5 TIPS for your sweetest Christmas bake yet

The festive baking season is here. These five tips will help every Christmas treat come out of the oven just right!

1 Chop a block instead of reaching for chips

For cookies and brownies with gooey pools of chocolate, roughly chop a block of Cadbury Dairy Milk. Baking chips are made to hold their shape, while chopped chocolate melts into rich, melty pockets.

Bake it with Cadbury Crunchie

2 Melt low and slow

Melt chocolate in the microwave on medium power in 30-second bursts, stirring each time, or in a heatproof bowl over barely simmering water. Keep every utensil completely dry, as even a drop of water can make melted chocolate turn thick and grainy.

3 Give your cookie dough a rest

Chill cookie dough for at least 30 minutes, or overnight if you can. Your cookies will spread less, bake up thicker and have a deeper, more caramel-like flavour.

4 Take your brownies out a little early

Pull brownies out when a skewer comes out with a few moist crumbs. They keep cooking as they cool in the tin, so you'll get that perfect fudgy centre.

5 Add honeycomb toppings at the last minute

Crushed Cadbury Crunchie makes a show-stopping topping,but honeycomb goes sticky once it meets heat or humidity. Scatter it over cooled bakes just before serving to keep that golden crunch.

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Bonus tip for busy weeks

Bake now, enjoy all season

Most brownies, slices and unfilled biscuits freeze well for up to three months. Bake ahead now and you'll have treats ready for every Christmas visitor.

We'd love to see what you bake this Christmas. Happy baking!

The Cadbury Club team

Always check product packaging for allergen information.
Oven temperatures and times vary, so keep an eye on your bakes.

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