

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!

Did you know? You can download our Derian Day bunting at www.derianhouse.co.uk



Top Tip

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

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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!



- 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!

We love hearing your fundraising stories. Don't forget to tag us on social media to show us what you've been up to:

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