

Valentine Recipe Ideas

Fairy Cakes

Ingredients:

- 100g butter
- 100g caster sugar
- 2 eggs
- 100g self-raising flour
- Pink/red icing & sprinkles

Method:

1. Preheat oven to 180°C (160°C fan).
2. Cream butter and sugar.
3. Beat in eggs, then fold in flour.
4. Divide into cases; bake 15–18 minutes.
5. Cool and decorate.

Rice Krispie Hearts (No Bake)

Ingredients:

- 3 tbsp butter
- 200g marshmallows
- 150g Rice Krispies
- Red food colouring

Method:

1. Melt butter with marshmallows until smooth.
2. Tint mixture red.
3. Stir in Rice Krispies.
4. Press into lined tray; cut heart shapes.

Chocolate-Dipped Strawberries

Ingredients:

- Fresh strawberries
- 200g milk chocolate
- Sprinkles

Method:

1. Melt chocolate gently.
2. Dip strawberries; place on baking paper.
3. Add sprinkles and chill to set.

Valentine's Heart Cookies

Ingredients:

- 150g butter
- 75g caster sugar
- 225g plain flour

Method:

1. Cream butter and sugar.
2. Mix in flour to form dough.
3. Roll, cut heart shapes.
4. Bake 10–12 minutes at 180°C; cool and decorate.