



SWEET BASE RECIPES



SAME METHOD, YOUR WAY!

Start with a simple base recipe and let students create their own signature sweet product.



1 BROWNIES

Students can change/add:
Chocolate, nuts, biscuits,
caramel, spices, toppings

Ideas: Biscoff • Rocky Road •
Salted Caramel • Mint



2 MUFFINS

Students can change/add:
Fruit, chocolate, spices,
nuts, toppings

Ideas: Apple Crumble •
Choc-Orange • Berry
Cheesecake



3 COOKIES

Students can change/add:
Chocolate, cereal, nuts,
dried fruit, spices

Ideas: S'mores • Rocky Road •
Caramel • Ginger



4 CUPCAKES

Students can change/add:
Flavouring, fillings, icing,
decorations

Ideas: Lemon Meringue •
Choc-Mint • Caramel



5 PIKELETS

Students can change/add:
Flavouring, fruit, spices,
toppings

Ideas: Apple Cinnamon •
Choc-Chip • Berry



6 SLICE

Students can change/add:
Base flavour, inclusions,
topping

Ideas: Caramel • Lemon •
Rocky Road • Coconut



7 CRUMBLE

Students can change/add:
Fruit, spices, crumble
ingredients, toppings

Ideas: Apple & Cinnamon •
Berry • Tropical



8 BANANA BREAD

Students can change/add:
Fruit, chocolate, nuts,
spices, toppings

Ideas: Choc-Banana •
Tropical • Cinnamon



9 SCONES

Students can change/add:
Sweet or savoury
additions

Ideas: Fruit • Chocolate •
Cheese & Herb



10 CHEESECAKE CUPS

Students can change/add:
Base, flavour, fruit,
topping

Ideas: Lemon • Berry •
Biscoff • Chocolate



11 PANCAKES

Students can change/add:
Flavour, inclusions,
toppings

Ideas: Red Velvet • Banana •
Choc-Chip



12 BROWNIE PIZZA

Students can change/add:
Brownie base +
toppings

Ideas: Dessert Pizza
with Fruit • Chocolate •
Marshmallow

STUDENT FAVOURITES



Brownie Murder
Mystery Dessert



Breakfast Brand Muffin
Challenge



Cheesecake Cup
Creations



Brownie Pizza Dessert
Challenge

REAL FOOD TECHNOLOGY



PRODUCT INNOVATION



CREATIVITY THROUGH
CUSTOMISATION



CONSUMER-FOCUSED
DESIGN



STUDENT OWNERSHIP
& ENGAGEMENT



ENDLESS
POSSIBILITIES!

♥ SAME METHOD. YOUR INGREDIENTS. YOUR CREATION. YOUR SUCCESS! ♥