

@thehopefulkitchenuk

Raspberry and White Chocolate Chip Cookies

Makes 15 cookies

Ingredients

225g softened butter

150g caster sugar

275g self raising flour

1 large egg

100g white chocolate broken into cubes

50g raspberries

1/2 tsp vanilla extract

Method

1. Mix butter and sugar until soft.
2. Add the egg and mix in the flour.
3. Fold the raspberries and chocolate into the cookie dough.
4. Shape the cookies into medium sized balls with a bit of extra flour so that they don't stick.
5. Place the batter on a baking tray lined with baking paper.
6. Bake for 15 - 20 minutes or until soft and golden at 180C.
7. Leave to cool and enjoy.

Vegan Chocolate Truffles

Makes 10 truffles

Ingredients

1 ripe avocado, mashed with no lumps

1 bar of dark chocolate, melted

1 tsp coconut oil

½ tsp. vanilla extract

cocoa powder

Method

1. Melt the coconut oil and dark chocolate in the microwave or over the stove.
2. Pour the melted chocolate into the bowl of mashed avocado and stir together. Add the vanilla extract.
3. When combined, mix to remove any lumps and place in the refrigerator for an hour.
4. When the chocolate has cooled and hardened, scoop into balls and roll until smooth.
5. Roll each ball in cocoa powder and serve.

Lemon cheesecake slice

Makes 12 slices

Ingredients

1 cup rolled oats

1/2 cup ground almonds

2 1/2 tbsp brown sugar

1 tsp cinnamon

¼ cup coconut oil

1 cup blueberries, to garnish

For the filling

3 eggs

300g ricotta

1/2 cup plain yoghurt

2 tbsp cream cheese

1/4 tsp vanilla extract

zest of 1 lemon

2 tablespoons lemon juice

2 tablespoons granulated sugar

Method

1. Preheat oven to 160°C and line with baking paper.

2. In a food processor or by hand, chop the oats until fine. Transfer to a mixing bowl and add the ground almonds, brown sugar, cinnamon and coconut oil. Stir the mixture and press it into the tin, creating an even base.

3. Bake for 10 minutes, or until light golden.

4. Meanwhile, place all filling ingredients into a bowl and mix with electric beaters or by hand until smooth.

5. Pour cheesecake filling over base and spread until even. Bake for 25 minutes, or until the filling is set (it should wobble).

6. Leave to cool, and refrigerate slice for an hour at least, until ready to serve. Cut into squares and serve with blueberries.