

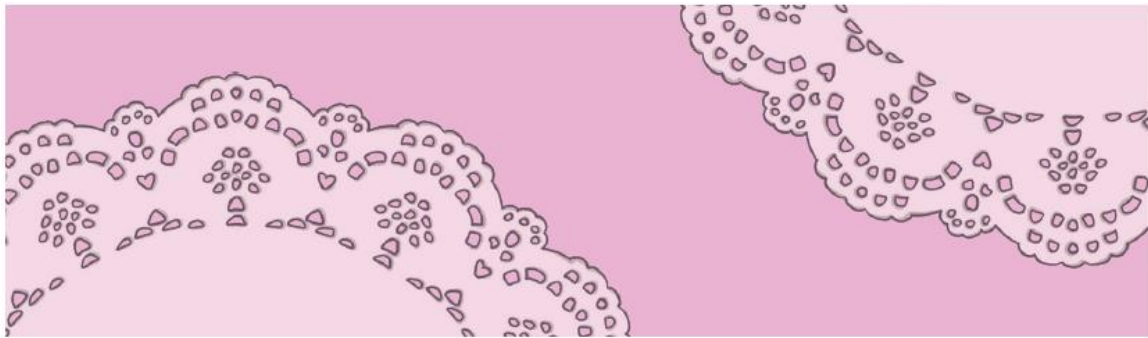
Simple Recipes

for Children

The recipes in this pack are intended to introduce children to cooking in a fun and simple way.

Adult supervision is recommended for all of the activities, especially those involving knives, the oven or the hob. Please ensure you choose recipes that are appropriate for your child's/children's skill level.





Yummy Oat Flapjacks

Ingredients

- 250g porridge oats
- 125g light brown sugar
- 125g butter
- 2-3 tbsp golden syrup

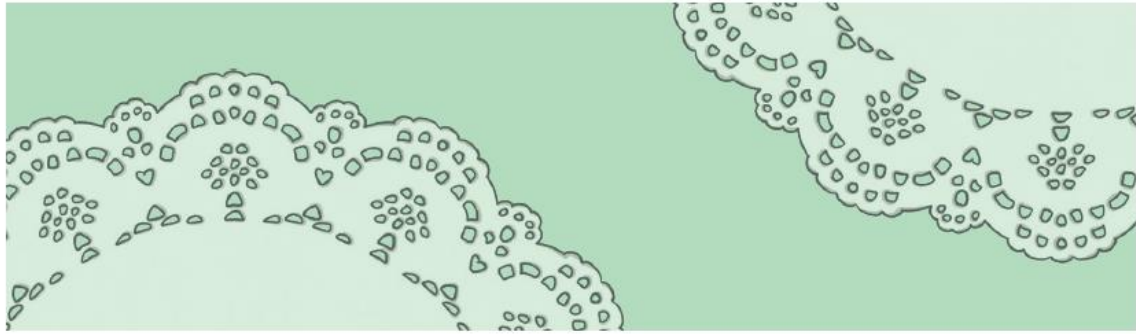
Method

1. Preheat oven to 200°C/180°C fan.
2. Put all the ingredients into a food processor and mix together well.
3. Grease a baking tray with butter and spoon on the oatly mixture.
4. Bake for approximately 15 minutes until golden brown.
5. Eat and enjoy!



Tip!

If you don't have golden syrup at home, replace it with honey instead!



Super Easy Shortbread

Ingredients

2 $\frac{1}{2}$ cups of flour

$\frac{1}{2}$ cup of sugar

1 cup of cold cubed butter

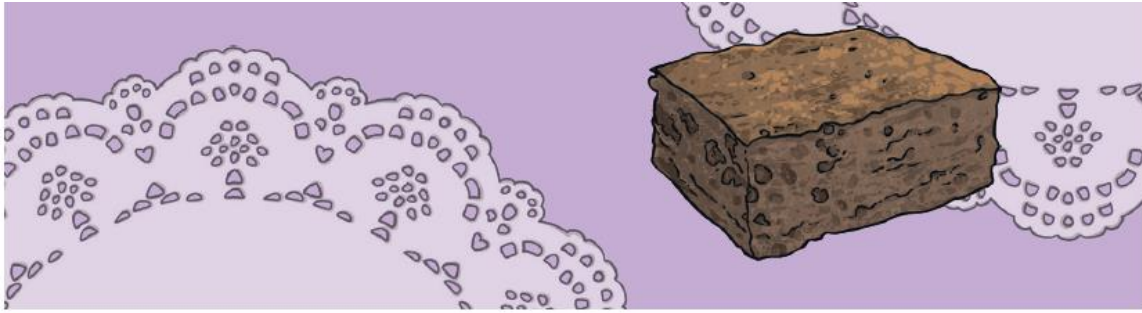
Tip!

If you have cookie cutters, use them to make different-shaped shortbread biscuits!

Method

1. Preheat oven to 180°C/160°C Fan.
2. Mix the sugar and flour.
3. Add in the cold cubes of butter.
4. Use a food processor or clean fingers to mix
5. Once crumbled, put into a baking tray and press down with your fingers.
6. Bake for approximately 25-30 minutes, until the dough is lightly brown.
7. Whilst the shortbread is still warm, have an adult cut it into squares and then triangles.
8. Sprinkle the extra sugar on top of the warm shortbread.
9. Wait 10-20 minutes. Eat the scrumptious shortbread.





Chocolate Brownies

Ingredients

350g melted chocolate or
chocolate spread

2 eggs and 1 extra egg yolk

62g plain flour

Pinch of salt (optional)

Method

1. Preheat your oven to 180°C/160°C Fan.
2. Line a baking tin with baking paper.
3. Heat the chocolate or chocolate spread in a microwaveable bowl for 30 seconds at a time, stirring until it melts. Heating it slowly will keep it from burning.
4. Whisk together the melted chocolate and eggs until the mixture is smooth.
5. Fold the flour and salt into the mixture.
6. Pour the mixture into the baking tray and bake in the oven for 20-25 minutes, or until the mixture is no longer wobbly.
7. Allow the baking tray to cool before cutting the brownies into squares.





Fairy Cakes



Ingredients

100g caster sugar

100g softened butter (for cakes)

200g softened butter (for icing)

100g self-raising flour

2 eggs

1 teaspoon vanilla extract

200g icing sugar

Food colouring, sprinkles, marshmallows or any other decorations that you fancy

Equipment

Oven

Fairy cake tray with room for 12 fairy cakes

12 fairy cake cases

Large mixing bowl

Small mixing bowl

Wooden spoon

Fork

Icing bag



Method

1. Turn the oven on at 180°C or gas mark 4.
2. Put a paper fairy cake case in each hole of your fairy cake tray.
3. Put the sugar and 100g of butter in the large mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.
4. Sift the flour into the bowl. This gets rid of any horrid lumps and make the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.
5. Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.

6. Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.
7. Divide the cake mixture out evenly between the 12 fairy cake cases.
8. Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.
9. Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl. Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy. You can add a drop of food colour at this point if you want coloured icing.
10. Put the icing into the bag, ready to ice the cakes.
11. Once the fairy cakes have cooked, let them cool completely in the tray. When the cakes are cool, pipe the icing onto each fairy cake. Letting the cakes cool fully stops the icing from melting!
12. Decorate the cakes with your choice of sweets and sprinkles!
13. Serve your yummy fairy cakes and enjoy!

