



# Recipes for Ravenous People!

By Year 4



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# Victoria Sandwich Cake

## Ingredients

100g margarine  
100g caster sugar  
100g self-raising flour  
2 eggs  
jam or cream to fill  
1 tbsp icing sugar



1. Cream margarine and sugar until light and fluffy.
2. Beat in eggs one at a time, adding a little flour with each.
3. Place mixture into a greased 18cm cake tin or 2x18cm sandwich tins.
4. Bake in a moderate oven at 180°C or gas mark 4, for 20-25 minutes in two tins or 40-45 minutes in one tin.
5. Take out the cake when it is springy in the middle.
6. When cool, fill with jam or cream and sprinkle the top with icing sugar through a sieve.

# FAB FLAPJACKS



*Makes 12*

## **Ingredients**

100g margarine  
100g demerara sugar  
1 tbsp golden syrup  
150g rolled oats

1. Grease a square shallow tin.
2. Melt margarine in a pan and add the sugar and syrup.
3. Add the oats.
4. Press the mixture into the tin.
5. Put in the oven and bake at 180°C until it turns golden brown (about 25 minutes). When cooled cut up into squares.

# Chocolate Crunch Desert

*Makes 14*

## **Ingredients**

2 chocolate bar  
1 grated orange skin  
1 bowl cornflakes  
14 bun cases



1. Melt the chocolate over a bowl of hot water.
2. Grate some orange skin and put it in the bowl of the melted chocolate.
3. Put the cornflakes in the bowl of chocolate and mix around.
4. Get the bun cases and put in the mixture of chocolate crunch to fill the cases.
5. Leave them in a cold place before eating them.



# Pretty Pancakes

*Makes 8 pancakes*

## Ingredients

25g plain flour  
1/4 tsp salt  
1 egg  
300ml milk  
1/2 tsp butter for frying  
large mixing bowl  
frying pan



1. Mix dry ingredients first into a large mixing bowl.
2. Make a little well in the middle of bowl.
3. Break egg into well.
4. Add milk.
5. Mix until there is no lumps.
6. Pour into a frying pan.
7. Toss when crispy.
8. Enjoy eating pancakes.

*Serving suggestion: add lemon and sugar*

# Perfect Pancakes

*Makes 6 pancakes*

## Ingredients

100g flour  
2 eggs  
450 ml milk



1. Break two eggs in a bowl and whisk lightly.
2. Add flour, whisk and then slowly add 450 ml milk until smooth and creamy.
3. Pour into warm frying pan and fry one side.
4. Toss and fry the other side until golden brown.

*Serving suggestion: serve with orange juice and sugar.*

# Chocolate Chip Cookies

*Makes 12 large cookies*

## Ingredients

125g unsalted butter  
100g caster sugar  
1 tsp vanilla essence  
200g plain flour  
1 beaten egg  
pinch of salt  
100g plain chocolate chips



1. Beat the butter and sugar together until they are light and fluffy. You can do this by hand, with a spoon or you can use an electric beater.
2. Sift the flour into the bowl. Add the egg, salt and vanilla essence and mix all the ingredients together with a spoon.
3. Add one packet of plain chocolate chips to the dough and knead well.
4. Divide the dough into six pieces, shape into balls and place them on a baking tray, flattening them a little with your fingertips.
5. Bake for 12-15 minutes at 180 °C. Allow the cookies to harden slightly before putting them on a wire rack to cool.

# Fairy Sponge Cakes

*Makes 30 buns*

## Ingredients

175g self raising flour  
175g golden caster sugar  
175g very soft butter  
1 rounded tsp baking powder  
3 large eggs at room temperature  
1/2 tsp vanilla extract



1. Sieve flour and baking powder into large bowl. Add all other ingredients and whisk well.
2. Fill the bun cases about  $\frac{3}{4}$  full.
3. Place buns in centre of oven (gas mark 4  $180^{\circ}\text{C}$ ). When ready they should be springy when touched lightly.
4. Allow the buns to cool.

*Serving suggestion: ice with butter icing and decorate with 100s and 1000s*



# Magnificent Potato Masala

Serves 6-8

## Ingredients

4 medium potatoes  
1 onion medium  
75g frozen peas  
2 tomatoes, fresh chopped  
1 tsp grated ginger  
1/2 tsp turmeric powder  
1/2 tsp salt  
1 tbsp cooking oil  
350ml water



## Garnish

3 tbsp chopped green coriander leaves

1. Steam or boil the potatoes with skin on, until almost cooked. Allow to cool. Peel and chop each potato into 6-8 pieces and put to one side.
2. Peel and cut the onions into thin slices.
3. Heat the oil in a large shallow pan or wok at medium temperature. Add onion and saute until transparent.
4. Add chopped tomatoes and then mix in grated ginger.
5. Take off the heat and gently add water, turmeric powder and salt into the pan.
6. Return the pan to the heat, allow the water to come to the boil
7. Stir in potatoes.
8. Cook for ten minutes until the potato mixture starts to thicken.
9. Add chopped coriander and give the mix another turn.
10. Turn off heat and serve.

*Serving suggestion: naan, pitta bread or other unleaven bread.*

# Garlic Toast

## Ingredients

25g butter  
6 thin slices bread  
1/2 tsp of chopped garlic

## Garnish

Parsley



1. Melt the butter.
2. Mix in the garlic.
3. Brush it on each piece of bread.
4. Cut each piece of bread into 3 strips.
5. Put ( butter side up ) onto an oven sheet.
6. Turn oven to 150 °C (300 °F ) and bake for 30 minutes.

*Serving suggestion: Serve hot with soup .*

# Basic White Bread



## Ingredients

- 1 1/8 cups Water
- 2 1/2 tbsp skimmed milk powder
- 2 1/2 tbsp butter
- 2 1/4 tbsp sugar
- 1 1/4 tsp salt
- 3 cups strong white flour
- 1 1/4 tsp dry yeast

1. Put the ingredients in the order above into the bread maker .
2. Use the basic white bread setting for your bread.

# Cheery Cheese Omelette

Serves 1

## Ingredients

3 eggs  
1 tbsp cold water  
large knob of butter  
20g grated cheddar cheese  
salt and pepper



1. Crack the eggs into the bowl, whisk lightly with a fork, mix, in the water, salt and pepper.
2. Melt the butter into a pan, coat the sides and bottom.
3. When the butter stops foaming, pour eggs into the pan and move the pan gently back and forth.
4. As the mixture sets at the edges, use a fish slice to push the set omelette towards the middle gently.
5. Tilt the pan so the runny egg from the middle replaces the omelette.
6. When it is set but creamy on top, sprinkle the cheese on one half.
7. With fork or fish slice fold the half without cheese over.
8. Carefully lift it up and slide onto a plate. Serve immediately.

*Serving suggestion: shredded lettuce with halved cherry tomatoes.*