

My favourite Recipes

By Eden Woodfull fourth Class

During lockdown many families baked together and were able to enjoy what they made together.

Baking brings people happiness because it is fun and you are getting something delicious at the end of it.

I like baking because I learn lots of new skills and get to taste new things.

Lots of people find baking relaxing. It's great to be able to make things for yourself and other people.



- Preheat your oven to 120 degrees
- Line 2 flat baking trays with baking paper
- In a CLEAN AND DRY bowl place egg whites and pinch of salt, using an electric beater mix until peaks form (this is when the mixture will look like small sloping mountains)
- Add the sugar slowly, one spoonful at a time. Continue to mix until it is all combined. When all the sugar has been added keep mixing until it is very thick and glossy. This might take 2-3 minutes.
- Note- your mixture will now have long thick peaks and the sugar is dissolved.
- Next take a pinch out of the mixture and feel between your fingers, if it feels gritty it needs more whisking! It should be very whippy and smooth.
- Let's make these meringues different, this is why they are called rainbow meringues....
- Separate the mixture into three parts. Then add food colouring, one pink, one purple and one blue. Don't worry if you can't find these colour, you can choose any.
- Add 1-2 drops of colour to each bowl. DO NOT mix a lot, we are looking for a marble effect. Use a sharp butter knife to do this.
 - o 10. Then gently do the same mixing with all the colours in one bowl.
- Place the mixture into a zip lock bag, snip the one corner and get ready to swirl.
- On the baking tray make small swirls of the mixture leaving some space between each one- this mixture can make 8 large meringues or 12 small meringues
- Place in the oven for 1.5 hours.

- Take them out of the oven. Then carefully take them off the baking paper and be sure they don't crack (they are quite delicate)
- Serve with fresh cream, ice cream, fruit sauce or caramel





INGREDIENTS

315g plain flour

1tbsp baking powder

1tsp baking soda

2 large eggs

114g unsalted butter (melted and cooled)

200g granulated sugar

250ml butter milk

1 tbsp high quality vanilla extract or vanilla bean paste

275g of chocolate chips of your choice (white, milk, dark or a mixture of all)

METHOD

Step 1- preheat the oven at 220 degrees

Step 2 – in a large bowl mix most of the dry ingredients together (baking powder, flour, baking soda and chocolate chips) then set aside

Step 3- in another bowl whisk together the other ingredients (sugar, melted butter, eggs, vanilla and butter milk.

Step 4- slowly add the dry ingredients to the other bowl until combined nicely.

Step 5 – divide the mixture between the muffin cases using two spoons. Make sure each muffin is filled the same amount so they will cook properly.

Step 6- place in oven for 5 minutes then reduce the oven to 180 degrees for another 12-15 minutes. The muffins will be done when a toothpick comes out clean.

Step 7- leave cool in baking tray for 10 minutes then place on a wire rack.

ENJOY!

Raspberry Cheesecake

Ingredients

150gms Digestive Biscuits

75gms Unsalted butter

135gms Raspberry flavoured Jelly

200mls Evaporated Milk

200gms soft cream cheese

100gms Raspberries

A few strawberries for decoration

Method

1. Line the base of a 20cm loose bottomed tin with baking paper
2. Crush digestive biscuits in a bag with a rolling pin.
3. Melt the butter and stir crushed biscuits in.
4. Press biscuit mixture into the tin and put in the fridge to chill.
5. Break the jelly into pieces and add 100ml boiling water until dissolved.
6. Whisk the evaporated milk in a large bowl until it has doubled in volume.
7. Add the cream cheese until smooth then add the jelly.
8. Roughly chop the raspberries and stir into the mixture.
9. Pour the mixture over the biscuit base and leave to chill for two hours.
10. Decorate with extra strawberries.

