



SINCE 1899



The Recipe e-Book

SHORT & SWEET
CLASSICS

Salted Caramel Brownies

Chocolate brownies with oozy salted caramel running through the centre of each scrumptious square. Insanely gooey, this is the perfect indulgent treat.

Ingredients

- **Carnation Caramel** 397g
- **Unsalted butter** or buttery baking spread (min 70% fat) 200g, plus a little extra for greasing
- **Dark chocolate** 200g (half 70% and half 50% cocoa solids)
- **Flaky sea salt** 1 level tsp
- **Caster sugar** 200g
- **Eggs** 4
- **Plain flour** 130g
- **Cocoa powder** 50g

You will also need...

23cm (9") square baking tin, greased and lined with baking parchment.



PREP: 25 MINS
COOK: 35 MINS



18 SERVINGS
289 KCAL PER SERVING
(based on using 70% fat buttery baking spread)



RECIPE CONTAINS:
GLUTEN, MILK, EGG, SOYA

Method

1. Heat

Preheat oven to 180°C / 160°C fan / Gas Mark 4. Melt **butter** and **chocolate** together over a low heat in a saucepan or in a glass bowl in the microwave in 20 second bursts.

2. Mix

In a small bowl, beat half the **caramel** with **salt** – it will loosen. Put the rest of the **caramel** in a large bowl with **sugar** and **eggs** and whisk. Beat in the melted **chocolate** and **butter**.

3. Combine

In another bowl, combine **flour** and **cocoa**, then sift this on top of the chocolate mix. Mix until smooth. Pour half the brownie batter into the tin and spread out to the edges with a spoon or spatula.

4. Layer

Using a teaspoon, drizzle half of the salted caramel on top of the brownie mixture in long stripes. Spoon the rest of the brownie batter on top and smooth it out, trying not to disturb the caramel beneath. Top with the rest of the **caramel** in lines and then, using a skewer, marble the caramel brownie mixture slightly.

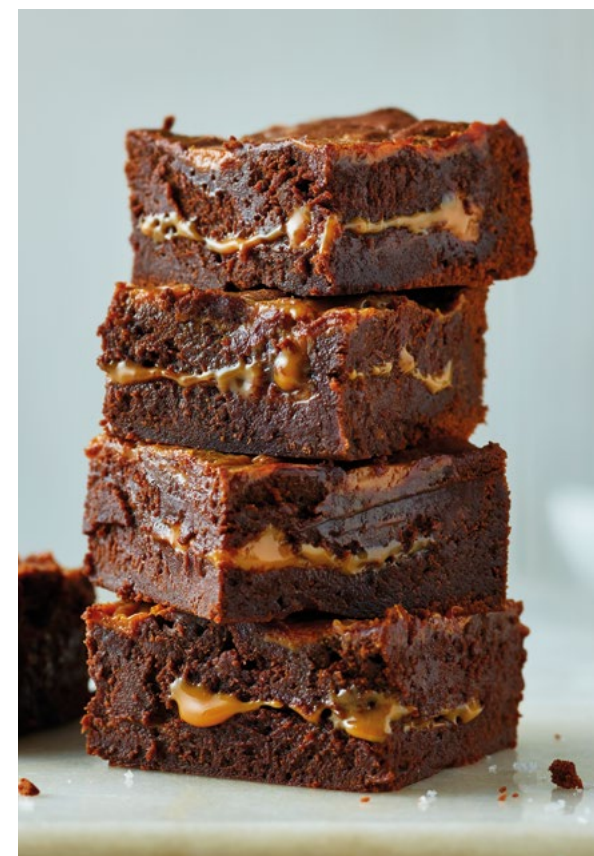
5. Bake

Bake for 30-35 minutes or until risen. The top should be a little crusty and the centre should wobble very slightly. Let it cool completely in the tin, then cut into squares. Great served warm with some fresh raspberries.



Believe me when I say these Brownies are genuinely fudgy, divinely dark, seductively moreish and only for adults - only kidding?

Michèle, Hampshire



Easy Millionaire's Shortbread

Spoil yourself with a decadently delicious treat. With buttery layers of crumbly shortbread, sticky caramel and rich dark and white chocolate, they're sure to hit the jackpot! This recipe is mostly chill time, so you can take it easy!

Ingredients

- **Carnation Condensed Milk** 397g
- **Shortbread biscuits** 250g
- **Unsalted butter** 205g in total (55g melted for the base, 150g remaining to make the caramel)
- **Dark brown soft sugar** 150g
- **Dark chocolate** 200g
- **White chocolate** 55g

You will also need...

20cm brownie tin, lined with baking parchment with extra paper overhanging the edges.



PREP: 20 MINS
CHILL: 1-2 HOURS



16 SERVINGS
381 KCAL PER SERVING



RECIPE CONTAINS:
GLUTEN, MILK, SOYA

Method

1. Mix

Place the **shortbread biscuits** into a freezer bag or tea-towel and bash with a rolling pin (or blitz in a food processor) until crushed into crumbs. Melt 55g **unsalted butter** in a bowl and mix in the crushed shortbread.

2. Press

Press the mixture into the base of your lined tin (leave extra parchment paper hanging over the edges to help lift it out later). Chill in the fridge for 10 minutes (or in the freezer if you're in a hurry).

3. Heat

Gently heat the **sugar** and remaining 150g **unsalted butter** in the pan, stirring until melted. Add the **condensed milk** and bring to a rapid boil, stirring continuously. Cook for around 1 minute or until the filling has thickened. Pour the lovely caramel over your biscuity base, then allow to cool. Once cooled, chill in the fridge for around 30 minutes until it sets.

4. Swirl

Melt the **dark chocolate** and pour evenly over the caramel. Then melt the **white chocolate** and pour small spoonfuls over the dark chocolate layer with a teaspoon - swirl them together with the spoon for a marble effect.

5. Slice

Place back into the fridge to chill until set. Once set, remove from the tin and slice into squares. (If you dip a sharp knife into hot water then dry it briefly it'll make it much easier to cut!)



Easy recipe, fabulous results.
This was devoured within
moments, a huge success.
Yum!

Rochelle, Hertfordshire



Quick & Easy Banoffee Pie

Make way for smooth golden caramel in this classic, delicious pie. This ever-popular dessert always goes down an absolute treat!

Ingredients

- **Carnation Caramel** 397g
- Butter, melted 100g
- Digestive biscuits, crushed 250g
- Bananas 2
- Carton whipping cream, whipped to soft peaks 300ml
- Grated chocolate to sprinkle

You will also need...

20cm loose-bottomed cake tin.



PREP: 20 MINS
CHILL: 1-2 HOURS



12 SERVINGS
380 KCAL PER SERVING



RECIPE CONTAINS
GLUTEN, MILK

Method

1. Mix

Mix crushed **biscuits** and melted **butter** in a bowl, press the crumbs into the base and up the sides of the tin. Chill in the fridge for 10 minutes (or in the freezer if you're in a hurry).

2. Spoon

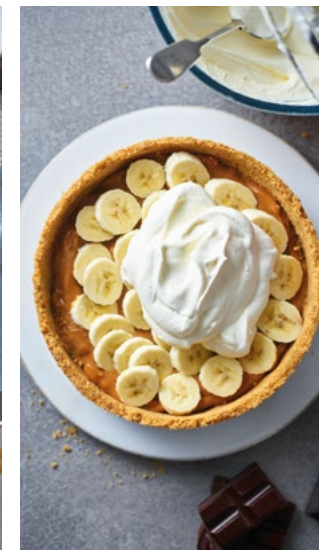
Spoon the **caramel** from the tin into the base and spread gently to the edges. There's no need to beat the caramel first.

3. Decorate

Remove the pie from the tin and place on a plate. Slice the **bananas**, place them on top of the caramel, top with cream and dust with **grated chocolate** or **cocoa powder**. Chill until ready to serve.

I have made this time after time!! It's often requested by family members!!

Bernice, Anglesey



Salted Caramel Ice Cream



Super creamy, no-churn ice cream that's so easy to make you could probably do it with your eyes closed! Simply scoop into cones or serve by itself – either way, it's absolutely delicious!

Ingredients

- **Carnation Caramel** 397g
- **Whipping cream** 600ml
- **Flaky sea salt** 1 rounded tsp



PREP: 10 MINS
FREEZE: 4 HRS OR OVERNIGHT



12 SERVINGS
288 KCAL PER SERVING



RECIPE CONTAINS:
MILK

Method

1. Whip

Use an electric hand whisk to whip the **cream** into soft peaks.

2. Freeze

Beat **caramel** with **salt** in a small bowl and then fold into the whipped cream. Spoon into a freezer-safe plastic box and freeze for 4 hours or until solid.

Always leave it out for 10-15 minutes before serving.



Have made this twice now, my family love it. Cannot believe how easy it is to make delicious ice cream!

Vera, Hampshire

No Bake Lemon Cheesecake



Create your creamiest dessert yet with this quick and easy recipe. Fresh and zesty, it's perfect for special occasions and summer BBQs.

Ingredients

- **Carnation Condensed Milk** 397g
- **Light digestive biscuits**, crushed 175g
- **Butter**, melted 55g
- **Full fat soft cheese** 300g
- **Zest and juice of 2 lemons**, (60ml)
- **Lemon curd** 6 tbsp

You will also need...

20cm loose-bottomed cake tin.



PREP: 20 MINS
CHILL: 1-2 HOURS



10 SERVINGS
356 KCAL PER SERVING



RECIPE CONTAINS:
GLUTEN, MILK

Method

1. Mix

Mix crushed **biscuits** and melted **butter** in a bowl, press the crumbs into the base of the tin. Chill in the fridge for 10 minutes (or in the freezer if you're in a hurry).

2. Chill

Pour **condensed milk** into a large bowl, add **soft cheese** and most of the **lemon zest** (holding some back for decoration), whisk together. Mix in **lemon juice** (it will thicken) and pour into the tin. Chill for 2 hours.

3. Serve

To serve, warm the **lemon curd** with 1 tablespoon of **water** and drizzle over cheesecake. Finish with remaining **lemon zest**.



I love this fresh and fruity cheesecake! It's so simple, easy and delicious. An all-time favourite. Absolutely delightful!!

Dani, West Sussex

Key Lime Pie

Our version of the classic American Key Lime Pie, zesty 'n' zingy and guaranteed to tempt the taste buds.

Ingredients

- **Carnation Condensed Milk** 397g
- **Light digestive biscuits**, crushed 250g
- **Butter** or buttery baking spread (min 70% fat), melted 85g
- **Finely grated zest and juice of 5 large limes**
- **Double cream** 300ml
- **Half fat crème fraîche** 85g

You will also need...

23cm (9") round, fluted, loose-bottomed tart tin.



PREP: 30 MINS
CHILL: 1-2 HOURS



12 SERVINGS
380 KCAL PER SERVING
(based on using 70% fat buttery baking spread)



RECIPE CONTAINS:
GLUTEN, MILK

Method

1. Mix

Mix crushed **biscuits** and melted **butter** in a bowl, press the crumbs into the base and up the sides of the tin. Chill in the fridge for 10 minutes (or in the freezer if you're in a hurry).

2. Whisk

Whisk **condensed milk** and **cream** until combined, then add lime juice and most of the zest (holding some back for decoration) - it will thicken. Pour onto biscuit base and chill for at least 1-2 hours.

3. Decorate

Remove pie from tin and place onto a serving board or plate. Decorate with spoonfuls of **crème fraîche** and remaining **lime zest** to serve.

I have made this several times now, always goes down well, too well, I never seem to get any...!

Richard, Liverpool



Easy Chocolate Fudge

This super simple recipe uses just two ingredients and is the perfect cheat for creamy, delicious chocolate fudge.

Ingredients

- **Carnation Condensed Milk** 397g
- **Dark chocolate, broken into small chunks** 450g *or make it your own by using white/milk chocolate*

Method

1. Mix

Place **all the ingredients** in a non-stick saucepan and melt over a low-medium heat, stirring occasionally until silky smooth (or melt in the microwave in 10-20 second bursts, stirring frequently).

2. Press

Press the fudge into the tin using the back of a spoon to smooth it over.

If you want to customise your fudge, you can mix in dried fruit or nuts just before you press the fudge into the tin.

3. Chill

Chill in the fridge for 1 hour or until set, then cut into squares to serve.



You will also need...

20cm square tin, lined with baking parchment.



PREP: 15 MINS
CHILL: 1-2 HOURS



36 SERVINGS
102 KCAL PER SERVING



RECIPE CONTAINS:
MILK, NUTS, SOYA

Peanut Butter Fudge

Calling all peanut butter fans! Our quick and easy nutty fudge recipe is simply scrumptious.

Ingredients

- **Carnation Condensed Milk** 397g
- **Smooth or crunchy peanut butter** 150g
- **Vanilla extract** 1tsp
- **Butter** 50g
- **Icing sugar** 200g

Method

1. Melt

Place **condensed milk**, **peanut butter**, **vanilla extract** and **butter** in a non-stick saucepan. Melt gently over a low-medium heat, stirring occasionally until smooth and silky.

2. Heat

Turn up the heat and bring the fudge to boil for 2-3 minutes, stirring all the time to prevent it sticking to the pan. The mixture should thicken and start to come away from the sides.

3. Mix

Remove from the heat and sieve in the **icing sugar**, mix thoroughly (you can use an electric whisk). Pour the fudge into the tin and smooth over the top with the back of a spoon.

4. Chill

Chill in the fridge for 1 hour or until set, then cut into squares to serve.

I love this recipe for Peanut Butter Fudge, it is so easy to do but also tastes great. A brilliant recipe for children to try and do. Will definitely be doing this over and over, a firm family favourite.

Sharon, Norfolk

You will also need...

20cm square tin, lined with baking parchment.



PREP: 10 MINS
COOK: 10 MINS



36 SERVINGS
95 KCAL PER SERVING



RECIPE CONTAINS:
MILK, NUTS



I've lost count of how many times we've made this recipe. It has worked brilliantly every time.

Alice, Devon

Ultimate Fudge

The ultimate fudge is one of our oldest and most treasured recipes. Loved by one generation to the next, it's the perfect homemade gift.

Ingredients

- **Carnation Condensed Milk** 397g
- **Milk** 150ml
- **Demerara sugar** 450g
- **Butter** 115g

You will also need...

20cm square tin, lined with baking parchment.



PREP: 15 MINS
COOK: 25 MINS



36 SERVINGS
114 KCAL PER SERVING



RECIPE CONTAINS:
MILK, NUTS

Method

1. Melt

Place **all the ingredients** into a large non-stick saucepan and melt over a low heat, stirring until the sugar dissolves. Bring to a steady boil for 10-15 minutes (should reach 113-116°C), stirring continuously and scraping the base of the pan to prevent it from catching.

2. Cool

Remove the fudge from the heat and leave to cool for 5 minutes. At this point you can add dried fruit and nuts if you like.

3. Beat

Beat the mixture until it just loses its shine and becomes very thick (5-10 minutes). The longer you beat, the more crumbly the final fudge will be. If you like it smooth, beat until it comes away from the sides and sticks well to the spoon.

4. Set

Press into the tin with the back of a spoon and leave to set before cutting into squares.

I have been making fudge, off and on, since my childhood and I think this is the best recipe I have ever used.

Diana, Dorset



Raspberry & White Chocolate Chunk Cookies

Fill your home with the heavenly sweet scent of baked cookies. Crispy on the outside and soft in the middle, these cookies won't last long!

Ingredients

- **Carnation Original Drizzle** or **Carnation Condensed Milk** 170g
- Unsalted butter, softened 225g
- Caster sugar 225g
- Self-raising flour 350g
- White chocolate, chopped 150g
- Raspberries 175g

You will also need...

A parchment-lined baking tray.



PREP: 25 MINS
COOK: 18 MINS



30 SERVINGS
174 KCAL PER SERVING



RECIPE CONTAINS:
GLUTEN, MILK, SOYA

Method

1. Mix

Preheat oven to 180°C / 160°C fan / Gas Mark 4. In a large bowl, cream **butter**, **sugar** and **condensed milk** until pale. Mix in **flour**, then work in the chopped **white chocolate**.

2. Shape

Taking a small handful of dough, flatten with your fingers. Place 2-3 **raspberries** in the centre of the cookie and squash the dough back into a rough ball. Repeat.

3. Bake

Place onto tray, spacing well apart, and bake for 15-18 minutes or until golden brown at the edges. Leave to cool slightly and set before transferring to a cooling rack. *Drizzle with extra melted white chocolate if you like!*



Strong raspberry flavour, lovely and chewy. Best cookies ever and went in record time!!
A definite keeper!!

*Emma,
Greater Manchester*

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