Luxury hot chocolate with mix ‘n’ match toppings
15 MINUTES | SERVES 8 | EASY
Set up a little table outside with all the toppings, then let people help themselves.

cocoa powder 3 tbsp
whole milk 1.5 litres
demerara sugar 3 tbsp, plus extra to taste
dark chocolate 100g, chopped
vanilla extract 1 tsp
single cream 150ml

Toppings:
dark rum, whisky, brandy, Disaronno or Baileys
squirty cream
Cadbury flakes
Chloe’s Hazelnut & Cocoa Wafers (available from Waitrose and ocado.com)
cinnamon sticks
ground cinnamon
chocolate chips
mini marshmallows
fudge chunks

• Put the cocoa in a large bowl or jug and mix in enough cold milk to make a smooth paste. Put the rest of the milk in a pan and bring to a simmer. Whisk the milk into the cocoa paste until everything is incorporated then pour back into the pan. Add the sugar, chopped chocolate, vanilla and cream, and heat gently, stirring until everything is combined. Sweeten with extra demerara sugar to your liking.
• Pour the chocolate into heatproof glasses and let everyone add their own toppings.

PER SERVING 530 KCALS | FAT 26.2G
SATURATES 16G | CARBS 47.5G | SUGARS 43.8G
FIBRE 1.9G | PROTEIN 10.7G | SALT 0.3G

Slow-cooker chilli with jalapeño cheddar cornbread
4 HOURS 30 MINUTES | SERVES 8 | EASY
Browning the mince first will give you a really deep, rich sauce. You can make the cornbread and chilli a couple of days ahead, and just reheat to serve, if you like. The chilli also freezes really well.

beef mince 750g
onions 2 large, finely chopped
green chillies 2, finely chopped
garlic salt 1 tbsp
celery salt 1 tsp
hot smoked paprika 2 tsp
ground cumin 2 tsp
ground cinnamon 1 tsp
mild chilli powder 1 tbsp
ground allspice ½ tsp
dried oregano 2 tsp
bay leaves 2 (optional)
chopped tomatoes 3 x 400g tins
tomato purée 2 tbsp
soft dark brown sugar 2 tbsp
cider vinegar 3 tbsp

butter 50g
rosmarin chopped to make 1 tbsp
garlic 1 clove, crushed
red chilli 1, finely chopped
gruyère 100g, grated
cheddar 100g, grated

• Heat the oven to 200C/fan 180C/gas 6. Prick the sweet potatoes all over with a fork and put on a large baking tray. Rub each with a tiny bit of olive oil and season, then bake for 40–45 minutes until tender.
• Meanwhile, melt the butter in a small pan then gently cook the rosemary, garlic and red chilli for 5 minutes.
• Split the sweet potatoes and scoop out most of the flesh, leaving a shell. Mash the flesh with the butter mix, season then stir in ⅛ of the gruyère. Pile back into the skins then sprinkle over the rest of the cheeses and chilli. Bake for 10–15 minutes or until melted and piping hot.

PER SERVING 493 KCALS | FAT 21.1G
SATURATES 12G | CARBS 58.7G | SUGARS 30.5G
FIBRE 9.8G | PROTEIN 12.2G | SALT 1G
Sticky sausage baps with beer-braised onions
1 HOUR | SERVES 6 | EASY | LC
Everyone loves those little sticky cocktail sausages you get at parties – so here is a super-size version in a soft bap.

**Ingredients**
- Pork sausages 12
- Runny honey 3 tbsp
- Dijon mustard 2 tbsp
- Soy sauce 2 tbsp
- White floury baps 6, toasted
- American mustard, ketchup, chilli sauce and brown sauce to serve

**ONIONS**
- Butter 25g
- Olive oil 1 tbsp
- Onions 3 large, halved and finely sliced
- Dark ale (not bitter) 200ml
- Soft dark brown sugar 1 tbsp

**Method**
- To make the onions, heat the butter and oil in a frying pan over a low heat. Fry the onions for 20 minutes or until soft. Stir in the ale and sugar, then cook for another 30 minutes until it has evaporated and the onions have turned golden and caramelised.
- Fry the sausages in a large frying pan until golden all over and cooked through. Mix the honey, mustard and soy, and drizzle over the sausages, toasting until they are coated and sticky. Pile the sausages into baps with some onions and your favourite sauce.

PER SERVING 481 KCALS | FAT 17.1G
SATURATES 6.3G | CARBS 62.8G | SUGARS 22G
FIBRE 5.5G | PROTEIN 14.8G | SALT 2.4G

Creamy pumpkin soup with blue cheese and sage toasties
50 MINUTES | SERVES 8 | EASY | LC
Serve this in big mugs with fat fingers of melty cheese toasties for dipping.

**Ingredients**
- Olive oil 2 tbsp
- Onions 2, roughly chopped
- Carrots 2, diced
- Celery 2 sticks, diced
- Garlic 2 cloves, roughly chopped
- Pumpkin or butternut squash 1kg after peeling, cut into chunks
- Chicken stock 1.2 litres
- Double cream 150ml
- Nutmeg for grating (optional)

**TOASTIES**
- Dolcelatte 150g, rind removed
- Mozzarella 1 ball, drained and grated
- Sage leaves chopped to make 1 tbsp
- Bloomer 8 slices
- Butter

**Method**
- Heat the olive oil in a pan and fry the onions, carrots, celery and garlic until soft. Add the pumpkin and cook for 5 minutes, then tip in the stock and simmer until the pumpkin is soft and you can mash it with the back of a spoon. Add the cream and cook gently for 2-3 minutes. Put everything in a blender and whizz until smooth (or use a stick blender). Gently reheat to serve, grating over a little nutmeg, if you like.
- Meanwhile, to make the toasties, mash together the blue cheese and mozzarella with the sage. Divide the mixture between the bloomer slices to make 4 sandwiches. Butter the outside of the sandwiches then fry on both sides in a non-stick frying pan until golden and the cheeses have melted (if you need to do this in 2 batches, you can keep the sandwiches warm in a low oven). Cut into fat fingers then serve with the soup.

PER SERVING 526 KCALS | FAT 27.8G
SATURATES 15.7G | CARBS 44.4G | SUGARS 7.4G
FIBRE 5.6G | PROTEIN 21.8G | SALT 2.4G

Spiced toffee apple and ginger cake
1 HOUR | SERVES 12 | EASY
The apple sauce makes this cake deliciously squidgy. Serve warm as a pudding with cream or ice cream, or just at room temperature with a hot drink.

**Ingredients**
- Plain flour 250g
- Bicarbonate of soda 1 tsp
- Ground ginger 2 tsp
- Mixed spice 1 tsp
- Golden caster sugar 200g
- Soft light brown sugar 75g
- Eggs 2
- Vegetable oil 150ml
- Bramley apple sauce 350g
- Toffee sauce to serve

**APPLE TOPPING**
- Butter 25g, plus extra for the tin
- Soft light brown sugar 2 tbsp
- Eating apples 2, peeled and cut into wedges

**Method**
- To make the apple topping, heat the butter in a pan and stir in the brown sugar until melted, then add the apples and toss. Leave to cool a little.
- Heat the oven to 180C/fan 160C/gas 4.
- Buttery and line the base of a deep 22-23cm square cake tin. Mix the flour, bicarb, ginger and mixed spice in a bowl. Put the sugars, eggs, oil and apple sauce in a separate bowl, and whisk to combine. Gradually add the dry ingredients, beating until combined.
- Spoon the mixture into the tin. Arrange the apple pieces and drizzle the sauce from the pan on top and bake for 40-45 minutes. Keep an eye on it and cover the cake with foil for the final 5-10 minutes if it’s browning too much.
- Cool the cake in the tin for 10 minutes then turn out. Serve warm as a pudding or at room temperature. Drizzle with toffee sauce to serve.

PER SERVING 352 KCALS | FAT 15.5G
SATURATES 2.3G | CARBS 49.1G | SUGARS 33G
FIBRE 1.4G | PROTEIN 3.5G | SALT 0.4G

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