

CHOCOLATE CHIP COOKIES

Ingredients

- 150g margarine
- 80 g sugar
- 2 tsp vanilla extract
- 1 large egg
- 225 g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt

100g plain chocolate chips or chunks

Heat the oven to 180 degrees and line two baking sheets with non-stick baking paper.

Put margarine and sugar into a bowl and beat until creamy.

Beat in 2 tsp vanilla extract and 1 large egg.

Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.

Add the plain chocolate chips or chunks and stir well.

Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 20 cookies.

Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.

Leave on the tray for a couple of mins to set and then lift onto a cooling rack.



RED VELVET CUPCAKES

Ingredients @cookingwithjaz

- 2 1/2 cups self raising flour
 - 3 eggs
 - 3/4 cup sugar
 - 1 1/2 cup vegetable oil
 - 3 tablespoons vanilla essence
 - 2 teaspoons soda bicarbonate
 - 1 tablespoon apple cider vinegar
 - 1/4 cup cocoa powder
 - 1/2 cup maziwa mala (buttermilk)
 - 1/2 cup milk
 - 1 tablespoon red food color [either bright red or tomato red]
- For the icing
- 200 gr Cream cheese (optional)
 - 1 1/2 cup butter
 - 1 cup icing sugar
 - 4 tablespoons Milk
 - 1 teaspoon vanilla essence

Instructions

Preheat oven to 180 degrees.

For the cupcakes: Start off by beating the eggs in a large bowl. Beat for about 1 minute. This enables the eggs to trap in the air which will help the cupcakes in rising. Follow by adding the sugar and oil and beat well.

In a separate bowl, sieve the flour and mix with the cocoa powder and put aside. Once that is done, add the vanilla essence, soda bicarbonate and the apple cider vinegar to the eggs mixture and beat well. In a cup, mix the red food color with a tablespoon milk, and then add the rest of the milk and maziwa mala and add to the mixture. I have found this to work well as opposed to adding the color directly to the mixture which makes the cake bitter.

Finish off by mixing in the flour at a low speed until the entire mixture is blended well. Do not overbeat.

Put cupcake liners in a cupcake baking tray. Follow by putting a spoonful of the batter into each cupcake liner, then bake for 10-12 minutes.

Note: Do not open the oven until the cupcakes are ready, since the air will escape and your cupcakes will not rise well.

For the Icing : Beat the butter and cream cheese together in a bowl. Add milk, vanilla essence and the icing sugar and beat well until smooth.

Remove the cupcakes from oven. Insert a toothpick in the center and if it comes out clean then you'll know that it is ready. Place the cupcakes on a rack to cool down

Once the cupcakes have cooled down, ice them with the frosting.



NEWMATIC - COOL DOOR OVEN



NEWMATIC - COOL DOOR OVEN