

How to Make Cookies



Ingredients:

- 125g softened butter
- 125g caster sugar
- 100g light brown soft sugar
- 225g self-raising flour
- 1 handful of chocolate chips
- 1 tsp vanilla extract
- 1 egg

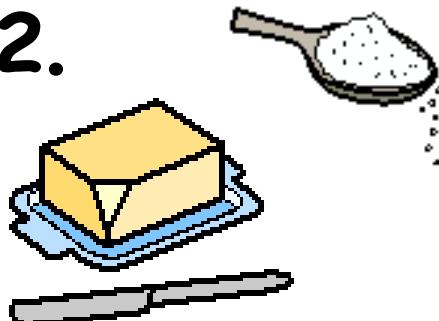
Method:

1.



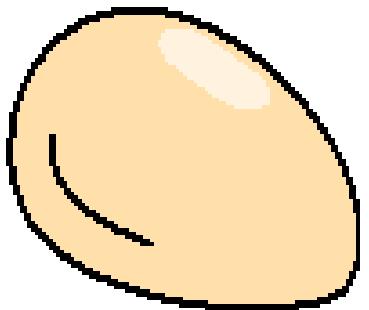
Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugars.

3.



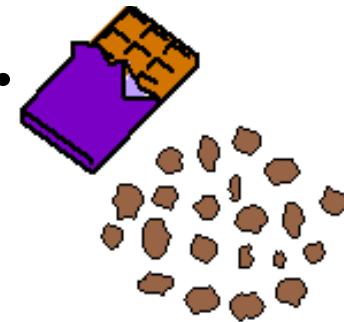
Once creamed, combine in the egg and vanilla.

4.



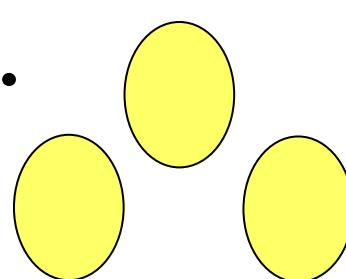
Sift in the flour and salt.

5.



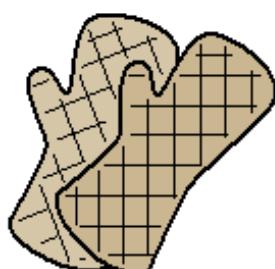
Add chocolate chips or raisons.

6.



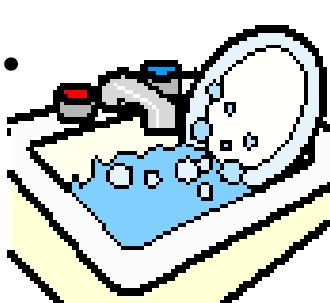
Roll into balls and flatten and then place on baking paper.

7.



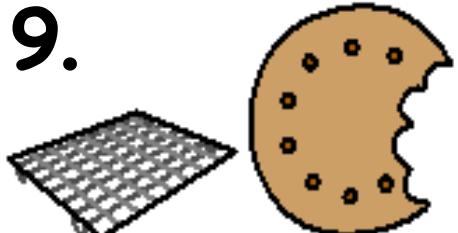
Using oven gloves, put into oven for 7-10 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take cookies out of oven and leave to cool before eating!

How to Make Cookies



Ingredients:

- 60g softened butter
- 60g caster sugar
- 50g light brown soft sugar
- 110g self-raising flour
- 30g chocolate chips/raisons
- $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{2}$ egg

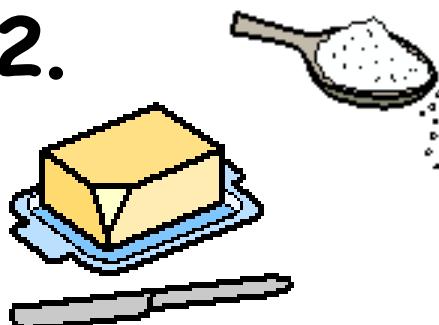
Method:

1.



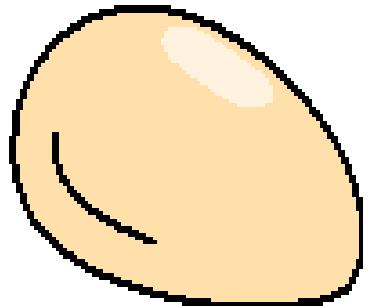
Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugars.

3.



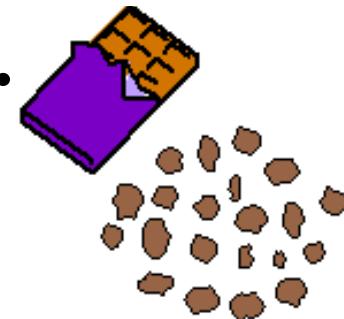
Once creamed, combine in the egg and vanilla.

4.



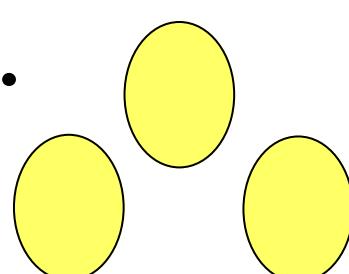
Sift in the flour and salt.

5.



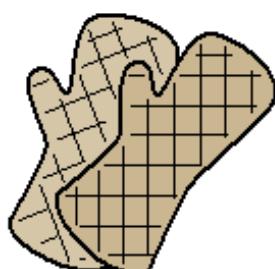
Add chocolate chips or raisons.

6.



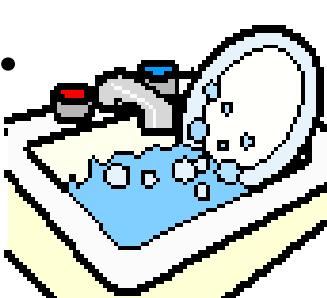
Roll into balls and flatten and then place on baking paper.

7.



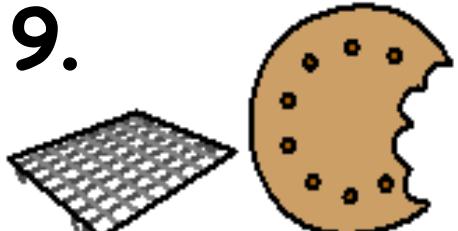
Using oven gloves, put into oven for 7-10 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take cookies out of oven and leave to cool before eating!

Omelette Muffins



Ingredients:

- 3 eggs
- Salt and pepper
- Ham
- Cheese
- Onion
- Peppers
- Butter for greasing

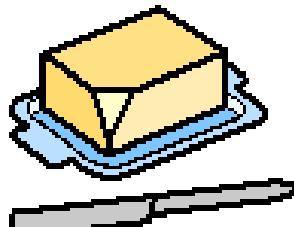
Method:

1.



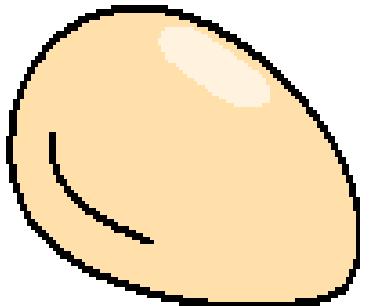
Preheat the oven to 220°C.

2.



Grease the bottoms and sides of the muffin tins.

3.



Crack 3 eggs into a cup and beat well with a fork.

4.



Finely chop the onion and peppers and shred the ham.

5.



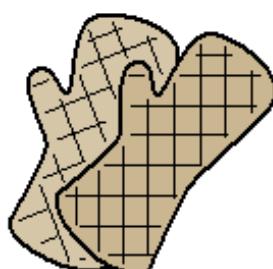
Grate the cheese and add it, ham and the veg to the bottom of the muffin tins.

6.



Fill the muffin tins with the beaten egg, leaving a space at the top so it doesn't overspill.

7.



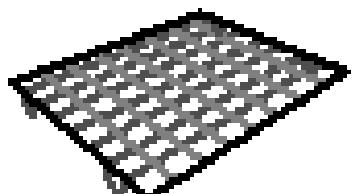
Using oven gloves, put into oven for 15-20 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take omelettes out of oven and leave to cool before eating!

Pumpkin Cheesecake Truffles

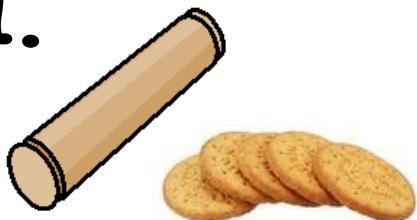


Ingredients:

- 10 gingernut biscuits
- 5 crackers
- 2 tbsp. pumpkin puree
- 3 tsp icing sugar
- 40g cream cheese
- Pinch of ground cinnamon
- Pinch of salt
- Red food colouring
- White chocolate

Method:

1.



Mash up the biscuits and crackers into crumbs in a large mixing bowl.

2.



Add in icing sugar, pumpkin puree, cinnamon, salt and cream cheese.

3.



Melt a handful of white choc chips in the microwave and add into the mixture.

4.



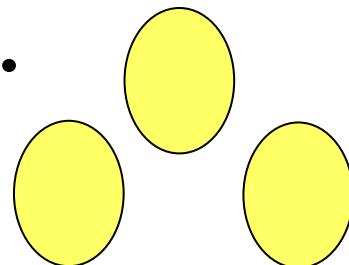
Mix it all together to make a dough and then put into freezer to chill for 5 mins.

5.



Melt chocolate in microwave

6.



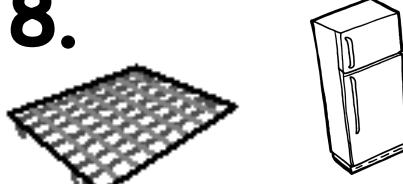
Take the dough out of the freezer and roll into balls.

7.



Using a toothpick or a fork, dip the balls into the melted chocolate.

8.



Place chocolate-covered truffles on a baking sheet and place in fridge for 3-5 mins to chill.

9.



Wash and tidy away all equipment used.

Shortbread



Ingredients:

- 50g softened butter
- 25g caster sugar
- 75g plain flour
- 1tbsp chocolate chips
- $\frac{1}{2}$ tsp vanilla extract
- $\frac{1}{2}$ tsp lemon flavouring

Method:

1.



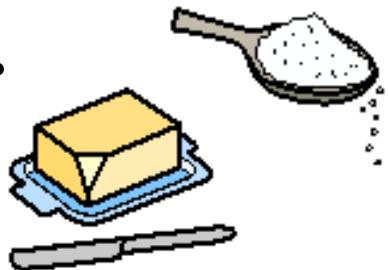
Preheat the oven to 180°C or gas mark 4.

2.



Sift in the flour into a mixing bowl.

3.



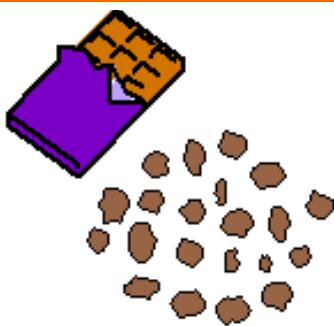
Cream butter and sugar together in the bowl with the flour.

4.



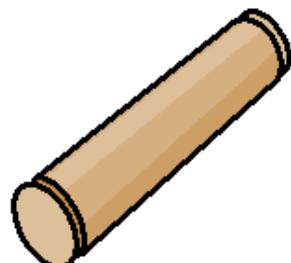
Once creamed, add in a drop of vanilla or lemon.

5.



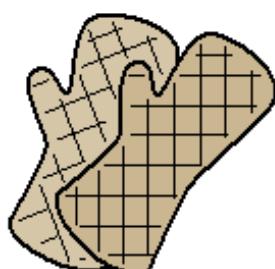
Add chocolate chips in if you want.

6.



Roll dough so it is quite thick and use cutters to make shortbread shapes.

7.



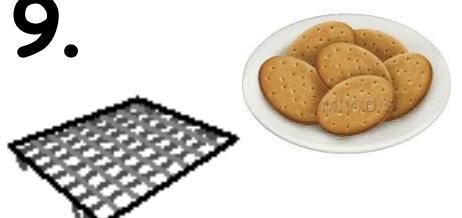
Using oven gloves, put in to oven for 15-20 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take biscuits out of oven and leave to cool before eating!

Vanilla Biscuits

Ingredients:

- 100g butter
- 60g caster sugar
- 160g plain flour
- 1 egg yolk
- 1 tsp vanilla extract
- Icing sugar (optional)
- Food colouring (optional)

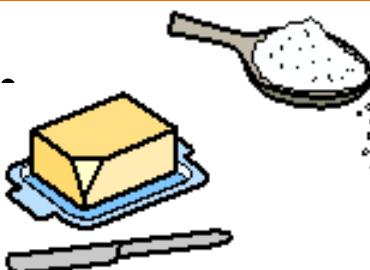
Method:

1.



Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugar together in the bowl.

3.



Once creamed, add in a drop of vanilla or lemon.

4.



Sift in the flour into a mixing bowl with the butter and sugar.

5.



Roll the dough into a ball and then using a floured rolling pin, roll it so it is about 5mm thick.

6.



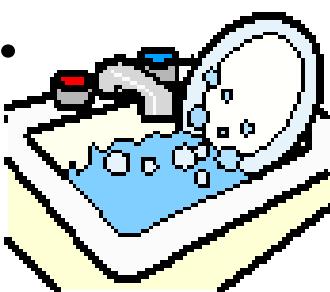
Use biscuit cutters to cut the biscuits into different shapes.

7.



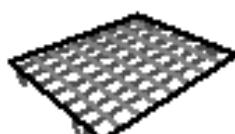
Put biscuits onto a baking tray and then using oven gloves, put into oven for about 20 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take biscuits out of oven and leave to cool before adding on optional icing!

Vanilla Biscuits

Ingredients:

- 100g butter
- 50g caster sugar
- 175g plain flour
- 1 tsp vanilla extract
-

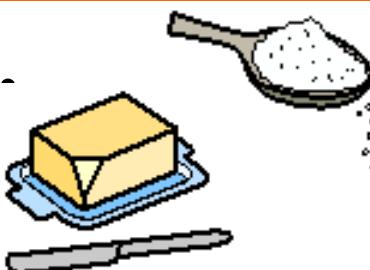
Method:

1.



Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugar together in the bowl.

3.



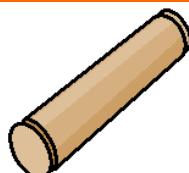
Once creamed, add in a drop of vanilla or lemon.

4.



Sift in the flour into a mixing bowl with the butter and sugar.

5.



Roll the dough into a ball and then using a floured rolling pin, roll it so it is about 5mm thick.

6.



Use biscuit cutters to cut the biscuits into different shapes.

7.



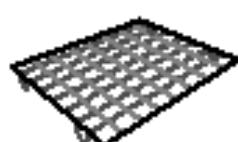
Put biscuits onto a baking tray and then using oven gloves, put into oven for about 25 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take biscuits out of oven and leave to cool before adding on optional icing!

Gingerbread



Ingredients:

- 150g plain flour
- 50g butter
- 75g light brown sugar
- $\frac{1}{2}$ egg
- 2tbsp golden syrup
- 1tsp bicarbonate of soda
- 1tsp ginger
- 1tsp cinnamon

Method:

1.



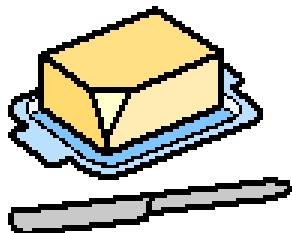
Preheat the oven to 180°C or gas mark 4.

2.



Sieve flour, bicarbonate of soda and spices into a bowl and mix in the sugar.

3.



Rub the butter into the mixture until the mixture is like breadcrumbs.

4. Crack an egg into a cup and put the golden syrup into the cup. Beat these together.

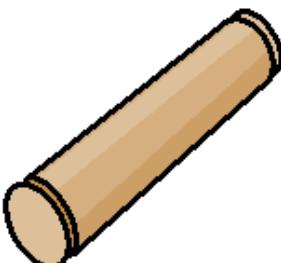


5.



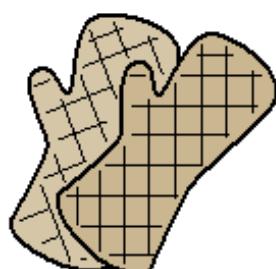
Add egg mixture into bowl and beat well with a wooden spoon until it forms a dough.

6.



Roll out the dough and use cutters to make biscuit shapes.

7.



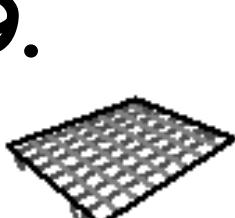
Using oven gloves, put into oven for 10-12 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take biscuits out of oven and leave to cool before eating!

Cornish Pasty



Ingredients:

- Cubed beef
- Sliced onion
- Sliced potato
- Sliced apple

- 2 tsp sugar
- 50g plain flour
- 25g butter
- 2-3 tbsp water
- $\frac{1}{2}$ tbsp milk

Method:

1.



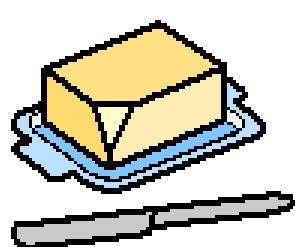
Preheat the oven to 180°C or gas mark 4.

2.



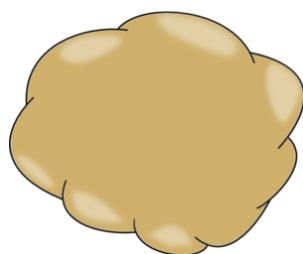
Sieve flour into mixing bowl.

3.



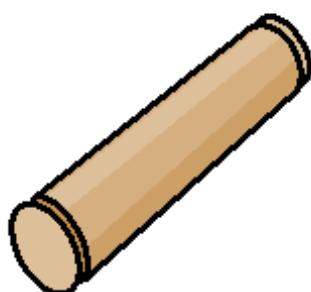
Rub the butter into the mixture until the mixture is like breadcrumbs.

4.



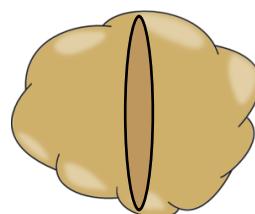
Add cold water into the breadcrumbs so that it becomes a dough.

5



Roll out the dough so that it is a circle.

6.



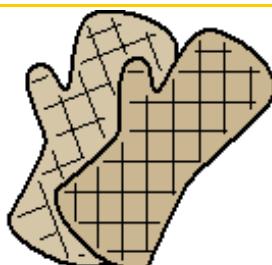
Cut a small strip of dough off the edge to make a wall down the middle of the circle.

7.



Add in chopped up beef, onions and apple and fold dough in half. Use milk and a fork to seal the pasty.

8.



Using oven gloves, put into oven for 25-30 minutes.

9.



Wash and tidy away all equipment used.



Scones

What I need:

- 90ml milk
- 1tsp vanilla extract
- 175g SR-flour
- Pinch of salt
- 45g butter

- 2tbsp caster sugar
- A beaten egg to glaze
- Squeeze of lemon juice

- sieve
- mixing bowl
- wooden spoon
- rolling pin
- dough cutter
- brush
- oven gloves

Method:

1.



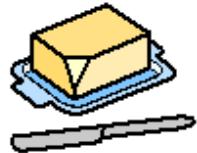
Preheat the oven to 220°C or gas mark 7.

2.



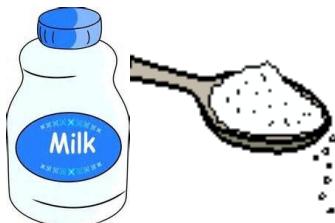
Sieve flour into mixing bowl and add the salt.

3.



Rub the butter into the mixture using ur fingers until the mixture is like breadcrumbs.

4.



Stir in sugar, milk, vanilla extract and lemon juice to get a soft dough.

5.



Knead the dough. Lightly on a floured surface.

6.



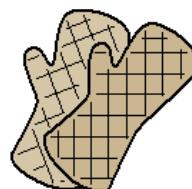
Roll out the dough so that it is about 2cm thick. Then use cutters to make nice shapes.

7.



Beat an egg and brush it on top of the scones to give it a glazed finish.

8.



Using oven gloves, put into oven for 12-15 minutes until well risen and golden.

9.



Wash and tidy away all equipment used.

Apple Crumble

- 2 Bramley apples
- 2 tbsp caster sugar
- 1 tsp cinnamon

What I need:

- 60g butter
- 75g plain flour
- 35g demerara sugar

- Mixing bowl
- Chopping board
- Knife
- Scales
- Foil tin

Method:

1.



Preheat the oven to 200°C or gas mark 6.

2.



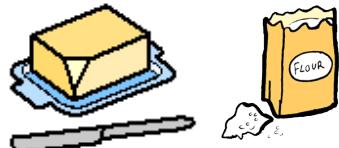
Using safe chopping techniques, peel, core and slice the apples into small cubes.

3.



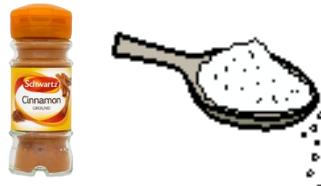
Place the chopped apples into a bowl of water so they stay fresh.

4.



In a mixing bowl, rub in the butter, demerara sugar and the plain flour until it looks like breadcrumbs.

5.



Empty the water out of the bowl of apples and add in the caster sugar and cinnamon.

6.



Carefully place the sugar coated apples into the bottom of a foil tray.

7.



Scatter the crumble over the apple mixture in an even layer.

8.



Using oven gloves, put into oven for 30(ish) minutes or until golden brown.

9.



Wash and tidy away all equipment used.

Apple Crumble

- 1 Bramley apple
- 60g granulated sugar

What I need:

- 50g butter
- 100g plain flour

- Mixing bowl
- Chopping board
- Knife
- Scales
- Foil tin

Method:

1.



Preheat the oven to 200°C or gas mark 6.

2.



Using safe chopping techniques, peel, core and slice the apples into small cubes.

3.



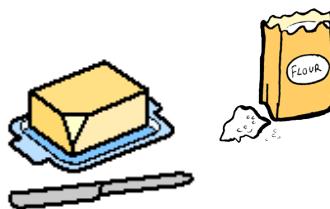
Place the chopped apples into a pan and add 2tbsp water, 3tbsp sugar.

4.



Heat until apples become mushy. Put apples into a foil tray.

5.



In a mixing bowl, rub in the butter, 30g sugar and the plain flour until it looks like breadcrumbs.

6.



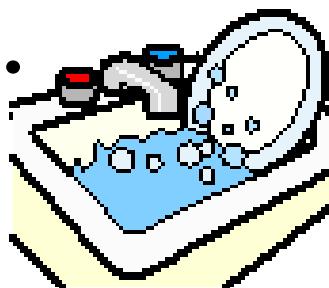
Scatter the crumble over the apple mixture in an even layer.

7.



Using oven gloves, put into oven for 30(ish) minutes or until golden brown.

8.



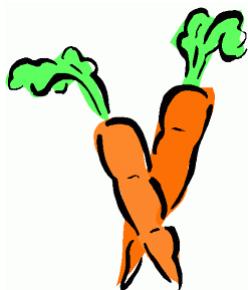
Wash and tidy away all equipment used.

9.



Carefully take out of oven using oven gloves. Then eat on its own or with custard!

How to Make Carrot Cake



Ingredients:

- 55g softened butter
- 55g caster sugar
- 55g self-raising flour
- 1 tbsp milk
- grated carrot
- $\frac{1}{2}$ tsp vanilla extract
- 1 egg

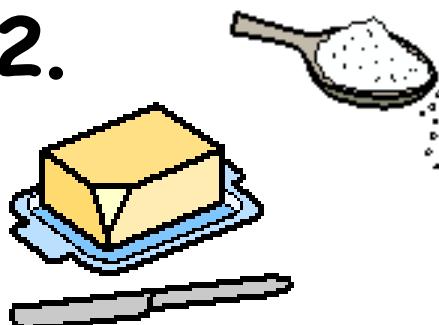
Method:

1.



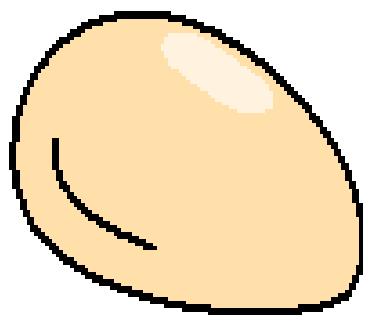
Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugar.

3.



Once creamed, combine in the egg and vanilla.

4.



Add flour using a sieve.

5.



Using a grater, carefully grate the carrots and then add into mixture.

6.



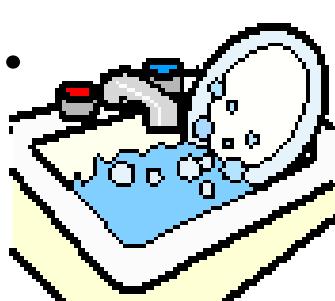
Spoon the mixture into cupcake cases.

7.



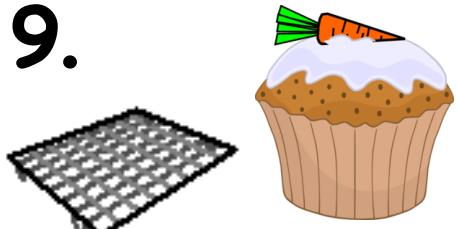
Using oven gloves, put into oven for 8-10 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take carrot cakes out of oven and leave to cool before eating!

How to Make Cupcakes



Ingredients:

- 55g softened butter
- 55g caster sugar
- 55g self-raising flour
- 1 tbsp milk
- Chocolate chips or raisons
- $\frac{1}{2}$ tsp vanilla extract
- 1 egg
- 1tsp baking powder

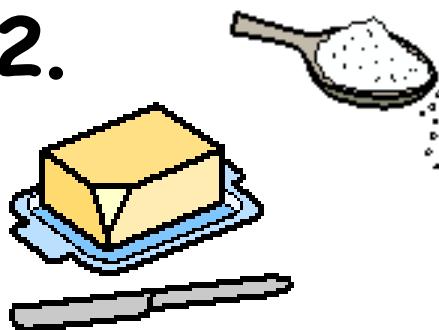
Method:

1.



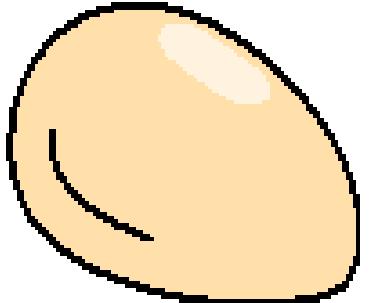
Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugar.

3.



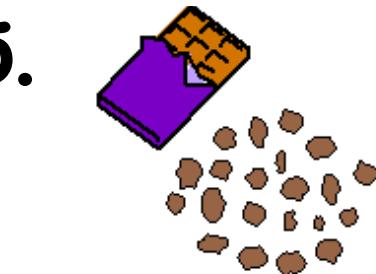
Once creamed, combine in the egg and vanilla.

4.



Add flour using a sieve.

5.



Add chocolate chips, raisons or other ingredients to add flavour.

6.



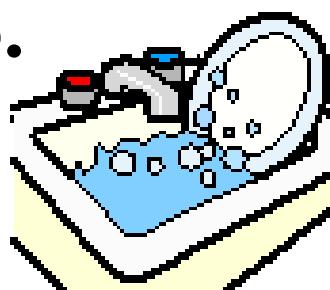
Spoon the mixture into cupcake cases.

7.



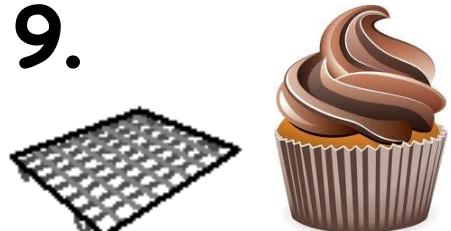
Using oven gloves, put into oven for 8-10 minutes.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, take cakes out of oven and leave to cool before eating!

Victoria Sponge Cake



Ingredients:

- 100g caster sugar
- 2 eggs
- 100g butter
- 100g self-raising flour
- 1tsp baking powder
- 1tbsp milk

- Mixing bowl
- Measuring jug
- Teaspoon
- Wooden spoon
- Cake cases
- Oven gloves
- Weighing scales

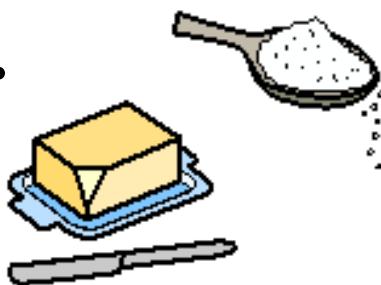
Method:

1.



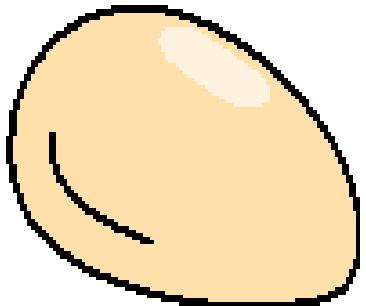
Preheat the oven to 190°C or gas mark 4.

2.



Cream butter and sugar until mixture is light and fluffy.

3.



Once creamed, combine in the egg and lemon.

4.



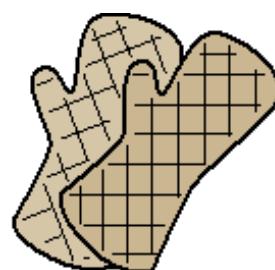
Add flour using a sieve. Add in milk and baking powder.

5.



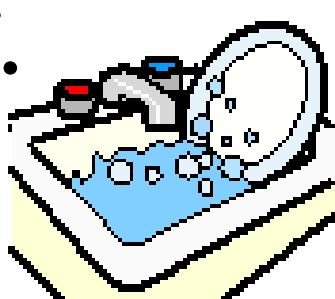
Spoon the mixture into cake tins.

6.



Using oven gloves, put into oven for about 15 minutes.

7.



Wash and tidy away all equipment used.

8.



Using oven gloves, take cakes out of oven and leave to cool before icing.

9.



Decorate the cake using icing sugar and food colouring.

Victoria Sponge Cake



What I need:

- 100g caster sugar
- 2 eggs
- 100g butter
- 100g self-raising flour
- 1tsp baking powder
- 1tbsp milk
- Mixing bowl
- Measuring jug
- Teaspoon
- Wooden spoon
- Cake cases
- Oven gloves
- Weighing scales

Method:

1.



Preheat the oven to 180°C or gas mark 4.

2.



Crack the egg and beat it in a cup.

3.

Weigh the caster sugar and butter and cream together. Then stir in the egg.

4.



Spoon the mixture into cupcake cases and place into oven using gloves.

5.



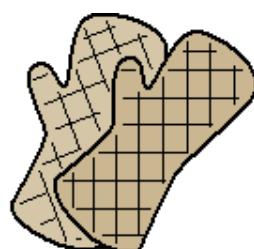
While cakes are cooking, cream half of the icing sugar and butter together.

6.



Add the rest of icing sugar to the mixture and 1tbsp of milk.

7.



Using oven gloves, take the cakes out of the oven and leave to cool.

8.



Wash and tidy away all equipment used.

9.

Using a circle cutter, cut the cakes and the spread jam and the buttercream into the middle. Place another cake on top and *tadaa* you have a Victoria sponge!

Easter Cakes



Ingredients:

- 55g softened butter
- 55g caster sugar
- 55g self-raising flour
- 1 tbsp milk
- $\frac{1}{2}$ tsp vanilla extract
- 1 egg

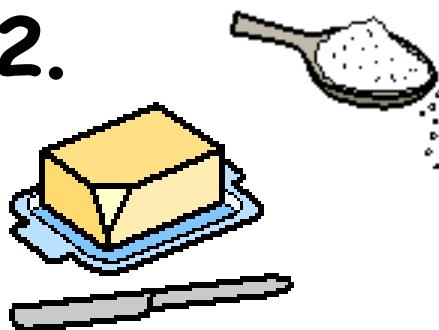
Method:

1.



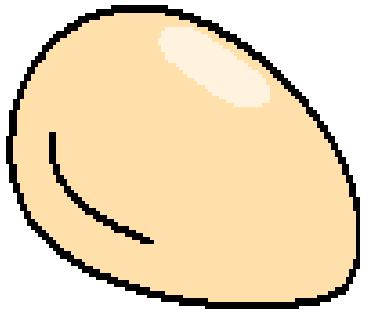
Preheat the oven to 180°C or gas mark 4.

2.



Cream butter and sugar.

3.



Once creamed, combine in the egg and vanilla.

4.



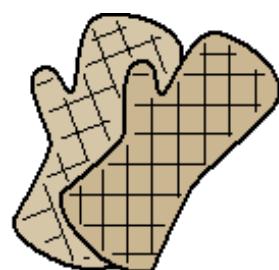
Add flour using a sieve.

5.



Spoon the mixture into cupcake cases.

6.



Using oven gloves, put into oven for 8-10 minutes.

7.



Wash and tidy away all equipment used.

8.



Using oven gloves, take cakes out of oven and leave to cool before decorating.

9.



Swirl some chocolate icing on top of cake and add an egg to make a nest. Enjoy!!

Banana and Chocolate Cakes



Ingredients:

- 30g melted butter
- 30g caster sugar
- 50g self-raising flour
- 1 tbsp milk
- Banana (mashed)
- Pinch of salt
- 1 egg
- Chocolate chips

Method:

1.



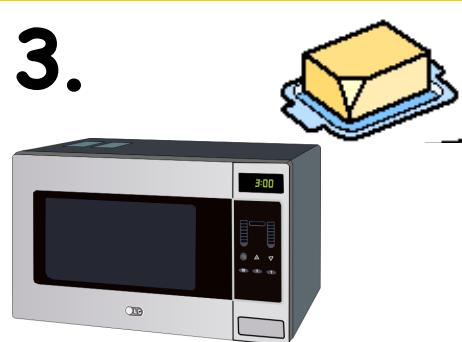
Preheat the oven to 180°C or gas mark 4.

2.



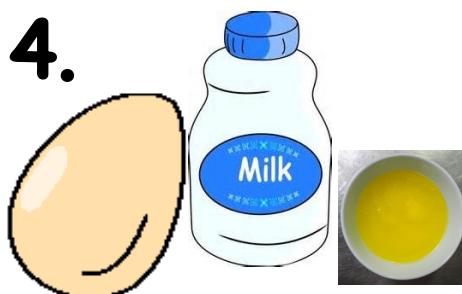
Mash up the banana using a wooden spoon in a bowl.

3.



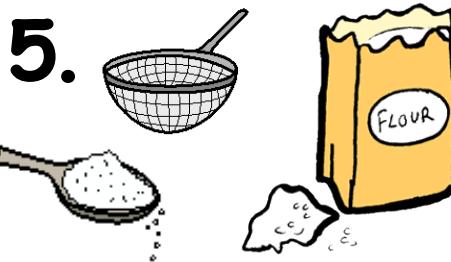
Melt 30g of butter using the microwave.

4.



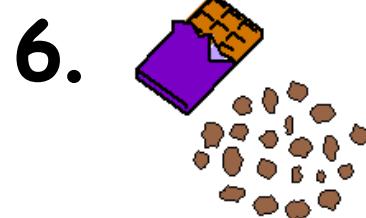
Add the melted butter, 1tbsp of milk and the egg to the mashed banana.

5.



Add 50g flour, 30g sugar and a pinch of salt to the mashed banana mixture and stir until blended.

6.



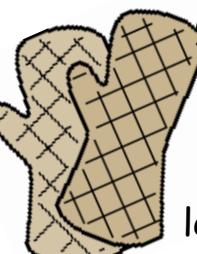
Grate some Fair Trade chocolate to make choc chips and sprinkle into mixture.

7.



Spoon the mixture into cupcake cases.

8.



Using oven gloves, put into oven for 8-10 minutes. When ready leave to cool and then enjoy!

9.



Wash and tidy away all equipment used.

Christmas Biscuits



Ingredients:

- Shortbread biscuit mix
- Icing mix
- Fruit flavoured boiled sweets
- 1tbsp water
- 75g butter
- 1tbsp milk

Method:

1. Pre-heat the oven to **180°C** and line a baking tray with baking paper.
2. Add the contents of the **shortbread biscuit mix** into a bowl with **75g butter** and **1tbsp milk**.
3. Mix ingredients together using a **fork** and then **knead** into a dough using your hands.
4. Roll out the dough onto a **floured surface** to a size about **25cm x 20cm**.
5. Using the cutter, cut out **6 Christmas tree biscuits**.
6. Roll out the remaining dough again and cut out **2 more Christmas tree biscuits**.
7. Place the cut out dough onto the baking tray and put in oven for **4 minutes**.
8. Using **oven gloves**, remove from oven and place **one boiled sweet** into the middle of each biscuit.
9. Using **oven gloves**, place the biscuits back into the oven for a further **6 minutes**.
10. While baking, wash and tidy away.
11. When biscuits have baked, **leave to cool**. While cooling, make the icing mixture.
12. Stir the icing mixture with **1tbsp of water** until smooth.
13. Put the icing mix into the piping bag and cut off the small end of the bag.
14. Decorate the biscuits with the icing.



Pizza



You will need:

- 60g flour
- 15g butter
- 35ml milk
- Pizza toppings

- Weighing scales
- Sieve
- Spoon
- Rolling pin

- Mixing bowl
- Baking tray
- Oven gloves
- Apron

Method:

1.



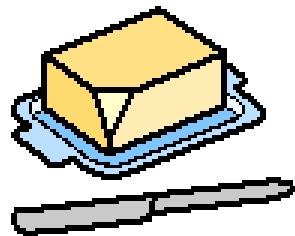
Preheat the oven to 190°C or gas mark 5.

2.



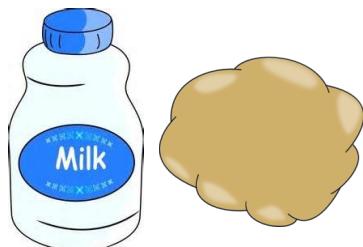
Sieve 60g flour into mixing bowl and add a pinch of salt.

3.



Rub 15g butter into the flour until the mixture is like breadcrumbs.

4.



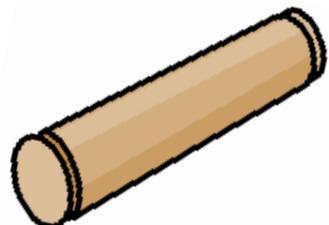
Add 35ml milk into the bowl and mix until it is like a soft dough.

5.



Knead the dough.

6.



Roll out the dough into a large circle about 1cm thick and place onto a baking tray.

7.



Add tomato puree, cheese and extra toppings to your pizza.

8.



Using oven gloves, put into oven for about 20 minutes.

9.



Wash and tidy away all equipment used.

Makes 1 small pizza.

Pizza



You will need:

Pizza base:

- 100g strong white flour
- 1/4 sachet of fast-action yeast
- 1tsp olive oil
- 60ml warm water

Toppings:

- Ham
- Peppers
- Cheese
- Tomato puree

Method:

1.



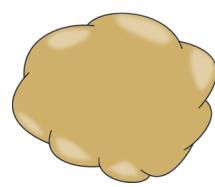
Preheat the oven to 190°C or gas mark 5.

2.



Add together 100g flour, fast-action yeast, 1tsp olive oil and mix.

3.



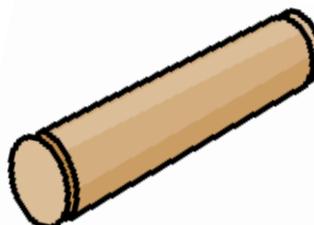
Pour into the mixture 60ml of warm water and mix until you get a soft dough.

4.



Knead the dough.

5.



Roll out the dough into a large circle about 1cm thick and place onto a baking tray.

6.



Using appropriate techniques, carefully prepare any toppings.

7.



Add tomato puree, cheese and extra toppings to your pizza.

8.



Using oven gloves, put into oven for about 20 minutes.

9.



Wash and tidy away all equipment used.

Makes 2 large pizzas
or 4 small pizzas.

Pizza



You will need:

Pizza base:

- 400g strong white flour
- 1 sachet of fast-action yeast
- 2 tbsp olive oil
- 340ml warm water

Toppings:

- Ham
- Peppers
- Cheese
- Tomato puree

Method:

1.



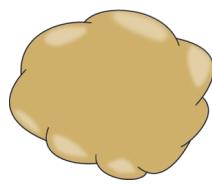
Preheat the oven to 190°C or gas mark 5.

2.



Add together flour, fast-action yeast, olive oil and mix.

3.



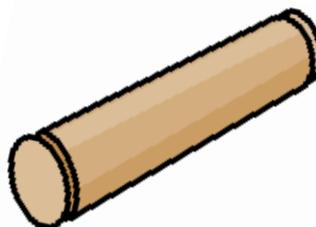
Gradually add warm water into the mixture and mix until you get a soft dough.

4.



Knead the dough and then split into 2 balls.

5.



Roll out the dough into a large circle about 1cm thick and place onto a baking tray.

6.



Using appropriate techniques, carefully prepare any toppings.

7.



Add tomato puree, cheese and extra toppings to your pizza.

8.



Using oven gloves, put into oven for about 20 minutes.

9.



Wash and tidy away all equipment used.

Garlic Bread

You will need:

Garlic Butter:

- 50g softened butter
- 1 garlic clove

Bread base:

- 100g strong white flour
- 1/4 sachet of fast-action yeast
- 1tsp olive oil
- 60ml warm water

Method:

1.



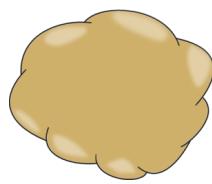
Preheat the oven to 240°C or gas mark 9.

2.



Add together 100g flour, fast-action yeast, 1tsp olive oil and mix.

3.



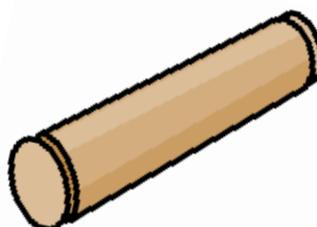
Pour into the mixture 60ml of warm water and mix until you get a soft dough.

4.



Knead the dough.

5.



Roll out the dough into a large circle about 1cm thick and place onto a baking tray.

6.



In a mixing bowl, melt 50g butter using the microwave for about 30seconds.

7.



Crush the garlic clove and add into the butter.

8.



Spread the butter onto the base and then put in oven for about 12 mins.

9.



Wash and tidy away all equipment used.

Bread

You will need:

Bread base:

- 100g strong white flour
- 1/4 sachet of fast-action yeast
- 1tsp olive oil
- 60ml warm water

Method:

1.



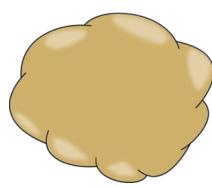
Preheat the oven to 240°C or gas mark 9.

2.



Add together 100g flour, fast-action yeast, 1tsp olive oil and mix.

3.



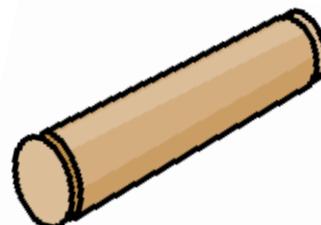
Pour into the mixture 60ml of warm water and mix until you get a soft dough.

4.



Knead the dough.

5.



Roll out the dough into a large circle about 1cm thick and place onto a baking tray.

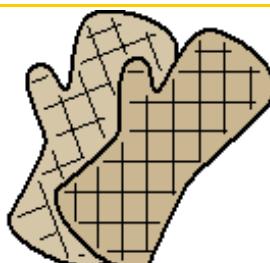
6.

Place buns onto baking paper and write your name on it.

7.

Place baking paper onto baking tray.

8.



Carefully put in oven for about 12 mins.

9.



Wash and tidy away all equipment used.

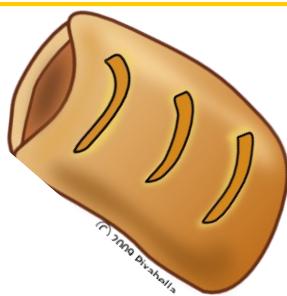
Sausage Rolls

You will need:

- Puff Pastry
- Skinless sausages
- 1 egg
- Flour to sprinkle

Equipment:

- Rolling pin
- Mixing bowl
- Wooden spoon
- brush



Method:

1.



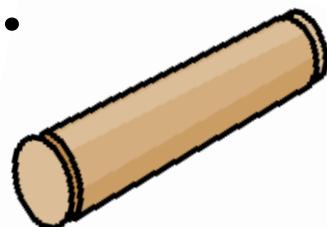
Preheat the oven to 240°C or gas mark 9.

2.



Sprinkle flour onto the surface and onto the rolling pin.

3.



Roll the puff pastry into a rectangle.

4.



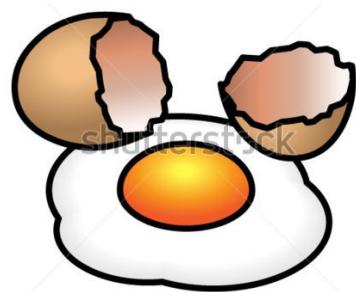
Put sausages into a bowl and mash them up.

5.



Roll sausage meat into a long sausage like shape and place onto one side of the rectangle.

6.



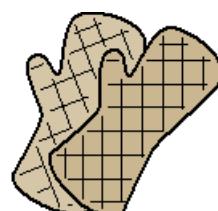
Crack an egg and beat it.

7.



Brush the beaten egg along the edges of the rectangle and then close over the rectangle.

8.



Lightly glaze the top of the sausage roll with beaten egg and then place in oven for 10-12 mins.

9.

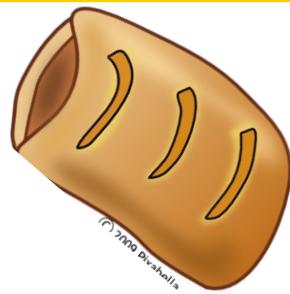


Wash and tidy away all equipment used.

Sausage Rolls

You will need:

- 100g strong plain flour
- 100g butter
- A pinch of salt
- 50ml of cold water
- Skinless sausages
- An egg to glaze
- Flour for rolling



Method:

1.



Preheat the oven to 240°C or gas mark 9.

2.



Measure out 100g strong plain flour and rub in 100g butter.

3.



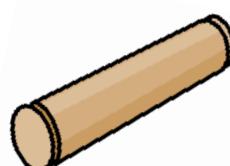
Slowly add in 25ml of water. Add in water until you get a firm dough. Wrap up in cling film and place in fridge to cool.

4.



Put sausages into a bowl and mash them up.

5.



Take the dough out of the fridge and roll the puff pastry into a rectangle.

6.



Roll sausage meat into a long sausage like shape and place onto one side of the rectangle.

7.



Brush a beaten egg along the edges of the rectangle and then close over the rectangle.

8.



Lightly glaze the top of the sausage roll with beaten egg and then place in oven for 10-12 mins.

9.



Wash and tidy away all equipment used.

Jam Tarts

You will need:

- 170g self-raising flour
- 85g butter
- 2-3 tbsp water
- 1 tsp jam (for each tart)
- Butter for greasing
- Flour for sprinkling



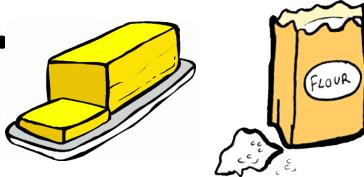
Method:

1.



Preheat the oven to 200°C or gas mark 6.

2.



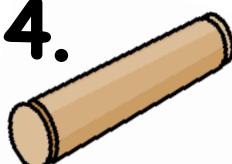
Measure out 170g flour and rub in 85g butter until the mixture looks like breadcrumbs.

3.



Add in 2-3 tbsp water and mix until it becomes a firm dough. Add more water if needed.

4.



Lightly flour the surface and roll the dough out so that it is about 1cm thick.

5.



Using some butter, grease the cupcake tray so that the pastry does not stick to it.

6.



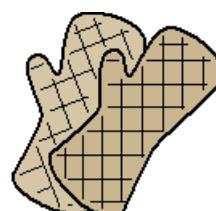
Using a pastry cutter, cut out about 12 circles and place them into the cupcake tray holders.

7.



Add 1 tsp of jam into each tart. With the left over pastry, you can make shapes to put as lids.

8.



Using oven gloves, carefully put the tarts into the oven for about 20 mins.

9.



Wash and tidy away all equipment used.

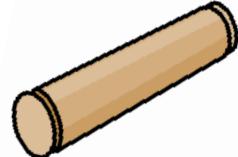
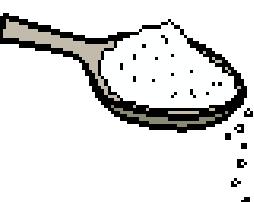
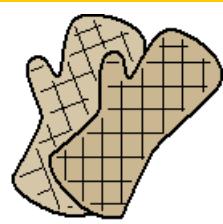
Apple Puffs

You will need:

- Puff Pastry
- Chopped apples
- Caster sugar



Method:

 1.	 2.	 3.
Preheat the oven to 200°C or gas mark 6.	Using appropriate techniques, carefully peel the apple.	Using safe chopping methods, carefully chop the apple into small cubes.
 4.	 5.	 6.
Lightly flour the surface and roll the dough out so that it is about 1cm thick.	Using some butter, grease the cupcake tray so that the pastry does not stick to it.	Using a pastry cutter, cut out about 12 circles and place them into the cupcake tray holders.
 7.	 8.	 9.
Put the cubed apple pieces into the pastry circles and sprinkle some caster sugar over the top.	Using oven gloves, carefully put the apple puffs into the oven for about 20 mins.	Wash and tidy away all equipment used.

Apple Puffs

You will need:

- 100g strong plain flour
- 100g butter
- 60ml cold water
- Chopped apples
- 1tsp caster sugar



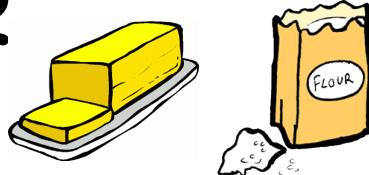
Method:

1.



Preheat the oven to 200°C or gas mark 6.

2



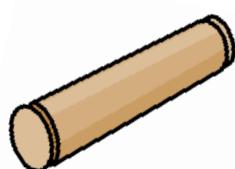
Measure out 100g flour and rub in 100g butter until the mixture looks like breadcrumbs.

3.



Add in 2-3 tbsp water and mix until it becomes a firm dough. Add more water if needed.

4.



Lightly flour the surface and roll the dough out so that it is about 1cm thick.

5.



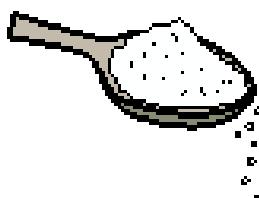
Using some butter, grease the cupcake tray so that the pastry does not stick to it.

6



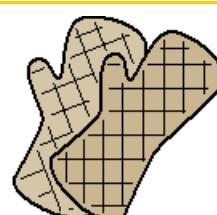
Using a pastry cutter, cut out about 6 circles and place them into the cupcake tray holders.

7.



Put the cubed apple pieces into the pastry circles and sprinkle some caster sugar over the top.

8.



Using oven gloves, carefully put the apple puffs into the oven for about 20 mins.

9.



Wash and tidy away all equipment used.

Chocolate and Banana Cheesecake

You will need:

- 6 digestive biscuits
- 30g melted butter
- $\frac{1}{2}$ tub of soft cheese
- 20g sugar
- 1 banana

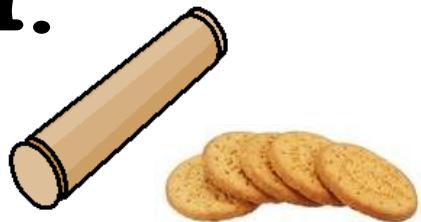
- Chocolate
- Weighing scales
- Mixing bowl
- Wooden spoon
- Rolling pin

- Foil tray
- Microwave
- Whisk
- Apron
- Grater



Method:

1.



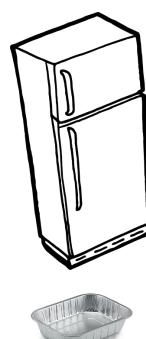
Crush the digestive biscuits in a mixing bowl using a rolling pin.

2.



Using a microwaveable bowl, melt 30g butter in the microwave.

3.



Add the melted butter to the crushed biscuits then squash them to form a base layer in the foil tray. Place into fridge to set.

4.



In a clean mixing bowl, whisk together $\frac{1}{2}$ tub of soft cheese and 20g sugar.

5.



When fully blended, gently spread the cheese on top of the crushed biscuit layer then place in fridge.

6.



Using correct chopping techniques, safely chop banana into thin slices.

7.



Using a grater, carefully grate the Fair Trade chocolate into sprinkles.

8.



Carefully place the chopped banana and sprinkles on top of the cheese layer to create a delicious cheesecake!

9.



Leave in fridge to set until all dishes are washed and cleared away. Then enjoy your cheesecake!

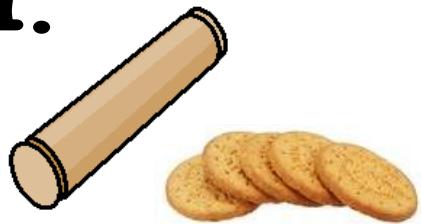
Chocolate Cheesecake

You will need:

- 12 digestive biscuits
- 50g melted butter
- $\frac{1}{2}$ tub of soft cheese
- 60g sugar
- 60ml double cream
- Flake (chocolate)

Method:

1.



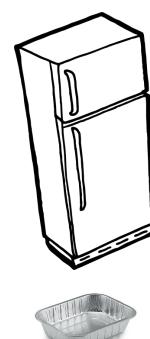
Crush the digestive biscuits in a mixing bowl using a rolling pin.

2.



Using a microwaveable bowl, melt 50g butter in the microwave.

3.



Add the melted butter to the crushed biscuits then squash them to form a base layer in the foil tray. Place into fridge to set.

4.



In a clean mixing bowl, whisk together $\frac{1}{2}$ tub of soft cheese and 60g caster sugar and 60ml double cream.

5.



When fully blended, gently spread the cheese on top of the crushed biscuit layer.

6.



Using a grater, carefully grate the Fair Trade chocolate into sprinkles.

7.

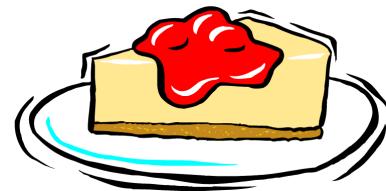


Leave in fridge to set until all dishes are washed and cleared away.
Then enjoy your cheesecake!

Strawberry Cheesecake

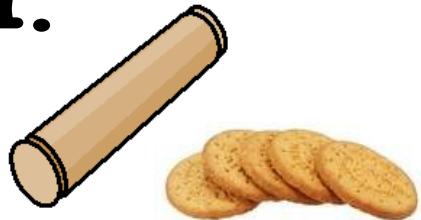
You will need:

- 12 digestive biscuits
- 50g melted butter
- $\frac{1}{2}$ tub of soft cheese
- 60g sugar
- 60ml double cream
- Strawberries
- Red food colouring



Method:

1.



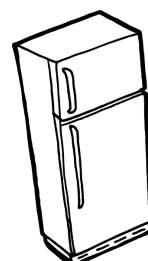
Crush the digestive biscuits in a mixing bowl using a rolling pin.

2.



Using a microwaveable bowl, melt 50g butter in the microwave.

3.



Add the melted butter to the crushed biscuits then squash them to form a base layer in the foil tray. Place into fridge to set.

4.



In a clean mixing bowl, whisk together $\frac{1}{2}$ tub of soft cheese, 60g caster sugar, 60ml double cream and a drop of red food-colouring. Whisk until mixture is thick.

5.



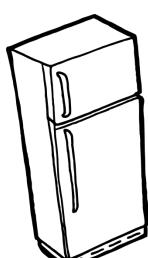
When fully blended, gently spread the cheese on top of the crushed biscuit layer.

6.



Using safe chopping techniques, carefully chop the strawberries into slices.

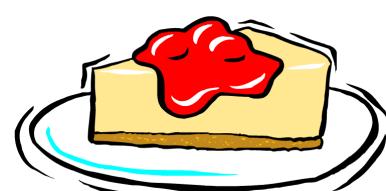
7.



Spread the slices of strawberry on top of the layer of cheese and pop the cheesecake



Wash all dishes and equipment used, dry them and tidy away.



Enjoy your cheesecake!

Victoria Sponge Cake



What I need:

- cake mix
- Egg
- Water
- Jam
- Butter
- Icing sugar
- Mixing bowl
- Measuring jug
- Teaspoon
- Wooden spoon
- Cake cases
- Oven gloves

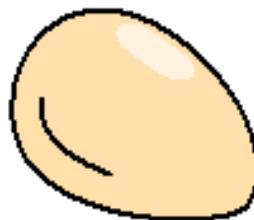
Method:

1.



Preheat the oven to 180°C or gas mark 4.

2.



Add an egg to the cake mixture and stir together with a wooden spoon.

3.



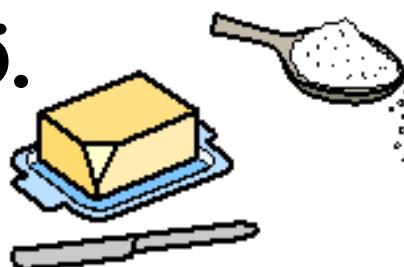
Add a small amount of water to the mixture and stir.

4.



Spoon the mixture into cupcake cases and place into oven using gloves.

5.



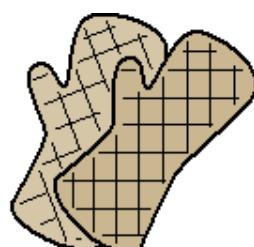
While cakes are cooking, cream half of the icing sugar and butter together.

6.



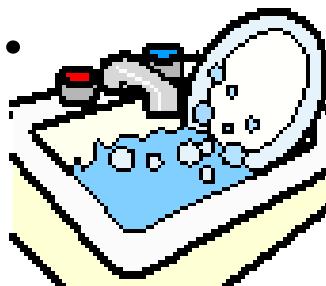
Add the rest of icing sugar to the mixture and 1tbsp of milk.

7.



Using oven gloves, take the cakes out of the oven and leave to cool.

8.



Wash and tidy away all equipment used.

9.

Using a circle cutter, cut the cakes and the spread jam and the buttercream into the middle. Place another cake on top and *tadaa* you have a Victoria sponge!

Sweet & Sour Chicken

What I need:

- Chicken
- 1 tbsp Vegetable oil
- $\frac{1}{2}$ red pepper
- $\frac{1}{2}$ pineapple
- 1 or 2 wraps or rice

- $\frac{1}{2}$ tbsp light brown sugar
- 1 tbsp rice vinegar
- 1 tbsp dark soy sauce
- 80ml chicken stock
- 1 tbsp tomato puree
- 1 tbsp cornflour

Method:

1.



Using the hob, add water to a pan and boil the rice.

2.



Using a mixing bowl, add $\frac{1}{2}$ tbsp light brown sugar, 1 tbsp rice vinegar, and 1 tbsp tomato puree.

3.



Into the mixing bowl, add 80ml of chicken stock 1 tbsp corn flour mixed with 1 tbsp water.

4.



Mix all the ingredients together to make a sauce. Leave to the side.

5.



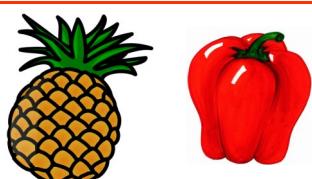
Remembering to use safe chopping techniques, slice the chicken breast into cubes.

6.



Heat up 1tbsp oil in the wok. Add the chicken and cook until completely white.

7.



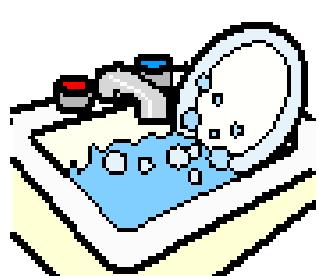
Add in pepper or pineapple and stir using a wooden spoon for 1 min. Then add the sauce and leave to simmer for 6 mins.

8.



When ready, remove rice and chicken from pans and enjoy!!

9.



Wash and tidy away all equipment used.

Sweet & Sour Chicken Noodles

Ingredients

- Chicken
- 1 tbsp Vegetable oil
- $\frac{1}{2}$ red pepper
- $\frac{1}{2}$ pineapple
- Noodles
- beansprouts
- $\frac{1}{2}$ tbsp light brown sugar
- 1 tbsp rice vinegar
- 1 tbsp dark soy sauce
- 80ml chicken stock
- 1 tbsp tomato puree
- 1 tbsp cornflour

Method:

1.



Using a mixing bowl, add $\frac{1}{2}$ tbsp light brown sugar, 1 tbsp rice vinegar, and 1 tbsp tomato puree.

2.



Boil the kettle and make 80ml chicken stock.

3.

Into the mixing bowl, add 80ml of chicken stock 1 tbsp corn flour mixed with 1 tbsp water.

4.



Mix all the ingredients together to make a sauce. Leave to the side.

5.



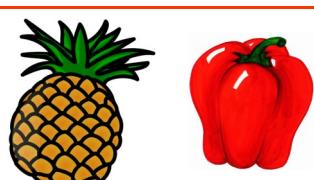
Remembering to use safe chopping techniques, slice the chicken breast into cubes.

6.



Heat up 1tbsp oil in the wok. Add the chicken and cook until completely white.

7.



Add in pepper or pineapple and stir using a wooden spoon for 1 min. Then add the sauce, noodles and beansprouts and leave to simmer for 6 mins.

8.



When ready, remove from wok and plate up and enjoy!

9.



Wash and tidy away all equipment used.

Sweet & Sour Chicken Wraps

What I need:

- Chicken
- Vegetable oil
- Red pepper
- Pineapple
- Wraps
- Light brown sugar
- Rice vinegar
- Dark soy sauce
- Chicken stock
- Tomato puree
- Cornflour
- Wok/ frying pan
- Knife
- Chopping board
- Mixing bowl
- Wooden spoon

Method:

1.



Using the hob, add water to a pan and boil the rice.

2.



Using a mixing bowl, add $\frac{1}{2}$ tbsp light brown sugar, 1 tbsp rice vinegar, and 1 tbsp tomato puree.

3.



Into the mixing bowl, add 80ml of chicken stock 1 tbsp corn flour mixed with 1 tbsp water.

4.



Mix all the ingredients together to make a sauce. Leave to the side.

5.



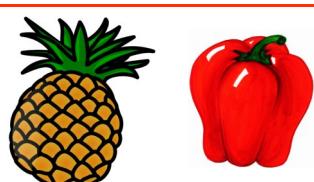
Remembering to use safe chopping techniques, slice the chicken breast into cubes.

6.



Heat up 1tbsp oil in the wok. Add the chicken and cook until completely white.

7.



Add in pepper or pineapple and stir using a wooden spoon for 1 min. Then add the sauce and leave to simmer for 6 mins.

8.



When ready, remove chicken from pans and pour into the wrap.

9.



Wash and tidy away all equipment used.

Sweet & Sour Chicken Wraps

What I need:

- Chicken
- Vegetable oil
- Vegetables
- Wraps
- Light brown sugar
- Rice vinegar
- Dark soy sauce
- Chicken stock
- Tomato puree
- Cornflour
- Wok/ frying pan
- Knife
- Chopping board
- Mixing bowl
- Wooden spoon

Method:

1.



You will be using the hob to fry noodles, chicken, and vegetables.

2.



Using a mixing bowl, add $\frac{1}{2}$ tbsp light brown sugar, 1 tbsp rice vinegar, and 1 tbsp tomato puree.

3.



Into the mixing bowl, add 80ml of chicken stock 1 tbsp corn flour mixed with 1 tbsp water.

4.



Mix all the ingredients together to make a sauce. Leave to the side.

5.



Remembering to use safe chopping techniques, slice the chicken breast into cubes.

6.



Heat up 1tbsp oil in the wok. Add the chicken and cook until completely white.

7.



Add in your chopped up vegetables and stir using a wooden spoon for 1 min. Then add the sauce and leave to simmer for 6 mins.

8.



When ready, remove chicken from pans and pour into the wrap.

9.



Wash and tidy away all equipment used.

BBQ Chicken Wraps

What I need:

- Chicken
- Vegetable oil
- Vegetables
- 1 tbsp Pineapple
- Wraps
- 25g Light brown sugar
- 25ml Malt vinegar
- 1 tbsp. Light soy sauce
- 75g Tomato Ketchup
- Wok/ frying pan
- Knife
- Chopping board
- Mixing bowl
- Wooden spoon

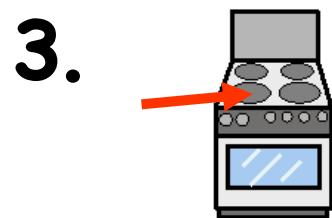
Method:



Chop up all of the vegetables finely using safe chopping techniques.



Add in sugar, vinegar, soy sauce, pineapple and tomato sauce into a bowl and mix together.



Using the hob and a frying pan, cook the sauce for 5 minutes.



Leave to the side to cool.



Get a wrap and place the vegetables in the middle.



Add in the chicken to the sauce.



Put some BBQ chicken into the centre of the wrap.



Fold up the wrap and eat when ready!



Wash and tidy away all equipment used.

BBQ Chicken Wraps

What I need:

- Chicken
- Olive oil
- Vegetables
- Wraps
- 1tbsp olive oil
- 1tbsp chopped onion
- 2tbsp chopped tomatoes
- 1 garlic clove
- 2tbsp brown sugar
- 2tbsp vinegar
- 1tbsp Worcestershire sauce
- 1tbsp tomato puree

- Wok/ frying pan
- Knife
- Chopping board
- Mixing bowl
- Wooden spoon

Method:

1.



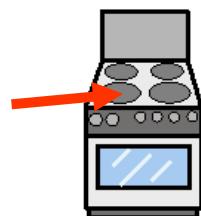
Chop up all of the vegetables finely using safe chopping techniques.

2.



Add sugar, vinegar, chopped tomatoes, Worcestershire sauce and tomato puree into a bowl and mix together.

3.



Using the hob and a frying pan, cook the onion and garlic and chicken.

4.



When the chicken is cooked, add in the vegetables and sauce and cook for a further 5 minutes.

5.



Once cooked, switch the oven off and get wrap ready.

6.



Scoop the BBQ chicken and veg into the middle of the wrap carefully.

7.



Fold up the wrap and eat when ready!

8.



Wash and tidy away all equipment used.

9.



Make sure ovens are switched off, work area is tidy and clean and the floor has been swept.

Chicken Pie

What I need:

- Chicken
- Pastry
- Vegetables
- Chicken Stock
- Cornflour

Method:

1.



Pre-heat oven to 190°C or gas mark 5.

2.



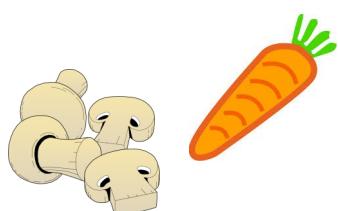
Remembering to use safe chopping techniques, slice the chicken breast into cubes.

3.



Heat up 1tbsp oil in the wok. (Use the hob.) Cook chicken until completely white.

4.



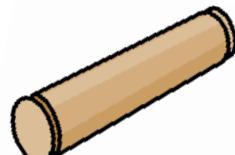
Add in mushrooms and carrots into the wok to soften.

5.



Into the mixing bowl, add 80ml of chicken stock 1 tbsp corn flour mixed with 1 tbsp water.

6.



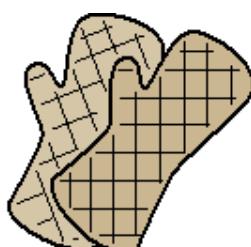
Roll out pastry and line the foil tin.

7.



Add in chicken, chopped veg and gravy into tin. Cut thin strips of pastry to use for a lid.

8.



Using oven gloves, carefully put into oven for 20mins.

9.



Wash and tidy away all equipment used.

Chinese Spring Rolls

What I need:



- Spring roll wraps
- Vegetables
- Beansprouts
- Soy sauce
- Vegetable oil

- Baking tray
- Knife
- Chopping board

Method:

1.



Pre-heat the oven to 200 degrees C.

2.



Using correct methods, finely chop up your vegetables.

3.



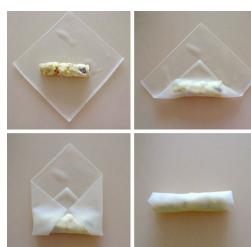
Place a variety of finely chopped veg in the middle of the wrap.

4.



Add any sauce over the veg on the wrap.

5.



Carefully fold up the wrap making sure all vegetables are covered.

6.



Place the rolled up spring roll onto a baking tray and brush with vegetable oil.

7.



Using oven gloves, place into the oven for 10-15 mins.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, carefully remove spring rolls. Dip in sauce and then eat!

Cheesey Nachos

What I need:



- Peppers
- Tomatoes
- Cucumber
- Cheese
- Tortilla chips
- Chopped tomatoes in sauce
- Foil tin

Method:

1.



Pre-heat the oven to 200 degrees C.

2.



Using correct methods, finely chop up your vegetables.

3.



Place a variety of finely chopped veg in a bowl and add some chopped tomatoes to make a salsa.

4.



Put the tortilla chips into a foil baking tin.

5.



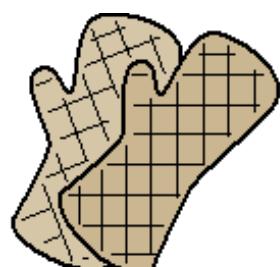
Grate cheese on top of the tortilla chips.

6.



Add the salsa over the tortilla chips and the salsa.

7.



Using oven gloves, place into the oven for 7-10 mins.

8.



Wash and tidy away all equipment used.

9.



Using oven gloves, carefully remove cheesy nachos and enjoy!

Pancakes



What I need:

- 50g plain flour
- 1 egg
- 150ml milk
- Pinch of salt
- 2tbsp melted butter

- sieve
- mixing bowl
- wooden spoon
- frying pan
- oil

Method:

1.



Sieve 50g plain flour into mixing bowl.

2.



Add in 1 egg and mix together.

3.



Gradually add small amounts of milk, constantly stirring the mixture.

4.



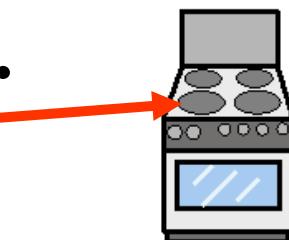
Melt the butter in the microwave and add 2tbsp to the mixture.

5.



Whisk the mixture until it is smooth.

6.



Spray oil onto the frying pan and heat it over the hob.

7.



Pour in a small amount of mixture and leave until solid on top. Carefully, flip the pancake and leave for 1 minute.

8.



Put onto a plate and sprinkle with sugar, lemon or syrup and enjoy!

9.



Wash and tidy away all equipment used. Then enjoy



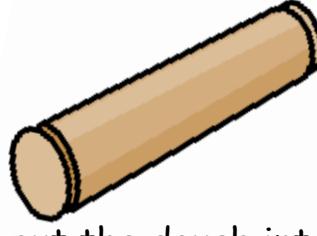
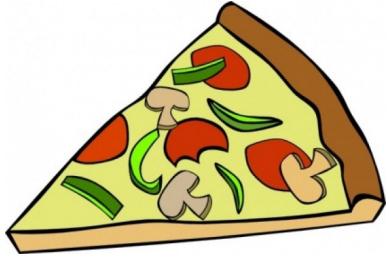
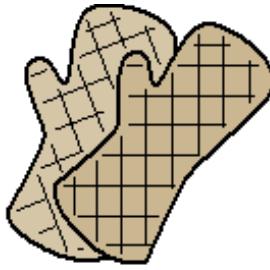
Pizza



You will need:

- 100g strong white flour
- 1/2 packet of fast-action yeast
- 1tbsp olive oil
- 60ml warm water
- Weighing scales
- Sieve
- Spoon
- Rolling pin
- Mixing bowl
- Baking tray
- Oven gloves
- Apron

Method:

 <p>1.</p>	 <p>2.</p>	 <p>3.</p>
<p>Preheat the oven to 210°C .</p>	<p>Sieve 100g flour into mixing bowl and add 1/2 packet of fast-action yeast and 1 tbsp olive oil.</p>	<p>Gradually add 60ml of warm water into the flour mixture.</p>
 <p>4.</p> <p>Knead the dough.</p>	 <p>5.</p> <p>Roll out the dough into a large circle about 1cm thick and place onto a baking tray.</p>	 <p>6.</p> <p>Add tomato puree, cheese and extra toppings to your pizza.</p>
 <p>7.</p> <p>Using oven gloves, put into oven for about 15 minutes.</p>	 <p>8.</p> <p>Wash and tidy away all equipment used.</p>	 <p>9.</p> <p>When cooked, leave to cool for 1 minute and then eat and enjoy!</p>

Bread

You will need:

- Warm water
- 1/2 packet bread mix
- Flour for kneading

- Measuring jug
- Mixing bowl
- Oven gloves
- Baking tray

- Apron

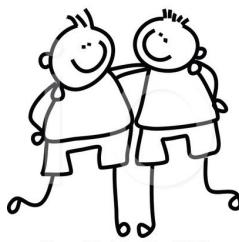
Method:

1.



Preheat the oven to 210°C.

2.



Share a bag of bread mix between 2 pupils.

3.



Gradually add warm water to the bread mix to make a dough.

4.



Knead the dough.

5.



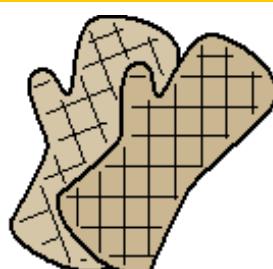
Separate the dough into 5 balls and make them into different shapes.

6.



Sprinkle flour onto a baking tray and put your doughballs on.

7.



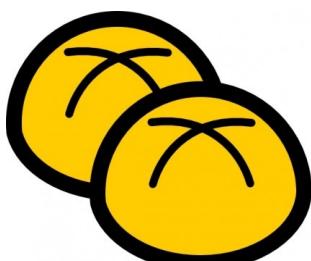
Using oven gloves, put into oven for about 30 minutes.

8.

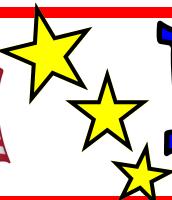


Wash and tidy away all equipment used.

9.



When cooked, leave to cool for 5 minutes and then eat and enjoy!



Burgers



You will need:

- Warm water
- 1/2 packet bread mix
- Flour for kneading
- Beef mince
- 2 crackers
- An egg to share

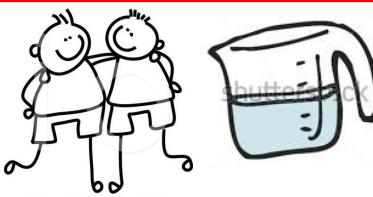
Method:

1.



Preheat the oven to 210°C .

2.



In a group of 5, gradually add warm water to bread mix to make a dough.

3.



Share the dough equally between your group and then knead.

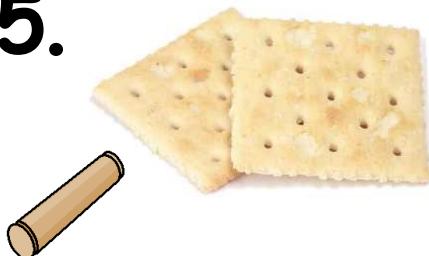
4.



Roll the dough into a ball.

Sprinkle flour onto a baking tray and put it into oven for 30mins.

5.



Mash up 2 crackers into crumbs using the end of a rolling pin.

6.



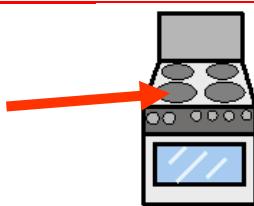
Add the mince to the bowl and mix into crackers.

7.



Add in half an egg and mix. Roll mince into a ball and pat down to make a burger shape.

8.



Carefully using the hob, fry the burger until cooked. Put it into bun and enjoy!

9.



Wash and tidy away all equipment used.

Cheesey Puff Tarts

You will need:

- 170g self-raising flour
- 85g butter
- 2-3 tbsp water
- Grated cheese
- Butter for greasing
- Flour for sprinkling
- Variety of finely chopped vegetables.

Method:

1.



Preheat the oven to 200°C or gas mark 6.

2.



Measure out 170g flour and rub in 85g butter until the mixture looks like breadcrumbs.

3.



Add in 2-3 tbsp water and mix until it becomes a firm dough. Add more water if needed.

4.



Lightly flour the surface and roll the dough out so that it is about 1cm thick.

5.



Using some butter, grease the cupcake tray so that the pastry does not stick to it.

6.



Using a pastry cutter, cut out about 12 circles and place them into the cupcake tray holders.

7.

Using safe chopping techniques, finely chop the vegetables and place them into each circle.

8.



Grate the cheese and sprinkle onto each of the tarts. Using oven gloves, place into oven for 20mins.

9.



Wash and tidy away all equipment used.