

Cadbury Recipes

Caribbean Dream



Ingredients

- ½ cup milk
- 150 ml coconut cream
- 50 g (2 rows) Cadbury Milk Cooking Chocolate, chopped
- 1 tablespoon rum

Method

Mix the milk and coconut cream together.

Heat to just below boiling point in a saucepan or microwave oven

Add the chopped chocolate and stir to melt.

Stir in the rum and serve immediately.

Magic Flake Cake



Ingredients

350 g plain cake crumbs
4 X size 2 eggs, separated
5 ml vanilla essence
40 ml rum
50 g bar of Cadbury chocolate
75 g blanched almonds
6 Cadbury
175 g caster sugar
426 ml double cream
80 ml icing sugar, sieved
40 ml rum
4 Cadbury Flakes

A 20 cm round, deep cake tin, greased and base-lined, a piping bag and star pipe

Method

Work the cake crumbs in a food processor or blender so that they are quite fine. Whisk the egg yolks, essence and rum together well until pale in colour. Fold in the cake crumbs, grated chocolate, chopped nuts and crumbled Flake. Whisk the egg whites stiffly, add the sugar and continue whisking until as stiff again. Fold both mixtures together then turn into the tin and level the top. Bake at 180°C for about 1 hour 10 minutes, until cooked through. Leave briefly before turning out to cool.

Slice the cake evenly into three. Whip the cream, sieved icing sugar and rum together until stiff enough to spread. Put some into the piping bag, and sandwich the cake back together with the remaining cream, also covering the top. Pipe 8 whirls of cream, stick half a Flake into each and lift the cake on to a plate.

Chocolate Tiramisu



Ingredients

- 3/4 cup espresso or strong plunger coffee
- 2/3 cup Marsala
- 250g packet Italian sponge finger biscuits
- 75g Cadbury Dark Cooking Chocolate, coarsely grated
- 300ml thickened cream
- 1/4 cup (40g) icing sugar mixture, sifted
- 2 cups (500g) mascarpone cheese
- 1 tablespoon Marsala, extra
- Cadbury Flake Garnish

Method

Combine coffee and 2/3 cup of Marsala and cool. Dip both sides of half the biscuits in coffee mixture.

Line an 8 cup dish or loaf pan 25cm x 13cm with baking paper and foil. Place soaked biscuits in a single layer over base of dish. Sprinkle generously with half the grated chocolate.

Beat the cream and icing sugar in a bowl until soft peaks form. Fold in mascarpone and one tablespoon of Marsala.

Spread half the cream mixture over biscuits in dish. Dip remaining biscuits in coffee mixture; place over cream layer. Top biscuits with remaining grated chocolate and remaining cream mixture. Cover, refrigerate for at least 4 hours or over-night. Decorate with Cadbury Flake Garnish and serve.

Tiramisu Tips: Tiramisu is best made a day ahead. Store covered with aluminum foil and refrigerate. *For a delicious summer twist, simply fold raspberries through the cream mixture.

Anzac Biscuits



Ingredients

- 2 cups traditional rolled oats
- $\frac{3}{4}$ cup plain flour
- 2 tablespoons Cadbury Bournville Cocoa
- $\frac{3}{4}$ cup sugar
- 2 tablespoons golden syrup
- 125 g butter
- 1 teaspoon bicarbonate of soda
- 2 tablespoons boiling water

Method

Preheat the oven to 160°C. Mix the rolled oats, flour, cocoa and sugar together in a bowl.

Melt the golden syrup and butter together. Mix the baking soda with the boiling water, then add to the butter.

While the mixture is still foaming, add it to the dry ingredients and mix well.

Place heaped teaspoonfuls of the mixture onto greased trays. Bake for 15 minutes.

Transfer the biscuits to wire racks to cool. Store in airtight containers.

Note: Store Cadbury Bournville Cocoa in a container away from light and moisture.

Cadbury Chocolate Cushions



Ingredients

- 125 g butter, softened
- ½ cup icing sugar
- 1 cup self-raising flour
- ½ cup cornflour
- 1 teaspoon water
- 100 g cream cheese
- 100 g (4 rows) Cadbury Dark Cooking Chocolate, melted
- zest of ½ a small lemon
- milk
- coconut

Method

Preheat the oven to 180°C. Cream the butter and icing sugar. Add the sifted flours, then the water, and mix until well combined. Wrap the dough in plastic cling film and chill for 1 hour. Beat the cream cheese until smooth. Add the chocolate and lemon zest, and beat well. Roll out the dough between two sheets of greaseproof paper or plastic cling film to 3 mm thickness. Cut out circles with a 7.5 cm fluted cutter.

Place a heaped teaspoonful of chocolate mixture on one half of each circle. Carefully fold the dough over, joining the edges to encase the filling. Place on a baking tray. Very lightly brush each with a little milk, and then sprinkle with coconut. Bake for 12–15 minutes in a preheated oven at 180°C until golden brown. Remove to a wire rack to cool completely.

Note: This pastry is not suitable for making in a food processor.

Cadbury Family Cake



Ingredients

- ¼ cup Cadbury Bournville Cocoa
- 1 cup water
- 150g butter
- ½ teaspoon bicarbonate soda
- 1 teaspoon vanilla essence
- 2 eggs
- 1½ cups sugar
- 1½ cup self raising flour

Method

Blend cocoa with a little warm water to make a smooth paste.

Place in a saucepan with remaining water, butter, sugar, and bicarb soda. Stir over medium heat until butter melts. Bring to boil.

Remove from heat, leave to cool.

When cold, add eggs and vanilla essence; beat well. Stir in flour and mix well.

Pour into a greased and lined 20cm round pan.

Bake for 50 minutes in an oven preheated to 180 degrees C.

Leave in pan for 5 minutes before turning out to cool completely. Top with chocolate fudge icing.

Chocolate Chunk Cookie Dough Cheesecake



Ingredients

Cookie dough

- ¼ cup butter
- ¼ cup brown sugar
- ¼ cup sugar
- 2 tablespoons water
- ½ cup plain flour
- 1 cup Cadbury Dark Cooking Chocolate, chopped

Cheesecake

- 250 g chocolate biscuit crumbs
- ¼ cup sugar
- 60 g butter, melted
- 750 g cream cheese, softened
- 400 g can sweetened condensed milk
- 3 eggs

Method

Preheat the oven to 180°C.

To make the cookie dough, cream the butter and both kinds of sugar until light and fluffy.

Stir in the water, flour and chocolate chunks, and mix until all the ingredients are combined. Set aside.

To make the cheesecake base, combine the chocolate biscuit crumbs, sugar and melted butter.

Press the mixture over the base of a lined 23 cm spring form pan.

Beat the cream cheese until soft and smooth. Add the condensed milk and eggs, and beat thoroughly.

Pour the cream cheese mixture over the crumb base.

Place teaspoonfuls of the cookie dough onto the cream cheese mixture.

Press them lightly so that they sink beneath the surface.

Bake the cheesecake for 1 hour.

Remove from the oven and allow to cool in the pan.

Refrigerate for 3-4 hours before dusting with Cadbury Drinking Chocolate.

Serve with a berry coulis (puree) or chocolate sauce.

Note: When adding melted Cadbury Chocolate to other ingredients, have them all at room temperature for best results.

Chocolate Mud Cake



Ingredients

- 1½ cups strong coffee
- 250 g butter
- 2 cups brown sugar
- 250 g Cadbury Dark Cooking Chocolate, chopped
- 2 eggs
- 1½ cups plain flour
- ¼ cup self-raising flour
- ¼ cup Cadbury Bournville Cocoa

Chocolate glaze

1/2 cup (125ml) cream
150g dark chocolate, broken into pieces
20g unsalted butter
1 tbsp liquid glucose

Method

Preheat the oven to 150°C. Place the coffee, butter, brown sugar and chocolate in a saucepan. Stir over a low heat until the sugar dissolves and the chocolate melts. Pour into a mixing bowl. Cool to room temperature. Add the eggs and beat well. Sift the dry ingredients and add. Mix well.

Pour the batter into a greased and lined 28 x 18 cm slab pan (or a 20 cm round pan). Bake at 150°C for 1-1¼ hours until a skewer inserted in the cake comes out cleanly. Allow to cool in the pan. Dust with icing sugar to serve.

Place glaze ingredients in a saucepan. Stir over low heat until smooth. Cool for 15 mins until thickened. Spoon over cake. Stand until glaze has set. Serve with thick cream

Mud Muffins



Ingredients

- 175 g butter
- 175 g Cadbury Dark Cooking Chocolate, chopped
- 1 cup well packed brown sugar
- 3 eggs
- 1 teaspoon vanilla essence
- 1 cup plain flour
- 2 tablespoons Cadbury Bournville Cocoa
- ¼ cup milk
- 100 g macadamia nuts, chopped

Method

Preheat the oven to 180°C.

Melt the butter and chocolate together over a double boiler or in the microwave on Medium (50% power) for 2 minutes.

Add the sugar and stir to dissolve any lumps.

Add the eggs and vanilla essence, beating them in well.

Add the sifted flour and cocoa, then the milk. Stir in the nuts.

Fill greased muffin pans and bake for 25 minutes.

Milk Chocolate Mud Cake



Ingredients

- 250g unsalted butter, chopped
- 200g Cadbury Milk Cooking Chocolate, chopped
- 1 tablespoon instant coffee powder
- 1½ cups boiling water
- 1¾ cups caster sugar
- 2 eggs, lightly beaten
- 1½ cups self raising flour, sifted
- ½ cup Cadbury Bournville Cocoa, sifted

Method

Preheat oven to 160°C conventional 140°C fan forced. Lightly grease and line the base of 28cm round cake pan.

Combine butter and chocolate in a bowl over a saucepan of simmering water and melt over a low heat. Dissolve coffee in boiling water.

Add coffee and sugar to chocolate mixture and stir to dissolve sugar.

Transfer to bowl and allow to cool for 10 minutes. Using an electric mixer gradually add eggs. Then flour and cocoa. Mix a further 2 minutes or until evenly combined.

Pour into cake pan and bake for 1 - 1¼ hours. Test with skewer inserted into the middle of the cake. Cool in pan for 30 minutes, before turning onto wire rack. Enjoy with berries.

Chocolate Hedgehog



Ingredients

Base

- 175g butter
- 2/3 cup caster sugar
- 4 tablespoons Cadbury Bournville Cocoa
- 2 tablespoons desiccated coconut
- 1 egg, lightly beaten
- 1/2 cup shelled pistachios
- 250g packet shredded wheat biscuits, broken into pieces

Method

In a saucepan melt butter, sugar and cocoa over a medium heat for 3 minutes. Stirring to ensure sugar dissolves. Remove from heat add coconut, egg, pistachios and biscuits.

Press mixture into a baking paper lined 28cm x 18cm slab pan. Chill for 1 hour.

Chocolate topping

- 250g Cadbury dark cooking chocolate, chopped coarsely
- 50g butter

Melt chocolate and butter in bowl over simmering water. Spread over slice. Allow to set in refrigerator for 20 minutes. Slice with hot knife into pieces.

Macadamia Brownies



Ingredients

- 150g unsalted butter, chopped
- 250g Cadbury Dark Cooking Chocolate, chopped
- 1½ cups caster sugar
- 4 eggs, lightly beaten
- 1 teaspoon vanilla essence
- 1 cup plain flour, sifted
- ½ cup sour cream
- 1 cup macadamia nuts, cut in half

Method

Preheat oven to 160°C conventional or 140°C fan forced. Line a 20cm x 30 cm slice pan with baking paper.

Combine butter and chocolate in medium saucepan; stir over low heat until chocolate is just melted. Add sugar, egg, flour, sour cream and nuts. Stir until well combined. Spread mixture into prepared pan.

Bake for 35 minutes or until brownie forms a crust on the outside. Allow to cool and slice.

Bread and Butter Pudding with a Difference



Ingredients

- 2-3 croissants
- 75 g (3 rows) Cadbury Dark Cooking Chocolate
- 200 ml light sour cream
- 2 eggs
- 3 tablespoons sugar
- 1½ cups milk
- Cadbury Drinking Chocolate

Method

Preheat the oven to 180°C. Cut a slit at one end of each croissant and insert a row of chocolate into the centre. Place the croissants so that they fit snugly into a greased casserole dish.

Beat the sour cream, eggs and sugar together until smooth. Add the milk and mix well. Pour over the croissants.

Place the casserole dish into a baking dish. Half-fill the baking dish with boiling water. Bake for 40 minutes or until the custard is set. Stand for 10 minutes before serving.

Dust with drinking chocolate to serve. For easy cutting or grating, have Cadbury Chocolate at room temperature. If this is not possible, then warm it in the microwave on Medium (50% power) for 15-second bursts.

Note: Chocolate past its "use by" date may take on a whitish bloom which is harmless but spoils the appearance. If stored correctly, most chocolate will keep well for up to a year.

Cadbury Chocolate Sauce



Ingredients

- 1½ cups milk
- 1½ tablespoons cornflour
- 4 tablespoons Cadbury Bournville Cocoa
- 4 tablespoons caster sugar
- 30 g butter
- 1 teaspoon vanilla essence
- 2 tablespoons cream

Method

In a saucepan stir together the milk, cornflour, cocoa and caster sugar until blended and lump-free.

Place over a moderate heat, stirring continuously until the mixture boils. Simmer for 2 minutes.

Remove from the heat. Add the butter and stir to melt.

Cool the mixture slightly, and then stir in the vanilla essence and cream. Pour into a sterilized jar to store.

Hazelnut Swirl Cheesecake



Ingredients

- 50 g hazelnuts
- 100 g Marie biscuits
- 50 g butter, melted
- 500 g cream cheese, softened
- ½ cup caster sugar
- 4 tablespoons Hazelnut liqueur
- 3 teaspoons gelatine
- 2 tablespoons water
- 300 ml cream, lightly whipped
- 2 tablespoons milk
- 100 g (4 rows) Cadbury Dark Cooking Chocolate, finely chopped

Method

Roast the hazelnuts on a baking tray in a hot oven for 5-10 minutes. Cool slightly, then place the nuts in an oven bag and rub the husks off.

Finely grind the nuts in a food processor. Add the biscuits and process to fine crumbs. Add the melted butter and mix thoroughly. Press the mixture over the base of a 22 cm spring form pan. Chill.

Beat the cream cheese, caster sugar and hazelnut liqueur until smooth. Soften the gelatine in the water, and then dissolve over hot water or in the microwave. Add the gelatine to the cheese mixture. Fold through the cream.

In a saucepan bring the milk to the boil. Remove from the heat, add the chocolate and stir to melt. Pour the cheese mixture into the prepared pan. Drag a knife or teaspoon through the mixture, filling with the chocolate sauce as you go. Gently swirl with a skewer to give a marbled effect. Chill to set.

Chocolate Chunk Muffins



Ingredients

- 3 cups plain flour
- 3 tablespoons Cadbury Bournville cocoa
- 1 tablespoon baking powder
- 1½ cups brown sugar
- 200 g (8 rows) Cadbury dark cooking chocolate, chopped
- 1½ cups milk
- 120 g butter, melted
- 2 eggs, lightly beaten

Method

Preheat the oven to 180°C. Sift the flour, cocoa and baking powder into a large bowl. Add the brown sugar and chocolate. Stir to combine. Add the milk, butter and eggs. Mix until just combined, but do not over-beat.

Spoon the mixture into medium (5 cm) greased muffin pans. Bake for 20-25 minutes.

Leave in the pan for 5 minutes before removing. Serve warm.

Chocolate Cup Cakes



Ingredients

- 100g butter
- 2/3 cup caster sugar
- 1 teaspoon vanilla essence
- 2 eggs, lightly beaten
- 1 cup self raising flour
- 1/3 cup Cadbury Bournville Cocoa
- 1/2 teaspoon bicarbonate of soda
- 1/2 cup milk

Method

Preheat oven to 180°C conventional or 160°C fan forced.

Cream butter, sugar and vanilla until light and creamy. Gradually add eggs and mix until just combined.

Sift flour, cocoa and bicarbonate of soda. Add to creamed mixture with milk. Stir until just combined.

Spoon into greased 1/3 cup muffin pans and bake for 15-20 minutes. Spread tops of cakes with chocolate butter cream.

Chocolate butter cream



Ingredients

- 60g unsalted butter, softened to room temperature
- 1¼ cups icing sugar, sifted
- 1 tablespoons Cadbury Bournville Cocoa, sifted
- 1 tablespoons milk

Method

Combine all ingredients in a food processor and process until smooth.

Classic Chocolate Chip Cookies



Ingredients

- 125g butter
- 1 cup brown sugar
- $\frac{3}{4}$ cup caster sugar
- 1 teaspoon vanilla essence
- 1 egg
- $1\frac{1}{2}$ cups self raising flour
- $\frac{3}{4}$ cup Cadbury Milk Chocolate Chips

Method

Preheat oven to 160°C.

Cream butter and sugars until light and fluffy

Mix in vanilla essence and egg.

Stir in flour until combined.

Add Cadbury Milk Chocolate Chips.

Place teaspoons of mixture on greased baking tray and bake in a moderate oven for 10-15 minutes.

Double Chocolate Chip Cookies



Ingredients

- 125g butter
- 1 cup brown sugar
- $\frac{3}{4}$ cup caster sugar
- 1 teaspoon vanilla essence
- 1 egg
- $1\frac{1}{2}$ cups self raising flour
- $\frac{1}{2}$ cup Cadbury Bourneville Cocoa
- $\frac{3}{4}$ cup Cadbury Dark Chocolate Chips

Method

Preheat oven to 160°C.

Cream butter and sugars until light and fluffy

Mix in vanilla essence and egg.

Stir in flour and Cadbury Bourneville Cocoa.

Add Cadbury Dark Chocolate Chips.

Place teaspoons of mixture on greased baking tray and bake in moderate oven for 10-15 minutes.

Marbled Chocolate Slice



Ingredients

Base

- 180g butter
- ¼ cup Cadbury Bournville Cocoa, sifted
- ¾ cup caster sugar
- 2 eggs, lightly beaten
- 1 cup plain flour, sifted

Method

Preheat oven to 170°C conventional or 150°C fan forced. Combine butter and cocoa in a saucepan and melt over medium heat.

Remove from heat add sugar and eggs. Stir in flour and mix until combined. Press mixture into a baking paper lined 28cm x 18cm slab pan.

Topping

- 250g cream cheese
- 1/3 cup caster sugar extra
- 1 teaspoon vanilla essence
- 1 egg, extra

Beat cream cheese until smooth. Add extra caster sugar, vanilla and extra egg. Pour over chocolate mixture and swirl through. Bake for 30 - 35 minutes or until skewer comes out clean when inserted into slice. Cool in pan and cut.

Chilled Chocolate and Raspberry Soufflé



Ingredients

- 1½ cups milk
- 125 g (5 rows) Cadbury Dark Cooking Chocolate, chopped
- 4 eggs, separated
- ½ cup sugar
- 1 tablespoon gelatine
- ¼cup water
- ½ cup puréed raspberries
- 300 ml cream

Method

Prepare six 1-cup soufflé dishes by wrapping a 5 cm strip of aluminum foil around each one to make a collar. Secure each collar with some string or a rubber band. Lightly brush around the inside with a flavourless vegetable oil. Warm the milk in a saucepan. Add the chocolate and stir to melt.

Whip the egg yolks with one-third of a cup of the sugar until thick and pale. Stir in the chocolate mixture. Return to the heat and stir over a gentle heat until the mixture thickens slightly. Do not boil. Remove from the heat. Soften the gelatine in the water and dissolve over hot water or in the microwave. Add to the chocolate mixture. Cool.

Whip the egg whites with the remaining sugar until stiff. Whip the cream until soft peak stage. Stir the puréed berries and the whipped cream into the chocolate mixture. Gently but thoroughly fold in the egg whites. Pour the mixture into the prepared soufflé dishes and chill to set. Carefully remove the foil collars before serving. Serve dusted with sifted cocoa, whipped cream and fresh raspberries.

Dark Chocolate Dessert Cake



Ingredients

- 250g unsalted butter, chopped
- 200g Cadbury Dark Cooking chocolate, chopped
- 1 tablespoon instant coffee powder
- 1½ cups boiling water
- 1½ cups caster sugar
- ½ teaspoon vanilla essence
- 2 eggs, lightly beaten
- 1½ cups self raising flour, sifted
- ½ cup cocoa, sifted

Chocolate Frosting

- 150g Cadbury Dark Cooking Chocolate
- 40g butter

Method

Preheat oven to 160°C conventional 140°C fan forced. Lightly grease and line the base of 28cm round cake pan.

Combine butter and chocolate in a bowl over a saucepan of simmering water and melt over a low heat. Dissolve coffee in boiling water. Add coffee and sugar to chocolate mixture and stir to dissolve sugar. Transfer to bowl and allow to cool 10 minutes.

Using an electric mixer gradually add vanilla and eggs. Then flour and cocoa. Mix a further 2 minutes or until evenly combined. Pour into cake pan and bake for 1 - 1¼ hours. Test with skewer inserted into the middle of the cake. Cool in pan for 30 minutes, before turning onto wire rack.

Chocolate Frosting: Combine chocolate and butter in a bowl over a pan of simmering water; stir to combine. Allow to cool slightly and spread over top of cake.

Bournville Mocha Mousse



A really rich, velvety smooth mousse to serve on special occasions.

Ingredients

4 egg yolks
125g castor sugar
275ml milk
5ml (1 tsp) vanilla essence
10ml (2 tsp) gelatin
20ml (1 Tbs) instant coffee
100g Cadbury Bournville chocolate
284ml double cream
6 Cadbury Flake's or chocolate decorations
A piping bag and star nozzle 5-6 glasses

Method

Whisk the egg yolks and sugar together well. Heat the milk and essence almost to boiling point, then whisk slowly on to the eggs. Pour into a pan and stir the custard over a low heat until thickened a little, but do not allow it to boil.

Sprinkle gelatin over the hot custard and allow it to dissolve before straining to ensure it is quite smooth. Dissolve the coffee in 2 tablespoons hot water and melt the chocolate in this. Whisk into the custard. Cool before folding in the lightly whipped cream.

Refrigerate until beginning to set, then pipe or spoon the mousse into the glasses. Decorate with Flake or a made chocolate decoration. Serve chilled.

Flake Cheesecake



Ingredients

125g butter
225g digestive biscuits
350g cream cheese
75g caster sugar
100g Cadbury Bournville chocolate
125ml milk
20ml (Tbs) gelatin
2 large oranges
284ml double cream
6 Cadbury Flake's
A 20 cm loose based cake tin, base lined

Method

Melt the butter, stir in the finely crushed biscuits then press half the mixture into the ungreased tin; chill. Cream the cheeses and sugar together.

Melt the chocolate in the milk then cool slightly before mixing into the cheese mixture with the gelatin dissolved in 2 tablespoons of boiling water. Finely grate the rind of 1 orange then segment both; reserve 8 segments; chop remainder.

Fold the orange rind and chopped pieces into the mixture, with half the lightly whipped cream. Pour into the tin and leave to set. When set, carefully press the remaining biscuit mixture onto the cheesecake and chill. Gently turn cheesecake out onto a plate. Spread top with whipped cream.

Decorate edge with thin pieces of flake and orange segments in the centre.

Magical Mousse Dessert



Ingredients

200g Cadbury Bournville chocolate
75g margarine
75g castor sugar
3 eggs, separated
50g ground almonds
25g plain flour
10ml (2 tsps) dry instant coffee
60ml (3 Tbs) Tia Maria liqueur or Coffee liqueur

For the custard topping

1 egg
60ml (3 Tbs) corn flour
50g castor sugar
400ml milk
10ml (2 tsps) gelatin
200g cream cheese
284ml double cream
5ml (1 tsp) vanilla essence
A 20cm (8 inch) deep, loose based cake tin greased and base lined

Method

Melt 75g of chocolate with the margarine. Stir in the sugar, egg yolks, nuts and flour; beat until smooth.

Fold in stiffly whisked egg whites.

Turn mixture into the tin, bake at 180°C for 40 minutes until cooked through.

Dissolve coffee in 2 tablespoons of hot water, add liqueur and soak the base; cool.

Remove from tin, peel off paper then return to the clean tin.

Make custard with the egg, corn flour, sugar and milk, heating without boiling. Stir in gelatin whilst hot.

Keep covered in a bowl whilst cooling.

When cold, whisk in cream cheese and the cream, continuing to whisk until quite thick and deliciously creamy.

Halve mixture; add 75g of melted chocolate to one amount and essence to the other.

Place spoonfuls of alternate coloured custards in the tin then swirl through.

Smooth the top, cover with coarsely grated chocolate. Leave in the fridge to set.

Pancake Clouds



Ingredients

Batter

50g bar Cadbury Bournville chocolate
275ml milk
2 eggs
125g plain flour, sieved
40ml (2 Tbs) Cadbury cocoa, sieved

Filling

150g carton Greek yogurt
284ml double cream
2.5ml (1/2 tsp) ground cinnamon
396g can pear halves
20ml (1 Tbs) corn flour
40ml (2 Tbs) golden syrup
50g butter
20ml (1 Tbs) castor sugar
125ml milk
2.5ml (1/2 tsp) vanilla essence
100g Cadbury Bournville chocolate
A crepe or small frying pan

Method

Make the pancakes by gently heating the chocolate in the milk until melted.

Pour the liquid into a blender or food processor, add the remaining batter ingredients then process until smooth; or the batter may be made in a bowl with a whisk but beat hard to ensure a light mixture

Heat the pan with a little oil. Pour in just enough batter to cover the base thinly, pouring off any excess.

Cook the pancake until nicely browned then flip over and cook the other side. Repeat the process to make 8-10.

These can be made up to a day in advance if required.

Whisk together the yogurt, cream and cinnamon until thick.

Drain the pears reserving the juice, chop the fruit then fold into the cream.

In a pan, blend the corn flour with the fruit juice.

Add the golden syrup, butter and sugar; heat slowly, stirring continuously, until the sauce thickens.

Stir in the milk and essence and continue stirring whilst heating again until just beginning to boil

Off the heat, stir in the chocolate until smooth

Fold each pancake into 4.

Fill each one with the cream and pears. Serve with the warm chocolate sauce.

Snowy Mountain Pudding



This delicious chocolate pudding will make a lovely change from the heavy traditional pudding.

This delectable rich Christmas pudding, made with Cadbury chocolate, is the ideal alternative to fruit-based versions. Serves 6-7.

For the pudding

200g bar Cadbury Bournville chocolate
3-4 Tbs brandy
12 trifle sponges or 250g sponge cake
2 eggs, separated
4 Tbs castor sugar
450ml double cream
4 Tbs single cream
1.5 litre basin

Method

Warm the chocolate carefully between your hands for a few moments, then shave off enough curls for the decoration. Set these aside in a cool place.

Break up the remaining chocolate and melt it slowly with the brandy.

Split all the trifle sponges neatly in half.

Use some to line the basin, with the cut sides of the sponges towards the outside.

Cut further pieces of cake to fit the gaps and ensure the basin is completely lined.

Whisk the egg yolks and sugar together and fold in the cooled, melted chocolate.

Whip half the double cream, then whisk egg whites until stiff and fold both into the chocolate mixture.

Cover the cake at the base of the bowl with the mixture, and then arrange a layer of cake on top.

Continue until all the ingredients are used, ending with a cake layer.

Cover the bowl with a plate, weight it down and leave overnight.

Turn the pudding out onto an attractive serving plate.

Whip the remaining double cream with the single, and then spread it in ripples over the pudding.

Decorate the top of the pudding with the chocolate curls. Keep cool until required.

Rich Chocolate Mousse



Ingredients

200 g bar of Cadbury Bournville chocolate
284 ml whipping cream
10 ml (2 teaspoons) dry instant coffee
4 egg yolks
40 ml (2 tablespoons)
Coffee liqueur
4 Cadbury Flakes from the family box
8 small serving glasses

Method

Break the chocolate into a blender goblet. Heat the cream with the coffee to boiling point, then pour into the blender and liquidize for 1 minute, until the chocolate has melted.

Add the egg yolks and liqueur blend for a further 30 seconds and turn into a bowl. Refrigerate for at least an hour until cold and thick. Whisk the mixture vigorously until light and fluffy, then stir in two roughly crumbled Flake. Divide the mixture between individual glasses and chill well, before serving each one decorated with half a Flake.

Tip: The final whisking is all-important to the texture. Beat for at least 5 minutes with an electric mixer until the mousse becomes thicker and slightly paler in colour.

Tiramisu Crown



Ingredients

10ml (2 tsps) gelatin
50g caster sugar
40ml instant coffee
100ml (5 Tbs) Tia Maria or coffee liqueur
200g sponge fingers
7-8 Cadbury Flake
200g Cadbury Bournville chocolate
Two, 250 cartons Mascarpone cheese, or firm cream cheese
284ml double cream
40ml (2 Tbs) Cadbury cocoa
20cm round, loose based cake tin

Method

Dissolve gelatin in a little hot water. Mix sugar and coffee with 2 tablespoons boiling water, then mix into the clear gelatin with 2 tablespoons of liqueur.

Dip sponge fingers into remaining liqueur then closely line the base and sides of the tin, with the Flake evenly spaced round the edge. Melt the chocolate carefully.

Whisk cheese and coffee together, then whisk in the cream and cooled chocolate, continuing to whisk until mixture thickens; spoon into the tin. Refrigerate overnight until set.

Sprinkle generously with cocoa then ease out of the tin and serve on an attractive plate with a decoration in the centre. Tie a ribbon round the dessert if you wish. Serve in slices.

Chocolate Banana Pie



Ingredients

100g Cadbury Bournville chocolate
175g butter
225g Rich Tea biscuits

Filling

200ml Crème Fraiche or 200g cream cheese
2 ripe bananas
5ml (1 tsp) lemon juice
50g castor sugar
2 eggs
40g self raising flour
2.5ml (1/2 tsp) vanilla essence

Topping and decoration

100g Cadbury Bournville chocolate
142ml double cream
1 firm banana
Lemon juice
A 23cm (9 inch) flan tin

Method

Melt the chocolate with the butter, stir in crushed biscuits. Press crust into the tin. Bake at 180°C for 15 minutes. Meanwhile, beat cheese until smooth, and then beat in squashed bananas, lemon juice, sugar, eggs, flour and essence, continuing until smooth and thick. Pour filling onto crust, bake for a further 30-35 minutes until firm; cool.

For topping, slowly melt chocolate in the cream then cool slightly before pouring over the pie. Chill until required. Decorate with banana slices dipped in lemon juice.