

Coffee Morning Recipe Book

**In preparing for this coffee morning, we wanted to
bring a little extra sweetness to the table.**

We reached out to the amazing members of our fundraising and communications teams, asking them to share their favourite recipes.

Within these pages, you'll find recipes from no-bake delights to crowd-pleasing classics. Each recipe has been lovingly chosen by someone who believes in North London Hospice's mission to provide compassionate care. So, as you bake, mix and drizzle, know that the North London Hospice community is behind you, hoping these recipes will make your coffee morning even more enjoyable.

**Feel free to share these with your guests for some baking inspiration!
We thank you for coming together and for showing your support.**



Rachel's Restorative Rocky Road Recipe:

This fun, no-bake rocky road recipe is packed with marshmallows, chocolate and a whole lot of love! Perfect for sharing with friends, family and coffee morning guests – all while supporting a great cause.

Ingredients:

- 200g digestive biscuits (get ready to crunch 'em up!)
- 135g butter or dairy-free spread (for that smooth melt)
- 200g dark chocolate, broken into pieces
- 2-3 tbsp golden syrup
- 100g mini marshmallows
- **Optional:** 100g dried fruit, nuts, or sweets to jazz it up – go crazy with it!

Instructions:

- 1. Prep time!** Line an 8x8-inch baking tin with parchment paper (or anything non-stick to keep this road rocky not sticky).
- 2. Biscuit bash:** place your digestives in a zip-lock bag and whack them with a rolling pin. Go for a mix of crumbs and chunks – some bumps in the road make it extra delicious!
- 3. Melt and mix:** In a saucepan, gently melt the butter, chocolate and golden syrup together. Stir until silky smooth. Take off the heat (and try your hardest not to eat it yet!)
- 4. Marshmallow mayhem:** Pour your biscuit pieces, mini marshmallows and any extras into the chocolate mix. Stir until everything is nicely coated.
- 5. Pour and pat:** Pour the rocky goodness into your prepared tin, pressing it down gently to spread it evenly. Get it nice and level- but not too smooth! It's called rocky road for a reason.
- 6. Chill out:** Pop the tin in the fridge for at least two hours to set.
- 7. Slice and share:** Once it's firm, cut into squares, serve on a fun plate and let the star baker nominations roll in!





Paul's Caramel Cake for Compassionate Care

Whip up this deliciously gooey dulce-de-leche cake that's sure to be the star of any coffee morning table. Perfectly sweet and even better when shared!

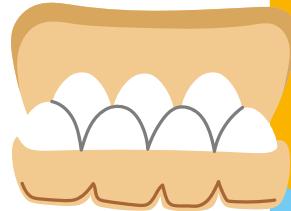
Ingredients:

For the cake:

- 175g butter or dairy-free spread (softened)
- 175g light brown sugar (for that golden glow)
- 2 tsp vanilla extract
- 3 large eggs
- 200g self-raising flour
- 2 tsp baking powder (lift it up!)
- 100ml milk or dairy-free alternative

For the caramel sauce:

- 100g light brown sugar
- 50g butter or dairy-free spread
- 100ml double cream or dairy-free cream



Instructions:

1. Preheat for the perfect cake: Fire up the oven to 180°C (160°C fan) or gas mark 4. Line a 20cm round cake tin with parchment paper, ready to catch all that caramel goodness.

2. Creamy and dreamy: Pop the butter and sugar in a bowl and beat them until they're light and fluffy. Think cloud-like levels of fluffiness! Add in the vanilla extract and mix.

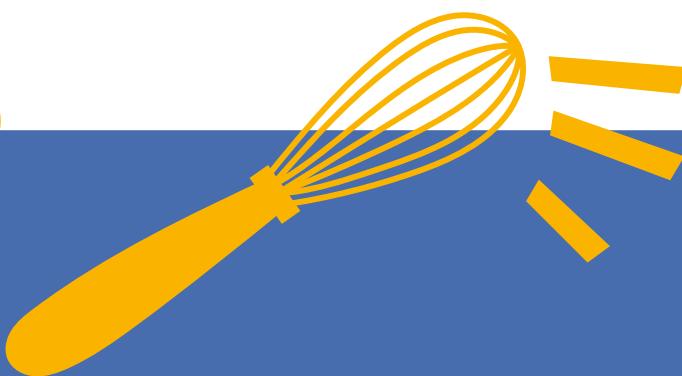
3. Eggs-cellent addition: Crack in the eggs one at a time, mixing after each. Add a spoonful of flour to keep things smooth and avoid curdling.

4. Flour power: Sift in the rest of the flour and baking powder and pour in the milk. Gently fold everything together until just combined. Don't over-mix – this cake likes to keep it simple.

5. Bake and wait: Pour your batter into the tin and level it out. Bake for 25-30 minutes or until golden. If a skewer comes out clean, it's ready! Let it cool.

6. Go caramel crazy! In a saucepan, melt the sugar, butter and cream over medium heat, stirring until smooth and golden. Let it bubble for 2-3 minutes, then cool slightly.

7. Pour and adore: Drizzle your caramel sauce over the cooled cake and spread it evenly. Slice up and enjoy a little piece of caramel heaven with every bite!



Roisin's Rich Chocolate Sheet Cake with Mascarpone Frosting

Ready to bake up something sweet for your coffee morning? This chocolate cake is super easy, extra moist and topped with a mascarpone cloud of frosting!

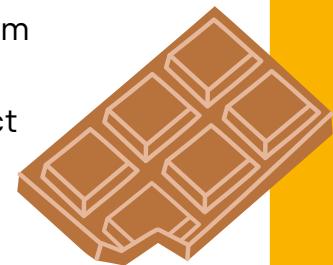
Ingredients:

For the cake:

- 220g plain flour
- 400g caster sugar
- 90g cocoa powder
- 2 tsp baking powder
- 1 tsp salt
- 240ml melted butter
- 2 large eggs
- 1 tsp vanilla extract
- 240ml brewed coffee (for a mocha flavour!)

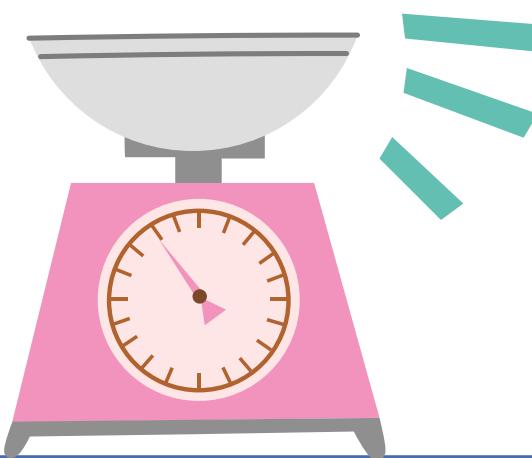
For the mascarpone frosting

- 225g mascarpone cheese
- 240ml double cream
- 90g icing sugar
- 1 tsp vanilla extract



Instructions:

- 1. Mix the magic:** Combine flour, sugar, cocoa, baking powder and salt in a big bowl. This is your chocolatey base.
- 2. Liquid love:** Blend the melted butter, eggs and vanilla, then pour in that coffee to really bring out the chocolate flavour.
- 3. Bake time:** Pour batter into a sheet pan and bake at 350°F (175°C) for 25–30 minutes. Let cool (or the frosting will melt faster than a hot cuppa!)
- 4. Whip up the clouds:** Beat mascarpone, cream, powdered sugar and vanilla until soft peaks form.
- 5. Frost, sprinkle and serve:** Spread the frosting, add chocolate curls or sprinkles and enjoy every bite!



Louise's Lemony Lift Cake (gluten-free and dairy-free)

Not into chocolate? Louise has got you covered! We hope this lemon drizzle cake is as uplifting as our compassionate neighbours and brings a smile to every bite! It makes 12 slices and takes around one hour 15 minutes.

Ingredients:

For the cake:

- 175g (3/4 cup) dairy-free butter alternative (plus a bit extra for greasing the pan)
- 175g (3/4 cup) caster sugar
- Zest of 2 lemons
- 3 large eggs
- 100g (3/4 cup) gluten-free self-raising flour (or regular self-raising if preferred)
- 75g (1/2 cup) ground almonds

For the drizzle

- 100g (1/2 cup) caster sugar
- Zest of 1 lemon and juice of 2 lemons (use the ones you zested for the cake).

For the icing:

- 120g (generous 3/4 cup) icing sugar
- Zest of 1 lemon and juice of 2 lemons

Instructions:

- 1. Preheat the oven:** Crank it up to 160°C fan / 180°C / 350°F. Lightly grease a 900g (2 lb) loaf tin, then line it with parchment paper for easy release.
- 2. Mix it up:** In a large mixing bowl, beat the butter and sugar together until it's light, fluffy and oh-so-pale. Add the zest of those two lemons and beat once more.
- 3. The egg-citing part:** Crack in the eggs, one at a time, mixing well after each addition.
- 4. Flour power:** Sift in the flour, fold it in gently, then add the ground almonds, folding again until everything's combined.
- 5. Bake:** Pour the batter into your prepared tin. Pop it in the oven for 45-50 minutes, or until golden and a skewer comes out clean. If the top browns too quickly, cover it with foil for the final 5-10 minutes.
- 6. Time for the drizzle:** While your cake bakes, whisk together the drizzle ingredients (sugar, lemon zest and juice) in a small bowl until smooth and runny.
- 7. When the cake's done, poke a few small holes across the top,** then pour the drizzle all over while it's still warm. Let the cake soak up all that lemony goodness before transferring to a wire rack to cool completely.
- 8. For the finishing touch:** Combine the icing sugar, lemon zest and juice in a bowl. Mix until you have a thick, smooth drizzle. Once your cake is fully cooled, pour the icing over the top, letting it cascade down the sides for that perfect drizzle effect. Finish with a sprinkle of lemon zest on top.

North London Hospice's "Brew Without a Clue" Guide

We've brewed up some tips to help you make a delicious coffee that'll impress your coffee morning guests (and maybe yourself too!). Whether you're a latte lover or a fan of straight-up black coffee, follow these simple steps to create a brew that's as warm and welcoming as the North London Hospice community.

Instructions:

1. Pick your favourite coffee

Use fresh, coarsely ground coffee. Whole beans stay fresher, but if you're buying pre-ground, go for a good quality roast. The tastier the bean, the better the brew.

2. Boil and cool your water

Fresh water makes a difference. Boil it and let it cool for about 30 seconds to the perfect temperature (90-96°C). Too hot, and you'll have a bitter brew; too cool, and it's a little weak. Aim for that SWEET spot!

3. Brew methods: machineless magic

French press style:

- Add 2 tablespoons of coffee per 180ml of hot water to a heat-safe jar
- Give it a stir, cover and let it soak for four minutes
- Pour it through a fine sieve or strainer to catch the grounds

Coffee bag trick:

- Add 1-2 tablespoons of coffee to a clean coffee filter or a cheesecloth. Tie it up like a coffee 'tea bag'
- Pour hot water over the bag in your mug and let it soak for 3-5 minutes, depending on how strong you like it
- Take out the 'coffee bag' and enjoy!

4. Customise your cup

- Add milk, sugar, or a sprinkle of cinnamon if you'd like. Or keep it classic with just coffee – whatever gets you 'brew-tiful' results!

5. Sip and savour

- Lift your cup and toast to good company, a good cause, and a good brew. Cheers to you for helping to support North London Hospice!

