

Mrs Howarth's Easy Home Bakes

Baking is a great way to not only keep children busy and entertained, but to add some numeracy and literacy into the mix too. Encourage your child to follow the recipes with you and to weigh out the ingredients, checking the numbers on the scales, talk about if they need more or less.

We'd love to see your creations so please upload pictures on your Learning Journals if you can.

RECIPE;	QUICK LOOK AT INGREDIENTS;
Marble-icious Cake	SR Flour, Baking Powder, Margarine, Caster Sugar, Eggs, Cocoa Powder, Icing Sugar, White Chocolate
Fabulous Flapjacks	Butter, Sugar, Honey or Golden Syrup, Oats, (Dried Fruit & Nuts optional)
Flutterby Fairy Cakes	Butter, Caster Sugar, Eggs, SR Flour, Icing Sugar, Milk/Alternative, (Food Colouring, Jam & Chocolate Spread optional)
Colourful Cookies	Butter, Caster Sugar, Egg, Plain Flour, Icing Sugar (Chocolate Chips, Coloured Sweets & Sugar Strands optional)
Choco-lastc Truffles	Plain Chocolate, Double Cream, Butter, Cocoa Powder, Chocolate Sprinkles, Coconut

Marble-icious Cake

Equipment:

a round cake tin 20cm (8in)
cocktail stick
2 bowls
Wire cooling rack

Ingredients:

150g (6oz.) self-raising flour
1 tsp baking powder
150g (6oz.) soft margarine
150g (6oz.) caster sugar
3 large eggs
1 tbs cocoa powder

Icing and filling:

100g (4oz.) icing sugar
1 tbs cocoa
1-2 tbs hot water
25g (1oz.) white chocolate



Grease your tin with margarine, you can line the bottom with a circle of greaseproof paper if you have any.

Pre-heat your oven to 180C/160C Fan/350F/Gas mark 4.



Use another bowl to split the mixture in half and sift the cocoa powder into one half. Give it a really good mix.



Spoon the mixtures into your cake tin, alternating each spoonful between the chocolate and plain mixtures. Swirl the completed mixture around just a little, a fork works well. This will give you the marble look once baked. Smooth the top gently, then put into the centre of your oven and bake for 40-50 minutes.



Sift the flour and baking powder into a mixing bowl. Add the margarine, sugar and eggs. Beat it all together with a wooden spoon until well mixed.



Once baked, take the cake out of the oven and leave to cool in the tin for about 5 minutes, after which you can turn it out onto a wire rack and leave to cool completely.

Now for the messy bit



Cut the cake in half to make 2 circles, so the centre can be filled with a layer of yummy icing.



Sift the icing sugar and cocoa into a bowl, add the hot water and mix well.



Pour and spread some of your icing mix onto the bottom layer of your cake, then replace the top half and pour the remaining mixture on top. Use the back of a knife to spread it neatly to the edges.



Melt the white chocolate in a bowl, either in the microwave or over a pan of boiling water. Drizzle spoonfuls of the chocolate on to the top of your cake and use a cocktail stick to make a marble pattern by dragging the white through the dark chocolate.

Fabulous Flapjacks

Equipment:

a baking tray 28x18cm
(11x7in)
a saucepan

Ingredients:

225g (8oz) butter
75g (3oz) sugar
2 tbs honey or golden syrup
350g (12oz) porridge oats

Optional Ingredients

100g (4oz) dried fruit
50g chopped nuts

1 Grease your tray with a little butter.

Pre-heat your oven to 180C/160C
Fan/350F/Gas mark 4.

2 In a pan, measure out the butter, sugar and honey (or syrup whichever you are using) and then heat on the stove at a low heat until all the sugar and butter have melted, then take it off the heat.

3 Stir in the porridge oats (and any of the optional ingredients) and mix until the oats are well covered with the butter mixture.

4 Spread the oatly mixture in your baking tray and press down firmly with the back of a spoon. Bake in the oven for 20-25 minutes. When baked, remove from oven and cut immediate whilst still in the tray. Leave in the tray to cool completely.

Flutterby Fairy Cakes

Equipment:

a cupcake tray
a mixing bowl
paper cake cases
wire cooling rack

Ingredients:

100g (4oz) butter
100g (4oz) caster sugar
2 eggs
100g (4oz) self raising flour

Butter icing filling

75g (3oz) butter at room temperature
150g (6oz) icing sugar
1 tbs milk/soya milk
food colouring (optional)

Optional extra filling

jam
chocolate spread

1 Put 12 paper cake cases into your tray.

Preheat oven to 190C/170C fan/375F/Gas Mark 5.

2 Measure the butter and sugar in a bowl and beat with a wooden spoon until light and fluffy.

4 Sift the rest of the flour into your mixture and mix all of the ingredients together. Start gently until the flour is mixed in, then more vigorously to beat some air into the mixture.

6 Once completely cooled, cut a slice from the top of each cake, and cut them in half to make your wings.

7 Mix the butter icing ingredients together vigorously using a wooden spoon.

3 Weigh out the flour in a separate bowl. Beat the eggs one at a time into your butter mixture, adding a tablespoonful of the flour after each egg.

5 Use a teaspoon to spoon the mixture evenly between all 12 paper cases. Bake in the oven for 20-25 minutes. Once baked, carefully use a dessert or soup spoon to lift them out of the tray and place on a wire cooling rack.

8 Use a teaspoon to put a blob of icing on the top of each cake. You can now if you want, put half a teaspoon of jam or chocolate spread on top of the icing too. Gently press the two halved slices of cake-top into the icing at an angle to look like butterfly wings.

Colourful Cookies

Equipment:

2 baking trays
a mixing bowl
cookie cutters
rolling pin, spatula & whisk
icing bag or syringe

Ingredients:

100g (4oz) butter
100g (4oz) caster sugar
1 egg
225g (8oz) plain flour

To decorate:

100g (4oz) icing sugar
1-2 tbs hot water
1 egg (white only)
food colouring
chocolate chips
coloured sweets

1 Grease your baking trays or line them with greaseproof paper

Preheat oven to 180C/160C fan/350F/Gas Mark 4.

3 Sift in the flour then with a wooden spoon gently fold the flour into the mixture. Once incorporated, use your hands to gently knead into a soft dough.

4 Put the dough back into your bowl and refrigerate for about 15 minutes. This will help to stop the butter from melting before you're ready to bake the cookies.

6 Prepare your work surface by sprinkling a little plain flour on the worktop and your rolling pin. Now it's time to roll out your dough. This is not tough like playdough, so needs gentle hands. Roll it out to about 5mm thick.

Now for the creative bit

8 Make water icing by mixing water, icing sugar and food colouring. Cover your cookie with different colours of icing and then decorate. You could use a toothpick to swirl your colours together. Water icing is runny so colours will mix together easily.

2 Measure the butter and sugar in a bowl and beat with a wooden spoon until light and fluffy, then beat the egg into your mixture.

5 This is a good time to get your decorating ingredients ready. Putting them in individual bowls lets little fingers practise their pinching skills.

7 Use your cutters to cut out your cookies. Try to cut them close together to minimise the handling of the dough. Pop them on your tray, ball up, roll and cut your dough again until all of the dough is transformed into cookies. Now you can bake them for about 10 minutes until lightly golden brown.

Once baked, use your spatula to gently lift off the tray and arrange on the wire rack to cool.

9 To stop from colours mixing, you can make royal icing by whisking up an egg white and food colouring, then add sifted icing sugar until you have a thicker icing. Use a piping bag or syringe to pipe patterns or faces on to your cookies.

Choco-lastic Truffles

Equipment:

a heatproof bowl
a saucepan
a plastic container
a baking tray or a plate
a bowl for each coating

Ingredients:

150g (6oz) plain chocolate
150g (6oz) double cream
25g (1oz) butter

To roll your truffles in:

cocoa powder
chocolate strands
desiccated coconut

1 Ask an adult to put a heatproof bowl over a saucepan of simmering water, making sure the bowl doesn't touch the water.

2 Break the chocolate into small pieces and put into the bowl, then add the cream and butter. Stir continuously until the chocolate has melted.

3 Take the saucepan off the heat and lift out the bowl. Leave to cool for a few minutes. Pour the mixture into your container, put the lid on and put it into the fridge for 3-4 hours.

Now for the really messy bit

4 Sprinkle your coatings into separate small bowls. Bowls make it easier for little hands to swirl the truffle balls around in.

5 Remove the container from the fridge. Use a teaspoon to scoop out a small amount, roll it using the palms of your hands together to make a neat ball. Now roll your truffle in either cocoa powder, coconut or chocolate strands, then place on a baking tray or a plate. If you have mini paper cake cases you could use these.

6 Store your truffles in the fridge, they'll keep fresh for several days.