



Easy cooking at home!

Always remember to wash your hands before cooking.



Easy recipes.

Let's get ready to cook!



Created by Jane Jamieson 2020

Contents inside the cookery book.



- Now and Next board
- Communication board
- Communication board likes and dislikes
- Certificate
- Baking ideas.

You could share your achievements by putting them on the schools Facebook page.

Enjoying Baking!



Now ...



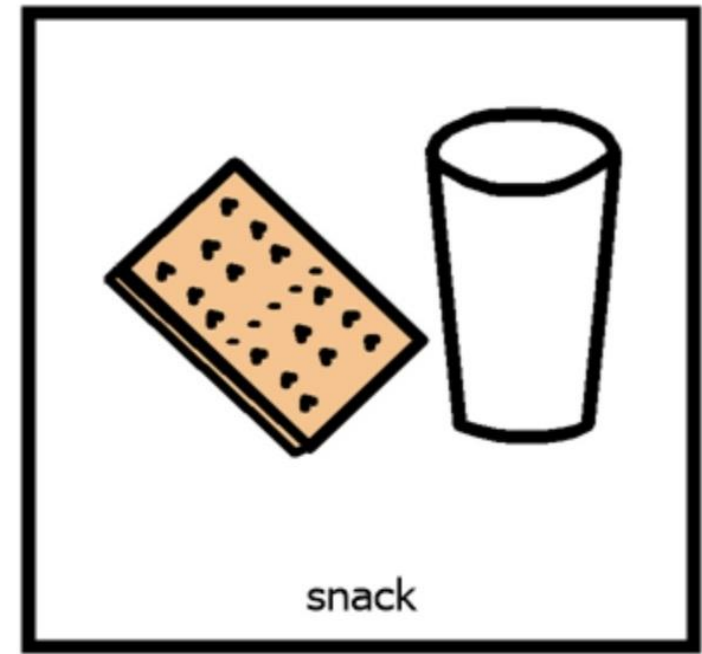
Next...



Now ...

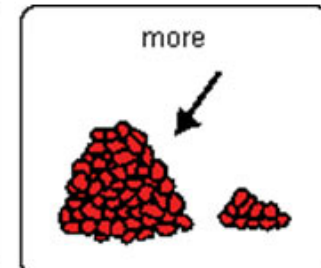
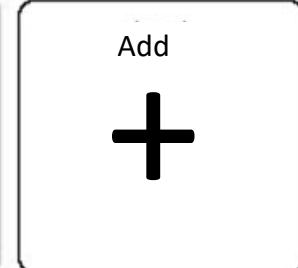
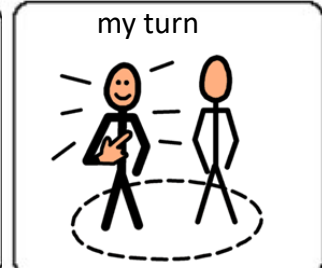
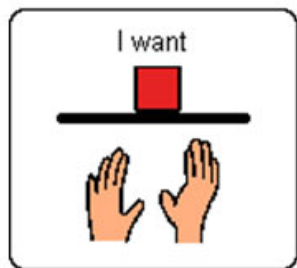
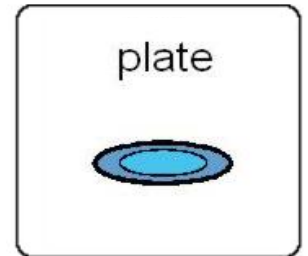
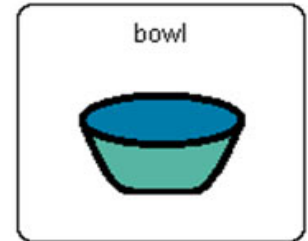


Next...





Communication board

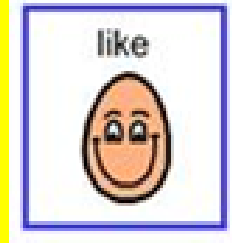


Communication Board Expressions

Ask your child to point at the symbols to express their likes or dislikes to the food.

or

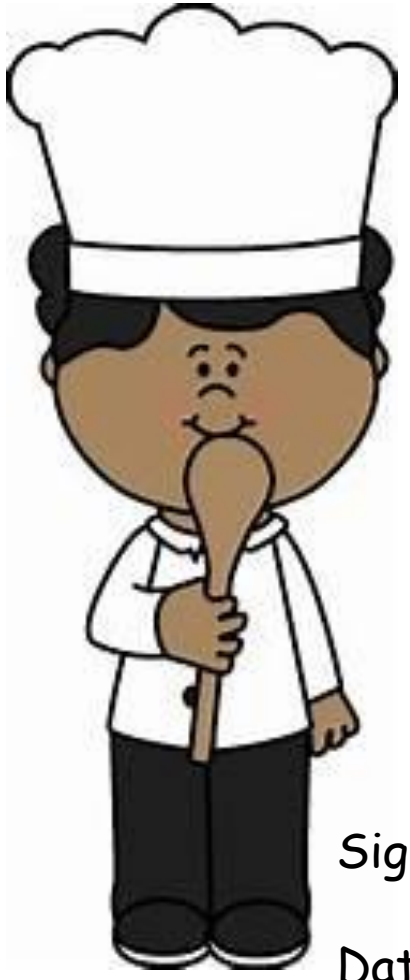
You can print out the chart ask your child to place each ingredient on the right expression.



Little Chef Award

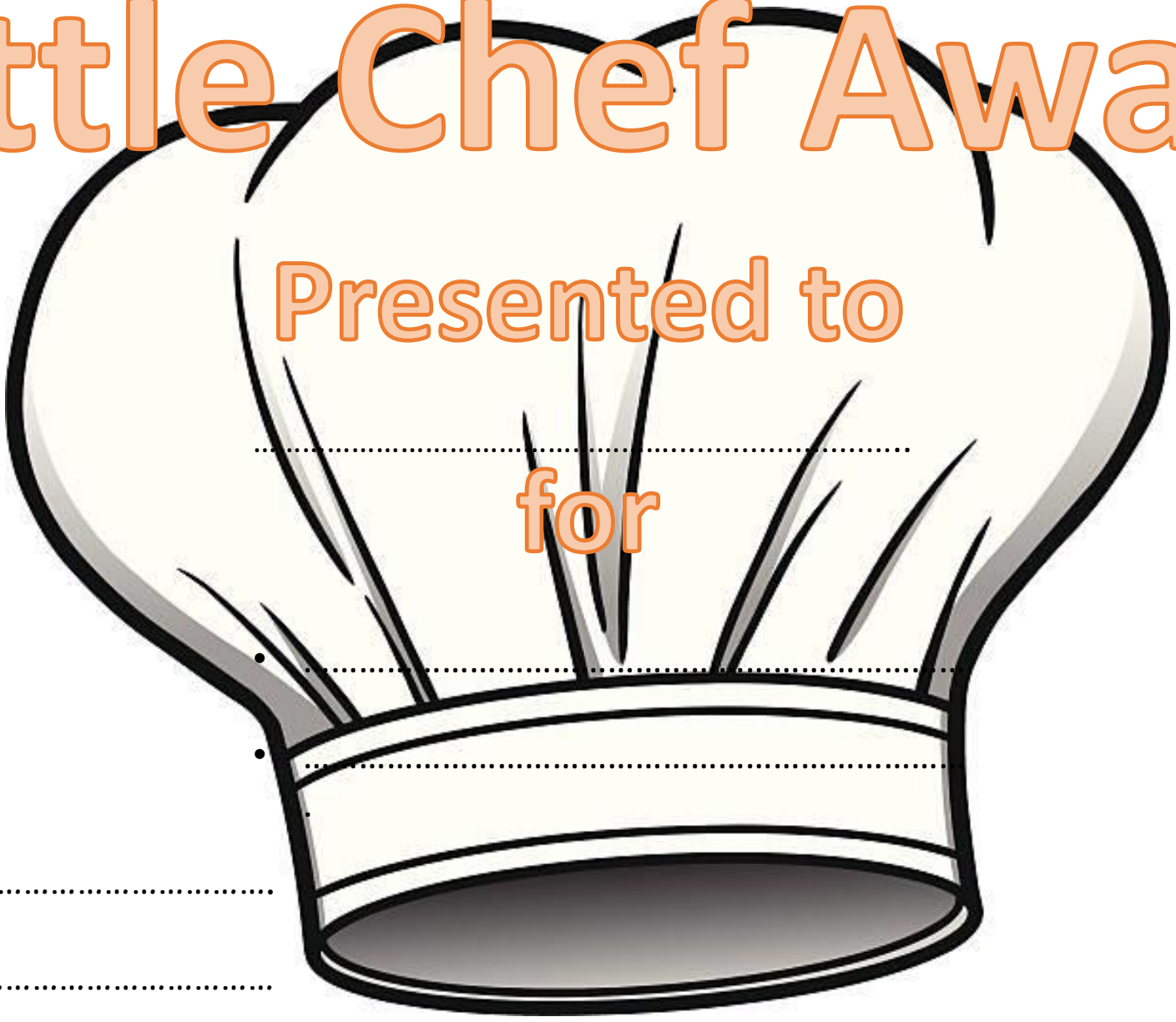
Presented to

for



Sign:.....

Date:.....



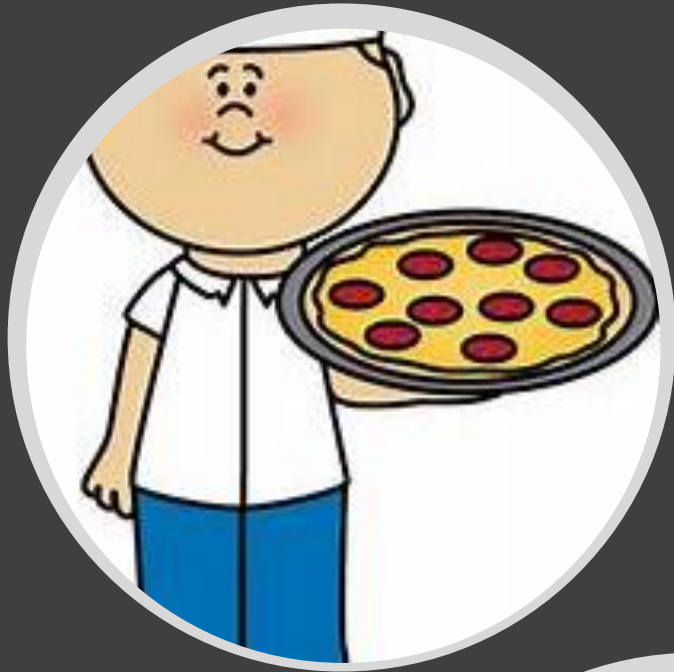


- You can buy ready made cupcakes and just create your own toppings.

- You can make toppings buy using, buttercream, icing sugar, chocolate, jam or whipped cream.

- To finish the cake off you can use lots of different ingredients chocolate. Sprinkles, fruit, cereal and lots more.





Making Pizza!

This is so fun to do!

Ingredients:

Pitta bread, wraps or ready-made pizza dough.

Tomato puree, cheese, tomato, sweetcorn, pineapple, peppers, peperoni and ham.

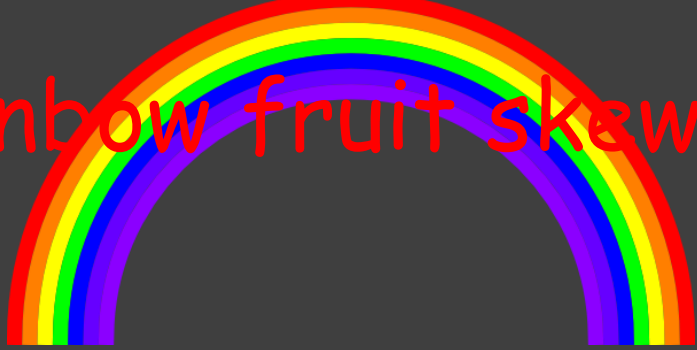
Once you chosen your ingredients put them on top of your pitta bread, wrap or dough.

Cook in the oven for about 10 minutes.

Once ready you can eat your creation.



Rainbow fruit skewers



Ingredients:

Raspberries
Strawberries
Oranges
Blueberries
Mango
Pineapple
Kiwi
Grapes

Method

Take 1 wooden skewers and thread the fruits. 1 raspberry, 1 strawberry, 1 orange, 2 blueberries, 1 mango, pineapple, 1 kiwi, 1 green and 1 red grape make sure the grapes are cut in half. Arrange in a rainbow shape and let everyone help themselves.





Banana Pops!

Ingredients

- 2 bananas
- Strawberries
- Yogurt
- Chocolate
- Sprinkles
- Wooden stick

1 Peel the bananas and trim off the ends. Then chop them each into 4 equal-sized chunks. Thread a strawberry onto each wooden stick first, then push on the pieces of banana.

2 When all your banana pops are made lay them on a baking tray and put in the freezer, uncovered, for 1 hr.

3 Put the yogurt into a tall glass or jug then dip each banana pop into the yogurt to coat (avoiding the strawberries), then place back onto the tray to refreeze until set.

4 Melt the chocolate in the microwave and keep checking every 30 seconds then pour into a mug. Dip the end piece of each banana pop in the chocolate then sprinkle over the hundreds and thousands. Place them back in the freezer till until set.

Now enjoy eating your banana pop!

Marshmallow Pops

The background of the page is a close-up photograph of several marshmallow pops. Each pop consists of a white marshmallow on a white wooden stick. The marshmallows are decorated with various toppings: some are covered in white chocolate with colorful sprinkles, some are covered in dark chocolate with chocolate shavings, and some are decorated with white chocolate and colorful star-shaped sprinkles. The background is a soft, out-of-focus light blue.

Ingredients

Chocolate milk or white.

Large marshmallows.

Sprinkles.

Wooden stick.

Method

1. Heat the chocolate in separate bowls over simmering water or on a low setting in the microwave.

2. Put your chosen sprinkles on separate plates. Push a cake pop or wooden stick into a marshmallow about half way in. Dip into the white or milk chocolate then dip into the sprinkles of your choice. Put into a tall glass to set. Repeat with each marshmallow.

3. Once your pops have set there ready to eat!

Chocolate Mug Cake

Ingredients

4 tablespoons of self-raising flour
4 tablespoons of caster sugar
2 tablespoons of cocoa powder
1 medium egg
3 tablespoons of milk
3 tablespoons of veg or sunflower oil
A few drops of vanilla, orange or peppermint essence.
Add raisins, nuts or chocolate chips

- Add 4 tbsp self-raising flour, 4 tbsp caster sugar and 2 tbsp cocoa powder to the largest mug you have (to stop it overflowing in the microwave) and mix.
- Add 1 medium egg and mix in as much as you can, but don't worry if there's still dry mix left.
- Add the 3 tbsp milk, 3 tbsp vegetable or sunflower oil and a few drops of vanilla essence and mix until smooth, before adding 2 tbsp chocolate chips, nuts, or raisins, if using, and mix again.
- Centre your mug in the middle of the microwave and cook on High for $1\frac{1}{2}$ -2 mins, or until it has stopped rising and is firm to the touch.
- Now your chocolate cake is ready to eat.



Jelly Pizza

- **Ingredients**

- Pack of jelly
- Custard
- Angel Delight or any other brand
- Whipped cream
- Tinned fruit or fresh
- Sprinkles

- **Method**

- Follow the instructions on the packed of jelly place in the fridge and let it set.
- Follow the instructions on the packed of Angel Delight place in the fridge and let it set.
- Once your jelly is set layer the cold custard on top.
- Use a spoon or if you have a pipping put dots of Angel Delight on top of the custard.
- Use the whipped cream and make different patterns on your custard.
- Place fruit on top of the Angel Delight or whipped cream.
- Add your sprinkles.
- Now your jelly pizza is ready to eat.



Brownie Dip

Ingredients

- 1/4 cup butter, softened
- 1 package (8 ounces) cream cheese, softened
- 2 cups sugar
- 1/3 cup baking cocoa
- 1/4 cup milk
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- M&M's or any sweets
- Any fruit to dip in the mixture.

Method

In a large bowl, beat cream cheese and butter until smooth. Beat in sugar, cocoa, milk, brown sugar and vanilla until smooth. If desired, sprinkle with M&M's or any sweets. Serve with dippers of your choice.

