



Vegan and Gluten Free Snowy Brownies

Ingredients:

- 270g Gluten Free Plain Flour
- 85g Cocoa Powder, Unsweetened
- 400g White Granulated Sugar
- 1½ tsp Baking Powder
- ½ tsp Salt
- 1 Tbsp lemon juice + 225ml soya milk (mixed together and left for a few minutes to curdle)
- 240ml Coconut Oil, melted
- 1 tsp Vanilla Extract
- 160g Vegan Chocolate Chunks (chopped up vegan chocolate)

For the decoration:

- Icing sugar to dust



If baking with a child, please supervise them at all times

Method:

1. Preheat oven to 180 C fan. Grease and line all sides of a 9x9 inch square baking dish.
2. In a large mixing bowl, add the gluten free flour, cocoa powder, sugar, baking powder, and salt and mix together.
3. Add the melted coconut oil, soya milk with lemon juice and vanilla extract to the mixing bowl with the dry ingredients and mix into a thick batter. Add the vegan chocolate chunks and stir to combine.
4. Pour the batter into the lined baking dish and smooth down with the back of a spoon. Pop in the oven and bake for 40 minutes.
5. Let them cool for 15 minutes then sprinkle with icing sugar. Lift out of the baking tray and allow to cool completely on a wire rack before cutting into squares. If presenting on a big plate, stack the brownies up and add a final dusting of icing sugar to create a delicious snow scene!



Mince Pies

Ingredients:

For the pastry:

- 350g plain flour, plus extra for your work surface
- 225g unsalted butter, cold and cubed
- A pinch of salt
- 1 egg, beaten
- Zest of 1 orange (optional)
- Water, cold, as needed

For the filling:

- 800g mincemeat

For the glaze:

- A couple of teaspoons of milk

For the decoration:

- 2tbsp icing sugar



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Method:

To make the pastry:

1. In a large bowl, add the flour, butter, salt and orange zest (if using). Rub together with your fingertips until the mixture looks like fine breadcrumbs.
2. Stir the egg into the mixture. Then add the cold water, a teaspoon at a time, and continue to mix through until the mixture binds to form a dough.
3. Cover the bowl and put in the fridge for 15-30 minutes.

Assembling the mince pies:

1. Preheat the oven to 180 C fan. Grease a cupcake tray.
2. On a well-floured surface, roll out 2/3 of your pastry to about 3mm thick. Cut circles out of the pastry and push them into the tray to line the cups.

3. Spoon the mincemeat into the pastry-lined tins until about 2/3 full.
4. Roll out the remaining pastry to the same thickness and cut out the lids for the pies. These can be circles, stars or even Christmas trees! They can be any shape you like so get creative with it.
5. Rub the edges of the pie cups with water to make them sticky and then press the lids on. Make a small hole in the centre of each one so that the steam can escape and then glaze each pie with a little bit of milk. Pop them in the oven for 20 minutes, or until golden brown.
6. Let them cool in the tray then sprinkle them with a snowy dusting of icing sugar and then they're ready to be enjoyed!