Do it your way brownies

Our classic brownie recipe can be personalised with your favourite ingredients, so have fun with different flavour combinations.

Our recipe card is perfect for using as part of your Brew and Bake coffee and quiz morning or Brew and Bake event.

Check out our how-to guides at caid.org.uk/brewandbake and raise money to support communities facing crisis around the world this autumn.

Don't forget to pay in your donations at caid.org.uk/payin
Do it your way brownies

Ingredients
Serves 16

Brownie base

185g unsalted butter
185g dark chocolate, preferably Fairtrade
85g plain flour
40g cocoa powder
3 large eggs
275g golden caster sugar, preferably Fairtrade

Your choice of ingredients

For classic triple chocolate brownies, add 50g white chocolate and 50g milk chocolate. Feel free to experiment with flavours. You could try nuts, raisins, freeze-dried raspberries or orange or chilli-flavoured chocolate. You could even try chopped-up pieces of your favourite chocolate bars.

1. Line a 20cm square tin with baking parchment. Preheat the oven to 180°C/160°C fan/Gas Mark 4.

2. Cut the butter into small chunks and break the chocolate into squares. Place in a heatproof bowl.

3. Place the bowl on top of a saucepan of hot water. Make sure the bottom of the bowl doesn't touch the water. Over a low heat, slowly stir the chocolate and butter mixture together until melted and glossy. Set aside to cool.

4. Place the eggs and sugar in a separate bowl and beat with an electric mixer until pale and airy and doubled in volume. The mixture should leave a trail when you lift your beaters.

5. Pour the chocolate mixture over the egg and sugar mixture, then fold together gently until it is combined. Be slow and steady, so you don’t lose the volume from your eggs.

6. Sieve the flour and cocoa powder over your mixture. Gently fold together until you can see no more dry flour and be careful not to overmix.

7. Add your chosen ingredients, then gently stir in until they are evenly spread.

8. Pour the mixture into the prepared tin, level it out, then bake for 25 minutes.

9. After 25 minutes, gently shake the tin to see if the brownies wobble in the middle. If they do, pop them back in the oven for 5 minutes. When ready, the brownies should have a shiny crust and be coming away from the edge of the tin.

10. Leave to cool, then cut into squares or triangles.
Coffee cake

Our ever-popular coffee cake is perfect for a bake sale. If you can source some Nicaraguan coffee, you can easily make a link to our autumn story about the farming community of Santa Rosa, Nicaragua, who have grown coffee for generations.

You can find out more about them at caid.org.uk/neighbours

Our recipe card is perfect for using as part of your Brew and Bake coffee and quiz morning or Brew and Bake event.

Check out our how-to guides at caid.org.uk/brewandbake and raise money to support communities facing crisis around the world this autumn.

Don’t forget to pay in your donations at caid.org.uk/payin
Coffee cake

Ingredients

Serves 10

Cake

175g unsalted butter
175g caster sugar
3 eggs, beaten
175g self-raising flour, sifted
1 tsp baking powder
60g walnuts

Icing

150g unsalted butter
250g icing sugar, sifted
2 tsp instant coffee, mixed with 1 Tbsp hot water and cooled
40g walnuts, halved, to decorate

1. Prepare two 20cm round tins by buttering and lining them with baking parchment. Preheat the oven to 180°C/160°C fan/Gas Mark 4.

2. Toast the walnuts in a pan over a medium heat until golden brown (approximately four minutes), then set aside to cool.

3. Beat the butter and sugar with an electric hand whisk for about 5 minutes or until pale and fluffy.

4. Gradually add the eggs, one at a time, and beat well between each addition.

5. Gently fold in the flour and baking powder in a figure of eight motion using a large metal spoon.

6. Chop the nuts. Mix the coffee powder with 1 Tbsp of warm water and fold into the cake mix along with the chopped walnuts.

7. Split the mixture evenly between the two tins and level the surface.

8. Bake for 20 minutes or until a skewer inserted into the middle of the cake comes out clean and the surface of the cake is slightly springy to touch.

9. Leave to cool in the tin before transferring to a wire rack. Ensure the cake is completely cool before making your icing.

10. To make the icing, beat the butter, icing sugar and cooled coffee until smooth and creamy. Sandwich the cooled cakes with half of the icing and then cover the top with the rest. Decorate with halved walnuts.
Chocolate and pear sponge

Our chocolate and pear sponge is perfect for the autumn and makes a lovely dessert. If you know a neighbour with a pear tree, it can be a lovely way to make contact and share the harvest bounty. You may even have your own produce to swap and share.

Our recipe card is perfect for using as part of your Brew and Bake coffee and quiz morning or Brew and Bake event.

Check out our how-to guides at caid.org.uk/brewandbake and raise money to support communities facing crisis around the world this autumn.

Don't forget to pay in your donations at caid.org.uk/payin
Chocolate and pear sponge

Ingredients
Serves 6

175g butter
175 soft brown sugar
3 eggs, beaten
150g self-raising flour
15g cocoa powder
2 Tbsp milk
2 small pears, peeled, cored and sliced

1. Line a 23cm cake tin with baking parchment. Preheat oven to 180°C/Gas Mark 4.
2. In a mixing bowl, beat together butter and sugar until pale and fluffy.
3. Gradually add in your beaten eggs, beating well after each addition.
4. Sieve the flour and cocoa powder into your bowl and fold in gently with a metal spoon until combined. Stir in the milk.
5. Put your mixture into the prepared tin and level it out.
6. Arrange the sliced pears on top of the cake in a fan design.
7. Bake for 1 hour until firm to touch. A skewer should come out clean.
8. Remove from the oven and leave to cool in the tin before transferring to a wire rack.
9. Delicious served warm with cream or custard.