

Ingredients

20g plain flour

30g butter

300mls milk

Salt & pepper

100g cheese (grated)

½ teaspoon mustard

1 cup of pasta

Macaroni cheese beurre manié method

Justin Burns Y7 chose this recipe as he loves the way his Gran makes it.



Method

1. Place pasta into **1** saucepan of boiling water for 10 minutes. Stirring occasionally.
2. Place the flour and the butter into a bowl and mix into a paste, with a wooden spoon.
3. Add the milk to another saucepan, place onto the heat & Boil, keeping an eye on it.
4. Whilst waiting for the milk grate the cheese
5. When milk as boiled take off heat, add the beurre manié (flour & butter mixture) whisk well. Return to heat, keep mixing until thick then take off heat
6. Add cheese & mustard & mix with a wooden spoon.
7. Take pasta off heat & drain with a colander, add the pasta & mix well.

Cheesy scones

Ingredients

250g self raising flour
50g butter or margarine
1 teaspoon mustard powder
75g hard cheese
125ml semi-skimmed milk

Method

1. Weigh 250g flour out & add into a bowl.
2. Add 50g margarine & rub in with the finger tips until like bread crumbs.
3. Add 1 teaspoon mustard powder & mix.
4. Add 75g cheese & add to the bowl, mix together.
5. Measure 125g milk into a jug, add to the mixture and mix with a palette knife, until mixed into a dough.
6. Press the dough out onto a floured surface, using the palm of your hand to 2cms thick and cut out with pastry cutter.
7. Place onto a baking tray, brush top with milk, place into oven Gas 6, 200C electric. Cook for 10 minutes.

Shannon loves making
scones with her Mom.



Dark Chocolate Cookies

Ingredients

75g Caster Sugar
75g Butter or margarine
1 egg
Vanilla Essence
125g Self raising flour
25g cocoa powder
100g dark choc chips

This recipe reminds Natalia
of holidays with her family.



Process

1. Preheat the oven to gas 4/180c.
2. Cream the butter and sugar in a mixing bowl until light and fluffy.
3. Add the egg and vanilla essence, beat into mixture.
4. Stir in the flour & cocoa powder and chocolate chips.
5. Place teaspoonful's of the mixture onto a baking tray.
6. Bake in the oven for 10-15 min until light brown.
7. When cooked , remove from the oven using oven gloves.
8. Remove from the baking tray to cool on a cooling rack.

pizza

Ingredients

200g wheat flour, bread making white

15g Dried yeast

2g salt

2g white sugar

25g catering margarine

100g of whatever topping you like

100mls warm water (note this)

80g cheese, cheddar

30g tomato puree

Process

- Rub margarine into the flour salt and yeast
- Add water and mix to a soft dough
- Knead the dough until smooth and elastic.
- Roll out into a circle using a rolling pin.
- Place onto a baking tray. Spread the base with tomato puree.
- Prepare your toppings and layout as a pattern onto the puree.
- sprinkle with grated cheese.
- Bake in the oven 180 for 20 mins.



Kyle loves making pizza as he loves going for a pizza and to the cinema with his friends.

Creaming method

100g caster sugar

100g Margarine

2 eggs

100g self raising flour

Process

1. Place 100g sugar and 100g margarine & mix together with a wooden spoon, until light and fluffy.
2. Crack 2 eggs into a jug & mix together. Add a little at a time to the sugar & margarine mixture and beat well.
3. Fold 100g flour into the mixture **gently** using a metal spoon.
4. Place the mixture into the individual small Victoria tins
5. Cook for 20 minutes on Gas 6 Electric 180c
6. Allow to cool on a cooling rack, then take out of the tins, slice the Victoria sandwiches in half using a sharp knife.
7. Add filling of your choice.

Mini Victoria Sandwich cakes



Leah loves baking and likes helping her peers to cook.

Swiss roll whisking method

Ingredients:

3 eggs

75g caster sugar

75g self raising flour

Jar of jam

Sophie chose this recipe as she thinks
of Christmas with happy memories.



1. Whisk the eggs and sugar together until very thick.
2. Fold in the flour using a metal spoon.
3. Pour mixture into a greased & lined flan tin
4. cook in the oven 225 for 8mins
5. Remove from the oven
6. Run a palette knife around the edge of the tin.
7. Turn onto a cooling tray
8. Peel greaseproof paper off, spread the jam onto the Swiss roll as fast as you can, and roll.

Gingerbread men

100g self raising flour

1 level teaspoon ground ginger

¼ level teaspoon mixed spice

50g margarine

40g caster sugar

1 level tablespoon melted golden syrup

1. Put flour, ginger and spice into a bowl, add sugar.
2. Melt margarine and syrup in a saucepan.
3. Add melted mixture to the flour mixture and stir gently.
4. Roll out thinly and cut into shapes.
5. Place onto a greased baking tray.
6. Bake for 10 minutes Gas 4 Electric 180C.



Sophie chose this recipe as we made these
To raise money for the Christmas hampers.

Chicken pie

Filling

- 1 tablespoon of oil
- 1 large breast of chicken
- 1 small onion
- 4 mushroom
- ¼ pkt flaky pastry

Method

1. **Chop the onions, mushrooms & chicken.**
2. **Add in oil cook for 5 minutes**
3. **Transfer onto a plate.**



Ashleigh chose this recipe as she loves cooking dinner for her family.

Sauce (roux)

- 25g margarine
- 25g plain flour
- 250mls semi skimmed milk
- 1 chicken stock cube

Method

1. **Using the same saucepan place the margarine into a saucepan and melt.**
2. **Take the saucepan off the heat and add the flour, mix well.**
3. **Add the milk a little at a time, making sure you mix well between each addition.**
4. **Crumble the stock cube into the milk.**
5. **Put back onto the heat until boiling, stirring all the time.**
6. **Add the chicken ,mushrooms & onions & mix together**
7. **Transfer into foil or dish**

Pastry

- **Roll out pastry on a floured surface.**
- **Place on to top of foiled dish.**
- **Glaze with egg wash & put into a oven Gas 7, Elec 200c**

Bread

150g strong plain flour

20g margarine

1 teaspoon easy blend yeast

Pinch of salt

80mls warm water



Shane chose this recipe as he loves cooking.

Process:

Put flour, margarine, yeast and salt into a mixing bowl.

Rub margarine into flour with fingertips.

Add water and mix with a wooden spoon.

Turn dough onto a floured surface.

Knead the dough until it is smooth and elastic.

Split the dough into 3 equal parts and plait.

Put the dough on to a baking tray and leave in a warm place to prove for 30 minutes.

Brush with milk and bake for 10-15 minutes on 210 degrees.

Profiteroles

Ingredients:

150 mls water

60g margarine

90g strong plain flour

2 eggs

Carton of double cream

Cooking chocolate



Method:

1. Collect equipment.
2. Put water & margarine into a saucepan and boil.
3. Add flour and mix well until a stiff paste.
4. Leave to cool.
5. Add 1 egg at a time and beat well.
6. Spoon onto greased baking tray using 2 spoons.
7. Bake in the oven for 20 mins. At gas 6/200c.
8. Remove from the oven and place on a cooling rack.
9. Slice in half
10. Whisk cream fill pastry
11. Melt chocolate and place over the tops

Molly chose this recipe as it reminds her of going out for Afternoon Tea with the class.