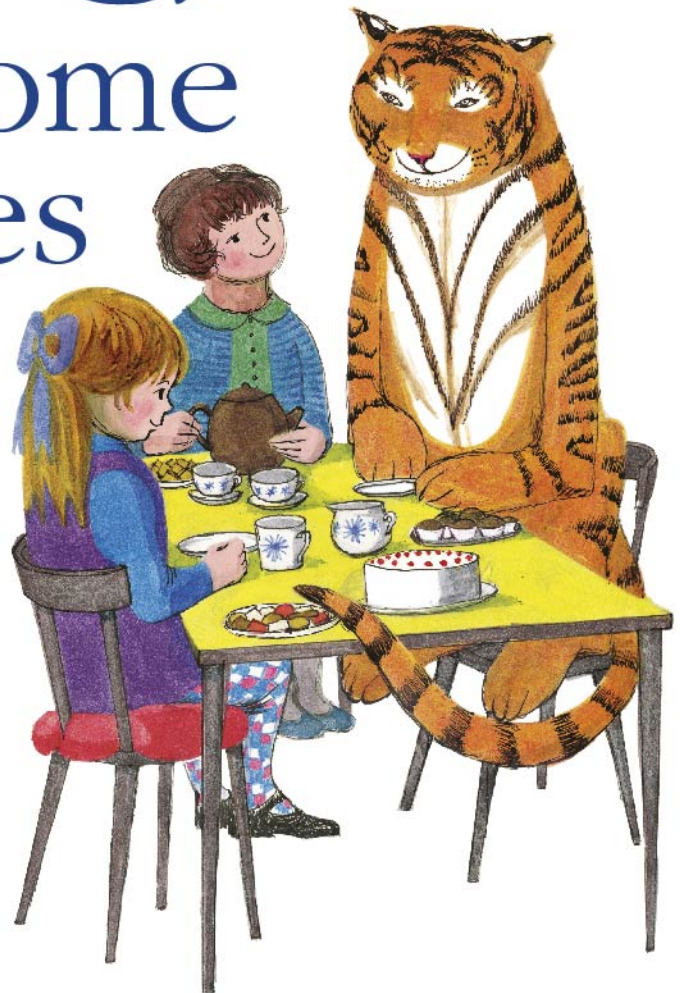


Homepride®

The  
Tiger

Who Came  
to Tea

Roar-some  
Bakes





# Tiger Cake Truffles

These are so good a hungry tiger may devour them in one go!



Recipe kindly provided by Dani Brazier

This is a super easy recipe... are you ready!



30 mins  
decorating time



25 mins  
cooking time



Easy to  
make

## Ingredients:

100g Homepride Self Raising Flour  
¼ tsp baking powder  
100g butter  
100g caster sugar  
2 eggs

## Buttercream

100g butter  
200g icing sugar  
200g white chocolate  
50g dark chocolate  
Orange food colouring

## Method:

1. Soften the butter in the microwave for 20 seconds. Add the flour, baking powder, sugar and eggs to the softened butter and mix together to make your cake batter.
2. Line two 6 inch round shallow tins with baking paper. Pour in the cake batter and spread flat with a palette knife or spoon.
3. Cook in a preheated oven at 160°C fan for 20-25 minutes or until cooked. Remove from the oven once cooked and allow to cool completely.
4. Soften the butter for the buttercream in the microwave and mix with the icing sugar on a high speed for 2-3 minutes.
5. Put the cake in a bowl and break it up into crumbs. Add in some buttercream and mix well until a dough like consistency has been formed.
6. Using a tablespoon measuring spoon, scoop out some of the cake dough and roll into balls. Pop these on some baking paper on a tray and put in the fridge or freezer to set.
7. Once set, melt some white chocolate and add in some orange food colouring. Put the cake ball into the orange chocolate and remove carefully allowing the excess chocolate to drain off first. Lay on some baking paper to set. Melt 50g dark chocolate. Pop into a piping bag and snip the end off. Drizzle tiger stripes over the cake truffles.







# Tiger Stripe Cookies

Perfect teatime treats for hungry tigers – and everyone – to enjoy

Recipe kindly provided by Dani Brazier



 30 mins  
prep time

 12 mins  
cooking time

 Makes 12  
Cookies



## Ingredients:

130g salted butter  
90g dark brown sugar  
90g caster sugar  
1-2 tsp orange extract  
2 medium eggs  
240g Homepride Plain Flour  
40g cocoa powder

½ tsp bicarbonate of soda  
½ tsp sea salt  
50g chopped chocolate

## Topping

60g white chocolate  
Orange food colouring

## Method:

1. Soften the butter. Mix this with both sugars and the orange extract.
2. Add in the eggs and mix again.
3. Add in all the dry ingredients. This is the flour, cocoa, bicarb and salt. Mix together to form your thick cookie dough.
4. Add the chopped chocolate and mix through the cookie dough until evenly distributed.
5. Separate your cookie dough into 12 balls. Pop onto a lined baking tray and freeze for 20 minutes.
6. Preheat your oven to 160°C fan. Separate the cookies onto two baking trays and bake for 12 minutes. The cookies will be soft when you take them out of the oven but leave them on the tray for 20-30 minutes. While they are cooling, melt the white chocolate. Colour it orange and add this into a piping bag. Snip a little off the end then drizzle across the cookies in stripes.



Baking your cookies in a ball shape will result in a lovely chunky cookie.

