

RED NOSE CUPCAKES



Whip up a batch of these little beauties and you'll be fighting off the donations come cake o'clock.

For an added challenge, try to recreate the face of your favourite Red Nose in coloured icing.



Makes 12 cupcakes

YOU'LL NEED

For the cakes

- 100g soft butter or margarine
- 150g caster sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla extract
- 150g self-raising flour
- 1 tsp baking powder
- 3 tbsp milk

For the decoration

- 150g icing sugar
- 2–3 tbsp water
- Glacé cherries or red sweets
- A tube of writing icing

MAKE THE CAKES

1. Heat the oven to 180°C/160°C fan/gas mark 4 and line a 12 hole muffin tin with paper cases.
2. Mix the butter and sugar together in a bowl until smooth and pale. Beat the eggs in a separate bowl then mix them into the butter and sugar, along with the vanilla extract.
3. Gently fold in the flour and baking powder, adding the milk a little at a time until the mixture drops easily off a spoon. Dollop the mixture into the paper cases until they're about three-quarters full.
4. Bake in the oven for 10–15 minutes, or until golden-brown on top and a skewer poked into one of the cakes comes out clean.
5. Set aside in the tin for 5–10 minutes, then move your cakes to a wire rack to finish cooling.

GET DECORATING

1. Sieve the icing sugar into a bowl and add the water a few drops at a time until the icing's smooth but still thick. (You don't want it running straight off your cakes.)
2. Spoon some icing onto each cake and gently spread it towards the edges.
3. Pop a cherry or sweet on top for a nose, then add eyes and a mouth with writing icing. Or get creative with your own design!

TOP(PING) TIP

Use lemon juice instead of water to give your icing a zingy twist.

CHOC TIP

Swap the vanilla extract for 20g of cocoa powder and a little extra milk to make your cupcakes chocolatey.

CHOCOLATE SNOSEBALLS



The Abominable Snowman is hosting a sponsored snowball fight high atop Mount Snosedon to bring the cash rolling in this Red Nose Day.

Help him out by making these no-cook chocolate snoseballs.



Makes 20 snoseballs

YOU'LL NEED

For the snoseballs

- 240g digestive biscuits
- 60g melted butter
- ½ cup cocoa
- 1 tin condensed milk (you won't need it all)

For the decoration

- ½ cup of icing sugar, tipped into a bowl

• MAKE THE SNOSEBALLS

1. Put the biscuits in a strong sandwich bag and gently bash them into crumbs with a rolling pin.
2. Pour the crumbs into a big mixing bowl, add the butter and cocoa and mix well with a wooden spoon.
3. Gradually add condensed milk, stirring well until you end up with a chocolatey dough. (You'll probably only need half a tin.)
4. Roll tablespoonfuls of dough into balls, put them on a plate and pop them in the fridge to set.

GET DECORATING

1. Drop one snoseball at a time into the bowl of icing sugar and gently roll it around until it's fully coated.
2. Stack them up on a plate and do your best to resist pinching one.

DOUBLE CHOC DELIGHTS

If you're feeling ambitious (and indulgent), coat each ball in melted chocolate and add a red sweet for a nose. Once they've set, add eyes and a mouth with writing icing.

GO GLUTEN-FREE

These tasty little morsels are just as delicious when made with gluten-free biscuits.

PINWHEEL SANDWICHES



The colourful Conk Jester's planning a 24-hour joke-athon for Red Nose Day, so some pinwheel sandwiches will be just the ticket to keep everyone's energy up.



Serves 4

YOU'LL NEED

- 8 slices white or wholemeal sliced bread
- 250g tub cream cheese
- 110g pack of sliced ham
- Any other fillings you fancy

MAKE THE PINWHEELS

1. Use a rolling pin to flatten out each slice of bread, then cut the crusts off.
2. Spread each slice with cream cheese and cover with a layer of ham.
3. Trim off any excess ham and roll each slice into a sausage. Wrap tightly in clingfilm and twist the ends to hold everything together, then pop them in the fridge to chill for an hour or two.
4. Gently unwrap each roll and slice like a Swiss roll, revealing colourful little pinwheels.

FIND A NEW FAVOURITE

Experiment with different fillings and wraps. We like hummus with grated carrot and sliced pepper, wrapped up in a tortilla.

FRUITY NOSTROLLS



Hairy Nostroll comes from a long line of cave-dwelling creatures, scattered all over the globe. Hailing from the Isle of Fright, his fruity cousins are a surprisingly sweet bunch.



Each apple makes 4 nostrolls

YOU'LL NEED

- 2 red apples, cut into quarters with the seedy bit sliced out
- Peanut butter, or a nut-free alternative like sunflower butter.
- Sunflower seeds
- 2–3 strawberries, sliced
- 1 packet of edible googly eyes

• MAKE THE NOSTROLLS

1. Carefully cut a chunk out of the skin side of the apple to make a mouth.
2. Spread a thin layer of the butter inside the mouth and poke sunflower seeds in for teeth.
3. Add a slice of strawberry for a tongue.
4. Use a dot of butter to stick on the eyes – add one, two, three or more for a truly monstrous snack.

THE EYES HAVE IT

If you can't find edible googly eyes, use chocolate chips instead.

EASY PEASY CHEESY SCONES



There's nothing wise old Gnose likes more than an afternoon cuppa and a scone or two. These cheesy ones are quick and simple to make and delicious spread with butter.



Makes 10 scones

YOU'LL NEED

- 225g self-raising flour, plus extra to flour your worktop
- Pinch of salt
- 55g cold butter
- 25g grated mature Cheddar
- 150ml milk

MAKE THE SCONES

1. Heat the oven to 220°C/200°C fan/gas mark 7 and lightly grease a baking sheet.
2. In a big bowl, mix together the flour and salt. Chop the butter into small chunks and rub it into the flour with your fingertips until the mix looks like breadcrumbs.
3. Stir in the cheese and then gradually add the milk, mixing with a spoon or your hands until you have a soft dough.
4. Once it has all come together into a ball, tip it out onto a floured worktop and knead very gently. Use your hands to pat out the dough to a circle that's 2cm thick, then use a 5cm cutter to stamp out your scones. Transfer them to your baking sheet and repeat the patting and stamping with any leftover dough.
5. Before they go in the oven, brush the tops of the scones with a little milk. Bake for 12–15 minutes until well risen and golden. When they come out, let them cool on the tray for 5 minutes before moving them to a wire rack.

SEE RED

Try using Red Leicester cheese for a slightly stronger flavour and colour. You can even add a little extra grated cheese on top, but keep an eye on the scones in the oven so they don't burn.

FANCY FLAVOURS

For a grown-up twist, add half a tablespoon of mustard powder or a full tablespoon of chopped chives before you mix in the milk.