

The background of the image features several heart-shaped cookies on a light grey surface. Each cookie is partially covered with white icing, and some are decorated with dried rose petals. The cookies are arranged in a scattered pattern around a central white text box.

SWEET
TREATS

IN THE THERMOMIX

cooking is
love made visible



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For most people, there is no more enjoyable form of cooking than making desserts and other sweet treats. The smell of sugar marks a sense of occasion, whether it be a big celebration or a few precious hours pottering in the kitchen on a Saturday afternoon. I love cooking sweet treats, especially with the help of my Thermomix which does the hard work for me! So here are five of my favourite sweet recipes, perfect for birthday parties, afternoon teas, lunch boxes, edible gifting and everything in between. Some need to be made in advance (and can even be frozen!), while others are most delicious still warm out of the oven. In our trademark style, all recipes are simple and straight forward, with something for every occasion.

Treat yourself, or someone you love.

Happy cooking.

xo alyce alexandra

PASSIONFRUIT CURD

Serve this delectable butter on top of cakes, tarts, scones, ice cream, and almost any sweet treat you can imagine! Particularly delicious spread thickly on a slice of sourdough at any time of day – it's the simple pleasures.

MAKES 500MLS, QUICK FIX, GLUTEN FREE, VEGETARIAN.

6 eggs	+ Place all ingredients into TM bowl, cook for 13 minutes, 80°C, speed 3.
300g raw sugar	
180g butter, roughly chopped	
6 passionfruit, pulp only	Pour into warm, sterilised jars and store unopened in fridge for up to 6 months.
¼ tsp tartaric acid	






CHOCOLATE MOUSSE CAKE

A decadent dessert that is incredibly easy to make – no oven required! This recipe is fool-proof with no risk of burning or drying out (just make sure you use the right amount of gelatin!). Serve with plenty of fresh berries to cut through the richness. **SERVES 16**

- 250g chocolate biscuits
 - 75g butter
 - 800g milk
 - 1.5 tbsp gelatin
 - 60g raw sugar
 - 120g cocoa
 - 350g dark chocolate, 60% cocoa solids
 - 500g cream
 - Fresh berries, to serve
- + Place biscuits and butter in TM bowl, mill for 10 seconds, speed 7. Use hands to press firmly into the bottom of 23cm lined springform pan. Place in refrigerator.
 - + Place 300g milk and gelatine in a cup or bowl and stir to combine. Set aside.
 - + Place sugar in TM bowl, mill for 10 seconds, speed 9.
 - + Add remaining 500g milk, cocoa and chocolate, cook for 5 minutes, 70C, speed 2.
 - + Add gelatine mixture, mix for 30 seconds, 70°C, speed 3.
 - + Add cream, mix for 10 seconds, speed 3. Pour chocolate mixture over biscuit base. Refrigerate for a minimum of 4 hours, or until set.
- Remove from springform pan and serve piled high with fresh berries.
- VARIATION: Use a set of mini springform pans and divide the mixture evenly between them for individual desserts.





SPICED BISCUITS

Place a few biscuits in a cellophane bag and tie with ribbon or twine – a simple and heartfelt gift to say “I love you” or “thanks” to the important people in your life. With a buttery crumble that only a homemade biscuit made with real ingredients can possess, they’ll enjoy every bite. **MAKES 30, VEGETARIAN.**

- 130g raw sugar
 - 120g butter, roughly chopped
 - 2 egg yolks
 - 1 tsp vanilla extract
 - 1 tsp cinnamon, ground
 - 1 tsp mixed spice
 - 250g plain flour
 - Pinch bi-carb soda
 - Raw sugar, for decorating
- + Preheat oven to 170°C.
 - + Place sugar in TM bowl, mill for 5 seconds, speed 10.
 - + Add butter, chop for 20 seconds, speed 5. Scrape down sides.
 - + Mix for a further 10 seconds, speed 3.
 - + Add egg yolks, vanilla and spices, mix for 5 seconds, speed 5. Scrape down sides.
 - + Add flour and bi-carb soda, mix for 15 seconds, speed 4. Scrape down sides.
 - + Mix for a further 10 seconds, speed 4. Shape cookie dough into a disc, wrap in cling film and rest in refrigerator for 15 minutes, or until firm.
 - + Roll dough between two sheets of cling film or baking mats to 5mm thick. Use a heart-shaped cookie cutter to cut out individual biscuits and transfer to a lined baking tray.
 - + Bake for 12-15 minutes, or until just golden.

NOTE: if dough becomes too soft, place back in fridge for 15 minutes before continuing.

Store in an airtight container for up to one month.

VARIATION: Once cooled, dip the biscuits in tempered white chocolate and allow to set on baking paper. Sprinkle with dried edible rose petals if desired (pictured).



CHOCOLATE CARAMEL SLICE

A wickedly rich treat that is almost too good to share – lucky this recipe makes a lot! Wrap individual serves in cling film and freeze for super easy lunchbox and on-the-go treats. Simply pack the frozen slice in the morning and by lunchtime it will be defrosted and ready to enjoy (without risk of melting)! Same goes for afternoon tea – simply pull a couple of pieces out at lunchtime and defrost on the bench. **MAKES 18, VEGETARIAN.**


- 200g butter, roughly chopped
 - 100g plain flour
 - 100g brown sugar
 - 75g desiccated coconut
 - 75g rolled oats
 - 1½ tsp baking powder
 - 1200g sweetened condensed milk
 - 60g golden syrup
 - 200g dark chocolate, roughly chopped
- + Preheat oven to 170°C.
 - + Place 170g butter in TM bowl, melt for 2 minutes 30 seconds, 100°C, speed 1.
 - + Add flour, sugar, coconut, oats and baking powder, mix for 15 seconds, speed 4. Scrape down sides.
 - + Mix for a further 3 seconds, speed 4. Press into a lined slice tin (approximately 20x30x4cm).
 - + Bake for 10 to 15 minutes, or until golden.
 - + Meanwhile, insert butterfly in clean TM bowl. Add condensed milk, golden syrup and remaining 30g butter, cook for 10 minutes, 100°C, speed 1.
 - + Pour caramel over hot base and bake for a further 20-25 minutes, or until caramel is golden, bubbling and set. Allow to cool completely.
 - + When slice is cool, place 100g chocolate in TM bowl, grate for 8 seconds, speed 6.
 - + Melt for 2 minutes, 50°C, speed 1. Scrape down sides.
 - + Add remaining 100g chocolate, mix for 2 minutes, 37°C, speed 3. Pour over caramel and leave at room temperature to set. When chocolate is firm but not completely hard (about 5 minutes), cut into individual servings.

Store in an airtight container for up to 2 weeks or freeze.



LEMON CUPCAKES

Incredibly moist, these cupcakes stay fresh and delicious for days! Perfect for when you need to bake ahead. This basic recipe can easily be adapted to different flavours - swap lemon rind for lime or orange or replace with a vanilla bean or cinnamon stick. **MAKES 12, QUICK FIX, VEGETARIAN.**

- 
- 250g raw sugar
 - 4 lemons, rind only
 - 250g butter, room temperature
 - 4 eggs
 - 100g sour cream
 - 200g plain flour
 - 2 tsp baking powder
 - Icing, to serve
- + Preheat oven to 180°C.
 - + Place sugar and lemon rind in TM bowl, mill for 1 minute, speed 9.
 - + Add butter, eggs and sour cream, mix for 1 minute, speed 4.
 - + Add flour and baking powder, mix for 20 seconds, speed 3.
 - + Spoon batter evenly into a 12 capacity lined cupcake tin. Bake for 15 minutes, or until a skewer inserted comes out clean.

Allow cupcakes to cool completely then frost with buttercream or cream cheese icing.





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