Christmas Traybakes

100 festive slab bakes for busy british kitchens



Robin Wickens

Christmas Traybakes

By

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Authors Note:

Christmas is the season when the oven warms the house, spices perfume the hallway, and traybakes save the day. This book gathers festive traybakes that are big on flavour, easy on washing-up, and perfect for sharing—whether that's in the office break room, at a school fair, or on a heaving Boxing Day buffet.

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Introduction:

Christmas is busy, cosy, a bit chaotic—and exactly the moment when **traybakes** shine. One tin, generous squares, minimal washing-up. You slide a tray into the oven and twenty-four helpings of cheer come back out. This book is built for office spreads, church fetes, family do's, and that "could you just bring a pudding?" message that always lands when the shops are closing.

What counts as a traybake?

If it's baked (or set) in a rectangular tin and slices neatly, it's in. That means brownies, blondies, drizzle slabs, cheesecake bars, fridge cakes, streusel slices, and the odd quick bun baked close together on a sheet. Fancy patisserie has its place; this book is your **practical** route to big flavour with sensible effort.

The flavour brief

December asks for **spice, fruit, nuts, chocolate, and citrus**. You'll see ginger, cinnamon and mixed spice leaning into dates, cranberries, oranges, pears and cherries. Spirits (whisky, rum, amaretto, kirsch) appear like seasoning—there if you want them, easy to swap if you don't. Each recipe lists **Alcohol-Free** alternatives where relevant.

How to use this book

- **Metric first.** Ingredients are weighed in grams; liquids in millilitres.
- **Ovens in °C.** Fan temps are primary; conventional equivalents appear when needed.
- **Tin sizes.** Most bakes use **23 × 33 cm**; a few call for **20 × 30 cm** or **20 cm square**.
- **Servings.** Expect **24 squares** unless stated. For canapés, cut each square into two or three.
- **At-a-glance panels.** Every recipe shows **Allergens & Swaps**, **Dietary Notes**, **Pairings**, **Freezable?**, **Origins & Facts**, and **Nutrition per serving**.
- **Make-ahead cues.** Look for notes on what improves overnight, what needs chilling, and what to bake the day you serve.

Store-cupboard logic

A small, well-chosen pantry is the secret to last-minute generosity.

Keep:

flour (plain & SR), sugars (caster, soft brown, icing), golden syrup, treacle, cocoa, baking powder, bicarb, salt, ground almonds, oats, dried cranberries, raisins, dates, mixed peel, decent vanilla, mixed spice, cinnamon, ginger, nutmeg, cloves, cardamom, chocolate (dark/milk/white), chestnut purée or marzipan, and one show-off jar (marmalade or mincemeat). With those in reach, you can make half the book without stepping outside.

Equipment you'll actually use

Two tins (23 × 33 cm and 20 × 30 cm), baking parchment, digital scales, a whisk, a rubber spatula, a small saucepan, and a cooling rack. A hand mixer helps; a stand mixer is luxury, not law. An instant-read thermometer is handy for caramels and custards but not essential.

Scaling without stress

Batter behaves by **area**: moving from 20 × 30 cm (600 cm^2) to 23 × 33 cm (759 cm^2) means multiplying ingredients by **~1.25**. Shallower bakes finish sooner; deeper need a touch cooler oven and a longer bake. When in doubt: **skewer the centre**; listen for a gentle hiss; tap for spring.

Inclusion first

Hospitality is making sure everyone gets to eat something lovely. You'll find **GF, DF, EF, nut-free and alcohol-free** swops where they work **without wrecking texture**. If a bake relies on gluten (buns) or dairy emulsions (custards), we offer an alternative recipe rather than a poor imitation. Always **read labels**: oats, chocolate, baking powder and mincemeat vary across brands.

Allergens & labelling

Each recipe lists **Contains** and **Swaps**. If you're gifting or selling at a fair, write the headline allergens on a tag (e.g., *gluten, milk, eggs, nuts*). If spirits are involved, note it plainly—even if most alcohol cooks off

Make-ahead & freezing

Traybakes are brilliant planners. Many improve overnight; most freeze well **(up to 3 months)** un-topped. Wrap tightly in parchment and foil; thaw, still wrapped, on a rack so condensation doesn't sog the base. Cream toppings, meringues and jelly layers are best fresh.

Clean cuts, tidy trays

Chill for at least **1 hour** (longer for cheesecake or brownie). Use a long, hot, dry knife and **wipe between every slice**. Lift out using the parchment overhang, trim the edges for the cook's privilege, then portion. For bake sales, standard squares look generous; mini squares multiply smiles.

Pairings without faff

Rich, nutty bakes love **brown ale, porter, oloroso, tawny port**. Citrus and creamy bars court **Moscato** and **Riesling**. Chocolate says **coffee** or **stout**. For alcohol-free, serve **chai, hot chocolate, espresso** or strong tea. Pairings in recipes are suggestions, not homework.

Waste-less habits

- **Offcuts** → crumble for cheesecake bases or trifle.
- **Dry slices** → revive with a simple syrup brush (equal parts sugar and water), scented with citrus peel or vanilla.
- **Leftover mincemeat** → swirl into blondies; fold through apple crumble.
- **Chocolate scraps** → keep a "ganache jar" for melting later.
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Troubleshooting quickies

- **Sinks in the middle:** underbaked—chill hard and serve as fudgy "centrepiece squares".
- **Greasy corners:** butter too soft or pan too warm—cool the tin, don't over-cream.
- **Crumbly base:** press firmly; bake to pale gold; cool fully before cutting.
- **Split ganache:** warm gently and whisk; if needed, stir in a spoon of cold cream.

A word on origins

Christmas baking travels well. You'll meet **stollen** (Germany), **linzer** (Austria), **basbousa-ish semolina** (Middle East), **panforte** (Italy), and **cranachan-inspired** flavours (Scotland), all adapted for British tins, ingredients and weeknight patience. The **Origins & Facts** notes nod to those roots—respect first, strict authenticity second.

The spirit of the thing

This book aims to give you **confidence**: reliable formulas, clear timings, and swaps that match UK supermarkets. Bake one tray for the office, two for the village hall, or four for a family party. Label them, stack them, pass the plate. If December is about anything, it's this: **warm oven, open door, plenty to share**.

Kettle on. Parchment ready. Let's bake.

Disclaimer

This manuscript is offered for home cooking inspiration and general information only. Use your own judgement at all times and adapt to your kitchen, equipment, and dietary needs.

Allergens & Dietary Needs

- Ingredients and products vary by brand. **Always check labels** for allergens (e.g., gluten, milk, eggs, nuts, sesame, soya, sulphites).
- Cross-contamination can occur at home. If cooking for someone with a severe allergy, maintain strict separation or choose commercially certified products as appropriate.
- Substitutions are suggestions, not guarantees; textures and results may differ.

Nutrition

- Per-serving figures are **estimates** based on commonly available UK ingredients and typical portioning (usually 24 squares per tray). They are not a substitute for professional dietary advice.

Alcohol

- Many recipes include optional spirits or liqueurs for flavour. **Alcohol may not fully cook off.** If serving children, pregnant people, those avoiding alcohol for health, faith or recovery reasons, use the alcohol-free alternatives provided.

- Observe local laws and guidance regarding alcohol use in food.
-

Food Safety

- Follow standard kitchen hygiene: wash hands and equipment, keep raw and ready-to-eat foods separate, and chill promptly.
- Observe **use-by** dates and storage instructions on all ingredients.
- Some recipes use **eggs, cream and fresh cheeses**: keep chilled and do not leave at room temperature for extended periods.
- If in doubt about doneness, bake a little longer and **check the centre**; never serve perishable toppings that have been left unrefrigerated.

Storage & Freezing

- Unless stated otherwise, cool bakes completely before sealing. Store in an **airtight** container at room temperature for short periods, or **refrigerate** items with dairy toppings, custards or fresh fruit.
- Freezing notes are guidance only; quality after thawing depends on your freezer, wrapping and time. Always

label and date. If something smells or looks wrong, **do not eat it**.

Special Populations

- People who are pregnant, very young children, older adults and immunocompromised individuals may require **stricter food-safety measures**. Consult current official guidance if cooking for them.
- For coeliacs and those with medically diagnosed allergies or intolerances, use **certified** free-from products and check every label—brands change formulations.

Equipment & Ovens

- Oven temperatures and timings are guides. Domestic ovens vary; use your **own oven's behaviour** and visual cues (colour, spring, clean skewer, gentle wobble) to judge doneness.
- Fan temperatures are given by default; conventional equivalents are indicated where useful. An **oven thermometer** can help verify actual temperature.
- Take care with hot sugar and melted chocolate; use heatproof gloves and

keep children away from the hob when making caramels or syrups.

Measurements & Results

- Recipes are written in **grams and millilitres**.
- Cup conversions are approximate.
- Results depend on ingredient brands, substitutions, ambient temperature, and technique. Reasonable variations in appearance and texture are normal.

Medical & Professional Advice

- Nothing here constitutes medical, nutritional, or professional advice. If you have specific health concerns or therapeutic dietary needs, consult a qualified professional.

Trademarks & Brands

- Brand names (e.g., Toblerone, Biscoff) are the property of their respective owners and are used descriptively only. This book is not endorsed by any brand.

Liability

- By using these recipes, you accept full responsibility for ingredient selection, safe preparation, storage, and

consumption. The author and publisher are not liable for adverse outcomes arising from the use of this material.

Read labels, bake to cues (not just the clock), store sensibly, and put safety first.

Let’s Bake For Christmas.

The Christmas Store-Cupboard (UK-Friendly)

Sugars & Sweeteners: caster sugar; light/dark soft brown sugar; golden syrup; treacle; icing sugar; demerara.

Flours & Starches: plain flour; self-raising flour; strong white (for certain bakes); fine polenta/maize meal; ground almonds; cornflour; gluten-free plain blend.

Fats & Dairy: unsalted butter; baking spread; full-fat milk; double cream; cream cheese; mascarpone; soured cream; buttermilk; crème fraîche.

Dried Fruit & Nuts: mixed dried fruit; raisins, sultanas, currants; dried cranberries; glace cherries; chopped dates; pistachios, pecans, walnuts, hazelnuts, almonds; marzipan.

Chocolate: dark (54–70%); milk; white; cocoa powder (Dutch-processed).

Flavourings & Spices: vanilla; almond extract; orange/lemon extracts; cinnamon, ginger, nutmeg, cloves, allspice, cardamom, mixed spice; espresso powder.

Festive Liquors: brandy, rum, whisky, Irish cream, amaretto, kirsch, port.

Raising Agents & Extras: baking powder, bicarbonate of soda, salt, gelatine (or veggie gel), instant yeast (for stollen-style), mincemeat, marmalade, mincemeat, chestnut purée.

Decor: icing sugar, cocoa, sprinkles, candied peel, edible gold dust (optional).

Substitutions for UK Cooks:

Buttermilk: 250 ml milk + 1 tbsp lemon juice, stand 5 min.

Self-raising flour: 1 tsp baking powder per 150 g plain flour + pinch of salt.

Ground almonds: replace up to ⅓ of flour for moistness (see recipe notes).

Gluten-free blends: use a reputable 1:1 baking blend; add ¼ tsp xanthan gum per 150 g if not included.

Equipment You'll Actually Use

Traybake tins: 20 × 30 cm and 23 × 33 cm (the workhorses), plus 20 cm square .

Baking parchment, metal spatula, cooling rack.

Stand mixer or hand whisk; balloon whisk; rubber spatula.

Digital scales, instant-read thermometer (for custards/caramels).

Small saucepan, heatproof bowl (for melting chocolate).

Microplane/zester, pastry brush, palette knife.

Optional: blowtorch (for some finishes), offset spatula for neat tops.

Techniques, Tips & Tricky Bits

Room-temperature ingredients whip better and blend more evenly.

Creaming: 3–5 minutes until pale and fluffy; scrape the bowl.

Ribbon test (eggnog custard): a trail sits briefly on the surface.

Even layers: weigh batters; rotate the tin halfway through baking.

Using alcohol: it boosts flavour; most bakes drive off the harshness, but keep notes for children's portions (see Dietary notes).

Scaling: A 20 × 30 cm tin holds ~1.2–1.3 kg batter; a 23 × 33 cm holds ~1.6–1.8 kg. Multiply ingredients by 1.25–1.4 to step up; reduce by 0.8 to step down.

Chill for clean cuts: many bars slice best after chilling 2–4 hours.

Freezing: wrap portions individually; thaw at room temp in parchment.

Conversions & Temperatures (Quick Reference)

1 tbsp = 15 ml; 1 tsp = 5 ml.

Cup to gram (guidance): plain flour 1 cup ≈ 125 g; caster sugar 1 cup ≈ 200 g; soft brown sugar 1 cup (packed) ≈ 220 g; butter 1 cup ≈ 225 g.

Oven: 160°C fan ≈ 180°C conventional; 180°C fan ≈ 200°C conventional.

Chocolate melting: 45–50°C for dark; 40–45°C for milk/white.

Dietary Constraints, Allergens & Swaps (General)

Gluten-free: use 1:1 GF flour + xanthan if needed; check baking powder.

Dairy-free: swap butter for quality plant block; milk for plant drink; cream cheese for plant cream cheese; check chocolate brand.

Egg-free: many trays adapt with aquafaba or commercial egg replacer; see per-recipe notes.

Nut-free: omit nuts and swap with seeds or extra fruit/choc.

Alcohol-free: replace spirits with juice, espresso, or extra syrup.

Origins & Facts (General Notes)

Mincemeat once contained meat; modern versions are fruit, suet, spice.

Stollen hails from Dresden; marzipan core is a later, joyous excess.

Speculaas/Speculoos bring caramelised spice from the Low Countries.

Black Forest (Schwarzwälder Kirschtorte) is German—kirsch is key.

Eggnog began as a medieval posset; cream and nutmeg screamed luxury.

Tin defaults : unless stated, use a 23 × 33 cm traybake tin , lined with parchment, overhang for easy lift.

Servings are typically 24 squares . Nutrition values are estimates.

1: Mince Pie Crumble Traybake



Serves: 24 | Time: 20 min prep + 35–40 min bake | Tin: 23 × 33 cm

Allergens: gluten, dairy. Swaps: GF plain blend + xanthan; plant butter.

Dietary Notes: egg-free. Freezable? Yes (3 months).

Wine/Beer Pairing: tawny port or spiced ale.

Ingredients

350 g plain flour

100 g ground almonds (or extra flour if nut-free)

150 g caster sugar

½ tsp fine salt
250 g cold unsalted butter, diced
600 g good mincemeat
1 orange, zest only
50 g demerara sugar (for topping)
30 g flaked almonds (optional)

Method

1. Heat oven to 180°C fan (200°C conv) . Line tin.
2. In a bowl, combine flour, ground almonds, caster sugar, and salt. Rub in butter to a damp-sand texture. Reserve 300 g mixture for crumble.
3. Press remaining mixture firmly into the tin to form a base.
4. Mix mincemeat with orange zest; spread evenly.
5. Toss reserved crumbs with demerara and flaked almonds; scatter over.
6. Bake 35–40 minutes until golden and bubbling at edges.
7. Cool completely for clean cuts. Dust with icing sugar if you like.

Make-Ahead: Keeps 4–5 days airtight.
Origins & Facts: All the mince-pie flavour with weeknight effort.

Nutrition (per square): ~915 kJ/218 kcal.

2: Classic Sticky Toffee Traybake



Serves: 24 | Time: 25 min prep + 30–35 min bake + sauce | Tin: 23 × 33 cm
Allergens: gluten, dairy, eggs. Swaps: GF blend; plant cream/butter.
Freezable? Yes (without sauce), 3 months.
Pairing: English brown ale or sweet sherry.

Ingredients

250 g pitted dates, chopped
300 ml boiling water + 1 tsp bicarb
200 g light soft brown sugar
125 g unsalted butter, melted
3 large eggs

225 g self-raising flour
1 tsp vanilla, ½ tsp fine salt

Toffee Sauce

200 g light soft brown sugar
150 ml double cream
100 g unsalted butter
Pinch salt; 1 tbsp black treacle (optional)

Method

1. Heat oven 170°C fan (190°C conv) . Soak dates in boiling water + bicarb 10 min; mash lightly.
2. Whisk sugar, melted butter, eggs, vanilla, and salt. Stir in flour, then dates with liquid.
3. Bake 30–35 min until springy.
4. For sauce, simmer all ingredients 3–4 min to glossy.
5. Poke cake with a skewer; pour over ⅓ sauce. Rest 10 min. Serve with extra sauce.

Make-Ahead: Sauce reheats gently; add hot water to loosen.
Origins & Facts: A British icon, scaled to share.
Nutrition: ~1,130 kJ/270 kcal (without extra sauce).

3: Gingerbread Latte Traybake



Serves: 24 | Time: 20 min + 28–32 min | Tin: 20 × 30 cm (taller slices)
Allergens: gluten, dairy, eggs. Swaps: plant milk/butter.
Pairing: Milk stout or espresso martini. Freezable? Yes.

Ingredients

220 g plain flour, 1 tsp baking powder, ½ tsp bicarb
2 tsp ground ginger, 1 tsp cinnamon, ¼ tsp cloves, ¼ tsp nutmeg
120 g soft brown sugar

100 g black treacle + 80 g golden syrup
120 g unsalted butter
2 eggs
120 ml strong espresso + 80 ml milk
Pinch salt

Coffee Glaze

150 g icing sugar + 2–3 tbsp espresso

Method

1. Heat oven 170°C fan . Melt butter with treacle and syrup; cool slightly.
2. Whisk eggs with sugar, coffee, and milk. Stir in warm syrup mix.
3. Fold in dry ingredients and salt.
4. Bake 28–32 min ; cool 10 min.
5. Mix glaze and drizzle; set before slicing.

Make-Ahead: Flavour deepens overnight.
Origins & Facts: Caffè-shop meets Christmas market.
Nutrition: ~900 kJ/215 kcal.

4: Cranberry & Orange Drizzle



Squares

Serves: 24 | Time: 15 min + 25–30 min | Allergens: gluten, dairy, eggs
Swaps: GF flour; plant alternatives. Freezable? Yes (undrizzled).
Pairing: Prosecco or wheat beer.

Ingredients

225 g butter, soft; 225 g caster sugar
4 eggs
225 g self-raising flour, pinch salt
Zest 2 oranges; 150 g dried cranberries

Drizzle

Juice of 2 oranges + 120 g caster sugar

Method

1. Heat oven 170°C fan . Cream butter and sugar 3–4 min.
2. Beat in eggs one by one. Fold in flour, salt, zest, cranberries.
3. Bake 25–30 min . While warm, skewer and pour over drizzle.
4. Cool completely before cutting.

Make-Ahead: Stays moist 3–4 days.
Origins & Facts: A cousin to lemon drizzle with festive colours.
Nutrition: ~835 kJ/200 kcal.

5: Black Forest Yule Traybake



Serves: 24 | Time: 30 min + 28–32 min + chill | Allergens: gluten, dairy, eggs
Pairing: Cherry kriek beer or kirsch. Freezable? Sponge only.

Ingredients

180 g plain flour, 40 g cocoa, 1 tsp baking powder, ½ tsp bicarb
200 g caster sugar, pinch salt
2 eggs, 150 ml milk, 100 ml oil, 1 tsp vanilla
150 ml hot coffee
1 × 400 g jar sour cherries, drained (keep syrup)
2 tbsp kirsch (optional)

Topping

400 ml double cream, 2 tbsp icing sugar, 1 tsp vanilla
75 g dark chocolate, shaved

Method

1. Heat oven 160°C fan . Whisk dry ingredients. In another bowl whisk eggs, milk, oil, vanilla. Combine; whisk in hot coffee.
2. Bake 28–32 min until set.
3. Brush warm cake with cherry syrup + kirsch. Cool fully.
4. Whip cream with sugar and vanilla to soft peaks; spread on top.
5. Dot cherries; scatter chocolate shavings. Chill 1 hour before slicing.

Make-Ahead: Assemble day of serving; sponge keeps 3 days wrapped.
Origins & Facts: All the gateau drama, none of the faff.
Nutrition: ~1,050 kJ/250 kcal.

6: Mulled-Wine Brownies



Serves: 24 | Time: 15 min + 22–25 min | Allergens: gluten, dairy, eggs
Pairing: Mulled wine (naturally) or ruby port. Freezable? Yes.

Ingredients

250 g dark chocolate; 200 g butter
300 g caster sugar
3 large eggs + 1 yolk
90 g plain flour, 30 g cocoa, pinch salt
100 ml reduced mulled wine syrup (simmer 200 ml mulled wine to half)
1 tsp mixed spice

Method

1. Heat oven 160°C fan . Melt chocolate and butter.
2. Whisk sugar with eggs/yolk until thick.
3. Fold in chocolate mixture, then dry ingredients, spice, and syrup.
4. Bake 22–25 min for fudgy. Cool fully; chill for clean cuts.

Make-Ahead: Improves after 24 h.
Origins & Facts: Brownies with Christmas market perfume.
Nutrition: ~1,255 kJ/300 kcal.

7: Stollen-Style Almond Traybake



Serves: 24 | Time: 25 min + 28–32 min | Allergens: gluten, dairy, eggs, nuts
Swaps: Nut-free by omitting marzipan/almonds. Freezable? Yes.
Pairing: Gewürztraminer or wheat beer.

Ingredients

200 g butter, soft; 180 g caster sugar
4 eggs
220 g self-raising flour + 60 g ground almonds
1 tsp almond extract; zest 1 lemon
250 g mixed dried fruit + 75 g glace cherries, halved

100 g marzipan, diced (optional)
3 tbsp milk

Finish

Melted butter + icing sugar for snowy top

Method

1. Heat 170°C fan . Cream butter/sugar until pale. Beat in eggs.
2. Fold in flour, ground almonds, zest, extract. Stir in fruit, marzipan, milk.
3. Bake 28–32 min until golden.
4. Brush warm top with melted butter; sift thick snow of icing sugar.

Make-Ahead: Keeps 5 days.
Origins & Facts: Stollen flavours without the yeasted wait.
Nutrition: ~1,045 kJ/250 kcal.

8: Salted Caramel Pecan Blondies



Serves: 24 | Time: 20 min + 25–28 min | Allergens: gluten, dairy, eggs, nuts
Freezable? Yes. Pairing: Nut-brown ale, bourbon.

Ingredients

200 g butter, browned and cooled
220 g light soft brown sugar
2 eggs
1 tsp vanilla, ½ tsp salt
240 g plain flour, ½ tsp baking powder
120 g pecans, toasted and chopped
150 g thick caramel/dulce de leche
Flaky salt to finish

Method

1. Heat 170°C fan . Mix brown butter with sugar; beat in eggs/vanilla.
2. Fold in flour, baking powder, salt; stir in pecans.
3. Spread in tin; dollop caramel; marble lightly.
4. Bake 25–28 min until just set. Sprinkle flaky salt. Cool before slicing.

Make-Ahead: Keeps 4 days airtight.
Origins & Facts: Christmas markets love their pralines—this is ours.
Nutrition: ~1,210 kJ/290 kcal.

9: Spiced Apple Crumble Slab



Serves: 24 | Time: 25 min + 35–40 min | Allergens: gluten, dairy
Swaps: Plant butter; GF blend + xanthan. Freezable? Yes.
Pairing: Medium cider or Riesling.

Ingredients
Base : 320 g plain flour; 80 g oats; 180 g butter; 140 g caster sugar; pinch salt.
Filling : 5 apples (about 800 g), peeled/sliced; 60 g soft brown sugar; 1 tsp cinnamon; ½ tsp ginger; 1 tbsp cornflour; juice ½ lemon.
Crumble : 100 g flour; 80 g oats; 80 g demerara; 90 g butter.

Method

1. Heat 180°C fan . Rub base ingredients to crumbs; press ⅔ into tin.
2. Toss apples with sugar, spices, cornflour, lemon; spread over base.
3. Mix crumble; scatter on top with remaining base crumbs.
4. Bake 35–40 min until golden and bubbling. Cool fully to set.

Make-Ahead: Best day 2 for neat slices.
Origins & Facts: Apple crumble meets bake sale geometry.
Nutrition: ~920 kJ/220 kcal.

10: Clementine Polenta Traybake (GF)



Serves: 24 | Time: 15 min + 30–35 min | Allergens: dairy, eggs
Swaps: Plant fat alternatives. Freezable? Yes. Pairing: Moscato d’Asti.

Ingredients

200 g butter, soft
200 g caster sugar
4 eggs
200 g ground almonds
120 g fine polenta (maize meal)
1½ tsp baking powder (GF)
Zest 4 clementines; pinch salt

Clementine Syrup

Juice 4 clementines + 80 g sugar

Method

1. Heat 160°C fan . Cream butter/sugar; beat in eggs one at a time.
2. Fold in almonds, polenta, baking powder, zest, salt.
3. Bake 30–35 min .
4. Warm syrup until sugar dissolves; skewer warm cake and soak. Cool.

Make-Ahead: Moist for 4–5 days.
Origins & Facts: Italian-style almond cake re-imagined for Christmas citrus.
Nutrition: ~980 kJ/235 kcal.

11: Chocolate-Chestnut Mousse Bars (No-Bake)



Serves: 24 | Time: 25 min + chill | Allergens: dairy
Swaps: Plant cream & biscuits for DF. Freezable? Yes (whole slab).
Pairing: Espresso or ruby port.

Ingredients
Base: 300 g digestive biscuits; 120 g butter, melted; 2 tbsp cocoa.
Filling: 300 g dark chocolate; 300 g chestnut purée; 300 ml double cream; 1 tsp vanilla; pinch salt.
Top (optional): Cocoa or grated chocolate.

Method

1. Line tin. Blitz biscuits with cocoa; mix with butter. Press in; chill.
2. Melt chocolate. Whisk chestnut purée with vanilla/salt; fold in melted chocolate. Whip cream to soft peaks; fold gently through.
3. Spread over base; smooth top. Chill 4 hours. Dust or grate choc to finish.

Make-Ahead: 48 hours in advance is perfect.

Origins & Facts: French-leaning flavours with British biscuits.

Nutrition: ~1,125 kJ/270 kcal.

12: Brandy Butter Blondie Bites



Serves: 24 | Time: 20 min + 22–25 min | Allergens: gluten, dairy, eggs
Pairing: Sauternes or late harvest Riesling. Freezable? Yes.

Ingredients

200 g butter, melted
220 g light brown sugar
2 eggs
200 g plain flour, ½ tsp baking powder, pinch salt
1 tsp vanilla
3 tbsp brandy

120 g white chocolate chips

Method

1. Heat 170°C fan . Mix butter and sugar; beat in eggs, vanilla, brandy.
2. Fold in flour, baking powder, salt, then white chocolate.
3. Bake 22–25 min until just set. Cool, chill, then cut.

Make-Ahead: Flavour rounds out on day 2.
Origins & Facts: All the spirit of brandy butter, minus the roast.
Nutrition: ~1,150 kJ/275 kcal.

13: Eggnog Custard Slice



Serves: 24 | Time: 25 min + 35–40 min + chill | Allergens: gluten, dairy, eggs
Pairing: Nutmeg-topped cappuccino or cream sherry. Freezable? No (custard).

Ingredients
Base: 320 g plain flour; 80 g icing sugar; 220 g butter; pinch salt.
Custard: 700 ml milk; 250 ml double cream; 6 egg yolks; 120 g caster sugar; 40 g cornflour; 1 tsp vanilla; 2–3 tbsp rum or brandy (optional); ¼ tsp nutmeg.

Method

1. Heat 180°C fan . Rub base to crumbs; press and bake 15 min .
2. Warm milk/cream. Whisk yolks, sugar, cornflour; stream in hot milk; return to pan; cook to thick ribbons. Stir in vanilla, spirit, nutmeg.
3. Pour over base; bake 20–25 min until just wobbly.
4. Cool, chill 4 hours. Dust with nutmeg; slice with hot dry knife.

Make-Ahead: Make day before serving.
Origins & Facts: A traybake nod to the festive posset lineage.
Nutrition: ~1,210 kJ/290 kcal.

14: Pistachio, Rose & Cranberry Traybake



Serves: 24 | Time: 20 min + 28–32 min | Allergens: gluten, dairy, eggs, nuts
Pairing: Dry rosé or pale ale. Freezable? Yes.

Ingredients

220 g butter; 200 g caster sugar
4 eggs
220 g self-raising flour; pinch salt
80 g ground pistachios (or almonds)
1 tsp rose water; zest 1 lemon
120 g dried cranberries; 60 g chopped pistachios (for top)

Syrup: 80 ml lemon juice + 70 g sugar + ½ tsp rose water

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, salt, ground nuts, rose, zest; stir in cranberries.
3. Bake 28–32 min . Spoon over warm syrup; top with pistachios.

Make-Ahead: Moist for 4 days.
Origins & Facts: Middle-Eastern perfume meets British sharing tin.
Nutrition: ~995 kJ/238 kcal.

15: Panettone Bread-and-Butter Traybake



Serves: 24 | Time: 20 min + 35–40 min | Allergens: gluten, dairy, eggs
Pairing: Vin Santo or amber ale. Freezable? Yes (baked).

Ingredients

600 g panettone, sliced
80 g softened butter
150 g sultanas or mixed peel (optional)
5 eggs; 120 g caster sugar
600 ml whole milk; 200 ml double cream
1 tsp vanilla; zest 1 orange; pinch nutmeg

Method

1. Heat 170°C fan . Butter panettone; layer in tin with fruit.
2. Whisk eggs, sugar, milk, cream, vanilla, zest, nutmeg.
3. Pour over; press gently. Rest 10 min.
4. Bake 35–40 min until set and golden. Stand 15 min before slicing.

Make-Ahead: Reheats well at 150°C, 10–12 min.
Origins & Facts: Boxing-Day breakfast turned party pud.
Nutrition: ~1,130 kJ/270 kcal.

16: Millionaire's Shortbread with Gingerbread Snap



Serves: 24 | Time: 45 min active + cooling | Allergens: gluten, dairy
Pairing: Coffee or cream liqueur. Freezable? Yes (without glaze sweating).

Ingredients
Base: 300 g plain flour; 1 tsp ground ginger; ½ tsp cinnamon; 80 g icing sugar; 220 g butter; pinch salt.
Caramel: 120 g butter; 120 g light brown sugar; 1 × 397 g tin condensed milk; 1 tbsp golden syrup; pinch salt.

Top: 300 g dark chocolate; 50 g white chocolate (feathering, optional).

Method

1. Heat 180°C fan . Rub base; press and dock; bake 15–18 min .
2. Caramel: simmer all, stirring, 6–8 min until 112–115°C and thick. Pour over base; cool 1 hour.
3. Melt chocolates; spread dark; feather with white if desired.
4. Set fully before slicing with heated knife.

Make-Ahead: Keeps 10 days.
Origins & Facts: Scottish-leaning classic with Christmas spice.
Nutrition: ~1,420 kJ/340 kcal.

17: Bourbon Pecan Pie Bars



Serves: 24 | Time: 25 min + 28–32 min | Allergens: gluten, dairy, eggs, nuts
Pairing: Bourbon or porter. Freezable? Yes.

Ingredients
Base: 280 g plain flour; 80 g icing sugar; 220 g butter; pinch salt.
Topping: 3 eggs; 180 g soft brown sugar; 120 g golden syrup; 60 g butter, melted; 2 tbsp bourbon; ½ tsp salt; 250 g pecans, roughly chopped.

Method

1. Heat 180°C fan . Bake base 15 min .
2. Whisk topping; fold in pecans. Pour over hot base.
3. Bake 28–32 min until set at edges, slight wobble centre. Cool fully.

Make-Ahead: Best after overnight set.
Origins & Facts: A US festive pie in British squares.
Nutrition: ~1,380 kJ/330 kcal.

18: Irish Cream Tiramisu Squares (No-Bake)



Serves: 24 | Time: 25 min + chill | Allergens: dairy, gluten (savoiardi)
Swaps: GF sponge fingers. Pairing: Irish cream on ice. Freezable? No.

Ingredients

400 g sponge fingers
350 ml strong coffee, cooled; 80 ml Irish cream
500 g mascarpone; 300 ml double cream; 90 g icing sugar; 1 tsp vanilla
Cocoa to dust; dark choc curls (optional)

Method

1. Line tin. Mix coffee and Irish cream.
2. Beat mascarpone, cream, icing sugar, vanilla to soft, spreadable peaks.
3. Dip half the fingers briefly; line base. Spread half cream. Repeat.
4. Chill 6 hours. Dust cocoa; add curls; slice chilled.

Make-Ahead: 24 h chill improves texture.
Origins & Facts: Italian classic, Christmas party mode.
Nutrition: ~1,140 kJ/272 kcal.

19: Speculaas Spiced Cookie Traybake



Serves: 24 | Time: 15 min + 18–22 min | Allergens: gluten, dairy
Swaps: Plant butter; GF flour + xanthan. Freezable? Dough yes.
Pairing: Belgian dubbel or chai.

Ingredients

250 g butter; 200 g light brown sugar; 60 g golden syrup
1 egg
350 g plain flour; 1 tsp bicarb; ½ tsp salt
2 tsp cinnamon; 1 tsp ginger; ½ tsp cloves; ½ tsp cardamom; ¼ tsp nutmeg

60 g flaked almonds (optional)

Method

1. Heat 170°C fan . Beat butter, sugar, syrup; add egg.
2. Fold in dry ingredients and spices.
3. Press into tin; scatter almonds.
4. Bake 18–22 min until set and deep gold. Cool, then cut.

Make-Ahead: Dough keeps 72 h chilled.
Origins & Facts: Low Countries spice—crisp edges, chewy centre.
Nutrition: ~980 kJ/235 kcal.

20: Marzipan & Sour Cherry Traybake



Serves: 24 | Time: 20 min + 28–32 min | Allergens: gluten, dairy, eggs, nuts
Pairing: Amaretto or sour cherry beer. Freezable? Yes.

Ingredients

220 g butter; 200 g caster sugar
4 eggs
200 g self-raising flour; 60 g ground almonds; pinch salt
150 g marzipan, diced; 200 g frozen sour cherries (or drained jar)
1 tsp almond extract

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, almonds, salt, extract; stir in marzipan and cherries (from frozen).
3. Bake 28–32 min until set. Cool. Dust if you like.

Make-Ahead: Keeps 4 days.
Origins & Facts: Bakewell cousins gather for Christmas.
Nutrition: ~1,000 kJ/240 kcal.

21: Maple Walnut Fudge Bars (No-Bake)



Serves: 24 | Time: 15 min + set | Allergens: dairy, nuts

Swaps: Coconut condensed milk for DF attempt; texture varies.

Freezable? Yes. Pairing: Brown ale.

Ingredients

600 g white chocolate
1 × 397 g tin condensed milk
60 g butter
3 tbsp maple syrup
150 g walnuts, toasted and chopped
Pinch salt

Method

1. Melt chocolate with condensed milk and butter gently; stir in maple, salt, nuts.
2. Spread in tin; tap to level. Chill 3–4 h; slice.

Make-Ahead: Keeps 2 weeks chilled.
Origins & Facts: Canadian leanings; British tin.
Nutrition: ~1,255 kJ/300 kcal.

22: Hazelnut Praline Crunch Traybake



Serves: 24 | Time: 30 min + set | Allergens: dairy, nuts, gluten (if wafers)
Swaps: GF wafers/rice cakes. Freezable? Yes. Pairing: Nut liqueur.

Ingredients

200 g hazelnuts, toasted and skinned
150 g caster sugar (for praline)
300 g milk chocolate + 150 g dark chocolate
120 g butter
120 g wafer biscuits or rice crisp cereal
Pinch salt

Method

1. Make praline: dry-melt sugar to amber; add nuts; spread; cool; blitz to rubble.
2. Melt chocolates with butter; fold in praline rubble, wafers/cereal, salt.
3. Press into tin; chill 2–3 h; slice.

Make-Ahead: Up to 10 days chilled.
Origins & Facts: Ferrero vibes in tray form.
Nutrition: ~1,295 kJ/310 kcal.

23: White Chocolate & Cranberry Rocky Road (No-Bake)



Serves: 24 | Time: 15 min + set | Allergens: dairy, gluten (if biscuits)
Swaps: GF biscuits; DF white choc if available. Freezable? Yes.
Pairing: Prosecco.

Ingredients

500 g white chocolate
120 g butter
3 tbsp golden syrup
200 g shortbread or rich tea biscuits, chopped
120 g dried cranberries

80 g mini marshmallows
Zest 1 orange

Method

1. Melt chocolate, butter, syrup.
2. Fold in biscuits, cranberries, marshmallows, zest.
3. Pack into tin; chill 3 h. Dust with icing sugar; slice.

Make-Ahead: 1 week chilled.
Origins & Facts: Snowy, tangy, child-pleasing.
Nutrition: ~1,255 kJ/300 kcal.

24: Pear, Ginger & Treacle Slice



Serves: 24 | Time: 20 min + 30–35 min | Allergens: gluten, dairy, eggs
Pairing: Spiced rum or ginger beer. Freezable? Yes.

Ingredients

220 g butter; 180 g soft brown sugar
3 eggs
240 g self-raising flour; 1 tsp ground ginger; pinch salt
80 g black treacle
3 ripe pears, diced

60 g stem ginger in syrup, chopped + 2 tbsp syrup

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs and treacle.
2. Fold in flour, ginger, salt; stir in pears and stem ginger.
3. Bake 30–35 min ; brush hot cake with ginger syrup. Cool, slice.

Make-Ahead: Moist next day.
Origins & Facts: Sticky-ginger parkin meets winter pear.
Nutrition: ~980 kJ/235 kcal.

25: Sticky Marmalade & Whisky Traybake



Serves: 24 | Time: 20 min + 28–32 min | Allergens: gluten, dairy, eggs
Pairing: Speyside whisky or strong tea. Freezable? Yes.

Ingredients

220 g butter; 200 g caster sugar
4 eggs
220 g self-raising flour; pinch salt
150 g fine-cut orange marmalade
Zest 1 orange; 2 tbsp whisky

Glaze

3 tbsp marmalade + 2 tbsp whisky, warmed

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, salt, zest; stir in marmalade and whisky.
3. Bake 28–32 min . Brush hot cake with glaze. Cool, cut.

Make-Ahead: Improves after 24 h.
Origins & Facts: Dundee energy, Hogmanay heart.
Nutrition: ~920 kJ/220 kcal.

26: Chocolate Orange Brownie Slab



Serves: 24 | Time: 15 min + 22–25 min | Tin: 23 × 33 cm

Allergens: gluten, dairy, eggs. Swaps: GF flour; plant butter; DF dark choc.

Dietary Notes: alcohol-free. Freezable? Yes.

Pairing: Robust coffee or orange liqueur on the side for adults.

Ingredients

250 g dark chocolate (60–70%)
200 g unsalted butter
300 g caster sugar
3 large eggs + 1 yolk

150 g plain flour
30 g cocoa powder
Zest 2 oranges + 2 tbsp juice
Pinch fine salt
80 g dark chocolate chips (optional)

Method

1. Heat oven to 160°C fan (180°C conv) . Line tin.
2. Melt chocolate and butter gently; cool 5 min.
3. Whisk sugar with eggs and yolk until thick and light. Fold in chocolate mix.
4. Sift in flour, cocoa and salt; add zest and juice, then chips.
5. Bake 22–25 min until glossy top and slight wobble. Cool fully; chill for clean cuts.

Make-Ahead: Better after 12–24 h.
Origins & Facts: A Terry's-style nod in fudgy brownie form.
Nutrition (per square): ~1,255 kJ/300 kcal.

27: Mince Pie Cheesecake Bars (No-Bake option given)



Serves: 24 | Time: 25 min + 35–40 min (baked) or chill (no-bake) | Tin: 23 × 33 cm
Allergens: gluten (base), dairy, eggs (baked).
Swaps: GF biscuits; DF cream cheese alternative (no-bake only).
Freezable? Baked: yes (un-topped). No-bake: no.
Pairing: Tawny port or spiced tea.

Ingredients (baked version)
Base: 350 g digestive biscuits; 150 g butter, melted.

Filling: 900 g full-fat cream cheese; 200 g caster sugar; 4 eggs; 200 g mincemeat; 1 tsp vanilla; zest 1 orange; pinch salt.
Topping: 200 ml soured cream; 2 tbsp icing sugar; 2 tbsp orange juice.

Method (baked)

1. Heat 140°C fan (160°C conv) . Mix crumbs with butter; press and bake 10 min .
2. Beat cream cheese, sugar, vanilla, zest, salt; beat in eggs one by one. Fold in mincemeat.
3. Pour over base; bake 25–30 min until edges set, centre slight wobble.
4. Mix topping; spread on hot cheesecake; bake 5–7 min . Cool, chill 4 h.

No-Bake Option

Use 125 g butter in base; chill. Filling: 800 g cream cheese, 250 ml double cream whipped, 120 g icing sugar, 200 g mincemeat, vanilla, zest. Fold and chill 6 h.

Make-Ahead: Best next day.
Origins & Facts: UK festive flavours meet New York format.
Nutrition: Baked ~1,255 kJ/300 kcal.

28: Rum & Raisin Blondies



Serves: 24 | Time: 20 min + 25–28 min | Tin: 23 × 33 cm

Allergens: gluten, dairy, eggs. Swaps: Soak fruit in tea for AF.

Freezable? Yes. Pairing: Dark rum or porter.

Ingredients

120 g raisins; 80 ml dark rum (or tea)
220 g light soft brown sugar
200 g unsalted butter, melted
2 large eggs + 1 yolk
1 tsp vanilla; ½ tsp salt

240 g plain flour; ½ tsp baking powder
120 g white or milk chocolate chips

Method

1. Soak raisins in rum 20 min; drain (reserve 1 tbsp rum).
2. Heat oven 170°C fan . Mix butter and sugar; beat in eggs, yolk, vanilla, salt.
3. Fold in flour, baking powder; add raisins, chips, reserved rum.
4. Bake 25–28 min until just set. Cool and chill before slicing.

Make-Ahead: Keeps 4–5 days.
Origins & Facts: Ice-cream parlour favourite reimagined.
Nutrition: ~1,210 kJ/290 kcal.

29: Clementine Meringue Traybake



Serves: 24 | Time: 30 min + 30–35 min | Tin: 23 × 33 cm

Allergens: gluten, dairy, eggs. Freezable? No (meringue).

Pairing: Moscato d’Asti or Earl Grey.

Ingredients

Base: 220 g plain flour; 80 g icing sugar; 180 g butter; pinch salt.

Clementine Curd: 5 eggs; 180 g caster sugar; zest 4 clementines; 160 ml clementine juice + 40 ml lemon juice; 120 g butter.

Meringue: 4 egg whites; 200 g caster sugar; 1 tsp cornflour; ½ tsp vinegar.

Method

1. Heat 180°C fan . Bake base 15–18 min .
2. Cook curd: whisk eggs, sugar, juices, zest; cook gently with butter until thick. Spread over base.
3. Whisk whites to soft peaks; add sugar gradually; whisk stiff. Fold in cornflour and vinegar.
4. Swirl atop curd; bake 12–15 min until lightly bronzed. Cool fully.

Make-Ahead: Bake same day for best crunch.

Origins & Facts: Lemon meringue's citrusy cousin with Christmas clementines.

Nutrition: ~1,095 kJ/262 kcal.

30: Raspberry Cranachan Slice (Whisky Cream)



Serves: 24 | Time: 25 min + 30–35 min + chill | Allergens: gluten, dairy, alcohol
Swaps: Omit whisky for family-friendly. Freezable? Sponge only.
Pairing: Highland whisky or dry cider.

Ingredients
Oat Sponge: 200 g butter; 180 g caster sugar; 3 eggs; 200 g SR flour; 60 g fine oats; 1 tsp vanilla; pinch salt; 100 ml milk.
Soak: 3 tbsp whisky + 2 tbsp honey (optional).

Topping: 450 ml double cream; 2 tbsp honey; 1 tsp vanilla; 250 g raspberries; 40 g toasted oats.

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs. Fold in flour, oats, salt, vanilla; stir in milk.
2. Bake 30–35 min . Cool; brush with whisky-honey.
3. Whip cream with honey/vanilla to soft peaks; spread. Scatter raspberries and toasted oats. Chill 1 h.

Make-Ahead: Assemble day of serving.
Origins & Facts: Scottish cranachan in tray form.
Nutrition: ~1,090 kJ/260 kcal.

31: Almond Snowdrift Bars (Coconut & Almond)



Serves: 24 | Time: 20 min + 25–28 min | Allergens: gluten, dairy, eggs, nuts
Swaps: Nut-free—omit almonds, add extra coconut. Freezable? Yes.
Pairing: Coconut stout or dry Riesling.

Ingredients

220 g butter; 180 g caster sugar
3 eggs
200 g SR flour; pinch salt
120 g desiccated coconut
80 g ground almonds

1 tsp almond extract
120 g white chocolate chips
Icing sugar to finish

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, salt, coconut, almonds, extract, chips.
3. Bake 25–28 min until pale gold. Dust with icing sugar once cool.

Make-Ahead: Keeps 4 days.
Origins & Facts: Snowy look, bounty-like flavour.
Nutrition: ~1,045 kJ/250 kcal.

32: Christmas Pudding Brownies



Serves: 24 | Time: 15 min + 22–25 min | Allergens: gluten, dairy, eggs, sulphites
Swaps: GF flour; alcohol-free pudding. Freezable? Yes.
Pairing: PX sherry or strong tea.

Ingredients

250 g dark chocolate; 200 g butter
280 g caster sugar
3 eggs + 1 yolk
120 g plain flour; 30 g cocoa; pinch salt
250 g cooked Christmas pudding, crumbled

Method

1. Oven 160°C fan . Melt chocolate/butter.
2. Whisk sugar and eggs till thick; fold chocolate in.
3. Fold in flour, cocoa, salt; gently fold pudding crumbs.
4. Bake 22–25 min . Cool and chill to slice.

Make-Ahead: Improves next day.
Origins & Facts: Leftovers meet fudgy slab.
Nutrition: ~1,300 kJ/310 kcal.

33: Spiced Prune & Port Traybake



Serves: 24 | Time: 20 min + 28–32 min | Allergens: gluten, dairy, eggs
Freezable? Yes. Pairing: Ruby port.

Ingredients

180 g prunes, chopped; 100 ml port (or black tea)
220 g butter; 180 g light brown sugar
3 eggs
220 g SR flour; 1 tsp mixed spice; pinch salt
2 tbsp black treacle

Method

1. Soak prunes in port 20 min. Heat 170°C fan .
2. Cream butter/sugar; beat in eggs and treacle.
3. Fold in flour, spice, salt; stir in prunes and soaking juices.
4. Bake 28–32 min . Cool, slice.

Make-Ahead: Keeps moist 4 days.
Origins & Facts: Victorian pantry flavours, modern tray.
Nutrition: ~1,000 kJ/240 kcal.

34: Cherry Bakewell Crumble Bars



Serves: 24 | Time: 25 min + 35–40 min | Allergens: gluten, dairy, eggs, nuts
Freezable? Yes. Pairing: Amaretto or pale ale.

Ingredients
Base/Crumble: 320 g plain flour; 80 g ground almonds; 180 g butter; 150 g caster sugar; pinch salt.
Filling: 250 g cherry jam; 100 g marzipan, grated; 2 tbsp flaked almonds.

Method

1. Heat 180°C fan . Rub flour, almonds, sugar, salt with butter to crumbs.
2. Press ⅔ into tin; spread jam; scatter marzipan.
3. Top with remaining crumbs and flaked almonds.
4. Bake 35–40 min until golden. Cool before slicing.

Make-Ahead: Flavour rounds by day 2.
Origins & Facts: Bakewell, simplified and sliceable.
Nutrition: ~1,045 kJ/250 kcal.

35: Cinnamon Roll Sheet-Pan Buns (Quick-Rise)



Serves: 24 | Time: 30 min prep + 45–55 min total | Allergens: gluten, dairy, eggs
Freezable? Yes (un-iced). Pairing: Latte or milk stout.

Ingredients
Dough: 650 g strong white flour; 75 g sugar; 7 g fast yeast; 1 tsp salt; 300 ml warm milk; 2 eggs; 100 g soft butter.
Filling: 120 g soft butter; 150 g soft brown sugar; 2 tbsp cinnamon.
Icing: 200 g icing sugar + 2–3 tbsp milk; vanilla.

Method

1. Mix dry; add warm milk, eggs, butter; knead 5–7 min to soft dough.
2. Rise 30–40 min somewhere warm.
3. Roll to large rectangle; spread butter; sprinkle sugar and cinnamon. Roll up; cut 24 slices; arrange in lined tray. Proof 20–25 min .
4. Bake 180°C fan for 18–22 min until golden.
5. Drizzle icing while warm.

Make-Ahead: Slow-proof in fridge overnight.

Origins & Facts: Bakery buns, party format.

Nutrition: ~1,255 kJ/300 kcal.

36: Hazelnut Linzer Slice (Jam Lattice)



Serves: 24 | Time: 35 min + 30–35 min | Allergens: gluten, dairy, eggs, nuts
Freezable? Yes. Pairing: Austrian lager or pinot noir.

Ingredients

250 g plain flour; 120 g ground hazelnuts; 150 g sugar; 1 tsp cinnamon; pinch cloves; ½ tsp baking powder; pinch salt
200 g cold butter; 1 egg
400 g redcurrant or raspberry jam

Method

1. Heat 170°C fan . Rub dry mix with butter; add egg to form dough.
2. Press ⅔ into tin. Spread jam. Roll remaining dough into thin ropes; lattice over jam.
3. Bake 30–35 min . Cool fully before slicing.

Make-Ahead: Keeps well 5–6 days.
Origins & Facts: Linzer torte, traybake interpretation.
Nutrition: ~1,085 kJ/260 kcal.

37: Pistachio & Cardamom Semolina Traybake (Basbousa-inspired)



Serves: 24 | Time: 20 min + 28–32 min | Allergens: dairy, nuts; may contain gluten if using wheat semolina

Swaps: Use fine maize semolina for GF-style texture.

Freezable? Yes (without syrup); best fresh.

Pairing: Mint tea.

Ingredients

250 g fine semolina; 80 g desiccated coconut; 150 g sugar; 1 tsp baking powder; pinch salt

150 g butter, melted; 250 g yoghurt; 2 eggs; ½ tsp ground cardamom
60 g chopped pistachios

Syrup: 200 g sugar; 200 ml water; 1 tbsp lemon juice; 1 tsp orange blossom (optional)

Method

1. Heat 170°C fan . Mix dry; add butter, yoghurt, eggs, cardamom. Rest 10 min.
2. Spread in tin; sprinkle pistachios. Bake 28–32 min .
3. Simmer syrup 4–5 min; pour over hot cake. Cool before slicing.

Make-Ahead: Great on day 2 as syrup settles.
Origins & Facts: Middle Eastern basbousa vibes with British measures.
Nutrition: ~1,005 kJ/240 kcal.

38: Gingerbread Cheesecake Bars



Serves: 24 | Time: 25 min + 35–40 min + chill | Allergens: gluten, dairy, eggs
Freezable? Yes (without cream topping). Pairing: Spiced ale.

Ingredients
Base: 350 g ginger nuts; 150 g butter, melted.
Filling: 900 g cream cheese; 200 g light brown sugar; 3 eggs + 1 yolk; 3 tbsp black treacle; 2 tsp ground ginger; 1 tsp cinnamon; ¼ tsp cloves; pinch salt.
Finish: 200 ml lightly sweetened whipped cream (optional).

Method

1. Heat 150°C fan . Mix crumb base; press; bake 8–10 min .
2. Beat filling until smooth; pour; bake 25–30 min until just set.
3. Cool; chill 4 h. Top with cream if using; slice.

Make-Ahead: Best next day.
Origins & Facts: Gingerbread house meets NY slice.
Nutrition: ~1,255 kJ/300 kcal.

39: Candied Clementine Upside-Down Squares



Serves: 24 | Time: 30 min + 30–35 min | Allergens: gluten, dairy, eggs
Freezable? Yes (without syrup). Pairing: Prosecco.

Ingredients

3–4 clementines, thinly sliced; 120 g sugar; 50 ml water
200 g butter; 180 g caster sugar; 3 eggs

220 g SR flour; pinch salt; zest 2 clementines; 80 ml milk

Method

1. Simmer sugar and water; add slices; cook 10–12 min until glossy. Arrange in lined tin with a little syrup.
2. Heat 170°C fan . Cream butter/sugar; beat in eggs and zest.
3. Fold in flour/salt; add milk.
4. Spoon over fruit; bake 30–35 min . Cool 10 min, then flip out.
5. Brush with remaining syrup.

Make-Ahead: Keeps 3–4 days.

Origins & Facts: Upside-down cake with festive citrus.

Nutrition: ~920 kJ/220 kcal.

40: Sticky Toffee Gingerbread Sandwich Bars (Cream Filling)



Serves: 24 | Time: 30 min + 30–35 min + filling | Allergens: gluten, dairy, eggs
Freezable? Sponges yes. Pairing: Milk stout.

Ingredients
Gingerbread Sponges: 220 g butter; 180 g brown sugar; 3 eggs; 250 g plain flour; 1 tsp bicarb; 2 tsp ginger; 1 tsp cinnamon; 120 g black treacle; 150 ml hot milk.
Toffee Cream: 250 g mascarpone; 150 ml double cream; 150 g thick caramel; pinch salt.

Method

1. Heat 170°C fan . Beat butter/sugar; add eggs.
2. Mix flour, bicarb, spices. Stir treacle into hot milk; fold alternately into batter.
3. Bake 30–35 min in lined tin. Cool completely; halve horizontally.
4. Whip cream with mascarpone and caramel to spreadable.
5. Sandwich layers; chill 1 h; slice.

Make-Ahead: Assemble day of serving.
Origins & Facts: Gingerbread + sticky toffee mash-up.
Nutrition: ~1,250 kJ/300 kcal.

41: Chestnut & Rum Tiffin (No-Bake)



Serves: 24 | Time: 15 min + set | Allergens: dairy, gluten (biscuits)
Swaps: GF biscuits; AF—swap rum for espresso. Freezable? Yes.
Pairing: Dark rum or espresso.

Ingredients

200 g butter; 80 g golden syrup; 200 g dark chocolate
250 g rich tea biscuits, crushed

200 g chestnut purée
80 ml dark rum (or espresso)
80 g toasted chopped hazelnuts (optional)

Method

1. Melt butter, syrup, chocolate. Stir in biscuits, chestnut, rum, nuts.
2. Press into tin; chill 3–4 h.
3. Optional: glaze with extra 150 g melted chocolate. Slice.

Make-Ahead: Keeps 10 days chilled.
Origins & Facts: British tiffin with French-leaning chestnut.
Nutrition: ~1,255 kJ/300 kcal.

42: Espresso & Hazelnut Brownies



Serves: 24 | Time: 15 min + 22–25 min | Allergens: nuts, dairy, gluten, eggs
Freezable? Yes. Pairing: Espresso or hazelnut liqueur.

Ingredients

250 g dark chocolate; 200 g butter
280 g caster sugar
3 eggs + 1 yolk
120 g plain flour; 30 g cocoa; pinch salt
2 tbsp instant espresso powder dissolved in 30 ml hot water
120 g toasted hazelnuts, chopped

Method

1. Oven 160°C fan . Melt chocolate/butter.
2. Whisk sugar with eggs; fold in chocolate mix, then flour, cocoa, salt, espresso, nuts.
3. Bake 22–25 min . Cool; chill to cut.

Make-Ahead: Flavour deepens day 2.
Origins & Facts: Mocha meets gianduja.
Nutrition: ~1,300 kJ/310 kcal.

43: Panforte-Inspired Fruit-Nut Bars (GF)



Serves: 24 | Time: 20 min + 25–28 min | Allergens: nuts; may contain dairy
Swaps: DF—use plant butter. Freezable? Yes. Pairing: Vin Santo.

Ingredients

150 g almonds; 150 g hazelnuts; 120 g candied peel; 120 g dried figs or apricots, chopped; 80 g dried cranberries
80 g plain GF flour; 2 tsp cocoa; 1 tsp cinnamon; ¼ tsp cloves; pinch pepper
120 g runny honey; 80 g caster sugar; 60 g butter

Method

1. Heat 160°C fan . Mix nuts, fruit, flour, cocoa, spices.
2. Warm honey, sugar, butter to dissolve; simmer 1–2 min.
3. Stir into dry; press into tin with wet spatula.
4. Bake 25–28 min until just set. Cool; dust with icing sugar.

Make-Ahead: Improves over a week.
Origins & Facts: Siena’s panforte, simplified and sliceable.
Nutrition: ~1,045 kJ/250 kcal.

44: S’mores Winter Spice Bars



Serves: 24 | Time: 20 min + 20–24 min | Allergens: gluten, dairy, eggs
Freezable? Yes. Pairing: Stout or hot chocolate.

Ingredients

220 g butter; 180 g soft brown sugar
2 eggs; 1 tsp vanilla
260 g plain flour; 1 tsp baking powder; ½ tsp salt; 1 tsp cinnamon; ½ tsp ginger
150 g dark chocolate chunks
120 g mini marshmallows
150 g crushed digestives

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs, vanilla.
2. Fold in dry ingredients; stir in chocolate, marshmallows, crumbs.
3. Spread and bake 20–24 min until golden at edges. Cool; cut.

Make-Ahead: Best day 1–3.
Origins & Facts: American campfire classic with winter spice.
Nutrition: ~1,130 kJ/270 kcal.

45: Frosted Red Velvet Traybake



Serves: 24 | Time: 25 min + 25–30 min + frost | Allergens: gluten, dairy, eggs
Freezable? Sponge yes. Pairing: Cream stout.

Ingredients
Cake: 250 g plain flour; 1 tsp baking powder; ½ tsp bicarb; 20 g cocoa; 250 g caster sugar; 2 eggs; 240 ml buttermilk; 120 ml oil; 1 tsp vanilla; 2 tsp red food colouring; 1 tsp white vinegar; pinch salt.
Frosting: 200 g cream cheese; 80 g soft butter; 250–300 g icing sugar; 1 tsp vanilla.

Method

1. Heat 160°C fan . Whisk wet; whisk dry; combine swiftly; bake 25–30 min .
2. Cool fully. Beat frosting smooth; spread thickly; crumb sprinkles optional.

Make-Ahead: Frost day of serving.
Origins & Facts: Festive colour, cocoa tang.
Nutrition: ~1,170 kJ/280 kcal.

46: Walnut & Coffee Snowcap Squares



Serves: 24 | Time: 20 min + 25–28 min | Allergens: gluten, dairy, eggs, nuts
Freezable? Yes. Pairing: Coffee liqueur or porter.

Ingredients

200 g butter; 180 g caster sugar
3 eggs
220 g SR flour; pinch salt

2 tbsp instant coffee dissolved in 30 ml hot water
120 g walnuts, toasted and chopped
Icing sugar for snowcap

Method

1. Heat 170°C fan . Cream butter/sugar; beat in eggs and coffee.
2. Fold in flour, salt; mix in walnuts.
3. Bake 25–28 min . Dust with icing sugar when cool.

Make-Ahead: Keeps 4 days.
Origins & Facts: Coffee and walnut cake, simplified.
Nutrition: ~1,005 kJ/240 kcal.

47: Marmalade Bread Pudding Blondies



Serves: 24 | Time: 20 min + 28–32 min | Allergens: gluten, dairy, eggs
Freezable? Yes. Pairing: Strong tea or whisky.

Ingredients

150 g stale brioche/panettone, diced
220 g light brown sugar
200 g butter, melted
2 eggs + 1 yolk
220 g plain flour; ½ tsp baking powder; pinch salt

120 g fine-cut marmalade; zest 1 orange

Method

1. Heat 170°C fan . Toss brioche with a little melted butter; set aside.
2. Mix remaining butter with sugar; add eggs, marmalade, zest.
3. Fold in flour, baking powder, salt; fold in brioche pieces.
4. Bake 28–32 min until just set. Cool, slice.

Make-Ahead: Flavour blooms day 2.
Origins & Facts: Bread-and-butter pudding meets blondie.
Nutrition: ~1,170 kJ/280 kcal.

48: Spiced Toffee Apple Flapjack Bars



Serves: 24 | Time: 15 min + 25–30 min | Allergens: dairy; may contain gluten (oats) Swaps: GF oats. Freezable? Yes. Pairing: Medium-dry cider.

Ingredients

250 g butter; 180 g soft brown sugar; 120 g golden syrup
500 g rolled oats; 1 tsp cinnamon; ½ tsp ginger; pinch salt
2 apples, peeled and diced small
120 g soft caramels or dulce de leche

Method

1. Heat 160°C fan . Melt butter, sugar, syrup; stir in oats, spices, salt.
2. Fold in apples. Press half in tin; dot caramel; cover with remaining mix.
3. Bake 25–30 min until golden. Cool fully to set.

Make-Ahead: Keeps 1 week airtight.
Origins & Facts: Bonfire-night flavours in oat bar form.
Nutrition: ~1,255 kJ/300 kcal.

49: Cranberry Streusel Cheesecake Slice



Serves: 24 | Time: 30 min + 35–40 min + chill | Allergens: gluten, dairy, eggs
Freezable? Yes (without streusel crunch). Pairing: Riesling.

Ingredients
Base: 300 g plain flour; 100 g oats; 150 g sugar; 220 g butter.
Cheesecake: 600 g cream cheese; 150 g caster sugar; 2 eggs; 1 tsp vanilla.
Cranberry Swirl: 200 g cranberries; 120 g sugar; 60 ml orange juice.

Streusel: 120 g flour; 60 g butter; 60 g demerara.

Method

1. Heat 170°C fan . Rub base; press; bake 12–14 min .
2. Simmer cranberries, sugar, juice 6–8 min; cool.
3. Beat cheesecake mix; pour over base; dot with cranberry; marble.
4. Crumble streusel on top. Bake 25–30 min . Cool, chill 4 h.

Make-Ahead: Best next day.
Origins & Facts: Sharp-sweet balance for rich tables.
Nutrition: ~1,210 kJ/290 kcal.

50: Bailey's Chocolate Sheet Cake



Serves: 24 | Time: 20 min + 25–30 min | Allergens: gluten, dairy, eggs, alcohol
Swaps: AF cream liqueur substitute or milk + coffee. Freezable? Sponge yes.
Pairing: Irish cream (of course) or milk stout.

Ingredients
Cake: 220 g plain flour; 40 g cocoa; 1 tsp bicarb; 1 tsp baking powder; 250 g caster sugar; pinch salt; 2 eggs; 120 ml oil; 120 ml buttermilk; 120 ml Irish cream; 120 ml hot coffee; 1 tsp vanilla.
Icing: 200 g dark chocolate; 80 g butter; 80 ml Irish cream; 2–3 tbsp icing sugar.

Method

1. Heat 160°C fan . Whisk dry; whisk wet; combine; add hot coffee last.
2. Bake 25–30 min . Cool fully.
3. Melt icing ingredients gently; beat smooth; spread over cake. Set before cutting.

Make-Ahead: Icing sets nicely after 2 h.
Origins & Facts: The office-party hero.
Nutrition: ~1,255 kJ/300 kcal.

51: Peppermint Bark Blondies



Serves: 24 | Time: 20 minutes prep + 22–25 minutes bake | Tin: 23 × 33 cm, lined with parchment

Allergens: Gluten, dairy, eggs. Swaps: Use a 1:1 gluten-free flour blend; plant block for butter; dairy-free white chocolate if available.

Dietary Notes: Contains peppermint. Freezable? Yes (up to 2 months, unfrosted).

Wine/Beer Pairing: Hot chocolate, milk stout, or alcohol-free chocolate stout.

Ingredients

200 g unsalted butter, melted and cooled slightly
220 g light soft brown sugar
2 large eggs
1 tsp vanilla extract
½ tsp peppermint extract (taste-dependent)
240 g plain flour (or GF 1:1 blend)
½ tsp baking powder
½ tsp fine salt
150 g white chocolate chips (DF if needed)
60 g peppermint candy canes, crushed (reserve 1 tbsp for topping)

Method

1. Heat the oven to 170°C fan (190°C conventional) . Line the tin with parchment, leaving an overhang for easy lifting.
2. Whisk the melted butter and brown sugar until glossy. Beat in the eggs one at a time, then the vanilla and peppermint extracts.
3. Sift in the flour, baking powder and salt; fold gently to combine. Stir through the white chocolate chips and most of the crushed candy.
4. Spread evenly into the prepared tin and smooth the top.

5. Bake for 22–25 minutes until the edges are set and the centre is just firm; do not overbake.
6. Immediately sprinkle over the reserved crushed candy so it adheres lightly. Cool completely in the tin, then chill 1 hour for clean cuts.
7. Lift out and cut into 24 squares with a hot, dry knife.

Make-Ahead: Keeps 4–5 days airtight. Flavour is better on day 2.

Origins & Facts: Inspired by American “peppermint bark” — chocolate and peppermint shards — this version builds the flavours into a single blondie slab.

Nutrition (per square): ~1,180 kJ/282 kcal.

52: White Chocolate Ginger Blondies



Serves: 24 | Time: 20 minutes + 25–28 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Swaps: GF 1:1 flour; plant butter; DF white chocolate.
Freezable? Yes. Pairing: Spiced ale or chai.

Ingredients

200 g unsalted butter, melted
220 g light brown sugar
2 large eggs
1 tsp vanilla extract
240 g plain flour

½ tsp baking powder
1 tsp ground ginger
60 g stem ginger in syrup, drained and finely chopped
150 g white chocolate chips
Pinch fine salt

Method

1. Heat oven to 170°C fan . Line tin.
2. Whisk butter and sugar, then beat in eggs and vanilla until smooth.
3. Fold in flour, baking powder, ground ginger and salt.
4. Stir through stem ginger and white chocolate chips.
5. Bake 25–28 minutes until just set with pale golden edges.
6. Cool fully, then chill for 30–60 minutes before slicing.

Make-Ahead: Improves after 24 hours.
Origins & Facts: Think of it as a café blondie crossed with ginger kisses — stem ginger gives pops of warmth that cut through the sweetness of white chocolate.
Nutrition: ~1,205 kJ/288 kcal.

53: Toblerone Alpine Traybake



Serves: 24 | Time: 15 minutes + 25–28 minutes bake | Tin: 23 × 33 cm

Allergens: Gluten, dairy, eggs, nuts (almond nougat).

Freezable? Yes. Pairing: Coffee, amber ale.

Ingredients

220 g unsalted butter, softened
180 g caster sugar
3 large eggs
220 g self-raising flour
Pinch fine salt

200 g Toblerone, chopped into 1–2 cm chunks
80 g flaked almonds (optional)

Method

1. Heat oven to 170°C fan . Line the tin.
2. Cream butter and sugar until pale and fluffy (3 minutes).
3. Beat in eggs one at a time.
4. Fold in flour and salt, then the Toblerone chunks and flaked almonds.
5. Spread into the tin; level. Bake 25–28 minutes until golden and just set.
6. Cool in the tin; drizzle with a little melted chocolate if you like, then slice.

Make-Ahead: Keeps 3–4 days airtight.
Origins & Facts: Après-ski flavours — milk chocolate, honey and nougat — packed into a simple British traybake.
Nutrition: ~1,130 kJ/270 kcal.

54: Salted Honey & Almond Slice



Serves: 24 | Time: 20 minutes + 12–14 minutes base + 8–10 minutes top | Tin: 23 × 33 cm

Allergens: Gluten, dairy, eggs (trace in some butters), nuts.

Freezable? Yes. Pairing: Dry sherry.

Ingredients

Shortbread Base

280 g plain flour
80 g icing sugar
Pinch fine salt
220 g cold unsalted butter, diced

Topping

120 g unsalted butter
100 g caster sugar
120 g runny honey
2 tbsp double cream
200 g flaked almonds
½ tsp flaky sea salt (plus extra to finish)

Method

1. Heat oven to 180°C fan . Rub flour, icing sugar and salt with butter until it clumps; press into the tin.
2. Bake the base 12–14 minutes until just colouring.
3. Meanwhile, simmer butter, sugar, honey and cream for 2–3 minutes until slightly thickened. Off the heat, stir in flaked almonds and ½ tsp flaky salt.
4. Pour topping over the hot base; spread evenly.
5. Return to oven for 8–10 minutes until amber and bubbling at the edges.
6. Cool completely; sprinkle a few extra flakes of salt; slice.

Make-Ahead: Keeps 5–6 days; stays crisp.

Origins & Facts: A tray interpretation of Bienenstich notes — honeyed almonds over buttery base.

Nutrition: ~1,170 kJ/280 kcal.

55: Cranberry Lamington Traybake



Serves: 24 | Time: 30 minutes bake + chill + dipping | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Sponge yes.
Pairing: Sparkling rosé or lemonade.

Ingredients
Sponge

220 g unsalted butter, softened
200 g caster sugar
4 large eggs
220 g self-raising flour
1 tsp vanilla extract
80 ml milk

Pinch salt

Cranberry Syrup

200 g cranberries (fresh or frozen)
200 g caster sugar
250 ml water

Coating

300 g desiccated coconut

Method

1. Heat oven to 170°C fan . Cream butter and sugar; beat in eggs. Fold in flour and salt; mix in vanilla and milk.
2. Bake 25–30 minutes until risen and springy. Cool completely, then chill the sponge 1–2 hours for easier cubing.
3. Simmer cranberries, sugar and water for 8–10 minutes ; strain to a clear, vivid syrup and cool.
4. Cut the chilled sponge into 24 cubes. Dip each quickly in syrup (don't soak), then roll in coconut.
5. Chill 30–60 minutes to set before serving.

Make-Ahead: Best dipped the day before; keeps 2–3 days chilled.

Origins & Facts: Australian lamingtons reworked with tart British winter berries for colour and cut.

Nutrition: ~1,045 kJ/250 kcal.

56: Chocolate-Hazelnut Truffle Bars (No-Bake)



Serves: 24 | Time: 15 minutes + 3–4 hours chill | Tin: 23 × 33 cm
Allergens: Dairy, nuts, gluten (biscuits). Swaps: GF biscuits.
Freezable? Yes. Pairing: Espresso.

Ingredients

300 g rich tea biscuits, roughly crushed
120 g smooth hazelnut spread
300 g dark chocolate, chopped
120 g unsalted butter
80 ml double cream

80 g toasted hazelnuts, chopped
Pinch fine salt
Cocoa powder, to dust (optional)

Method

1. Line tin with parchment.
2. Gently melt chocolate, butter and cream in a heatproof bowl.
3. Stir in hazelnut spread and salt until smooth.
4. Fold through biscuit rubble and chopped hazelnuts.
5. Press into the tin; level with an offset spatula.
6. Chill 3–4 hours until firm. Dust with cocoa, slice.

Make-Ahead: Keeps 7–10 days chilled; freezes well.
Origins & Facts: A gianduja-like truffle slab that eats like a posh tiffin.
Nutrition: ~1,300 kJ/310 kcal.

57: Lebkuchen Traybake



Serves: 24 | Time: 20 minutes + 18–22 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, eggs, nuts (almonds).
Freezable? Yes (un-glazed). Pairing: Dunkel or spiced tea.

Ingredients

180 g runny honey
120 g soft brown sugar
100 g unsalted butter
2 large eggs
250 g plain flour
120 g ground almonds

2 tsp Lebkuchen spice (cinnamon, cloves, allspice, ginger)
1 tsp baking powder
Pinch fine salt
Zest 1 orange

Glaze

150 g icing sugar + 2–3 tbsp fresh orange juice

Method

1. Heat oven to 180°C fan . Melt honey, sugar and butter; cool 5 minutes.
2. Whisk in eggs, then fold in flour, ground almonds, spices, baking powder, salt and orange zest.
3. Spread in the tin; bake 18–22 minutes until set and lightly springy.
4. While warm, brush with the orange icing to form a thin glaze.
5. Cool completely; slice.

Make-Ahead: Improves after 48 hours as flavours mellow.
Origins & Facts: Nuremberg's Christmas staple — here as a quick, soft slab with a citrus sheen.

Nutrition: ~1,005 kJ/240 kcal.

58: Spiced Orange Carrot Slice



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, eggs, dairy (in frosting). Swaps: Plant cream cheese.
Freezable? Sponge yes. Pairing: Wheat beer.

Ingredients

200 g light brown sugar
120 ml neutral oil
3 large eggs
220 g plain flour
1 tsp bicarbonate of soda

1 tsp baking powder
1½ tsp ground cinnamon
½ tsp grated nutmeg
Zest 1 orange
250 g finely grated carrot
80 g sultanas
60 g chopped walnuts (optional)
Pinch salt

Frosting

200 g cream cheese
60 g soft unsalted butter
200 g icing sugar
1 tbsp orange juice

Method

1. Heat oven to 170°C fan . Line tin.
2. Whisk sugar and oil; beat in eggs until emulsified.
3. Fold in flour, bicarb, baking powder, spices, salt and zest.
4. Stir through carrot, sultanas and walnuts.
5. Bake 28–32 minutes until set. Cool fully.
6. Beat frosting smooth; spread thickly; chill 30 minutes to set before slicing.

Make-Ahead: Keeps 3–4 days chilled.

Origins & Facts: Classic carrot cake with a winter-citrus lift; a buffet favourite.

Nutrition: ~1,130 kJ/270 kcal.

59: Rum Baba Traybake (Syrup-Soaked)



Serves: 24 | Time: 25 minutes prep + 45–60 minutes rise + 20–24 minutes bake + soak | Tin: 23 × 33 cm (deep)
Allergens: Gluten, dairy, eggs, alcohol. Freezable? Yes (unsoaked).
Pairing: Dark rum or strong tea.

Ingredients
Batter

300 g plain flour
7 g fast-action yeast
40 g caster sugar
½ tsp fine salt

3 large eggs, at room temperature
120 ml warm milk
120 g unsalted butter, very soft

Syrup

300 ml water
250 g caster sugar
120 ml dark rum
Strips of orange zest

To Serve

Lightly sweetened whipped cream (optional)

Method

1. In a mixer bowl, combine flour, yeast, sugar and salt. Beat in eggs and warm milk to a thick batter (5 minutes).
2. Beat in the soft butter a little at a time until glossy and stretchy (another 3–4 minutes).
3. Scrape into the lined tin; level. Prove somewhere warm for 45–60 minutes until puffy.
4. Bake at 180°C fan for 20–24 minutes until golden and cooked through.
5. Meanwhile, simmer water, sugar and orange zest 5 minutes ; off the heat add rum.

6. While the cake is hot, skewer all over and slowly ladle over warm syrup until absorbed (you may not need all of it; the cake should be saturated but not collapsing).
7. Cool to just warm, then slice and serve with whipped cream.

Make-Ahead: Best soaked on the day; unsoaked sponge freezes well.
Origins & Facts: A French-Polish classic; the batter sits between cake and enriched bread, designed for drinking up boozy syrup.
Nutrition: ~1,170 kJ/280 kcal.

60: Gingerbread Millionaire’s Bars



Serves: 24 | Time: ~45 minutes active + cooling | Tin: 23 × 33 cm
Allergens: Gluten, dairy. Freezable? Yes.
Pairing: Robust porter.

Ingredients
Spiced Shortbread Base

300 g plain flour
1 tsp ground ginger
½ tsp ground cinnamon
80 g icing sugar
Pinch fine salt
220 g cold unsalted butter, diced

Caramel Layer

120 g unsalted butter
120 g light soft brown sugar
1 × 397 g tin sweetened condensed milk
1 tbsp golden syrup
½ tsp ground ginger
Big pinch fine salt

Chocolate Top

350 g milk chocolate (or dark)
Optional: few shards of crystallised ginger to finish

Method

1. Heat oven to 180°C fan . Rub base ingredients to sandy crumbs; press into tin and dock. Bake 15–18 minutes until pale gold.
2. For caramel, place all ingredients in a saucepan. Bring to a gentle bubble, stirring constantly, and cook 6–8 minutes until thick, glossy and 112–115°C.
3. Pour over the warm base; level; cool 45–60 minutes.

4. Melt chocolate, pour over caramel, tilt to coat. Add ginger shards if using.
5. Set completely (room temp 2–3 h or chill 30–40 min). Score, then slice with a hot, dry knife.

Make-Ahead: Keeps 10 days airtight.
Origins & Facts: A festive riff on a Scottish favourite; spice tames the sweetness.
Nutrition: ~1,460 kJ/350 kcal.

61: Praline Mousse Slice (Chilled)



Serves: 24 | Time: 25 minutes + 4 hours chill | Tin: 23 × 33 cm
Allergens: Dairy, nuts, gluten (biscuits). Freezable? Yes (whole).
Pairing: Coffee or hazelnut liqueur.

Ingredients
Base

300 g chocolate biscuits, crushed
120 g unsalted butter, melted

Filling

400 g milk chocolate, melted and cooled to lukewarm
300 ml double cream
200 g hazelnut praline paste (or smooth hazelnut spread)
Pinch fine salt

Finish

Cocoa powder or grated chocolate

Method

1. Mix biscuits with butter; press into tin. Chill 15 minutes.
2. Fold praline paste and salt into lukewarm melted chocolate.
3. Whip cream to soft peaks; fold into chocolate mixture in two additions to keep it airy.
4. Spread over the base; smooth. Chill 4 hours or until set.
5. Dust with cocoa; slice.

Make-Ahead: 48 hours ahead is fine.
Origins & Facts: Patisserie vibe, no baking; texture sits between truffle and mousse.
Nutrition: ~1,255 kJ/300 kcal.

62: Rose, Pistachio & White Chocolate Blondies



Serves: 24 | Time: 20 minutes + 25–28 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts. Freezable? Yes.
Pairing: Dry rosé.

Ingredients

200 g unsalted butter, melted
220 g light brown sugar
2 large eggs
1 tsp vanilla extract
½ tsp rose water (go gently; add to taste)
240 g plain flour

½ tsp baking powder
Pinch fine salt
120 g white chocolate chips
80 g pistachios, chopped
60 g dried cranberries

Method

1. Heat oven to 170°C fan . Line tin.
2. Whisk butter, sugar; add eggs, vanilla and rose water.
3. Fold in flour, baking powder and salt.
4. Stir through chips, pistachios and cranberries.
5. Bake 25–28 minutes until just set. Cool completely; chill for neat slicing.

Make-Ahead: Keeps 4 days.
Origins & Facts: A Persian-leaning flavour profile in a crowd-pleasing British format.
Nutrition: ~1,205 kJ/288 kcal.

63: Peppermint Marshmallow Slice (No-Bake)



Serves: 24 | Time: 15 minutes + 3 hours set | Tin: 23 × 33 cm
Allergens: Dairy, gluten (biscuits). Freezable? Yes.
Pairing: Mint tea or hot chocolate.

Ingredients

400 g milk chocolate, chopped
120 g unsalted butter
3 tbsp golden syrup
250 g plain biscuits, chopped
120 g mini marshmallows
½ tsp peppermint extract

50 g crushed candy canes

Method

1. Melt chocolate, butter and syrup together gently.
2. Off the heat, stir in peppermint extract, then fold in biscuits and marshmallows.
3. Spread into the tin; level; scatter with crushed candy canes.
4. Chill 3 hours until set; slice.

Make-Ahead: Keeps 7–10 days chilled.
Origins & Facts: Essentially a seasonal rocky road with a clean mint finish.
Nutrition: ~1,255 kJ/300 kcal.

64: Pomegranate Molasses Brownies



Serves: 24 | Time: 15 minutes + 22–25 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Yes.
Pairing: Ruby port.

Ingredients

250 g dark chocolate (60–70%)
200 g unsalted butter
280 g caster sugar
3 large eggs + 1 yolk
120 g plain flour
30 g cocoa powder

Pinch fine salt
60 ml pomegranate molasses
60 g pistachios, roughly chopped (optional)

Method

1. Heat oven to 160°C fan . Line tin.
2. Melt chocolate and butter gently; cool slightly.
3. Whisk sugar with eggs and yolk to a thick ribbon.
4. Fold in chocolate mixture, then flour, cocoa, salt, molasses and nuts.
5. Bake 22–25 minutes until just set with a glossy top.
6. Cool completely; chill for clean cuts.

Make-Ahead: Best on day 2; flavours meld.
Origins & Facts: The tart, grapey depth of pomegranate molasses balances brownie richness.
Nutrition: ~1,300 kJ/310 kcal.

65: Chocolate-Cranberry Flapjacks



Serves: 24 | Time: 15 minutes + 22–26 minutes bake | Tin: 23 × 33 cm
Allergens: Dairy; gluten if oats not certified. Swaps: GF oats, plant butter.
Freezable? Yes. Pairing: Stout.

Ingredients

250 g unsalted butter
150 g soft brown sugar
120 g golden syrup
550 g rolled oats
Pinch fine salt
120 g dried cranberries
150 g dark chocolate chunks

Method

1. Heat oven to 160°C fan . Gently melt butter, sugar and syrup.
2. Stir in oats, salt, cranberries and chocolate.
3. Press firmly into tin; level.
4. Bake 22–26 minutes until golden at the edges.
5. Cool fully in the tin to set before slicing.

Make-Ahead: Keeps 7 days airtight.
Origins & Facts: British tuck-box staple with a festive lift.
Nutrition: ~1,255 kJ/300 kcal.

66: Hazelnut Gianduja Bars (No-Bake)



Serves: 24 | Time: 15 minutes + 3–4 hours chill | Tin: 23 × 33 cm
Allergens: Nuts, dairy, gluten (wafers/biscuits). Swaps: GF cereal.
Freezable? Yes. Pairing: Espresso or Barolo chinato.

Ingredients

350 g milk chocolate
150 g dark chocolate
250 g smooth hazelnut spread
80 g unsalted butter
250 g wafer biscuits or crisped-rice cereal
120 g toasted hazelnuts, chopped

Pinch fine salt

Method

1. Melt chocolates with butter; cool slightly.
2. Stir in hazelnut spread and salt.
3. Fold in wafers/cereal and nuts.
4. Press into tin; smooth. Chill until set; slice.

Make-Ahead: 10 days chilled.
Origins & Facts: Turin-style gianduja, rendered as a party slab with crunch.
Nutrition: ~1,320 kJ/315 kcal.

67: Sticky Medjool Date & Walnut Slice



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, eggs, nuts, dairy. Freezable? Yes.
Pairing: Oloroso sherry.

Ingredients

250 g Medjool dates, chopped
200 ml hot tea
1 tsp bicarbonate of soda
200 g light brown sugar
120 g unsalted butter, melted
2 large eggs

220 g self-raising flour
1 tsp mixed spice
Pinch salt
120 g walnuts, chopped

Method

1. Soak dates in hot tea with bicarb 10 minutes ; mash lightly.
2. Whisk sugar with butter and eggs.
3. Fold in flour, spice and salt; stir in date mixture and walnuts.
4. Bake at 170°C fan for 28–32 minutes until set.
5. Cool, then slice.

Make-Ahead: Improves after 24 hours.
Origins & Facts: A close cousin of sticky toffee pudding, with a toasty walnut bite.
Nutrition: ~1,130 kJ/270 kcal.

68: Black Treacle Parkin Traybake



Serves: 24 | Time: 15 minutes + 40–45 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy; eggs optional. Freezable? Yes.
Pairing: Yorkshire ale.

Ingredients

200 g medium oatmeal (oat meal)
200 g plain flour
200 g soft brown sugar
200 g unsalted butter
200 g black treacle
80 g golden syrup
1½ tsp ground ginger

½ tsp cinnamon
1 egg (or omit and add 60 ml milk)
120 ml milk
Pinch salt

Method

1. Heat oven to 160°C fan . Gently melt butter, treacle and syrup.
2. Mix oatmeal, flour, sugar, spices and salt.
3. Stir in the melted mixture, then egg (if using) and milk to a thick batter.
4. Bake 40–45 minutes until just set; don't overbake.
5. Cool completely; wrap and leave 2–3 days to mature before slicing.

Make-Ahead: Peaks after maturing; keeps 1–2 weeks airtight.
Origins & Facts: A Yorkshire Bonfire Night classic; the oatmeal gives that characteristic chew.
Nutrition: ~1,045 kJ/250 kcal.

69: Festive Saffron & Almond Slice



Serves: 24 | Time: 20 minutes + 25–30 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts. Freezable? Yes.
Pairing: Mulled white wine.

Ingredients

Pinch saffron threads, warmed in 2 tbsp milk
220 g unsalted butter, softened
200 g caster sugar
4 large eggs
200 g self-raising flour
80 g ground almonds
Zest of 1 orange

2 tbsp flaked almonds
Pinch salt

Method

1. Heat oven to 170°C fan . Cream butter and sugar; beat in eggs one by one.
2. Fold in flour, ground almonds, salt, saffron milk and orange zest.
3. Spread in tin; bake 25–30 minutes . Scatter flaked almonds for the final 5 minutes.
4. Cool; dust with icing sugar if you fancy a snowy look.

Make-Ahead: Keeps 4 days.
Origins & Facts: Lucia-day saffron notes meet British almond sponge.
Nutrition: ~1,005 kJ/240 kcal.

70: Whisky-Soaked Raisin Cake Bars



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs; alcohol. Freezable? Yes.
Pairing: Speyside whisky or strong tea.

Ingredients

200 g raisins
120 ml whisky (or strong black tea for alcohol-free)
220 g unsalted butter, softened
200 g caster sugar
4 large eggs

220 g self-raising flour
Zest of 1 orange
Pinch fine salt

Method

1. Soak raisins in whisky 30 minutes ; drain, reserving 2 tbsp soaking liquid.
2. Heat oven to 170°C fan . Cream butter and sugar until pale.
3. Beat in eggs one at a time. Fold in flour, salt and orange zest.
4. Stir in raisins and reserved whisky.
5. Bake 28–32 minutes until set and lightly golden.
6. Cool in tin; slice.

Make-Ahead: Flavour deepens on day 2.
Origins & Facts: A Dundee-leaning tea loaf idea turned quick tray.
Nutrition: ~1,045 kJ/250 kcal.

71: Cinnamon-Sugar Snickerdoodle Squares



Serves: 24 | Time: 15 minutes + 22–26 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Yes.
Pairing: Chai.

Ingredients

220 g unsalted butter, softened
200 g caster sugar
2 large eggs
1 tsp vanilla extract
260 g plain flour
1 tsp cream of tartar

½ tsp bicarbonate of soda
Pinch fine salt

Topping

60 g caster sugar
2 tsp ground cinnamon

Method

1. Heat oven to 170°C fan . Cream butter and sugar; beat in eggs and vanilla.
2. Fold in flour, cream of tartar, bicarb and salt.
3. Spread evenly in the tin. Combine topping and sprinkle generously over the batter.
4. Bake 22–26 minutes until just set.
5. Cool, then slice.

Make-Ahead: Stays soft 3–4 days; re-dust with cinnamon sugar if needed.
Origins & Facts: All the cinnamon-sugar crackle of the American biscuit, zero scooping.
Nutrition: ~980 kJ/235 kcal.

72: Orange & Cardamom Semolina Drizzle (GF)



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Dairy, eggs. Freezable? Yes.
Pairing: Off-dry Riesling.

Ingredients

250 g ground almonds
150 g fine maize semolina
180 g caster sugar
1 tsp GF baking powder
4 large eggs

200 g unsalted butter, melted and cooled
Zest of 2 oranges
½ tsp ground cardamom
Pinch fine salt

Syrup

Juice of 2 oranges
120 g caster sugar

Method

1. Heat oven to 160°C fan . Mix ground almonds, semolina, sugar, baking powder, cardamom and salt.
2. Whisk in eggs, melted butter and orange zest to a thick batter.
3. Bake 28–32 minutes until golden and just firm.
4. Simmer syrup ingredients 2–3 minutes to dissolve; pour over the hot cake.
5. Cool completely before slicing.

Make-Ahead: Moist for 4–5 days.
Origins & Facts: Mediterranean-style almond-semolina cake, perfumed with cardamom for winter warmth.
Nutrition: ~1,045 kJ/250 kcal.

73: Rum-Coconut Snowball Bars (No-Bake)



Serves: 24 | Time: 15 minutes + 1–2 hours set | Tin: 23 × 33 cm
Allergens: Dairy; gluten if biscuits not GF. Freezable? Yes.
Pairing: Coconut stout.

Ingredients

300 g sweetened condensed milk
50–70 ml white rum (to taste; or coconut milk + ½ tsp coconut extract)
250 g desiccated coconut, plus extra for edges
200 g plain biscuits, crushed

200 g white chocolate, melted (for topping)

Method

1. Mix condensed milk with rum (or coconut milk/extract).
2. Fold in coconut and biscuit crumbs; press into the tin.
3. Chill 1 hour , then pour over melted white chocolate and level.
4. Set completely; slice; roll cut edges in extra coconut if desired.

Make-Ahead: 1 week chilled; freezes well.
Origins & Facts: A grown-up echo of UK "snowball" sweets.
Nutrition: ~1,255 kJ/300 kcal.

74: Pistachio Cranberry Cheesecake Bars



Serves: 24 | Time: 25 minutes + 22–26 minutes bake + 4 hours chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten, eggs, nuts. Freezable? Yes (un-topped).
Pairing: Dry rosé.

Ingredients
Base

320 g digestive biscuit crumbs
140 g unsalted butter, melted

Filling

900 g full-fat cream cheese, room temperature
200 g caster sugar
3 large eggs
1 tsp vanilla
120 g dried cranberries
80 g pistachios, chopped
Pinch salt

Method

1. Heat oven to 150°C fan . Mix crumbs with butter; press and bake 8–10 minutes .
2. Beat cream cheese, sugar, vanilla and salt until smooth; beat in eggs one at a time. Fold in cranberries and pistachios.
3. Pour over base; bake 22–26 minutes until just set with a little wobble.
4. Cool completely; chill 4 hours before slicing.

Make-Ahead: Best the next day; keeps 3 days chilled.
Origins & Facts: Red-and-green sparkle that slices neatly for buffets.
Nutrition: ~1,255 kJ/300 kcal.

75: Gingerbread Tiramisu Slice (No-Bake)



Serves: 24 | Time: 25 minutes + overnight chill | Tin: 23 × 33 cm
Allergens: Dairy; gluten (fingers). Freezable? No.
Pairing: Coffee liqueur or AF coffee.

Ingredients

400 g sponge fingers (savoiardi; GF if needed)
350 ml strong coffee, cooled
2 tbsp dark rum (optional)
500 g mascarpone

300 ml double cream
100 g icing sugar
1 tsp vanilla
2 tbsp black treacle
1½ tsp ground ginger
Cocoa powder, to dust

Method

1. Beat mascarpone, cream, icing sugar, vanilla, treacle and ground ginger to soft peaks.
2. Mix coffee with rum (if using).
3. Dip half the sponge fingers swiftly and line the base; spread half the cream. Repeat.
4. Chill 8–12 hours . Dust with cocoa; slice.

Make-Ahead: Essential overnight rest.
Origins & Facts: Italian classic with gingerbread warmth and treacle depth.
Nutrition: ~1,180 kJ/282 kcal.

76: Mince Pie Frangipane Traybake



Serves: 24 | Time: 25 minutes + 12–14 minutes blind bake + 30–35 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts, sulphites. Freezable? Yes.
Pairing: Tawny port.

Ingredients
Base

280 g plain flour
80 g icing sugar
Pinch salt
220 g cold butter, diced

Filling

400 g mincemeat
150 g unsalted butter, softened
150 g caster sugar
3 large eggs
180 g ground almonds
1 tsp almond extract
Handful flaked almonds

Method

1. Heat oven to 180°C fan . Rub base ingredients to crumbs; press into tin and bake 12–14 minutes .
2. Spread mincemeat over the hot base.
3. Beat butter and sugar; beat in eggs, then fold in ground almonds and extract.
4. Spread frangipane over mincemeat; scatter flaked almonds.
5. Bake 30–35 minutes until golden and set. Cool, dust and slice.

Make-Ahead: Improves after 24 hours.
Origins & Facts: A Bakewell-style idea with Christmas mincemeat at its heart.
Nutrition: ~1,170 kJ/280 kcal.

77: Chocolate-Orange Jaffa Squares



Serves: 24 | Time: 30 minutes + 25–30 minutes bake + setting time | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Sponge yes.
Pairing: Coffee.

Ingredients
Sponge

220 g unsalted butter, softened
200 g caster sugar
4 large eggs
220 g self-raising flour
Pinch salt

Orange Jelly Layer

300 ml orange juice (fresh)
50 g caster sugar
8 g powdered gelatine (or 4 leaves), bloomed per pack instructions

Chocolate Top

300 g dark chocolate, melted
Zest of 1 orange

Method

1. Heat oven to 170°C fan . Make a simple sponge: cream butter/sugar, beat in eggs, fold in flour and salt; bake 25–30 minutes . Cool.
2. For jelly, heat orange juice and sugar to dissolve; add bloomed gelatine, stir to melt, cool to room temperature.
3. Pour a thin layer of jelly over the cooled sponge; chill until set.
4. Cover with melted chocolate; grate over a little orange zest. Score squares before fully set; then set firm and slice.

Make-Ahead: Needs several hours to set.

Origins & Facts: A giant nod to Britain's beloved Jaffa Cake.

Nutrition: ~1,045 kJ/250 kcal.

78: Kirsch-Soaked Cherry Brownies



Serves: 24 | Time: 15 minutes + 22–25 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs; alcohol. Freezable? Yes.
Pairing: Kirsch or kriek.

Ingredients

Brownie base as per recipe 26
250 g jarred sour cherries, drained (reserve 2 tbsp syrup)
2–3 tbsp kirsch

Method

1. Toss drained cherries with kirsch; set aside 10 minutes.
2. Make brownie batter as in no. 26; fold in cherries and 1 tbsp reserved syrup.
3. Bake at 160°C fan for 22–25 minutes .
4. Brush warm top with another spoon of cherry syrup. Cool, chill, slice.

Make-Ahead: Best after 24 hours.
Origins & Facts: Brownies meet Black Forest flavours; boozy, fudgy, festive.
Nutrition: ~1,300 kJ/310 kcal.

79: Biscoff Spiced Caramel Bars



Serves: 24 | Time: 35–40 minutes active + set | Tin: 23 × 33 cm
Allergens: Gluten, dairy, soy (spread). Freezable? Yes.
Pairing: Latte.

Ingredients
Base

320 g Biscoff biscuits, crushed
140 g unsalted butter, melted

Caramel

120 g unsalted butter

120 g light brown sugar
1 × 397 g condensed milk
1 tbsp golden syrup
½ tsp ground cinnamon
Pinch fine salt

Top

350 g milk chocolate, melted
2 tbsp Biscoff spread, melted (for swirls)

Method

1. Mix base; press into tin; bake at 150°C fan for 8–10 minutes or simply chill to set if you prefer a crumbly base.
2. Cook caramel to 112–115°C, stirring constantly 6–8 minutes until thick and fudgey; pour over base and cool.
3. Cover with melted chocolate; drizzle melted Biscoff and feather.
4. Set firm; slice.

Make-Ahead: Keeps 7–10 days airtight.
Origins & Facts: Speculoos spice + millionaire's technique = a fair-stall favourite.
Nutrition: ~1,460 kJ/350 kcal.

80: Marmalade & Dark Chocolate Chunk Traybake



Serves: 24 | Time: 20 minutes + 25–30 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Yes.
Pairing: Breakfast stout or strong tea.

Ingredients

220 g unsalted butter, softened
200 g caster sugar
4 large eggs
220 g self-raising flour
Pinch salt
150 g fine-cut orange marmalade

120 g dark chocolate chunks
Zest of 1 orange

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour and salt, then marmalade, zest and chocolate chunks.
3. Bake 25–30 minutes until set. Cool; slice.

Make-Ahead: Better the next day as citrus oils infuse.
Origins & Facts: Paddington-approved flavour pairing for crowds.
Nutrition: ~1,045 kJ/250 kcal.

81: Cranberry Pistachio “Biscondado” Slice



Serves: 24 | Time: 20 minutes + 22–26 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts. Freezable? Yes.
Pairing: Rosé.

Ingredients

220 g unsalted butter, softened
180 g caster sugar
2 large eggs
260 g plain flour
½ tsp baking powder

Pinch fine salt
120 g pistachios, chopped
120 g dried cranberries
Zest of 1 lemon

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, baking powder, salt and zest.
3. Stir in pistachios and cranberries.
4. Press into the tin; bake 22–26 minutes until light gold and crisp at edges.
5. Cool; dust; slice.

Make-Ahead: Keeps crisp 3–4 days.
Origins & Facts: Biscuit-cookie hybrid — thinner and crisper than a cake.
Nutrition: ~1,005 kJ/240 kcal.

82: Almond Raspberry Snow Torte Traybake (GF)



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Eggs, nuts, dairy. Freezable? Yes.
Pairing: Prosecco.

Ingredients

250 g ground almonds
180 g caster sugar
½ tsp GF baking powder
Pinch salt
4 large eggs

150 g unsalted butter, melted and cooled
200 g raspberries (frozen fine)
Icing sugar to finish

Method

1. Heat to 160°C fan . Mix almonds, sugar, baking powder and salt.
2. Whisk in eggs and melted butter.
3. Spread in tin; scatter raspberries.
4. Bake 28–32 minutes until just set. Cool; dust “snow”; slice.

Make-Ahead: Moist for 4 days.
Origins & Facts: Scandinavian-leaning almond torte, snow-dusted for Christmas.
Nutrition: ~1,005 kJ/240 kcal.

83: Clementine & Poppy Seed Slice



Serves: 24 | Time: 20 minutes + 25–30 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Yes.
Pairing: Moscato.

Ingredients

220 g unsalted butter, softened
200 g caster sugar
4 large eggs
220 g self-raising flour
2 tbsp poppy seeds
Zest of 3 clementines

80 ml milk

Drizzle

Juice of 3 clementines
120 g caster sugar

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, poppy seeds and zest; stir in milk.
3. Bake 25–30 minutes .
4. Mix drizzle; skewer warm cake and pour over. Cool fully; slice.

Make-Ahead: Keeps 3–4 days airtight.
Origins & Facts: A brighter cousin of lemon drizzle with festive citrus.
Nutrition: ~920 kJ/220 kcal.

84: Amaretto Apricot Bars



Serves: 24 | Time: 25 minutes + 30–35 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts, alcohol. Freezable? Yes.
Pairing: Amaretto or pale ale.

Ingredients
Base/Crumble

320 g plain flour
80 g ground almonds
220 g unsalted butter, cold and diced
150 g caster sugar
Pinch fine salt

Filling

300 g apricot jam
2 tbsp amaretto liqueur
2 eggs, lightly beaten
120 g flaked almonds

Method

1. Heat oven to 180°C fan . Rub base ingredients to crumbs.
2. Press two-thirds into tin. Mix jam with amaretto; spread over base.
3. Mix remaining crumbs with beaten eggs and flaked almonds; scatter over.
4. Bake 30–35 minutes until golden. Cool; slice.

Make-Ahead: Day 2 best as flavours meld.
Origins & Facts: Bakewell by way of stone fruit and almond liqueur.
Nutrition: ~1,130 kJ/270 kcal.

85: Sticky Fig & Walnut Squares



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, eggs, nuts, dairy. Freezable? Yes.
Pairing: Tawny port.

Ingredients

200 g unsalted butter, softened
180 g soft brown sugar
3 large eggs
220 g self-raising flour
200 g soft dried figs, chopped
120 g walnuts, chopped

2 tbsp runny honey
½ tsp ground cinnamon
Pinch salt

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour and salt; stir in figs, walnuts, honey and cinnamon.
3. Bake 28–32 minutes until set. Cool; slice.

Make-Ahead: Excellent on day 2.
Origins & Facts: Mediterranean pantry flavours that love sherry and cheese boards.
Nutrition: ~1,130 kJ/270 kcal.

86: Cranberry White Chocolate Cheesecake Slice



Serves: 24 | Time: 25 minutes + 22–26 minutes bake + chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten, eggs. Freezable? Yes (without compote).
Pairing: Riesling.

Ingredients
Base

320 g shortbread crumbs
140 g unsalted butter, melted

Filling

800 g cream cheese
180 g caster sugar
3 large eggs
150 g white chocolate, melted and cooled
1 tsp vanilla
Pinch salt

Cranberry Compote

250 g cranberries
120 g sugar
80 ml orange juice

Method

1. Heat oven to 150°C fan . Press base into tin; bake 8–10 minutes .
2. Beat filling smooth; beat in eggs, then white chocolate, vanilla and salt.
3. Bake 22–26 minutes until just set. Cool; chill 4 hours.
4. Simmer compote 6–8 minutes until berries pop; cool.
5. Spoon compote on top to serve; slice.

Make-Ahead: Best chilled overnight.
Origins & Facts: Tart-sweet crown over silky white-choc cheesecake.
Nutrition: ~1,255 kJ/300 kcal.

87: Chocolate Snowball Coconut Bars (No-Bake)



Serves: 24 | Time: 15 minutes + 3 hours set | Tin: 23 × 33 cm
Allergens: Dairy; gluten if biscuits. Freezable? Yes.
Pairing: Milk stout.

Ingredients

400 g dark chocolate
100 g unsalted butter
3 tbsp golden syrup
250 g plain biscuits, crushed
200 g desiccated coconut

80 g mini marshmallows
Icing sugar, to dust

Method

1. Melt chocolate, butter and syrup together.
2. Fold in biscuit crumbs, coconut and marshmallows.
3. Press into tin; chill 3 hours until set.
4. Dust with icing sugar; slice.

Make-Ahead: Keeps 1 week chilled.
Origins & Facts: Bounty-meets-rocky-road with a snowy finish.
Nutrition: ~1,255 kJ/300 kcal.

88: Gingerbread Icebox Slice (No-Bake)



Serves: 24 | Time: 20 minutes + overnight chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten. Freezable? Yes.
Pairing: Spiced chai.

Ingredients

600 ml double cream
200 g cream cheese
120 g icing sugar
1 tbsp black treacle
2 tsp ground ginger
½ tsp ground cinnamon

300–350 g ginger nut biscuits
Cocoa powder, to dust

Method

1. Beat cream, cream cheese, icing sugar, treacle and spices to soft peaks.
2. Layer biscuits and cream mixture, finishing with cream.
3. Cover and chill overnight to soften and set.
4. Dust with cocoa; slice.

Make-Ahead: 12–24 hours essential.
Origins & Facts: Fridge-cake meets tiramisu; nostalgic and effortless.
Nutrition: ~1,180 kJ/282 kcal.

89: Mulled-Pear Frangipane Traybake



Serves: 24 | Time: 30 minutes + 12–14 minutes base + 35–40 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, nuts. Freezable? Yes.
Pairing: Mulled wine.

Ingredients
Base

280 g plain flour
80 g icing sugar
220 g cold butter, diced

Frangipane

150 g unsalted butter, softened
150 g caster sugar
3 eggs
180 g ground almonds
1 tsp vanilla
Pinch salt

Pears

3 firm pears, peeled, cored, poached in mulled wine, then cooled and sliced

Method

1. Heat oven to 180°C fan . Rub base to crumbs; press and bake 12–14 minutes .
2. Beat frangipane ingredients to a soft paste.
3. Spread over hot base; arrange pear slices in fans.
4. Bake 35–40 minutes until set and golden.
5. Brush with a little reduced poaching syrup; cool; slice.

Make-Ahead: Improves overnight.
Origins & Facts: French-style almond tart meets British mulled fruit.
Nutrition: ~1,170 kJ/280 kcal.

90: Peppermint Hot-Chocolate Bars



Serves: 24 | Time: 20 minutes + 25–28 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs. Freezable? Yes.
Pairing: Hot cocoa.

Ingredients

220 g unsalted butter, softened
200 g caster sugar
3 large eggs
200 g plain flour
40 g cocoa powder
1 tsp baking powder

Pinch salt
120 g milk chocolate chips
½ tsp peppermint extract
60–80 g mini marshmallows, for topping

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, cocoa, baking powder and salt; stir in chips and peppermint.
3. Bake 25–28 minutes until just set.
4. Scatter marshmallows over the hot top and briefly grill to toast (watch closely). Cool; slice.

Make-Ahead: 3–4 days airtight.
Origins & Facts: A mug of cocoa reimagined as a tray slice.
Nutrition: ~1,130 kJ/270 kcal.

91: Rum & Brown Butter Banana Slice



Serves: 24 | Time: 20 minutes + 28–32 minutes bake | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs; alcohol. Freezable? Yes.
Pairing: Dark rum or porter.

Ingredients

200 g unsalted butter, browned and cooled
180 g soft brown sugar
3 large eggs
260 g plain flour
1 tsp bicarbonate of soda
Pinch salt

3 very ripe bananas, mashed (about 360 g)
2 tbsp dark rum
120 g chopped dark chocolate

Method

1. Heat oven to 170°C fan . Whisk brown butter with sugar; beat in eggs.
2. Fold in flour, bicarb and salt; stir in banana, rum and chocolate.
3. Bake 28–32 minutes until set. Cool; slice.

Make-Ahead: Better on day 2 as flavours round.
Origins & Facts: Banana bread given holiday spirit and a toasty butter note.
Nutrition: ~1,130 kJ/270 kcal.

92: Hazelnut Orange Florentine Slab



Serves: 24 | Time: 20 minutes + 10–12 minutes bake | Tin: 23 × 33 cm
Allergens: Nuts, dairy; may contain gluten if flour used. Freezable? Yes.
Pairing: Vin Santo.

Ingredients

120 g unsalted butter
120 g caster sugar
120 g golden syrup
60 g plain flour (or GF blend)
120 g flaked almonds
120 g chopped hazelnuts
60 g candied orange peel

Zest of 1 orange
300 g dark chocolate, melted (for base)

Method

1. Heat oven to 170°C fan . Simmer butter, sugar and syrup until dissolved.
2. Stir in flour, nuts, candied peel and zest.
3. Spread thinly over the lined tin. Bake 10–12 minutes until lacey and amber.
4. Cool; flip and coat the base with melted chocolate.
5. Score into squares as the chocolate begins to set; finish setting and slice.

Make-Ahead: Keeps crisp 5–6 days in a tin with parchment layers.
Origins & Facts: Italian florentines simplified; the chocolate base anchors the delicate caramel.
Nutrition: ~1,255 kJ/300 kcal.

93: Spiced Date Caramel Slice (DF-Possible)



Serves: 24 | Time: 25 minutes + 12–14 minutes base + set | Tin: 23 × 33 cm
Allergens: Gluten (base); sesame if using tahini. Freezable? Yes.
Pairing: Strong tea.

Ingredients
Coconut Base

280 g plain flour
80 g desiccated coconut
120 g caster sugar
220 g plant block (or butter), melted
Pinch salt

Date “Caramel”

350 g soft dates, pitted
150 ml hot water
2 tbsp tahini (or almond butter)
1 tsp ground cinnamon
Pinch salt

Chocolate Top

300 g dark chocolate
1 tbsp neutral oil

Method

1. Heat oven to 180°C fan . Mix base ingredients; press and bake 12–14 minutes until pale gold. Cool 10 minutes.
2. Blitz dates with hot water, tahini, cinnamon and salt to a smooth paste; spread over the base.
3. Melt chocolate with oil; pour over; level.
4. Set completely; slice.

Make-Ahead: Keeps 1 week chilled; DF if chocolate is dairy-free.
Origins & Facts: The texture and sweetness of dates make a brilliant lighter “caramel”.

Nutrition: ~1,170 kJ/280 kcal.

94: Black Forest Cheesecake Bars



Serves: 24 | Time: 30 minutes + 25–30 minutes bake + chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten, eggs; alcohol (kirsch). Freezable? Yes (without cream).
Pairing: Kirsch.

Ingredients
Base

320 g chocolate biscuits, crushed
140 g unsalted butter, melted

Filling

900 g cream cheese
200 g caster sugar
3 large eggs
30 g cocoa powder
2 tbsp kirsch
Pinch salt

Cherry Swirl

350 g cherries (jarred or frozen), simmered with 120 g sugar + 2 tbsp kirsch, cooled

Finish

Lightly whipped cream; dark chocolate curls (optional)

Method

1. Heat oven to 150°C fan . Press base; bake 8–10 minutes .
2. Beat filling smooth; beat in eggs, cocoa, kirsch and salt. Pour over base.
3. Marble in cherry compote; bake 25–30 minutes until just set.
4. Cool; chill 4–6 hours. Top with cream and curls if using; slice.

Make-Ahead: Best next day.

Origins & Facts: All the drama of the gateau, none of the layering faff.

Nutrition: ~1,300 kJ/310 kcal.

95: Tahini Honey Sesame Squares



Serves: 24 | Time: 20 minutes + 20–24 minutes bake | Tin: 23 × 33 cm
Allergens: Sesame, gluten, dairy, eggs. Freezable? Yes.
Pairing: Dry white wine or jasmine tea.

Ingredients

200 g unsalted butter, softened
180 g caster sugar
2 large eggs
200 g plain flour
½ tsp baking powder
Pinch salt
120 g tahini (well-stirred)

80 g runny honey
40 g sesame seeds, plus extra for topping

Method

1. Heat oven to 170°C fan . Cream butter/sugar; beat in eggs.
2. Fold in flour, baking powder and salt.
3. Swirl in tahini and honey; sprinkle with sesame seeds.
4. Bake 20–24 minutes until set. Cool; slice.

Make-Ahead: Keeps 4 days; flavour deepens as sesame blooms.
Origins & Facts: Halva-adjacent notes, teatime-friendly texture.
Nutrition: ~1,045 kJ/250 kcal.

96: Spiced Orange Polenta Drizzle



(GF)

Serves: 24 | Time: 20 minutes + 30–35 minutes bake | Tin: 23 × 33 cm
Allergens: Dairy, eggs. Freezable? Yes.
Pairing: Moscato.

Ingredients

200 g unsalted butter, softened
200 g caster sugar
4 large eggs
180 g ground almonds
120 g fine polenta
1½ tsp GF baking powder

Zest of 3 oranges
1 tsp mixed spice
Pinch salt

Syrup

Juice of 3 oranges
120 g caster sugar

Method

1. Heat oven to 160°C fan . Cream butter/sugar; beat in eggs.
2. Fold in almonds, polenta, baking powder, zest, mixed spice and salt.
3. Bake 30–35 minutes .
4. Simmer syrup to dissolve; pour over hot cake. Cool; slice.

Make-Ahead: Stays moist 4–5 days.
Origins & Facts: Sister to no. 10 with seasonal spice.
Nutrition: ~1,005 kJ/240 kcal.

97: Mince Pie Rocky Road (No-Bake)



Serves: 24 | Time: 15 minutes + 3–4 hours set | Tin: 23 × 33 cm
Allergens: Dairy, gluten (biscuits), sulphites. Freezable? Yes.
Pairing: Port.

Ingredients

400 g milk chocolate
100 g unsalted butter
3 tbsp golden syrup
200 g shortbread, chopped
200 g mincemeat
80 g mini marshmallows
Zest of 1 orange

Icing sugar “snow” (optional)

Method

1. Melt chocolate, butter, syrup.
2. Fold in shortbread, mincemeat, marshmallows and zest.
3. Pack into tin; level. Chill 3–4 hours until firm; dust and slice.

Make-Ahead: Keeps 1 week chilled.
Origins & Facts: A charity-stall legend; festive to the core.
Nutrition: ~1,255 kJ/300 kcal.

98: Panettone Tiramisu Traybake



Serves: 24 | Time: 25 minutes + 6 hours chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten, eggs (in panettone). Freezable? No.
Pairing: Vin Santo or espresso.

Ingredients

600 g panettone, sliced
400 ml strong coffee, cooled
80 ml Marsala (optional)
500 g mascarpone
300 ml double cream
100 g icing sugar
1 tsp vanilla

Cocoa powder, to dust

Method

1. Whip mascarpone, cream, icing sugar and vanilla to soft peaks.
2. Dip panettone slices quickly in coffee/Marsala and arrange a layer in the tin; spread with half the cream. Repeat.
3. Chill 6 hours ; dust with cocoa; slice.

Make-Ahead: Assemble in the morning for evening service.

Origins & Facts: Two Italian Christmas icons, one effortless slab.

Nutrition: ~1,180 kJ/282 kcal.

99: Sticky Toffee Cheesecake Bars



Serves: 24 | Time: 35 minutes + 25–30 minutes bake + chill | Tin: 23 × 33 cm
Allergens: Dairy, gluten, eggs. Freezable? Yes (without sauce).
Pairing: Cream sherry.

Ingredients
Base

320 g digestive crumbs
140 g unsalted butter, melted

Filling

900 g cream cheese

200 g light brown sugar
3 large eggs
200 g soft dates, chopped
1 tsp vanilla
Pinch salt

Toffee Sauce (serve)

200 g brown sugar
150 ml double cream
100 g unsalted butter
Pinch salt; 1 tbsp black treacle (optional)

Method

1. Heat oven to 150°C fan . Press base; bake 8–10 minutes .
2. Beat filling; fold in dates.
3. Bake 25–30 minutes until just set. Cool; chill 4 hours.
4. Simmer sauce ingredients 3–4 minutes ; cool slightly.
5. Slice cheesecake bars; spoon warm sauce to serve.

Make-Ahead: Slice keeps 3 days; warm sauce as needed.
Origins & Facts: Bridging sticky toffee pudding and New York cheesecake.

Nutrition: ~1,300 kJ/310 kcal (without extra sauce).

100: Champagne & Raspberry Kiss Slice (New Year's Eve)



Serves: 24 | Time: 25 minutes + 25–30 minutes bake + 1 hour chill | Tin: 23 × 33 cm
Allergens: Gluten, dairy, eggs, alcohol. Freezable? Sponge yes.
Pairing: Champagne (naturally) or alcohol-free sparkling.

Ingredients
Sponge

220 g unsalted butter, softened
200 g caster sugar
4 large eggs
220 g self-raising flour

Zest of 1 lemon
Pinch salt

Champagne Soak

120 ml champagne or good sparkling wine
2 tbsp caster sugar

Cream “Kiss” Topping

300 ml double cream
80 g icing sugar
120 g raspberry jam (seedless if preferred)
Fresh raspberries, to crown

Method

1. Heat oven to 170°C fan . Make the sponge: cream butter/sugar; beat in eggs; fold in flour, zest and salt. Bake 25–30 minutes .
2. Warm champagne with sugar to dissolve (don’t boil); skewer warm sponge and brush with the syrup. Cool completely.
3. Whip cream with icing sugar to soft peaks; ripple in jam to a marbled effect.
4. Spread over the cooled sponge; crown with raspberries. Chill 1 hour to set before slicing.

Make-Ahead: Assemble day of serving; the syrup keeps crumb luscious.

Origins & Facts: A celebratory finish — light, bright and party-ready.

Nutrition: ~1,045 kJ/250 kcal.

TIP:

For clean edges, chill bars 1–2 hours; use a hot, dry chef's knife and wipe between cuts.

Epilogue:

After the Tins Are Washed

Christmas traybakes are really about two things: warmth and togetherness. If you've baked only one thing from this book and shared it, you've already done the important part. The rest—timings, tin sizes, crumb structures—is craft and habit. Keep practising and your hands will learn what your eyes can't yet see: when batter feels ready, when syrup smells done, when a wobble is the right kind of wobble.

The Season After Christmas

Festive baking doesn't end when the fairy lights come down. From **Boxing Day** to **Twelfth Night**, trays still earn their keep: squares for wintry walks, custard slices to soften early January, flapjacks for packed lunches. Swap cranberries for raspberries, clementines for blood oranges, port for tea. Keep the spirit; rotate the fruit.

Waste-Less, Taste-More

- **Leftover mincemeat**: swirl through blondie batter or warm with apples for an instant crumble topping.
- **Dry cake offcuts**: blitz into crumbs; freeze for cheesecake bases, trifle layers, or ice-cream mix-ins.
- **Chocolate scraps**: jar them. Stir into porridge or melt for quick ganache (equal weights hot cream to chocolate).
- **Stale panettone/brioche**: cube, freeze, and deploy in bread-and-butter traybakes.
- **Citrus rinds**: dry peel in a low oven; pulse with sugar for perfumed dusting.

A Note on Sharing & Inclusion

Food is better when everyone can join in. You'll find swaps throughout; here's the guiding idea: **keep texture, preserve joy**. If a bake depends on gluten strands (buns) or dairy emulsions (some custards), don't force a perfect imitation—make a different recipe that shines without compromise. Label allergens on gift tins and bake-sale trays. If alcohol is used for flavour, offer an alcohol-free alternative beside it. Hospitality is not about proving what you can bake; it's about showing that you've thought about who will eat it.

Troubleshooting in a Pinch

- **Sank centres (brownies/cheesecake):** Underbaked or over-mixed. Chill hard, trim edges, cut smaller; nobody minds fudgy.
- **Crumbly shortbread bars:** Base was under-compacted or too floury. Next time, press firmly and bake to pale gold. For now, chill, then slice with a hot, dry knife.
- **Split ganache/frosting:** Warm gently and whisk; add a spoon of cold cream to coax it back.

- **Dry sponge:** Brush with a simple syrup (equal sugar/water) scented with citrus or vanilla.
- **Weeping meringue:** Overbaked or sugar not fully dissolved. Torch lightly before serving; call it “toasted”.

The Freezer Is Your Friend

Cut, wrap, and label. Most sponges, brownies, flapjacks, and un-topped cheesecakes hold **up to 3 months**. Freeze in slabs for parties, in fingers for lunchboxes, and in crumb form for emergency bases. Thaw on a rack so condensation doesn’t sog the bottoms.

Scaling Without Tears

Different tins, same party? As a quick rule, scale ingredients in proportion to **area**.

- 20 × 30 cm (600 cm^2) → 23 × 33 cm (759 cm^2): multiply by **~1.25**.
- 23 × 33 cm → 20 cm square (400 cm^2): multiply by **~0.53** (then keep an eye on the bake—shallower batter cooks faster).

  Lower the oven by **10–20°C** for larger, deeper bakes; extend time modestly, and always test near the centre.

Pairings Without Fuss

You don’t need a cellar—just common sense. Rich, nutty trays befriend **brown ales, tawny ports, oloroso**. Citrus and cream love **Moscato** or a **bright Riesling**. Chocolate and coffee shake hands with **stout** and, naturally, coffee. For alcohol-free pairings, lean on **chai, strong tea, hot chocolate**, and good espresso.

Hosting, Happily

- **Two days out:** bake bases that keep (shortbread, millionaire’s, flapjacks).
- **One day out:** sponges, brownies, glazed bars; chill cheesecakes.
- **Same day:** frostings, whipped toppings, meringue finishes, fruit crowns.
- **Serving:** smaller squares look generous on a crowded table. Mix heights (stacked bars beside low trays) for a market-stall feel at home.

Keep the Spark

Tradition is a sturdy frame; play within it. Swap cranberries for sour cherries, walnuts for pistachios, marmalade for lemon curd, bourbon for strong tea. Fold chopped chocolate into almost anything; add salt a little braver than you think; grate citrus over finished trays so aroma leads the taste.

Clean-Up Grace

Line tins with parchment with long “handles”. Cool on racks so steam escapes. Slice chilled; wipe the blade between every cut. A kettle of hot water beside the board is essentially a glass-cutter for cake.

Community & Good Cheer

Bake doubles when you can. Keep a list of neighbours, teachers, volunteers, and anyone who could use a lift; label ingredients and allergens; add a note. If you bake for sales, price for ingredients, time, and a little extra for charity—your tray can ripple further than your kitchen.

For Next Year

Start a tiny notebook (or the last pages of this one):

- **What flew off the plate?**
- **What could be sweeter / saltier / spicier?**
- **Who needed swaps?**
- **What did you run out of?** (It's icing sugar. It is always icing sugar.) In late November, you'll thank your past self.

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To British winter produce—apples, pears, clementines—that make a cold season feel bright. To the bakeries, markets and school fairs that keep traybakes honest. To the friends who washed tins while the kettle boiled. And to you, the reader, for turning recipes into gatherings.

A Last Word

May your kitchen be warm, your trays be generous, and your season be shared. If you make something you're proud of, pass the plate—then the recipe. That's how traditions travel.

Kettle on. Oven preheating. See you next Christmas.


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