



Learning to Learn activities

Recipes for Cooking

Biscuits

What you need ...

- 200g/8oz butter, softened
- 200g/8oz caster sugar
- 1 egg yolk
- 1 tsp vanilla extract (optional)
- 400g plain flour

You can also add dried fruit, cocoa, ginger, cinnamon, flavourings

Idea...leave out the sugar and add 150g cheese and a pinch of salt for savoury. Makes 24 biscuits

How to make them ...

1. Heat oven to 180C/ Gas Mark 4
2. Mix butter and caster sugar in a large bowl with a wooden spoon, then add 1 egg yolk and 2 tsp vanilla extract and briefly beat together
3. Sift in plain flour and other flavours and stir until the mixture is well mixed
4. Put your hands in at the end to give everything a really good mix and press the dough together.
5. Roll out and cut, place on a baking tray
6. Cook for 10minutes. Leave to cool. Remove from baking tray.





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Recipes for Cooking

Fairy cakes

What you need...

- 100g/4 oz butter (softened)
- 100g/4 oz Self Raising flour
- 100g/4 oz caster sugar
- 2 eggs

You could also add... Sultanas, mashed banana, cocoa powder or make into 1 large cake and add jam.

Makes 12.

How to make them...

1. Put the oven on first - on medium (Gas 4/180c)
2. Whisk all the ingredients until creamy and spoon into the cake cases.
3. Cook for about 10 - 15 minutes until cooked. (To check they are cooked just press gently and they should spring back.)
4. Once cooled, the cakes can be decorated with icing or melted chocolate





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Cereal cakes/bars

What you need ...

- 1 x 100g bar milk, white or dark chocolate
- 1 cup of Rice Krispies / Cornflakes
- 2 crushed Weetabix/ Shredded wheat /handful of oats
- 3 table spoons golden syrup (optional)

Makes 12

How to make them ...

1. Melt the chocolate in small bursts in the microwave
2. Add the syrup and stir
3. Add the cereal and stir in to the chocolate mix
4. Spoon in to 12 cake cases
5. Leave to cool in the fridge for 1 hour





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Pancakes

What you need ...

- 110g/4oz plain flour
- eggs
- 275ml /10 fl oz milk
- 50g/2oz melted butter

Makes 6 large pancakes

How to make them ...

1. Sieve the flour into a bowl
2. Beat/Mix in the egg and half of the milk
3. Add the melted butter
4. Add the rest of the milk.
5. Mix together until there are no lumps in the batter
6. Put in the fridge for 1/2 hour
7. Heat frying pan and add a small amount of oil or fry spray
8. Pour in a small amount of batter into the hot pan. Turn down the heat a little. Fry for 2 minutes on both sides.





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Recipes for Cooking

Chocolate/Blonde Brownies

What you need ...

- 250g/9oz butter
- 2 eggs
- 200g/8oz caster sugar
- 250g/9oz plain flour

Other ingredients to taste...chocolate chips, dried fruit, banana, nuts, oats, 2tsp vanilla extract (optional), 150g cocoa powder for brownies

Makes 24

How to make them ...

1. Whisk the eggs and butter together in a bowl.
2. Add the sugar and flour. Mix together.
3. Add any other ingredients for flavour (vanilla, nuts, chips, etc)
4. Grease a baking tin. Add the mixture.
5. Cook on 180/Gas Mark 4 for 35 minutes.
6. Once you've taken it out of the oven, turn it out to cool and cut into small pieces.





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Recipes for Cooking

Easy Pizza

What you need ...

- 2 1/2 cups plain flour
- 1 cup milk/water
- 1/4 cup butter (melted)
- Pinch of salt
- 1 teaspoon baking powder or 1pkt quick rise yeast

Toppings...tomato ketchup, passata, cheese, ham, peppers, mushrooms, chicken

Idea...If you don't want to make dough, use halves of cobs/baguettes, pitta, tortilla, bread!

Makes enough for 2 large pizza bases

How to make them ...

1. Mix together the flour, salt. Pour in the butter and most of the milk. Stir.
2. Add the baking powder or yeast.
3. Use your hands to mix the ingredients together for at least 5 mins.
4. Cover and leave in a warm place for 30 minutes.
5. Divide the mixture. Flatten. Add toppings.
6. Cook on 200/Gas Mark 6 for 12 minutes.

