



Cadbury LOVERS' COOKBOOK

RECIPES BY YOU

+5 Bonus



&



recipes!



THERE'S A GLASS AND A HALF IN EVERYONE

Thank you so much for all your deliciously inspired recipes. As you can imagine there were far too many to fit in our little book, but we loved every second of reading all the entries.

With so many weird and wonderful little creations, submitted by all the good sorts across the nation, we raise a glass and half to all of you who entered, contributed and are yet to enjoy some of these tasty little treasures.

Warmest regards,
The Cadbury Team



Cadbury LOVERS' COOKBOOK

There are lots of amazing things you can create with Cadbury at the heart. Take a look through our range of nutritionally-validated recipes and get stuck in!

Looking to be inspired? Go to the [Contents](#) page to explore a range of recipes, curated by you; the wonderful Cadbury lovers.





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FAMILY BAKING



NAN'S TIFFIN CAKE



EASY-PEASY



20 MINUTES



SERVES 8

CREATED BY

Chloe M – West Midlands

INGREDIENTS

- 4oz margarine
- 2oz sugar
- 1 tsp vanilla essence
- 1 dessert spoon of Cadbury Drinking Chocolate
- 1 cupful of raisins
- 7oz rich tea fingers
- 100g Cadbury Dairy Milk
- 1 egg
- 1 cupful of Brazil nuts (chopped)

Nutritional Information

“This recipe is very special to me and my family as it was left for us by our nan.”

METHOD

1. Melt 4oz of margarine and 2oz of sugar in a saucepan.
2. Add 1 beaten egg, 1 dessert spoon of drinking chocolate, 1 tsp of vanilla essence and 1 cupful of raisins to the melted margarine and sugar.
3. Cook for 3 minutes, do not boil.
4. Take mixture off heat and add in 7oz of crushed rich tea fingers and 1 cupful of chopped Brazil nuts. Mix in well.
5. Press mixture into a 7" cake tin until firm, leave to cool in the fridge for 4–6 hours or until set.
6. Once set, take your tiffin out of the cake tin and place on a serving plate.
7. Melt 100g of Dairy Milk chocolate in a bowl over boiling water.
8. Spread your melted chocolate evenly over the tiffin cake. Here you can add any decorations you like whilst the chocolate is still melted. Leave in the fridge to set.
9. Once set, cut into 8 pieces and serve at room temperature.

CHOCOLATE & WALNUT GOOEY COOKIES



EASY-PEASY



20 MINUTES



SERVES 14

CREATED BY

Richard B – North Yorkshire

INGREDIENTS

225g unsalted butter

125g light brown sugar

100g caster sugar

140g self-raising flour

245g plain flour

1 tsp cornflour

1 tsp baking soda

½ tsp salt

2 large eggs

150g Cadbury Dairy Milk

150g Bournville chocolate

230g walnuts

Nutritional Information

METHOD

- 1.** In a mixing bowl cream together the sugars and the butter with an electric mixer for 3–4 minutes.
- 2.** Add the eggs one at a time until combined.
- 3.** Mix in all the other ingredients except the chocolate and walnuts. Mix until the flour just combines.
- 4.** Slowly mix in the chocolate and walnuts.
- 5.** Shape into 9 equal balls and place in the fridge for at least an hour. Ideally overnight.
- 6.** Preheat the oven to 200°C/Gas Mark 6. Place on a lined baking sheet spread apart.
- 7.** Bake for 10 minutes. Cookies should be lightly browned but still soft to touch.
- 8.** Leave to cool slightly on the tray and then transfer to a wire rack.

Tip: Don't over bake the cookies, you want a super gooey centre. Almost like a warm cookie dough. Mmmmmmm

EMILEE & DARCIÉ'S CADBURY CRUNCHIE HONEYCOMB



A LITTLE TRICKY



100 MINUTES



SERVES 12

CREATED BY

Emilee & Darcie P
– Leicestershire

INGREDIENTS

1 tsp coconut oil for greasing
(could be sunflower oil/
vegetable oil)

200g caster sugar

100g golden syrup

2 tsp bicarbonate of soda

200g Cadbury Dairy Milk

Nutritional Information

METHOD

1. Line a 20cm square tin with greaseproof paper or sugar paper. Brush the paper with melted coconut oil so that it's all fully covered. This will prevent the honeycomb from sticking.
2. Stir the caster sugar and golden syrup together in a large saucepan over a low heat until the sugar has melted. Try to keep the mixture from bubbling until the sugar has dissolved.
3. Once fully melted, turn up the heat slightly and simmer until you have an amber coloured caramel – this won't take long!
4. Quickly turn off the heat, add the bicarbonate of soda and beat in with a wooden spoon until all has disappeared and the mixture is foaming. It will rise but keep mixing to keep it from overflowing.
5. Scrape into the tin immediately it will be extremely hot and sticky.
6. The mixture will continue bubbling in the tin for a while. Leave it to set for around 1 hour.
7. Peel the honeycomb out of the tin and off the paper. Use a butter knife (or whatever tool you are comfortable with) to break it into small chunks.
8. Break the chocolate into pieces and melt in the microwave or in a saucepan on the hob – don't forget to stir throughout.
9. Dip one half of the honeycomb into the chocolate and leave until set. Store in an airtight container.

Tip: Don't let the sugar/
syrup get too dark as it
will taste burnt even if it's
medium brown in colour!

MATI'S RHUBARB GINGER & CHOC FLAPJACKS



EASY-PEASY



55 MINUTES



SERVES 9

CREATED BY

Matilda K T – Dorset

INGREDIENTS

300g rhubarb

250g rolled oats

50g granulated sugar

100g muscovado sugar

4 tbsp golden syrup

125g butter

1 tsp vanilla essence

2 tsp fresh grated ginger

1 x 55g Cadbury Dairy Milk

Nutritional Information

METHOD

1. Place the rhubarb and granulated sugar in a saucepan with a splash of water. Cook gently for 5–10 minutes until the rhubarb softens but some of the chunks are still visible.
2. If using tinned rhubarb drain thoroughly. Frozen rhubarb can also be used but thaw overnight and drain any juices from the fruit.
3. Put the muscovado sugar, golden syrup, vanilla extract and butter in a large bowl and melt in the microwave. Or heat gently in a small saucepan until liquid.
4. Place the oats in another bowl and pour the butter and sugar mixture over it. Combine well.
5. Line a square baking tin with baking paper and then spread two thirds of the oat mixture into the base of it. Press down well.
6. Spread the cooled rhubarb mixture and fresh grated ginger over the oats and then place the remaining third of the oat mixture over the top, again pressing down well.
7. Bake at 180°C/Gas Mark 4 for 35 minutes, until golden on top.
8. Remove from the oven and allow to cool. Break up the Cadbury Dairy Milk into squares and melt gently either in a microwave or a bowl over simmering water.
9. Once the chocolate has melted, spread over the flapjacks and leave to cool further.
10. The flapjacks will harden as they cool so cut into nine pieces while warm, leave to cool in the tray, and then remove and pull apart once cold.

Tip: Remove as much moisture from the rhubarb as possible.

PEANUT BUTTER COOKIE CUPS



EASY-PEASY



20 MINUTES



SERVES 9

CREATED BY

Tas H – Lancashire

INGREDIENTS

- 250g flour
- ½ tsp salt
- 1 tsp baking powder
- 100g soft butter
- 100g sugar
- 100g peanut butter spread
- 100g light brown sugar
- 1 egg, beaten
- 1 tsp vanilla
- 2 tbsp milk
- 40 Twirl Bites

Nutritional Information

METHOD

1. Sift your flour, salt and baking soda and set aside in a smaller bowl.
2. Cream together your soft room temperature butter, sugar, peanut butter spread, and light brown sugar.
3. In a small bowl beat an egg, vanilla, milk and blend into your creamed together sugar and butter mix.
4. Add the flour mix gradually into the butter mixture.
5. Press pieces of the dough level into a tablespoon or roll into balls with your hands and press into a mini muffin tin. Makes approx 40 cups.
6. Bake at 190°C/Gas Mark 5 for 8 minutes. Press 1 Twirl Bite into each baked cup as soon as you remove from the oven to get a melted chocolate cookie cup.

Tip: Serve warm for maximum yumminess and store in an airtight container.

GRANDAD'S CHOCOLATE CUPCAKES



EASY-PEASY



40 MINUTES



SERVES 12

CREATED BY

John G – Merseyside

INGREDIENTS

180g caster sugar

180g softened butter
or baking margarine

165g self-raising flour

15g Cadbury Bournville
Cocoa

3 medium eggs

raspberry jam

250ml double cream

1 packet Cadbury Dairy Milk
Giant Buttons

Nutritional Information

METHOD

1. Beat the sugar and butter in a bowl with a mixer until soft and creamy.
2. Add the eggs one at a time and beat until fully mixed.
3. Sieve the flour and cocoa powder into the mixture and using a spoon fold in until fully mixed.
4. Spoon equal amounts into paper cupcake cases and bake in an oven preheated to 180°C/ Gas Mark 4 for about 25 minutes. Test with a small skewer to ensure fully baked.
5. When completely cool cut a small well in the top of each cake, put in a teaspoonful of raspberry jam and replace the small plug of cake.
6. Whip the double cream until stiff then, using a piping bag and a star nozzle, pipe a swirl of cream on each cup cake.
7. Decorate with a fresh raspberry and two Cadbury Giant Dairy Milk Giant Buttons.

Tip: Don't eat all the buttons before you decorate the cakes

MIKE'S CHOCO ORANGE BANANA BREAD



EASY-PEASY



65 MINUTES



SERVES 12

CREATED BY

Michael B – Essex

INGREDIENTS

140g unsalted butter
(plus extra for greasing tin)

140g caster sugar

140g self-raising flour

2 large eggs

1 tsp baking powder

40g cocoa powder

2 very ripe bananas
(the riper the better)

handful of banana chips

110g pack Cadbury Dairy Milk
White Giant Buttons

110g pack Cadbury Dairy Milk
Orange Giant Buttons

130g Cadbury Dairy Milk

$\frac{3}{4}$ tsp orange extract

Nutritional Information

Tip: Don't worry if there are small lumps of banana in the mixture when pouring, it adds to the texture.

METHOD

1. Preheat oven to 180°C/Gas Mark 4.
2. Properly grease your 2lb loaf tin with butter and line with greaseproof baking paper.
3. Cream together 140g of butter and 140g of castor sugar until fluffy and light. Then add 2 beaten large eggs with a bit of the 140g flour.
4. Fold in the remaining flour, 40g cocoa powder, 1 tsp baking powder, $\frac{3}{4}$ of a tsp of orange extract, half the Orange Giant Buttons whole and 2 mashed bananas.
5. Pour the mixture into the prepared tin and bake for about 50 mins, or until cooked through. Check the cake with a skewer (it should come out clean).
6. Cool in the tin for 10 mins, then remove to a wire rack and let cool for a further 10 mins.
7. Melt 140g of Dairy Milk bar for one minute stirring halfway through. Pour the chocolate on the centre of the cake and, using a silicone baking spatula, spread the chocolate topping evenly.
8. Melt 110g of White Giant Buttons for 40 seconds, Stir and then using a small spoon drizzle the white chocolate across the top of the cake.
9. Taking half the banana chips, half-dip them in the remaining white chocolate. Melt the remaining Orange Giant Buttons and half-dip the remaining banana chips then place the chips on the cake.

JESS’ “NEVER ENOUGH” MILLIONAIRES SHORTBREAD



EASY-PEASY



90 MINUTES



SERVES 16

CREATED BY

Jess B – Cheshire

INGREDIENTS

120g butter, cold and cubed

170g plain flour

60g caster sugar

1 x 397g tin condensed milk

2 tbsp golden syrup

120g butter

60g caster sugar

200g Cadbury Dairy Milk

Nutritional Information

“Not just for millionaires, this gooey chocolate treat is worth all the world's riches and then some!”

METHOD

1. Preheat the oven to 170°C/Gas Mark 4 and grease and line a square tin (2cm deep) approx 18cm square.
2. Add the flour and sugar into a large bowl and stir to mix. With clean hands, rub cubes of the cold butter into the mixture until it comes together to create a dough.
3. Press the dough into the bottom of the cake tin, spread evenly and prick with a fork all over. Bake for 12–15 minutes or until golden brown.
4. While the shortbread is in the oven, add butter, syrup, condensed milk and sugar into a saucepan. Cook over a low heat, stirring continuously. Keep an eye on it as it can burn easily!
5. Watch the mixture carefully; when it is ready, it will be thicker and a beautiful deep golden brown colour. Remove from heat and pour it over the shortbread. Cool for 30–40 minutes.
6. Pour the melted Cadbury Dairy Milk chocolate (melted by microwave or on the hob over a bain marie) over the top and spread over the entire surface with a knife or spatula.
7. Transfer to the fridge for at least one hour before serving. Take out the fridge and leave to sit for about 10 minutes prior to eating, this will make it easier to cut. Enjoy!



DELICIOUS DESSERTS



FRUIT & NUT MUFFINS



EASY



45 MINUTES



SERVES 12

CREATED BY

Jill D – Tyne and Wear

INGREDIENTS

275g self-raising flour

75g Cadbury Bournville Cocoa

2½ tsp of baking powder

250g caster sugar

2 large eggs

300ml buttermilk

55g melted butter

60g veg oil

1 tsp vanilla essence

75g Cadbury Dairy Milk

40g chopped hazelnuts

25g sultanas or raisins

Topping

250g Cadbury Dairy Milk

250g double cream

15g butter

1 tsp vanilla

Nutritional Information

METHOD

1. Sift together the flour, baking powder, Cadbury Bournville Cocoa and then mix in the sugar.
2. In another bowl whisk 2 eggs, the melted butter, buttermilk, oil and vanilla for about 5 mins.
3. Chop the Cadbury Dairy Milk
4. Add the wet ingredients to the dry ingredients.
5. Fold in the chopped Cadbury Dairy Milk, nuts and dried fruit.
6. Spoon into 12 large muffin cases.
7. Bake at 180°C/Gas Mark 4 for around 20mins.
8. For the topping. Put the cream and vanilla on the hob and gently heat until almost boiling. (Don't let it burn).
9. Then pour the hot cream mixture onto the chocolate and butter. Mix until melted together and glossy.
10. Once the muffins are cool, spoon some of the topping and sprinkle some more fruit and chopped nuts on top. Enjoy!

Tip: For extra naughtiness, put a little hole into the top of the muffin and let the topping run in.

FRUIT & NUT BAKLAVA



EASY



45 MINUTES



SERVES 18

CREATED BY

Emily V – Warwickshire

INGREDIENTS

200g Cadbury Dairy Milk Fruit & Nut

300g almonds

2 x packets ready made
filo pastry

200g butter

250g caster sugar

50g honey

200ml water

Nutritional Information

METHOD

1. Preheat the oven to 180°C/Gas Mark 4.
2. Chop the Cadbury Dairy Milk Fruit & Nut along with the almonds until you have fine, even sized pieces. Set aside.
3. Melt the butter and use a little of it to grease a 21cm square cake tin.
4. Open the first packet of filo and lay the sheets in one stack. Trim the sheets so that they fit your tin. Cover the stack with a clean, damp kitchen towel.
5. Start by placing one sheet of filo into your tin and brush it with some of the melted butter. Repeat this process until you've used all the sheets from the first packet (around 9–12 layers).
6. Spoon the chocolate almond mixture on top of the pastry layers and gently push down to form an even layer.
7. Open the second packet of filo and once again stack and trim the sheets to fit your tin. Now repeat the same layering and buttering process as before. Once done, pour any remaining butter on top.
8. Cut the unbaked baklava into 9 squares (3 by 3) and then cut each square in half diagonally to make 18 triangles. Make sure to cut all the way through to the bottom.
9. Bake in the middle of the preheated oven for 20 minutes then reduce heat to 160°C/Gas Mark 3 and bake for a further 45 mins.
10. While the baklava is baking, make the syrup. Combine the caster sugar, honey, and water in a saucepan and bring to a gentle simmer, stirring occasionally for 15 minutes until slightly thickened.

Tip: Make sure you cover the filo with a damp towel so that it doesn't dry out and crack. Also once the baklava has finished baking, remove from the oven and pour over all of the syrup evenly. Wait for the baklava to cool completely before removing the pieces from the tin and serving.

SALAMI AL CIOCCOLATA



EASY-PEASY



960 MINUTES



SERVES 16

CREATED BY

Rachel R – North Yorkshire

INGREDIENTS

1x 180g Cadbury Bournville

1x 397g can condensed milk

50g butter

100g Italian biscotti cantucci/
amoretti

50g pistachio

50g blanched almonds

50g dried cranberries

zest of one orange

Nutritional Information

METHOD

1. In a deep bowl or bag, break up the biscuits of choice into smaller pieces making sure to not make them into crumbs.
2. Add to this bowl the de-shelled pistachios, almonds, orange zest and cranberries.
3. In a separate bowl, add the chocolate broken into pieces and the butter, cubed. Then place the bowl over hot water in a saucepan to melt, stirring occasionally.
4. Once the butter and chocolate are completely melted, take off the heat and add in the tin of condensed milk.
5. Then pour the chocolate mixture over the dry ingredients in the other bowl. Mix until the dry ingredients are completely coated in chocolate and set aside.
6. On a work surface, roll out around 16 x 16 inch sheet of cling film. Over this place a 14 x 14 inch sheet of baking or greaseproof paper.
7. Grease using butter or oil spray the sheet of baking paper before emptying the contents of the bowl onto it.
8. Evenly spread the mixture in a log shape, about 12 inches in length. Then wrap the log in the cling film and baking paper, twisting the ends.
9. Gently roll the wrapped chocolate log to round it and place flat in the fridge or freezer to set overnight or for at least 12 hours.
10. Once set, unroll from the wrappings, dust with icing sugar, slice it up and enjoy. Goes nicely with a side of vanilla ice cream!

Tip: For younger pallets, you can switch up the cranberries and nuts for marshmallows and Cadbury crunchy.

CATHIE’S RITZY RASPBERRY & LIME MOUSSE CONFECTIONS



A LITTLE TRICKY



160 MINUTES



SERVES 8

CREATED BY

Cathie W – Buckinghamshire

INGREDIENTS

- 100g Cadbury White Fingers
- 30g butter
- ½ tsp ground ginger
- 150g raspberries
- 220g double cream
- 40g Greek yoghurt
- 120g Cadbury White chocolate
- 80g Cadbury Dairy Milk
- 1 bar lime jelly
- 4 limes
- Cadbury Giant White Chocolate Buttons (to decorate)

[Nutritional Information](#)

METHOD

1. Melt the butter in the microwave whilst lining eight 6cm diameter cake rings with baking paper. The paper should stand about 3cm above the top of each ring. Stand rings on more baking paper on a rigid tray.
2. Stir the crushed Cadbury White Fingers and ground ginger into the melted butter. Press ¼ of the mixture firmly down into the base of each ring. Chill. Grate the rind of two limes, reserve for later.
3. Mix the juice of 3 limes and ⅓ of the jelly and heat until just melted in the microwave. Melt 30g of Cadbury White chocolate in the hot jelly. Leave to cool for 10 min.
4. Whisk 40g of double cream with 40g Greek yoghurt until it stands in soft peaks. Place 5 raspberries inside each lined cake ring on the biscuit base.
5. Stir the jelly mixture into the cream and yoghurt. Ensure well mixed. Pour into each cake ring, over the raspberries, until 1cm from the top. Leave in the fridge to set for 1 hour.

Continues on next page

CATHIE'S RITZY RASPBERRY & LIME MOUSSE CONFECTIONS

**Continues from
previous page**

- 6.** Melt 80g Cadbury Dairy Milk and stir in 60g of double cream. This will form a shiny ganache. Divide this between the set mousses to form a 1cm top layer. Leave in the fridge to set for 30 minutes.
- 7.** Whisk 100g of double cream. Melt 50g of white chocolate. Leave to cool for 5 minutes. Stir cooled chocolate into the cream along with the grated lime rind.
- 8.** Remove mousses from cake rings by gently pulling the baking paper at the top of the ring up, whilst pushing the base evenly up. Place mousse on a serving plate. Peel off the baking paper carefully!
- 9.** Pipe a swirl of the cream mixture on top of the layer of chocolate ganache. Decorate with a slice of lime, a raspberry and a giant white chocolate button. Store in the fridge until needed.
- 10.** For raspberry and dark chocolate mousse cakes, swap to Cadbury Bournville Fingers and chocolate for the ganache. Replace lime jelly with raspberry jelly and use 2 tsps of raspberry jam in the cream topping.
- 11.** For orange and milk chocolate mousse cakes, swap to Cadbury Dairy Milk Orange Fingers and Cadbury Dairy Milk chocolate for the ganache. Use orange jelly and mandarins instead of raspberries. Use orange rind in the cream topping.

“The heavenly combination of the sharp raspberry and lime flavours with the sweet velvety chocolate.”



ELEGANT CADBURY PETIT-FOURS



A LITTLE TRICKY



90 MINUTES



SERVES 6

CREATED BY

Stella V

INGREDIENTS

Chocolate Sponge

75g icing sugar

3 eggs

pinch of salt

50g plain flour

25g corn flour

½ tsp baking powder

1 tbsp Cadbury Bournville
Cocoa

Chocolate Cream

50g Cadbury Dairy Milk

20g butter

15g sour cream/yoghurt

For the royal icing:

1 egg white

150g icing sugar

1–2 tbsp orange juice

Nutritional Information

METHOD

1. For the chocolate sponge, preheat the oven to 185°C. Cream together the icing sugar and eggs until pale and fluffy.
2. In a separate bowl mix together the flour, salt, corn flour, baking powder and cocoa powder. Gently fold into the sugar and egg mixture. Pour into a square baking tin and bake for 12 minutes.
3. For the chocolate cream, put the Cadbury Dairy Milk and butter in a bowl and microwave until melted. Keep a close eye on it to prevent it from burning.
4. Give the mixture a good stir and add as much of the sour cream or yoghurt as needed. The consistency should be very smooth.
5. Cut the cooled sponge into 36 equal squares. Spread the chocolate cream on half of the sponge squares and sandwich another square on top.
6. To make the royal icing, beat the egg white until it forms bubbles. Add the icing sugar, orange juice and food colouring if using. Stir with a fork until smooth.
7. Cover the sponges with the icing and top each with an edible flower. The petit-fours are now done and can be kept for up to two days.

KB CADBURY CRUNCHIE CHEESECAKE!



A LITTLE TRICKY



20 MINUTES



SERVES 20

CREATED BY

Kimberley J B

INGREDIENTS

300g digestives

150g unsalted butter

350g Cadbury Dairy Milk

600g cream cheese

120g icing sugar

1 tsp vanilla essence

300ml double cream

250g Cadbury Crunchie
(Finely chopped)

3 Cadbury Crunchies (sliced
into 12 chunks)

1 Cadbury Crunchie crushed
into fine pieces

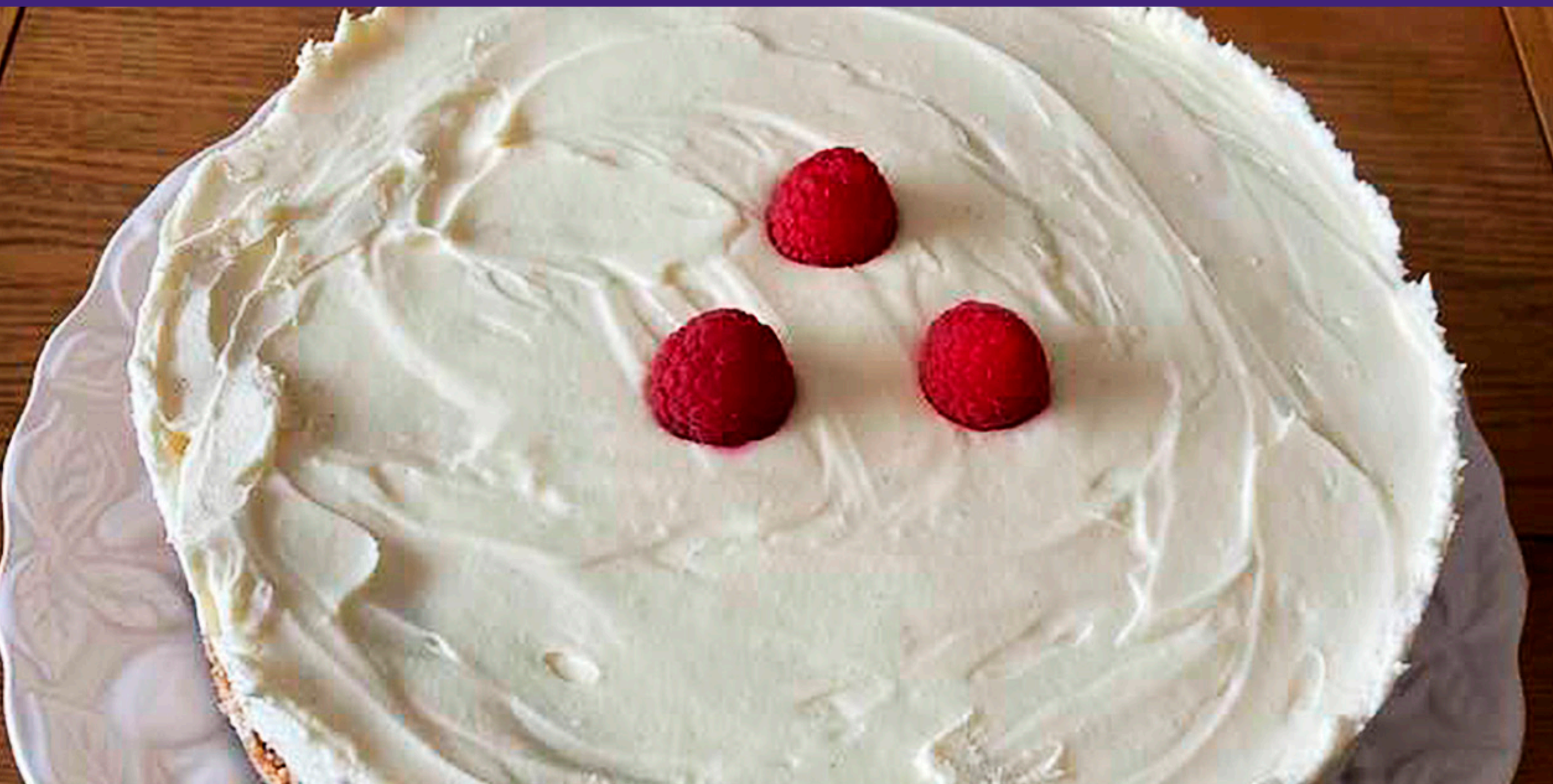
Nutritional Information

METHOD

1. Blitz the digestive biscuits in a food processor or bash them up till they are a fine crumb. Melt the unsalted butter until melted and then mix in with the biscuits. Pour into the bottom of a circle.
2. Tin and pop in the fridge. Melt 250g Cadbury Dairy Milk in the microwave in short bursts. Then leave to cool at the side for a couple of minutes. Put the cream cheese, vanilla essence and icing sugar into a big bowl.
3. Whisk until smooth. Add the melted Cadbury Dairy Milk to the cream cheese mix and whisk together. Then add the double cream and whisk again. Fold through chopped Cadbury Crunchies and spread on top of the biscuit base.
4. Let the cheesecake set overnight in the fridge. Remove the cheesecake from the tin. Melt 100g Cadbury Dairy Milk and drizzle over, then decorate with the 12 Cadbury Crunchie chunks and crushed pieces. Finally, enjoy!

Tip: Use a circle tin which base pops out or a circle tin which sides expand outwards.

RASPBERRY & WHITE CHOCOLATE CHEESECAKE



EASY-PEASY



45 MINUTES



SERVES 12

CREATED BY

Aine R – London

INGREDIENTS

200g digestive biscuits, crushed

100g butter

400g Cadbury White chocolate, broken into pieces

65g butter

½ tsp vanilla bean paste

500g cream cheese

50g caster sugar, sieved

180ml whipping cream

1 large punnet of fresh raspberries

Nutritional Information

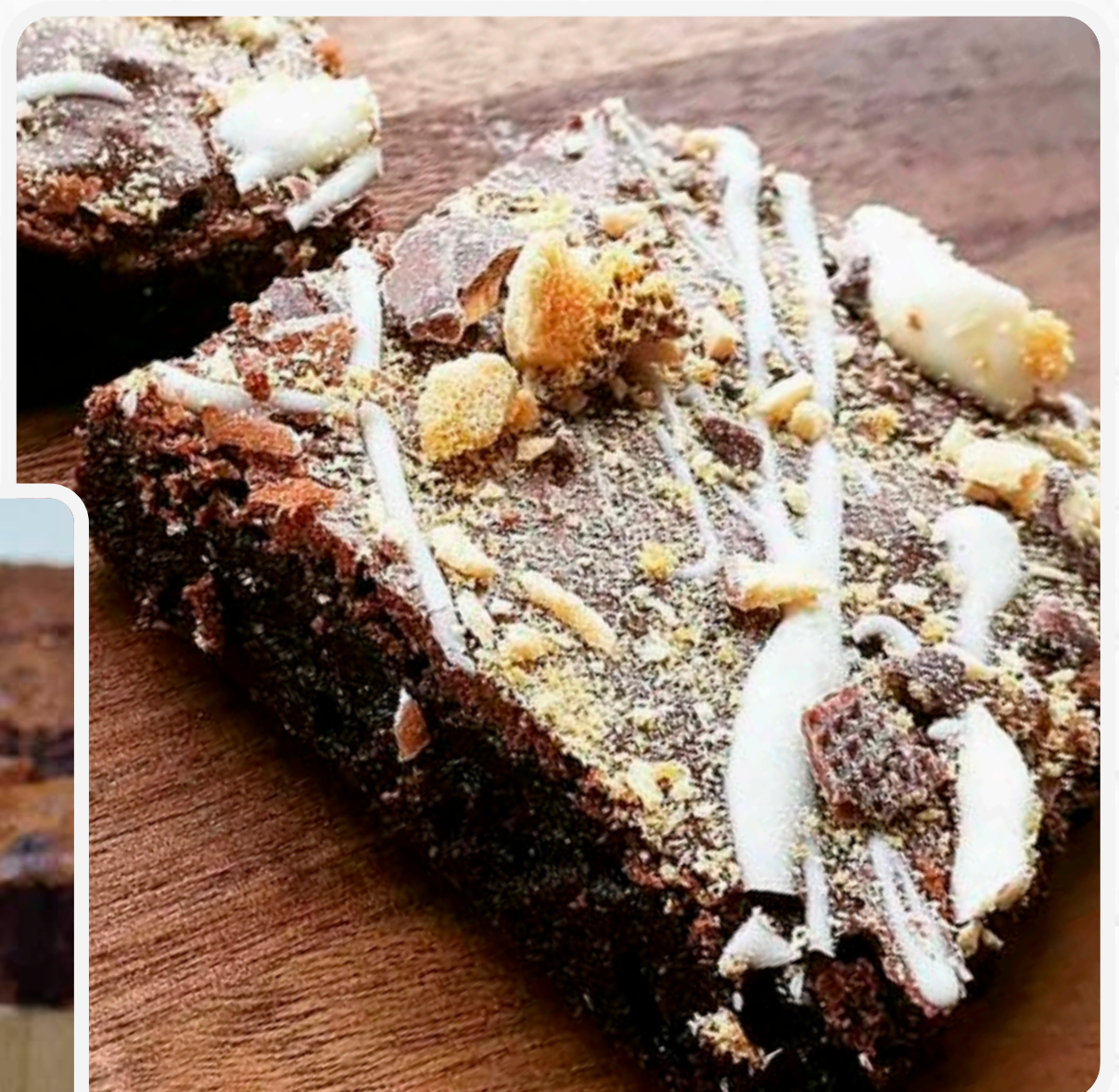
METHOD

1. To make the biscuit base, melt the butter in a saucepan and then add in the crushed biscuits. Mix well and press the mixture into the bottom of a 23cm springform cake tin.
2. Mix the whipping cream, cream cheese and caster sugar in a bowl until smooth.
3. Melt the chocolate and butter in another bowl in the microwave or over a pan of simmering water. Add in the vanilla paste and mix.
4. Add the chocolate mixture to the cream cheese mixture, blending with a hand held mixer to prevent lumps.
5. Spoon $\frac{2}{3}$ of the mixture onto the biscuit base, add some raspberries and gently push down. Repeat this step and top with the remaining $\frac{1}{3}$ of the cream cheese mixture. Decorate with a few raspberries.
6. Put in the fridge to set overnight.

Tip: Don't melt the chocolate completely as it will melt more due to the inert heat.



BROWNIES



LUCY'S YUMMY ORANGE CHOCOLATE BROWNIES



A LITTLE TRICKY



60 MINUTES



SERVES 12

CREATED BY

Lucy Y – Greater Manchester

INGREDIENTS

150g self-raising flour

2 overripe bananas

3 bars of 100g Cadbury
Bournville Orange

50g Cadbury Bournville Cocoa

100g vegan butter or spread

100g white sugar

½ tsp bicarbonate of soda

1 tsp apple cider vinegar

A drop of orange essence if
you really love that orange
taste

Nutritional Information

METHOD

1. Melt the butter, sugar and 200g of Cadbury Bournville Orange in a pan until smooth Don't forget to sample the chocolate! (You know... just in case!)
2. Mash up the bananas in a bowl (they should look like a gloopy goo).
3. Add the chocolate/sugar/butter mix to the bowl with the bananas and whisk well with an electric whisk.
4. Add in the flour and cocoa powder bit-by-bit
5. Mix in the bicarbonate of soda and the apple cider vinegar.
6. Add orange essence to taste.
7. Roughly chop the remaining bar of Cadbury Bournville Orange and mix it in!
8. Line a baking dish – either with a good coating of vegan butter and a dusting of cocoa powder or with greaseproof paper!
9. Pour the mixture into the baking dish and cook on the middle shelf at around 180°C/Gas Mark 4. Cook for around 30–40 minutes, this will depend on your oven. To test if it is ready, stick a skewer in 1 inch from the edge, if it comes out clean it's ready!
10. For best results leave until cooled before taking it out of the dish – cut into squares and serve with vegan vanilla ice cream or cream!
11. If you want a change of flavour use regular Bournville and add a splash of coffee to the mix!

Tip: Whisk well to create that cracked on top, gooey in the middle look!

CHOCOLATE ORANGE BROWNIE



EASY-PEASY



50 MINUTES



SERVES 15

CREATED BY

Sian A – Wiltshire

INGREDIENTS

- 275g soft butter
- 375g caster sugar
- 4 large eggs
- 75g Cadbury cocoa powder
- 100g self-raising flour
- 100g bar Cadbury Bournville Orange, broken in small pieces
- 100g white chocolate chips
- 2½ tsp orange extract
- 2 tbsp oil

Nutritional Information

METHOD

1. Preheat oven to 160°C/Gas Mark 3.
2. Grease and line a large rectangle tin (12 x 9 inch).
3. Mix all ingredients with an electric whisk until well combined.
4. Pour into baking tin, ensuring evenly spread.
5. Bake in oven for 40 minutes.

Tip: Get a good quality orange extract for awesome flavour!

FLOURLESS BROWNIES



EASY-PEASY



35 MINUTES



SERVES 12

CREATED BY

Kaya P – Herefordshire

INGREDIENTS

125g Cadbury Bournville

50g coconut oil

3 eggs

110g coconut sugar

90g almond flour

pinch of salt

30g cocoa powder

Cadbury Dairy Milk or
Cadbury Bournville cut into
chunks

Nutritional Information

METHOD

1. Preheat the oven to 180°C/Gas Mark 4 and line a 15cm by 25cm tray.
2. Melt the coconut oil and Cadbury Bournville in the microwave until it's melted.
3. In a separate bowl whisk the eggs and sugar together for about 5 minutes until it goes a lighter colour and triples in volume.
4. Slowly add the chocolatey mixture to the eggy mixture.
5. Then stir in the flour cocoa powder and salt.
6. Add the $\frac{3}{4}$ of the chocolate chunks into the mixture.
7. Pour the mixture into the tray and sprinkle on the remaining chocolate.
8. Pop it into the oven for 18–20 minutes.
9. And take them out and enjoy them!

Tip: I like to add walnuts to mine for a nutty flavour but you can add anything you'd like

LEILA'S CRUNCHIE BROWNIES



A LITTLE TRICKY



40 MINUTES



SERVES 12

CREATED BY

Leila W

INGREDIENTS

200g Cadbury Bournville

200g unsalted butter

3 medium eggs

285g caster sugar

100g self-raising Flour

50g cocoa powder

100g Cadbury Crunchie
(chopped)

50g Cadbury White / Cadbury
Dairy Milk chocolate (optional
for drizzle)

Nutritional Information

Tip: The thicker the
sugar mix, the thicker the
Brownie will be.

METHOD

1. Preheat the oven to 180°C (fan). Melt the Cadbury Bournville and butter in a heatproof bowl over a pot of boiling water.
2. Beat eggs and sugar together until mixture doubles in size and resembles a pale mousse-like texture.
3. Add melted chocolate mix to sugar mix and using a spatula, fold until fully combined.
4. Sieve flour and cocoa powder into the mix, Fold again.
5. Chop the Cadbury Crunchies, (keep a small amount to sprinkle on top of finished treat) and fold through.
6. Line the tray with greaseproof paper.
7. Pour mixture in and spread evenly.
8. Bake in the oven for 20 minutes.
9. Melt white/milk chocolate for drizzle.
10. Remove from the oven and leave to cool for 20 mins. These will be very fudgy, I like to pop them in the fridge for a further 20 minutes after they've cooled.
11. Drizzle with chocolate, sprinkle with Crunchie and you're ready to go!

DARKMILK & RASPBERRY BROWNIES



EASY-PEASY



60 MINUTES



SERVES 16

CREATED BY

Amberly W – Norfolk

INGREDIENTS

180g unsalted butter

180g Cadbury Darkmilk

80g flour

35g Cadbury Drinking
Chocolate

50g Cadbury Dairy Milk
Buttons

100g Cadbury White Buttons

2 large or 3 small eggs

250g caster sugar

50–100g raspberries

Nutritional Information

METHOD

1. Preheat the oven to 180°C/Gas Mark 4.
2. Melt 180g cubes of unsalted butter and 180g chunks of Cadbury Darkmilk, either in the microwave, or by using a pan over boiling water, ensuring to stir at regular intervals to prevent burning.
3. Sieve 80g of flour and 35g of Cadbury Drinking Chocolate into a bowl.
4. Pour 250g of caster sugar into a bowl and break eggs into the same bowl. Whisk the sugar and eggs until they have a creamy thick texture.
5. Fold the melted chocolate and melted butter into the eggs and sugar mixture.
6. Sieve the flour and hot chocolate powder into the mixture and fold.
7. Cut 50g Cadbury Dairy Milk and 50g white buttons into smaller chunks and dot throughout the mixture, ensuring they are equally spread. Add 50g raspberries into the mix.
8. Bake in the oven for 25–30 minutes.
9. Once cooled, melt the remaining 50g of white chocolate buttons in the microwave or in a pan over boiling water, stirring at regular intervals to prevent burning.
10. Drizzle the brownies with the melted white chocolate and top with raspberries.
11. Cut the brownies, we suggest 16 squares or 32 triangles. Enjoy!

Tip: Add almond butter to the white chocolate drizzle to give it a lovely flavour

MISS TREACLE'S CADBURY CARAMEL BROWNIES



EASY-PEASY



30 MINUTES



SERVES 12

CREATED BY

Sara W – Surrey

INGREDIENTS

- 100g plain flour
- 3 eggs
- 175g Cadbury Bournville
- 175g unsalted butter
- 25g cocoa powder
- 200g Cadbury Caramel
- 250g caster sugar
- sea salt

Nutritional Information

Tip: Delicious cold, or warmed up in the microwave with a little ice cream!

METHOD

1. Preheat your oven to 160°C. Grease and line a brownie tin.
2. Place the Cadbury Bournville onto a microwavable bowl, add the butter in chunks, on top and microwave for 1–2 minutes, until the butter is melted and hot enough to finish melting the chocolate.
3. Next, whisk together the eggs and caster sugar until light and fluffy.
4. Add the melted butter and chocolate to the egg/sugar mix. Then add the cocoa and flour to the same bowl.
5. Mix the whole lot together using a spatula. Don't be tempted to use a stand mixer for this.
6. Pour your mixture into the tray, smoothing it out so it is even and goes to all corners.
7. Sprinkle sea salt over the top and pop in the oven.
8. After 15 minutes in the oven, take the tray out and bang it on the side – this makes the brownies chewy.
9. Pop the brownies back in the oven for 5 more minutes.
10. When the batter is cooked to the centre / doesn't wobble when shaken, the brownies are done.
11. Take the tray out of the oven and carefully poke cubes of Cadbury Caramel into the top – Cadbury side up so you can see the logo.
12. Pop the whole tray back into the oven for 5 more minutes. Once the brownies are done leave them to cool on a wire rack, then cut into slices.



5-MINUTE MASTERPIECES



JUDY'S CHOCOLATEY SWIRLS



EASY-PEASY



15 MINUTES



SERVES 4

CREATED BY

Jude W

INGREDIENTS

Ready made puff pastry

100g Cadbury Dairy Milk

Optional icing sugar, flaked almonds, pecans, sprinkles etc.

Nutritional Information

METHOD

- 1.** Preheat the oven to 180°C. Line a large baking sheet.
- 2.** Break the Cadbury Dairy Milk into a bowl and either zap in the microwave on 30 second bursts, stirring between until melted, or place the bowl over a pan of hot water and stir until melted.
- 3.** Have the pastry sheet ready and pour the chocolate over, spreading evenly but avoiding the very edge. Roll up like a swiss roll. Cut slices approx 1cm thick and place on a lined baking sheet.
- 4.** Add chocolate sprinkles or flaked almonds if desired. Bake approx 6–7 minutes.

Tip: This is a tip that will help you to nail the recipe and make some truly delicious goodies you won't be able to resist.

CHOCOLATE COOKIES



EASY-PEASY



20 MINUTES



SERVES 24

CREATED BY

Karen G – Hampshire

INGREDIENTS

225g caster sugar

300g plain flour

200g melted butter

1 tsp vanilla

1 tsp baking powder

1 egg

100–200g Cadbury Bournville
or Cadbury White chocolate

Nutritional Information

METHOD

1. Melt butter.
2. Mix flour, sugar, baking powder and vanilla.
3. Add egg and beat with wooden spoon.
4. Add melted butter and beat together.
5. Open chocolate bar.
6. Chop or break it up.
7. Add chocolate and mix.
8. Blob into grease proof paper or baking paper.
9. Oven 160°C for 10 minutes.
10. Remove cool and eat. Enjoy.

Tip: Don't stress about it. Chuck it all in together, quick beat and stick in the oven.



EASTER



TRACEY'S EASTER TEMPTATION!



EASY-PEASY



60 MINUTES



SERVES 12

CREATED BY

Tracey G – Derbyshire

INGREDIENTS

175g self-raising flour

175g caster sugar

175g soft butter

1 rounded tsp baking powder

3 large eggs

2 rounded tbsp Cadbury
Drinking Chocolate

Small bar of Cadbury Dairy
Milk

Bag of Cadbury Mini Eggs

White buttercream –
100g soft butter and
225g icing sugar

Nutritional Information

METHOD

1. Heat oven to 160°C (fan) 180°C/Gas Mark 4. Grease and base-line 2 x 20cm non-stick round sandwich tins with baking paper, then lightly grease the paper.
2. Blend the Cadbury Drinking Chocolate powder with 4 tbsp of hot water in a large mixing bowl.
3. Add the flour, sugar, butter, baking powder and eggs to the bowl, and beat well for 2 minutes until smooth and blended.
4. Divide the mixture between the two tins, and bake for 20–25 minutes. Once the tins are cool enough, remove the cakes and allow them to fully cool on a wire rack.
5. Whilst the cakes are cooling, blend the 100g soft butter with the sieved icing sugar. This makes a lovely contrasting white buttercream to spread between the two sponges and on the top.
6. And finally decorate this delicious Easter cake with lots and lots of grated chocolate and as many Cadbury Mini Eggs as you like!

Tip: Use a skewer to carefully check the two cakes are baked in the middle.

GRANDMA'S AMAZING FLAKE CAKE



EASY-PEASY



60 MINUTES



SERVES 16

CREATED BY

Ann J – East Riding

INGREDIENTS

200g self-raising flour

25g Cadbury Bournville Cocoa

½ tsp bicarbonate of soda

pinch of salt

75g Cadbury Bournville
broken into pieces

275g light brown sugar

50g butter

3 eggs, beaten

1 tsp vanilla extract

150ml sour cream

300ml double cream, whipped

200g Cadbury Milk Chocolate
Spread

5x4 packs of Cadbury Flakes

Cadbury Mini eggs

Easter chicks

[Nutritional Information](#)

METHOD

1. Preheat the oven to 180°C, Grease and line 2x9inch sandwich tins with greaseproof paper.
2. Sift the flour, Cadbury Bournville Cocoa, bicarbonate of soda and salt into a small bowl and set aside. Place chocolate in a small heatproof bowl, melt over a pan of simmering water.
3. Using an electric whisk, cream the sugar and butter together. Gradually add the beaten eggs, with a little of the flour after each addition. Stir in the vanilla, sour cream, milk and melted chocolate.
4. Pour the mixture into the prepared tins and bake for 30 minutes or until firm. Leave cakes to cool. Sandwich cakes together with cream.
5. Place Cadbury Milk Chocolate Spread in a heatproof bowl over a pan of boiling water, heat until just melted. Drizzle chocolate spread over the top of the cake, allowing it to drizzle over the edges.
6. Break the Cadbury Flakes in half then place them around the cake, finally add a few Easter chicks and Cadbury Mini Eggs on the top for decoration.

“Everyone who has tried this absolutely loves it, and begs for more!”

ZAHRA'S RASPBERRY & CHOCOLATE EASTER EGG CHEESECAKE



A LITTLE TRICKY



230 MINUTES



SERVES 10

CREATED BY

Zahra M – West Yorkshire

INGREDIENTS

100g plain digestive biscuits

35g butter (melted)

100g cream cheese

150ml double cream

60g icing sugar

100g fresh raspberries

3 empty Cadbury Dairy Milk
Easter Egg shells (halved)

45g Cadbury Dairy Milk

Fresh raspberries (decoration)

Nutritional Information

METHOD

1. In a food processor blitz the biscuits until crumbs. Pour in the melted butter and mix until combined.
2. In a bowl add the cream cheese, double cream and icing. Whisk using an electric mixer until it forms soft peaks. Add in the fresh raspberries and fold in using a spatula.
3. Get your Easter egg and half it using a sharp knife.
4. Add a layer of the biscuit mixture, then add spoonfuls of the raspberry cheesecake filling on top of the biscuit base (repeat for all the Easter egg shells).
5. Melt a bar of Cadbury Dairy Milk & drizzle it over the cheesecake and decorate with fresh raspberries.
6. Refrigerate for 1 hour before serving. These are the perfect treat to cut in half and share with a friend.

Tip: Whisk using a electric whisk to ensure you get that light creamy cheesecake filling

EASTER NEST CUPCAKES



A LITTLE TRICKY



40 MINUTES



SERVES 18

CREATED BY

Sharon N – North Yorkshire

INGREDIENTS

225g self-raising flour

1 tsp baking powder

225g light brown sugar

225g softened butter

2 eggs (separated)

100g Cadbury Bournville
(melted)

1 tsp vanilla essence

115ml milk

For the icing

115g softened butter

1 tbsp strong coffee

100g Cadbury White chocolate

1 tsp vanilla essence

100g icing sugar

2 Cadbury Flakes

Cadbury Mini Eggs

[Nutritional Information](#)

METHOD

1. Preheat oven to 175°C or Gas mark 4. Line muffin tins with paper cases (makes 18).
2. Cream butter and sugar together. Add the yolks of the eggs and vanilla essence and beat until smooth. Then add the melted chocolate and mix well.
3. Add flour and milk alternately beating each in well. In a separate bowl whisk the egg whites into soft peaks and then gently fold them into the cake mixture.
4. Spoon the mixture into the lined muffin tins and bake for 20 mins. When they are ready, allow them to cool in the tins for a few minutes before transferring to a cooling rack.
5. Make the icing by creaming the butter and beating in the cooled coffee. Next stir in the melted chocolate and vanilla and finally beat in the sieved icing sugar until thick and creamy.
6. Spread the icing over the cakes and use broken Flake shards to form nest shapes. Finally add 2 or 3 Mini Eggs into each nest. Enjoy!

“These fluffy little cakes topped with Cadbury treats are perfect for an Easter afternoon tea.”



BIRTHDAY CAKES



DOUBLE CHOCOLATE CUSTARD CREAM CHEESE BUTTERCREAM CAKE



A LITTLE TRICKY



90 MINUTES



SERVES 16

CREATED BY

Heather S – Greater London

INGREDIENTS

Chocolate Cake

- 125g unsalted butter
- 330g caster sugar
- 25g Cadbury Bournville Cocoa
- ½ tsp bicarbonate of soda
- 250 ml water
- 60g Cadbury Bournville, chopped
- 2 eggs
- 225g self-raising flour
- 2 tbsp cornflour

[Nutritional Information](#)

METHOD

Chocolate Cake

1. Preheat the oven to 180°C Grease and line a deep 20cm springform cake pan.
2. Place butter, sugar, Cadbury Bournville Cocoa, bicarbonate of soda, Cadbury Bournville and water in a large saucepan over medium heat.
3. Bring to the boil, stirring until melted and combined, then reduce heat to medium-low and cook for 3 minutes or until smooth and slightly thickened. Set aside to cool for 10 minutes.
4. Sift the flour and cornflour into the chocolate mixture and add eggs. Mix well.
5. Pour into the pan and back for 30 minutes or until a skewer inserted into the centre comes out clean. Cool slightly, then turn out onto a wire rack to cool completely.
6. Cut the cake horizontally into 4 layers. Place one layer on a serving plate, spread with buttercream, repeating layering.
7. Spread the remaining buttercream over the top and sides of the chocolate cake.

Continues on next page

DOUBLE CHOCOLATE CUSTARD CREAM CHEESE BUTTERCREAM CAKE

Continues from
previous page

INGREDIENTS

Buttercream

130g Cadbury White chocolate,
chopped

150g unsalted butter

2 eggs

250g Philadelphia Original Soft
Cheese, room temperature

150g Cadbury Bournville,
chopped

1 tsp vanilla paste

Nutritional Information

Buttercream

8. For the buttercream, fill a 20cm wide saucepan with 5cm of water and bring to a low simmer. Nestle a heatproof bowl (at least 25 cm wide) on top of the pan without touching the water.
9. Put the Cadbury White chocolate and half of the butter in the bowl and place the bowl over the pan of simmering water. Heat until just melted, stirring occasionally.
10. Remove the bowl from the heat and swiftly whisk in the eggs, return to cook over the simmering water, whisking slowly, until it thickens (70°C).
11. Remove from heat and cool at room temperature to lukewarm.
12. Put the cream cheese in a bowl of an electric stand mixer and mix on medium speed for 5 minutes. Turn off the mixer.
13. Add ¼ of the cooled chocolate custard to the cream cheese. Whisk on medium high speed until combined. Add the chocolate custard in 2 more batches.
14. Add the remaining butter, piece by piece and whisk for a further 5 minutes until all the butter is incorporated and the buttercream is thick, fluffy and silken.
15. Lastly, add melted dark chocolate and whisk in the vanilla.

Tip: Take the cake out of the fridge 30 minutes before serving so the buttercream has a chance to soften.



CALLUM'S ULTIMATE CHOCOLATE CAKE



A LITTLE TRICKY



75 MINUTES



SERVES 20

CREATED BY

Callum G – West Sussex

INGREDIENTS

230g baking butter

230g caster sugar

4 large eggs

30g Bournville cocoa

200g self-raising flour

30g Cadbury Bournville Cocoa

2–3 tbsp boiling water

250g block butter

450–500g icing sugar

2 packets Cadbury Dairy Milk Fingers

2 packets Cadbury White Fingers

Cadbury Dairy Milk (grated)

gold leaf (optional)

Nutritional Information

METHOD

1. Preheat the oven to 200°C, Fan 180°C, Gas 6.
2. Prepare two 8 inch cake tins by greasing and lining.
3. In a large bowl, cream the butter and sugar using a mixer until it becomes pale in colour.
4. Add each egg individually, mixing well in between.
5. Sieve the flour and Cadbury Bournville Cocoa together into the bowl and fold in gently using a spatula until you get an even colour all the way through.
6. Split the cake mixture between both cake tins.
7. Bake for 20–25 minutes. Check with a skewer that it comes out clean. Allow to cool.
8. To make the buttercream first dissolve the Bournville cocoa in boiling water to make a thick paste and leave to cool.
9. In a large bowl, whisk the block butter until soft. Sieve the icing sugar into the bowl and mix again.
10. Add the cocoa paste to the buttercream and mix until you get an even colour.
11. Divide the buttercream into four. Use one quarter to sandwich the two halves of the cake together. Use two quarters for the sides and top smoothing out with a palette knife. Place alternating Cadbury Dairy Milk and White Chocolate Fingers around the circumference.
12. Pipe the last quarter of the buttercream on the top and grate chocolate over.
13. To add gold leaf to the top, use a cocktail stick.

“My ‘Go To’ recipe for birthdays and family get togethers!”



LESS SUGAR



CREAMY CRUNCHIE FUDGE



A LITTLE TRICKY



20 MINUTES



SERVES 40

CREATED BY

Joseph L

INGREDIENTS

397g condensed milk (one tin)

125g icing sugar

450g Cadbury Dairy Milk

1 tsp vanilla extract

300g Cadbury Crunchie
(chopped)

Nutritional Information

METHOD

1. Line a tin with parchment paper – 8x10 inch depending on the depth you want.
2. Put the chopped Cadbury Dairy Milk into a heavy-based pan, along with all of the condensed milk and vanilla extract.
3. Melt on a low heat, stirring often so that the chocolate doesn't catch on the bottom and burn and so that all the ingredients mix together nicely.
4. Once melted, tip in the sifted icing sugar and combine well, it might take some muscles and beating, but it's worth it!
5. Once cooled, pour in $\frac{2}{3}$ of the chopped Cadbury Crunchies and quickly stir through, pour into the tin and smooth over the mixture.
6. Sprinkle on the rest of the chopped bits of crunchie, and even all the little tiny bits and press into the top of the fudge.
7. Store in the fridge for at least 3–4 hours to set! Once set, chop your fudge up into pieces and eat away!

Tip: Chop the crunchy into small bits so that there's an even amount of crunchy and fudge in each slice.

CADBURY CHOCOLATE SWIRL BREAD



MORE SKILLED



180 MINUTES



SERVES 6

CREATED BY

Sam D – West Yorkshire

INGREDIENTS

500g strong white flour

2 tsp salt

7g fast action yeast (1 sachet)

100g Cadbury Drinking
Chocolate

350ml warm water

2 tsp butterfly pea flower
powder

Nutritional Information

METHOD

- 1.** In a bowl mix 250g flour, 1 tsp salt, 3.5g yeast (half the sachet) and 100g Cadbury Drinking Chocolate.
- 2.** Add 200ml warm water and mix to form a dough.
- 3.** Knead for approximately 10 minutes until smooth and an even colour.
- 4.** Place dough back in the bowl and cover with lightly oiled cling film. Leave until doubled in size (about 45–60 minutes depending on room temperature).
- 5.** In a second bowl mix the remaining 250g flour, 1 tsp salt, 3.5g yeast (the other half of the sachet) and the 2 tsp butterfly pea flower powder.
- 6.** Add 150ml warm water and mix to form a dough.
- 7.** Knead for approximately 10 minutes until smooth and an even colour.
- 8.** Place dough back in the bowl and cover with lightly oiled cling film. Leave until doubled in size (about 45–60 minutes depending on room temperature).
- 9.** When both balls of dough have risen, gently remove them from their bowls. Gently stretch them each out into a long ‘sausage’ shape about 40–45cm in length. The dough will be a little sticky, that’s ok.

Continues on next page

CADBURY CHOCOLATE SWIRL BREAD

**Continues from
previous page**

- 10.** Twist the two 'sausages' together to form one long 'sausage'. Take the two ends and join together to make a circle.
- 11.** Carefully lift onto a baking sheet and cover with lightly oiled cling film again. Leave for a further 60 minutes to rise. As it rises, the middle of the circle should close.
- 12.** When doubled in size, remove cling film and place in the middle of a preheated oven (220 degrees fan-assisted). Bake for approx 45 minutes. The blue dough will cook brown in the oven.
- 13.** To check that bread is cooked, turn it over and tap on the bottom. It should sound hollow. Return to the oven upside down for 3 minutes to firm the bottom crust (no more than this).
- 14.** Place on a wire tray and leave to cool, even if tempted to eat immediately.
- 15.** Serve with your favourite spread, but not before enjoying the swirly patterns that emerge as you slice into the loaf

Tip: When twisting the two doughs, don't flour the surface. You want the two doughs to stick together.





NUTRITIONAL INFORMATION



NUTRITIONAL INFORMATION

FRUIT & NUT MUFFINS

Page 15

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
380 kcal	22.4g	11.0g	0.52g	27.1g

FRUIT & NUT BAKLAVA

Page 16

18 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
364 kcal	22.0g	8.2g	0.43g	24.4g

SALAMI AL CIOCCOLATA

Page 17

16 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
225 kcal	11.5g	5.2g	0.29g	18.9g

CATHIE’S RITZY RASPBERRY & LIME MOUSSE CONFECTIONS

Page 18–19

8 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
411 kcal	30g	18.4g	0.23g	32.45g

ELEGANT CADBURY PETIT-FOURS

Page 20

6 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
319 kcal	9.1g	4.7g	0.42g	44.7g

KB CADBURY CRUNCHIE CHEESECAKE

Page 21

20 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
488 kcal	33.6g	20.2g	0.61g	34.3g

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Page 22

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
407 kcal	30.4g	18.4g	0.64g	24.7g

LUCY’S YUMMY ORANGE CHOCOLATE BROWNIES

Page 24

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
284 kcal	13.7g	6.5g	0.33g	27.1g

NUTRITIONAL INFORMATION

CHOCOLATE ORANGE BROWNIE

Page 25

15 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
388 kcal	24.0g	13.2g	0.49g	34.3g

FLOURLESS BROWNIES

Page 26

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
290 kcal	18.2g	9.4g	0.15g	25.7g

LEILA’S CRUNCHIE BROWNIES

Page 27

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
428 kcal	23.5g	14.1g	0.21g	43.4g

DARKMILK & RASPBERRY BROWNIES

Page 28

16 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
295 kcal	16.7g	10.1g	0.13g	30.2g

MISS TREACLE’S CADBURY CARAMEL BROWNIES

Page 29

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
405 kcal	22.2g	13.3g	0.53g	39.1g

JUDY’S CHOCOLATEY SWIRLS

Page 31

4 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
494 kcal	32.1g	16.3g	0.85g	16.1g

CHOCOLATE COOKIES

Page 32

24 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
191 kcal	9.8g	6.0g	0.23g	14.9g

TRACEY’S EASTER TEMPTATION

Page 34

12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
433 kcal	23.2g	14.0g	0.79g	42.7g

NUTRITIONAL INFORMATION

GRANDMA’S AMAZING FLAKE CAKE

Page 35

16 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
483 kcal	24.0g	12.4g	0.46g	52.2g

ZAHRA’S RASPBERRY & CHOCOLATE EASTER EGG CHEESECAKE

Page 36

10 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
371 kcal	23.85g	14.1g	0.37g	30.2g

EASTER NEST CUPCAKES

Page 37

18 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
406 kcal	23.9g	14.7g	0.67g	34.9g

DOUBLE CHOCOLATE CUSTARD CREAM CHEESE BUTTERCREAM CAKE

Page 39–40

16 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
439 kcal	25.3g	15.5g	0.74g	36.2g

CALLUM’S ULTIMATE CHOCOLATE CAKE

Page 41

20 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
457 kcal	25.6g	15.5g	0.69g	43.3g

CREAMY CRUNCHIE FUDGE

Page 43

40 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
138 kcal	5.5g	3.3g	0.11g	20.5g

CADBURY CHOCOLATE SWIRL BREAD

Page 44–45

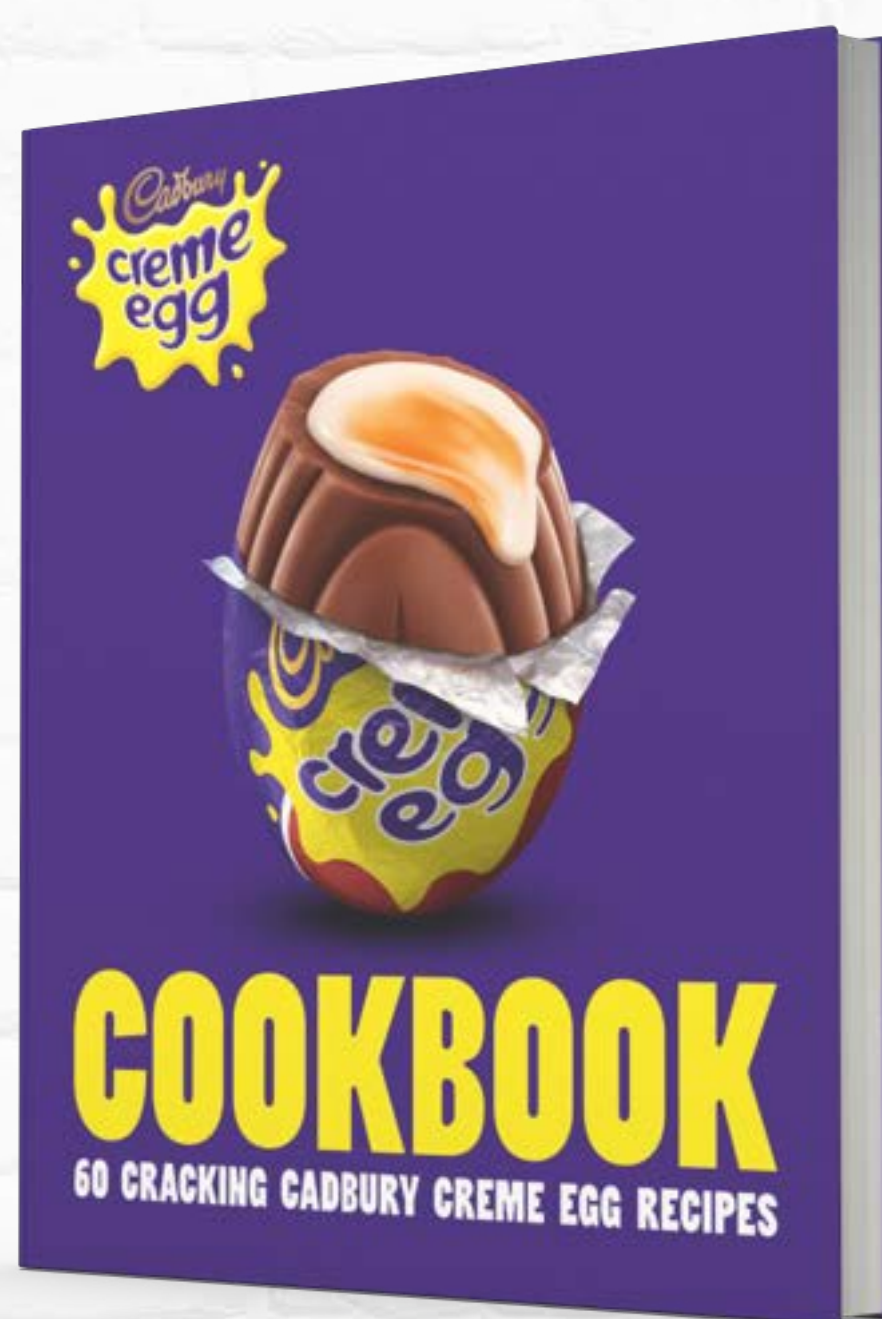
6 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
363 kcal	13.2g	0.8g	1.65g	13.2g

EASTER BONUS RECIPES FROM



&



MINI EGGS ROCKY ROAD



195 MINUTES



SERVES 24

INGREDIENTS

400g Cadbury Dairy Milk chocolate, broken into squares

150g digestive biscuits

50g mini marshmallows

90g Cadbury Mini Eggs

Nutritional Information

METHOD

1. Line a 30 x 20cm baking tin with baking parchment.
2. Put the chocolate squares into a large glass bowl and microwave them for 20–30 seconds. Take out the bowl and stir the chocolate, then repeat until it is all melted. Alternatively, place the bowl over a pan of gently simmering water until the chocolate has melted.
3. Put the digestive biscuits into a sealable plastic bag and bash them with a rolling pin until you have a mixture of different-sized pieces. You want some quite big crunchy pieces – not just crumbs.
4. Stir the crushed biscuits and marshmallows into the melted chocolate until everything is well combined and coated.
5. Transfer the mixture to the lined tin, pushing it into the corners and levelling the top. Push in the Cadbury Mini Eggs, distributing them evenly, and press them down with a spatula or the back of a spoon.
6. Chill the mixture in the fridge for 2–3 hours (or overnight) until it is set. Cut it into 24 squares and store them in an airtight container in the fridge for up to 2 weeks.

MINI EGGS BUTTERFLY SURPRISE CAKES



20 MINUTES



SERVES 12

INGREDIENTS

100g low-fat spread
100g soft brown sugar
2 medium free-range eggs,
beaten 75g self-raising fl our
½ tsp baking powder
25g cocoa powder
1 tbsp skimmed milk
12 Cadbury Mini Eggs

FOR THE CHOCOLATE BUTTER CREAM

50g butter, softened
75g icing sugar, plus extra for
dusting
1 tbsp cocoa powder
A few drops of vanilla extract
1 tsp skimmed milk
You will need a piping bag
with a star-shaped nozzle

Nutritional Information

METHOD

1. Preheat the oven to 180°C/160°C fan/gas mark 4. Place 12 paper muffin cases in a 12-hole muffin tin.
2. Beat the spread and sugar together using an electric hand mixer or a food mixer until they are light and fluffy. Beat in the beaten egg a bit at a time.
3. Sift the flour, baking powder and cocoa powder into the bowl and fold them in gently. Slacken the mixture with the milk.
4. Divide the mixture between the paper cases and bake the cakes in the preheated oven for 15–20 minutes until they are well risen and a thin skewer inserted into a cake comes out clean. Cool them on a wire rack.
5. Cut a shallow cone-shaped piece out of the centre of each cake and place a Mini Egg in the hollow. Set aside the cones.
6. To make the chocolate buttercream beat the butter and icing sugar until they are soft and creamy. Beat in the cocoa powder, vanilla extract and milk.
7. Spoon the mixture into a piping bag with a star-shaped nozzle and pipe a rosette on top of each cupcake to cover the Mini Egg. Cut each cone in half to form wings and place these on top of the cakes. Dust them lightly with icing sugar and serve. The cakes will keep well in an airtight container in a cool place for 3–4 days.

MINI EGGS EASTER NEST CAKE



110 MINUTES



SERVES 12

INGREDIENTS

175g butter, softened
175g soft brown sugar
3 medium free-range eggs
150g self-raising fl our
30g cocoa powder

FOR THE CHOCOLATE FROSTING

80g smooth peanut butter
4 tbsp maple syrup
3 tbsp cocoa powder
2 tbsp skimmed milk
A few drops of vanilla extract

FOR THE CHOCOLATE NEST

100g Cadbury Bournville chocolate, broken into squares
50g shredded wheat
12 Cadbury Mini Eggs

Nutritional Information

METHOD

1. Preheat the oven to 180°C/160°C fan/gas mark 4. Grease two 18cm sandwich tins and line them with baking parchment.
2. Using a food mixer or a hand-held electric whisk, beat the butter and sugar until light and creamy. Beat in the eggs one at a time, adding a little flour with each egg to prevent curdling. Sift in the flour and cocoa powder and mix on a low speed until everything is well combined. Add the milk and beat the mixture until it is smooth.
3. Divide the mixture between the prepared tins and level the tops. Bake the cakes in the preheated oven for 20 minutes until they are well risen and a thin skewer inserted into them comes out clean. Leave to cool in the tins.
4. To make the chocolate frosting put all the ingredients into a bowl and beat until they are smooth with a hand-held electric whisk.
5. Turn out the cakes and peel off the lining paper. Place one cake on a plate and spread half the frosting over it. Cover this with the other cake and spread the rest of the frosting over the top.

CADBURY CREME EGG MILLIONAIRE'S SHORTBREAD



55 MINUTES



SERVES 20

INGREDIENTS

FOR THE SHORTBREAD

75g caster sugar

150g butter

225g plain flour

FOR THE CARAMEL LAYER

100g butter

50g golden syrup

150g caster sugar

1 x 397g can condensed milk

FOR THE CHOCOLATE TOPPING

100g dark chocolate, broken
into small pieces

50g milk chocolate, broken
into small pieces

2 Cadbury Creme Eggs,
chopped into pieces

Nutritional Information

METHOD

1. Preheat the oven to 180°C/160°C fan/gas mark 4 and line an 18 x 28cm baking tin with non-stick baking parchment.
2. To make the shortbread, cream together the sugar and butter until pale and fluffy, then add the flour and mix to form a soft dough. Tip into the baking tin and spread it out with your fingertips to cover the base of the tin in an even layer.
3. Bake the shortbread in the oven for 15 minutes until it is golden, then remove it and set it aside to cool.
4. Next make the caramel. Put all the ingredients into a medium saucepan and heat them gently until the butter has melted and the sugar dissolved, stirring occasionally. Increase the heat and bring the caramel to the boil, stirring frequently, allowing it to bubble for 5–10 minutes until the sauce thickens and turns a golden caramel colour.
5. Pour the caramel on to the shortbread and smooth into an even layer. Put the tin in the fridge until the caramel is set.

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CADBURY CREME EGG MILLIONAIRE'S SHORTBREAD

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- 6.** To make the chocolate topping, melt the dark and milk chocolate in a bowl in the microwave or over a pan of gently simmering water. When the mixture is completely smooth pour it over the caramel layer, tapping the tin on the work surface so the melted chocolate settles in an even layer.
- 7.** Top with the Cadbury Creme Egg pieces and use the tip of a knife to gently swirl the pieces into the chocolate topping.
- 8.** Leave the shortbread to cool completely before cutting it into squares with a sharp knife.



CADBURY CREME EGG CHELSEA BUNS



115 MINUTES



SERVES 12

INGREDIENTS

FOR THE DOUGH

- 250ml skimmed milk
- 75g butter
- 7g fast-action yeast
- 450g strong white flour
- 45g caster sugar
- 1 tsp salt
- 1 egg, lightly beaten

FOR THE FILLING

- 50ml double cream
- 25g butter
- 2 Cadbury Creme Eggs, chopped
- 60g chopped hazelnuts (optional)

Nutritional Information

METHOD

1. Heat the milk in a small pan until it is lukewarm, then add the butter to melt it. Pour the mixture into a jug, sprinkle over the yeast and whisk lightly.
2. Mix the flour, sugar and salt in a large bowl, then add the warmed milk mixture and half the beaten egg. Stir with a wooden spoon until the mixture starts to come together, then tip it on to a floured surface and knead it until it forms a soft, slightly sticky dough – you might need to add a little more flour. Knead for 10 minutes until you have a soft and smooth dough.
3. Put the dough into a lightly oiled bowl, cover it with a clean tea towel and leave it in a warm place to rise for about 30 minutes, or until it has doubled in size.
4. Meanwhile make the filling. Heat the cream, butter and one of the chopped Cadbury Creme Eggs in a small pan until the chocolate starts to melt and the mixture begins to bubble. Remove the pan from the heat, whisk the mixture until it is smooth and pour it into a bowl. Leave it to cool. Line a deep 20 x 25cm baking tin with baking parchment.

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CADBURY CREME EGG CHELSEA BUNS

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5. Once the dough has risen, tip it out on to a floured surface, knead it again lightly, then roll it out into a 30 x 40cm rectangle. Spread the Cadbury Creme Egg filling evenly over the dough and sprinkle the hazelnuts on top, if using. Starting from a long edge, roll up the dough tightly to form a long sausage. With a large sharp knife, cut it into 12 even-sized pieces and put them in the baking tin. Cover them with a tea towel and leave them to rise for 20 minutes.
6. Preheat the oven to 200°C/180°C fan/gas mark 6. Brush the buns with the remaining beaten egg then bake them in the oven for 20–25 minutes, or until they are golden brown. Remove the tin from the oven and immediately dot the top of the buns with the remaining Cadbury Creme Egg pieces.
7. Leave the buns to cool slightly, then remove them from the tin and serve – they are best served warm.

Tip: If you want to serve these fresh from the oven for breakfast, put the covered baking tin with the rolled buns in the fridge overnight (before the second rising). Remove the tin from the fridge 45 minutes before baking for the second rising.



NUTRITIONAL INFORMATION

MINI EGGS ROCKY ROAD

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24 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
143 kcal	7g	4g	0.08g	14g

MINI EGGS BUTTERFLY SURPRISE CAKES

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12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
177 kcal	9g	4.1g	0.3g	17g

MINI EGGS EASTER NEST CAKE

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12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
182 kcal	5.2g	3.2g	0.44g	33.9g

CADBURY CREME EGG MILLIONAIRE'S SHORTCAKE

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20 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
308 kcal	14.8g	9.2g	0.08g	31.4g

CADBURY CREME EGG CHELSEA BUNS

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12 servings, values per serving

ENERGY	FAT	SATURATES	SALT	SUGARS
213 kcal	9.4g	5g	0.6g	9.4g



Cadbury LOVERS' COOKBOOK