

Chef Larry!

Welcome to my cookery show!



In my book I show you how to make...

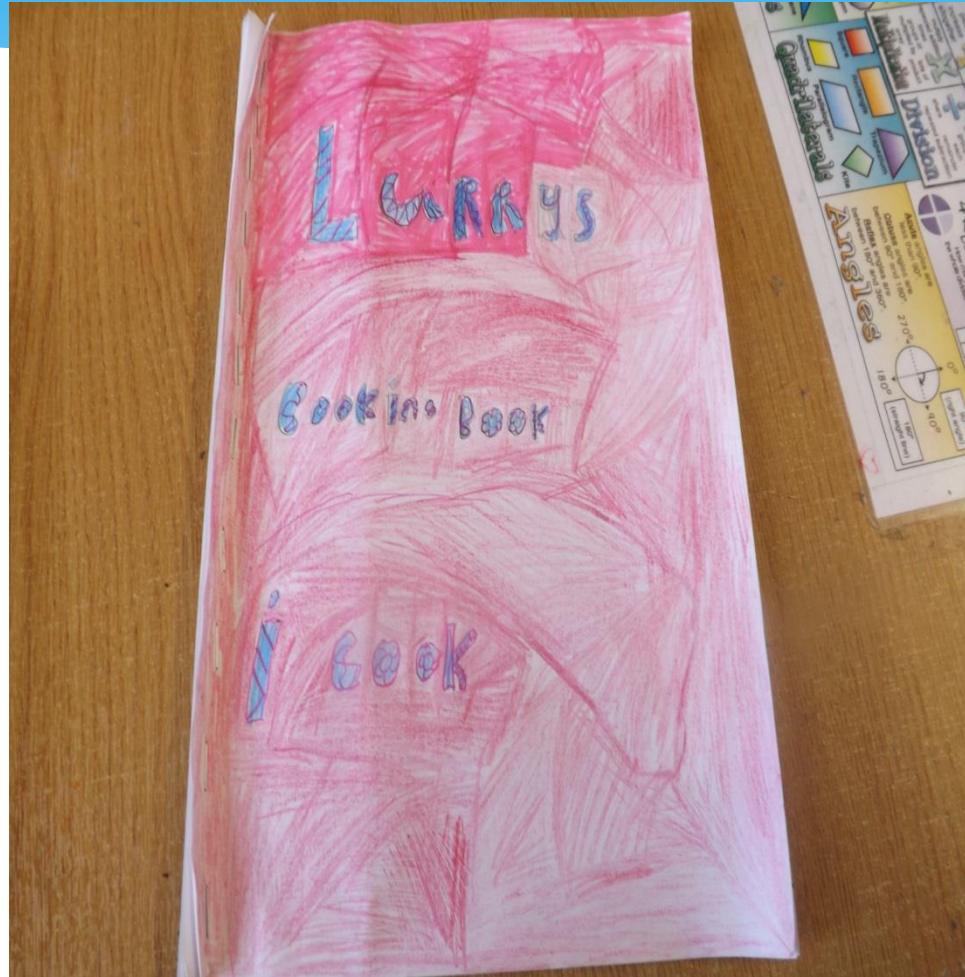
* Cupcakes



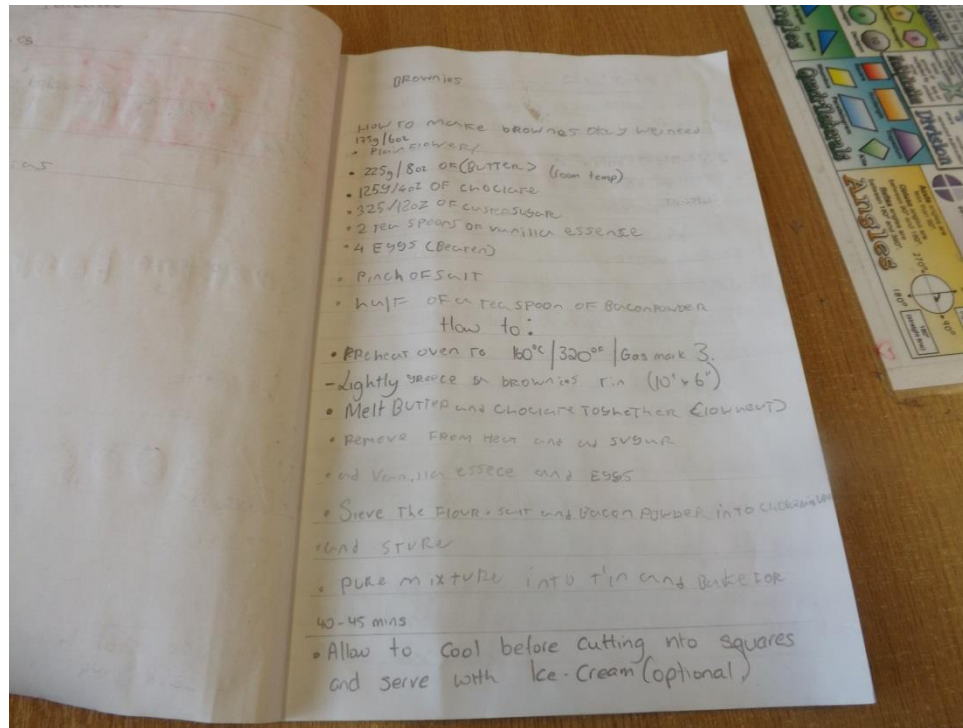
* Chocolate Brownies

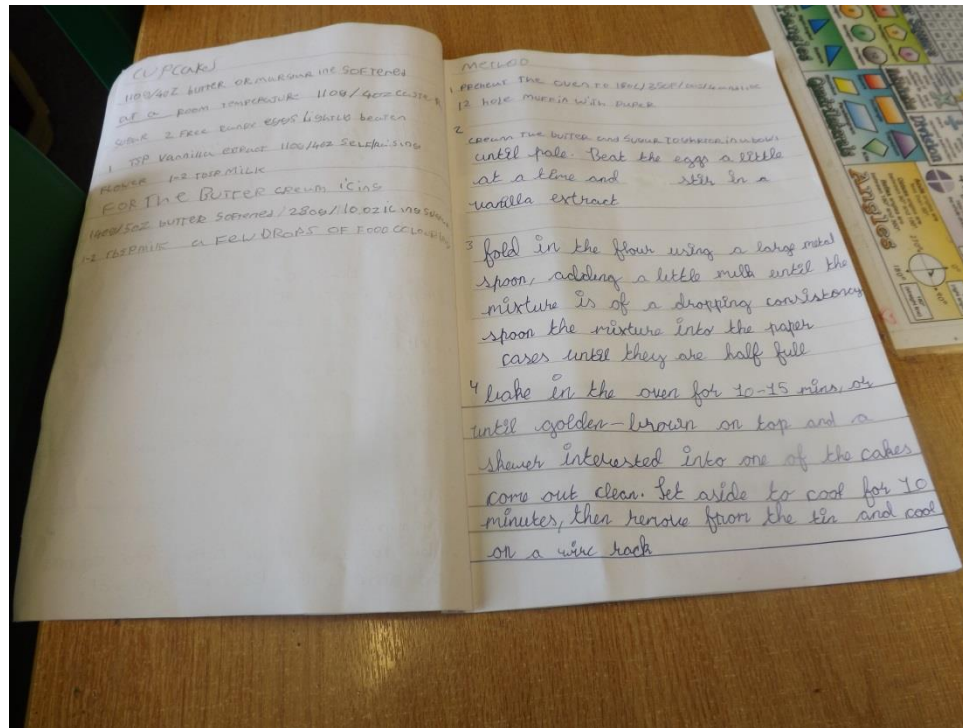


Check out the cover!



And all the recipes!



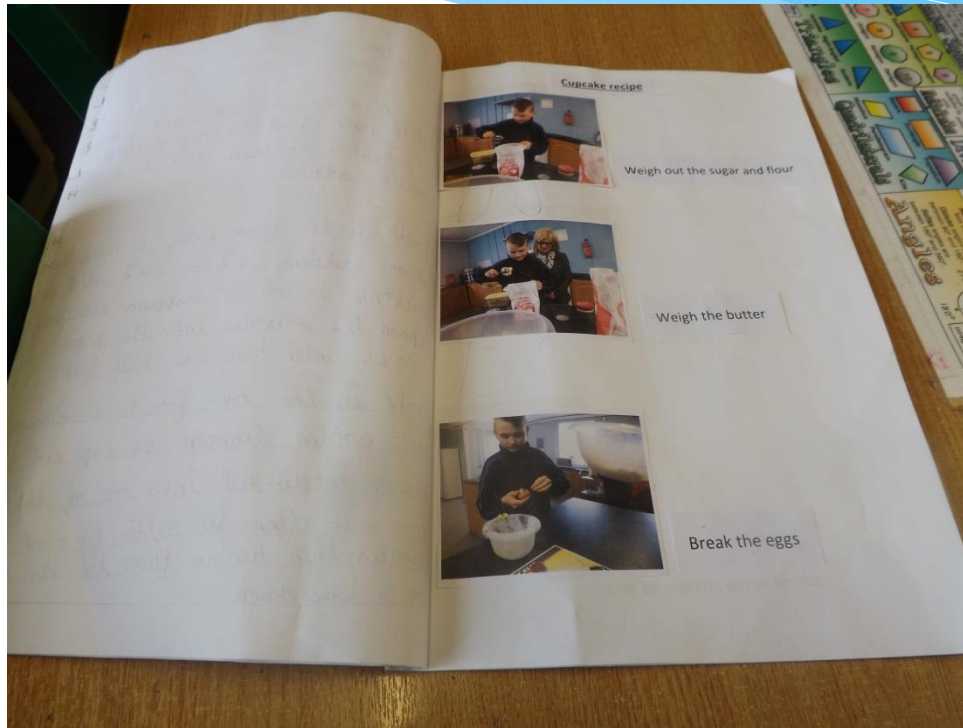


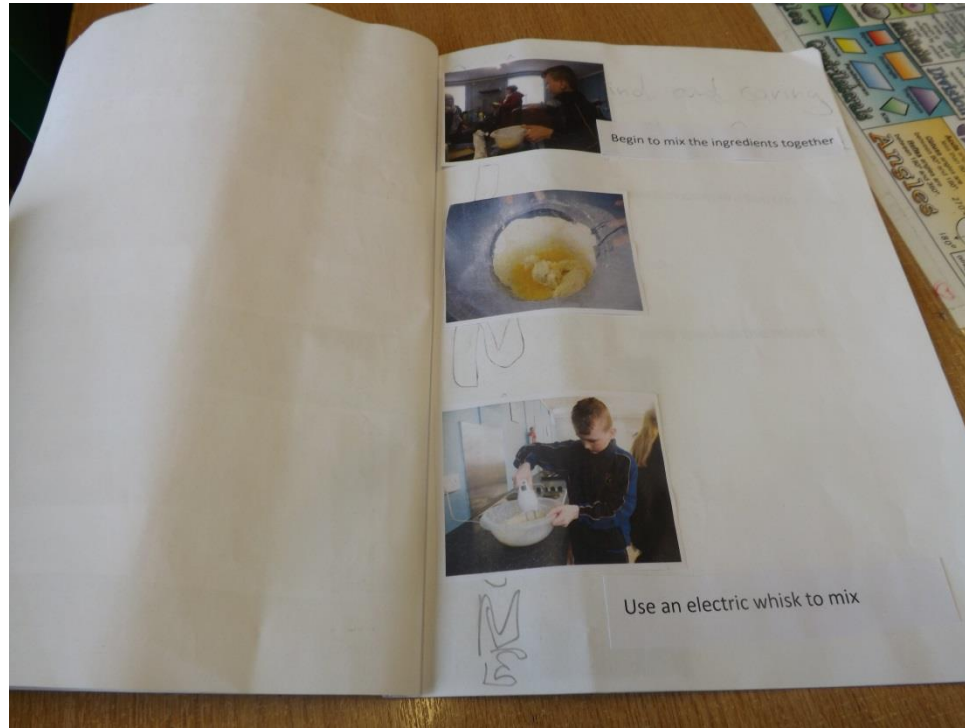
CUPCAKES

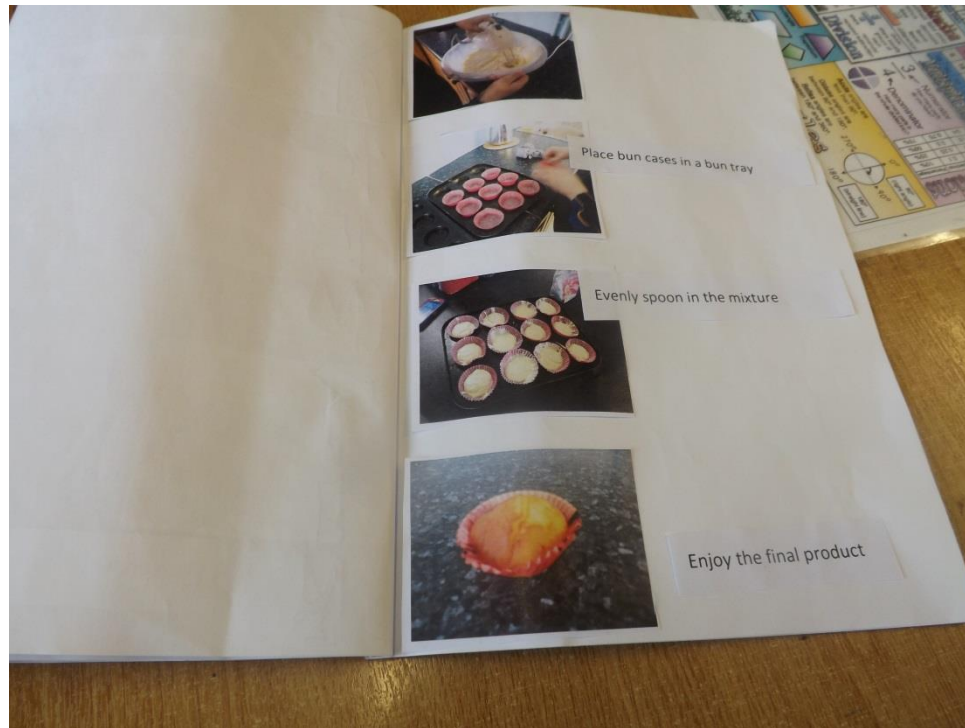
110g/4oz BUTTER OR MARGARIN 110g/4oz CASTOR
SUGAR ROOM TEMPERATURE 110g/4oz CASTOR
SUGAR 2 FREE RANGE EGGS LIGHTLY BEATEN
1 TSP VANILLA ESSENCE 110g/4oz SELF-RISING
FLOUR 1-2 TSP MILK
FOR THE BUTTER CREAM: 1CIN
180g/5oz BUTTER SOFTENED 280g/10.02oz VANILLA
1-2 TSP MILK A FEW DROPS OF FOOD COLOURING

METHOD

- 1 PREHEAT THE OVEN TO 180C/350F/180C/350F
2 Beat the butter and sugar together in a bowl
until pale. Beat the eggs a little
at a time and add in a
vanilla extract
- 3 fold in the flour using a large metal
spoon, adding a little milk until the
mixture is of a dropping consistency
spoon the mixture into the paper
cases until they are half full
- 4 Bake in the oven for 10-15 mins or
until golden-brown on top and a
skewer inserted into one of the cakes
come out clean. Set aside to cool for 10
minutes, then remove from the tin and cool
on a wire rack







As part of my cookery show I have written my own book.....



Here I am talking about my cookery book and cookery show.....



Buy my book now!!!

