

Recipes

Yoghurt Pot Cakes

Ingredients:

1 pot yoghurt
1 pot caster sugar
3 pots Self Raising flour
1 pot sunflower oil
3 eggs
muffin cases

1. Empty chosen yoghurt into bowl, then use empty pot to measure out ingredients. Mix together until smooth.
2. Pour mixture into muffin cases, and put into preheated oven, (160 degrees, top shelf), for 15 minutes.



Scones

2 cups plain flour
4 teaspoons of baking powder

In a cup:

A quarter cup of oil
1 egg

Fill the rest of cup up with milk

Mix those ingredients together.

1. Add wet ingredients to dry, and mix.
2. Roll out onto floured surface and cut out with cutter.
3. Place on greased baking tray and use any milk/egg mixture left in cup to glaze your scones.
4. Put in hot oven for 15-20 minutes.



Pancakes

Ingredients:

125 g plain flour
1 medium egg
300 ml milk
A little oil for frying

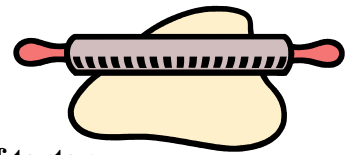


1. Sift flour into a bowl and make a well in centre. Add egg, then gradually add half the milk, stirring continuously. Add remaining milk and beat until smooth.
2. Heat frying pan and add oil. Pour a little batter into pan and tilt so that the batter coats bottom of pan.
3. Cook for 1-2 minutes until bubbles appear, loosen edges and flip pancake over. Cook until golden.

Playdough

Ingredients:

2 cups plain flour
1 cup salt
1 teaspoon cream of tartar
1 tablespoon oil
2 cups water
Food colouring.



1. Measure all ingredients straight into a pan.
2. Stir on low heat until mixture pulls away from sides of pan.

To change the playdough you can add the following before cooking stage: porridge oats, lentils, glitter, flavouring etc

Rock Cakes

You will need:

8 oz self-raising flour
4 oz margarine
4 oz castor sugar
Some dried fruit, eg currants or raisins
1 beaten egg
A little milk

1. Sieve flour.
2. Rub in marg until mixture resembles breadcrumbs, then add sugar and fruit.
3. Take spoonful of mixture and drop into heaps onto greased baking tray. Allow room for mixture to spread.
4. Cook in preheated oven 200oC for 12-15 mins until golden.
5. Once cooked lift carefully onto wire tray.

Rice Krispie Squares

You will need:

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

1. Melt margarine in large pan over a low heat.
2. Add marshmallows and stir until melted. Remove from heat.
3. Add Rice Krispies and stir until well-coated. Use a buttered spatula to lift mixture into a greased baking tray.
4. Cut into 2-inch squares when cool. Will keep for 2 days.

Double-Fudge Brownie Mix

(makes a special present for someone)

You will need:

- 2 cups sugar
- 1 cup cocoa
- 1 cup all-purpose flour
- 1 cup chopped pecans or walnuts
- 1 cup chocolate chips
- Mix all the ingredients together and store in an airtight container, (jar with a lid)
- Attach the following directions (which has the actual brownie recipe) to the jar:



Brownies in a Jar

Instructions:

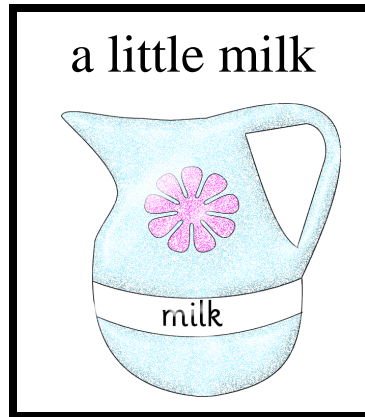
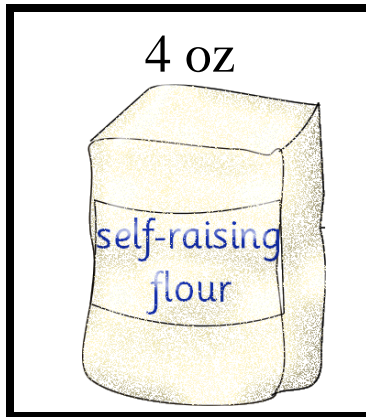
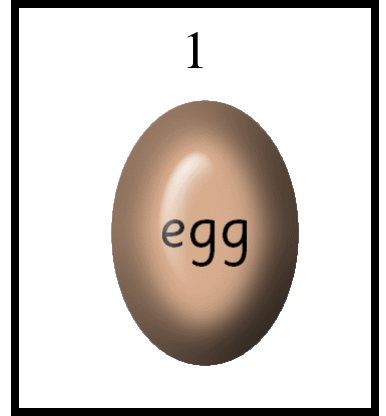
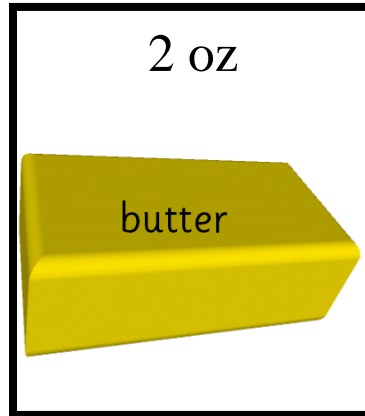
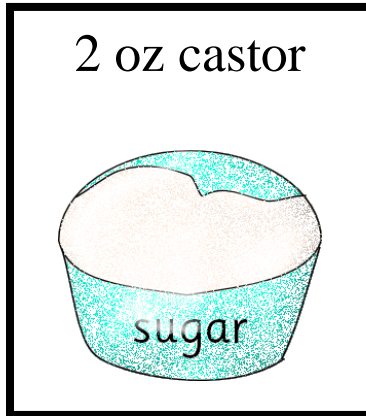
Double-Fudge Brownies
Makes 24

- 1 cup butter or margarine, softened
 - 4 eggs
 - 1 Brownie Mix
1. Preheat the oven to 325 degrees F. Grease a 12 x 9 inch pan.
 2. In a large bowl beat the butter until fluffy and light. Add the eggs, one at a time, beating well after each addition.
 3. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes



Birthday Cake

Ingredients:



Instructions:

1. Cream butter and sugar.

