

Derian Day



Bake it green recipes

Hosting a coffee morning or running a bake sale?
Here are some of our favourite green recipes.

Bunting Biscuits

Ingredients

For the biscuits:

- 350g plain flour
- 100g cold butter, diced
- 1 tsp bicarbonate of soda
- 140g light soft brown sugar
- 1 large egg
- 75g golden syrup
- 2 tsp vanilla extract

For decorating:

- 1kg pack ready-to-roll icing
- Green food colouring
- Writing Icing pens
- Icing sugar (For rolling)
- Decorative string

- 1 Heat oven to 200C/180C fan/gas 6. Cut a triangle template from card the size you want the bunting to be.
- 2 Put the flour, butter, bicarb and sugar in a bowl and mix together until you can't see any lumps of butter.
- 3 Whisk the egg, syrup and vanilla together, then stir into the bowl with a wooden spoon. Then using your hands, knead together into a smooth dough.
- 4 Roll out dough on a lightly floured surface. Use your triangle templates to cut out your bunting—re-roll excess dough to get as many as you can.

- 5 Line some baking sheets with baking parchment and lift on the biscuits. Use the end of a pencil to make 2 holes in the top of each one – not too close to the edge.
- 6 Bake for 8-10 mins, remaking each hole when biscuits are just out of the oven and still soft to ensure that you can then thread string through. Leave to cool before decorating.
- 7 Roll out the royal icing on a surface lightly dusted with icing sugar, and use your template to cut out icing triangles. Brush the backs of the icing with a little water and stick onto the biscuits – making holes in the icing to match the biscuits as you go.
- 8 Decorate with icing pens, then carefully thread through ribbon or string and hang up your treats.
And enjoy!



You can download our Derian Day bunting at www.derianhouse.co.uk

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Top Tip

Un-iced biscuits can be frozen for up to 3 months!

Green Velvet Cake

Ingredients

For the cake:

- 320g self raising flour
- 2 tbsp cocoa powder
- 1 tsp baking soda
- 260g caster sugar
- 235ml vegetable oil
- 2 eggs
- 1 tsp vanilla extract
- 1 tbsp white vinegar
- 235ml buttermilk
- 1 tbsp green food colouring

For the frosting:

- 250g cream cheese
- 250g icing sugar, sifted
- 110g unsalted butter

- 1 Pre-heat your oven to 180° and grease and line 3x8 inch cake tins.
- 2 Pour the eggs, oil, buttermilk, vinegar and vanilla into a large bowl and whisk to combine. Add the 1 tbsp green food colouring at this stage.
- 3 Mix the dry ingredients in a bowl (flour, cocoa powder, baking soda and sugar), then add to the wet mixture.
- 4 Pour the batter equally into the three prepared cake tins.



Top Tip

The green dye darkens as it cooks, so make sure you don't add too much!

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Friday 1st October

- 5 Put the cakes in the oven for 18-20 minutes, until they're cooked through. Once they're baked, remove from the oven and leave to cool on a baking rack.
- 6 Whilst cooling you can make the frosting. Beat the cream cheese and butter together until fluffy, sift in the icing sugar and combine well.
- 7 Level out the top of each cake with a serrated knife. Then layer up with frosting spread evenly between each layer. Decorate how you like, add green sprinkles, shaved chocolate or edible flowers!
And enjoy!

Avocado & Lime Cheesecake

Ingredients

For the base:

- 200g ginger nut biscuits
- 60g unsalted butter (melted)
- 1 lime (grated zest of)

For the filling:

- 450g ripe avocado flesh
- 3 limes (juice and zest)
- 300ml double cream
- 500g full fat soft cheese
- 75g icing sugar, sifted

For decoration:

- 1 lime (zested or sliced)

- 1 Line the base and sides of a 20cm tin with baking paper.
- 2 In a food processor, crush the biscuits to fine crumbs (or place in a food bag and crush with a rolling pin), then add the butter and the zest of 1 lime. Process again until well mixed.
- 3 Press the crumbs into the base of the tin and chill while you make the filling.
- 4 Mix the avocado flesh, lime zest and juice until smooth then tip into a large mixing bowl. And then beat the soft cheese and icing sugar into the avocado.
- 5 In another bowl, whisk the double cream till it holds soft peaks. Then fold into the avocado mixture until well combined.
- 6 Spoon onto the biscuit base, cover with film and chill for at least 6 hours, or overnight, until set.

Top Tip

This recipe is best eaten within 24 hours of making. YUM!!



Did you know?

Avocados are in the same family as cinnamon!



- 7 To serve, remove the cheesecake from the tin and decorate with lime zest or sliced limes.
And enjoy!

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