

The background of the entire page is a repeating pattern of stylized flowers in pastel shades of pink, blue, and yellow. Each flower has a white center with a small star-like shape.

Simply **bake**

READERS TOP **Rated Recipes**

10 of our readers favourite desserts and
treats to make for your own family!

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Note that recipes may be abbreviated for purposes of this e-book. See full recipes with tips, step-by-step process photos, nutrition information, and more on simplybakeblog.com.

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Prep Time: 20m | **Cook Time:** 30m | **Total Time:** 50m | **Makes:** 16



Fudgy Oreo Brownies

Deliciously thick and fudgy brownies that are chocolatey rich, and loaded with Oreo cookies – The BEST Oreo cookie brownies you'll ever try!



Ingredients

- 1 ¼ sticks (140g) unsalted butter
- 1 ½ cups (300g) granulated sugar
- ¾ cup (75g) cocoa powder
- ¼ teaspoon salt
- 2 large eggs, cold
- 2 teaspoons vanilla extract
- ½ cup (60g) plain/all-purpose flour
- ½ cup (90g) chocolate chips
- 16 Oreos, whole
- Oreos, chopped

Instructions

1. Preheat the oven to 180C/350F/Gas 4. Line an 8×8-inch square baking pan with foil or parchment paper, and set aside.
2. Place the butter, sugar, cocoa powder, and salt into a microwave-safe bowl, and heat for 30 seconds. Stir well, then continue heating in 30 second intervals (stirring after each one) until combined and very warm/hot to the touch.
3. Add the eggs and vanilla, and mix well until combined.
4. Fold in the flour until fully combined, then gently fold in the chocolate chips. Be sure not to let them ALL melt into the warm batter.
5. Pour half of the batter into the prepared pan, and spread out evenly. Place the whole Oreos evenly over the batter, and top with the remaining batter. Top with the chopped Oreos.
6. Bake for 30 – 35 minutes, or until the centre is no longer jiggly and a toothpick inserted comes out almost clean with a few moist crumbs.
7. Allow to cool completely in the pan on a wire rack before cutting into squares.

Prep Time: 30m | **Cook Time:** 20m | **Total Time:** 50m | **Makes:** 12



Nutella Stuffed Double Chocolate Muffins

Deliciously moist and fluffy chocolate muffins that are studded with chocolate chips and have irresistibly gooey Nutella centres. The BEST easy chocolate muffin recipe!



Ingredients

- 2 ½ cups (312g) plain/all-purpose flour
- ½ cup (50g) cocoa powder
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 large eggs
- ¾ cup (150g) caster/granulated sugar
- 1 cup (240ml) buttermilk
- ½ cup (120ml) vegetable oil
- 2 teaspoons vanilla extract
- 1 cup (175g) chocolate chips
- 12 teaspoons Nutella

Instructions

1. Preheat the oven to 200C/400F/Gas 6. Line a 12-hole muffin pan with muffin cases, and set aside.
2. Whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
3. In a separate large bowl, whisk together the eggs and sugar until thick and lighter in colour. Add the buttermilk, oil, and vanilla, and whisk until combined.
4. Add the dry ingredients in thirds and fold in until just combined – do not overmix. Fold in the chocolate chips. The mixture will be thick and somewhat lumpy.
5. Divide the batter evenly between the 12 muffin cases, filling only half way. Spoon 1 teaspoon of Nutella into the centres, then top with the remaining batter.
6. Bake for 15 – 20 minutes, or until a toothpick inserted just off centre (to avoid Nutella) comes out clean.
7. Allow to cool for 5 – 10 minutes in the pan before transferring them to a wire rack to cool completely.

Prep Time: 20m | **Cook Time:** 30m | **Total Time:** 50m | **Makes:** 16



Perfect Vanilla Sheet Cake

Deliciously moist and fluffy vanilla cake recipe baked in a rectangle pan, and topped with scrumptiously creamy vanilla buttercream frosting!



Ingredients

For the cake:

- 3 cups (300g) cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 4 large eggs, room temperature
- 1 ½ cups (300g) caster/granulated sugar
- 2 teaspoons vanilla extract
- ¾ cup (180ml) vegetable oil
- 1 cup (240ml) buttermilk

For the frosting:

- 4 cups (500g) icing/powdered sugar
- 1 cup (226g) unsalted butter, softened
- 2 – 3 tablespoons milk
- 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 180C/350F/Gas 4. Grease a 13×9-inch pan, and set aside.
2. Whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. Whisk together the eggs. Add the sugar, and whisk until combined. Add the vanilla extract and vegetable oil, and whisk until combined. Gradually mix in the dry ingredients, alternating with the buttermilk.
4. Pour the batter into the prepared pan, and spread out evenly. Bake for 30 – 35 minutes, or until a toothpick inserted into the centre comes out clean. Allow to cool completely in the pan on a wire rack before frosting.
5. Using a handheld or stand mixer, beat together the butter and icing sugar until light and fluffy.
6. Beat in the milk and vanilla extract until smooth, and spreadable. Spread the frosting over the top of the cooled cake, then slice and serve.

Prep Time: 30m | **Cook Time:** 40m | **Total Time:** 1h 10m | **Serves:** 24



Iced Bakewell Tart Tray Bake

A buttery, flaky shortcrust pastry filled with raspberry jam and almond flavoured sponge, and topped with sweet icing and Glacé cherries. The classic cherry Bakewell tart made into a tray bake!



Ingredients

For the crust:

- 2 ¼ cups (281g) plain/all-purpose flour
- ¾ cup (93g) icing/powdered sugar
- ½ teaspoon salt
- ¾ cup (170g) unsalted butter, cold and cubed
- 1 large egg + 1 large egg yolk

For the icing:

- 2 ½ cups (312g) icing/powdered sugar
- 1 – 2 tablespoons water
- 1 teaspoon almond extract
- 24 Glacé cherry halves

For the filling:

- 1 ¾ sticks (200g) unsalted butter, softened
- 1 cup (200g) caster/granulated sugar
- 4 large eggs, room temperature, beaten
- 1 cup (120g) ground almonds
- 2 ½ teaspoons almond extract
- 1 cup (325g) seedless raspberry jam

Instructions

For the crust:

1. Add the flour, sugar, and salt to a food processor, and pulse a few times to combine.
2. Add the butter and pulse until the mixture resembles fine breadcrumbs with pea-sized pieces.
3. Add the egg and egg yolk, and pulse until the dough starts to come together.
4. Transfer the dough to a lightly floured surface, and gather into a ball. Shape the dough into a 1-inch thick disc.
5. Wrap tightly in clingfilm, and refrigerate for at least 1 hour before use.

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For the filling:

1. Preheat the oven to 180C/350F/Gas 4.
2. On a lightly floured surface, roll out the pastry to fit the base and sides of a 13×9-inch baking tray.
3. Using a handheld or stand mixer, beat together the butter and sugar until light and fluffy.
4. Beat in the eggs, then fold in the ground almonds and almond extract.
5. Spread the jam across the pastry base, then spoon in the filling, spreading out evenly.
6. Bake for 30 – 40 minutes or until firm and golden brown.
7. Remove from the oven and leave to cool completely in the pan on a wire rack.

For the icing:

1. In a small bowl, mix together the icing sugar, water, and almond extract to make a fairly thick icing, adding more water if needed.
2. Pour the icing on top of the cooled tart, and spread out evenly. Decorate with glacé cherries, and leave to set.
3. Cut the tart into squares, serve, and enjoy!

Prep Time: 20m | **Cook Time:** 10m | **Total Time:** 30m | **Makes:** 20



Condensed Milk Chocolate Chip Cookies

Incredibly thick, soft and chewy cookies that are made with sweetened condensed milk, and stuffed full of chocolate chips!



Ingredients

- 2 cups (250g) plain/all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 2 teaspoons cornflour/cornstarch
- ¼ teaspoon salt
- ½ cup (115g) unsalted butter, melted
- ½ cup (100g) light brown sugar
- ⅔ cup (9oz/253g) sweetened condensed milk
- 2 teaspoons vanilla extract
- 1 cup (175g) chocolate chips

Instructions

1. Preheat the oven to 180C/350F/Gas 4, and line a baking tray with parchment paper, or a silicone mat. Set aside.
2. Whisk together the flour, baking powder, baking soda, cornflour, and salt. Set aside.
3. Whisk together the butter and sugar until combined. Add the condensed milk and vanilla, and mix until combined.
4. Add the dry ingredients, and mix until just combined. Fold in the chocolate chips.
5. Roll the dough into 1.5oz balls, and place onto the prepared baking tray. Bake for 10 – 12 minutes.
6. Allow to cool on the baking tray for 5 – 10 minutes before transferring them to a wire rack to cool completely.

Prep Time: 20m | **Cook Time:** 10m | **Total Time:** 30m | **Makes:** 18



Chocolate Chip Coffee Cookies

Deliciously soft, thick and chewy coffee-infused cookies that are loaded with chocolate chips, and topped with a sweet coffee drizzle!



Ingredients

- 2 cups (250g) plain/all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cornflour/cornstarch
- ¼ teaspoon salt
- ½ cup (115g) unsalted butter, melted
- ½ cup (100g) caster/granulated sugar
- ¼ cup (50g) light brown sugar
- 1 large egg
- 4 tablespoons instant coffee granules
- 1 cup (175g) chocolate chips

For the coffee drizzle:

- ½ cup (62g) icing/powdered sugar
- ½ teaspoon instant coffee granules
- 1 tablespoon water

Instructions

1. Preheat the oven to 180C/350F/Gas 4, and line a baking tray with parchment paper, or a silicone mat. Set aside.
2. Whisk together the flour, baking powder, baking soda, cornflour, salt, and 2 tablespoons of instant coffee granules. Set aside.
3. Whisk together the melted butter and sugars until combined. Add the egg and mix until combined.
4. Dissolve the remaining 2 tablespoons of instant coffee granules in 1 tablespoon of hot water, then add to the wet ingredients, and mix until combined.
5. Add the dry ingredients, and mix until just combined. Fold in the chocolate chips.
6. Roll the dough into 1.5oz balls, and place onto the prepared baking tray. Bake for 10 – 12 minutes. Allow to cool on the baking tray for 5 – 10 minutes before transferring to a wire rack to cool completely.
7. Whisk together the icing sugar, coffee granules, and water until smooth and combined. Drizzle over the cooled cookies.

Prep Time: 20m | **Cook Time:** 45m | **Total Time:** 1h 5m | **Makes:** 12 - 14



Coffee Bundt Cake

This Bundt cake is scrumptiously moist and fluffy, infused with coffee, and drizzled with a sweet coffee glaze!



Ingredients

- 3 cups (375g) cake flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 4 large eggs, room temperature
- 1 ½ cups (300g) light brown sugar
- 1 cup (226g) unsalted butter, melted
- 1 cup (240g) Greek style yogurt
- 4 level teaspoons instant coffee granules, dissolved in 1 tablespoon boiling hot water

For the glaze:

- 1 cup (125g) icing/powdered sugar
- 1 teaspoon instant coffee granules, dissolved in 2 tablespoons boiling hot water, cooled

Instructions

1. Preheat the oven to 180C/350F/Gas 4. Grease a 10-inch bundt pan, and set aside.
2. Whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. Whisk together the eggs. Add the sugar, and whisk until combined. Add the melted butter, yogurt, and coffee, and whisk until combined. Fold in the dry ingredients.
4. Pour the batter into the prepared pan, and bake for 45 – 50 minutes or until a toothpick inserted into the centre comes out clean with moist crumbs.
5. Let cool in the pan for 10 minutes before inverting the cake onto a serving plate or cake stand.
6. Allow to cool completely before glazing.
7. Whisk together the icing sugar and coffee until smooth and combined. Drizzle over the cooled cake.

Prep Time: 30m | **Total Time:** 30m | **Makes:** 40 - 45



No-Bake Peanut Butter Truffles

Deliciously creamy bite-sized no-bake peanut butter balls, coated with dark chocolate, and drizzled with milk chocolate!



Ingredients

- ½ cup (115g) unsalted butter, softened
- 1 cup (250g) smooth peanut butter
- 1 teaspoon vanilla extract
- ⅛ teaspoon salt
- 3 cups (375g) icing/powdered sugar
- 16 oz (450g) dark chocolate, coarsely chopped
- ¾ cup (130g) milk chocolate, coarsely chopped

Instructions

1. Using a handheld or stand mixer fitted with the paddle attachment, beat the butter on medium speed until creamy. Add the peanut butter, vanilla, and salt, and beat until smooth and combined.
2. Add the icing sugar, and beat on low until combined. The mixture will be crumbly, but you should be able to roll into balls.
3. Roll the dough mixture into 1-inch balls (about 0.5oz each), and place on a baking tray lined with parchment paper or a silicone mat. You should have about 40 – 45 balls. Refrigerate until firm – about 1 hour.
4. Add the dark chocolate to a microwave-safe bowl, and heat in 30 second intervals, stirring after each one, until melted and smooth. Leave to cool for 5 minutes.
5. Repeat with the milk chocolate.
6. Dip each peanut butter ball into the melted dark chocolate, and place back onto the baking tray. Drizzle with the milk chocolate. Allow to set in the fridge before serving.

Prep Time: 30m | **Freeze Time:** 6h | **Total Time:** 6h 30m



No-Churn Coffee Ice Cream

Deliciously smooth and creamy coffee-infused ice cream that is quick and easy to make, and only requires 4 simple ingredients!



Ingredients

- 2 tablespoons instant coffee granules
- 2 cups (480ml) double/heavy cream
- 1 can (14oz/397g) sweetened condensed milk
- 1 cup (175g) dark chocolate, coarsely chopped

Instructions

1. In a small bowl or jug, dissolve the coffee granules in 1/4 cup (60ml) of hot water. Set aside.
2. Using a handheld or stand mixer, whip the heavy cream to stiff peaks.
3. Add the condensed milk and coffee, and whisk in until fully combined. Fold in the chocolate.
4. Pour the mixture into a 9×5-inch loaf pan, and cover tightly. Place in the freezer for at least 6 hours, or overnight before serving.

Prep Time: 20m | **Cook Time:** 1h | **Total Time:** 1h 20m | **Makes:** 1 loaf



Apple Cinnamon Bread

Deliciously moist and dense cinnamon-spiced quick bread that is packed full of flavour, and LOADED with juicy apple chunks!



Ingredients

- 3 cups (375g) plain/all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 teaspoons ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 2 large eggs
- ¾ cup (150g) light brown sugar
- 1 cup (240g) Greek-style yogurt
- ½ cup (120ml) vegetable oil
- 1 teaspoon vanilla extract
- 3 apples, peeled, cored, and chopped into small chunks

Instructions

1. Preheat the oven to 180C/160C Fan/350F/Gas 4. Grease and line a 9×5-inch loaf pan with parchment paper. Set aside.
2. In a medium mixing bowl, whisk together the flour, baking powder, salt, and spices. Set aside.
3. In a separate large mixing bowl, whisk together the eggs and sugar until thick and lighter in colour.
4. Add the yogurt, oil, and vanilla, and whisk until combined.
5. Add the dry ingredients in thirds and fold in until just combined – do not overmix. Fold in the apple chunks.
6. Pour the batter into the prepared pan and spread out evenly.
7. Bake for about 60 – 65 minutes, or until a toothpick or cake tester inserted into the centre comes out clean.
8. Allow to cool completely in the pan on a wire rack before slicing and serving.

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