



# My Recipe Book 4

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# Ying Yang Cake by Nathan (10)

A yummy cake to please everyone.

What you will need for the cake:

8oz of SR flour,  
8oz caster sugar,  
4 eggs,  
2 tbs cocoa powder,  
2tbs milk,  
120ml of veg oil.

Put all ingredients in a bowl and mix well.  
Split the mixture between two 8 inch pans and bake for 20 mins

For buttercream you need:

130g of butter  
260g of icing sugar  
2tbs of cocoa powder  
2tbs milk.

Fill the middle of the cake then put a thin layer of the buttercream on the top and around the sides, put in fridge for 10 mins, then add a thicker layer of buttercream to half the cake. Roll fondant out (use some cornflour on worktop to stop it sticking) and put on the other half of the cake.

Carefully cut the ying yang shape out and add the circles.



# Bella's Baked Apples

There is nothing that says Autumn like baked apples. And these are fantastic...

What you will need:

Cooking Apples

Soft Brown Sugar

Cinnamon

Nutmeg

Chopped Pecans

Vanilla Essence

Optional - Armagnac



Bella's baked apples (from preppy Kitchen)

Apples cored to make a hollow and remove pips but not all the way through you still want the apples to have a bottom.

Mix soft brown sugar, cinnamon, nutmeg, chopped pecans, vanilla essence in a bowl

Fill apples with the mixture

Sit apples in a bath of 400ml of Water or apple juice and bake for 50 mins, basting half way through. Serve warm with ice cream or cream.

This was a nice autumnal recipe and made the kitchen smell amazing!



## Rice Krispie Squares

### You Will Need:

- 3 tablespoons of butter or margarine
- 1 packet of marshmallows
- 6 cups of Rice Krispies

- 1) Put the margarine or butter into a mixing bowl. Get an adult to help you put it in the microwave and melt it. (If you want to warm it up in a saucepan on the cooker then you will need an adult to do this).
- 2) Add the marshmallows and stir. If they do not melt then put the bowl back into the microwave. Not for too long. Just until they start to melt.
- 3) Add the Rice Krispies and stir well. (Be careful the mixture might still be a bit hot)
- 4) Use a buttered spatula to lift the mixture into a greased baking tray.
- 5) Cut into squares when cool.

This will keep for two days in the fridge if you can stop the adults eating it



# TJ's Pastry Magic

These cheese and sausage savouries are so much better than you could buy at the shops. Why not give them a go?



All you need is a pack of ready roll puff pastry – pre-cooked sausages – cheese – and an egg for the egg wash.

## Sausage rolls

Cut the sausages in half and then wrap with pastry.

## Cheese Swirls

Sprinkle cheese all over the pastry sheet then roll up.

Slice, place on baking sheet and gently press. Bake 10 mins at 200°C after egg washing.



# Riley's Honey and Yogurt Mini Cakes

Riley aged 4 made these scrumptious healthy mini cakes.

Mix half a cup of porridge oats with 2 table spoons of honey. Mix together & split into 12 mini cases or 6 normal cases.

Then add any yoghurt you fancy and add strawberries on the top.

Pop them into the fridge until you're ready to eat them.





## Microwave Meringues

### You Will Need:

- 300g icing sugar
- 1 Egg
- Some whipped cream and fruit.

### What You Need To Do

1. Separate the egg white from the egg yolk. (Be careful not to break the yolk into the white)
2. Lightly whisk the egg white.
3. Measure out the icing sugar and put it in a bowl.
4. Add the egg white to the icing sugar and mix
5. Roll out into balls,
6. Put kitchen paper on a plate then put 3 balls onto the plate.
7. Microwave on high for 1  $\frac{1}{2}$  mins.
8. When they are cool put whipped cream and fruit on top.

Yummy Dessert



# Bacon and Mushroom flan

Branden loved making this flan for everyone's dinner.

What you will need:

A packet of ready made short crust pastry

8oz streaky bacon

6oz cheese, grated

4 medium eggs

300ml 1/2 pint milk

Handful of mushrooms

salt and pepper



1. Heat oven to 190c, 375f, Gas mark 5. Line a 18cm (7inch) flan dish or sandwich tin with pastry.

2. Fry bacon lightly, then let it cool.

3. Place half the cheese in the pastry case and cover with bacon and mushrooms.

4. Beat the eggs and milk together, season and pour over cheese and bacon. Sprinkle on remaining cheese.

5. Bake for about 40 min until set and golden brown.





## Marble Cake

### You Will Need:



- 2 10 inch cake tins
- 2 mixing bowls



#### Vanilla Cake

- 225g Self raising flour
- 2 tsp baking powder
- 4 Eggs
- 225g Soft margarine
- 225g Caster sugar
- 6 drops of vanilla essence



#### Chocolate Cake

- 200g Self raising flour
- 40g Cocoa powder
- 230g Caster sugar
- 4 Eggs
- 230g soft margarine
- ¼ tsp vanilla essence
- 100g Cooking milk chocolate



With both mixtures mix the dry ingredients first, then start adding the wet ingredients one by one.

Mix everything very well with help from your adult.

Butter both cake tins.

**Now the fun starts.**

Get a large spoon or a ladle and put a dollop of each mixture into each cake tin.

Keep on doing this until there is no cake mixture left.

Now take a large spoon and slowly make marble patterns in the cake mixtures.

Just leave it now for a couple of mins until it rises a little

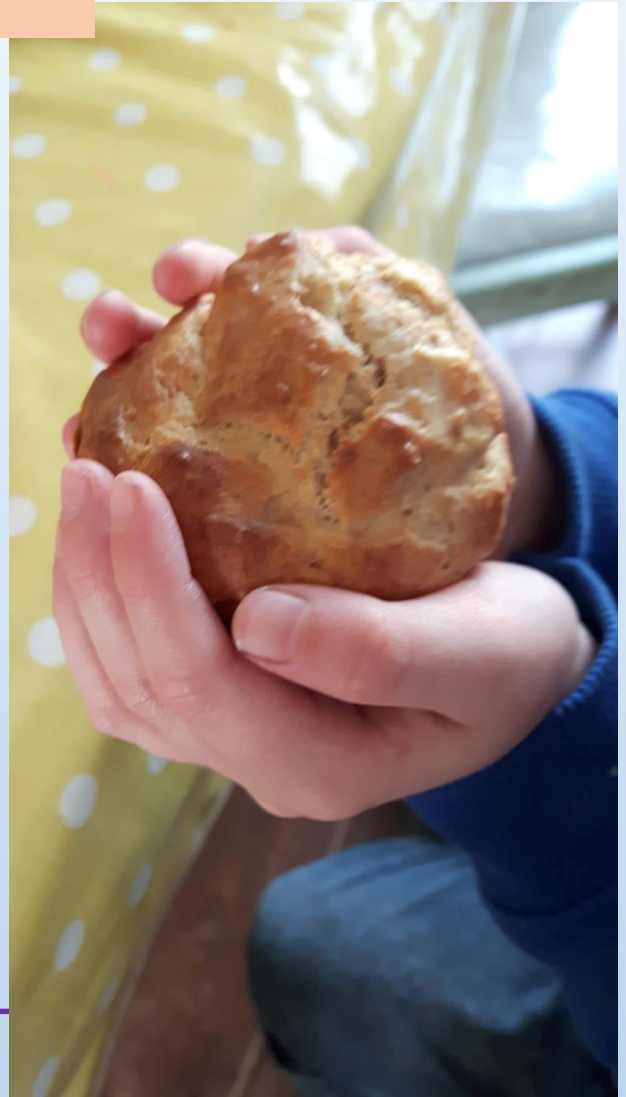
Now ask your adult to put the cakes in the oven for you for about 40 mins.

# Banana Smoothie Cupcakes

Alex (7) was so proud when he made these fantastic cupcakes.

## What you will need:

1 cup self raising flour  
1 cup wholemeal self raising flour  
3 bananas, mashed  
125 grams coconut oil, melted (or vegetable oil)  
2 eggs, lightly beaten  
1 teaspoon ground nutmeg  
1 teaspoon ground cinnamon  
1 tsp vanilla extract  
1/2 cup Greek/natural yoghurt



## Instructions

Preheat the oven to 200 degrees Celsius/ 390 F.

Combine all the ingredients in a large bowl and mix to combine.

Pour into a 12 hole cupcake pan (greased/silicone or use liners).

Bake at 200 degrees C/ 390 f for 15 minutes or until a skewer comes out clean.

Cool in the pan for 10 minutes and then on a rack until completely cool.

# Ranch-house Sausage and Beans


Bella an Beau cooked up a storm with this tasty dish. Very warming for the colder days.

## What you will need:

- 1 pack of sausages
- Chopped onion
- Chopped red pepper
- Tin of tomatoes (or passata)
- 1 tbs brown sugar
- Pinch cumin
- Pinch smoked paprika (optional splash of red wine)



Tasty cheap and easy, one for children to try!  
Bung a pack of sausages in the oven to brown.  
Fry off some onion and red pepper.  
Add in a Tin of tomatoes or passata, a tbs brown sugar, cumin, smoke paprika and optional splash of red wine. Add in a tin or 2 of baked beans or mixed beans and pour over the sausages and return to the oven for 20 -30 mins.



## Lemon Drizzle Cake

Preparation Time 15 Mins

Cooking Time 45 Mins

Makes 10 slices

### You Will Need:

- 225g unsalted butter, softened
- 225g caster sugar
- 4 eggs
- Finely grated zest 1 lemon
- 225g self-raising flour

### For the drizzle topping

- Juice 1  $\frac{1}{2}$  lemons and 85g caster sugar. Yellow coloured icing for the top

**Get your adult to pre-heat the oven to 180C/fan 160C/gas 4.**

1. Beat together 225g softened unsalted butter and 225g caster sugar until pale and creamy
2. then add 4 eggs, one at a time, slowly mixing through. Sift in 225g flour, then add the finely grated zest of 1 lemon and mix until well combined.
3. Line a loaf tin (8 x 21cm) with greaseproof paper, then spoon in the mixture and level the top with a spoon
4. Bake for 45-50 mins until a thin skewer inserted into the centre of the cake comes out clean.
5. While the cake is cooling in its tin, mix together the juice of 1 1/2 lemons and 85g caster sugar to make the drizzle. Prick the warm cake all over with a skewer or fork, then pour over the drizzle – the juice will sink in
6. Add some icing on the top. Leave in the tin until completely cool, then remove and serve

**Remember to ask your adult to put the cake in the oven for you and take it out when it's finished**

# Bella and Beau Autumn Conkers

## What you will need:

2 cups icing sugar  
1 cup peanut butter (or your preferred sub)  
Tsp vanilla essence  
Chocolate  
tsp coconut oil to make the chocolate a bit runnier



## Instructions

Mix the icing sugar, peanut butter and vanilla essence into a non sticky pleasing edible play dough.

Mould and roll into smooth balls and pop in fridge to firm up.

Melt some choc and add a tsp coconut oil to make it runnier. Push cocktail sticks into the balls and dip into the chocolate nearly to the top.

Smooth over the cocktail stick holes with the stick or your finger and pop back in the fridge until you want to eat them. Last about 2 weeks.

Recipes thanks to @preppy kitchen

# Compote Cake

Phillip (6) made this stunning compote cake.

## What you will need:

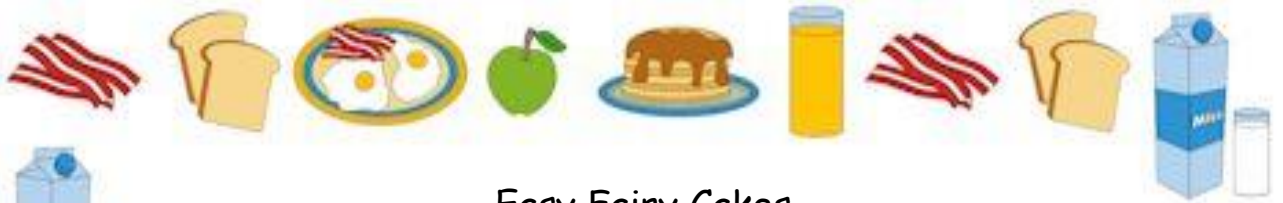
- 35g granulated sugar
- 275g light brown sugar
- 200g plain flour
- 50g chopped almonds
- 10g roasted flaked almonds
- 200g strawberries
- 175g unsalted butter
- 2 large eggs
- 1 1/2 tbsp water

**You will also need a saucepan and a 20cm square cake tin**



## Instructions

1. Start by making a strawberry compote. Remove stalks from 160g strawberries, chop into roughly 2cm slices, place into saucepan with granulated sugar and 1 1/2 tbsp water.
2. For the next part you will need an adults help. Adult - **Bring the fruit to the boil, then simmer for 12-15 mins. Your adult should stir the mixture occasionally until the strawberries have broken down into a thick jam-like consistency.**
3. Remove stalks from and chop the remaining strawberries into 1cm slices. Ask your adult to stir these into the compote, simmer for a further 2 minutes. Transfer mixture to a small bowl and set aside to cool.
4. Grease and line a 20cm square tin. Preheat oven to 180/160 fan/gas mark 4. Melt the butter in a saucepan over a medium heat, remove from the hob and beat in the light brown sugar until smooth and combined. Transfer to a medium sized bowl and leave to cool for 10-15 minutes.
5. Beat the eggs into the cooled butter mixture, fold in the flour and baking powder until just combined. Mix in the roughly chopped almonds.
6. Spread the mixture in the prepared tin. Spoon the compote into the mixture (you can use a cocktail stick to give it a swirled effect).
7. Bake for 40-50 minutes, checking by inserting a skewer which should come out almost clean. The top should look shiny and slightly cracked. It should be firm enough that it doesn't wobble when you shake the tin.
8. Cool completely in the tin before removing and cutting into squares. Decorate by sprinkling them with the roasted flaked almonds.



## Easy Fairy Cakes

### You Will Need:

Makes 12 Cakes

- 125g Self Raising Flour
- 125g Sugar
- 125g Butter or Margarine
- 2 Eggs

Prep time: 25 mins - Cooking time 20 - 25 mins - Cooling time 10 mins

### What You Need To Do

1. Get an adult to pre-heat the oven 180 or gas mark 4
2. Measure the amount of butter and sugar you will need and put them in a bowl. Mix the butter and sugar until it is a smooth paste
3. Measure out the flour you need, then add it to the bowl. Stir again
4. Add the two eggs and mix well until smooth and creamy
5. Put paper cake cases onto a tray
6. Using 2 teaspoons put a little of the mixture into each cake case
7. Ask an adult to put the tray into the oven
8. Cook for 20 - 25 minutes

Wait till the cakes cool down before you eat them.

You could put a lovely icing topping on.

Just mix some icing sugar with a little water



# Cookies

Two charming young girls aged 8 and 4 made these wonderful cookies

## What you will need:

225g (8oz) butter, softened

110g (4oz) Caster sugar

275g (10oz) Plain flour

Optional


Add one teaspoon of spices (cinnamon, mixed spice, ginger, etc)

75g White or Milk chocolate chips



## Instructions

1. Preheat the oven at 170oC (375oF) or gas mark 3.
2. Cream the butter in a large bowl or in a food mixer until it is soft.
3. Add the sugar and beat until the mixture is light and fluffy.  
Sift the flour into the mixture and add optional ingredients.
4. Bring the mixture together in a figure of eight until it forms a dough.
5. Using your hands, make walnut sized balls and place them slightly apart from each other on a tray  
(You don't need to grease or line a tray).
  1. Flatten the balls with the back of a fork and bake them in the oven for around 15 mins until they are golden brown and slightly firm on top. Place the cookies onto a cooling rack and leave them there for around 15 mins.  
Once cool serve.

From the bbc good food website 





# Bumble Bee Cake

It is how you decorate a cake that makes a difference.

## What you will need:

225g softened butter  
225g golden caster sugar  
4 large eggs  
½ lemon zested  
1 tsp vanilla extract  
225g self-raising flour  
Splash of milk

Jam for the filling  
Ready rolled icing dyed yellow  
Ready rolled icing white



## Instructions

1. Heat oven to 180C/160C fan/gas 4, butter and line the base of two 20cm spring-form cake tins with baking parchment.
2. Beat the butter and sugar together until pale and fluffy. Crack the eggs in one at a time and whisk well.
3. Add the lemon zest, vanilla, flour, milk and a pinch of salt.
4. Whisk until just combined then divide the mixture between the two tins.

Bake in the centre of the oven for 25-30 mins until a skewer inserted into the middle of each cake comes out clean. After 10 mins remove the cakes from their tins and leave to cool completely on a wire rack.

Fill with jam.

Roll out the yellow coloured icing into long thin tubes and wrap the sponge cake so that it looks like a bee hive.

Make some icing bees to go with it to decorate the top of the cake.

From the bbc good food website 😊



## Chocolate chip hot cross buns

### You Will Need:

- 400g strong white bread flour, plus extra for dusting
- 7g sachet fast-action dried yeast
- 50g golden caster sugar, plus 1 tsp
- 1 tsp mixed spice
- 1 tsp ground cinnamon
- 250ml warm milk
- 1 medium egg, beaten
- 50g butter melted, plus extra for greasing
- 100g chocolate chip (milk or dark, whichever you prefer), or currants or raisins
- 50g plain flour

For the glaze (optional) - 2 tbsp apricot jam

**Mix the bun ingredients.** Put the strong flour, yeast, caster sugar and 1 tsp salt in a bowl with the spices and mix. Make a well in the centre and pour in the milk, egg and butter. Start mixing with a plastic or wooden spoon and finish with your hands. If the dough is too dry, add warm water, or extra flour if it's wet.

1. **Now stretch the dough - this is called kneading.** Knead the dough on a floured surface for 10 mins until it becomes smooth and springy.
2. Put the dough in a clean, lightly greased bowl and cover loosely with a clean, damp tea towel. Leave in a warm place to rise until roughly doubled in size - this will take about 1 hr depending on how warm the room is.
3. Tip the dough onto a lightly floured surface and flatten. Scatter over the chocolate chips (or dried fruit), and knead the dough a few more times. Divide it into 8 even portions - halve the dough, then halve each portion twice more.
4. **Roll the dough into buns.** Roll each portion into a smooth round and place on a greased baking sheet in 2 rows of 4, leaving some room between each bun for it to rise. Cover with a tea towel again and leave in a warm place to prove for 20 mins, until almost doubled in size again or just touching.
5. Heat oven to 200C/180C fan/gas 6. Mix the plain flour with 1 tsp sugar and 4-5 tbsp water to give you a thick paste. Spoon into a piping bag and pipe white lines on the buns to make crosses. Bake for 20 mins until they are light brown.

**Brush them with jam if you want them to be nice and shiny.**

# Strawberry Chocolate Cake

Grace (13) made a wonderful chocolate cake decorated with strawberries.

## What you will need:

200g golden caster sugar

200g butter

4 eggs

200g self raising flour

2 tbsp cocoa powder

1 tsp baking powder

½ tsp vanilla extract

2 tbsp milk

Strawberries

Strawberry Jam

Butter, and 1tsp vanilla and icing sugar for the butter icing.



1. Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.
2. In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 large eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.
3. Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.
4. When the cakes are cool spread strawberry jam on one and cover with buttercream. Place the other cake on top.
5. Pour melted chocolate on top of the cake and then add strawberries that have been cut in half.



# Honeycomb Cookies

Ethan (6) changed a chocolate chip cookie into a honeycomb cookie

## What you will need:

150g salted butter, softened  
80g light brown muscovado sugar  
80g granulated sugar  
2 tsp vanilla extract  
1 large egg  
225g plain flour  
½ tsp bicarbonate of soda  
¼ tsp salt  
200g crushed honeycomb



1. Heat the oven to 190C/fan170C/gas 5 and line two **baking sheets** with non-stick baking paper.
2. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a **bowl** and **beat** until creamy.
3. Beat in 2 tsp vanilla extract and 1 large egg.
4. Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
5. Add 200g honeycomb and stir well.
6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
7. Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
8. Leave on the tray for a couple of mins to set and then lift onto a **cooling rack**.



Serves: 4

## Cheese and Tomato Pizza

### The Easy Way

#### You Will Need:

- 1 unbaked pizza base
- 2 tablespoons tomato puree or passata
- A few basil leaves
- $\frac{1}{2}$  ball mozzarella cheese, sliced

#### For the toppings

Ham - Sweetcorn - sliced pepper - Tomatoes - Mushrooms

Prep:5min > Cook:10min > Ready in:15min

1. Preheat the oven to 200 C / Gas 6. (An Adult can help you do this bit)
2. Put the pizza base on a baking tray.
3. Now, spread the tomato puree or passata evenly over the base.
4. Next put on the slices of cheese and break up some basil leaves and scatter them all around.
5. The next part is up to you. Choose your toppings. You could even make a face. Try putting the sliced tomatoes in the place of the eyes. You could use the slice of pepper for the mouth and the mushroom slices for ears. The sweetcorn can be the cheeks and the ham could be the hair.
6. Bake in the preheated oven until golden brown at the edges, about 10 minutes. (Remember to ask an adult to put the pizza in the oven for you. Ovens get very hot)

# Chocolate Cakes

Sophia (8) made these beautiful chocolate cakes.

## What you will need:

200g golden caster sugar

200g butter

4 eggs

200g self raising flour

2 tbsp cocoa powder

1 tsp baking powder

½ tsp vanilla extract

2 tbsp milk

Butter and icing sugar for the butter icing.



1. Heat oven to 190C/170C fan/gas 5. Butter the base and sides of two 20cm round sandwich tins and line the bases with baking parchment.
2. In a large bowl, beat together 200g golden caster sugar, 200g softened unsalted butter, 4 large eggs, 200g self-raising flour, 2 tbsp cocoa powder, 1 tsp baking powder, ½ tsp vanilla extract, 2 tbsp milk and a pinch of salt until pale.
3. Divide the mixture between the prepared tins. Bake for 20 mins or until a skewer inserted into the centre of the cake comes out clean.
4. For the smaller cakes cook for 10 to 12 minutes only.

# Birthday Cake

George made this wonderful cake for his sisters birthday

## What you will need:

1 Pot of Yoghurt ( natural full fat or you can use a flavour like strawberry or apricot)

1 Pot of Yoghurt ( natural full fat or you can use a flavour like strawberry or apricot)

3 Pots of plain flour

0.5 Pot of Sunflower oil

3 Eggs

1tsp Vanilla Essence

1tsp Baking Powder

**7.5g Mascarpone Cream**

**1 tbs chocolate powder**

**Oreo's**



1. Mix everything (**apart from the chocolate powder and mascarpone cream**) together in bowl either by hand or with mixer
2. Split mixture in half and add chocolate powder to one half
3. Tip both mixtures into a cake tin and stir lightly to create a marble effect
4. Put in Oven for around 30-40 minutes until cooked.
5. Check that it is cooked with a knife in the centre which should come out dry.
6. When cake is cool, spread with mascarpone and crushed Orios.



## My Breakfast Pancakes

### You Will Need:

- 1 cup Self Raising Flour
- 1 cup Milk
- 1 Egg

### To Decorate.....

- Fruit (whatever you like)
- Yogurt or syrup or chocolate spread (you choose)

### What You Need To Do

1. **Get your adult to pre-heat the frying pan and add a little butter.**
2. Measure the amount of flour and milk you will need and put them in a bowl.
3. Add the egg and mix well until smooth and creamy.
4. **Ask your adult to fry the pancakes.**
5. When the pancakes are cooked you can decorate them just how you want.

I hope you enjoy your breakfast pancakes...