

# Cooking Activity Pack



# Biscuits



## Ingredients

- 50g (2 oz) butter
- 25g (1 oz) caster sugar
- a drop of vanilla extract
- 87g (3 oz) plain flour

## Method

- Preheat the oven to 150 C / Gas 2.
- Add butter and sugar in a bowl and mix well until light and fluffy.
- Add the vanilla, mix, then add the flour and mix well. Roll out to about 5mm. Cut into shapes.
- Bake for 25 minutes or until golden brown.

## No-Bake Cinnamon Roll-Ups



### **Ingredients:**

- 2 slices white bread
  - 2 tbsp butter
- a sprinkling of cinnamon
  - 1 tbsp sugar

### **Method:**

1. Cut the crusts off your bread.
2. Use a rolling pin to roll the bread as thin as you can.
3. Spread your bread with butter.
4. Sprinkle on the cinnamon and sugar.
5. Roll up your bread tightly.
6. Cut off each edge so you can see the spiral.

Or you can try some of your own ideas  
for fillings!

# Cereal Cookies



**Ingredients:** 2 teaspoons sugar  
2 teaspoons butter  
5 tablespoons cereal, crushed  
2 tablespoons plain flour  
1 - 2 tablespoon vanilla milk

**Method:**

- Put sugar and butter into a bowl and mix together.
- Add crushed cereal, and mix.
- Stir in the flour until everything is coated.
- Add vanilla milk and stir to form a dough.
- Split dough into 3 pieces and roll into balls.
- Place on a lined baking sheet and flatten into a cookie.
- Bake at 180 c for 18-20 minutes until golden.
- Remove from oven and cool on rack before eating.

# Cereal Marshmallow Treat



## You will need:

- 2 Marshmallows, cut in half
- 1 tsp of butter
- 4 tablespoons of cereal
- 1 teaspoon of chocolate chips

## To Make:

Put the marshmallows and butter into bowl and microwave for 20 seconds

Stir butter and marshmallows together with a small spoon.

Stir in your choice of cereal, and the chocolate chips, mix until all covered in the marshmallows.

Place into cake cases.

Leave to set.

**Enjoy!**

# Cereal snack



## Ingredients:

6 squares of chocolate cut into small pieces  
3 tablespoons of cereal –  
Cheerios, Rice Krispies, Cornflakes etc  
8 mini marshmallows

## Method:

- 1 Put chocolate into a small bowl
- 2 Heat in the microwave for 30 seconds
- 3 Stir the chocolate together until smooth
- 4 Choose your cereal and add to bowl
- 5 Add your marshmallows and mix together until everything is coated in chocolate.
- 6 Spoon into 3 paper cases and leave to set
- 7 Enjoy!

# Cheese Scones



You will need:

- ¼ cup self-raising flour
- ½ tablespoon butter
- 1 tablespoons grated cheese
- 2 tablespoons milk

To Make:

- Mix together the flour and butter, rubbing together till it looks like bread crumbs
- Stir in the cheese
- Add the milk, a little at a time
- Mix well to form a dough, adding more milk if needed
- Turn out onto a floured board, flatten with your hand and cut into stars, or your choice of shape
- Place onto a lined baking tray and brush the tops with milk
- Bake for 12 - 15 minutes at 200 c, until risen and golden
- Allow to cool before eating

# Cheesy tomato bread

## You will need:

- Bread
- Pizza sauce
- Sliced tomato
- Cheese
- Butter



## DIRECTIONS

1. Butter both sides of bread slices
2. Arrange bread slices on an ungreased cooking sheet.
3. Spoon about 1 tablespoon of pizza sauce on each slice, and spread to cover.
4. Put a thin slice of tomato over top the sauce.
5. Then put cheese on top of the tomato.
6. Bake at 350 until cheese is melted, and bread is slightly toasted.



# Chocolate Chip Muffin



You will need:

- 1 tablespoon of butter
- 1 tablespoon of sugar
- 2 tablespoons of self-raising flour
- 1 tablespoon of vanilla milk
- 1 tablespoon of chocolate chips

- Mix the butter and sugar together until light and fluffy
- Add the flour and milk, then stir well
- Mix in chocolate chips
- Spoon mixture into a cake case, add a few chocolate chips to top of cake
- Bake at 180 degrees for 20 minutes
- Leave to cool

# Chocolate Crispy Cake



## Ingredients:

6 squares of chocolate cut into small pieces  
3 - 4 tablespoons of cereal  
Sprinkles

## Method:

- Put chocolate into a small bowl
- Heat in the microwave for 1 minute or till melted
- Stir the chocolate until smooth
- Add your cereal to the bowl and mix well
- Spoon into paper cases and add a dash of sprinkles
- Leave to set
- Enjoy!

# Easter Egg Rocky Road



You will need:

6 squares of chocolate  
1 biscuit, broken into pieces  
1 tablespoon marshmallows  
1 tablespoon mini eggs

- Cut the squares of chocolate in half and put into bowl
- Microwave for 40 seconds, or until melted
- Add biscuit, marshmallows & mini eggs
- Mix well
- Spoon into 2 cake cases
- Leave to set

# Easter crispy nest



You will need:

6 squares of chocolate  
1 cup cereal  
mini mini eggs  
cake cases

- Put chocolate into bowl and melt in microwave for 30 – 60 seconds
- Pour in cereal, mix until covered in chocolate
- Spoon mixture into cake cases
- Decorate with mini mini eggs
- Leave to set
- Enjoy

# Flapjacks



You will need:

- 2 tablespoons porridge oats
- 1 tablespoons of margarine
- 1 tablespoons sugar
- $\frac{1}{2}$  tablespoon golden syrup

Method:

1. Put all the ingredients into a bowl, and mix well
2. Put 2 cake cases in a muffin tin
3. Spoon mixture in and press to level
4. Bake in oven at 180 degrees for about 15 minutes or until golden brown.

# Mini Frittatas



## You will need:

1 egg  
2 tablespoons of milk  
choice of toppings – peppers, peas, corn, ham  
 $\frac{1}{4}$  cup of grated cheese

## *Pre-heat oven to 180 c*

- Mix egg with milk
- Sprinkle in your choice of fillings into 2 cups of silicone muffin tray
- Pour egg mix over filling, you may not use all of it
- Top with grated cheese
- Bake in the oven for 20 - 25 mins
- Leave to cool a before enjoying

# Funfetti Shortbread



You will need:

3 tablespoons plain flour  
1 tablespoon icing sugar  
1 tablespoon butter  
2 teaspoons sprinkles

- Put the flour and icing sugar into bowl and mix
- Add butter and mix all ingredients together
- Add sprinkles and stir
- Use your hands to form a dough
- Break into 4 pieces and form a cube
- Place on a lined baking tray
- Bake 180 c for 12 minutes.

# Tortilla Calzone Pizza



## Step 1



Place tortilla wrap on board and spread 1 tablespoon of passata over half of it. Keeping it clear of the edge.

## Step 2



Add, sweetcorn and peppers  
Sprinkle with ½ cup of grated cheese

## Step 3



Brush the edges tortilla with milk and fold in half, to cover the filling.  
Using a fork, press all the way round to seal.

## Step 4

Place on a lined baking tray, bake in the oven 180 c for 5 - 7 minutes.

**Allow to cool before eating, the cheese will be very hot.**



# Rainbow cereal cake



## You will need:

1/4 cup rice crispies  
1/8 cup Rainbow drops  
1 tablespoon white chocolate chips  
3 tablespoons marshmallows  
1 teaspoon butter

- Melt butter and marshmallows in the microwave for 10-20 seconds
- Pour in rice crispies and Rainbow drops, and stir
- Add chocolate chips and mix
- Put into cake cases, sprinkle with a few more Rainbow drops
- Leave to set

## Shortbread

### Ingredients

1 tblsp butter  
½ tblsp caster sugar  
2½ tblsp plain flour



### Method

1. Heat the oven to 190C/375F/Gas 5.
2. Beat the butter and the sugar together until smooth.
3. Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.
4. Cut into rounds or fingers and place onto a baking tray. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
5. Bake in the oven for 15-20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

# Thumb Print Cookies



Ingredients:

1 tablespoon of butter  
2 tablespoons sugar  
1/2 cup flour  
2 tablespoons of vanilla milk  
Jam

- Cream the butter and sugar together until light and fluffy
- Add flour and mix together
- Add vanilla milk and mix to form a dough
- Use your hands to make small balls and space them apart on baking tray
- Use your thumb to push a small dip in the dough. Add a little jam to dip.
- Bake in oven for 15 mins until they are golden brown

**The jam will be very hot, allow to cool before eating.**

## Chocolate Mug Cake



You will need:

2 tablespoons s/r flour  
2 teaspoons cocoa  
1 tablespoon sugar  
2 tablespoons milk  
1 tablespoon oil  
2 teaspoons chocolate chips

Method:

- Mix flour, cocoa and sugar together
- Add milk and oil
- Whisk together until smooth
- Pour batter into mug
- Sprinkle chocolate chips on top
- Microwave for 60 – 70 seconds
- Allow to cool a little
- Enjoy with squirty cream

# S'mores chocolate mug cake



You will need:

- 1/4 cup flour
- 1 tablespoon sugar
- 1/4 teaspoon baking powder
- 1 tablespoon cocoa
- 1/4 cup milk
- 2 tablespoons oil
- small dash vanilla
- 2 tablespoons mini marshmallows (divided)
- 2 tablespoons chocolate chips (divided)
- 1 digestive biscuit

To Make:

- Add flour, sugar, baking powder and cocoa to mug, stir
- Add milk, oil and vanilla, stir
- Add 1 tablespoon chocolate chips, and 1 of marshmallows
- Crush biscuit and add half to mug, stir
- Microwave 40 seconds
- Sprinkle remaining biscuit, chocolate chips and marshmallows over
- Microwave 10 seconds
- Remove from microwave, leave to stand for 1 minute
- Enjoy with squirty cream

## Decorate a biscuit



Ice your biscuit and add your choice of decorations

