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**APRIL 2026**

**HOT CROSS BUNS,  
BIRTHDAYS & A  
GIRLY BRUNCH**



April brings with it not only Easter, but the changing of seasons and falling leaves. The Month of April is very special at home, we get to celebrate our aging grandmother's (and younger sister's) birthday, and this year our grandmother turned 81. Everybody knows how much we love and adore our grandmother, she has played such an important role in our lives and our careers (alongside our amazing mom). We are so blessed that we get to honour her and celebrate her on her bonus years.

We are welcoming Autumn with so much expectation and wonder. We absolutely adore the changing of seasons — the sun going down a lot earlier, chilly mornings, falling leaves, cozy socks, hot tea in our tin flasks, sun-kisses, moody weather and delicious comfort meals. What's not to love about Autumn?

Speaking of things we love, we got to attend the beautiful Lancewood Pastel Brunch and new Product Launch. It was held at the beautiful Ground The Venue in Muldersdrift. We were greeted with champagne and beautiful canapés.

We got to taste the new and delicious Fruity Cottage Cheese. We were served a beautiful brunch, we had yummy Lancewood ice-cream and painted pretty pictures on canvases. It was such a soft afternoon of beautiful connections, food and chats. We enjoyed every moment. Thank you Lancewood for putting together such a wonderful event.

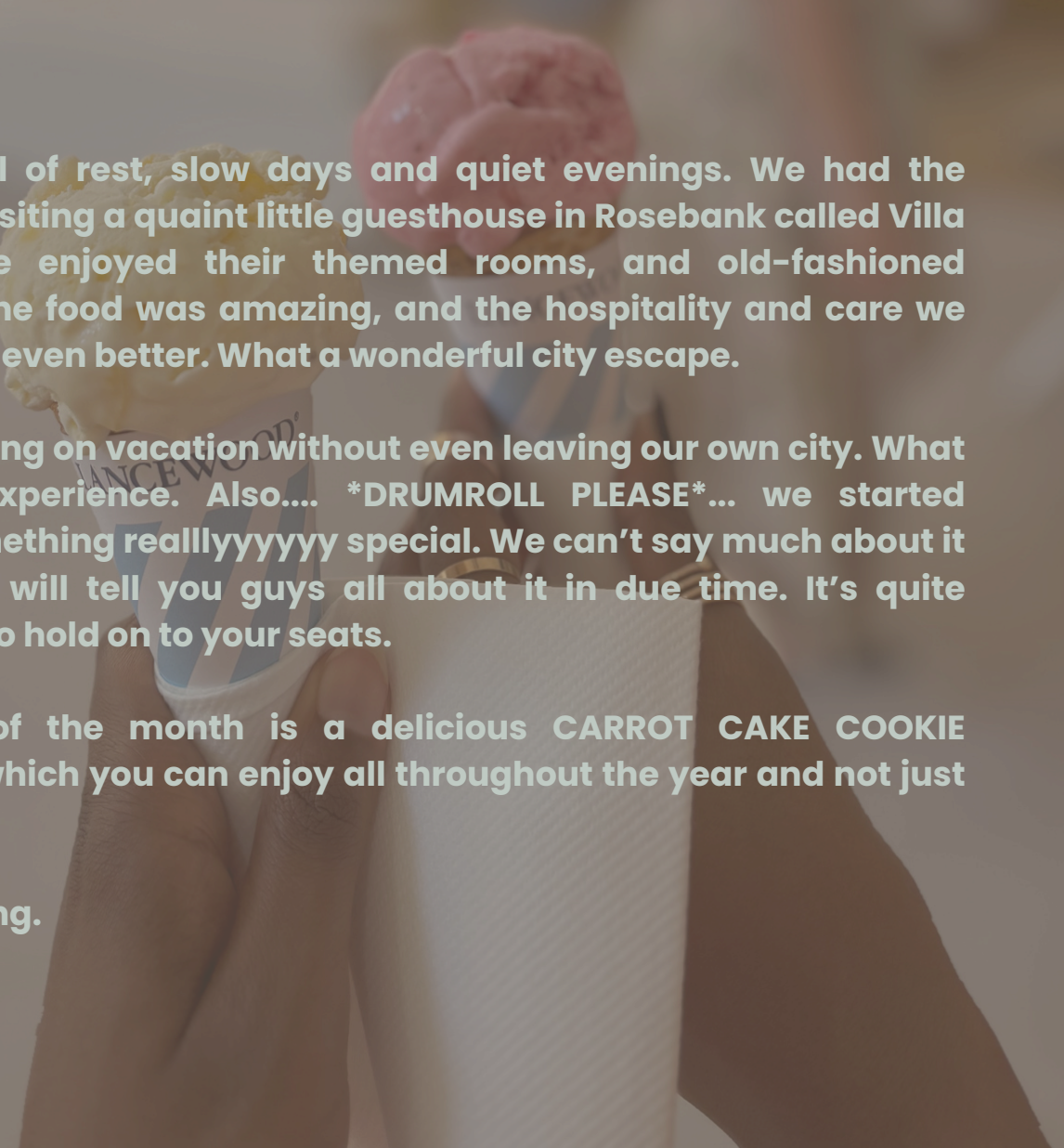


April was full of rest, slow days and quiet evenings. We had the privilege of visiting a quaint little guesthouse in Rosebank called Villa Simonne. We enjoyed their themed rooms, and old-fashioned aesthetics. The food was amazing, and the hospitality and care we received was even better. What a wonderful city escape.

It was like going on vacation without even leaving our own city. What a top-tier experience. Also.... \*DRUMROLL PLEASE\*... we started shooting something realllyyyyyy special. We can't say much about it now, but we will tell you guys all about it in due time. It's quite incredible... so hold on to your seats.

Our recipe of the month is a delicious CARROT CAKE COOKIE SANDWICH, which you can enjoy all throughout the year and not just on Easter!

Happy Cooking.  
Enjoy!



## Ingredients

- Cookies
  - 1 Cup carrots, grated
  - 2 Cups self raising flour
  - ¼ Cup castor Sugar
  - ¼ Cup walnuts or pecans
  - ¼ Cup dried cranberries or raisins
  - 1tsp cinnamon
  - 1/2tsp nutmeg
  - 1 Lager Pure Rooibos teabag (cup open bag and remove leaves)
  - Pinch of salt
- Icing
  - 1 tub cream cheese (230g)
  - 250g butter
  - 2 cups icing sugar
  - 1Tbs vanilla essence

## Method

1. Preheat oven to 180 degrees Celsius and line a baking sheet with baking paper.
2. In a large mixing bowl, combine all the cookie ingredients and mix well.
3. Using a spoon or cookie/ice cream scoop, scoop the dough onto the baking sheet.
4. Bake for 12-15 minutes, or until edges are golden brown.
5. Allow cookies to cool before transferring to wire rack to cool completely.
6. To make icing, place the cream cheese and butter in a mixing bowl and whisk until combined.
7. Add icing sugar and vanilla essence and whisk until light and fluffy.
8. Sandwich the cookies with the icing and enjoy!





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