

## A vibrant, cartoon-style illustration of various food items scattered across a white background. The items include fruits like bananas, apples (red, green, yellow), pears, oranges, and grapes. There are also beverages such as coffee cups, a smoothie bottle, and a juice bottle. Desserts and snacks include ice cream cones, cakes, sandwiches, burgers, and pastries. The style is colorful and playful, with thick black outlines and bright colors.

## **Jake's Pasta with cheese and bacon**

Pasta is my favourite food and it is very easy to make

**Preparation:** 20 minutes

**Ingredients:**

- Pasta
- Grated cheddar cheese
- Bacon
- Fry light

**Kitchen kit:**

- Two pots
- Frying pan

**Method:**

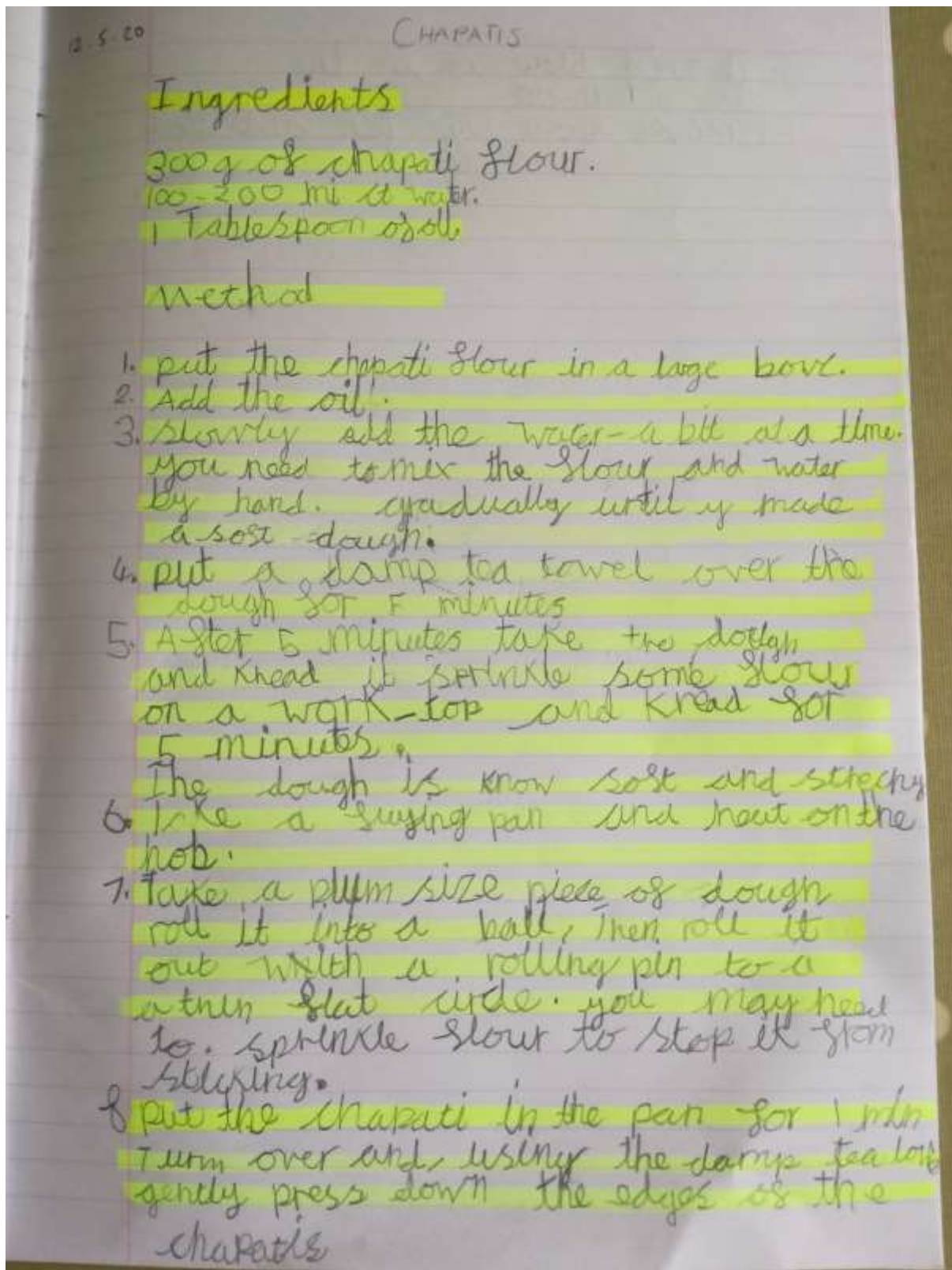
Step1 First boil some water from the kettle and put it in the pot

Then you put the pasta in

Step2 fry the bacon and when the pasta is soft pour the pasta in to the pot with holes in and the water will go away

Step 3 just add the cheese and bacon and you are done.

## Lauren's Chapatti



it will blow up in the middle like a balloon

9. remove from the pan and eat!!

# Harriet's chocolate orange brownies

Makes 16 squares

Takes 20 minutes to prepare

Takes 30-35 minutes to bake

## You will need...

225g butter

200g dark chocolate

275g soft light brown sugar

Zest of 1 large orange

Juice of ½ an orange

4 eggs

1 teaspoon of pure vanilla extract

Large pinch of salt

110g plain flour

30g cocoa powder

1 teaspoon of baking powder

110g white chocolate chips or chopped white chocolate.

## How to make it...

1. turn the oven on to 180C/350F/gas 4.
2. line a 20 cm square cake tin.
3. put the butter, dark chocolate and sugar in a large heatproof bowl and put it over a saucepan of warm water.
4. let the butter and chocolate melt and stir occasionally. Remove the bowl from the pan and leave to cool.
5. whisk the zest and juice together with the eggs, vanilla and salt.
6. whisk this mixture into the cool melted chocolate.
7. sieve the flour, cocoa and baking powder into the chocolate mixture and carefully fold it in.
8. Add the white chocolate and fold these in too.
9. pour the mixture into the tin and bake for 30 minutes for a fudgy brownie or 35 minutes for a cakey brownie.
10. let the brownies cool completely in the tin. Tip the brownies out of the tin and cut into squares.



## Lily's Crispies

### Ingredients

- Frosties
- Chocolate
- Mars
- Milk
- Decorations

### Equipment

- Pan
- Bun ~~case~~se
- Spoon
- Knife
- Boll
- Tins



1. First you get your ingredients and equipment.



2. Next break up the chocolate and melt them in the pan. Stir it to make sure the chocolate doesn't burn.



3. Then add a splash of milk.



4. After that, put your melted chocolate in a bowl and add frosties.



5. Stir them until they are covered in chocolate.



6. Next put bun cases into your tins.



7. Then you put the mixture into the bun cases.



8. Finally, add decorations if you want and leave to set.

### Handy Hint

Make sure one of your crispies goes a little bit wrong so you can eat it immediately!



## Tom's Chocolate Cake

### Chocolate Cake

#### Ingredients.

1lb Self Raising Flour  
1lb Caster Sugar  
4tbsp Cocoa Powder  
8oz Margarine  
4 Eggs  
1 x 170gm tin Evaporated Milk  
Same amount of Water  
Splash of Vanilla Essence

#### Icing

8oz Plain Cooking Chocolate  
8oz Icing Sugar  
8oz Margarine  
4 Egg Yolks

#### Equipment

4 x 8inch cake tins  
4 x 8 inch liners  
2 x large glass bowls  
1 x electric mixer  
2 x wooden spoon  
1 x sieve [Grab your reader's attention with a great quote from the document or use this



#### Method

1. Pre heat oven to 180 C, grease cake tins and line with baking paper
2. Mix together flour, sugar and cocoa
3. Mix in the margarine
4. Mix together the 4 eggs, evaporated milk, water and vanilla
5. Add to the dry mixture and whisk
6. Share between the 4 tins and bake for approximately 25 minutes
7. In microwave melt chocolate and margarine
8. Add egg yolks
9. Sieve in icing sugar and beat
10. Remove cakes and cool
11. When icing is nearly set share between the 4 cakes. You can either have 2 cakes that are two layers or one tall 4 layer cake.

## Abbey's Biscuits

### Gingerbread People

#### Ingredients

300g Self-Raising flour  
Pinch Salt  
3tbsp Ground Ginger  
100g Castor Sugar  
50g Margarine  
3tbsp Golden Syrup  
4tbsp Milk



#### Method

1. Pre heat oven to 160°C
2. Place all drying ingredients in a bowl
3. Warm marg Sugar and Syrup together in a pan then add dry ingredients.
4. Add the milk  
Mix till firm then knead lightly with hand
5. Roll out and cut out shapes
6. Cook for about 10-15 minutes. Allow to cool on a
7. Wire rack then decorate with Icing of your choice

## Hannah's Cake

### My chocolate cake recipe



### What you need

- A bowl for mixing
- Scales for weighing
- Spoon
- 175g Soft butter
- 175g Sugar
- 3 large eggs
- 150g S.R Flour
- 25g Cocoa
- And a tongue for licking the bowl after.

### Step by step

- First you get the bowl and get your butter and sugar and cream it together until light and fluffy like this.



- Crack 3 eggs in to a jug and beat them up.



- Add to mixture a little at a time with flour and mix well



- Add the rest of the flour and cocoa and gently stir into the mixture.



- Divide the mixture into 2 cake tins and spread it out making sure you don't get it on the sides as it will burn when in the oven. And it will look like this



## How to cook

- You need to set the oven to 160C for a fan oven or 180C for conventional oven or gas mark 4. You need to cook it for 25- 30 mins until it is risen and firm to touch.
- Put on a wire rack to cool.

## Finishing touches

YOUR CAKE IS DONE!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!

Now for the icing you can decorate it all you like



## Florence's Super Sweetcorn pasta

### Ingredients:

$\frac{1}{2}$  an onion  
1 clove of garlic  
 $\frac{1}{2}$  a red pepper  
1 tin of sweetcorn  
1 tin of chopped tomatoes  
1 pinch of salt and pepper  
Oregano  
pinch of sugar  
pasta - 403

### Method

1. Chop up the onion and pepper into dice
2. Grate the clove of garlic
3. Turn on the hob
4. put 1tbsp of olive oil in the pan
5. Add onions to the pan, cook for 5 mins
6. Add garlic to the pan, cook for 1 minute
7. Add red pepper to the pan, cook for 2 mins
8. Add tomatoe puree, tinned tomatoes, sweetcorn and olives. Season with herbs, salt and pepper and a pinch of sugar then stir the sauce
9. Turn down the heat
10. Simmer for 20 minutes (add more water if sauce sticks)
11. put pasta into a pan of boiling water. cook for 10 minutes
12. Drain the pasta
13. put pasta into a bowl, pour over sauce. Add optional grated cheese.
14. Last but not least EAT and ENJOY!!

## Chloe's Cake

### Chocolate Covered Cake

#### Equipment

You will need:

Mixing bowl  
Electric whisk  
knife  
Teaspoon  
Wire rack  
2 cake tins (7in)  
Pastry brush  
Greaseproof paper

#### Ingredients

For the sponge cake you will need:

1 teaspoon of baking powder  
2 large eggs  
125g (4oz) caster sugar  
125g (4oz) softened butter  
125g (4oz) self-raising flour

For the chocolate cream you will need:  
200g (7oz) chocolate  
6 tablespoons of whipped cream

## Methods

Preheat the oven to  $170^{\circ}\text{C}$  /  $325^{\circ}\text{F}$  / gas mark 3

### Sponge cake:

Simply beat all the ingredients together in the bowl.

Divide the mixture evenly between two lined tins.

Spread the mixture flat so the cake will rise evenly.

Bake in the oven for 20 minutes.

Take the cake out of the oven allow to cool.

Remove the cakes from the tin.

### Chocolate cream:

Melt the chocolate in a bowl until it has melted.

Add the cream and stir in. When you stir the cream in make sure you take the chocolate off the hot water.

Take one cake and put chocolate cream on it then put the other cake on top of that to make a sandwich.

Pour all of the chocolate cream on the cake then spread. You can decorate if you like.



## Fraya's Fabulous Focaccia Flatbread

### Ingredients

3 cups of plain flour  
1 sachet dried yeast  
1 tablespoon sugar  
1 tsp salt  
1 cup very warm water  
2 tablespoons olive oil for on the top of the bread

Mix flour, yeast, sugar and salt in large bowl.

Add olive oil and water, stirring until well mixed.

Cover and let rise until doubled, about 30 minutes.

Using the handle of a wooden spoon, poke holes in the bread.

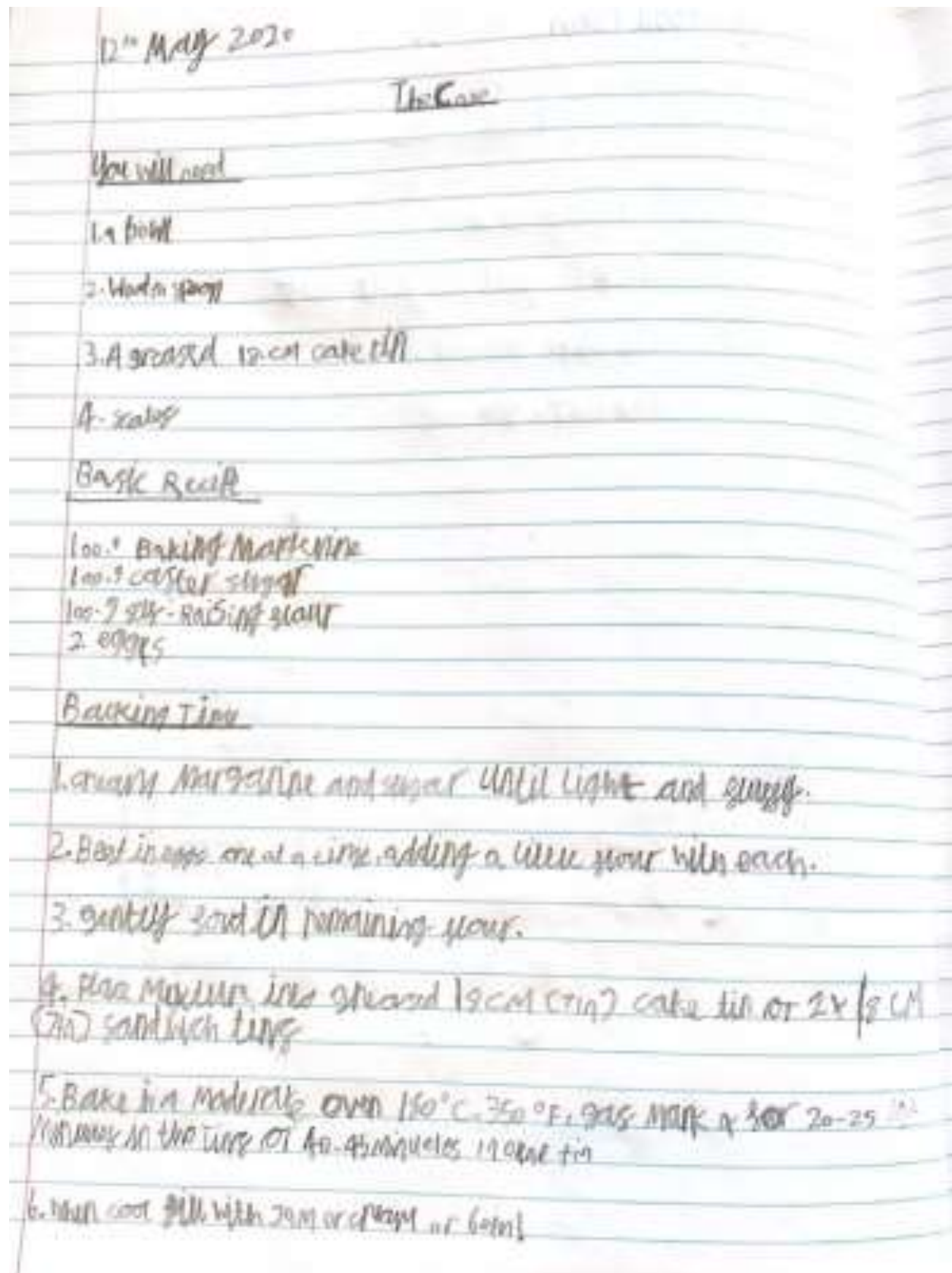
Drizzle oil and rock salt over the dough.

Cover with cling film and leave for 15 minutes.

Bake for 30 to 35 minutes until golden.

Cool and cut into slices. Serve with balsamic dressing for dipping.

## Max's Cake



## Noah's Rocky Road

### **Rocky road**

#### **Ingredients**

*200g digestive biscuits*

*135g butter*

*200g dark chocolate*

*2-3 tbsp golden syrup*

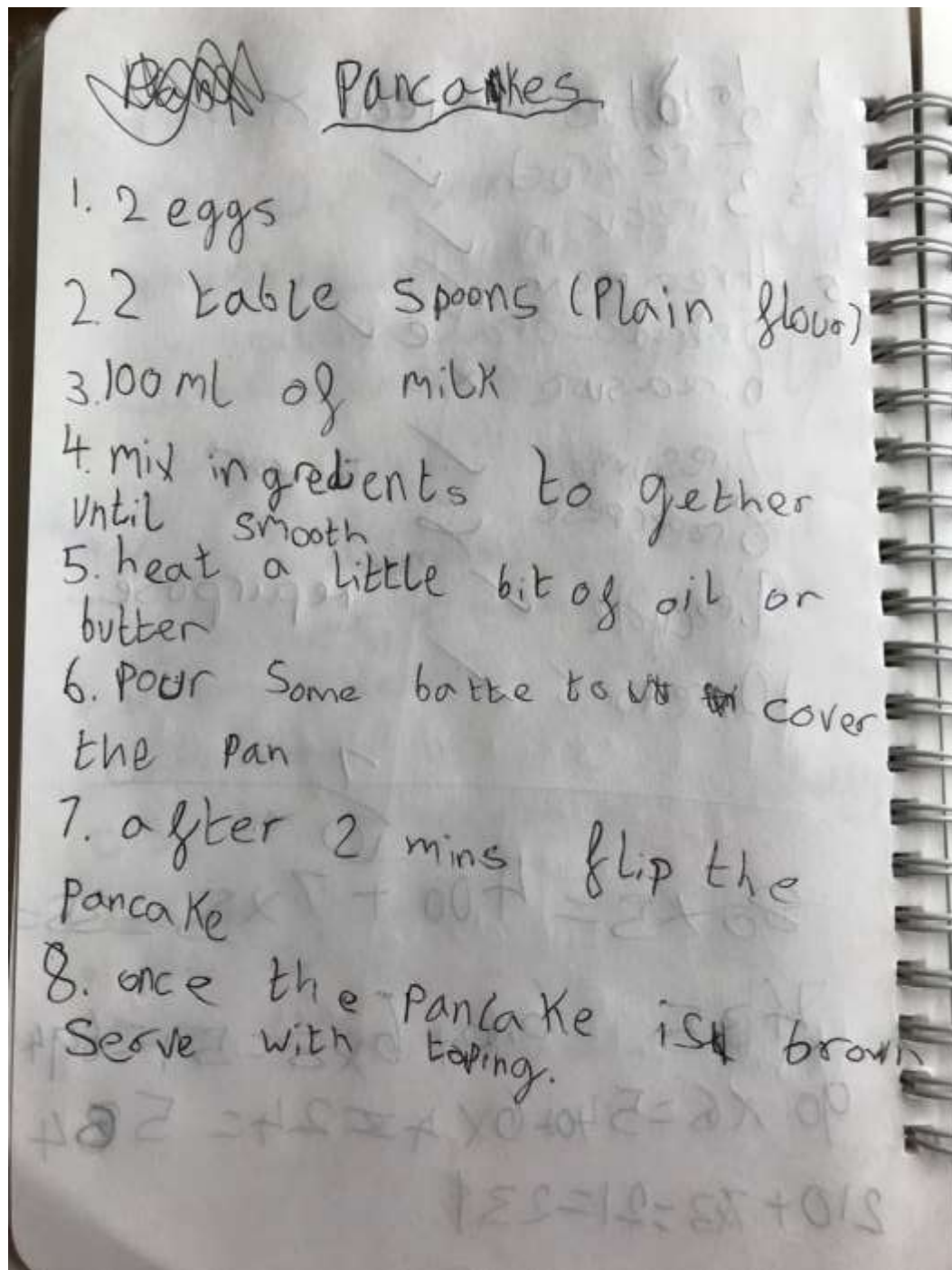
*100g mini marshmallows*

*100g raisons*

#### **Method**

- 1. Grease and line a square tin with baking paper.*
- 2. Crush the digestive biscuits into different sizes and put aside.*
- 3. In a large saucepan melt the butter, dark chocolate, and golden syrup over gentle heat until there are no lumps, then set aside.*
- 4. Get the biscuits, marshmallows and raisons and stir into the chocolate mixture until everything is covered.*
- 5. Tip the mixture into the tin and chill for upto 2 hours.*
- 6. Cut into pieces and enjoy!!*

## Seth's Pancakes





# Jacob's Breakfast Muffins

## Equipment

Muffin tray

Oven

Bowl

Whisk

A small frying pan

A sharp knife

## Ingredients

### Basic mix

12 medium eggs

Cooking spray

For mushroom, pepper and red onion muffins,

8 sliced button mushrooms

Half a red pepper sliced thinly

Half a red onion sliced thinly.

For spinach yellow pepper and paprika muffins,

A handful of chopped spinach

Half a yellow pepper thinly sliced

And 1 tsp of sweet smoked paprika.

## Method

Preheat oven to 180c and spray muffin tray with oil.

Whisk eggs well and put them to one side.

For the mushroom muffins, spray frying pan with oil then add sliced mushrooms and cook for 4 minutes until soft.

Divide the mushrooms, sliced red onion and red pepper equally between 6 of the muffin holes.

For the spinach muffins, Divide the chopped spinach between the other 6 muffin holes, place the sliced yellow pepper on top of the spinach.

Pour the egg mix into each of the muffin holes, then top the spinach muffins with paprika.



Last of all bake the muffins in the oven for 20 minutes and they can be eaten hot or cold.

If you don't like the ingredients you could always change the vegetables with different ones.

## Eliza's recipe

Australian crunchie Makes 24

225 g (8oz) margarine  
150 g (5oz) caster sugar  
75 g (3oz) desiccated coconut  
75 g (3oz) crushed cornflakes  
1 x 15 Spoon 1tbsp cocoa powder sieved  
150 g (5oz) Bc-Ra Self Raising flour  
100 g (4oz) chocolate melted (optional)



1. Heat oven to  $180^{\circ}\text{C}$   $350^{\circ}\text{F}$  Gas Mark 4. Grease a Swiss roll  $31 \times 21 \text{ cm}$  ( $12\frac{1}{2} \times 8 \text{ inch}$ ).
2. Melt the margarine over a low heat.
3. Stir the sugar, coconut, cornflakes, cocoa and flour mix.
4. Turn into the tin and level with a knife. Bake for 20.
5. When almost cold cut into squares or triangles.
6. Cover with melted chocolate if wished.

## Henry's Recipe

### Welsh Cakes

#### Ingredients

350g self-raising flour  
2 level tsp baking powder  
175g butter  
115g caster sugar  
100g of currants  
3/4 level tsp ground mixed spice  
1 large egg  
2 tsp milk  
caster sugar for sprinkling



#### Method

1. Lightly grease a griddle or frying pan
2. Put the flour and baking powder into a bowl. Rub in the butter until you get fine breadcrumbs. Add the sugar, currants and spice.
3. Beat the egg and milk together. Add this to the mixture to form a firm dough. Roll out to a thickness of 5mm. Cut into round with a 7.5cm cutter.
4. Cook on a low heat for 3mins on each side until golden brown. Sprinkle with caster sugar. Serve buttered.



## Chloe's Soup

### Quick chicken & noodle soup

Serves 4 and takes 15-20 minutes

- What you need is
  - Low calorie cooking spray
  - $\frac{1}{2}$  small onion peeled and finely diced
  - 1 garlic clove peeled and finely diced
  - 750ml chicken stock
  - 60g dried vermicelli or thin noodles
  - 200g cooked skinless and boneless chicken breast shredded
  - 4tbsp chopped fresh flat leaf parsley
  - Salt and freshly ground black pepper



### Method

- Spray a large non-stick frying pan with the cooking spray and place over a medium heat. Add the onion and garlic and gently stir fry for 1-2 minutes.
  - Add the stock and vermicelli or noodles and bring to the boil. Cover, reduce the heat to low and cook gently for 6-8 minutes until the vermicelli or noodles are cooked through.
  - Add the chicken and parsley to the soup and cook for 2-3 minutes until piping hot. Season to taste before serving.
- By Chloe H

# Matilda's Reciepe

## CHOCOLATE PALMIERS

The name "Palmiers" came from the French for Palm tree - also known as elephants ears

### Ingredients

50g Icing Sugar  
25g Cocoa Powder  
3tbsp Granulated Sugar  
500g of home made Puff Pastry or good-quality bought from the Shop  
Puff Pastry  
1 egg beaten

1. Mix the Icing Sugar and the cocoa powder together in a small bowl. Set aside.

2. Scatter half the granulated sugar on your desk top. place the Pastry over the top and roll it out. approx width 25x30cm.

3. Brush the Pastry with a little of the beaten egg. then hold a fine sieve over the Pastry and tip the Icing Sugar and cocoa powder (carries on upwards)

### You will also need

2 baking sheets lined with baking paper: water spray: baking paper for wrapping

Mixture. Using the sieve, Sprinkle it over the pastry, then spray with water to help the sugar stick.

4. With the short end of the pastry facing you, take one long edge in each hand and gently roll the long edges inwards until they meet the middle. Seal the join with a little beaten egg. Wrap the rolled pastry in baking paper and place in the fridge for at least 30 minutes.

5. Heat your oven to 200°C / 180°C fan / 400°F / gas 6. Remove the pastry in roll from the fridge

- e. Cut 15cm thick slices up all along the length and place the slices, cut up on the prepared sheets, leaving space for expansion in between each slice. Brush the



ENJOY THEM

Eating

Slices with the remaining egg and sprinkle the remaining granulated sugar.

6. Bake the slices for 10-15 minutes, then remove from the oven and turn them over, and cook the other side for 5-7 minutes, until crisp and golden, remove from the oven and transfer to a wire rack to cool!!!

