat oven to 350F/180C/fan 160C/gas mark 4. Line a bun tin with 12 cupcake cases.
2. In a mixing bowl, cream butter and sugar until fluffy. Gradually beat in the eggs until mixture is smooth. Fold in flour, baking powder and bananas.
3. Divide the mixture between the 12 cases and bake for 20-25 minutes. Leave to cool and set aside.
4. For the chocolate frosting, beat the icing sugar, butter and cocoa powder together in freestanding electric mixer (or use a handheld electric whisk) on medium/slow speed, until the mixture comes together and is well mixed.
5. Turn the mixer down to a slower speed. Add the milk to the butter mixture, a couple of tablespoons at a time.
6. When the milk has been incorporated, add the melted chocolate.
7. Once all the chocolate has been combined, turn the mixer up to a high speed.
8. Continue beating for about 5 minutes, until it is light and fluffy. Set aside.
9. Dust work surface with icing sugar and place ready-to-roll fondant icing on it. Create a well in the icing and add a small amount of yellow icing colour gel. Knead fondant until you get a block colour. You may need to add additional gel if colour isn't strong.
10. Roll fondant to a 3 to 4mm thickness. For each cupcake, cut out one 5cm-diameter round and four 2cm-diameter rounds. Cut a straight edge on each of the 2cm rounds.
11. To create a monkey face, make two small horizontal slits with a paring knife in opposite sides of one cupcake, just above paper liner. Partially insert a banana chip (the thinner the better) into each slit. Cover the cupcake and the banana chips with chocolate frosting. Repeat for all 12 cupcakes, reserving remaining frosting for the detail.
12. For eyes, press two 2cm rounds at the top of each cupcake. For the mouth, overlap the bottom of the eyes with the 5cm round. For the ears, place the two remaining 2cm rounds on each side, with straight sides facing in. Pipe pupils, nose and mouth with reserved frosting.



PANDA CHOCOLATE CAKE

This scrumptious cake is the perfect show stopper for a Wear it Wild bake sale, garden party or dinner with family and friends. **Enjoy!**

Ingredients

Chocolate cake

- 170g granulated sugar
- 210g plain flour
- 60g unsweetened cocoa powder, sifted
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs, room temperature
- 230g sour cream, room temperature
- 120ml vegetable oil
- 1 1/2 tablespoons vanilla extract
- 240ml boiling water

Vanilla buttercream

- 220g unsalted butter, room temperature
- 280g icing sugar
- 1 teaspoon vanilla extract
- 2 tablespoons double cream
- Black icing colour gel



Method

1. Preheat oven to 350F/180C/fan 160C/gas mark 4. Grease and lightly flour two 20cm cake pans, a 20cm diameter stainless steel mixing bowl and one cup of a muffin tin. Set aside.
2. In a large bowl, mix together sugar, flour, cocoa powder, baking powder, baking soda and salt. Crack in the eggs, spoon in the sour cream, and pour in the oil and the vanilla extract. Mix with a wooden spoon until just combined. Pour in the boiling water, and slowly mix until smooth and liquidy.
3. Pour 200ml of the cake mix into each cake pan, fill one muffin tin and pour remaining batter into the stainless steel bowl.
4. Transfer everything to the oven. Bake 15 minutes for the muffin, 25 minutes for the cakes, and 35 minutes for the domed cake. Let cakes cool completely before frosting.
5. To prepare the frosting, use an electric mixer to combine the butter, double cream, vanilla extract and icing sugar. Mix on medium to high speed until pale and fluffy.
6. Transfer a quarter of the frosting to a small bowl. Gradually stir in black icing colour gel to achieve desired colour. Set aside.
7. To assemble the cake, place one flat cake layer on a serving plate, spread 180ml of buttercream frosting on top. Place the other flat cake layer on top, spread 180ml of frosting on top of this layer and then top with the domed cake. Cover the entire head with the rest of the buttercream frosting. Chill the cake in the refrigerator for at least 15 minutes to harden the frosting.
8. Cut the cupcake in half vertically for the two panda ears. Smear black buttercream over cupcake ears. Attach ears to sides of the head with toothpicks.
9. Place remaining black frosting in a piping bag fitted with a small plain nozzle. Pipe the edges of the panda eyes. Fill in with frosting but leave a small opening. Smooth and then pipe a nose.
10. Cover the cake and refrigerate. Remove from refrigerator an hour before serving.