



Baking inspiration for the NEFF Moment Making Bakes Competition

The heady scent of a cake rising in the oven can transport us to another time, evoking memories of sweet afternoons spent with loved ones in flour-sprinkled kitchens.

If you're someone who believes nostalgia is a dish best served warm (and dusted with icing sugar!) then The NEFF Moment Making Bakes Competition is for you. Banish thoughts of perfectionism or tooth-grinding stress. This competition exists to promote a love not just of baking, but of the precious life-making memories that go along with it.

To enter, all you need to do is snap a picture of your best moment-making bake and upload it here, along with the recipe, method and what this recipe reminds you of.

We're flexible on what constitutes a bake (as long as it is baked and not a raw slice or steamed pudding), but it does need to be your own creation.

So dust off that apron, preheat your NEFF oven and prepare to take a trip down memory lane. Tantalising baked goods await.

Here are what we would be entering if we could:

Triple chocolate brownies

An afternoon making brownies with the kids for a special treat or school celebration, full of sticky fingers and chocolate-rimmed smiles. If they're not moments to savour, we don't know what are. Happily, our fudgy brownie recipe is equally memorable, packed with a whopping three types of chocolate as well as silky Dutch cocoa and baked using CircoTherm.

Click here for the full [triple chocolate brownies recipe](#).



Biscotti

Crunchy almond biscotti just like Nonna used to make, with white chocolate and cranberries tossed in for the sweet ol' heck of it. Half a teaspoon of cinnamon adds depth of flavour, while kneading the chunky mixture until smooth evokes delicious memories of baking sessions past.

Click here for the full [biscotti recipe](#).



Melting moments

Does anything take you back to your childhood faster than biting into the soft crumble and sweet filling of a classic melting moment? Suddenly you're transported to your Mum's kitchen, the memory of baking these tantalising wafting through the air like icing sugar. This foolproof recipe uses cornflour to give that coveted crumbly texture, while a teaspoon of vanilla essence lends sweetness. Delicious, any way the cookie crumbles.

Click here for the full [melting moments recipe](#).



Apple crumble

The memory of a classic apple crumble served piping hot from the oven with a generous dollop of clotted cream – taste buds watering yet? Our version tempers thickly-sliced granny smith apples with the spiciness of cinnamon for a lingering finish. For the topping, don't forget to rub the butter into the dry ingredients until the mixture resembles fine breadcrumbs – the contrast between the slightly crunchy crumble and soft oozing filling is everything.

Click here for the full [apple crumble recipe](#).



Ultimate chocolate cake

Remember that winning chocolate cake you made for your best friend's birthday in seventh grade – the delight on her face as you surprised her? This hauntingly good chocolate cake will have you reliving that precious moment all over again. The secret to this recipe lies in the contrast between the fluffy cake and the decadently rich chocolate ganache, which combines an outrageous 300 grams of chocolate (a combination of dark and milk) with 400 ml of pure double cream. Hello happiness.

Click here for the full [chocolate cake recipe](#).



Traditional scones

Baking a batch of old fashioned scones with your Grandma on a lazy Sunday afternoon, the slanting light through the lace curtains landing on the little silver dishes of strawberry jam and clotted cream. So what makes your scones recipe different? Is it a splash of lemonade, or a vegan twist? Or maybe it's a super secret special ingredient (that you're going to have to share with us if you want to win). Whatever makes your bake the best, we want to know.

Click here for the full [traditional scones recipe](#).



DO YOU HAVE A
MOMENT-MAKING
BAKE?



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