

**50 TASTES OF
PURPLE
PARMA VIOLETS**



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PARMA VIOLETS BUTTERCREAM ALMOND CUPCAKES WITH BLUEBERRY JAM FILLING

WHAT YOU NEED

Cupcakes

- 75g butter (at room temperature)
- 75g brown sugar
- 3 eggs
- 1 tsp vanilla extract
- 75ml milk
- 120g all-purpose flour
- 30g ground almonds
- 1 ½ tsp baking powder
- 1 pinch of salt
- Toothpick

Cream

- 113g unsalted butter (at room temperature)
- 1 pack of jumbo Parma Violets (blended to 'dust')
- 1/2 tsp of purple colouring (optional)
- 1 cup confectionery sugar
- 1-2 tbsp milk, room temperature

Blueberry Filling

- 200g fresh or frozen blueberries
- 4tbsp sugar

Serves: 12
Prep: 40 mins
Cook time: 20 mins

METHOD

CUPCAKES

- Preheat the oven to 170C. Prepare the cupcakes tray with 12 paper cups.
- In a bowl, beat the butter and sugar until creamy, add eggs, milk and vanilla extract. Mix well.
- In another bowl, sift the flour with the baking powder, salt and ground almonds. Pour dry ingredients into the wet mixture and mix until the ingredients have been integrated, for about 30 seconds.
- Fill up the cupcake cases 3/4 full.
- Bake for about 15 minutes or until a toothpick comes out dry.
- Remove from the oven and let it cool on a rack.

PARMA VIOLETS BUTTERCREAM

- In the bowl of a stand mixer, whip the butter using the whisk attachment (or paddle). Beat until fluffy, about 5 minutes.
- With the mixer on low speed, gradually add in the confectioners' sugar and Parma Violets dust until completely incorporated.
- With the mixer on medium speed, add the vanilla and salt and beat for a minute, until fluffy.
- Add milk and few drops of colouring until desired consistency is reached.

BLUEBERRY JAM

- Put the blueberries, sugar, vanilla and lemon in a large heavy-base saucepan over a medium heat. Crush the blueberries a little with a potato masher or fork. Bring to the boil, then reduce to a simmer and cook for 30 mins.
- Fill a pastry bag with blueberries and make a round tip. Make a little cross cut in the middle of the cupcake and fill up a cupcake with a bit of the jam.
- Fill a pastry bag with buttercream and use the tip that you like to frost each cupcake.
- Refrigerate the cupcakes for 1 hour for the buttercream to harden a little.
- Decorate the cupcakes with Violets or fresh violas.
- Enjoy.

By: Jelena Fairweather

 @into.trends



PARMA VIOLETS CREAM FILLED DOUGHNUTS

WHAT YOU NEED

- 75g water
- 250g strong white bread flour
- 40g golden caster sugar
- 8g fresh yeast
- 2 eggs
- 2 tsp fine sea salt
- 65g softened unsalted butter
- 2 litres of sunflower oil for frying
- 50ml double cream
- 4 packs of Parma Violets
- Caster sugar for tossing

Serves: 8/10 depending how much your dough rises
Prep: 30-40 min + proving overnight
Cook time: 15-20 min (4 min per doughnut)

METHOD

- Put the water and all the dough ingredients, apart from the butter, into the bowl and whisk (I used an electric whisk) until the dough starts coming away from the sides and forms a ball. Then let the dough rest for 1 min.
- Slowly add the butter to the dough and keep mixing. Once it is all incorporated, mix until the dough is glossy, smooth and very elastic when pulled.
- Cover the bowl with a tea towel and leave to prove until it has doubled in size. Knock back the dough in the bowl briefly, then re-cover and put in the fridge to chill overnight.
- The next day, remove the dough from the fridge and cut it into 50g pieces (you should get about 8/10).
- Roll the dough pieces into smooth, tight buns and place them on a floured tray, leaving lots of room between them, as you don't want them to stick together while they prove.
- Cover with cling film and leave for 2 hrs or until doubled in size. Fill your saucepan halfway with oil. Heat the oil to 180C.
- When the oil is ready, slide the doughnuts from the tray using a spatula taking care not to deflate them, put them into the oil. Do 2 per batch fry for 2 mins each side until golden brown – they puff up and float, so you may need to gently push them down after about 1 min to help them colour evenly.
- Remove the doughnuts from the oil and place them on kitchen paper.
- Roll the doughnuts in a bowl of caster sugar while still warm. Repeat the steps until all the doughnuts are fried, set aside to cool before filling.
- Put the Parma Violets into a pestle and Mortar and crush to a fine dust, then put the cream in a bowl and whisk until thick and stir in Parma Violets, make a hole in the doughnuts, put you're filling into a piping bag and fill until nice and full.
- They are now ready to eat.

By: Ben Parris

 @southcoast_kitchen



PARMA VIOLETS BATTENBURG

WHAT YOU NEED

- 80g crushed Parma Violets
- 95g caster sugar
- 175g butter (I used stork to make it dairy free)
- 3 eggs
- 125g gluten free self-raising flour
- 50g ground almonds
- 1/2 tsp baking powder
- 1/3 tsp xanthan gum
- 1 tsp almond flavouring (or Violet flavouring if you want a stronger Violet flavour)
- Violet food colouring
- 400g marzipan
- Cherry jam
- Pink food colouring

Prep: 30 mins
Cook time: 35 mins

METHOD

- Preheat oven to 160C (fan).
- Grease and line a 20cm square baking tin, folding the greaseproof paper so that there is a divide in the middle.
- Add the Parma Violets, sugar and butter to a bowl and whisk for 3-5 mins until light and creamy.
- Add 3 eggs one by one, whisking each time.
- Add the flour, baking powder, xanthan gum, almond flavouring and a few drops of Violet food colouring and whisk together. You want the colour to be light purple but not too light that it looks grey rather than Violets.
- Put half the mix into one side of the baking tin and smooth down into all the corners with a spatula.
- Add some more violet food colouring to the rest of the mix and stir in - you want the colour to be distinctively different to the other half.
- Pour the rest of the mix into the other half of the tin. Spread into all corners of the tin with a spatula.
- Bake for 30 - 35 minutes. When you insert a skewer, it should come out clean.
- Leave the cake for ten minutes to cool in the tin, before carefully lifting it out and placing it on a wire rack to cool completely.
- Stack the two sponges so one is on top of the other. Cut the cake in half lengthways and trim further if required to make all four sponges the same size.
- When the cake is cool, add some pink colouring to your marzipan and knead to make it a consistent colour. You will need some icing sugar to stop it from sticking to your hands and surface.
- Roll out the marzipan until thin and is long enough to wrap all the way around your cake.
- Spread the marzipan with a thin layer of cherry jam and stack your cake in a chequered pattern, using the jam on the long sides to stick them together.
- Wrap the marzipan tightly around the cake until it overlaps. Turn the cake over so the overlap is underneath the cake.

By: Rachel Goldsworthy
Location: Milton Keynes



GLUTEN FREE PURPLE OMBRE CAKE

WHAT YOU NEED

Sponge

- 335g caster sugar
- 335g butter, softened
- 335g gluten free self-raising flour
- 1 ½ tsp gluten free baking powder
- ¼ tsp xanthan gum
- 6 eggs
- 1 ½ tsp vanilla extract
- Violet food colouring

Frosting - to cover the entire cake and inside

- 450g butter, softened
- 900g icing sugar
- 2 tsp vanilla extract
- Parma Violets (to decorate!)

Prep: 30 mins
Cook time: 30 mins

METHOD

SPONGES

- Prepare 3 circular cake tins (mine are 20cm) - grease them and cut a circle of parchment paper to sit in the bottom. Preheat your oven to 160C Fan.
- Place all your sponge ingredients, except the food colouring into a large mixing bowl and whisk until well combined and thoroughly mixed (1 ½ minutes should do it).
- Divide the mixture between the three bowls evenly.
- Add different amounts of food colouring to each of your bowls and thoroughly mix in. The first bowl should have the smallest amount then the middle bowl slightly more and the final bowl the most. This will ensure you get an ombre look to your cake!
- Bake for around 30 minutes until golden. To check if the sponges are cooked, insert a skewer and if it comes out clean, it's done!
- Leave the sponges in their tins for about 5 minutes before turning them out onto a cooling rack.

FROSTING

- To make your buttercream, place your butter in a stand mixer (or electric hand whisk if you don't have a stand mixer), mix on its own on a high speed for about 5 minutes. The butter should change from a more yellow colour to be a lot paler.
- Add your icing sugar gradually to the butter (I do this in 3-4 stages). I mix each addition of icing sugar for around 3-5 minutes before adding the next amount.
- Add your vanilla extract and mix once more.

CONSTRUCT YOUR CAKE

- To construct the cake, start by trimming the tops of each sponge using a sharp knife. Aim to remove the most risen part of each sponge to make them all as flat as possible.
- Spread icing between each sponge layer as you build the cake up.
- Once your cake is constructed, all you need to do is apply a modest amount of icing and then scrape it all back off until its nice and smooth. I did this using a plastic cake scraper. This is called your crumb coat. You then need to chill the entire cake in the fridge for 30 minutes.
- Once your crumb coat is chilled, you can then continue with icing your cake for real! All you need to do is to slap on all your remaining icing using a palette knife.
- Then, using your plastic cake scraper, scrape it all off until you've got a nice, smooth, even layer of icing. It can sound complicated at first, but it just takes practice! Alternatively, you can just ice the top and insides of the cake.
- Finish the cake of with plenty of Parma Violets stuck all over the icing. Enjoy!

By: Becky Excell

 @beckyexcell



PRETTY PARMA VIOLETS & LEMON CHOUX RINGS

WHAT YOU NEED

Choux Pastry

- 125g milk
- 25g butter, cubed
- 80g plain flour, sieved
- 2 1/2 eggs, beaten

Filling

- 300ml double cream
- 40g tube of Parma Violets
- Zest of 1 lemon

Topping

- 250g icing sugar
- 40g of Parma Violets / purple food colouring.

Prep: 20 mins
Cook time: 30 mins

METHOD

- Preheat the oven to 200C/180C fan and line a large tray with parchment paper.
- Place the cubed butter and the milk into a saucepan and bring to a slow boil. Add in the sieved flour and beat continuously until it forms a ball of dough.
- Keep beating on the heat for 30 seconds.
- Remove the dough from the pan and place into a bowl, using a spatula work the dough up the sides to help cool it a little.
- Gradually, using a wooden spoon, beat in the eggs a little at a time, beating the dough well between each addition. Stop adding egg when the dough drops off the spoon and holds into a V shape.
- Place the dough into a piping bag fitted with a large star nozzle.
- Pipe out 9 rings approximately 8cm in diameter.
- Bake in the preheated oven for 20 minutes, then reduce the temperature down to 160C/140C fan and bake for a further 10 minutes, until the rings are baked and crisp.
- Puncture a hole in the bottom of each ring and leave to cool. Grind both tubes of Parma Violets to a powder, beat half (reserve the rest) together with the cream and lemon zest until it reaches soft peaks, place into a piping bag fitted with a 1cm nozzle.
- Take the reserved Parma Violets and mix together in a bowl with the icing sugar, gradually adding in hot water to make a dipping consistency.
- Remove a few tablespoons of the white mix and reserve.
- Add in the Violet food colouring mix to an even colour and dip each ring into the icing, place on a rack to set. Using the reserved white icing, drizzle across the top to make a contrast.
- When set, fill each one with the Chantilly cream.
- Keep refrigerated until ready to enjoy.

By: Steph Clubb

Location: Derbyshire



PARMA VIOLETS EGG TARTS

WHAT YOU NEED

- Mortar and pestle or rolling pin bowl
- 9 tart mould or cupcake tray
- Whisk
- Sieve
- 8cm Diameter circle cutter
- Toothpick
- Bowl

Pastry

- Flour – for dusting
- 320g Jus-Rol Shortcrust Pastry

Custard Filling

- 2 beaten eggs
- 15 mini packets of Parma Violets Sweets
- 150g of water
- 50g semi-skimmed milk
- Lilac food colouring

Prep: 15 mins
Cook time: 25 - 30 mins

METHOD

- Preheat the oven at 180c.
- Using a rolling pin or a mortar and pestle, crush the 15 Parma Violets sweets until it is powder.
- Make sure the 150g water is warm so you can dissolve the powdered Parma Violets.
- Set this aside to cool down – it will curdle but don't worry you can keep stirring it.
- Once it is cooled down, add the 50g of milk and 2 beaten eggs and whisk.
- Sieve out bits to make the custard smoother.
- Add 1 drop of lilac food colouring. Set this to one side.
- Flour around the table and roll out your ready-made dough have it to 6mm thick, use the 8cm diameter circle cutter to cut out the dough, then place it in a tart mould.
- Cover your hands with flour, gently shape the dough with a slight edge, about 1 - 2 mm tall, so the tart can come out easily after baking.
- Pour in the custard mixture to 70% full.
- Bake for 20-25 minutes at 180c, lower the heat to 160c when the colour of the crust turns golden.
- 25 minutes later, once the custard has solidified, use the toothpick to test it out. If it's still a bit wet, then place in the oven for a further 5 mins.
- Take out from the oven and let it cool down for 7 minutes, once cooled then you can easily take it out.

By: Lilly Diep
Location: Eltham



PARMA VIOLETS CUPCAKE PIÑATAS

WHAT YOU NEED

Sponge

- 114g self-raising flour
- 120g unsalted butter
- 100g caster sugar
- 2 eggs
- 120g Parma Violets

Buttercream

- 10 drops purple food colouring
- 200g unsalted butter
- 450g icing sugar
- 1 tbsp milk
- 1 tsp vanilla essence

To Decorate

- 6 regular packs Parma Violets
- Edible decorative pearls

Serves: 12
Prep: 25 mins
Cook time: 25 mins

METHOD

- Pre-heat the oven to 180 degrees Celsius.
- Line a cupcake tray with 12 cupcake cases.
- Crush 120g of Parma Violets in a bowl - I used a rolling pin to do this!
- In a separate bowl, cream together 120g softened unsalted butter with 100g caster sugar.
- Add one egg and half the flour (57g). Mix until just combined, then add the other egg and the other half of the flour and mix until combined.
- Add the crushed Parma Violets and mix in.
- Spoon the mixture equally into the cupcake cases. Give the pan a tap on the counter to settle the mixture!
- Put the cupcake tin in the centre of the preheated oven for 20-25 minutes, then take out and leave to cool completely.
- Using an apple corer or a knife, cut out a hole from the top of each of the cupcakes going about three quarters of the way down - you can eat the cut-offs!
- Fill the holes you just created with regular sized Parma Violets.
- Add the unsalted butter for the buttercream (200g) to a bowl and mix until softened.
- Add half of the icing sugar (225g) and mix. Then add the other half of the icing sugar, the tbsp milk, the drops of food colouring and the tsp vanilla essence and mix until combined.
- Fill a piping bag with the buttercream, and pipe swirls over each cupcake, ensuring the tops (and especially the holes!) are completely covered.
- You're finished! Enjoy!

By: Jessica Cozens

Location: Norwich, Norfolk





DOUBLE CHOCOLATE ROCKY ROAD PARMA VIOLETS BAKED OAT CAKES

WHAT YOU NEED

- 40g plain oats
- 125g Natural Yoghurt
- 1 large egg
- 1 tsp sweetener
- 11g sachet of Belgian Hot Chocolate powder
- 2 large tbsp of chocolate spread (Nutella)
- 1 Lotus biscuit
- 5ml of vanilla essence
- Mini Mallows - as much or as little as desired.
- Parma Violets - 4 mini packets, 1 giant packet

Serves: 4
Prep: 10 mins
Cook time: 30 mins

METHOD

- Add 40g oats to a bowl, add 1 tsp of sweetener, 1 egg, 125g of natural yoghurt and vanilla essence to the bowl.
- Stir well until all ingredients come to a cake mixture texture.
- Add in chocolate powder and stir well to create a chocolate base.
- Crush one biscuit - add 90% of this biscuit into the base (leave a little to one side for the topping!)
- Add Mini Mallows - as much or as few as you require to create your ultimate rocky road texture.
- Finally, add whole Parma Violets - both mini and giant. Again, leave a handful of each to one side to decorate.

COOKING

- Tip your entire mixture into an oven safe, small cake dish.
- Bake for 30 minutes at 180 degrees / Gas 4
- Set a timer for 20 minutes - and at the 20-minute mark, open the oven and gently press in some of your additional Parma Violets to the top of the cake. The cake mixture should be soft enough to press in, but firm enough to hold in place.
- Continue to bake for the remaining 10 minutes.

TOPPING

- Once ready, the oat cake will have risen and turned a beautiful shade of chocolate yet be gooey and soft inside.
- All Parma Violets & Marshmallows will have melted inside too.
- Gently warm 2 tbsp of chocolate spread to drizzle and dollop on top!
- Add remaining Mini Mallows.
- Crumble over remaining biscuit so it sticks to the warm chocolate spread.
- Add on top a selection of Parma Violets.

Enjoy! Serve warm with a brew! Or a scoop of ice cream!

By: Michelle Batson

 [@graces_mummy](https://www.instagram.com/graces_mummy)



PURPLE CUSTARD PASTRY PUFFS

WHAT YOU NEED

- 2 sheets puff pastry
- 150g caster sugar
- 1 packet giant Parma Violets (alternatively use 1 tsp violet flavouring)
- 70g cornflour
- 600ml milk
- 150ml double cream
- 50g custard powder
- 50g butter
- 2 egg yolks
- 1 tsp purple food colouring
- Parma Violets to add on top

Prep: 30 mins
Cook time: 30 mins

METHOD

- Preheat the oven to 180 degrees Celsius (fan).
- Line 2 trays with baking paper and lay pastry on top. Bake for approximately 20 minutes or until golden brown. Remove and allow to cool completely. Flatten pastry so approximately 1cm thick.
- Line a brownie tin or deep dish with kitchen foil and place one sheet of pastry top side down.
- Crush Parma Violets in a pestle and mortar until you have a fine powder.
- Combine sugar, powdered Parma Violets, cornflour and custard powder in a pan. Slowly add the milk, stirring continuously and whisk until smooth. Add the rest of the milk and cream and stir continuously over a medium heat until the mixture boils and thickens. Allow to boil for at least a minute.
- Reduce heat, add butter (and violet flavouring if using) and whisk until smooth. Add food colouring and stir in. Remove from the heat and whisk in egg yolks until fully combined.
- Spread the custard over the pastry and place the second pastry sheet, top side down, over the top. Allow to cool.
- Combine the icing sugar and water, mix until smooth. Spread over the top of the pastry and top with crushed Parma Violets. Allow to chill for 4 hours or until custard is completely set before slicing.

By: Hannah Birmingham
Location: Manchester



VIOLETS BLACKBERRY WAFFLES

WHAT YOU NEED

- 4 large eggs separated
- 300g plain flour
- 100g caster sugar
- 50g butter
- 600ml whole milk
- 4 packets of Parma Violets
- 400mls double cream
- Blackberries

Prep: 10 mins
Cook time: 5 mins

METHOD

- Warm your waffle maker.
- Put all your dry ingredients into a bowl and crush two packets of Parma Violets, add this to the dry mix.
- Add the egg yolks and melted butter to dry ingredients and whisk in adding the milk.
- Whisk the egg whites in a separate bowl.
- Once all the ingredients have been combined, fold the egg whites in.
- Use a ladle to put the mixture into the waffle maker
- Get a plate out and decorate with a teaspoon of double cream and crushed blackberries to make it look pretty. Whip the remaining cream and add the crushed blackberries and crushed Parma Violets. Spoon on top of the cooked waffles and add extra Parma Violets on top.

By: Andrea Boyd
Location: Coventry



ELEGANTLY VIOLETS MACARONS

WHAT YOU NEED

Macarons

- 75g almond flour
- 40g crushed Parma Violets
- 125g icing sugar
- 2 egg whites
- 7 tbsp caster sugar
- Violet food colouring

Filling

- 55g unsalted butter
- 1/4 tsp vanilla extract
- 100g icing sugar
- Splash almond milk (if the mixture needs thinning)

METHOD

MACARONS

- Pre-heat fan oven to 170 degrees (Celsius).
- Put the egg whites and lemon juice into a bowl and whisk until the egg whites begin to froth and turn cloudy.
- Slowly add the caster sugar 1 tbsp at a time whilst continuing to whisk.
- Whisk the egg white mixture until the egg whites form stiff peaks (these will form after 5-7 minutes using a medium electric whisk setting).
- In a second bowl, measure out the dry ingredients. Add these to the bowl containing the egg whites and gently fold in until combined.
- Add in a few drops of violet food colouring and fold in until colour is spread throughout the mixture.
- Line a baking tray with greaseproof paper.
- Using a piping bag, pipe the macaron mixture onto the baking tray in 1-inch circles (spread 1 inch apart).
- Pop the macarons into the oven and bake for 14-16 minutes (until golden).
- Leave to completely cool before decorating/filling.

FILLING

- Combine all the ingredients in a bowl until a thick, smooth mixture forms.
- Pop this into the refrigerator for 1 hour to set slightly.

ASSEMBLY

- Once the macarons have cooled, pipe a layer of filling onto the macaron half.
- Place a second macaron half onto the filling to create the whole macaron.

Prep: 30 mins
Cook time: 15 - 16 mins

By: Kasia Parfitt
Location: Pontypridd



VIOLETS CANDY KISSES

WHAT YOU NEED

- 2 egg whites (70g)
- 140g caster sugar
- 15g finely ground Parma Violets
- 150ml double cream

METHOD

- Whisk the egg whites to a firm very stiff peak.
- Gradually whisk in the caster sugar a spoonful at a time.
- Add the powdered Parma Violets and a small amount (approx. 1/8th teaspoon violet food paste and whisk in briefly).
- Transfer meringue mix to a piping bag with star nozzle and pipe even spirals on a baking tray lined with greaseproof paper. Makes approx. 18 "kisses".
- Cook for 40-50 mins at 100°C.
- Remove from the oven and allow to cool.
- Whisk double cream and sandwich together.

Prep: 15 mins
Cook time: 40 - 50 mins

By: Janis Catlin
Location: Thrapston, Northants





PARMA VIOLETS AND BLACKBERRY GLUTEN FREE CUPCAKES

WHAT YOU NEED

Cake

- 200g unsalted butter
- 200g caster sugar
- 21g Parma Violets
- 3 large eggs
- 200g gluten free self-raising flour
- 1tsp gluten free baking powder
- A quarter tsp of xanthan gum
- 0.5 tsp purple food gel colouring

Filling

- 200g good quality blackberry jam

Buttercream

- 100g unsalted butter
- 120g icing sugar
- 21g Parma Violets
- 0.5 tsp vanilla essence
- Quarter tsp purple food gel colouring

To Decorate

- 12 blackberries
- 7g Parma Violets

Serves: 12 Cupcakes

Prep: 15 mins

Cook time: 20 mins

Additional time: 15 mins for icing

METHOD

- Preheat the oven to 180C (fan) and line a cupcake or muffin tray with 12 cupcake cases.
- In a large bowl, cream the butter and sugar until smooth. Crush 21g Parma Violets until you have a fine powder, add to the butter and sugar and mix through.
- Add the eggs to the bowl one at a time, stirring well to combine after each.
- Sift in the flour, baking powder and xanthan gum and mix for a few minutes until everything is perfectly smooth. Add the purple food gel and mix until the colour is evenly distributed through the mixture.
- Divide the cake batter evenly between the cupcake cases, so that each case is two thirds full. Then bake for 20 minutes or until your cake tester comes out clean from the centre of your test cupcake. Once cooked, transfer the cupcakes from the tin onto a wire rack and leave to cool completely.
- Once cooled, use a teaspoon to gently scoop out a small hole in the centre of each cupcake. Set the cake plug for each cupcake aside next to the original cupcake and spoon a teaspoon of blackberry jam into each centre. Then replace the cake plug on top of the jam and it's time to create the buttercream!
- To make the buttercream, use an electric whisk to beat the butter in a bowl until smooth and pale (takes around 5 minutes). Add the icing sugar and 21g crushed Parma Violets and gently work them into the butter with a wooden spoon until mostly combined, then use an electric whisk to get it smooth and fluffy. Finally add the purple food gel and vanilla essence and mix well so the colour is evenly distributed.
- Spread or pipe the buttercream onto the cupcakes, then top with a blackberry and some extra Parma Violets sweets. Ta da – yummy gluten free Parma Violets and Blackberry cupcakes, ready for eating!

By: Laura Strange

 @myglutenfreeguide





LEMON AND PARMA VIOLETS DRIZZLE CAKE

WHAT YOU NEED

Cake

- 225g butter
- 225g caster sugar
- 225g self-raising flour
- 3 eggs
- Zest from 2 lemons
- 2 tbsp of milk
- Toothpick

Drizzle

- 50ml lemon juice
- 25g caster sugar
- 25g crushed Parma Violets (in a food processor to a fine powder)

Icing

- 60g icing sugar
- 30g crushed Parma Violets
- 3 tbsp lemon juice
- White food colouring (optional)

Buttercream

- 60g unsalted butter (room temp)
- 60g icing sugar
- 80g crushed Parma Violets (in a food processor to a fine powder)
- Purple food dye
- 1-2 tsp milk

Serves: 10

Prep: 45 mins

Cook time: 50-55 mins

METHOD

CAKE

- Preheat your oven to 180C/160 C Fan. Grease your loaf tin and line with parchment paper.
- In a mixing bowl, cream butter and sugar together until pale and fluffy.
- Add in your lemon zest.
- Mix in eggs one at a time until combined.
- Sieve flour in and then gently fold into wet mix.
- Put the cake mix into your loaf tin and bake for 50-55 minutes or until golden brown and a toothpick comes out clean.
- Just before your cake is finished baking mix together your drizzle ingredients.
- Take the cake out of the oven and after 5 minutes poke small holes into your cake and spoon over your drizzle.
- Leave to cool completely.

Icing

- Mix together your icing ingredients.
- Spoon icing over your cooled loaf cake.
- Leave to set for about 30 minutes.

Buttercream

- In a mixing bowl, cream butter till pale and fluffy using an electric whisk.
- Whisk in your icing sugar until fully combined.
- Whisk in your crushed Parma Violets until fully combined.
- Add in your desired amount of purple colouring and combine.
- Only thin the mix out if needed with the milk.
- Pipe your buttercream on top of your cake and decorate with anything you like.
- Enjoy!!!

By: Gillian Cottell

 @gills_bakesandcakes



PARMA VIOLETS CHEESECAKE BROWNIES

WHAT YOU NEED

Brownies

- 75g unsalted butter
- 50g dark chocolate (70%)
- 160g caster sugar
- 2 eggs (beaten)
- 2tsp coffee
- 80g plain flour

Cheesecake - all ingredients should be at room temperature

- 14 blackberries
- 4tsp caster sugar
- 25 giant Parma Violets (you will need more if you wish to sprinkle some on top as decoration)
- 150g cream cheese
- 20g sugar
- 80g sour cream
- 90g eggs (beaten)
- 75ml double cream
- 3tbsp plain flour
- 10g cornflour

Prep: 50 mins

Cook time: 1.5 hours

METHOD

BROWNIE BASE

- Preheat the oven to 180 degrees Celsius. Melt the butter and dark chocolate over a low heat. Once it is largely melted, remove from the heat and gently stir. The heat from the warm mixture will continue to melt the rest of the chocolate and butter.
- Whisk in the sugar, followed by the eggs (one at a time) and then the coffee.
- Fold in the flour and pour into a lined 18cm square baking tin and bake in the oven for 35-40 mins. If a skewer is inserted and removed clean, the brownies are done. Remove from the oven and let cool.

CHEESECAKE LAYER

- Preheat oven to 170 degrees Celsius. Whisk the cream cheese to loosen it until it is smooth and creamy and then whisk in the sugar in two parts.
- Add the sour cream and mix until incorporated. Slowly add in the beaten eggs as you're whisking, and then whisk in the cream.
- Strain the blackberry and sugar mixture through a sieve, as you only want the liquid. Pour 150ml of the blackberry syrup into the cheesecake mixture and fold to combine.
- Sift in the flour and cornflour and fold to incorporate. Finally, stir in the Parma Violets powder.
- Pour the lilac cheesecake mixture over the cooled brownie base and give it a tap on the counter to smooth it out and release any trapped air bubbles. Bake for 50-60 mins. The cheesecake should be mostly set, with just a slight wobble in the centre. It will firm up in the fridge.
- Remove from the oven and let cool. Refrigerate overnight and then slice into your desired portion sizes!

By: Geraldine Ko

Location: Surbiton



PARMALISED SHORTBREAD

WHAT YOU NEED

- 225g plain flour
- 100g rice flour
- 75g caster sugar
- 225g unsalted butter
- 1 packet Giant Parma Violets (40g)
- 2-3 drops purple food gel colouring

METHOD

- Preheat the oven to 160oC/ Gas 3, 140oF. Flour a large baking tray.
- Crush Parma Violets in a food processor until a fine powder is obtained. Remove powder and keep for later, wipe out processor.
- Put the flour, butter and sugar into processor and mix until a dough forms.
- Half the dough and take one of the halves out of the processor and keep for later.
- With the remaining dough, add the crushed Parma Violets and 2-3 drops of purple gel food colouring and mix until a purple dough forms. Remove from the processor.
- Roll out uncoloured dough on a floured surface to form a rectangle, approx. 25x28cm, 3 mm thick. Leave on a board. On a separate board, roll out the purple dough to the same size and place on top of the uncoloured dough, trim edges.
- Roll up dough tightly to form a log shape, place on a flat plate and refrigerate for at least 30 minutes.
- Slice into 16 circles and place on the floured tray. Bake until pale golden 15-20 minutes.
- Cool slightly and transfer onto a cooling rack.
- Store in an airtight container. Suitable for freezing.

Serves: 16
Prep: 40 mins
Cook time: 15 - 20 mins

By: Wilma Macgregor
Location: Aberdeen



TWO SHADES OF VIOLETS!

Purple Cookie Dough with White Violets Chocolate Filling

WHAT YOU NEED

Brownies

- 150g plain flour
- 90g cold butter
- 1tsp baking powder
- 1tsp violet extract
- 1tsp violet colouring
- 70g white sugar
- 2 eggs
- 200g white chocolate
- 40g Parma Violets (plus some for decoration)

METHOD

- In a bowl, mix together flour and cold butter (use it straight from the fridge).
- Add 1tsp of baking powder and incorporate well.
- Add 1tsp of Violet extract.
- Add the sugar, eggs and food colouring.
- Start to mix with a spoon. Once the mix is firmer, use your hands to knead the dough until all the ingredients are well combined.
- Crush the Parma Violets (use a mortar pestle or a food processor).
- In a bowl, add the Parma Violets and the crushed chocolate.
- Melt the chocolate on a bain-marie.
- Once it's melted, let it cool down in the fridge until it's well firm.
- From the dough, form small balls of 60gr each.
- Flat them and place the chocolate mix in the middle, then close them.
- Stick some crushed Parma Violets on top.
- Baked them at 165 degrees for 12 to 15 minutes.

Prep: 35 - 40 mins
Cook time: 12 - 15 mins

By: Giovanni Cucinotta
Location: Edinburgh



VIOLETS CHEESECAKE BLONDIES

WHAT YOU NEED

Blondies

- 200g butter
- 125g light soft brown sugar
- 125g caster Sugar
- 150g white chocolate, chopped (or chocolate chips)
- 1 tsp vanilla extract
- 3 eggs
- 225g plain flour (or gluten free flour with an addition of 1/2 tsp xanthan gum)

Cheesecake Swirl

- 6 small Parma Violets packets (36g)
- 140g cream cheese
- 1 egg
- 25g caster sugar
- Dash of purple food colouring gel

Prep: 20 mins
Cook time: 40 mins

METHOD

- Preheat the oven to 160c (fan), Gas 4, 180c, line a 9x9cm square or circle tin with parchment paper.
- Melt the butter in a large saucepan with both the light brown sugar and caster sugar. Do this on a low heat.
- Take off the heat and after a couple of minutes add in your white chocolate. Allow to melt in for a few minutes before stirring in. Pour into a mixing bowl and leave to cool on the side for 10 minutes. The mixture I find looks a little too much butter, but don't worry it's absolutely fine!
- Add your vanilla and your eggs one at a time, mixing with an electric hand whisk (or by hand) between each addition.
- Next add in your plain flour (and xanthan gum if doing a gluten free version). Mix again thoroughly until combined.
- Spoon or pour the mixture into your pre-prepared tin.
- For the cheesecake mixture, firstly crush your Parma Violets in a mixer or pop them in a plastic bag and crushing them with a rolling pin, add this and all your cheesecake ingredients in a bowl and mix until well combined.
- Add around 8/9 dollops of your cheesecake mixture all over on your blondie mixture and use a skewer to swirl around to combine both and create a pretty design.
- Place in the oven for about 40 minutes. Check it after 30 minutes though, if the top is going a little brown then cover with some foil if it still needs another 10 minutes cooking. You want an ever so slightly wobble in the middle and it must look quite set once touched.
- Once cooked remove from the oven and allow to completely cool in the tin.
- Once completely cooled, slice into squares. You can cut the edges off if you like - these I find aren't as fudgy as the rest as they were cooked the most!

By: Sima Prajapati
Location: Leicester



VIOLETS BLISS PANCAKES

WHAT YOU NEED

Pancake Batter

- 80g plain flour
- 20g coconut flour
- 2 eggs
- 6 teaspoons of powdered Parma Violets
- 1 teaspoon baking powder
- Milk or water to dilute

Pancake Filling

- 250g cream cheese or Greek Yoghurt
- 30g powdered Parma Violets
- Sugar or sweetener for extra sweetness

Decoration

- Parma Violets colourful sprinkles (optional)

Serves: 2
Prep: 10 mins
Cook time: 20 mins

METHOD

- Mix all the pancake batter ingredients together and add water or milk to obtain pancake like consistency.
- Set a frying pan or over a medium heat and carefully wipe it with some oiled kitchen paper.
- When hot, cook your pancakes for 3 mins on each side until golden.
- Fill the pancakes with cream cheese or Greek Yoghurt mixed with Parma Violets powder and some extra sugar/sweetener if needed.
- Serve with more Parma Violets on top and enjoy!

By: Jana Abelovska
Location: London



VEGAN PARMA VIOLETS + BLUEBERRY CAKE

WHAT YOU NEED

- 320g of self raising flour
- 600g of caster sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 200ml sunflower oil
- 500ml soya milk
- 2 tbsp cider vinegar
- 10 drop of violet essence/2 tsp violets glavouring icing
- 220g trex
- 220g vegan butter
- 700g icing sugar
- Violet essence
- Large Parma Violets

Prep: 15 mins
Cook time: 20 mins

METHOD

- The first thing you need to do is add your violet essence* + cider vinegar to your soya milk and set it aside. *I use the Foodie Flavours violet Essence because it just packs such a punch.
- Next sieve your flour and sugar into a large bowl. To this you want to add your baking soda, baking powder and salt and give your dry ingredients a little mix.
- Next pour your oil into the mixture and begin to combine. When you get to a 'wet sand' texture you are ready to add your soya milk and continue to mix until all the ingredients are well combined.
- If you would like to make cupcakes, then line 2 cupcakes trays with 24 cases and this mix should be enough to fill all 24 of those. If you would like to make a sandwich cake, this mix will fill 2 8-inch pans. You can then bake either of these in an oven at 170 degrees for 20 minutes.
- Let your cake cool down completely before you begin to decorate.
- To make your buttercream you want to take 220 grams of Trex and 220g of vegan butter and mix them together until well combined and smooth.
- Next add a pinch of salt and sieve in 700g of icing sugar. Stir your mixture until all the icing sugar is combined and you have a smooth but stiff consistency.
- Next add in a few drops of violet essence or 2 tsp of flavouring and a pinch of salt. After this has been fully combined and your cake is cool you are ready to decorate.
- Here I made a sandwich cake, so I used my buttercream to build a dam on top of my first layer and then I filled it with blueberry jam.
- I then add my next layer and continued to ice with my violets buttercream.
- Last but not least, I decorated the cake with large Parma Violets ... because let's face it, go big or go home right?

By: Sophie Cohen
Location: Worthing





PARMA VIOLETS PANCAKES

WHAT YOU NEED

Pancakes

- 140g plain flour
- 2 tbsp caster sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 1 egg
- 135ml semi skimmed milk
- 2 drops violet flavouring
- 6 drops violet food colouring
- Parma violet to decorate

Purple Drip

- 30g white chocolate
- 20g double cream
- Drop of violet food colouring

Serves: 4
Prep: 10 mins
Cook time: 10 mins

METHOD

- In a bowl, mix together the milk, egg, flour, sugar, salt and baking powder until a smooth batter is formed.
- Spray a frying pan with cooking spray, and ladle the mixture on to make the pancakes, once bubbles start to appear, flip the pancake over, and give it another 30 seconds to cook on the other side, once cooked, set aside and repeat this process one at a time until the batter has been used up.
- To make the purple drip, simply melt the white chocolate, then mix with 20g cream and a couple of drops of the violet food colouring.
- Stack the pancakes up and pour on the purple drip, decorate with Parma Violets and serve!

By: Hayley Dean

 @Hayleys.world



PARMA VIOLETS ECLAIRS

WHAT YOU NEED

Choux Pastry

- 120ml water
- 65g plain sifted flour
- 50g butter
- 2 eggs beaten
- pinch of salt

Filling

- 180g whipping cream
- 21g crushed Parma Violets
- 3 tbsp icing sugar (You can add more if prefer)
- Violets food colour

Icing

- 100g white chocolate
- 20g butter
- Violet food colour

METHOD

- Preheat the oven to 200°C/180°C Fan /Gas mark 6.
- Melt the butter with the water and salt in a saucepan on a low heat and once it's melted in the water add the sifted flour, turn heat off and mix together with a wooden spoon to form a smooth dough.
- Turn to low heat while mixing the dough for a minute, it should come away from the side of the saucepan and be a nice smooth glossy dough. Use another mixing bowl and put the dough in for it to cool down before the next step. (Tip if you don't you can scramble the eggs).
- Add the beaten eggs slowly (you may not need it all due to the size of your eggs) with a whisk or electric whisk till you get a glossy smooth consistency, you don't want it too thick or runny.
- Line a baking tray with a baking sheet. Use a piping bag to pipe your choux mixture and pipe to 7cm and space them apart when piping them, if you have uneven ends use a small bowl of water and gently with your fingers dipped from the water (not too much water or it will be too wet) and smooth it down.
- Sprinkle water to the baking tray but not on the choux pastry before you bake for 20 minutes. Pierce the eclairs with a skewer to release the steam then turn heat down to 180°C/160°C Fan/Gas 4 for another 10-12 minutes or until golden and crisp. Remove and use a cooling rack to cool.
- Whisk the whipping cream and icing sugar until stiff then add the Parma Violets and violet food colour. Cut the eclairs on one side and pipe or spoon the whipped Parma Violets cream.
- Melt the white chocolate and butter in a bowl over a pan of hot water or microwave and mix the violet food colour, dip your eclairs in the mixture and leave to set.
- Enjoy! Please share and tag me in your bakes!

Prep: 30-60 mins
Cook time: 30 mins

By: Lissa

Location: Cheshire



PARMA VIOLETS MILLE FEUILLE

WHAT YOU NEED

Pastry

- One sheet of puff pastry

Vegan Custard Filling

- 500mls soya milk
- 50g sugar
- 28g Parma Violets sweets
- 4tbsp cornflour
- Violet food colouring

Icing

- 50g icing sugar
- 1tbsp soya milk
- Violet food colouring
- Cocktail stick

Prep: 10 mins
Cook time: 20 mins

METHOD

- Roll out the puff pastry on to a baking tray, pierce with a fork to avoid bubbles when it bakes.
- Cover it with baking paper and another tray on top to keep it flat.
- Bake for 15mins.
- When baked and cooled cut into three pieces.

FOR THE CUSTARD

- Bring 500mls of soya milk with the sugar to boiling point.
- Mix the cornflour with a little water to form a paste and add to the pot, bring to the boil while whisking continually until it thickens.
- Add the Violet food colouring.
- Take off the heat and transfer it to a dish to cool down in the fridge.

FOR THE GLAZING

- Add the icing sugar and soya milk together until there are no lumps, then, add the violet food colouring. Save a little to add further Violet colouring for the stripes.
- Once the custard is cold, pipe it onto the first cooked puff pastry sheet, add the next sheet and repeat process.
- On the third sheet spread the icing evenly.
- With the remainder of the icing add extra violet colouring to drizzle over the first layer of icing.
- Pull a cocktail stick through the purple to achieve the design.
- Cut in slices and enjoy!

By: Melanie Hurley
Location: Horsham



PARMA VIOLETS POPS

WHAT YOU NEED

Cake

- 100g softened butter
- 80g caster sugar
- 110g self-raising flour
- 30g ground Parma Violets
- 2 eggs, beaten
- ½ tsp baking powder
- ¼ tsp milk
- 1 tsp violet extract (vanilla extract may be used as a substitute)

Buttercream

- 40g softened butter
- 80g icing sugar
- ½ tbsp milk
- ¼ tbsp violet extract (vanilla extract may be used as a substitute)

Decoration

- 500g icing sugar
- 20g ground Parma Violets
- red food colouring
- Swizzels Parma Violets (1-2 original rolls or 1 giant roll)
- Sprinkles of your choice

Makes: 12-15 pops

Prep: 40-50 mins (including decorating)

Cook time: 25 - 35 mins

METHOD

- Preheat the oven to 190C/170C fan/gas 5. Butter a small 18-20cm cake tin and line with baking parchment.
- In a large bowl, cream together the butter and sugar until light. Beat in the eggs gradually. Add the milk and violet extract and mix well until combined.
- In a separate bowl, combine the flour, ground Parma Violets and baking powder. Sift into the wet mixture and fold until you're left with a smooth batter.
- Place the batter into the cake tin, smoothing the surface with a spatula or the back of a spoon.
- Bake for 30 minutes until golden, or until a skewer inserted into the centre comes out clean. Leave to cool completely.
- To make the buttercream, beat the 40g of softened butter until smooth and creamy. Gradually sift in 80g of icing sugar, add the milk and Violets extract and continue to beat.
- Once the cake has cooled completely, crumble it into small chunks and add in the buttercream gradually until the cake can be moulded into round balls. Transfer each ball onto a lined tray or plate, push a lollipop stick into each (although you could leave as plain balls) and put into the fridge for 1-2 hours to set.
- For the icing, gradually add small drops of water to the 500g of icing sugar and ground Parma Violets until thick enough to coat the back of a spoon. Separate the mixture into two bowls. Add violet food colouring to one, and a small amount of red food colouring to the other to create pink icing. These should resemble the signature Parma Violets packaging colours.
- Dunk the chilled cake pops into the icing until coated and decorate with Swizzels Parma Violets or sprinkles of your choice. Once decorated, it is best to put the cake pops in an upright position in the freezer for 10-12 minutes before transferring to the fridge, however if this proves difficult, you can simply place the cake pops back onto a lined tray and back into the fridge for a further 30 minutes until set. Once the icing has set, they will be ready to eat!

By: Zahra Khaliq

Location: London



PARMA VIOLETS AND LEMON CUPCAKES

WHAT YOU NEED

Cakes

- 175g flour
- 175g caster sugar
- 175g stork
- 2x medium eggs
- 2 tdsp lemon juice

Buttercream

- 500g icing sugar
- 300g butter
- 200g Parma Violets

Lemon Sauce

- 150ml lemon juice
- 2 tsp lemon zest
- 85g sugar
- 1 tbsp cornflour
- 1 tsp pineapple juice

Serves: 12
Prep: 1 – 1 hour 30 mins
Cook time: 15 - 20 mins

METHOD

CAKES

- Preheat the oven to 160° and place cupcake cases in a cupcake baking tray.
- Place all the cake ingredients in a bowl and mix until smooth. Divide mixture evenly between the 12 cupcake cases.
- Bake for 15-20 minutes and leave on a cooling rack.
- While these are baking, and cooling make the lemon sauce and buttercream.

LEMON SAUCE

- For the lemon sauce place the lemon juice, sugar, cornflour and lemon zest into a saucepan and bring to the boil.
- Once boiled reduce heat and simmer for 2-3 minutes. Make sure to stir continuously.
- Take the pan off the heat and add the pineapple juice. Leave to cool completely.

PARMA VIOLETS BUTTERCREAM

- Crush the Parma Violets as finely as possible to try to create a powder. (I used a mini chopper to achieve this).
- Sieve the crushed Parma Violets and you will be left with mostly powder but also some Parma Violets rocks. This should be around 180g powder to 20g rocks. Place the rocks aside to decorate later.
- In a large bowl whisk the butter to soften slightly, add the icing sugar gradually and mix in well. Next stir in the Parma Violets powder and food colouring until mixed evenly.

ASSEMBLING THE CAKES

- Once the cupcakes and sauce are cooled, using a teaspoon, scoop out the middle of each cupcake. Save the piece you have scooped out. Add a generous spoonful of the lemon sauce to each cupcake and then place the top of the cut-out section back in to the cupcake (like a lid).
- Place a piping nozzle in a piping bag and then fill the bag with the buttercream mixture.
- Pipe the buttercream on top into a swirl. Sprinkle with the Parma Violets rocks set aside from earlier.
- Place a single Parma Violets on each cupcake, and as an added optional extra decoration a homemade sugarpaste flower in purple.

By: Lucy May

Location: Poole, Dorset





PARMA VIOLETS MERINGUES!

WHAT YOU NEED

- 4 medium egg whites
- 115g caster sugar
- 115g icing sugar
- Violet food colouring gel
- Double cream (whipped)
- 42g/ 6 packs of Parma Violets (grounded)

Serves: 25
Prep: 20 mins
Cook time: 1 hour 15 mins

METHOD

- Firstly, whisk 4 egg whites in an electric mixer at a medium speed until they form a stiff peak.
- In a separate bowl, mix together the caster sugar and the grounded Parma Violets. Turn up the speed slightly on the mixer and slowly add in 1 tbsp at a time of the sugar and sweet mixture to the egg whites. Doing this slowly will prevent the meringues from weeping later. For the meringues to be a slight violet colour, now would be the time to add in a couple of drops of colouring gel whilst it's mixing. This should form a glossy and thick mixture.
- Remove bowl from the mixer and carefully sift in the icing sugar a 1/3 at a time. Gently fold the icing sugar into the mixture with a rubber spatula being careful to not over mix. This should now be a smooth mixture.
- I use two piping bags however this isn't essential. One for plain meringues and then another for a patterned effect. For the swirl effect on the meringues, add two lines of coloured gel down either side of the piping bag before filling with the mixture.
- Line a baking tray and create the shape of your choice before placing in the oven for 1 hour and 15 minutes on 110 degrees. Once they sound crisp when touched and are a light coffee colour on the bottom, the meringues are complete. Remove from the oven and place on a cooling rack.
- Serve with whipped cream and Parma Violets sweets.

By: Hayley Waltham

 @allthingshays



PARMA VIOLETS CHEESECAKE

WHAT YOU NEED

Cheesecake

- 10 packets of small Parma Violets (70g)
- 600g cream cheese
- 250ml pot of double cream
- 250g digestive biscuits
- 100g melted butter
- 1 tsp vanilla essence
- Purple food colour

Topping

- Small Parma Violets
- White chocolate pretzels
- Your favourite flowers in different shades of purple

Serves: 8
Prep: 20 min
Cook time: To chill overnight

METHOD

- Crush the digestive biscuits by placing them in a food bag and using a rolling pin. Combine the crumbs and melted butter in one bowl.
- Tip the crumbs into a tin and press down evenly.
- Powder your Parma Violets using a pestle and mortar.
- In a bowl, whisk your double cream until it's thick and holds its shape, then add the cream cheese. Add your powdered Parma Violets, vanilla essence and purple food colouring - the shade is completely up to you!
- Spoon the mixture on top of your biscuit base evenly.
- Fridge overnight.
- The next day, decorate your cheesecake as you like - I used Parma Violets, different shades of purple flowers and some white chocolate pretzels.

Enjoy!

By: Trisha Mason

 @trish_n_chips



PARMA VIOLETS PANNA COTTA

WHAT YOU NEED

- 4 gelatine sheets
- 250ml milk
- 250ml double cream
- 60g roughly crushed Parma Violets sweets 10g Parma Violets dust (finely crushed sweets) for topping
- 4 sliced figs
- 4 tsp honey
- fresh mint

Serves: 4
Prep: 20 min
Chilling time: 3 hours

METHOD

- Soak the gelatine sheets in cold water.
- Meanwhile, heat the milk and double cream in a saucepan. Add the crushed Parma Violets sweets and stir in.
- Take the pan off the heat, squeeze the water out of the gelatine sheets and add them to the pan. Stir until gelatine is fully dissolved.
- Pour the mixture into 4 ramekins and leave to cool. Place the ramekins in the fridge for at least 3 hours to set.
- To serve, turn each panna cotta on to a plate, add the sliced figs, honey and a few leaves of fresh mint. Sprinkle with Parma Violets dust.

By: Andra Constantinescu

 @mintandrosemary



PARMA VIOLETS CRÈME BRÛLÉE

WHAT YOU NEED

- 6 x egg yolks
- 60g caster sugar (+ extra for sprinkling on top at the end to blow torch/grill)
- 600ml double cream
- 1 x tsp vanilla extract
- 50g Swizzels Parma Violets (crushed)
- Purple food colouring

METHOD

- Separate 6 x egg yolks from the whites (whites can be stored in the fridge for up to 2 days or in the freezer for up to 3 months), whisk 60g caster sugar into the egg yolks for approx. 2-3 minutes until combined and slightly frothy.
- Heat 600ml of double cream in a pot on the hob with 1 x tsp of vanilla extract until it's just below boiling (the cream will start to rise within the pot).
- When it reaches this point, quickly add 2/3 of the cream mixture into the egg yolks and sugar and whisk thoroughly for 30 seconds.
- Pour the mixture back into the pot on, a medium heat, with the remaining 1/3 cream and stir with a silicon spatula using the 12 - 6 clockwise, 12 - 6 anticlockwise method until the mixture thickens.
- Add the purple food colouring to achieve desired colour and then pour into ramekins.
- Set in the fridge for a minimum of 6 hours, although overnight is preferable.
- Once set, take the ramekins out of the fridge and sprinkle with sugar.
- Use a blow torch to caramelize the sugar on top, or alternatively the grill (but be very careful if using this method and keep a close eye on it!).
- Decorate with edible flowers or crushed Parma Violets and serve.

Serves: 4-6, dependant on size of ramekin
Prep: 5 min
Cook time: 15-20 mins (plus minimum 6
hours setting time in the fridge)

By: Lauren's Cravings
 @laurens cravings



PARMA VIOLETS WHITE CHOCOLATE AND BLUEBERRY CHEESECAKE

WHAT YOU NEED

Base

- 154g chocolate biscuits (Oreos)
- 30g unsalted dairy free butter

Filling

- 80g dairy free white chocolate
- 200g dairy free cream cheese
- 15g Parma Violets dust
- 10g agave
- 3g vanilla bean paste
- 2x Drops pink, blue and violet food colouring (check vegan)

Blueberry Jam

- 150g blueberries
- 20g agave
- 1x zest and juice of lemon
- 5g Parma Violets dust
- Pinch of salt

Top

- 6x blueberries for decoration
- Edible gold glitter
- Gold sugar rocks/sprinkles
- 5x Parma Violets

Serves: 8 Small Slices
Prep: 30 min
Chilling time: 15 mins

METHOD

PREP

- Take your cream cheese out the fridge and bring it to room temperature.
- Blitz 20g Parma Violets into a blender to make a fine powder.
- Cut out a circular piece of baking paper so it fits the bottom of your spring tin.

BASE

- Crush the chocolate biscuits and melt 30g of butter in the microwave, then mix both together until fully combined.
- Press the mixture into the base of the tin and push down firmly with the back of a spoon until it's all smoothed down.
- Place in the fridge covered to chill whilst you move onto the filling.

BLUEBERRY JAM

- Weigh out 150g of blueberries and leave 6 extra blueberries for decorating. Wash them and add to sauce pan.
- Wash a lemon and grate the zest and then juice into the pan.
- Add the agave, Parma Violets dust and a pinch of salt then mix together.
- Turn your pan on a medium heat and cook for 15 minutes until the jam becomes thick and coats the back of a spoon, then leave to cool.

FILLING

- Break up 80g of white chocolate and put in a bowl. Place the bowl on top of a pan with a little boiling water in and put on the hob to create a bain marie. Slowly melt the chocolate whilst continually stirring, make sure not to burn the chocolate.
- Start to break up your cream cheese with a fork then add the melted chocolate, quickly and briskly mix together. If you leave this too long, the chocolate will set and create a grainy texture. If this happens, you can melt the mixture in the microwave for 10 seconds.
- Add in the Parma Violets dust, agave, vanilla bean paste and combine.
- Whip until smooth and divide into three separate bowls.
- Next, add one colour of food colouring into each bowl and mix, you should have three separate colours of the cream cheese.
- Take a big spoon of each colour and layer on top of your biscuit base. Alternate colours to create a layered marble effect.
- Once you've filled your tin to the top, take the back of a fork and place into the mixture and make circular clockwise motions to create swirls. Don't over-mix as you still want to see the colours separately.
- Next take a teaspoon and spoon in big blobs of your blueberry jam into the mixture.
- Then it's time to decorate your cheesecake. Add your left-over blueberries on top of your blueberry jam, sprinkle some glitter over your blueberries. Crush up some Parma Violets into rocks and a little dust and sprinkle on top of your cheesecake.
- Cover your cheesecake and let it set in the fridge for at least 4 hours. Serve chilled.

By: Wholesome Junkies

 @wholesomejunkies





VEGAN PARMA VIOLETS CHOCOLATE TART

WHAT YOU NEED

Base

- 1 cup (110g) oat flour (plain rolled oats blended into a flour in the food processor)
- 1/2 cup (58g) cocoa powder
- 1/4 cup (4 tbsp) maple syrup
- 2.5 tbsp melted coconut oil
- 1/4 tsp salt

Filling

- 1 cup (235ml) full fat oat or coconut milk
- 4 tbsp cornflour
- 2 tbsp maple syrup
- 14g (2 small packs) Parma Violets
- Optional – a couple of drops of purple food colouring

METHOD

TO MAKE THE BASE

- Mix the oat flour, cocoa and salt in a bowl, then pour in the melted coconut oil and maple syrup. Mix until you have a dough like consistency.
- Divide the dough between 4 small tart tins. Press into the tins and up the sides to create the tart cases. Refrigerate while making the filling.

TO MAKE THE FILLING

- Add the milk and cornflour to a pan. Mix well and make sure the cornflour has dissolved before heating.
- Add the Parma Violets and maple syrup. Cook over a medium heat stirring continuously until the Parma Violets have fully dissolved and the mixture thickens.
- Take off the heat and add in the food colouring if using any.
- Pour into the chocolate cases and refrigerate for 2 hours or until set.

Enjoy!

Serves: 4
Prep: 2.5 hours
Cook time: 5 mins

By: Nadia Al-Khaffaf

 @nadiashealthykitchen



VIOLETS VANITY TRUFFLES

WHAT YOU NEED

- 100g shortbread biscuits
- 60g cream cheese
- 120g white chocolate
- 28g (4 packets of Parma Violets)
- Violet food colouring
- Extra Parma Violets for garnish!

METHOD

- Crush Parma Violets & biscuits together until you get a slight fine crumb. (You don't want a powder!)
- Add cream cheese and mix well to combine thoroughly, then a few drops of colouring.
- Once mixed roll into little balls (around 10g) then pop mixture into freezer for 30mins.
- Melt chocolate in the microwave in 20 second intervals stirring it, so it doesn't burn, add few drops of colouring until you get to a lilac tone.
- Take the truffles out of freezer then lightly coat in the chocolate then sprinkle some crushed Parma Violets on top.
- Leave to set for 30seconds, then tuck in & enjoy!

Serves: 10
Prep: 10 mins

By: Samuel Atunrase
Location: London



VIOLETS FROYO BARK

WHAT YOU NEED

- 300g Greek Yogurt
- 200g blueberries
- 200g Natural Yogurt
- 3 x packs of Parma Violets
- Sprinkles

Prep: 10 mins
Cook time: 4 - 5 hours freezing

METHOD

- Place a sheet of parchment paper on a tray and cover with a thick layer of Greek Yogurt.
- Next, blend some berries with Natural Yogurt and sit on top of the Greek Yogurt before swirling with a knife to create a swirl effect.
- Then dot fresh blueberries, Parma Violets and sprinkles on top
- Lay the tray in the freezer and leave until set.
- Once it's set, break into shards and enjoy!

By: Jemma Webster
Location: Norwich



PARMALLEL UNIVERSE FUDGE

WHAT YOU NEED

- 1 tin of sweetened condensed milk
- 170g Parma Violets
- 255g white chocolate
- Pink and blue food colouring
- Food safe glitter

METHOD

- Blitz most of the Parma Violets in a food processor or crush in a bag to make a powder. Make sure to leave 4 or 5 packs whole to use later.
- Over a low heat melt 250g of the white chocolate into the condensed milk, this will take about 3-5 minutes. Keep stirring it, you don't want it to burn!
- Once melted, keep over a very low heat and add the Parma Violets powder, stirring well to incorporate into the mixture. At this stage you can also add in 1-2 packs of whole Parma Violets.
- Using the pink food colouring, dye the whole batch pink. It is up to you how much food colouring you add here based on how vibrant you want the mixture.
- Split 1/3 of the mixture into a separate heat-proof container, add the blue colouring to this batch to create a purple/violet shade.
- Add the pink mixture to a lined baking tin, I used a square brownie tin, but it will depend on how thick you want the fudge. Acting quickly, before this starts to set, add the purple batch on top.
- Take a spoon and drag through to create a marble effect.
- Sprinkle whole Parma Violets across the top, along with the food safe glitter and grate the rest of the chocolate. You may want to add some stars or sprinkles to make it look even more magical!
- Cover loosely with clingfilm and place in the fridge to set for around 4 hours. After 2 hours you can take it out to cut into desired shapes before refrigerating again.

Prep: 20 mins
Setting time: 4 hours

By: Louise Fox
Location: Aberdeen



LICKY LOLLIES

WHAT YOU NEED

- 6 lolly moulds (3 for milk lollies, 3 for Elderflower lollies)
- 80ml semi skimmed milk
- 1 x Giant Parma Violets roll
- 1 x Small Parma Violets roll
- 80ml Elderflower cordial juice
- White chocolate for drizzle

METHOD

FOR THE MILK LOLLIES

- Crush half of the large pack of Parma Violets using a mortar and pestle.
- Mix the milk with the crushed Parma Violets.
- Add the mix to three moulds and freeze overnight.

FOR THE ELDERFLOWER LOLLIES:

- Crush the remaining large pack of Parma Violets using a mortar and pestle.
- Mix the Elderflower juice with the crushed Parma Violets.
- Add the mix to three moulds and freeze overnight.
- Once frozen, melt white chocolate in a glass bowl over a pan of hot water.
- Once melted, drizzle the chocolate over the lollies and stick small Parma Violets onto each lolly before the chocolate sets... be quick and enjoy!

Prep: 10 mins

Cook time: Freeze for 4 hours or overnight

By: Maddy Bishop

Location: Manchester



PARMA VIOLETS YOGHURT PARFAIT

WHAT YOU NEED

- 250g Greek Yoghurt
- 20g oats
- 4 strawberries
- 8 raspberries
- 12 blueberries
- 6 large Parma Violets
- 1 tbsp of icing sugar
- A little water.

METHOD

- In a pestle and mortar, crush the Parma Violets until they are a powder.
- Add the icing sugar and a little water until it forms a icing syrup. Not too thick, not too thin either.
- Spoon a little Greek Yoghurt into two glasses and then top with some oats, a drizzle of Parma Violets sauce and some berries. Repeat layering until everything is used up and top with more berries.

Serves: 2
Prep: 5 mins

By: Dannii

 @hungryhealthyhappy



LILAC LEMON CHEESECAKE

WHAT YOU NEED

Base

- 400g digestive biscuits
- 150g unsalted butter

Filling

- 400g cream cheese
- 100g icing sugar
- 250ml double cream
- 75ml lemon juice (or 3 lemons worth)
- 100g crushed Parma Violets
- 1 Tube Parma Violets
- Violet food colouring
- Zest of 1 lemon

Decoration

- 150ml double cream
- 150g icing sugar
- Violet food colouring
- 2 small rolls of Parma Violets
- Dehydrated lemon slices*
- Cake sprinkles and sugar flowers*
*optional

METHOD

- If you are planning to add the dehydrated lemon slices these are best prepared well in advance.
- Preheat the oven to 100 degrees Celsius. Line a baking tray with parchment paper, cut lemons into thin slices and place on the tray. Put into the oven and leave for roughly 2 hours, keep an eye on them so they do not burn and make sure to flip them.

CHEESECAKE

- To make the base, crush digestive biscuits in a food processor or sandwich bag and mix with melted butter to create a wet sand like texture. Compress this into the base of a spring form pan and pop in the fridge whilst making the filling.
- Whisk together cream cheese and icing sugar until combined and then add double cream. Your mixture will start to thicken, ensure you can still fold through every so often so as not to over- whip.
- Colour to your preferred shade using the violet food colouring then add the powdered Parma Violets, the whole Parma Violets, lemon juice and lemon zest before folding through.
- Add this to the top of your biscuit base and place in the fridge for 6 hours, or preferable overnight.
- To decorate, mix half of the icing sugar with some water to create a thin paste and colour this to your preferred shade of purple using the food colouring. Then drizzle this over the cake.
- Whisk the double cream with the other half of the icing sugar to create whipped cream, pipe one blob per intended slice.
- This is where you can get creative! Add on your dehydrated lemons, remaining whole Parma Violets and any other cake decorations you have chosen to use.
- Keep in the fridge so the filling remains intact.

Prep: 30 mins
Cook time: 2 hours

By: Louise Fox
Location: Aberdeen



MARSHMALLOW DELIGHTS

WHAT YOU NEED

- 2oz butter or margarine
- 3 tbsp golden syrup
- 100g dark or milk chocolate
- 3oz Rice Crispies
- 50g marshmallows
- Parma Violets to decorate

METHOD

- Melt the butter, golden syrup and chocolate gently together then add marshmallows.
- Take off the heat and add the Rice Crispies stirring to ensure even coverage of chocolate.
- Spoon into bun cases and decorate with Parma Violets.
- Place in an air tight container and refrigerate to set.

Serves: 5
Prep: 30 mins

By: Lindsay Robson
Location: York



YOU'RE TURNING VIOLETS, VIOLETS!

WHAT YOU NEED

- ½ a 397g can of light sweetened condensed milk
- 600ml pot double cream
- 2 vanilla pods
- 1 tube of purple gel food colouring
- 1 packet of giant Parma Violets
- 1 packet of mini Parma Violets
- Strawberry sauce
- Freeze dried raspberries (for decoration)

Prep: 15 mins
Freeze time: 4 hours

METHOD

- Grab your vanilla pods, scrape out the seeds by working with one half at a time. Hold down the tip of the bean against the cutting board. Using a blunt knife, scrape the vanilla beans from the pod. Move from the tip of the pod and scrape down the entire length.
- Crush your giant Parma Violets in a bowl until a powder consistency is achieved. Using the end of a rolling pin is a great way to turn the Parma Violets into a powder.
- Place the condensed milk, cream, crushed Parma Violets, violet food colouring gel (save a small drop for the sauce later!) and vanilla seeds into a large bowl.
- Beat with an electric whisk until thick and stiff consistency is achieved. The consistency should be like clotted cream.
- Using a silicone spatula, scrape the mixture into a freezable tub, alternatively, use a large loaf tin and cover with cling film.
- Place into the freezer for 6 hours or overnight.
- Grab some strawberry ice cream sauce and mix 1 drop of violet gel food colouring with the sauce until a light purple colour is achieved.
- Scoop and serve with Parma Violets, sauce and freeze-dried raspberries!

By: Sophie McDonald
Location: Dorset





MINI PARMA VIOLETS CHEESECAKE BITES

WHAT YOU NEED

- 9 Digestive Biscuits
- 20g of nonfat Greek Yoghurt
- 210g of light Philadelphia/ plain cream cheese
- 14 g Parma Violets (2 small packs + extra for decoration)
- 1 1/2 tbsp honey
- 3 tbsp of maple syrup
- 1/2 tbsp lemon juice
- 1 teaspoon vanilla extract
- Pinch of salt
- 3 tbsp of coconut oil/ unsalted butter
- Extra: Edible flowers to decorate, silver edible glitter for sparkle and violet food gel to make it extra vibrant.

Makes medium sized Cheesecakes

Prep: 10 mins

Freezer: 15-20 mins

Fridge: Overnight/ 6 hours

METHOD

BASED

- Put the digestives in a food bag and bash into little crumbs.
- Melt your coconut oil and Maple syrup together and combine with the digestive crumbs.
- Scoop the crumbs into a non-stick muffin tin and press down to flatten with the back of a spoon. You want the crumbs to stick together once it's in the tin. Put in the fridge to chill whilst you make your filling.

FILLING

- Crush 14g Parma Violets into tiny crumbs.
- Whisk together the Parma Violets, yoghurt, plain cream cheese, honey, vanilla extract, squeeze of food gel, salt, and lemon juice.
- Scoop a tablespoon of the mixture onto the biscuit bases and spread evenly.
- Decorate with Parma Violets and put in the freezer for 15-20 mins. If your muffin tin doesn't fit in the freezer - chill in the fridge for at least 6 hours.
- Use a knife to score round the edge and pop the cheese cakes out ready to eat.

By: Laura Dawn Pyatt

 @brunchinparis



COCO-LOCO PARMA BITES

WHAT YOU NEED

- Flaked coconut
- 240g condensed milk
- 240mls icing sugar
- 60g white chocolate (2 big bars)
- 340g Parma Violets - 5-10 small packets depending on taste
- Purple colouring – optional

Prep: 30 mins
Chil time: 1 hours

METHOD

- Crush 5 small packets of Parma Violets in a bowl, add more or less depending on taste.
- Mix the coconut, condensed milk, icing sugar, crushed Parma Violets and optional purple food colouring in a large bowl.
- Shape the mix into small bar sized pieces and place on baking paper.
- Chill in the fridge for 1 hour.
- After the mix had chilled begin to melt the chocolate, being careful not to burn it.
- Pour the melted chocolate over the bars.
- Decorate with Parma Violets!

By: Carrie Thomson
Location: Largs, Scotland



PARMA VIOLETS COCKTAIL

WHAT YOU NEED

- Ice
- 1 x Giant Parma Violets roll
- 25ml Purple syrup (like Monin)
- Prosecco (or switch to lemonade for a mocktail)
- 1 shot of Pink Gin (optional)

METHOD

- Start off by blending up some ice.
- Ground up 6 large Parma Violets sweets with the pestle and mortar (to get it like a powder). Put that in with the ice along with a shot of purple syrup – about 25ml (I used Monin)
- Blend it up again.
- Once blended, pour the mixture into a glass and then add a shot of pink gin and a double shot of Prosecco or enough to fill up the glass if it's not full. Make sure it is stirred well.
- Perfect for a hot day – or if you wanted to make it a mocktail just add lemonade instead of alcohol.

Prep: 5 - 10 mins

By: Faye Mitchell

 @thefoodiemum



PARMA VIOLETS PIÑA COLADA

WHAT YOU NEED

- 100ml boiling water
- 4x small packs of Parma Violets
- 1 tbps of sugar
- 50ml white rum
- 50ml coconut milk
- 75-100ml pineapple juice (depending on preference)
- Optional: 2 drops of purple food colouring if you prefer it to look more violet

Prep: 7 mins

METHOD

- Make Parma Violets syrup by dissolving 4 small packs in boiling water, add a tablespoon of sugar and simmer until reduced to a syrup.
- Mix together the white rum, pineapple juice and coconut milk then pour over crushed ice.
- Slowly pour in the Parma Violets syrup to create a gradient effect.
- We also dusted the inside of the glass with berry powder for added colour.

By: Lucy Birkbeck

 @birkbites



VIOLETS DREAM

WHAT YOU NEED

Milkshake

- 300g vanilla ice cream
- 200ml milk
- 8 small packs of Swizzels Parma Violets
- 10 blackberries
- 6 raspberries

Topping

- Whipped cream
- Sprinkles
- Candy floss
- Parma Violets

Prep: 5 mins

METHOD

- Blend all the ingredients of the milkshake together in a blender.
- Pour it into a glass.
- Dress it with the toppings on the list or be adventurous and choose your own.
- And it's done son!! Enjoy.

By: Shumi Shahnaz

Location: Largs, Scotland



PARMA FIZZLES

WHAT YOU NEED

- 1 packet of Parma Violets
- 30 ml of Rose Syrup
- Lemonade of choice
- Sprig of mint
- Dash of Gin or another alcoholic spirit if you want an alcoholic twist to it!

Prep: 5 mins

METHOD

- Crush the packet of Parma Violets into a powder.
- Pour 30ml of rose syrup into a glass and then add a lemonade of choice.
- Add powdered Parma Violets and have fun seeing it fizzle!
- Add mint or any other fruit as a garnish and some ice.
- Enjoy the delicious spritz with a delightful taste of Parma Violets!

By: Vee Wong

Location: Belfast



CALMER VIOLETS SUNDAE

WHAT YOU NEED

- 2 x Sundae glasses
- 150g extra thick double cream
- 20 raspberries
- 100g blueberries
- 10 blackberries
- 1 tbsp icing sugar
- 1 bag of 142g Parma Violets
- Lemon juice
- 30ml Vimto cordial
- 1 small tub of vanilla ice cream

Prep: 5 mins
Cook Time: 45 mins

METHOD

RASPBERRY COULIS

- Blend 10 x raspberries, 1 x teaspoon of lemon juice & 1 x tablespoon of icing Sugar. Pour into a small cup and chill in fridge.

MOUSSE CREATION

- Blend 150g of cream with the rest of raspberries, blackberries and blueberries. Add in the Vimto cordial and blend in 5 x mini rolls of Parma Violets. Pour the liquid into a mixing bowl and whisk for 10 / 15 minutes until it starts to thicken.

SUNDAE CREATION

- Unwrap 3 x mini tubes of Parma Violets and place in the bottom of each Sundae glass, pour in the yogurt mix until 80% of glass is full. Place in the Freezer for 30 minutes.
- Remove from the freezer
- Scoop 2 scoops of ice cream into the top of each glass ensuring you leave 4mm gap from the top. Smooth over.
- Pour the coulis over ice cream to the top.

FINISHING TOUCHES

- Grind the rest of the Parma Violets into fine dust and sprinkle over the top of each dessert. Enjoy!!

By: Chloe Cooper

Location: Manchester



SHIMMERING PARMA SPRITZ

WHAT YOU NEED

- Concentrated violet flavour drops / 4 drops (enchanted drinks) Or violet syrup 15ml (Monin)
- A pea size amount of purple shimmer powder
- Prosecco
- Crushed Parma Violets to rim the glass

METHOD

- Run a piece of lemon around the rim of the glass and cover in the crushed Parma Violets.
- Add the violet flavour drops or syrup to the glass and add the shimmer powder.
- Top the glass with chilled Prosecco.

Prep: 5 mins

By: Michael Tucker

Location: Goole



PARMA VIOLETS BOOZY FREAKSHAKE

WHAT YOU NEED

- 1 full packet and 1/2 packet of giant Parma Violets
- 3 scoops of vanilla ice cream
- 120ml full fat milk
- 120ml double cream
- 60ml of Violet Gin (or plain gin)
- 50g white chocolate
- Purple food colouring
- Fresh spray cream
- Edible glitter (optional)
- Paper/metal straw

Prep: 10 mins

METHOD

- In a food processor or smoothie maker add 1 full packet of giant Parma Violets and whizz up until it turns into a powder.
- Remove the powder from the smoothie cup/food processor and set aside in a bowl.
- Then add 3 scoops of vanilla ice cream, 120ml of milk, 120ml of double cream, 60ml of Violet Gin and 5 tablespoons of the Parma Violets powder back to the smoothie maker/food processor and whizz up until smooth. I kept my button down for about 1.5 minutes.
- Melt 50g of white chocolate in a bowl in the microwave (do this in 30 second blasts until fully melted). Add 3 drops of purple food colouring and mix.
- Dip the rim of a mason jar glass into the white chocolate and then turn it upside down to allow it to drip.
- Shake your milkshake again and then pour into the glass.
- Add some spray fresh cream, purple edible glitter (optional) and Parma Violets to the top of your glass.
- Serve with a paper or metal straw.

By: Sarah Osborne

Location: Edinburgh



VELVET FIZZ

WHAT YOU NEED

- 50ml vanilla vodka
- 1x egg white (optional)
- 1 tbsp honey
- Lemonade to top
- Ice
- Optional: edible flower decoration

METHOD

- In a cocktail shaker, put the vodka, honey, egg white, ice and shake.
- Strain into a Martini glass.
- Top with ice and lemonade.
- Optional: top with edible flowers for decoration.

Prep: 5 mins

By: Kasia Parfitt

Location: Pontypridd



FLORAL MARTINI

WHAT YOU NEED

- 2 shots Gin
- 2 shots lemonade
- 1 shot sugar syrup
- 1 Shot blackcurrant cordial
- 1 small Parma Violets pack
- Ice
- 1 strawberry

Prep: 5 mins

METHOD

- Firstly, prepare your Martini glass. Crush your Parma Violets into a sugar like consistency, wet the rim of the glass and dip into the Parma Violets sugar.
- In a cocktail shaker put a handful of ice in and the remaining Parma Violets sugar with all other liquids and give it a good shake for a few minutes and pour into your prepared glass, decorate with a strawberry dipped in Parma Violets sugar or any other fruity floral items.
- Enjoy and make yourself another!

By: Sima Prajapati
Location: Leicester

PARMA VIOLETS

50 Tastes of Purple has been created for all the Parma Violets fans out there. Love them or hate them – we've got a whole lot of Parma Violets love in this book!

There is a huge range of unique recipes for lovers of Parma Violets to experiment with, including creations such as the Parma Violets Freakshake and twists on classics such as Battenburg Cake and Egg Custard.

All recipes included in the book have been created by fans of the brand and all contain the retro sweet treat.

#50TastesofPurple