



**WOLDINGHAM YEAR 9**  
**COOKBOOK 2020**

# Produced by...



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# Meals

# Linda's Orleans chicken wings

## Why have you picked this recipe?

*It's so easy to make and it tastes AMAZING.*

## Ingredients:

- Orleans chicken sauce
- Chicken wings
- 150 ml of water



## Recipe:

- Pour the water into the sauce to dilute it. Stir it with a spoon to hasten the process.
- We are halfway there (I know, it's that easy). Just pour the chicken wings into the sauce and leave them for an hour.
- Now let's get the chicken wings ready to go to the oven!
- Start by putting a piece of foil paper on the tray and put the chicken wings evenly onto the foil paper.
- While you are preparing it, don't forget to turn on the oven to warm it up!!
- Put it in the oven. Adjust the temperature and time to 200°C, 20 minutes. You are ready to enjoy the chicken wings now!



# Mai An's Ravioli

I wanted to make ravioli because I wanted to eat some with my family but lockdown prevented the family going out to eat so I made some for everyone.

The pasta was just some basic eggs and flour, and the filling was a spinach and ricotta cheese and it was served with a butter sauce with sage and garlic with some grated parmesan.

## Recipe:

I mixed eggs into a well of flour and mixed until a dough formed, then I mashed boiled spinach and ricotta cheese. After that I rolled the dough out thinly and scooped filling in. I added another pasta sheet on top and sealed around the filling with egg wash. Finally, I cut it, cooked it and served with sage butter



# Yakira's Yam Porridge with Diced Goat Meat and Snails

## Why have you picked this recipe?

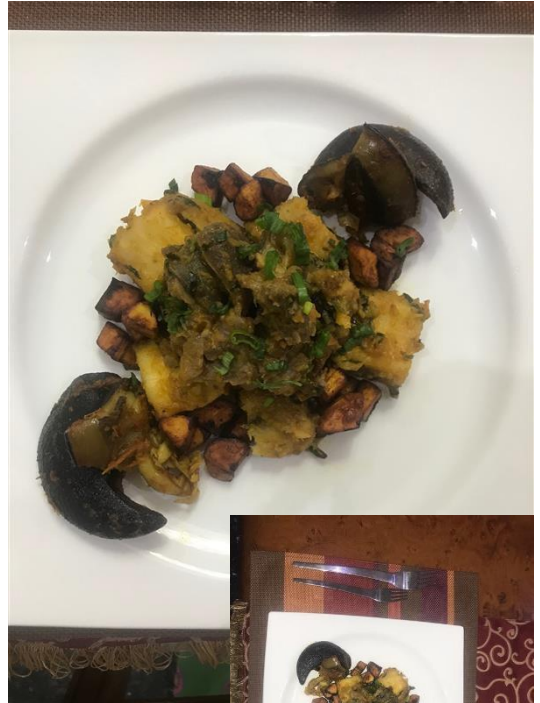
Yam is my mother's favourite food so I decided to make it a porridge.

## Ingredients:

- .Yam - 500g
- .Tomatoes - 3 medium sized tomatoes
- .Fresh Pepper – 1 medium sized pepper
- .Spinach - half a bunch
- .Palm Oil – 2 tbsp
- .Crayfish - 2 tbsp
- .Salt - 2 tsp
- .Goat meat stock
- .Onions - 2 medium sized

## Recipe:

- .Heat up a sauce pan
- .Add the palm oil to the saucepan
- .Once the oil is hot add the chopped onions and sauté for a minute
- .Add the pureed tomatoes peppers and onions to the sautéed onions.
- .Leave to cook for 10 minutes
- .Add the blended crayfish
- .Add the cubed yam
- .Add the goat meat stock
- .Bring to boil for 5 minutes
- .Add goat meat and cook for 5 minutes
- .Finally, add your spinach and allow to simmer for another for 3 minutes



# Nat's Camarones A La Diabla

*This is a delicious traditional Mexican recipe, that my dad taught me!*

Ingredients:

- - Olive Oil
- - Garlic
- - Onion
- - Chipotle
- - Sour Cream
- - Shrimp
- - Magi
- - Perrins

Recipe:

- - Add olive oil to the pan
- - Then ½ a spoonful of chopped garlic
- - 3 spoonfuls of fine cut onion
- - 2 spoonfuls of Chipotle
- - 400 grams of shrimp
- - Slowly mix and let season for 30s
- - Add 3 spoonfuls of sour cream
- - 8 drops of Magi & Perrins sauce
- - 1 pinch of salt and pepper
- - 4 spoonfuls of manchego cheese
- - Stir well and pour into a serving bowl
- - Add 3 spoonfuls to a tortilla
- - Opt. add avocado and beans to the tortilla



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# Lara's Ginger Shakin' Beef

## Why have you picked this recipe?

*I love meat dishes and trying new ingredients. I found a Jamie Oliver book with only 5 ingredients recipes, so I thought it would be fun to try something from that cookbook.*

*(This is for two. Please just duplicate for more!)*

## Ingredients:

- 300g sirloin steak (ideally 1.5cm thick)
- 4cm piece of ginger
- 1 tablespoon miso paste
- 2 teaspoons runny honey
- 2 pak choi (250g)
- 1 tablespoon red wine vinegar



## Recipe:

- Pull the fat of the sirloin, finely slice the fat and place it in a cold non-stick frying pan
- Put on medium-high heat to crisp up while you peel and matchstick the ginger, then add that to crisp up too.
- Cut off the sinew, then dice the steak into 3cm chunks and toss the miso until well coated.
- Scoop the crispy fat and ginger out and put aside, then add the steak chunks to the frying pan.
- Cook for 4 minutes, tossing regularly, then drizzle in the honey and 1 tablespoon of red wine vinegar. Toss for one more minute until shiny and sticky.
- Meanwhile, halve the pak choi, cook in a pan of boiling water for just one minute so they retain a bit of crunch, then drain well and plate up.
- Spoon over the steak and sticky juices from the pan, and finish with the reserved crispy bits.

# Emily K's Seaweed

**Why have you picked this recipe?**

*this is one of my favourite foods.*

## **Ingredients:**

- Dried seaweed sheets
- Sticky rice
- Carrots
- Yellow pickled radish
- Ham
- Eggs
- Crab sticks
- Sautéed spinach
- Processed cheese

## **Recipe:**

- Lay a dried seaweed sheet on a chopping board
- Cover three quarters of the sheet with sticky rice
- Put all the ingredients on the rice in a line
- Roll the seaweed tightly
- Cut it in pieces

*Before Photo:*



*After photo:*



# Mr Kellaway's Salmon Linguine

## Why have you picked this recipe?

*This is the first dish I cooked my wife!*

*This is for two. Please just duplicate for more!*

## Ingredients:

- 2 x garlic cloves
- 1 x chilli (or two if a braver person than me!)
- Pack of cherry/pomodoro tomatoes
- Smoked salmon 100g
- Basil
- Crème fraiche
- Parmesan
- Lemon

## Recipe:

- Finely cut 2 x garlic cloves & a chilli
- Lightly cook on a low heat until you can smell the garlic
- Chop 20 x cherry tomatoes in half & cook lightly until they begin to burst
- Chop the smoked salmon up & add it to the pan for 1 minute
- Add ½ pot of crème fraiche and let it simmer for a while
- Season with salt, pepper and then add half a lemon
- Cook some linguine
- Add it all together and then serve with some basil sprinkled on the top



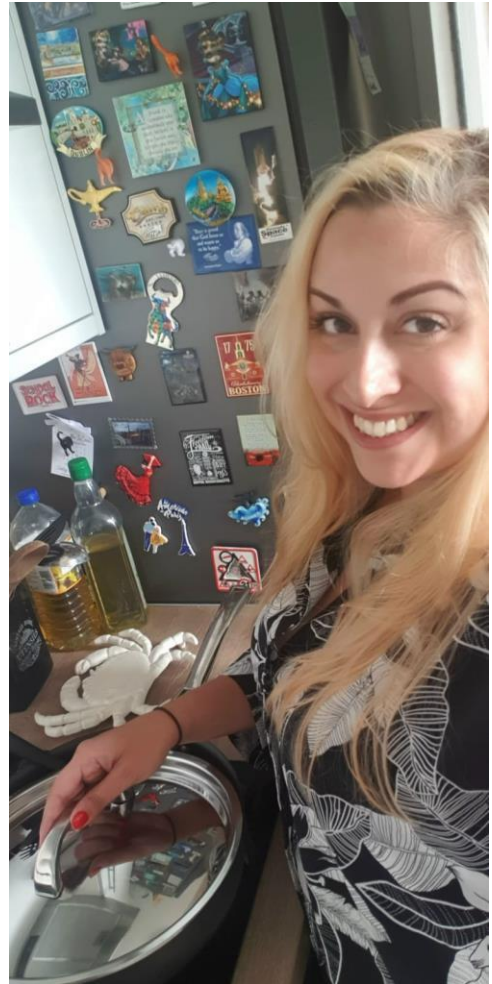
# Miss Waterhouse's Prawn Curry

## Why have you picked this recipe?

*It's an old family recipe and one of my favourites! Serves 6*

## Ingredients:

- 1 x onion (diced)
- 3 x garlic cloves (chopped finely/crushed)
- 3 x large potatoes (chopped)
- 200g cooked & peeled prawns
- 2 x tinned tomatoes
- 1 x tbsp tomato puree
- 2 x chillies (sliced)
- Small bunch of coriander (chopped)
- 1 x tsp each of following spices:
  - Turmeric
  - Dhania (ground coriander)
  - Ground cumin
  - Ground ginger
  - Garlic powder
  - Fish masala powder
  - Madras or green masala paste (optional)
  - Garam masala (2xtsp)
  - Extra hot chilli powder (1/2 tsp)
  - Salt (1/2 tsp)



## Recipe:

- Fry the onions on a low-med heat for a few mins until soft, then add the garlic.
- Meanwhile, add the spices to a small bowl or mug and half fill with boiling water. Stir this into a paste, then add to the softened onions and garlic.
- Add potatoes and 1 cup of boiling water. Let it simmer for a few mins, then stir in chopped tomatoes, tomato puree and chillies. Simmer for 45-60 mins, stirring occasionally.
- Add the prawns and coriander, allow to simmer for a further 15 mins. Ensure the potatoes are cooked through (will fall easily off a fork) and serve with basmati rice!

# Mrs Vivian's Lockdown Larder Pasta

## Why have you picked this recipe?

I had no fresh ingredients at the start of lockdown so found what I had in my cupboards!

## Ingredients:

- Pasta
- A jar of sundried tomatoes
- Red or green pesto
- A jar of olives
- Precooked chicken (optional)



## Recipe:

- Pre-fry the chicken if required
- Cook the pasta
- Chop up the tomatoes and olives
- Combine the ingredients
- Optional sprinkling of cheese



# Mrs Darby's Quesadillas with guacamole

## Why have you picked this recipe?

This is still my children's favourite lunch 20 years after I started making it and it is easy enough for me to create! It's more assembly than cooking so perfect for those with limited ability and time.

## Ingredients:

- Block of Cheddar or Red Leicester cheese, grated
- 4/5 spring onions finely sliced
- Bunch of fresh coriander, chopped
- Red or green chilli finely chopped
- 6-8 tortillas
- Shop bought guacamole to serve.



## Recipe:

- Finely chop the chilli, spring onions and coriander
- Onto half the tortillas lay cheese, chilli, spring onions, chopped fresh coriander and layer with a second tortilla to create a sandwich.
- Heat a large dry frying pan and warm the quesadillas until the cheese has melted and the tortilla is lightly toasted without burning it.
- Cut into slices and serve with guacamole. Yum!



# Mrs Treacy's Salmon A La Pesto with Giant Couscous and Watercress

## Why have you picked this recipe?

*It's my 'go to' mid-week fish dish, easy to make, healthy and tastes good too!*

## Ingredients:

- 150g giant wholewheat couscous
- 350ml vegetable stock
- 2 lemons, zest and juice
- 2 salmon fillets (skinned)
- 2 tbsp pesto (I like to use fresh)
- 20g crushed pine nuts
- 100g watercress (you can substitute for spinach or another green leaf if you'd rather)
- Sea salt and pepper to season



## Recipe:

1. Preheat oven to 180°C fan/200 °C/gas 6
2. Pop the giant couscous in a roasting tin with the stock and zest
3. Place the salmon fillets on top of the couscous, spread the pesto over the top of each fillet
4. Press the pine nuts on top of the pesto
5. Cover with foil and bake for 20 mins
6. Remove salmon from the roasting tin, stir in chopped watercress, season with salt and pepper, and squeeze on a little lemon juice



# Mme Emery's Chicken Chow Mein

- **Why have you picked this recipe?**
- *This is a recipe that my kids love, so whenever I want to be called the best mum, this is what I make!*
- *This time my eldest helped me make it!*

- **Ingredients:**

- 1 green pepper
- 200g green beans
- 300g egg noodles
- 400g diced chicken
- Chow Mein paste



**Recipe:**

1. Prep the veg by chopping the pepper and the beans in small chunks.
2. Boil your kettle
3. Add the noodles into a saucepan and pour the boiling water, put on medium heat, and cover for 4 minutes.
4. Drain and drizzle with oil, set aside.
5. In a pan put a bit of oil and add the chicken, season with salt and pepper and fry until golden. (4-5 mins)
6. Add the pepper and beans stir fry until the chicken is cooked. (5 mins)
7. Add the Chow Mein paste and a bit of water.
8. Add the noodles and stir through until it's really hot.

*Et Voila!!*



# CHLOE B - HOMEMADE PASTA

## Why have you picked this recipe?

*Because it's a family recipe my dad taught me.*

## Ingredients:

- Triple 0 flour
- 2 eggs

## Recipe:

- Mix the flour with the eggs
- Play with it until it becomes soft and not sticky.
- Put in clingfilm and leave in the fridge for 30 mins
- Then roll it out to make a square
- Pass it through a machine 5 times so that it is flat at level 0
- Then pass it through at level 1 once and repeat going up until at level 5
- Then pass it through the second part of the machine that should cut it into long strings
- Make sure you hold the end so that they don't stick together
- Then put in a pot and cook them



# Amy B's Spaghetti Bolognese

## Ingredients

- Spaghetti
  - 400g of beef mince
  - Tomato paste
  - One onion
  - Two carrots
  - One tin of tomatoes
  - 4-6 drops of Worcestershire sauce
  - cheese
- *Serves 4 people*



## Method

- First put some oil in a pan until warm and then cook of your onion until it is golden brown
  - Next add your carrots and keep stirring for a few minutes
  - You then want to add all the beef into the same pan and make sure to break it up as you put it in
  - Once the beef is more of a brown colour you want to add your tinned tomatoes and keep mixing it all together
  - At this point you will want to put on another pot full of water for the pasta and add in your spaghetti when the water starts to boil
  - Once you have done that you should add a dollop of tomato paste and the Worcestershire sauce and keep mixing
  - Leave this to cook through
  - Once you have drained your pasta you can mix it all together and add some grated cheese if you want
- Finally enjoy!

# *Daisy S' asparagus and pea risotto*

## **Why have you picked this recipe?**

*I have always loved risotto, it's one of my favourite dishes and my mum taught me how to make it!*

## **Ingredients:**

For one serving:

450 ml vegetable stock

4 asparagus spears, trimmed (trimmings kept)

200-250g peas in the pod, about 85g podded

2 tbsp olive oil

1 small onion

85ml risotto rice

3 tbsp white wine

Handful of grated parmesan and rocket

## **Recipe:**

1. Simmer the stock for 10 minutes with the asparagus trimmings and pea pods, strain into a jug.

2. Fry the finely chopped onion with some oil in a pan, until soft but not coloured, then add the rice and cook until the grains become see-through.

3. Add the wine and 50ml of stock to the rice. Mix until it has been absorbed and pour another 50ml of stock in. Continue adding until half the stock has been added, then add the asparagus and peas. Add the rest of the stock in 50ml bits.

4. Serve with some parmesan and rocket :)



# Immy's Thai Green Curry

## Why have you picked this recipe?

*It doesn't need many ingredients so it's quick and easy*

## Ingredients:

- 4-5 large chicken breasts
- Loyd Grossman Thai Green Curry Sauce
- 1 onion
- Peas and sweetcorn mix
- Olive oil
- Rice



## Recipe:

1. Dice the chicken, and slice the onion
2. Pour a little bit of olive oil into the frying pan and heat it
3. Once the oil is hot, put the onion and chicken into the pan, and gently fry for 3 minutes
4. At the same time, you need to fill a pan with water and leave to boil, once it has boiled, add the rice, and leave it to cook for 12 minutes
5. Once the chicken is done, add the Thai Green Curry Sauce and simmer gently for 10-15 minutes or until the chicken is cooked through
6. Around 10 minutes before the chicken is done, put on another pan of water and wait for it to boil. Once boiled add in the peas and sweetcorn, and leave them to cook for 5 minutes if from frozen, and 2 minutes if from chilled. And voila!

# Cindy Z – Chorizo egg fried rice

## Why have you chosen this recipe?

Well, the only other proper main I can cook is ramen and prawn, I have neither of those ingredients at the moment (no ramen soup paste, no prawns in the supermarket that day).

For 2-3 people.



Ramen i cooked in Easter 🍜



## Ingredients needed:

1. 60g of chorizo pieces (you can substitute this with more egg, shredded pork or prawns)
2. 1 extra large egg (or 2 medium egg white 1 egg yolk)
3. 200g - 300 g Chinese rice (the small, round sticky ones) :
  - It must be cooked already, best 1-2 days before.
  - Put it in the fridge for at least overnight (it can't be soft)
  - Take it out of the fridge when needed, leave it to defrost.
4. 100g of celery
5. 30g carrot
6. 30g onion
7. 3 Mushroom

## Recipe:

1. Wash the vegetables and CHOP the celery carrot mushroom and onion into small, even squared pieces (be careful here)
2. Whisk the egg (make sure it's whisked properly)
3. Heat the saucepan until it's hot and put 2-3 spoon of avocado oil or olive oil (high temperature avocado is better)
4. Put the whisked egg in the pan, mix... Then put the chorizo pieces in when there's still some oil on the pan.
5. Shove the vegetables in, stir and mix until they are evenly mixed out.
6. Dump the rice in and mix. (I did this stage with the help of my dad, quite hard to mix the rice evenly and not get them burned)
7. Finish stirring and your egg fried rice is done.

# Mashiro's Simmered mackerel with miso

## Why have you picked this recipe?

In Japan, we can eat delicious fish and my family love fish dishes.

## Ingredients: (for one person)

A slice of Mackerel

Ginger: 10g

Broth

- ✓ Water: 50ml
- ✓ Miso: 18g
- ✓ Sugar: 9g
- ✓ Japanese sake: 30ml



## Recipe:

1. Wash the ginger, slice half of it with skin
2. Peel skin of another half, cut it into ginger needles and put it in the water.
3. Make a cross incision on the skin side of the mackerel
4. In a small saucepan, combine all the ingredients for seasoning and bring it to a boil.
5. When boiling, place mackerel in the pan, skin side top.
6. Reduce heat to medium heat and put an otoshibuta on (not the regular lid).
7. Simmer for 8-10 minutes.
8. When the fish is cooked, take the lid off and simmer for 3 minutes until the broth is slightly reduced.

# Isobel's Tomato and Asparagus Risotto

**Why have you picked this recipe?**

*It's great comfort food.*

**Ingredients:**

- 1 red onion
- 1 litre chicken stock
- 1 cup of wine (250ml)
- Butter
- Olive oil
- 300 grams arborio rice
- 30 grams parmesan cheese (grated)
- Steamed asparagus (chopped after cooked)
- Slow roasted vine tomatoes

**Recipe:**

- Sprinkle tomatoes with olive oil, pepper and Maldon sea salt. Roast at 100c for about 1 hour
- Put oil and butter in a pan
- Cook onion for about 3 mins
- Add rice until the rice is coated in the butter and oil
- Add the wine. Stir the rice until the wine is evaporated
- Slowly add the stock. Allow it to evaporate. Then add another cup of stock. Continue until you have used all the stock. This will take about 30 mins.
- Steam asparagus or blanche in boiling water for 1 minute
- Once all the stock has evaporated stir in the tomatoes and chopped asparagus
- Add grated parmesan cheese (but add more if you like a creamy texture)
- Mix to combine
- Once served you can sprinkle with more parmesan



# Annie's Tomato and Edam Chicken

## Why have you picked this recipe?

*It was the first dinner that I made for my family!*

*For 6. Serving suggestion: with orzo pasta and broccoli*

## Ingredients:

- 800g chicken breasts
- 200g Edam cheese
- 30g olive oil
- 2 x garlic cloves
- 150g onions
- 600g tomatoes, canned or fresh
- 1 heaped tsp stock paste
- 1 tsp sugar
- 1 ½ tsp dried oregano
- Salt and pepper to taste

## Recipe:

- Finely chop onions and garlic.
- Sautee on high heat for 5 mins in olive oil.
- Add tomatoes, vegetable stock paste and sugar and steam for 25 minutes, stirring occasionally.
- Cook chicken breasts whole with salt and pepper as the instructions on the packet say.
- Meanwhile, finely chop or grate your cheese and set aside.
- Place the cooked chicken into a casserole dish and cover with your sauce. Add the cheese and oregano on top and bake in the oven at 200°C for a further 10 minutes before serving.





# Rocio's Spanish Omelette

## Why have you picked this recipe?

*It's one of my favourite dishes and was one of the first meals I cooked.*

## Ingredients:

- 4 potatoes
- 5 eggs
- 500 millilitres of oil.
- Salt (it depends how much you usually add)

## Recipe:

- We peel the skin of the potatoes.
- We put the potatoes in water for 10 min.
- We cut the potatoes in very thin layers.
- We put the potatoes in the skillet with oil, just cook them, but don't fry them. Be careful.
- Then we put them in a wringer, so the oil can slip away.
- Then in a separate bowl we put the 5 eggs and mix them.
- After that we mix the eggs and the potatoes.
- We put this mix in a skillet, and we wait until one side of the omelette is ready.
- We turn the skillet and a plate and cook the other side of the omelette.
- We put it on a plate, and it's ready to eat!

*Before photo:*



*After photo:*



# Claudia's Carrot, Leek and Lentil Soup.

## Why have you picked this recipe?

It is a recipe my grandma gave to me.

## Ingredients:

- 2oz butter
- 2 medium onions, chopped
- 2 carrots, chopped
- 3 leeks, washed and sliced
- 4oz orange lentils
- 2pts stock
- Salt and pepper, chopped parsley

## Recipe:

- Melt the butter in a pan
- add the onions and cook for 5 mins moderate heat, stir occasionally
- Add carrots and leeks and cook for another 5 mins
- Stir in lentils and stock
- Season it and half cover with a lid
- Leave to simmer for 35-40 mins
- Liquidise the mixture
- Stir in parsley and serve.



# Iona's Tacos and Margaritas

I chose this recipe because I really love Mexican food and when I lived in California we had it a lot. It tastes amazing and you can put a variety of meats and sauces in the taco.

## Tacos:

- Chicken, stripped
- Guacamole
- Salsa
- Grated Cheddar cheese
- Coriander, chopped
- Sour cream
- Tortilla wraps, heated



Heat the wraps on a stove and wrap them in a tea towel to keep them warm. Once everything is prepared, put some sour cream on the wrap and put the chicken on top of it. On top of that, you can put some guacamole and salsa. To finish, sprinkle the coriander and Cheddar cheese and wrap it up! If you want, you can even serve it with tortilla chips.

## Virgin margaritas (serves 4):

- 1 cup of orange juice (fresh)
- 1/3 fresh lime juice
- 1 cup sugar (granulated)
- 3 cups ice
- 1 lime/lemon cut in half
- Salt



Put the orange and lime juice in a blender with the sugar. Add the ice and blend until it is slushy, but make sure there are no large ice chunks. Then, pour it into a jug. Put some salt on a flat dish. Run the lime/lemon wedge around the rim of the glass and dip it in the salt until it is covered. Stand the glass up and pour in the margaritas!

# Imogen's Chicken Katsu Curry

## Why have you picked this recipe?

I love Wagamama's so I wanted to recreate my favourite meal from there

## FOR THE KATSU CURRY SAUCE

- 2–3 tablespoons vegetable oil 1 onion, finely chopped 1 garlic clove, crushed 2.5cm piece of ginger, peeled and grated, 1 teaspoon turmeric, 2 heaped tablespoons mild curry powder, 1 tablespoon plain flour, 300ml chicken or vegetable stock, 100ml coconut milk, 1 teaspoon light soy sauce, 1 teaspoon sugar to taste

## FOR THE CHICKEN AND RICE

- 120g Thai jasmine rice, 2 skinless chicken breasts, 50g plain flour 2 eggs, lightly beaten, 100g panko breadcrumbs, 75ml vegetable oil, for deep-frying



## Recipe:

1. Cook the rice.
2. Meanwhile, make the katsu curry sauce. Place the oil in a saucepan over a medium heat. Add the onion, garlic and ginger and cook until softened. Lower the heat, add the spices and cook for 2–3 minutes. Add the flour and stir over the heat to cook it out, then slowly add the chicken or vegetable stock. Bring to a simmer and add the coconut milk, soy sauce and sugar, to taste. For a perfectly smooth sauce, pass the mixture through a sieve. The sauce can be stored in an airtight container in the fridge for up to 3 days.
3. With a knife, cut each chicken breast almost in half. Place both between two pieces of clingfilm and bash with a rolling pin to flatten to about 1cm thick. Place the flour, eggs and breadcrumbs in 3 separate shallow bowls and then dip each chicken breast first in the flour, then the egg and finally the breadcrumbs, ensuring each breast is coated well.
4. Place the oil in a medium saucepan over a medium-high heat. To test if the oil is hot enough to fry, drop some breadcrumbs into the oil – if they sink, the oil is not hot enough and, if they quickly burn, then the oil is too hot, but if they bubble and float to the top, the oil is just right. Deep-fry 1 coated breast at a time, so as not to overcrowd the pan, for 3–4 minutes on each side then transfer to a plate lined with kitchen paper to soak up any excess oil. Set aside and keep warm.
5. To serve, spoon a portion of rice onto 2 serving plates. Put the curry sauce over the chicken and rice and place the salad on the side with a drizzle of dressing. Serve immediately.

# India's Pan-fried Ginger & Garlic Seabass with Rice

**Why have you picked this recipe?**

*One of the first dishes I cooked with my mum at the age of 4*

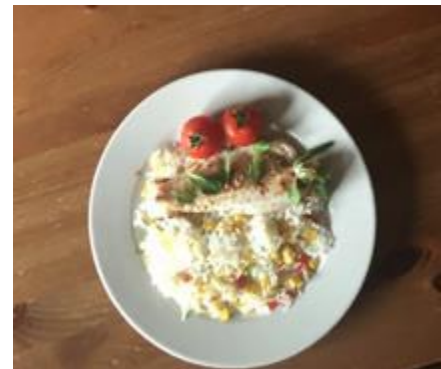
*Serves 4*

## **Ingredients:**

- 4 x Sea bass fillets
- 2 x Garlic cloves
- 50g Root Ginger (may be increased as desired)
- Half medium Avocado
- 1 tsp Chilli flakes (may increase or decrease as desired)
- 1 tsp of Mixed herbs
- 1 tsp of Honey
- Rice

## **Recipe:**

- Chop Garlic & Ginger into small pieces
- Add Chilli flakes & Mixed herbs
- Mash Avocado and add to mixture
- Drizzle ingredients with honey and mix well
- Evenly distribute mixture over sea bass and sprinkle with black pepper before setting aside
- Cook Seasoned vegetable rice
- Pan-fry sea bass for approx. 3-4 min until skin is crisp and golden



# Mr Ross' Quick Giouvetsi

This is slightly cheat version of a favourite Greek dish of pasta rice (orzo) and meat baked in the oven.

## You will need:

120 ml Olive Oil

750 grams of diced beef or lamb (it could work with chicken too but not one I've tried yet)

1 tin of chopped tomatoes

A few cloves of garlic

50 grams butter

250 grams orzo pasta

400ml hot water

Salt, pepper, dried oregano and basil.



## What to do –

Preheat your oven to 180C/ Gas Mark 4 (a little lower for fan assisted ovens -160C)

Heat the oil in a large pan.

Cook the meat over a medium heat for about 8 minutes, until lightly browned (it just needs to be sealed rather than cooked through).

Add the tomatoes, garlic. Add salt and pepper and herbs to your taste.

Simmer between 30-60 minutes (less time for chicken and more for lamb/beef)

Whilst the meat is simmering, heat the oil in a frying pan.

Add the orzo to the pan, stirring constantly for 5 minutes, until lightly golden.

Transfer to large oven proof dish.

Put the pieces of meat on top of the orzo.

Pour the remaining sauce on top.

Carefully add water.

Cover the pot and bake in oven for about 1.5 hours (the meat should be tender and the pasta should be well cooked with most of the liquid absorbed – if some water needs soaked up then leave it in the oven for a little longer).

When finished, take out of oven and serve with grated cheese.

# Gloria's dumplings

**Why have you picked this recipe?**

## *Dumplings*

*Because I am staying with my guardians and we all like it.*

### **Ingredients:**

- 1 flour
- 2 minced meat
- 3 Scallion and Ginger
- 4 oil, sugar and salt
- 5 dark and light soy sauce
- 6 MSG

### **Recipe:**

- 1 Make a dough
- 2 Cut the scallion and ginger and mix them together.
- 3 Mix them with minced meat
- 4 Chop the dough into many small doughs
- 5 Rolling the small doughs and make some dumplings
- 6 Put the dumplings into the steamer for 20 minutes.



# Judy G's dumplings

## Why have you picked this recipe?

I have this idea to make dumplings, because sushi comes from Japan, sausage comes from Germany, dumplings of course come from in China. In China, if we eat dumplings, it means getting together and best wishes. I hope the whole world Coronavirus can finish as quick as possible, so I can go back to the school soon.

## Ingredients:

- 500g x Flour
- 2g x Salt
- 240g x Water
- Starch
- 2 x Egg
- Meat
- Carrots
- Celery
- Maize
- Mushroom
- Oyster
- Pepper (you can put or not, I put)



## Recipe:

- Put flour, salt, water, starch, one egg into the Stand Mixer, let it roll
- Put paste in the bowl, plastic wrap on the bowl, place it in a warm place for 20-30 minutes
- Cut the meat, carrots, celery, mushroom into small pieces, place in a big bowl
- Put oyster and pepper in, roll it
- Make paste into long paste, cut it into small paste
- Use small paste to make dumpling wrapper
- Put the dumpling wrapper on the hand
- Put the meat stuffing on the dumpling wrapper
- Close the wrapper, pinching fold, make the lace of the dumpling
- You will see a dumpling on your hand



# Kate L's Chilly Pot

## Why have you picked this recipe?

*This is my parents' favourite dish.*

*It is also very delicious and easy to do.*

## Ingredients:

- Beef 250g
- Lotus root 200g
- Onions 120g
- Potatoes 150g
- 2 spoons of soybean oil
- 4 pieces of garlic
- Bean paste



## Recipe:

**Wash the lotus root, onions, and garlic with cold water  
cut a lotus root in half which is 200g**

**Then slice the onion and potatoes**

**Adding 2 spoons of soybean oil and simmer on lower fire**

**After the oil becomes hot, add onions and garlic in**

**Then add in all the ingredients in the pot and stir them**

**Season with salt and a little bit of pepper**

**add bean paste and continue stirring for about 5 mins**

# Alice L's noodles

## Why have you picked this recipe?

IT is easy to make and the first dish I made myself

# It may stink a little, but that's what it's about

## Ingredients:

- Vermicelli (or dry cut vermicelli),
- Snails,
- Bean curd
- Pickled shredded cabbage
- Diced bean curd



## Recipe:

- Cut the material into shreds and dices,
- Pour some oil into the pot and fry the
- Bean curd slices,
- Boil the water in the pot, add a spoonful of rice wine into the water, stir fry the shredded pickled vegetables and diced sour beans in the pot, add a little oil, but do not add salt。

Put oil in the pot, add garlic, ginger, stir fry, then add a tablespoon of salt, half a tablespoon of spices, stir fry for 2 minutes, then add half a bowl of water, finally add the vermicelli



# Sophie D's Dinner

## Why have you picked this recipe?

I always make this for dinner when there's nothing else to eat.

## Ingredients

2 x eggs  
1/3 leek  
2 x buns  
Vegetable oil  
Salt  
Soy sauce

## Recipe

Stir the eggs in a bowl until there are bubbles  
Cut the leek into small bits  
Cut the buns into small cubes  
Put some oil in the pan  
Put the stirred eggs in the pan and cook  
Then put leek  
Then buns  
Add salt and a little bit of soy sauce



# Hannah's chicken risotto

## Why have you picked this recipe?

My mum cooks it a lot and I wanted to try it by myself

## Ingredients:

- 2 tbsp. olive oil
- small bunch sage, leaves picked (8 small leaves reserved, the rest finely sliced)
- 1 onion, diced
- 350 g (12oz) chicken breast, cut into bitesize pieces
- 1 clove garlic, crushed
- 1/2 butternut squash, peeled and cut into 2cm (¾in) cubes
- 400 g (14oz) risotto rice
- 1 (1 ¾ pint) hot chicken stock
- 75 g (3oz) Parmesan cheese, grated

## Recipe:

- Preheat the oven to 180°C (160°C fan) or gas mark 4. Heat half the oil in a large, ovenproof casserole. Fry the small sage leaves for 1 min until crisp, remove and set aside.
- Add the remaining oil, chopped sage, onion and chicken and season well. Cook for 5-8min until onions are cooked and the chicken is lightly golden.
- Add the garlic, butternut squash and rice, stirring for 1 min. Pour in the stock and bring to a simmer. Cover with a lid and bake in the oven for 25-30min until the rice is tender and most of the stock has been absorbed. Stir in the Parmesan and top with the fried sage leaves to serve.



# Ksenias Mozzarella and tomato pasta

## Ingredients:

- Tomato
- Mozzarella
- Basil
- Olive oil
- Pasta
- Salt



## Recipe:

- Cut the tomatoes in 4 different pieces and put into large bowl.
- Cut the basil into small shreds, put that into the bowl with the tomatoes.
- Cut the mozzarella into small chunks and add it to the same bowl with the other ingredients.
- Mix that all together and add a tablespoon of olive oil and mix.
- Get the pasta and place it in a pan of boiling water and wait for about 5 min until taking it out.
- As the pasta in in the pan sprinkle lightly with a pinch of salt.
- When the pasta is done take it off the stove and Siv the water out of it.
- Next put the pasta in the bowl with the other ingredients and mix.
- Place it into a plate or bowl to eat from.

# Bella H's Pepperoni Pasta Bake

*I chose this as it's really quick and easy to make and my whole family really likes it so it's a good thing to cook for them*

## Ingredients:

- onion, a pepper, pasta, cheddar cheese, mozzarella cheese, tomatoes, olive oil and pepperoni

## Recipe:

- cut the onion and pepper heat it
- heat it in a pan with olive oil until it goes soft
- cut the tomatoes and put it in with the onions and peppers
- then add in the pasta which you boil while doing everything else
- then put it in a pot with cheddar cheese and mozzarella cheese then put it in the oven for 15-20 mins



# Breads

# Niamh's Focaccia

## Why have you picked this recipe?

*We have a campervan and in it we don't have enough room for an oven so we have a Remoska, which is a plug-in oven. Because we haven't been allowed to go away in it so I thought it would be a good idea to try it out and make something.*

*This is for four people.*

## Ingredients:

- 350g of strong white flour.
- ½ tsp of salt
- 4 tbsp of olive oil
- 2 tbsp of fresh rosemary, chopped
- 1 tsp of fast action yeast
- 200ml of warm water
- 1 red onion, chopped
- Coarse sea salt



## Recipe:

- **Mix the flour yeast and salt in a bowl.**
- **Then add the olive oil and then add a little water a little at a time. It will start to form a dough.**
- **Then place it in a clean bowl with a damp towel over the top for 45 minutes until it has doubled inside.**
- **Tun out the dough onto a floured surface and knead until elastic and smooth.**
- **Then add half of the rosemary and onion to the dough and make sure it is all throughout the dough.**
- **Put the bread in the Remoska and push it down with the palm of your hand to fit the Remoska.**
- **Next put olive oil on the dough and then add the rest of the rosemary and onion. Sprinkle the sea salt on top.**
- **Finally cook for 30 minutes until golden brown and cooked through.**



# Ella – sour dough bread

## Why have you picked this recipe?

*My family really enjoys it*

## Ingredients:

- 80g sour dough starter
- 500g bread flour
- 375ml of water
- poppy seeds (3 tbsp)
- 30g chia seeds (3 tbsp)
- 2 5g toasted sesame seeds (3 tbsp)



## Recipe:

- Mix together the seeds and 100g of water
- Mix the flour 375g of water and the starter together then leave for 1 ½ hours
- Do 4-6 stretch and fold for 20-30 mins, adding in the watery seed mix in the second fold
- Cover and leave overnight
- In the morning squash all the air out then leave for another 15 mins
- Then scrape all the dough out on to a floured surface, tuck in the sides whilst rotating it in a circle
- Then roll the dough on some extra chia seeds
- Then place into pot with a lid that you can bake it in
- Leave this for 3 hours then set your oven at 500f for 30 mins, lid on, then 450f lid off for 10 mins



# Fleur's Flatbread recipe

## Why have you picked this recipe?

*It was my favourite food that I loved to eat at any time of day, especially for breakfast, goes well with anything (as long as it is not sweet)*

*For 4 people*

*\*this is to be prepared 30 mins before you plan to eat it*

## Ingredients:

4 cups of flour

50g of butter

350 ml of milk

1 teaspoon of salt

## Recipe:

- Mix the flour and salt into a bowl
- Warm the milk and butter until they become hot and the butter is melted
- Mix the (flour +salt +butter +milk) together when ready, use a wooden spoon so you do not burn yourself
- mix until there are no more clumps of flour
- let it rest for 20-30 mins
- heat a pan on medium until it gets hot
- pour a bit of oil on it and make it spread
- take out pieces of the batter and flatten them, making them long and thin
- make it cook until bubbles start rising on the top side, and then flip to the other side, until

## Before Photo:



## After photo:



# Alison's Homemade Bread

## Why have you picked this recipe?

*I have always been making cookies or brownies and I wanted to try making something different like bread.*

## Ingredients:

- $4^{1/2}$  teaspoons instant yeast (dry yeast works too)
- $\frac{3}{4}$  cup +  $2^{2/3}$  cups warm water (divided)
- $\frac{1}{4}$  cup granulated sugar
- 1 tablespoon salt
- 3 tablespoons unsalted butter, cubed, at room temp.
- 9 – 10 cups all-purpose flour / plain flour
- 3 tablespoons melted unsalted butter (for brushing)



## Recipe:

- Stir and dissolve the yeast in  $\frac{3}{4}$  cup of warm water and let sit for 5 minutes



- Add  $2^{2/3}$  warm water, sugar, salt, butter, and 5 cups of flour and stir to combine.
- Mix the dough and add the remaining flour until the dough is soft and tacky.
- Knead until a soft ball of dough forms.
- Place the dough in a lightly greased bowl and turn it over so it's completely coated.
- Cover with plastic wrap and let it rise for about 45 minutes to 1 hours.
- Then, divide it into pieces and put in on the oven rack (not in oven yet) and let sit for 30-45 minutes.
- preheat the oven to 400 degrees F.
- Brush the bread with some melted butter and bake it for 30—35 minutes until golden brown.

# Anya PC: Roti

## Why have you picked this recipe?

*Because my grandma makes it when she comes over from Trinidad.*

## Before Photo:

## Ingredients:

- 225g of self-raising flour, plus extra for dusting
- 1/2 tsp of salt
- 1 tbsp vegetable oil, plus extra for brushing and frying



## Recipe:

- Place the flour, salt and 1tbsp oil in a bowl. Add 150ml warm water and mix to a soft dough. If the mixture feels too dry add a little more water, if too wet add a little flour.
- Turn the dough onto a lightly floured work surface and knead until smooth. Cover with cling film and leave to rest for 10 mins.
- Divide the dough into 6 equal pieces and roll each one out to an 18cm diameter circle.
- Heat a heavy-based frying pan until hot, a little splash of water should spit when the pan is hot. Grease the pan lightly with a little oil and place one roti in the pan. Cook for 1-2 mins until the roti starts to puff up and the underneath is brown in places. Flip the roti over and cook on the other side for 1 minute. Keep the roti warm in a clean tea towel while cooking the remainder.

## After photo:



# Hot Cross Buns

Daisy R

## Why did you pick this recipe?

*It is a family recipe*

## Ingredients:

### FOR THE BUNS:

- 300ml Full Fat Milk
- 50g Butter
- 500g Strong White Bread Flour
- 1 tsp Salt
- 75g Caster Sugar
- 1 tbsp Sunflower Oil
- 7g Sachet Yeast
- 1 Egg, beaten
- 75g Sultanas
- 50g Cranberries
- 1 tsp Ground Cinnamon
- 1 tsp Mixed Spice

### FOR THE CROSS:

- 75g Plain Flour

### FOR THE GLAZE:

- 1 tbsp Sugar
- 2tbsp Water

## Recipe:

1. Bring 300ml full fat milk to the boil, remove from the heat, add 50g butter & leave to cool. Mix bread flour, salt, caster sugar & yeast together, make a well in the centre & pour in the warm milk/butter mixture, then add the beaten egg. Using a wooden spoon, mix well, bring everything together with your hands until you have a sticky dough
2. Tip on a lightly flowered surface & knead the dough with one hand, stretching it with the heel of the other hand and folding it back on itself. Repeat for 5 mins until smooth & elastic. Put the dough in a lightly oiled bowl, cover with oiled cling film & leave to rise in a warm place for 1 hr or until doubled in size and a finger pressed into it leaves a dent.
3. With the dough still in the bowl, tip in sultanas, cranberries, cinnamon & mixed spice. Knead into dough, making sure everything is well distributed. Leave To rise for 1 hr more or until doubled in size, again covered by some oiled cling film to stop the dough getting a crust.
4. Divide the dough into 15 even pieces (75g per piece). Roll each piece into a smooth ball on a lightly floured work surface. Arrange the buns one or two baking trays lined with parchment, leaving enough space for the dough to expand. Cover (but don't wrap) with more oiled cling film, then set aside to prove for 1 hr more.
5. Heat oven to 200c fan. Mix 75g plain flour with about 5 tbsp water to make the past for the cross- add the water 1 tbsp at a time, so you add just enough for a thick paste. Spoon into a piping bag with a small nozzle. Pipe a line along each row of buns, then repeat in the other direction to create crosses. Bake for 20mins on the middle shelf of the oven, until golden brown.
6. Gently heat 1 tbsp sugar with 2 tbsp water until sugar dissolves and syrup is clear & thickens slightly. Brush the buns with glaze as soon as they come out of the oven. Cool on a wire rack.  
These can also be frozen – if they last that long!

## Before Photo:



## After photo:



# Desserts

# U-Mae's Bualoy

## Why have you picked this recipe?

*Because it is a Thai dessert that my family enjoys eating*

## Ingredients:

- 2 ripe bananas
- 1/3 cup coconut milk (blend in with the bananas)
- Glutinous rice flour 3/4 cup
- Tapioca starch 1/4 cup
- Coconut milk 2 cup
- Sugar 1/4 cup
- Pinch of salt
- Pandan leaves (optional)



## Recipe:

- 1) Peel and cut the bananas into small pieces and blend with coconut milk
- 2) Pour the mixture into a mixing bowl
- 3) Pour the glutinous rice flour and tapioca starch into a mixing bowl
- 4) Mix it well until the flour becomes a dough
- 5) Mould the ball into small ball shapes
- 6) Boil some water and put the balls in carefully. When a ball floats up that means that it's ready
- 7) Put them into a bowl of cold water and then into a bowl of syrup
- 8) Then you put the little balls into the coconut milk
- 9) You can mix it with syrup if you want
- 10) Enjoy :)

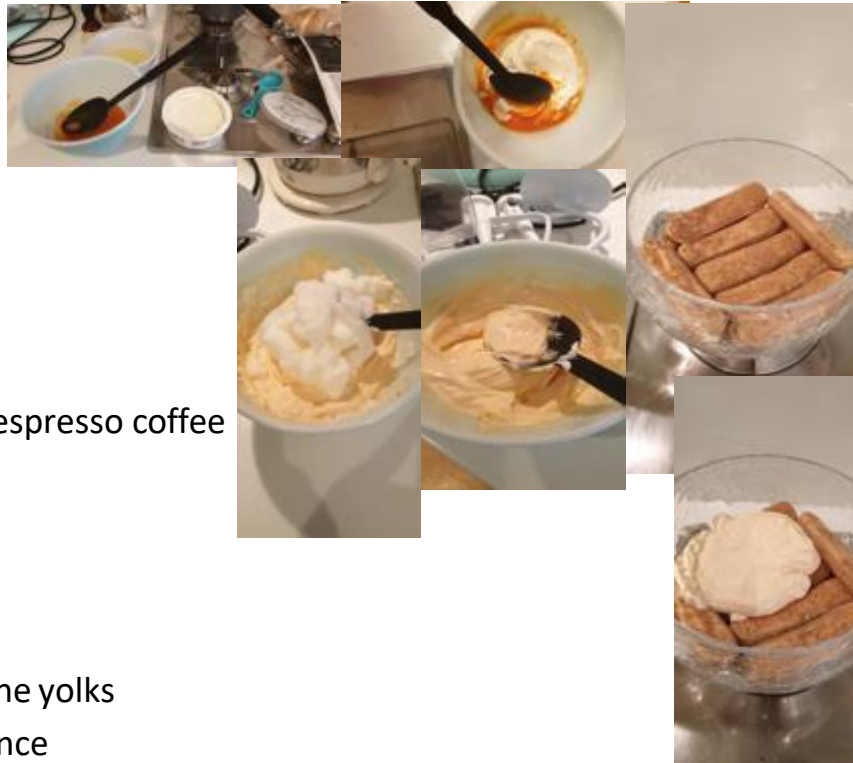
# Kirsty W's tiramisu

## Why have you picked this recipe?

*I picked this dessert because it reminds me of holidays in Italy*

## Ingredients:

- 2 eggs
- 2 tbsp of caster sugar
- ½ tsp of vanilla extract
- 250g mascarpone cheese
- 20 savolardi biscuits
- 180ml / 6fl oz strong black espresso coffee
- 4 tbsp marsala
- ½ tsp cocoa powder



## Recipe:

1. Separate the eggs and beat the yolks with the sugar and vanilla essence
2. Add the mascarpone and mix well to a creamy consistency, adding a little milk if the mixture is too thick. In another bowl beat the egg whites until stiff, then fold them into the mascarpone mixture
3. Mix the coffee and marsala in a bowl and dip in each biscuit for a second or two, making sure they do not break. Line the base of a large dessert bowl with the biscuits, top with the mascarpone mixture and chill for an hour. Dust with cocoa powder and serve.





# Cara W's meringues

## Why have you picked this recipe?

*I picked this recipe because it was the first thing I learnt to bake.*

## Ingredients:

- 3 medium egg whites, room temperature
- Good pinch of cream of tartar
- 175g caster sugar

## For the filling:

- 200ml double cream
- 1 teaspoon hazelnut liqueur or vanilla extract



## Recipe:

- Put the egg whites and cream of tartar into a large bowl. Whisk the egg whites to the soft peak stage. Whisk in the sugar a heaped teaspoon at a time to make a very stiff, glossy meringue
- Scoop up a heaped spoonful of the meringue mixture and push the mixture onto a lined baking sheet to make 12 craggy-looking mounds. Leave enough space for expansion.
- Bake in the heated oven for 2 hours until firm. Turn off the oven and leave to cool until they are completely cold.
- To make the cream, pour into a bowl with the hazelnut liqueur or vanilla and whip the cream until it is very thick and just past soft peak stage
- Using a pallet knife, swirl the cream over the base of a meringue and sandwich with another. Keep in the fridge until ready to serve

# Sophie W's Pavlova

## Why have you picked this recipe?

*My Nan always makes it at Easter and since we couldn't go to hers this year, I made it myself.*

## Ingredients:

- 3 egg whites
- 6oz of caster sugar
- 1tsp of cornflour
- ½ tsp of vinegar
- ½ tsp of vanilla essence
- ½ a pint of double cream
- Some sugar

## Recipe:

- Whisk egg whites for 5 minutes until stiff
  - Slowly add in small batches of caster sugar whilst whisking the mixture
  - Add the cornflour, vinegar and vanilla essence and then stir slowly
  - Spread mixture onto a baking tray with non-stick paper into a circle (1/2 an inch high)
  - Pull the edges up with a fork
  - Put into the oven on 70 degrees for an hour
- Then take out to cool overnight
- Whisk cream until buttery
  - Spread cream onto the meringue
  - Sprinkle sugar around the edge of the cream



# Cara G's American Pancake Stack

## Why have you picked this recipe?

*My mum used to cook these every Sunday when I was little.*

## Ingredients:

150g self-raising flour  
½ teaspoon baking powder  
1 pinch of salt  
3 large eggs  
25g melted butter, plus extra for cooking  
200ml milk  
Vegetable oil, for cooking

## To serve:

maple syrup  
1 tablespoon caster sugar  
toppings of your choice  
e.g. chocolate chips, blueberries, strawberries



## Recipe:

- Mix the flour, baking powder and a pinch of salt together in a large bowl. Create a well in the centre with the back of your spoon then add the eggs, melted butter and milk. Whisk together with a hand or electric whisk until smooth, then pour into a jug.
- Heat a small knob of butter and 1 tsp of oil in a large frying pan over a medium heat. When the butter looks frothy pour in rounds of the batter, approximately 8cm wide. Make sure you don't put the pancakes too close together as they will spread during cooking.
- Cook the pancakes on their first side for about 50 seconds or until tiny bubbles start to appear and pop on the surface. Flip the pancakes over and cook for a further minute on the other side. When cooked, place on a plate.
- Repeat steps 2 and 3 until all the batter is used up.
- Serve your pancakes stacked up on a plate with a drizzle of maple syrup and any of your favourite toppings.

# Jess S - Banoffee Pie

**Why have you picked this recipe?**

*It's a family recipe*

**Ingredients:**

Melted Butter 100g

Digestive Biscuits 225g

Butter 75g

Dark Brown sugar 75g

Condensed Milk 397g

Bananas 2

Whipped cream 150ml

Chocolate Shavings



**Recipe:**

1. Mix together the biscuit crumbs and melted butter. Press into base and sides of tin. Chill for 10 mins
2. Spread Caramel over base.
3. Top Caramel with sliced bananas, whipped cream and graded chocolate.
4. Chill until ready to serve



# Eloise's Chocolate Chip Pancakes

## Why have you picked this recipe?

It's really yummy, healthy and suitable for vegetarians, vegans and gluten free people. Even though it has pumpkin in, you can't taste it after its been cooked. It also doesn't have any flour, which I know is hard to get at the moment.

## Ingredients:

- 1 cup of rolled oats
- ¼ cup of milk of choice
- ½ cup of pumpkin puree
- ½ tsp of cinnamon
- ½ tsp pumpkin pie spice
- 1 tbsp baking powder
- 1 tbsp apple cider vinegar
- 1 tbsp of golden/maple syrup (either one)
- ¼ cup of chocolate chips

## Recipe:

- 1) Combine all the ingredients in a blender or large mixing bowl and blend until smooth. If using a mixing bowl put all the dry ingredients in before the wet ones.
- 2) Let the batter sit for at least 5 minutes to let the mixture thicken
- 3) Preheat a non-stick pan over medium/high heat. One hot put around ¼ cup of batter onto the pan. Cook for 1-2 minutes on one side then flip it and cook on the other side.
- 4) Repeat step 3 until all the batter is used up.



# Scarlett R's

## 3 Ingredient Flapjacks

### Ingredients:

100g butter

3 tbsps Golden Syrup

165g Oats



### Method:

Put your oven to 180 degrees and butter the baking tray.

Put the 100g of butter and 3 tbsps in a saucepan on a low heat.

When they are mixed up and the butter is melted with syrup remove from the heated hob and add the 165g of oats.

Put your mixture into the baking tray and spread the mixture out evenly.

Bake in the oven for 15 – 20 minutes checking every (10 minutes)

When you take them out of the oven let them cool down for 10 minutes and then cut them into squares you should get at least 4 – 6 portions.

# Heidi's Oreo cheesecake

## Why have you picked this recipe?

*When we were younger, me and my sister used to make it together.*

## Ingredients:

- 2x packets of original Oreos (154g each)
- 75g melted butter
- 3x packs of 180g cream cheese (Philadelphia)
- 220ml double cream
- 2tsp vanilla extract
- 80g icing sugar



## Recipe:

- Grease a cake tin and line with parchment paper.
- Crush 1 ¼ of your Oreos and mix with melted butter.
- Press into the bottom of the cake tin evenly
- Put the cream cheese in a bowl and whisk until fluffy
- Add the cream, vanilla and icing sugar (add more crushed Oreos if you want)
- Pour into the cake tin over the Oreo base and put it in the fridge overnight.
- Decorate it with any remaining Oreos and enjoy!



# Ava D - Mini Banoffee Pies

## Why have you picked this recipe?

*My mum always made these for me and my brother when we were younger and they taste really nice*

## Ingredients:

- 400g of digestive biscuits
- 200g butter
- 1 can of condensed milk
- 2 bananas
- Whipped cream (optional)



## Recipe:

- Melt butter and add crushed biscuits, spread on bottom of a cupcake tin and chill overnight. Boil the tin of condensed milk for 2-2.5 hours (be sure the tins are submerged underwater at all times or you'll be cleaning the ceiling)
- When cool, spread the condensed milk over the biscuit base. Slice up the bananas on top. Add any extras like grated chocolate.



(my photo skills haven't made it look very appealing)



# Praow's Mango Cheese Pie

## Why have you picked this recipe?

*This is my family's favourite easy-to-make dessert and the mango is in season in Thailand*

*Non-oven recipe for 2 servings*



## Ingredients:

- 52g. Oat crackers
- 32g. Salted butter
- 250g. Cream cheese
- 4tsp. Honey
- 1tsp. milk
- Lime/Lemon
- Mango



## Recipe:

- First, crush the crackers and mix well with melted butter then put it in the fridge for 30 mins for the base to settle
- Blend the cream cheese with honey, milk and lime then put it on top of the cracker base, leave it in the fridge for 30 mins
- Slice the mango into small pieces then put it on top to finalize the fresh mango cheesecake

# Cookies

# Sofia DY's cookies

## Ingredients

125g butter

100g light brown sugar

125g caster sugar

1 egg, lightly beaten

1 tsp vanilla extract

225g self-raising

flour

½ tsp salt

200g chocolate chips

## Recipe

Preheat the oven to 180°C, gas mark 4

Cream butter and sugars, once mixed combine the egg and vanilla

Sift the flour and salt then the chocolate chips

Roll into balls and place onto ungreased baking paper

Cook for 7-10 minutes until golden around the edges

Take out of the oven to cool on a wire rack

# Georgie T's Chocolate Chip Cookies

## Why have you picked this recipe?

*It's something my whole family like and they are incredibly tasty!*

## Photo:



## Ingredients:

- For 12 cookies:
- ½ cup caster sugar
- ¾ cup brown sugar, packed
- 1 teaspoon salt
- ½ cup unsalted butter, melted
- 1 egg
- 1 teaspoon vanilla extract
- 1 ¼ cups flour
- ½ teaspoon baking soda
- 250g of chocolate chips.

## Recipe:

- In a large bowl, whisk together the sugars, salt, and butter until a paste forms with no lumps.
- Whisk in the egg and vanilla.
- Sift in the flour and baking soda, then fold the mixture!
- Mix in the chocolate chunks, then chill the dough for at least 30 minutes in the fridge.
- Preheat oven to 350°F (180°C). Line a baking sheet with paper.
- Roll cooled mixture into flattened balls, making sure they aren't touching!
- Bake for 12-15 minutes, or until the edges have started to barely brown.
- Cool completely before serving.
- Enjoy!

# Sugar Cookies by Rosie

## Why have you picked this recipe?

*I saw this recipe on YouTube and I decided to give it a go. It is an American recipe, so uses cups instead of grams. My dad and I have a very sweet tooth which gave me the idea to bake some as a midday snack*

## Ingredients:

- 1 ½ Cups of caster sugar
- 1 cup of salted butter, softened
- 3 eggs
- 1 tsp vanilla
- ½ tsp salt
- 4 tsp baking powder (I know it's a lot but it's worth it)
- 4 cups plain flour

## Recipe:

1. Cream sugar and butter together until light and fluffy.
2. Add eggs, one at a time, beating well between each addition.
3. Add vanilla and mix well.
4. In a separate bowl, combine salt, baking powder and flour; gradually add to creamed mixture. Mix well.
5. Roll out on floured surface. Cut into shapes.
6. Bake at 175 degrees oven for 8-10 minutes.



# Vivienne's Cookies

## Why have you picked this recipe?

*I picked this recipe because I made these cookies with my step-father when I was younger and now we always make it.*

## Ingredients:

- 125g unsalted butter
- 100g unrefined golden caster sugar
- 1 large egg
- 100g plain flour
- 25g porridge oats
- ¼ teaspoon of baking powder
- ½ teaspoon of salt
- A handful of white chocolate and dark chocolate



## Recipe:

- Take the butter out the fridge for 15 minutes.
- Then put the butter and sugar into a mixing bowl and mix using a wooden spoon until it becomes a thick and creamy consistency.
- Crack an egg in another bowl and beat it with a fork and add it into the butter and sugar mix.
- Then you sieve the flour and add the oats, baking powder and salt, and mix till it's smooth.
- Lastly add the chocolate chips and mix.
- Now spoon it on to a piece of clingfilm and roll it into a sausage shape roughly 7cm diameter.
- Put the dough into the freezer for 30 minutes.
- Then preheat the oven to 190 degrees Celsius. Get the chilled dough out of the freezer and cut it into 1 cm slices. Place it on a non-stick baking tray and cook it for 8 to 10 minutes, until the edges of the cookies go golden brown.

# Sofi S's Chocolate Chip Cookies

## Why have you picked this recipe?

*It's my grandmother's recipe.*

## Ingredients:

*2 ¼ cup of flour*

*1 cup of baking powder*

*1 tablespoon of salt*

*180g of butter*

*¾ cup of sugar*

*¾ cup of brown sugar*

*1 tablespoon of vanilla extract*

*2 eggs*

*2 cups of chocolate chips*

*1 cup of chopped pecans (optional)*



## Recipe:

- *Preheat the oven at 375° F.*
- *Mix dry ingredients: flour, baking powder and salt.*
- *Blend butter, sugar, brown sugar and vanilla in a mixer.*
- *Add eggs one by one and mix in between each of them.*
- *Gradually add the dry ingredients.*
- *Add the chocolate chips.*
- *Bake for 9-11 minutes.*

# Pippa J's cookie dough bites

Why have you picked this recipe?

Whenever I made cookies with my parents I would always eat half the dough before we actually cooked it so this is probably a better option

## Ingredients:

- 1 cup plain flour
- ½ cup unsalted butter
- 2/3 cup sugar
- ¼ teaspoon salt
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- ¾ cup chocolate chips

## Recipe:

1. Microwave the flour in a bowl for 1 minute to make sure that it isn't carrying e.coli
2. Cream the butter, sugar and salt
3. Stir in the milk and vanilla extract
4. Mix in the flour and chocolate chips
5. Separate into balls





# Brea's vintage chocolate chip cookies

## Why have you picked this recipe?

I've been making cookies in quarantine for the nurses at my mum's work

## Ingredients:

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 225g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 200g plain chocolate chips or chunks



## Recipe:

- Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper.
- Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.
- Beat in 2 tsp vanilla extract and 1 large egg.
- Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
- Add 200g plain chocolate chips or chunks and stir well.
- Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
- Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
- Leave on the tray for a couple of mins to set and then lift onto a cooling rack

# Chocolate chip cookies – Ana RT

Reason why – My sister was having a hard time with dealing with quarantine so I made her a giant chocolate chip cookie to cheer her up.

Prep time 20 minutes

Cook time 30 minutes

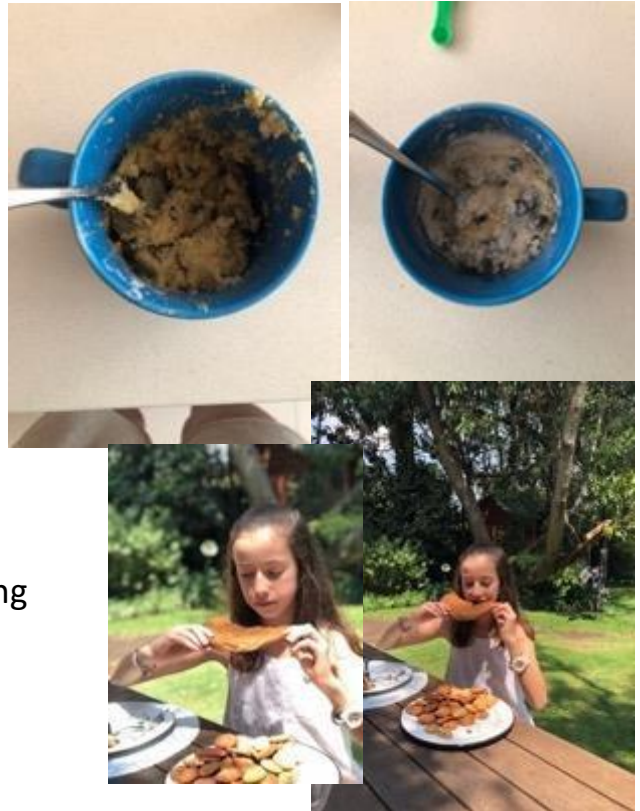
Total 1 hr considering the time to clean up and to put things in the oven

## Ingredients:

- ½ cup of white sugar
- ½ cup of brown sugar
- 1 egg
- 1 tablespoon of vanilla extract
- ½ tablespoon of baking soda
- 1 tablespoon of warm water
- ½ tablespoon of salt
- 1 and ½ of all-purpose flour
- 1 cup of semi-sweet chocolate chips
- Add milk as you see the cookie dough going

## Process:

- Mix all the ingredients in a bowl
- Form a circle shape using the mixture
- Put in the oven for max 30 minutes checking how it looks
- when it looks ready take it out
- Serve yourself a glass of milk
- Enjoy!



# Bella A - cookies

## Why have you picked this recipe?

*They are delicious, and a good treat.*

*You can have them as dessert,  
and they are very easy to make.*

*Makes 15 cookies.*

## Ingredients:

75g of butter

40g of brown sugar

40g of white sugar

1 tsp of vanilla extract

1 small egg

112g of flour

¼ of baking soda

Pinch of salt

Chocolate chips



## Recipe:

Beat the sugar and butter together

Beat in the egg and vanilla

Sift in the flour, baking soda and, salt

Add in chocolate chips

Mix well

Scoop onto a baking tray

Bake for 10 mins

Finished

# Tara's double chocolate chip fat cookies

## Ingredients:

- 50g butter
- 40g brown sugar
- 50g caster sugar
- 1 small egg
- half a tsp vanilla extract
- 120g self-raising flour
- 50g cocoa powder
- pinch of salt
- 150g choco chips



## How to:

1. Preheat the oven to 180°C
2. Cream together the butter and sugars.
3. After creamed, combine in the egg and vanilla extract.
4. Sift in the flour, salt and cocoa powder.
5. Then add the chocolate chips and place on a floured work surface.
6. Roll cookie dough into a sausage (about 1.2cm in height and width), then cut the cookie dough (about 1cm in thickness).
7. Shape dough into cookie shapes (bearing in mind that the mixture does expand in the oven)
8. Let the cookies sit for 10 min as they should start browning

# Cakes

# Alice M's Chocolate Mug Cake

I chose this recipe because it's really quick and easy to make and yummy.

## Ingredients:

- 4 tbsp self-raising flour
- 4 tbsp caster sugar
- 2 tbsp cocoa powder
- 1 medium egg
- 3 tbsp vegetable oil or sunflower oil
- 2 drops of vanilla essence
- 2 tbsp chocolate chips (optional)
- Whipped cream (optional)



## Recipe:

- 1) Add 4 tbsp self-raising flour, 4 tbsp caster sugar and 2 tbsp cocoa powder to the largest mug you have
- 2) Add the 3 tbsp milk, 3 tbsp vegetable or sunflower oil and a few drops of vanilla essence and mix until smooth
- 3) Centre your mug in the middle of the microwave oven and cook on high for 1½ - 2 mins, or until it has stopped rising.

# Mrs D Lewis Welsh Cakes

## Why have you picked this recipe?

*I have made Welsh Cakes on numerous occasions over the last half century, as a child with my parents and with my own children. These are a family favourite with a cup of tea.*

## Ingredients:

- 225g Plain Flour
- 85g Caster sugar
- 50g Butter, small pieces
- 50g Lard, small pieces
- ½ tsp Mixed spice
- ½ tsp Baking powder
- 50g Currants
- 1 egg, beaten
- Splash of milk

## Recipe:

- Tip flour, sugar, spice, baking powder & pinch of salt into a bowl. Rub butter & lard until bread crumbs. Mix in currents, work in egg until it's a soft dough, adding milk if dry. Should be the consistency of short crust pastry.
- Roll out dough on a lightly floured surface to the thickness of little finger. Cut out rounds using 6cm cutter, could use a LARGE CUP. Grease frying pan with a little lard, place on medium heat, Cook Welsh Cakes for 3 minutes each side, until golden brown, crisp. Leave to cool down, store in air tight container for up to a week! They never hang around that long in our house!!



# Jiyu's Oreo Icebox Cake

## Why have you picked this recipe?

*I want to practise making a cake for my dad's birthday.*

## Ingredients:

- Oreos - 2 boxes
- Cream cheese 200g
- Whipping cream 500ml

## Recipe:

- Separate Oreos into cream part and cookie part
- Put cream cheese in the bowl and lightly loosen the cream cheese
- Add half of the Oreo cream part (if you want it sweeter, you can add all of it)
- Mix it together
- With another bowl, put whipping cream in it, and whip it until it gets harder
- Put  $\frac{3}{4}$  of whipped cream into cream cheese bowl (if you want it sweeter, you add put all of it)
- Stir it together
- Then, in large and deep plate, put cream-Oreo cookie order and repeat until it until the end

## Before Photo:



## After photo:





# Alice T's Red Velvet Cupcakes

## You will need (makes 14):

- 2 large eggs
- 160g of all-purpose flour
- 32g corn-starch
- ½ teaspoon of baking soda
- ¼ teaspoon salt
- 6g cocoa powder
- 60g unsalted butter
- 200g granulated sugar
- 120ml vegetable oil
- 2 teaspoons pure vanilla extract
- ½ teaspoon white vinegar
- 120ml buttermilk
- Cream cheese frosting for topping



1. Preheat oven to 350°F (177°C). Line a 12-count muffin pan with cupcake liners.
2. With a handheld or stand mixer fitted with a whisk attachment, beat 2 egg whites on high speed in a medium bowl until soft peaks form, about 2-3 minutes
3. Sift the flour and corn-starch together to make sure it is evenly combined. Whisk this, along with baking soda, cocoa powder, and salt together in a medium bowl.
4. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy – about 1 minute. Add the sugar and beat on high speed for 2 minutes until creamed together fairly well. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add the oil and beat on high for 2 minutes. The butter may look piece-y and not completely combine with the oil. This is normal.
5. Add 2 egg yolks and the vanilla. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Beat in the vinegar and the food colouring– until you reach your desired colour. I use 2 tablespoons. With the mixer on low speed, add the dry ingredients in three additions alternating with the buttermilk, beginning, and ending with the dry ingredients, and mixing each addition just until incorporated.
6. Spoon batter into cupcake liners filling 1/2 – 2/3 of the way full. Bake for 20-21 minutes or until the tops of the cupcakes spring back when gently touched and a toothpick inserted in the centre comes out clean.
7. Prepare [cream cheese frosting](#). Frost cooled cupcakes immediately before serving.

# Isabella M - Chocolate cake

## Why have you picked this recipe?

*I picked this recipe because it's my mum's chocolate cake and she always makes it when we have friends round or just when we're at home. She can make the cake so it's double layered and has icing on it so it can be like a birthday cake too. It is the best cake ever. My mum knows the recipe off by heart and now I do too.*



## Ingredients:

- 50 grams of cocoa powder
- 125 grams of plain flour
- ½ teaspoon of bicarbonate of soda
- A pinch of salt
- 200 grams of caster sugar
- 150 millilitres of olive oil
- 3 eggs
- 125 millilitres of hot water



## Recipe:

- Mix cocoa powder and water in a jug to make a paste.
- In the main bowl mix caster sugar, olive oil and beat until light and fluffy.
- Add the cocoa powder paste to the main bowl.
- Fold in flour, salt and bicarbonate of soda and keep it light.
- Line cake tray with grease proof paper and grease it.
- Bake at 190 degrees for 20-25 minutes until the knife comes out clean.
- Let it cool.
- You can serve it with fruit, cream etc... then you can eat it!



# Julia L's Castella cake

**Why have you picked this recipe?**

*Because it is my favourite cake.*

**Ingredients:**

- 6 eggs
- 65g cake flour
- 60g corn oil
- 60g milk
- 75g sugar
- 3g lemon



**Recipe:**

- Preheat the oven to 180 degrees
- Separate egg whites from egg yolks.
- Put all the milk, corn oil, 20g of sugar and all the cake flour together and mix it
- Add 6 yolks in and mix it
- Take another bowl and put 6 egg whites with 3g of lemon
- Whisk egg whites until light and fluffy, add in sugar slowly, continue whisk until stiff.
- Mix everything together
- Put it in the oven for 30 minutes, 180 degrees



# The Milly HC Cake

## Chocolate olive oil cake

*I chose this recipe because my family friends made this cake on holiday one time in Scotland and I loved it. They renamed it "the Milly cake" because of how much I loved it and ever since it has been my favourite cake.*

Makes: 8-12 slices

- 150 millilitres regular olive oil (plus more for greasing)
- 50 grams good-quality cocoa powder (sifted)
- 125 millilitres boiling water
- 2 teaspoons best vanilla extract
- 150 grams ground almonds (or 125g plain flour / 3/4 cup plus 1 tablespoon all-purpose flour)
- ½ teaspoon bicarbonate of soda
- 1 pinch of salt
- 200 grams caster sugar
- 3 large eggs

1. Preheat your oven to 170°C/150°C Fan/gas mark 3/325°F. Grease a 22 or 23 cm/ 9inch springform tin with a little oil and line the base with baking parchment.
2. Measure and sift the cocoa powder into a bowl or jug and whisk in the boiling water until you have a smooth, chocolatey, still runny (but only just) paste. Whisk in the vanilla extract, then set aside to cool a little.
3. In another smallish bowl, combine the ground almonds (or flour) with the bicarbonate of soda and pinch of salt.
4. Put the sugar, olive oil and eggs into the bowl of a freestanding mixer with the paddle attachment (or other bowl and whisk arrangement of your choice) and beat together vigorously for about 3 minutes until you have a pale-primrose, aerated and thickened cream.
5. Turn the speed down a little and pour in the cocoa mixture, beating as you go, and when all is scraped in you can slowly tip in the ground almond (or flour) mixture.
6. Scrape down, and stir a little with a spatula, then pour this dark, liquid batter into the prepared tin. Bake for 40-45 minutes or until the sides are set and the very centre, on top, still looks slightly damp. A cake tester should come up mainly clean but with a few sticky chocolate crumbs clinging to it.
7. Let it cool for 10 minutes on a wire rack, still in its tin, and then ease the sides of the cake with a small metal spatula and spring it out of the tin. Leave to cool completely or eat while still warm with some ice cream, as a pudding.

# Arina's Sundae cake



## Why did I choose to cook this cake?

My grandma cooks this cake every year for Easter, it is our tradition.

## INGREDIENTS:

<i>For biscuit</i>	<i>For cream "Ice cream"</i>	<i>For syrup</i>	<i>To decorate</i>
Chicken egg (medium) 5 pcs Sugar 140 g Vanilla Sugar 10 g Salt 1 g Wheat flour 140 g Starch (corn) 30 g	Chicken egg (medium) 2 pcs Sugar 120 g Salt 1 g Starch (corn or wheat flour) 2 tbsp. Sour cream (from 20%) 400 g Vanilla Sugar 5 g Butter 250 g	Water 100 ml Sugar 50 g Cognac 2 tbsp.	Coconut flakes 60 g Chocolate 20 g

## Cooking method:

- For biscuit. Beat eggs while adding sugar, in parts. Next add salt and vanilla sugar. Beat the mass to a state where the trace of the test flowing down from the mixer does not immediately dissolve on the surface.
- Then add the sifted flour and starch, in parts, carefully interfering them with a spatula in the total mass.
- Next, put the dough in a covered baking dish.
- Bake in an oven preheated to 180 ° C for approximately 35 minutes.
- Wrap the cooled biscuit in cling film and leave for 5-8 hours.
- For cream. Combine eggs with sugar, salt, starch and sour cream. To mix. Put on the stove and cook on low heat for about 8-10 minutes, stirring continuously. In conclusion, add vanilla sugar. The mixture should thicken.
- Cool the custard mass.
- Beat butter in a separate container for 4-5 minutes.
- The cooled custard mass is gradually added to the whipped butter, stirring.
- Ready cream put in the refrigerator for 1 hour.
- For syrup. Mix water with sugar, put on a stove, bring to a boil. Simmer for 1-2 minutes. Cool.
- Make a cake. Cut the biscuit into 3 parts, soak them with syrup and coat with cream, the top and sides of the cake too.
- Garnish the sides of the cake with coconut.
- Garnish the top with cream using a pastry bag and pieces of chocolate.
- Put the cake in the refrigerator.

# Carrot Cake

By Amelie W

*I chose this recipe because carrot cake is one of all my family's favourites and it's my favourite to order at a café.*

## Cake Ingredients

450ml of vegetable oil  
400g of plain flour  
2 tsp bicarbonate of soda  
550g of sugar  
5 eggs  
½ tsp of salt  
2 ½ tsp of ground cinnamon  
525g of finely grated carrots  
150g walnuts (optional)



## Cake Recipe

Preheat the oven to 180/160 Fan/Gas 4.

Line a springform cake tin (26cm/10in)

Mix all the ingredients listed above, **except the carrots and walnuts**, together in a bowl until combined.

Then stir in the carrots and walnuts

Spoon the mixture into a cake tin and bake for 1h 15m. To check it is cooked, insert a skewer into the middle – it's ready if it comes out clean.

Leave the cake to cool completely.

## Icing ingredients

200g cream cheese  
150g caster sugar  
100g softened butter

## Icing recipe

Beat all the ingredients together in a bowl until it is fluffy, then spread it on top of the cooled cake.

# Dr Stewart's Coffee and Walnut Cake

## Why have you picked this recipe?

It's my favourite cake and, as it has walnuts, it's healthy too.



## Ingredients:

- Cup of strong cold coffee
- 250g butter
- 280g self-raising flour
- 250g caster sugar
- 4 eggs
- 1 tsp vanilla extract
- Some chopped walnuts

## For the filling:

- 150ml double cream
- 100g mascarpone
- 100g icing sugar



## Recipe:

- Heat oven to 180C
- Put baking paper in 2 round 20cm tins
- Mix up the butter, flour, sugar, eggs, half the coffee and the chopped walnuts
- Divide between the tins
- Bake for 25 mins
- For the filling: beat together the icing sugar, cream and mascarpone and the rest of the coffee
- Use filling to sandwich the cakes together and to spread on top.

# Charlotte B - Jam surprise birthday cake

## Why have you picked this recipe?

*This was a birthday cake that my mum always used to make for me, so it was nice to make it myself and taste it again.*

## Ingredients:

- 220g sugar
- 220g butter
- 2 eggs
- 220g self-raising flour
- 1 teaspoon of vanilla extract

For icing: jam , 200g butter, 100g icing sugar .



## Recipe:

- Set oven to 180 fan.
- Mix butter and sugar until smooth.
- Add eggs and vanilla extract and mix.
- Sift in self-raising flour.
- Mix all until light and fluffy
- Put in oven for 15 mins
- To make icing sugar:
  - Cream together icing sugar and butter (food colouring is optional).
  - Layer on cake adding a layer of jam after every layer of icing sugar.
  - Sprinkles on top.



# I AM CASSIA

## A CHOCOLATE CAKE

I have picked this recipe because I hadn't made or eaten chocolate cake in a while and this recipe looked particularly good.

### Ingredients:

For the cake:

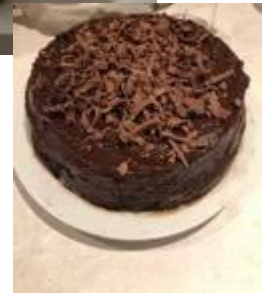
- 200g of dark chocolate or milk chocolate
- 200g of butter
- 85g of self-raising flour
- 85g of plain flour
- ¼ tsp of bicarbonate of soda
- 200g of light muscovado sugar
- 200g of golden caster sugar
- 25g of cocoa powder
- 3 medium eggs
- 75ml of buttermilk
- 50g of grated chocolate for decoration

For the ganache:

- 200g of dark or milk chocolate
- 300ml of double cream
- 2 tbsp of golden caster sugar

### Recipe:

1. Heat the oven to 160C/ fan140C/ gas 3. Butter and line a 20cm round cake tin (7.5cm deep).
2. Put 200g chopped dark chocolate in a medium pan with 200g butter.
3. Mix 1 tbsp instant coffee granules into 125ml cold water and pour into the pan.
4. Warm through over a low heat just until everything is melted – don't overheat. Or melt in the microwave for about 5 minutes, stirring halfway through.
5. Mix 85g self-rising flour, 85g plain flour, ¼ tsp bicarbonate of soda, 200g light muscovado sugar, 200g golden caster sugar and 25g cocoa powder, and squash out any lumps.
6. Beat 3 medium eggs with 75ml buttermilk.
7. Pour the melted chocolate mixture and the egg mixture into the flour mixture and stir everything to a smooth, quite runny consistency.
8. Pour this into the tin and bake for 1hr 25 – 1hr 30 mins. If you push a skewer into the centre it should come out clean and the top should feel firm (don't worry if it cracks a bit).
9. Leave to cool in the tin (don't worry if it dips slightly), then turn out onto a wire rack to cool completely. Cut the cold cake horizontally into three.
10. To make the ganache, put 200g chopped dark chocolate in a bowl. Pour 300ml double cream into a pan, add 2 tbsp golden caster sugar and heat until it is about to boil.
11. Take off the heat and pour it over the chocolate. Stir until the chocolate has melted and the mixture is smooth. Cool until it is a little thicker but still pourable.
12. Sandwich the layers together with just a little of the ganache. Pour the rest over the cake letting it fall down the sides and smooth over any gaps with a palette knife.
13. Decorate with 50g grated chocolate or 100g chocolate curls. The cake keeps moist and gooey for 3-4 days.



# Madelief's Banana Bread

I chose to make this recipe, because when I was young my mum used to make this recipe a lot and she always said that I really enjoyed it. So today, I decided to make the same recipe and see if I still liked it years later.

## Ingredients:

- 140g softened butter
- 140g caster sugar
- 2 large beaten eggs
- 1 tsp self-rising flour
- 2 very ripe mashed bananas
- 50g icing sugar
- Dried banana chips for decoration



## Recipe:

1. Heat the oven to 180C
2. Butter the tin with butter/oil
3. Mix the butter, caster sugar until its fluffy
4. Add the 2 beaten eggs and little by little add the flour
5. lastly, add the baking powder and the 2 mashed bananas
6. pour into the tin and bake for 30 mins
7. mix the icing sugar with 3 tsp of water until it has no clumps
8. take out the banana bread and let it cool for 10 mins
9. drizzle the icing across the cake and enjoy!



# Banana Bread Recipe

By: Alexis

## Why I chose it...

*I love bananas and it is an easy, fast and delicious recipe*



## Ingredients:

- 3 bananas
- 60 g melted butter
- 1 egg
- 100 g sugar
- 1 tsp vanilla
- 190 g flour
- 1 tsp baking soda
- 1 pinch salt



## Instructions:

- 1 Preheat the oven to 350°F (180°C).
- 2 In a bowl, mash the bananas with a fork. ▶
- 3 Add in the melted butter, egg, sugar, and vanilla and mix until combined. ▶
- 4 Add in the flour, baking soda, and salt and mix again until just combined. ▶
- 5 Pour the batter into a loaf pan. ▶
- 6 Bake for 50 minutes, or until cooked through.
- 7 Once cool, take the banana bread out of the pan and slice into three horizontal layers, widthwise. ▶
- 8 Line the loaf pan with plastic wrap and place the bottom layer of bread in the pan. ▶
- 9 Top the bread with the softened vanilla ice cream and spread evenly with a spoon. ▶
- 10 Place the middle layer of bread on top of the vanilla ice cream. ▶
- 11 Top the middle layer with chocolate ice cream and spread evenly with a spoon. ▶
- 12 Place the top of the banana bread on top and cover with the plastic wrap. ▶
- 13 Freeze for one hour or overnight.
- 14 Slice and serve. ▶

# JUANA'S MUG CAKE!!!

## Why have you picked this recipe?

*Because it's an easy fast recipe that you can make with your siblings to have something sweet!*

## Ingredients:

- Sugar
- Flour
- Milk
- 1 egg
- Cocoa powder
- A mug

## Recipe:

- First you mix 2 tablespoons of milk with 1 egg inside the mug.
- Then you add 2 tablespoons of flour, 1 tablespoon of sugar and a big tablespoon of cocoa powder!
- You mix it all very well.
- Then you put it 3 minutes into the microwave until you see it grow!
- Let it cool and done!

*Before Photo:*



*After photo:*



# Anna-Sophia's Brownies

I chose this recipe because I have a massive sweet tooth and a love for brownies, so I decided to bake this recipe as I have been using this same one since I was very young and it brings many memories of me and my siblings baking together and being so excited when we got to eat the final product. Throughout the years, we have changed and altered the recipe to get them just right and think that we have finally managed to get them perfect!

## INGREDIENTS

- 1/2 cup unsalted butter, melted and HOT
- 1 tablespoon cooking oil, (olive oil or coconut oil are fine)
- 1 1/8 cup superfine sugar, (caster sugar or white granulated sugar)\*
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1/2 cup all purpose (or plain) flour
- 1/2 cup unsweetened cocoa powder
- 1/4 teaspoon salt

## INSTRUCTIONS

- Preheat oven to 350°F (175°C).
- Lightly grease an 8-inch square baking pan with cooking oil spray. Line with parchment paper (or baking paper); set aside.
- Combine hot melted butter, oil and sugar together in a medium-sized bowl. Whisk well for about a minute. Add the eggs and vanilla; beat until lighter in colour (another minute).
- Sift in flour, cocoa powder and salt. Gently fold the dry ingredients into the wet ingredients until JUST combined (do NOT over beat as doing so will affect the texture of your brownies).
- Pour batter into prepared pan, smoothing the top out evenly. (OPTIONAL: Top with chocolate chunks or chocolate chips.)
- Bake for 20-25 minutes, or until the centre of the brownies in the pan no longer jiggles and is just set to the touch (the brownies will keep baking in the hot pan out of the oven). If testing with a toothpick, the toothpick should come out dirty for fudge-textured brownies.
- Remove and allow to cool to room temperature before slicing into 16 brownies.



# Sade's Banana Cake

## Ingredients

- 3 large ripe bananas
- 375g all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ cinnamon
- ½ salt
- 170g unsalted butter (room temperature)
- 300g brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 and ½ cups of milk

## The Actual Recipe

**First, preheat your oven to 177 degrees Celsius.** There's a Norwegian saying that is related to this: "Ikke vær en idiot og varme opp stekeovenet." That doesn't actually exist, I made that up.

**Next, mash your bananas.** You want to make sure that they are as slippery as humanly possible, otherwise your cake is going to be lumpy and weird. Do this in a separate bowl from the main bowl.

**Cream your butter [IN THE MAIN BOWL].** Then **add your sugar, eggs and flour, obviously not all at once.** That will make your life harder.

**Continue to mix in thoroughly.**

After you've done that, the **milk and vanilla extract can be put in. You can do this one at the same time, it doesn't make your life harder.**

**Then, grease your pan with butter.** If you have left-over butter from the room-temperature one, that's wonderful. If you don't, just use the Lurpak you use to butter your bagels.

**Bake for about 30 minutes.**

# Mr Hillier's Banana Bread

## Why have you picked this recipe?

*I do lots of cooking but this is pretty much the only baking I do. Plus, my kids love it.*

## Ingredients:

- 285g plain flour
- 1 tsp bicarbonate of soda
- ½ tsp salt
- 110g butter plus extra for the tin
- 225g caster sugar
- 2 eggs
- 4 ripe bananas
- 85ml milk with 1½ tsp lemon juice
- 1 tsp vanilla extract
- Optional – chocolate chips

## Recipe:

- Preheat the oven to 180°C
- Sift the flour, bicarbonate of soda and salt into a large mixing bowl.
- In a separate bowl, cream the butter and sugar together until light and fluffy.
- Add the eggs, mashed bananas, milk and vanilla extract to the butter and sugar mixture and mix well. Fold in the flour mixture.
- Grease a loaf tin and pour in the mixture.
- Cook in the oven for about 1 hour or until golden brown.
- Remove from oven and cool for a few minutes before turning onto a wire rack.



# Casilda's cupcakes

## Why have you picked this recipe?

*I did it with my family, so it reminds me of them.* Before Photo:

## Ingredients:

- 1 ½ cups flour
- 1 ½ cups sugar
- ¾ cups cocoa powder
- 1 ½ teaspoon baking soda
- ¾ teaspoon salt
- 2 large eggs
- ¾ cup butter
- ¾ cups warm water
- ¼ cup oil
- 1 teaspoon vanilla extract



After photo:

## Recipe:

- First preheat the oven 180°
- Then put the ingredients in a bowl
- Now mix all the ingredients
- Then put the mixture into cupcake mould
- After that put, the cupcake into the oven





# Tahlia

## Chocolate Muffins

**Why have you picked this recipe?**

*I love chocolate cake!*

**Ingredients:**

- Plain flour = 225g
- Salt = 1 pinch
- Soft light brown sugar = 115g
- Sunflower oil = 6 tbsp
- Vanilla extract = ½ tsp
- Eggs = x2
- Baking Powder = 1 tbsp
- Buttermilk = 8fl oz
- Cocoa powder = 60g

**Recipe:**

- 1) **Preheat the oven to 200°C.** Line a 12-hole muffin/cupcake tin with paper cases and keep to one side.
- 2) **Sift** the flour, cocoa powder, baking powder, and salt into a large bowl. Stir in the sugar and then make a well in the centre of the dry ingredients.
- 3) **Beat together** the buttermilk, oil, vanilla, and eggs and pour the mixture into the well of the dry ingredients. Mix together lightly to make a lump batter. Spoon the mixture into the paper cases.
- 4) **Bake for 15 minutes**, or until well risen and Firm to the touch. Immediately transfer the muffins to a wire rack and leave to cool.

*Before Photo:*



*After photo:*



You can also add toppings such as icing and sprinkles!

# Freya's Coffee Cake

## Why have you picked this recipe?

*I picked this recipe because I really like drinking coffee, so I thought I would make a coffee cake. My Granny also loves coffee cake so I used her recipe.*

## Ingredients:

- 170g brown sugar
- 170g butter
- 3 large eggs
- 170g self – raising flour
- 1 ½ tsp baking powder
- 1 tbsp instant coffee
- 1 tbsp hot water

## Icing:

- 250g icing sugar
- 100g butter
- 1 ½ tbsp instant coffee
- 1 ½ tbsp hot water
- Walnuts (optional)

## Recipe:

1. Start by heating the oven to 160C. Line and grease baking tins with butter. Then add the sugar and butter to a bowl and whisk until you have a fluffy consistency.
2. Whisk the eggs before adding them to the mixture with a fork, then slowly add them to the mixture. Whilst you are doing this add 1 tbsp of flour with the whisked egg until both ingredients are combined. Make sure to gently fold the leftover flour and baking powder into the mixture.
3. Add the instant coffee to the hot water and then add it to mixture once it is fully dissolved. Bake the cake for 30 – 35 mins until they are fully risen. Use a skewer to test if your cake is ready and it should come out clean. Leave the cake to cool for 5 mins then turn out onto a wire rack to finish cooling.
4. To make the icing add the icing sugar and start beating until it is light and fluffy. Then add the dissolved coffee and whisk mixture. Then leave to one side to the cake is ready to ice.
5. Once the cake has finished cooling down ice the cake. Put icing on the inside of one of the sponges before sandwiching the two together. Ice the top of the cake. Decorate with walnuts and use a fork to create a spikey pattern on the icing (optional). Then enjoy!



# Francesca's Victoria Sponge

## Why have you picked this recipe?

*This is my grandma's recipe!*

## Ingredients:

### For the cake :

- 200g Caster sugar
- 200g softened butter
- 200g self-raising flour
- 1 tsp baking powder
- 4 beaten eggs
- 2 tbsp milk

### For the filling :

- 100g softened butter
- 140g sifted icing sugar
- 1 drop vanilla extract
- Some jam of your choice!

## Recipe :

- Preheat the oven to 190C. Butter 2 cake tins and line with grease proof paper
- Beat all of the ingredients together until you have a smooth batter
- Divide the mixture between the tins
- Bake for about 20 mins until it's golden and smells amazing!
- Put onto a cooling rack and leave to cool
- For the filling, beat the butter until it's smooth, then gradually beat in the sifted icing sugar and vanilla extract
- Spread the buttercream and jam over the top of the sponges, then Sandwich the second one on top
- Dust a little icing sugar over it and voila!

## Before Photo:



## After photo:



# Judy L's Chocolate bread

## Why have you picked this recipe?

*My sister likes bread and dad likes chocolate*

### Ingredients:

- 1. Bread flour -100g
- Cake flour-25g
- Instant dry yeast-1+2/3tsp
- Sugar-3+1/2 tbsp
- Beaten egg-1/2pcs
- Skim milk-1tbsp
- Water-120-130cc
- Salt-1/2tsp
- Unsalted butter (room temperature)-40g
- 2. Cocoa powder-1tbsp
- Water-2tsp]
- Also some chocolate (sweet)
- Unsalted butter-as needed
- Sliced almond-40g
- Mix number 2 and put it in a piece of plastic wrap



### Recipe:

- Make the dough by mixing 1. and knead it well but keep it gentle or the bread is going to be crumbly
- Separate dough in halves and add 2. In one of them, knead well .make the doughs in separate ball shapes and let them sit in separate sealed bowls for 25 minutes
- Butter up the mould with 40g of butter and the add your almonds in it. Close the mould and shake until there's not much sound left. Open it and gently shake out excess
- Take the one with no cocoa powder and roll it out in a rectangle shape. Roll the one with cocoa powder out in a square shape
- Place the square on the rectangle and pour chocolate on it but leave two finger space on the top with no chocolate
- Tightly roll the thing from the bottom and then slice the dough in three lines but leave the top bit uncut
- Loosely braid the three bits and then carefully place the braided dough in the mould
- Secure the mould and put it in the oven and let it bake for an hour
- Take out the bread from the mould and let it rest up straight until it's not that hot anymore & You're done

# Gracie's Kladdkaka (Swedish sticky chocolate cake)

## Ingredients:

- 100g unsalted butter, plus extra for greasing
- 2 eggs
- 200g caster sugar
- 1 tsp vanilla extract
- 150g plain flour
- 3 tbsp cocoa powder

## Method

Preheat oven to 180 then grease cake tin. Melt the butter and let it cool then put the 2 eggs, sugar, flour in a bowl and whisk until fluffy. Then add the butter, vanilla extra and cocoa powder and fold ingredients together. Lastly pour the mixture into a cake tin and leave the oven for about 12 minutes. If too runny leave it in for another minute.



# Belle – Oreo Fudge

Why have you picked this recipe?

Because my family and I love it.

Ingredient

One can condensed milk

One bag Oreos

2 bars white chocolate

Recipe:

First cut up the white chocolate into squares  
then pour into bowl.

Second break down the Oreos so they're in very small chunks  
and pour into another clean bowl.

Next get a pan and heat it to a very low heat.

Once the pan is heated  
pour in your condensed milk.

Then add the white chocolate in.

Mix until melted

then add the Oreos

and stir until you have a mixture.

Then put oven on at 160 degrees

Then put in fridge overnight

And you have yourself a delicious Oreo fudge



# Erin's chocolate cake

## Why have you picked this recipe?

For my baking task I made a chocolate cake. I chose to make this because it is my grandmother's recipe and I have it all the time. It is my favourite type of cake and I have made it many times. I didn't get a picture of the end result so I put a picture of the same cake when I made it for my friend's birthday one time.

## Ingredients:

100 g unsalted butter, softened, plus extra to grease

175 g self-raising flour

25 g cocoa powder

200 g (7oz) caster sugar

2 medium eggs

75 ml (3 fl oz) evaporated milk

few drops vanilla essence

For the icing

100 g unsalted butter

6 tbsp. cocoa powder (we used Bournville)

300 g icing sugar, sifted

4 1/2 tbsp. hot milk

1 1/2 tsp. vanilla essence



## Recipe:

Mix the flour, sugar, cocoa and salt and then rub in butter.

Beat together the wet ingredients then mix in with the flour mixture.

Grease two round tins and put the batter in.

Bake for 40 mins at 180°C

For the icing, melt the butter then mix in the cocoa powder and the icing sugar.

Gradually stir in the hot milk and vanilla essence and beat until smooth.

Ice the cake and then enjoy.

# Bella H's cup bread / cake

## Why have you picked this recipe?

*It's an ancient recipe handed down three generations and my family call it our secret recipe.*

## Ingredients:

2 cups of self-raising flour  
1 cup of sugar  
1 cup of raisins (optional)  
1 egg  
57 grams of (soft) butter  
1 cup of ilk

## Recipe:

- Pre heat the oven to 180
- First you need pour the flour and sugar into one big bowl. Then add the egg and mix until everything is combined.
- Next you put the butter in the bowl and the milk and mix together then add the raisins (if you would like).
- Then you mix altogether and put in a loaf tin.
- Next you bake for 30-40 mins
- Now you have cup bread 😊

## Photo:





# Sofia M's Vanilla Cupcakes

## Ingredients :

- 100 grams butter/margarine softened at room temperature
- 100 grams caster sugar
- 2 free range eggs, lightly beaten
- 1 teaspoon vanilla extract
- 100 grams self-raising flour
- 1-2 tablespoons milk

## Preparation method

1. Preheat the oven to 180 degrees Celsius, Gas mark 4 and line 2 x 12 cake tins with paper cases
2. Cream the butter and sugar together in a bowl until pale. Beat the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture evenly into the paper cases until they are half full.
4. Bake in the oven for 8-10 minutes, or until golden brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.

## Icing

### Ingredients :

- 140 grams butter, softened
- 280 grams icing sugar
- 1-2 tablespoons milk
- Few drops food colouring (optional)

### Preparation method :

1. Beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth
2. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat the milk if necessary, to loosen the mixture
3. Stir in the food colouring until combined

# Snacks

# Roberta's Cinnamon rolls with frosting

## Why Did I decided to do cinnamon rolls?

I decided to do cinnamon rolls because all family love them and they are delicious.

### Ingredients:

#### Mass:

125 g of water, at room temperature  
80 g of half cream  
50 g of sugar  
30 g of butter, at room temperature  
1 1/2 tablespoon of dry yeast  
1/2 teaspoon of salt  
1 yolk  
415 g of flour

#### Filling:

25 g of butter, at room temperature  
75 g of brown sugar  
75 g refined sugar  
1 1/2 tablespoon of ground cinnamon

#### Glazed:

30 g of butter, at room temperature  
140 g of glazed sugar  
60 g of cream cheese  
1/2 teaspoon of vanilla

#### Preparation:

##### Mass:

Line a mould with wax paper & reserve

In a bowl put the water, the half cream, sugar, the butter and the dry yeast and mix it.

Add the salt, the yolk, and the flour, Knead it for 5 minutes.

Cover the mass with plastic and let it rest until has doubled in size. (Approximately 30 minutes)

##### Filling:

1. Preheat the oven at 190 C.
2. In another bowl add the butter, the brown sugar, the sugar and the cinnamon, mix it and reserve for later.
3. On a flat and floured surface, roll out the mass into a rectangle (approximately 30 x 40 cm). Spread the mass with the reserved preparation. (Leave uncovered 5 cm from the top end), roll it up by squeezing the mass into a roll.
4. Cut the roll into 12 different slices and place them, separated from each other, inside the mould.
5. Bake for 15-20 minutes (190 C). Remove from the oven and let them cool.

##### Glazed:

1. In a bowl add the butter, the sugar, the cheese cream and the vanilla, mix it,
2. Smear the top of the cinnamon rolls with frosting.

**Preparation time:**

30 minutes

**Total time:**

2:00 hours

**Servings:**

12 servings



# Mineh's Summer Rolls

## Why have you picked this recipe?

*I picked this recipe because it is very easy to make and it's very healthy.*

## Ingredients:

- Red bell peppers
- Cucumber
- Rice paper
- Carrots
- Soy sauce
- Tofu
- Warm water



## Recipe:

- First cut your vegetables into any fine shape  
I personally like to cut them into short strips
- Then chop your tofu into small squares and season it with a little bit of soy sauce.
- Put your tofu in the oven at 200 degrees on the fan and grill setting for about 5-10 minutes.
- As the tofu is cooling get your rice paper and soak it in warm water for about 10 seconds until it feels a little bit soft but not too hard.
- Then place the rice paper on a slightly wet but clean surface and place the vegetables and tofu horizontally.
- Then dampen your fingers with hot water and roll everything together.
- Then enjoy it with some soy sauce.

# Isabel L's Tomato and Egg

## Why have you picked this recipe?

*It is a very famous family dish in Hong Kong*

*It is very easy to make.*

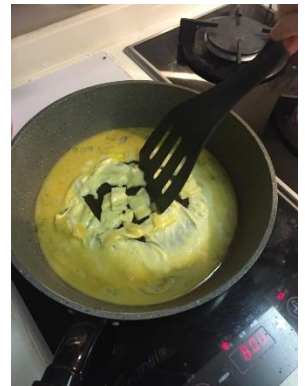
*This portion is for 2 people.*

## Ingredients:

- 1 x Tomato
- 2 x eggs
- Salt
- Corn Flour
- Sugar
- Ketchup

## Recipe:

- Slice the tomato into pieces
- Beat the 2 eggs and add a pinch of salt into the eggs
- Fry the eggs till it is half cooked and put it in a different bowl.
- Fry the sliced tomatoes on the pan
- Take a bowl to prepare the sauce
- Add 1 tablespoon of ketchup, 1 tablespoon of sugar and 1 tablespoon of water into the bowl. Then mix it.
- Pour the sauce in the pan with the egg and the tomato. Heat it up till the sauce is slurpy.
- To make the dish more presentable, you can cut and add some more colour (it is optional).



# Anastasia's Czech Potato Pancakes (Bramboracky)

## Ingredients:

4 large potatoes  
3 cloves garlic, crushed  
salt and black pepper to taste  
1 pinch dried marjoram  
2 teaspoons caraway seeds  
2 eggs  
1 tablespoon milk  
3 tablespoons plain flour  
oil for frying



## Recipe:

- 1) Peel and coarsely grate the potatoes, squeezing out as much liquid as you can. Transfer the grated potatoes to a mixing bowl. Stir in the crushed garlic, salt, pepper, marjoram and caraway seeds.
- 2) Beat the eggs with the milk. Add the egg mixture to the potatoes and stir well to combine. Gradually mix in the flour to form a thick but still pourable batter.
- 3) Heat the oil in a frying pan over medium-high heat; the oil should be about 5mm deep. Spoon about 60ml of batter into the hot oil, flattening it slightly. Fry the pancake until golden brown, about 3 minutes on each side. Drain on kitchen paper. Taste the first pancake and adjust the seasoning if necessary, you can put any spices you want! Repeat with remaining batter.

# Daisy B's

## Mozzarella sticks

- 135g Italian-style dried breadcrumbs
- 130g freshly grated Parmesan
- 1 tsp salt
- 900g pasteurised mozzarella cut into 4cm x 1cm sticks
- 4 large eggs, beaten to blend
- 375ml vegetable oil

Stir the bread crumbs, Parmesan and salt in a medium bowl to blend. Dip the cheese in the eggs to coat completely and allow the excess egg to drip back into the bowl. Coat the cheese in the bread crumb mixture, patting to adhere and coat completely. Place the cheese sticks on a baking tray. Repeat dipping the cheese sticks in the egg and bread crumb mixture to coat a second time. Cover and freeze until frozen, about two hours and up to two days.

Heat the oil in a large frying pan over medium heat. Working in batches, fry the cheese until golden brown, about one minute per side. Transfer the fried cheese to plates. Sprinkle with the remaining cheese and serve with the marinara sauce.

# Issy's Mozzarella Sticks

## Why have you picked this recipe?

It is easy to make and very delicious and my family always makes it

## Ingredients:

- 16 oz Mozzarella cheese
- 2 eggs
- 2/3 cups of breadcrumbs
- salt & pepper

## Recipe:

1. Cut the mozzarella sticks however big you would like
2. Crack the eggs into a bowl, and whisk them
3. In another flat bowl pour the breadcrumbs
4. Get each mozzarella stick and dunk it in the egg until fully coated
5. Now dunk the stick in the breadcrumbs making sure it is fully submerged
6. Repeat steps 4 and 5 again.
7. Once the mozzarella sticks are covered in breadcrumbs, heat up a pan on the stove and cover the base with oil, on a medium heat.
8. In batches fry the mozzarella sticks until golden brown, taking about a minute for each side.
9. Dab of the excess oil once the sticks are done
10. All done and now you can enjoy with some tomato sauce.





# Fay N's Breakfast Toast

## Why have you picked this recipe?

I usually make it with my family and it is easy to make.

## Ingredients:

- Bread
- 1 Egg
- Bacon, ham or sausage
- Cheese: Mozzarella and Parmesan



## Recipe:

- Use a spoon and press down on the centre of the of the bread to make a pocket
- Crack the egg into the pocket
- Add either bacon, ham or sausage on the bread
- Sprinkle the cheese on top
- Bake at 200°C around 10-15 minutes
- You can add some pepper and oregano to your toast



# Imo's Marmite Pinwheels

## Why have you picked this recipe?

*This is what my Grandma and I make every time I stay at her house.*

## Ingredients:

- Marmite
- Ready-made pastry
- English Cheddar Cheese
- A single egg

## Recipe:

- Roll the pastry into about 12x30cm rectangles, portrait
- Spread the Marmite quite thinly then sprinkle the cheese on top
- Roll the left and right edge into the middle
- Beat the egg then use it to "glue" the sides together and glaze all over
- Cut into even pieces, there should be about 25
- Lay on greased baking trays and cook in the oven for about 15 minutes (fan 200)
- Enjoy!

## Before Photo:



## After photo:



# Anja H – Billionaire's shortbread (makes 14)

## Why have you picked this recipe?

*It is fun to make and it was the first thing I baked properly by myself.*

## Ingredients:

- For the shortbread:
- 250g softened unsalted butter, plus extra for greasing
- 150g caster sugar
- 1 medium egg
- 150g cornflour
- 300g plain flour
- For the topping:
- 300g caster sugar
- 175ml double cream
- 275g crunchy peanut butter
- 400g dark chocolate, roughly chopped.

## Recipe:

- Preheat oven to 180oC. Grease and line the base and sides of a 30 x 20cm traybake tin.
- To make the shortbread, mix the butter and sugar together in a bowl with an electric whisk together, then fold in the cornflour and plain flour to form a soft dough.
- Tip the dough out onto a lightly floured work surface and knead very gently until smooth. Press into the base of the prepared tin, spread evenly to corners. Prick all over with a fork then place in fridge for 15 minutes. Then bake for around 25 mins.
- Meanwhile, put caster sugar into a frying pan and heat gently, without stirring, until sugar turns golden brown and liquid. Then whisk in cream and cook until thickened and smooth. Whisk in peanut butter, you want a thick, light golden-brown mixture

# Martha Honeycomb Recipe

## Ingredients:

- 200g caster sugar
- 5 tbsp golden syrup
- 4 tsp bicarbonate of soda
- 100g chocolate (anything works)



## Method:

- Line a baking tray with parchment paper
- Combine sugar and golden syrup into a pan
- On a low heat, stir the ingredients together
- Once the sugar has completely melted, turn onto a high heat for approx. 1 min whilst mixing continuously
- Still on a high heat, add the bicarbonate of soda and mix vigorously until the mixture is golden
- Add the mixture to the baking tray and let it cool at room temperature for 40-60 minutes
- Once the mixture has hardened completely, carefully break it into chunks with a knife
- Melt chocolate on a low heat until smooth, then drizzle over honeycomb
- Refrigerate for 20-25 mins (until chocolate has cooled)
- Enjoy!

# Lily B - Fudge

## Why have you picked this recipe?

*My family loves fudge, we visited Cornwall and Found an amazing fudge place but unfortunately we are not able to visit so I decided to try and recreate it!!*

## Before Photo:



## Ingredients:

- Condensed milk
- Milk
- Sugar
- Butter
- Vanilla extract



## After photo:

## Recipe:

- Place all ingredients into a large saucepan
- Melt, stirring continuously until sugar dissolves
- Bring to boil then simmer for 10 minutes

Stirring continuously

- Remove from heat and beat until thick
- Once thick put in a lined container and leave to set in fridge overnight



# Charlotte P's French Toast

## Why have you picked this recipe?

*It is my Mum's favourite.*

## Ingredients:

Bread

Egg

Cinnamon

Vanilla extract

Milk

## Recipe:

Mix together the egg, vanilla extract, Milk and cinnamon in a shallow dish

Tip the bread in the mixture until both sides are evenly covered.

Put the bread in a frying pan on a medium heat.

Let them sizzle until both sides are golden brown. Add maple syrup and strawberries to serve.

# Mango Smoothie

*By: Constanza*

## Why have you picked this recipe?

*I chose this recipe because I love mango and it is very refreshing.*

## Ingredients:

- 1 cup chopped frozen mango
- ½ cup of milk
- 1 tablespoon of sugar
- 1 tablespoon of honey

## Recipe:

- Place all the ingredients in the blender.
- Blend until it's smooth and frothy.
  
- ENJOY!!



# *Natalia's* Condensed Milk Chocolate Bites

## Why have you picked this recipe?

*I chose this recipe because you only need two ingredients and it's a really delicious desert.*

## Ingredients:

- 160g of condensed milk
- 40g of cocoa powder



## Recipe:

- Find a medium sized bowl and cover the inside with serene wrap
- Add the condensed milk into a separate bowl
- Microwave the condensed milk for 30 seconds
- Gradually add in the 40g of cocoa powder gradually and whisk until well blended and thick
- Put it into the bowl with the serene wrap
- Wrap it and refrigerate for an hour
- Sprinkle a clean surface with cocoa powder
- Take your mixture out of the refrigerator and unwrap, it should now be a solid
- Put the solid onto the surface with the cocoa powder and make sure to cover it in a thin layer of cocoa powder
- Cut it into square cubes
- Take each individual cube and mould it into a circle and then slightly flatten them, making sure all sides are covered with cocoa powder



# Double Chocolate Anzac Biscuits – Isabelle L

These biscuits were originally made to send to the ANZACs (Australian and New Zealand Army Corps) serving in Gallipoli. I am baking these biscuits because in my old school in France, there was an international day and the Australian people used to make these biscuits and bring them in. I loved them so much that I would like to make them myself.

## Ingredients:

- 90g rolled oats
- 125g flour
- 110g caster sugar
- 75g shredded coconut
- Small handful dark chocolate chips
- Extra chocolate to cover – 150g dark chocolate that melts/cooking chocolate
- 125g butter
- 2 tablespoons honey or golden syrup
- 1 tablespoon boiling water
- ½ teaspoon baking soda



## Method:

- Preheat the oven to 160 degrees Celsius.
- Sift the flour into a bowl, add the rolled oats, coconut and sugar. Stir to combine.
- Place the butter and honey (or golden syrup) in a microwavable bowl and microwave for 1-2 minutes until the butter is melted. Once melted, mix well.
- Place the baking soda and water in a bowl and stir to combine. Add to the butter mixture and mix.
- Pull this over the flour mixture and stir well. Stir in the chocolate chips - mix only until combined.
- Place spoonfuls of mixture onto baking trays lined with non-stick baking paper, allowing room for the biscuits to spread.
- Flatten slightly and bake for 10-12 minutes or until golden.
- Allow to cool on wire racks.
- Place the extra chocolate in a small glass bowl over a saucepan of simmering water - make sure the bowl doesn't touch the water and stir until melted. Dunk each biscuit to halfway (approximately) in the chocolate, set aside on the wire rack until chocolate has set.

# Mima's peanut butter cups

## Why have you picked this recipe?

*Because I love the Reese's version and wanted to make my own.*

## Ingredients:

- Any milk chocolate you can melt
- Peanut butter (smooth)
- Butter
- Popping candy
- Sugar

## Recipe:

- To make the peanut butter filling you get three spoonfuls of peanut butter and put in a bowl.
- Then take 20 grams of sugar and pour it into the bowl. Mix well.
- Melt 50 grams of butter in the microwave and add that to the mixture, mix well.
- Next melt some milk chocolate until smooth
- Pour the melted chocolate into a cupcake rapper but only fill half way and leave in the fridge.
- Once chilled put a dollop of peanut butter mixture on top and pour more milk chocolate over until the cup is full.
- Sprinkle popping candy on the top
- Leave in the fridge and enjoy.



# Carlota's Recipe

## Why have you picked this recipe?

*It's very good and easy to make.*

## Ingredients:

- eggs whites
- Sunflower oil
- Lupin flour
- Linseed flour
- Pumpkin seeds flour
- Pysllium
- bicarbonate
- Sesame
- Brown linseed powder

## Before Photo:



## After photo:

## Recipe:

- Pre heat the oven to 190°C
- In a large bowl mix the eggs, Oil and water
- Add all the other ingredients
- Mix until there are no lumps



# Sophia W's Potato Cakes

*500g sweet potatoes (any kind) and glutinous rice flour*

- 1) Put the sweet potatoes into a bowl, and if possible, drain out the excess water
- 2) Add the rice flour afterwards making sure the amount of rice flour is equal to the amount of potato, mixing it into a wettish dough.
- 3) Then, heat up the pan and put a generous amount of oil in it, around 4 mm high
- 4) Roll out the dough to make it 2 mm thick, and cut it out with a 4cm cookie cutter
- 5) When cut, you put the dough in the oil, and fry it until slightly browned.
- 6) Make sure you cook both sides before putting it onto a kitchen towel to dry off the oil
- 7) Dust it lightly with icing sugar, and then serve. The middle should be soft on the inside, and chewy on the outside.



