

Rainbow Recipes

SCIENNES PRIMARY SCHOOL
by PRIMARY 6



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Starter / Arrancador / Entrée





Brushetta by Emily C p6A

STARTER

Tell the story behind your recipe....

This is part of a meal I prepared when my Nana came to visit from Northern Ireland. I shopped for all the ingredients by myself and cooked and served it with the help of my Dad.

I also made chicken kebabs served with rice and an Elton mess as part of the meal. My Nana loved it and said I should cook more. 😊



INGREDIENTS: (for 4 people)

4 Ciabatta
1 red pepper
2 tomatoes
8 mushrooms
Half an onion
2 dessert spoons vinegar
1 dessert spoon of honey
Splash of olive oil for cooking

METHOD:

1. Cut each ciabatta in half and put on plates.
2. Finely chop the red pepper, tomatoes, mushrooms, onion.
3. Fry in a pan with a splash of olive oil
4. Spread mixture on each half of the ciabatta.
5. Mix the honey and balsamic vinegar and sprinkle over the vegetables and ciabatta
6. Serve with a smile! 😊



Millet cakes from Ignacy P6B

SNACK

My mum has made many recipes and this is my favourite one.



INGREDIENTS: (for 5 people)

- 1 glass of millet grain
- 2 bananas
- 1 table spoon of coconut oil
- 2 eggs
- 0.5 teaspoon of bicarbonate of soda
- Pinch of salt

METHOD:

First boil the millet grain with the salt. When it is boiled, mix all the ingredients using a hand blender. Finally fry it all in the shape of a pancake on a non-stick pan. Enjoy!





Tzatziki with Pitta Bread from Mr. Tsarnas

p6A

STARTER

Tell the story behind your recipe....

This is a classic Greek starter plate that always comes free in all traditional Greek restaurants. Our family recipe is a bit different from the ones found online, as we like adding more garlic! Of course, after the meal, we need to brush our teeth, since it's not easy to get rid of the garlic smell! The pitta bread is a type of flatbread, but perfectly round, so it can be stuffed with tzatziki and other ingredients.



INGREDIENTS: (enough for 4-6)

- 1 cucumber, halved and deseeded
- 300g pot Greek yogurt
- 2 small garlic cloves, crushed
- 3 tbs malt vinegar
- 2 tbs olive oil
- A pinch of salt
- Black pepper
- Chopped dill (optional)
- Pitta Bread

METHOD:

Coarsely grate the cucumber, sprinkle with a pinch of salt and squeeze out all the liquid. Tip into a bowl with the yogurt, garlic, dill, vinegar, black pepper and mix well. Serve with baked pitta bread, topped with olive oil and oregano.



Mrs Maguire's Heart-Warming Lentil Soup

STARTER

Tell the story behind your recipe....

My family like nothing more than a delicious bowl of soup on a cold day. There are plenty of them in Scotland! Lentil soup is one of our favourites and I hope it becomes a favourite with you too. Enjoy!



INGREDIENTS: (for how many people)

- Mug of red lentils
- Onion x 1
- Potato x 1
- Carrots (approx 5) - grated
- Celery (2/3 stalks)
- Ham bone (x 2)
- Ham stalk (litre)
- Optional extras – you might like to add some extra vegetables, with leaks or red peppers also working well. You could also replace the ham/ham bone with vegetable stalk, and this becomes a vegetarian soup.

METHOD:

Finely slice the onion and fry lightly until golden. Add the potato (cubed) and fry together for a further minute. Now add the other ingredients. Bring the soup to the boil (keep an eye on this) and then simmer gently for approx. 30 minutes. Add seasoning to your preference. Be careful not to over cook as the lentils will become mushy. Enjoy your heartening soup....perhaps with some delicious warm bread.





Courgette and Tomato Soup and Easy Yeast Bread - Mrs Clark P6B

STARTER: SOUP AND BREAD

The story behind this recipe...

I love cooking and baking. Every weekend I make home-made soup and bread for my family. I don't always follow a recipe for soup - I like to make things up as I go! This is a soup that my children love. The first time I made it I just threw in whatever vegetables I had in my fridge. I have written this one down as my children love it so much.

I really love making bread too. I don't have bread maker - I just make it by hand.



INGREDIENTS: 5 servings

- 1 large onion (chopped)
- 2 carrots (chopped or grated)
- 1 medium potato (chopped)
- 2 courgettes (chopped or grated)
- 2 tins chopped tomatoes
- Approx. 1 litre stock made with 1 or 2 stock cubes
- Butter or oil
- 1 teaspoon sugar (optional)

The quantities above are flexible - you can add more of less of any of the items and it still tastes good.

METHOD:

1. Melt butter/oil in large pan and add all vegetables
2. Cook vegetables for 5-10 minutes
3. Add tins of tomatoes, stock and sugar
4. Simmer gently for 20-30 minutes
5. Blend, season and serve

I serve this soup with some home-made bread. The recipe I use can be found at: <https://gatherforbread.com/easy-perfect-yeast-bread/>

There's a step-by-step video available too!



RAINBOW SALAD from HAYDEN P6A

STARTER

Tell the story behind your recipe...

I love eating salad in the summer and rainbows are in all our windows just now, so I love rainbows too.



INGREDIENTS: (for 4 people)

- 2 hearts of romaine lettuce washed and thinly sliced
- sweetcorn
- a large handful of cherry tomatoes, quartered
- 1 cup of finely diced red cabbage
- 3 tbs finely diced red onion
- 1 cup cooked black beans
- 1 avocado diced
- 2 tbs chopped fresh coriander
- 1/2 cup of feta cheese + more to garnish
- salt and pepper to taste

Roasted red pepper dressing is yummy & brightly coloured too.

- Roasted red peppers
- Honey
- Lime juice
- Apple cider vinegar or red wine vinegar
- Garlic
- Harissa paste OR cumin and a pinch of red pepper
- Dried oregano
- Olive oil or avocado oil
- Salt and pepper

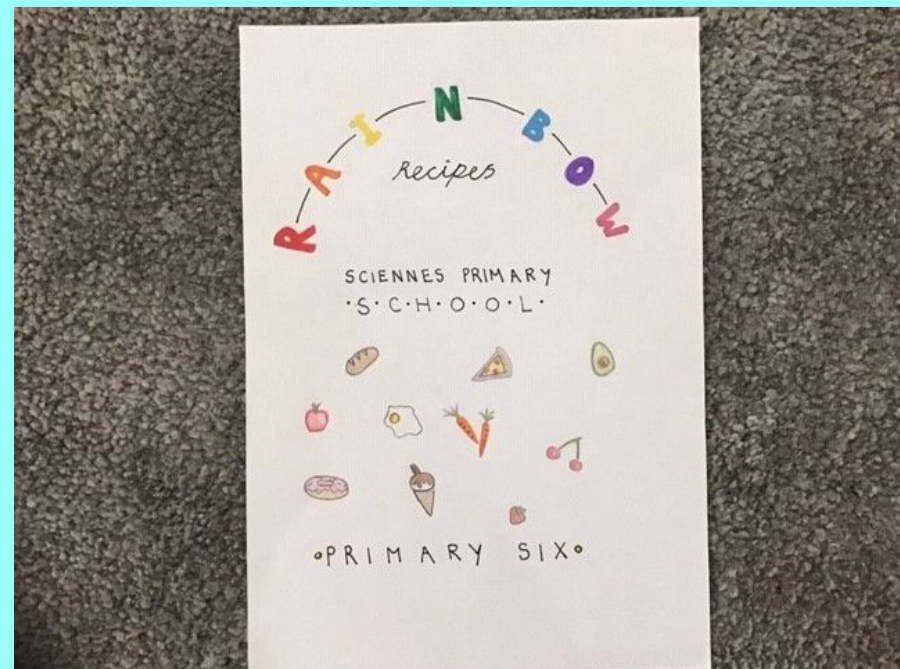
METHOD:

Prepare the salad before dinner then add the dressing and extra feta just before you eat it!

The salad can all be mixed up or set out in rows in the different colours.



Main course / Plato principal / Plat principal





Tomato sauce Pizza From George P6a

MAIN COURSE

Tell the story behind your recipe....

I don't like very cheesy pizza, so homemade is perfect as I can add as much sauce or cheese, just the way I like it.

You can add anything you like too.



INGREDIENTS: 1 pizza

- Base
- 1tsp salt
- 1tsp yeast
- 150g flour
- 1 spoon olive oil
- 100ml water

- Sauce
- 50ml Passata
- 1tsp tomato sauce

- About a handful Grated Mozzarella (or any cheese you like)

METHOD:

1. Mix the base ingredients into a bowl and create a well.
2. Pour in 100ml of water and oil and fold in until you have a wet dough.
3. Put some flour onto a clean surface.
4. Knead for 5 minutes and roll out the dough into a 25cm circle.
5. Lift onto a floured baking tray
6. Heat oven to 220C/fan 200C
7. Mix the passata and tomato sauce.
8. Spoon onto the pizza and spread using the back of the spoon.
9. Sprinkle as much or as little cheese as you like. Add anything else you like to make it your own.
10. Cook in the oven for 8-10 minutes and ENJOY!



Fran's Fesenjoon from BELLA, P6A

MAIN COURSE

Before I was born my mum travelled to Iran as part of her studies. She fell in love with the country and especially its food. This dish she wanted to share with our family as it is a special dish for her which dates back to ancient Persia. In Iran, this is a famous dish made with duck. When it is served to you it is always part of a ceremony at Nowruz. The smells bring back memories of her travels and we love it. My mum served this with tahdig, a crispy Persian rice dish. Yum!



INGREDIENTS: feeds 8

- 8 chicken drumsticks
- 500ml chicken stock
- 1 onion, finely chopped
- ½ teaspoon turmeric
- 4 cups walnuts
- 1 cup pomegranate molasses
- 1 tablespoon sugar/agave
- 1 tablespoon cardamom seeds (optional)
- A few pomegranate seeds (to garnish)

METHOD:

1. Sprinkle the chicken pieces with salt, pepper and turmeric. Fry them in a frying pan over medium to high heat with a little oil until browned on all sides.
2. Remove chicken to a plate. Add a little more oil and fry the onions for a few minutes until they are see through.
3. Put the chicken pieces back in the pan. Add chicken broth. Bring to a boil. Cover the pan and simmer on low heat for 30 minutes.
4. Meanwhile, toast the walnuts on a pan for a few minutes. Wait for a few minutes until the walnuts are cool and grind them in a food processor to powder.
5. Add this walnut powder, the pomegranate molasses, sugar/agave and cardamom seeds to the chicken.
6. Cover and simmer over very low heat for 1 hour. TIP! stir every 30 minutes to ensure that the walnuts do not stick to the bottom.
7. Adjust the taste with sugar/agave before serving if pomegranate has made the sauce too sour.
8. Serve with white Persian rice (polo) and pomegranate seeds to garnish.





Chicken broccoli from Isla, P6A

MAIN COURSE

Tell the story behind your recipe....

This recipe comes from the 1930s when my Great Granny emigrated to America when they normally have turkey at Thanksgiving. When she got back it was originally turkey broccoli but my Granny changed it to chicken broccoli.



INGREDIENTS: serves 4

- 225g cooked chicken
- 2 small cans of condensed chicken soup
- 110g mayonnaise
- 75ml milk
- 1 tsp lemon juice
- 1 tsp curry powder
- 350g frozen or fresh cooked broccoli
- 110g breadcrumbs tossed in butter
- 25g grated cheese
- Paprika (optional)

METHOD:

Place broccoli in buttered casserole
Top with chicken pieces
Cover with sauce made by mixing soup, mayonnaise, lemon juice, curry powder and milk.
Top with bread crumbs mixed with cheese and paprika
Bake in oven at 180 degrees Fahrenheit for 35 mins.




Zingy Chickpea Burger from Elliot P6A

MAIN COURSE

I chose this recipe because it is vegetarian and the chickpea burgers are very yummy. I also wanted to experiment with some different flavours that I do not usually eat. I would serve this with a condiment (such as Nando's sauce or ketchup) on a flat bread or a roll.



INGREDIENTS: (for 4 people)

- Can of chick peas
- Half an onion
- ¼ of a mushroom 
- 1/10 teaspoon chillie powder
- 3 pinches of cumin powder
- Clove garlic
- Juice of half a lime
- Tablespoon of chickpea flour
- Quarter teaspoon grated ginger root
- Chopped parsley (or coriander)
- Pinch of salt

METHOD:

First slice the onion.
Fry the onions for 5 minutes until soft. Add the chopped garlic and mushroom and fry for another couple of minutes.
Next add the spices and grated ginger root. (You can experiment with the amounts used.)
Fry for another couple of minutes.
Tip chickpeas into a blender with the other ingredients. Add the lime juice and chickpea flour. Blend for a minute in short bursts.
Divide the mixture into 4 and shape into 4 burger shapes. Fry for 5 minutes until golden then put into an oven for 10 minutes (oven should be at 180°)





Shahi Paneer from Atreya, P6A

MAIN COURSE

I have been eating Shahi paneer (Indian dish) for a long time. My mum first got the idea when she was a child and she enjoyed it like me.



INGREDIENTS:

- 1 ½ cup paneer (cottage cheese) cubes approximately 225 – 250 grams
- Curd or yoghurt (avoid sour curd)
- 1 teaspoon ginger garlic paste
- ¼ teaspoon red chilli powder(optional)
- ½ teaspoon turmeric or haldi
- ¼ to 1 teaspoon garam masala
- 1 pinch saffron(optional)
- Salt to taste
- 2 tablespoons ghee or oil
- ½ cup water
- 12 whole cashewnuts
- 8 almonds
- 1 to 2 tomatoes
- 3 green cardamoms
- 1 cup onions
- 1-2 inch cinnamon
- 2 – 3 cloves
- ½ teaspoon cumin

METHOD:

1. Add 1 tablespoon ghee to a pan, heat it
2. Add cashews green cardamom and almonds. Fry them until golden. Next add cubed onions, green chilli and fry until they turn transparent. Add the tomato.
3. Cook until mushy. Add a little water if you want. Cool completely & blend with very little water to a smooth puree/paste.
4. Fry the paneer lightly in ghee. (optional step)
5. Keep the fried paneer immersed in hot water for 15 mins. This helps soften the paneer.
6. Heat up the same pan with the rest of the ghee or oil. Add cumin, cloves and cinnamon.
7. Salute so that they turn fragrant just for a minute. Add the ginger garlic paste and fry.
8. Transfer the onion cashew paste, chilli powder, garam masala, turmeric and salt.
9. Fry for 3-4 mins until the raw smell of the spice powders goes away. Beat the curd well in a separate bowl with a fork until smooth.
10. Lower the flame completely then add it to the pan. Mix well. Cook till it begins to leave the side of the pan. Pour ½ to ¾ cup water. Cook till Shahi paneer gravy thickens or if you see traces of oil over the gravy. Taste, add more salt if desired.
11. Add paneer and cook for about 2 mins on a low heat. If sauteed in ghee before, just add paneer.



Kotlet de Volaille from Zosia, P6A

Main course

The first Kotlet de Volaille was made in the 18th century. It is originally from Russia but can be found in many countries. It can also be called suprême de volaille à la Kiev.



😊 YUMMY 😊

INGREDIENTS: 1-6 people

- Flour
- 1-4 Eggs (beaten)
- Breadcrumbs
- Cheese 🧀
- Butter 🧈
- Salt & pepper
- 4 Chicken breasts
- 4 tbs Sunflower oil

METHOD:

Flatten the chicken breasts to about 2 millimeter thick then cut them in half. Season it. Cut little strips of cheese and put it in the middle of the flattened chicken breast. Take a strip of butter and put it next to the cheese. Roll up the chicken breast with the cheese and butter. Take 3 bowls and pour in some flour into one, some breadcrumbs into one, and the beaten eggs into one. Take the chicken breasts and roll them in the flour. Next take the beaten eggs and cover the chicken breasts. After that put the chicken breasts in breadcrumbs. Pour the sunflower oil onto a pan and heat. Place the Chicken breasts on the pan and fry them on low heat turning them over until brown. THEN YOU EAT!





Pasta and chorizo sauce Xanthe p6b

MAIN COURSE

I made a home restaurant for my mum since in lockdown we can't go to them, she chose this off the menu and taught me how to cook it.



INGREDIENTS: Serves 2

- 3 large tomatoes
- half a red pepper
- 1 teaspoon of mixed herbs
- 1 onion
- chorizo (you can choose how much you want)
- olives (optional)
- pasta

METHOD:

1. Get a frying pan out and put a little bit of olive oil in it.
2. Put the chorizo in and let it fry for about 2 – 5 minutes. You don't want to burn it.
3. While it is frying get another frying pan out and put a little bit of olive oil in it.
4. Chop your onion into small bits and put it in your second frying pan.
5. Chop your pepper and put it in the frying pan then chop your tomatoes into quite small bits and put them with the onions and peppers too.
6. Once that has got going a bit you can add your chorizo and mixed herbs.
7. Boil your pasta in a separate pan.
8. (Optional) add your olives to the sauce.
9. Drain pasta when cooked.
10. Put pasta and sauce in bowls or on plates to serve.
11. Enjoy!



CREAMY CARBONARA from SERENA P6B

MAIN COURSE

Tell the story behind your recipe.... Our family always loved Italian dishes, and I have always loved cooking. I was looking at some Jamie Oliver recipes and saw Carbonara. I tweaked it a bit and there we have it, delicious creamy (with no cream) carbonara.



INGREDIENTS: (for how many people)

- Spaghetti
- 1 pack of bacon lardons
- 1 or 2 Eggs (depending on how creamy you want it)
- Garlic clove
- Parmesan
- Black pepper

METHOD:

- Firstly, cook some spaghetti.
- Then (leaving a skin on) crush the garlic clove with the palm of your hand.
- Whilst the spaghetti is cooking, put the bacon on in a large frying pan, as well as the crushed garlic.
- When they are all cooking, mix the parmesan and the eggs.
- When everything's done take out the garlic
- Then use tongs to take spaghetti and put it in with bacon, as well as bits of water.
- Soon they will be combined, add the egg and Parmesan mixture
- Finally serve and don't forget to season!





BULGOGI (Korean BBQ) from Min-Gyu P6B

MAIN COURSE

This is a famous Korean dish. This is popular with Korean and people from abroad. The correct translation means "fire meat". The dish is made out of beef, but certain versions can include pork or chicken. This is one of my favourite Korean dishes for its outstanding flavour. It is tasty on top of steamed rice or with bread.



INGREDIENTS: (for 4-6 people)

- 800g rib eye beef thinly sliced, 2mm
- 1 onion peeled and thinly sliced
- 2 stalks of spring onion, thinly sliced
- ½ carrot peeled and thinly sliced
- 1 Tbsp (15ml) sesame oil
- 1 Tbsp sesame seeds
- 1 Tbsp cooking oil
- ***BULGOGI MARINADE***
- 6 Tbsp soy sauce
- 3 Tbsp brown sugar
- 2 Tbsp rice wine (optional)
- 1 red apple
- ½ onion
- 1 Tbsp minced garlic
- 1 tsp minced ginger
- 1/8 tsp ground black pepper

METHOD:

1. Mix all the marinade ingredients in a blender until smooth. Set aside.
2. Place the sliced meat in a mixing bowl and pour the marinade over it.
3. Add the sesame oil and mix into the meat.
4. Cover the bowl in cling film and put in the fridge for at least 30min.
5. Prepare a frying pan on medium high heat until well heated. Add the cooking oil and spread nicely.
6. Add the meat and veg and cook on medium high for about 3-5 mins. Toss in the sesame seeds and stir quickly.
7. Serve!



Roasted Stuffed Duck from Evan P6b

MAIN COURSE

Tell the story behind your recipe....

Roasted stuffed Duck

It is a family inheritance recipe, carried through generation for over a hundred years, we grew up eating it with our family members and during special occasions.



INGREDIENTS: (enough for 6 people)

- One duck
- 2 chopped onion
- 30g dry sultan
- 2 tbsp of 7 mix spice
- Turmeric
- Salt
- Dry lemon
- Dry bay leaves
- 2 cup of rice
- water

METHOD:

- 1: In a bowl we put the onion and 1 tbsp of mix spice and 1 tea spoon of turmic and pinch of salt mix all together and stuff the duck with it and scuer it with toothpicks.
- 2: put the duck in a deep pot and cover it with water and the spices, bay leaves, dry lemon, turmeric and season with salt. Bring to boil then cook it for 90m on low heat until the duck tender.
- 3: after that we put the duck in try and bake in the oven on 200c heat until golden brown.
- 4: cook the rice in a pot cover the rice with water put some spice and turmic bring it to boil for 10m until it gets fluffy then drain and serve on a big plat, put the roost duck on top and serve the soup on the side





DAL AND RICE from Kenneth P6b

MAIN COURSE

Tell the story behind your recipe....

My grandparents work in India so we like to eat Indian food



INGREDIENTS: (for 4 people)

- a large splash vegetable oil
- 1 onion, peeled and thinly sliced
- 1 tsp (heaped) cumin seeds
- 1 tsp (heaped) mustard seeds
- A dozen curry leaves
- 1 inch ginger, peeled and finely chopped
- 3 garlic cloves, peeled and crushed
- 1 cup channa dal
- 1 tsp paprika
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 250g Spinach
- 1 cup basmati rice

METHOD:

Heat the oil in a pressure cooker
Add onion, cumin seeds, mustard seeds, curry leaves ginger, garlic
Fry until golden brown
Add the channa dal and three cups of water and all the ground spices
Put the lid on and bring to pressure for twenty minutes
1 cup of rice and 2 cups of water in a saucepan with the lid on and simmer until the water is all absorbed
Add spinach to dal and stir
Serve with paneer, poppadum, pickles and chutneys



QUICHE from LUCAS P6B

MAIN COURSE

Tell the story behind your recipe....

This is one of my favourite foods, I have enjoyed it since I was a baby. It is made by my French grandmother. My mother makes it too but she is not as good as my grandmother.

Draw a picture, take a photo and upload the image.



INGREDIENTS: (4 People)

For the crust:

- 150g of flour
- 75 g of butter cut into cubes
- A pinch of salt
- Water

For the filling:

- 4 eggs beaten
- 1 cup of milk or fresh cream
- 3 slices of back bacon chopped
- 1 cup of cheese

METHOD:

In a bowl, put a pinch of salt, the flour and the butter. Knead the butter cubes into the flour until the dough becomes crumbly. Add some water, enough to bring the flour mixture into a ball.

Grease a tin pan with some oil. Roll the dough on a floured surface with a rolling pin and put it in the pan.

For the filling beat 4 eggs like an omelette, add the milk or fresh cream to the mixture

Chop up the back bacon into small pieces and add it to the omelette mixture

Fill up the crust with the mixture and cheese and bake at about 170 celsius for about 20 minutes or until golden.





Chilli con Carne from Steven, P6C

MAIN COURSE

Tell the story behind your recipe....

My Mum and sister make a lovely Chilli. My Mum taught my sister how to make it when she was younger. I have helped my sister a lot when she makes it. My Mum followed a recipe and over the years they have changed it up to make it nicer!



INGREDIENTS: Serves 4

- Olive oil
- 500g's of minced beef
- Onion
- Red and Yellow Peppers
- Carrots
- Beef stalk cube
- Chilli flakes
- Chilli powder
- Cumin powder
- Tinned tomatoes
- Sweet chili sauce
- Dark chocolate
- Taco shells/soft boats/nachos
- Sour crème
- Lettuce
- Grated cheese

METHOD:

Peel and grate the carrots. Cut up the onion and dice the peppers into small squares. Put a little olive oil in the pan and heat up until hot. When the pan is hot add the onion to the pot and fry for 2-3 minutes, next add the mince and stir. Sprinkle over the beef stalk cube and stir. Once the mince is brown, add the peppers and carrots, cook for 5 minutes. Pop in some cumin and chilli powder, pour in 4 tablespoons of sweet chili powder and plonk in 2 squares of dark chocolate. Next add the tin of tomatoes and a tablespoon of tomato puree. Pour 100ml of water over and stir together. Turn the heat down and simmer for 20-30 minutes. Near the end sprinkle in chilli flakes (more if you like it spicy!). To serve, you can have it with rice, taco shells, nachos or soft taco boats. It goes great with grated cheese sprinkled over the top, sour crème and lettuce on the side.



Thai Spiced Venison Stir Fry Topped with A Fried Egg By Isla P6C

MAIN COURSE

I love cooking for my family and this dish is considered my speciality. Alternatively you can use turkey mince for this recipe as it's more accessible. I do this all the time.



INGREDIENTS: (enough for 4 adults)

- 3 birds eyes chillies or to taste
- 4 garlic cloves
- 2 tbsps of light soy sauce
- A big splash of dark soy sauce
- 1 tbsp of fish sauce
- 2 tbsps of oyster sauce
- 2 tsp white sugar
- 300ml of rapseed oil (plus 4 tbsps for frying)
- 1 small onion finely sliced
- 350g of venison mince (or turkey mince)
- 160g of green beans chopped into bite size pieces
- 2 handfuls of basil
- 4 eggs
- Rice to serve

METHOD:

Put the chillies and garlic in a mortar and grind to a rough paste. Mix all the sauces with the sugar in a small bowl. Heat the 4 tbsps of oil in a wok over medium heat. When hot fry the onion with the paste until lightly golden. Add the mince followed by the sauces. Stir fry until the meat is cooked. Add the beans and cook for a further few minutes. Then gently fold in the basil. Take off the heat immediately so as not to wilt the basil and place the meat in a bowl. Then put the mince in an oven to keep warm but do not turn on. I would start to cook your rice now so it is ready on time. Next wipe the wok clean with a damp cloth and fry the eggs with the remainder oil. Serve with the mince on top of the rice and topped with a fried egg and enjoy!





Mom's Lasagne from Emily 6C

MAIN COURSE

Tell the story behind your recipe....

My Mom's Lasagne.

This is our special birthday recipe. We eat this also during special events. The recipe is from my mom who has it from her mom, who has it from her friend in Canada.



INGREDIENTS: (for 4 persons)

- Lasagne sheets
- 500 grams ground beef
- 1 onion
- 2 fresh garlic
- Fresh tomato sauce
- 4 large tomatoes
- 500 grams spinach
- 250 grams cottage cheese
- 2 large fresh mozzarellas
- 125 grams grated cheese (preferably goat cheese)
- Béchamel sauce

METHOD:

1. Fry the onion and garlic for 3 minutes.
2. Add the ground beef and fry for 15 minutes.
3. Meanwhile, fry the spinach in a wok pan for 8 minutes.
4. Add the spinach to the ground beef.
5. Chop the fresh tomatoes. Add the tomatoes and tomato sauce to the beef and spinach.
6. Stir for 5 minutes.
7. Butter a casserole dish.
8. Pour the sauce with beef, spinach and tomatoes into the casserole dish.
9. Add a layer lasagne sheets on top.
10. Add a layer of cut mozzarella and the cottage cheese.
11. Add a layer of lasagne sheets.
12. Pour the béchamel sauce on top and cover with the grated cheese.
13. Put in the oven for 45 minutes and ENJOY 🍴



VEGETABLE RAMEN from Ms. O'Hara p6A

MAIN COURSE

Tell the story behind your recipe....

We love going out to eat in Wagamama as a family. Since Homeschooling began, we have been getting a vegetable box delivered, so we have been eating lots of healthy food. We don't know exactly which vegetables we will receive so our ramen is different every time we make it. It is delicious!



INGREDIENTS: (enough for 4)

- 1 aubergine
- 2 sweet potatoes
- Some mushrooms
- 2 courgettes
- Baby sweetcorn
- Spring onions
- 4 table spoons light soy sauce
- 2 teaspoons finely chopped garlic
- 1 red chili or some chili flakes
- Tofu (optional)
- Ramen noodles
- 2 litres vegetable stock

METHOD:

Heat a griddle until smoking. Brush the aubergine with oil then griddle for 4 mins on each side. Put rest of veg in a bowl and lightly coat with oil. Griddle the other veg for 2/3 mins each side or until cooked. Finally griddle the baby sweetcorn and spring onions for 1 min each side. Once cooked, transfer all the veg into a bowl and drizzle over the soy sauce, garlic and chili. Cover & set aside to marinate for 20mins: the veg keep cooking. Cook the noodles, drain and put into bowls. Bring veg stock to the boil. Ladle the veg & stock on top of the noodles. Add tofu if you like it. Enjoy!





King Prawn Linguine by Amira, 6C

MAIN COURSE

Tell the story behind your recipe....

It was a Jamie Oliver inspired recipe. My favourite seafood are King Prawns, so I just adapted it to what I liked!



INGREDIENTS: (for 2 people)

- This recipe is for two people
- 12 Large raw King Prawns
- Olive oil
- 1 onion
- 3 cloves of garlic
- 200g vine ripened piccolo tomatoes
- 100g dried linguine
- Fresh basil
- 1 fresh long red chilli
- A squeeze of fresh lemon juice
- Salt and Pepper
- Extra virgin Olive Oil

METHOD:

- Place a pan boiling salted water and add the linguine, bring to the boil until cooked to al dente.
- Finely dice the onion, add olive oil to a frying pan and fry onions until translucent.
- Finely slice garlic and add to the softened onions, gently fry till slightly coloured.
- Chop the tomatoes in half and the chilli in thin slices and add to the garlic and onions.
- Cook this down until it has reduced.
- Then add, prawns, seasoning, and the lemon juice (to acquired taste) and mix well until the prawns turn pink.
- Now drain the linguine pasta and reserve half a cup of the pasta water to the side.
- Add the drained pasta to the prawn and tomato sauce and mix well. Add the reserved pasta water should you need to, to loosen the sauce. Mix well.
- Serve the pasta in a nice plate and drizzle with extra-virgin olive oil and scatter with fresh basil leaves on top. You are now ready to serve!



LITHUANIAN ZEPPELINS from DIA P6A

MAIN COURSE

This is one of my favourite meals.



INGREDIENTS: (for 4 people)

- 400g waxy potatoes
- 1 large egg beaten
- 250g pork mince
- Half tsp ground caraway seeds
- 1 garlic clove crushed
- 1 tbsp plain flour plus extra for dusting

For the sauce:

- 2 tbsp dried porcini mushrooms
- 1 tsp butter
- 2 shallots, finely diced
- 200g chestnut mushrooms, sliced
- 200g crème fraiche

To serve:

- 2 rashers of bacon
- 1 tbsp chopped dill
- Green vegetables
- Crusty bread

Put 2 dumplings on each plate and pour over the mushroom sauce. Sprinkle the dill and bacon pieces and eat with crusty bread to mop up the sauce.

METHOD:

Chop 1/2 of the potatoes into large chunks and boil, then mash. Finely grate rest of the potatoes & tip into a large bowl lined with a clean tea towel. Squeeze the tea towel tightly to expel the potato liquid; keep 2 tbsp of this juice and discard the rest. Mix the potato juice, the grated potato, mashed potato and half of the beaten egg in a bowl. Beat everything together well, season, set aside to cool. -Mix together the shallot, pork mince, caraway seeds, garlic, remaining egg and some seasoning.

Mix 1 tbsp of flour into your potato mixture and divide into 8. Dust the work surface with flour and make sure there is flour on your hands too! Lightly shape the potato dough into flat round patties, approximately 1cm thick. Put 1 heaped tsp of the pork filling in the middle of each patty, then gently form a dumpling. Roll them in your hands to achieve the signature zeppelin shape. Repeat. Bring a large saucepan of water to boil, then reduce the heat to a simmer. Simmer gently for 30 mins. Keep an eye on this - the water must not boil or the dumplings won't hold their shape.

Meanwhile, grill the bacon until crisp. To make the sauce, pour 100ml of boiling water over the dried porcini and leave to stand for 5 mins. In a saucepan, heat the butter and add the shallots, frying gently until they are soft and translucent. Add the chestnut mushrooms and cook for 5 mins more. When they are cooked, pour in 1 tbsp of the liquor from the porcini and discard the rest. Chop the porcini and add them to the pan. Fold in the crème fraiche, bring to a simmer, then season.





Chicken and Egg Fried Rice from Mia, P6c

MAIN DISH RECIPE

I chose this recipe because it's one of my favourite dishes for dinner.



INGREDIENTS: (for how many people)

- Serves 4
- 1 tbsp sunflower oil
- 3 eggs, beaten with some seasoning
- 320g mixed stir-fry vegetables
- 1 tbsp mild curry powder
- 140g frozen sweet corn
- 600g cooked rice
- 1 roasted chicken breast, finely shredded
- 2 tbsp low-salt soy sauce
- 2 tbsp sweet chilli sauce
- 2 tbsp ketchup

METHOD:

1. Heat a splash of oil in a large frying pan and tip in the beaten eggs. Swirl the pan to coat in a thin layer of egg and cook for a few mins until set. Tip on to a chopping board, roll up, slice thinly and set aside.
2. Heat a little more oil, and stir-fry veg, curry powder and sweet corn with a splash of water. Cool for 1-2 mins until the veg starts to wilt, then tip into a bowl. Add the last of the oil to the pan, tip in the rice and chicken, mix well, then add the soy sauce, sweet chilli, ketchup, a splash of water and some black pepper.
3. Finally, add the eggs and the veg, toss together and heat through until hot. Tip into bowls and serve immediately.



Fish Paella from Sammy (P6C)

MAIN COURSE

Paella is a traditional recipe from the Spanish Valencian region, but different versions can be found all over Spain. Paella has lots of different colourful ingredients but this recipe is a simple one that can be made by everyone. You can replace the fish and sea food by meat or vegetables if you like.



INGREDIENTS: (for how many people)

- 400g of rice
- 200g of white fish
- 200g of small prawns
- 8 big prawns
- Fish stock cube
- Olive oil
- Salt
- Parsley
- Paprika, smoked paprika or saffron
- 1 finely chopped onion
- 1 finely chopped carrot
- 1 finely chopped green pepper
- 1 finely chopped big tomato
- 2 finely chopped garlic gloves
- Two cups of water for each cup of rice

METHOD:

1. First, put into a large shallow frying pan the olive oil.
2. Second, add the onion, carrot, pepper, tomato and garlic and fry them under a low flame until they are soft.
3. Third, add the fish and prawns and mix them with the other ingredients.
4. Then, add the stock cube, the water, salt and paprika and let it cook until it boils.
5. Finally, add the rice, and the big prawns on the top as decoration, and let it cook at a low flame for around 15 minutes or until the rice is soft.
6. Decorate with some parsley before serving.





Chicken Masala from Aadi, 6C

MAIN COURSE

Tell the story behind your recipe....

My Mom makes this recipe for me, it is my favourite food. I had first when I was 6.



INGREDIENTS: (for 4 people)

- 600 gm chicken
- 2 cups onion
- 1/2 cup minced tomato
- 1 teaspoon of coriander leaves
- 1 teaspoon garlic paste
- 1/2 teaspoon powdered turmeric
- 1 teaspoon red chili powder
- 2 green chillies
- 1/2 teaspoon kasoori methi powder
- 4 teaspoon refined oil
- 1/2 cup tomato puree
- salt as required
- 1 teaspoon ginger
- 1 teaspoon ginger paste
- 1teaspoon coriander powder
- 1 cup water
- 1teaspoon cumin powder
- 1 teaspoon garam masala powder

METHOD:

Step 1 Soak the chicken in warm water to reduce the cooking time Step 2 Sauté whole spices
Add oil in a pan and heat over a medium flame. When the oil is hot enough, add bay leaves and both the cardamom. Sauté for a minute and then add finely chopped onion in it. Sauté onions for 2 minutes and then add the ginger-garlic paste in it. Fry for a minute and then add chicken pieces in it. Cook chicken for 2-3 minutes until it turns white.

Step 3 Add spices in frying chicken
Quickly, add red chili powder, coriander powder, turmeric, cumin powder, and salt to taste. Stir to mix well all the ingredients with the chicken. Cook for a minute and then add finely chopped tomatoes, green chillies (slit and halved) and tomato puree in the pan. When spices leave the oil or ghee, it's an indication that you can add water in it. Step 4 Cook for 2-4 minutes with closed lid and serve hot

Cover the chicken loaded pan with a lid and cook for 2-4 minutes until the chicken is tender and soft. Open and garnish with garam masala powder, coriander leaves, ginger julienne and kasoori methi powder. Your Chicken Masala is ready. Enjoy with butter naan or roti.



SPAGHETTI WITH FRESH TOMATO AND BASIL SAUCE From ELLEN P6C

MAIN COURSE

Tell the story behind your recipe....

I love pasta, especially tomato and basil pasta. We had a lot of tomatoes that were too ripe to eat, so we decided to make them into pasta sauce.



INGREDIENTS: (for 3 or 4 people)

- 200g spaghetti
- 8-10 ripe tomatoes
- Olive oil
- 2 cloves of crushed garlic
- Basil leaves
- Parmesan cheese

METHOD:

- Boil salted water for pasta in a large pot.
- Cut across in the top and bottom of each tomato and put in a bowl.
- Pour a kettle of boiling water over the tomatoes and wait for 1 minute.
- Drain the tomatoes and put in to very cold water to sit for a few minutes.
- Heat the olive oil and garlic in a large frying pan.
- Skin the tomatoes and chop them, then add them to the pan with the oil and garlic.
- Cook the pasta and tomatoes until they are soft.
- Crush the tomatoes with a potato masher.
- Drain the pasta and mix with sauce. Add torn basil leaves and serve. Add cheese if you like it.





Courgette and Mint Frittata from BENJAMIN P6C

MAIN COURSE

Tell the story behind your recipe....
We go to Espana every year and we love eating tapas.
This is the recipe that my mum makes.
It's really easy and tasty...



INGREDIENTS: (for how many people)

- For 4 people
- 4 tsp olive oil
- 1 red onion
- 3 courgettes
- 6 eggs
- 2 tbsp chopped mint
- Pepper

METHOD:

- Chop the onion and courgettes.
- Heat the oil in a frying pan add the onion and courgettes, cook for about 5 minutes.
- Preheat the grill.
- Beat the eggs in a bowl with a fork, add the mint and add a little water, you can add pepper if you want.
- Add this to the frying pan and cook for 4 to 5 minutes, do not stir!
- Put the pan under the grill and cook for about 4 minutes until golden and crispy.
- Slice, serve and eat.



Dumplings by Yiming, 6C

MAIN COURSE

Tell the story behind your recipe....

Last year me and my father went to China for a holiday, we would meet my cousin in their flat. Every day we would explore the place and after a trip we were extremely hungry and couldn't get back home in time. So, we found a cafe that sold dumplings, we thought they would be good so we bought a batch of them. They were absolutely delicious, so we bought another batch and that would be enough to fill us up. Since they were so good, every time we were hungry out of home, we would buy some dumplings and we knew how to make them as well. So, we have been making them in Edinburgh as well.



INGREDIENTS: for 2 people

- 400g flour
- 200ml water
- 6g yeast
- 300g pork mince
- Half of a chinese cabbage
- Half of a bag of celery
- 1 tablespoon of flavored oil
- 1 tablespoon of soy sauce
- 1 teaspoon of salt

METHOD:

Put the flour in a bowl and add the water and yeast, knead until dry then leave to rise for 3 hours.
Boil cabbage and celery in separate bowls until soft, then remove from bowl and chop into 5 millimeters cubes (approximately). Put the vegetables and meat into a bowl and season with salt, oil and soy sauce. Mix until even.
Separate the dough into small balls then flatten with a rolling pin, making them into thick circles about half a centimeter thick will do.
Next fill with a small amount (about a tablespoon) of filling into the circles. Wrap up the filling with the dough it was placed on and twist the top into a floral arrangement like the image above and repeat until all of the filling and dough is used.
Place them in a steamer and steam for 10 mins at default temperature.
Remove from steamer and enjoy (it is recommended you dip them in soy sauce but that is optional).





LUNCHTIME WRAP from LIVIA P6C

LUNCH/SNACKS

Tell the story behind your recipe....

This is my favorite lunch. It is quick to make, healthy and not to forget, it is delicious!

Tips 🍷

If you are Vegetarian, you can prepare this without chicken and add maybe mushrooms.

Make sure you put the ingredients in a straight line in the middle so it is easier to roll.



INGREDIENTS: (for 4 people)

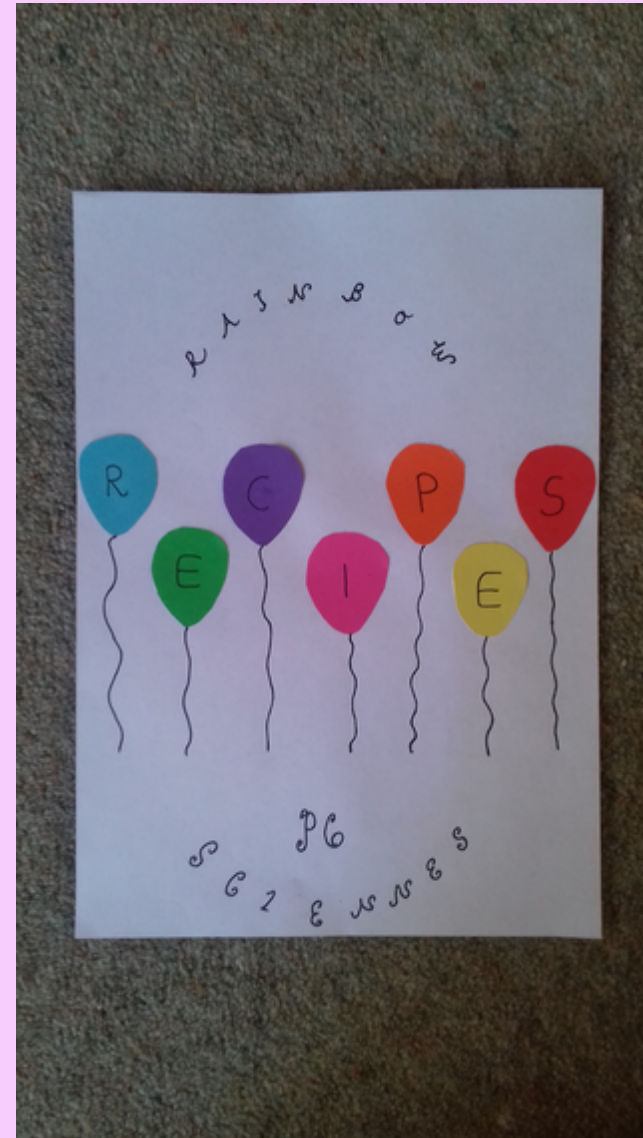
- 8 whole wheat flour wraps
- 2 filets of chicken
- 2 advocados
- 2 large juicy tomatoes
- 1 cucumber
- A few scoops of cream cheese
- 100 grams grated cheese
- Lettuce

METHOD:

1. Turn on the oven to heat the wraps. They only need a few minutes in the oven. You can do this just before lunch.
2. Cut the chicken filets and fry for a minimum of 15 minutes.
3. Chop the advocados, the tomatoes and the cucumber into small pieces.
4. Tear the lettuce in small leaves.
5. Put the ingredients separate in little bowls.
6. Take the wraps from the oven and put a layer cream cheese.
7. Choose your own filling, don't forget my tip! 😊
8. Finish with the grated cheese and then roll the wrap.
9. Enjoy your home-made wrap 🍴



Dessert / Postre / Dessert





Apple Crumble from Isla P6b

DESSERT

The whole family loves apple crumble and we always make it together. I remember being in nursery and making this with my mum and dad.



INGREDIENTS: two small apple crumbles

- 200g plain flour
- 100g butter cubed
- 50g oats
- 200g sugar
- 3 eating apples peeled and cored

METHOD:

1. Heat the oven to 160 Fan
 2. Peel and core your apples then add half the sugar to them, put them in heat proof oven dish
 3. Put the plain flour in a large bowl then add the oats and sugar
 4. add the butter and rub it in *
 5. sprinkle the crumble mix over the apples until you can't see them
 5. Put in the oven until the top is golden and crispy and the apples are bubbling
- *to rub in the butter take the cubes and squeeze until the mix is soft with no lumps



Fruit Cream Cake from Keyu P6B

DESSERT/BAKING

During quarantine my mum had a new hobby which is baking and she learned to bake many types of cakes like this.

My whole family enjoyed her baking and I chose this because it was one of my favourite cakes I have tried.



INGREDIENTS: (for around 4+ people)

- Pieces of fruit (pineapple, grapes, and apples)
- 21g Sugar for (Double Cream 200g)
- 3 eggs
- Self-raising flour 50g
- Sugar 50g (for the cake)
- Milk 40g
- Corn Starch 5g (optional)
- Oil 35g

METHOD:

- First crack open 3 eggs and separate the yolk and egg white (a bowl for the yolk and another bowl for the egg white)
- Pour the milk, oil and self-raising flour into another bowl and stir
- After pour in the yolk in the same bowl as the milk, oil and flour.
- Then use a whisk to stir them until it is like 'standing up' when you the whisk to lift it
- Pour the egg white, sugar and corn starch (if you have corn starch) in that same bowl and gently stir it
- Put it in the oven at 155° and bake for 40-45 minutes
- When finished baking, wait for the cake to cool down for 2 hours
- Whisk the double cream while waiting for it to cool down.
- After two hours cover the cake in the double cream and decorate the cake with fruit
- To make the apple 'leaves' cut four slices and cut it like the ones on the picture
- Finally, eat and enjoy!





Rainbow waffles Emma p6A

Breakfast/lunch/desert

Tell the story behind your recipe....

I got a waffle maker one Christmas as I love waffles for breakfast. I make them all the time with my mum and we do different colours and sometimes add chocolate chips. They are delicious!!!



INGREDIENTS: enough for four 4

- 300g self raising flour
- 2 teaspoon baking powder
- 2 tablespoons sugar
- 2 large free-range egg
- 480 ml semi-skimmed milk
- Food colouring (As many colours as you would like. But 6 is the rainbow 🌈)

METHOD:

- 1) Mix all the dry ingredients together in a large bowl. In a jug beat the eggs into the milk. Then slowly add the wet ingredients to the dry ingredients whisking well to get as smooth a batter as possible.
- 2) Then separate the mixture into 6 parts and add the food colouring.
- 3) get your waffle machine ready. Once it's hot ladle in the batter colour by colour ps:try not to get the colour that make brown to mix until batch is nearly full. Do not overfill close the machine and wait till your machine is ready because all of them can be made different. This will take 5 minutes. If done remove if not give them a tiny more time.
- 4) Serve with whatever takes your fancy!



Tiffin griffin from Lara P6A

MY DESSERT

The story behind my dessert is that there are delicious brownies but what if we could change it up just a little! So I am presenting the TIFFIN GRIFFIN (the name was sort of thought through?) I chose this name because a tiffin is the closest dessert to a brownie and a griffin is a legendary animal so when I put it to some thoughts the name griffin was saying that my dessert is legendary!!!!



INGREDIENTS: (for how many people)

1. 100g of butter (leave some for the bowl.)
2. 80g of sugar
3. 2 tbsp of syrup (golden or maple)
4. A generous handful of raisins
5. 150g biscuits, crushed
6. 125g cocoa powder
7. if wanted instead of cocoa powder put 100g milk or dark chocolate!

METHOD:

1. For the tin/ tub put some parchment paper on the bowl and spread butter on top of the parchment paper (it will be helpful!) then leave a side.
2. Mix the butter, sugar, syrup and raisins in a bowl then crush the biscuits with the cocoa powder then add everything together mix for a bit.





Chocolate Cake

Finn Boyle

DESSERT

Since I am allergic to eggs we are always looking for new egg free cake recipes and my auntie recommended this one and it is great!



INGREDIENTS: FOR 6 PEOPLE

- 300ml milk/milk alternative eg oatly
- 1 tsp lemon juice
- 150g butter/spread
- 3 tbsp golden syrup
- 1 level tsp instant coffee
- 275g self-raising flour
- 175g sugar
- 4 tbsp cocoa powder
- 1 level tsp bicarbonate of soda

METHOD:

1. Pre heat your oven to 180 degrees
2. In a mixing bowl mix the flour, sugar, cocoa powder and bicarb together.
3. Then in a different bowl mix the milk and lemon juice.
4. In a pot melt together the butter, golden syrup and coffee.
5. Mix the melted stuff and wet stuff together.
6. Then mix the wet ingredients with the dry ingredients.
7. After you have the mixture pour into a baking paper lined cake tin and cook for 30 to 35 mins
8. You could decorate with strawberries and cream.



Chocolate Cheesecake Brownies from Anjalie P6B

DESSERT & BAKING

Me and my mum love cooking & baking together. I was looking back at some of the recipes we've tried over the years when I found this one. I was three years old when I first tried this out with my mum. It was suggested by one of her friends.



INGREDIENTS: (for 12 medium sized pieces)

For chocolate part:

- 2 large eggs
- 1/2 cup unsalted butter
- 1 cup sugar
- 2 teaspoons vanilla extract
- 1/4 cup unsweetened cocoa powder
- 1/8 teaspoon salt
- 3/4 cup all-purpose flour

For cheesecake part:

- 8 ounces full-fat cream cheese, softened or Extra light cream cheese + 1 tbsp flour (for low-calorie option)
- 1/4 cup sugar
- 1 large egg
- 1/2 teaspoon vanilla extract

METHOD:

Chocolate:

1. Preheat oven to 170° C (fan assisted). Grease a baking dish & set aside.
2. In a bowl, beat egg well, add melted butter (at room temperature), sugar & mix.
3. Add cocoa powder, salt, vanilla extract & mix gently with spatula.
4. Add flour & mix well. Start mixing & beating with spatula until batter appears glossy & smooth.

Cheesecake:

1. Beat cream cheese (& flour), egg and sugar with a hand mixer until smooth & well mixed.
2. In greased baking sheet, spread chocolate batter (saving 3-4 tbsp). Spread cheesecake batter over chocolate batter.
3. Now randomly pour the 4 tbsp of chocolate batter on top of cheesecake batter.
4. Lightly run a knife along to mix the top chocolate batter with the cheesecake batter to make swirls.
5. Bake for 20-30 mins until a tooth pick put in the middle comes out clean.
6. Remove from the oven & let cool in pan, cut to small squares & serve.





Chocolate Cherry Hearts from Joshua Ly

P6B

DESSERT

Tell the story behind your recipe....

This is one of my Mum's recipes. I remember eating these when I was small. My mum always puts the mixture into heart-shaped moulds but you can use any shape you like.



A tasty example of well made chocolate cherry hearts. Delicious!

INGREDIENTS: (For roughly eight – ten cakes)

- 8 oz of self raising flour
- 6 oz of buttery spread (Flora or Clover works best)
- 6 oz of granulated sugar
- 3 oz of chocolate chips
- 3 oz of dried cherries
- 2 eggs mixed with a little milk

METHOD: (Pre-Heat oven to 190° Fan)

1. In a large mixing bowl rub spread into flour
2. Add dry ingredients
3. Crack your eggs into a small jug and add a little milk. Whisk until smooth. Now add this runny mixture to your bowl.
4. Mix until all is combined and ready to put into your moulds. The moulds don't need to be heart-shaped, just use whatever you have!
5. Put cakes in oven for around 15-20 minutes, until they are nice and golden brown. Leave to cool on a wire rack.



Carrot cake by pixie

DESSERT

Tell the story behind your recipe....

My sister poppy likes making cakes and she found this recipe. It tastes amazing!



INGREDIENTS (serves around 7-9)

- 175g caster sugar
- 175ml sunflower oil
- 3 large eggs, lightly beaten
- 140g grated carrot (about three medium)
- Grated zest of one large orange
- 175g self-raising flour
- 1 tsp bicarbonate of soda
- 1 tsp ground cinnamon

METHOD:

1. Heat the oven to 180C/fan 160C/gas. Then oil and line the base and sides of a 18cm square cake tin with baking parchment.
2. next tip 175g caster sugar , 175ml sunflower oil and three large beaten eggs into a big mixing ball. Thirdly Tightly mix with a wooden spoon. Stir in 140g grated carrots and grated zest of 1 large orange.
3. then sift 175g self-raising flour, 1 tsp bicarbonate of soda and 1 tsp ground cinnamon. After that mix everything together, mixture will be soft and almost runny.
4. finally pour the mixture into the prepared and bake for 40-45 mins.
5. Then cool in the tin 5 mins. last but definitely not least eat it.





Cinnamon rolls by Jess P6B

pudding

The story behind my recipe....

Are family really love cinnamon rolls but now cause of lockdown it's been hard to get cinnamon rolls. so we decided to make our own it worked out really well and they were delicious!!!

An image of my cinnamon rolls



INGREDIENTS: (for how many people)

- 200g of starter (bread starter)
- 160g of whole milk
- 1 large egg
- 60g of butter, melted
- 1table spoon of sugar
- 360g of bread flour
- 10g of salt

For the filling :

- 200 of brown sugar
- 1 table spoon of cinnamon

For the icing :

- Icing sugar
- Water

This recipe serves 9 people

METHOD:

- Measure out the milk then add the melted butter and beaten egg stir well till combined.
- Next add the starter and mix well .
- Then add the flour and sugar mix to a rough dough.
- Cover the bowl with a plate or cloth and leave for one hour .Then add some of the salt then do the first stretch and fold repeat procces another two times .
- Roll out the dough on a floured surface try to get the dough in a nice rectangular shape .
- Sprinkle the dough with sugar and cinnamon .roll up very gently along the longest side. keep rolling it up until you have a complete roll .
- Cut the roll into slices of about 4 or 5 cm long .gently place into a baking tin covered with a cloth then leave to rest in the fridge for 2 to 3 hours or overnight .
- Bake in the oven (200 degrees) for about 25 minutes or until baked .
- When cool drizzle with icing or sticky glaze (this step is optional).



Edible Cookie Dough from Laura P6B

Dessert

Tell the story behind your recipe....

I saw it on my fyp (for you page) on tiktok And I think cookies taste nicer before you put it in the oven so I decided to try making it and it tasted really good.



INGREDIENTS: (for 1-2 people)

- 2 tbsp softened butter
- 1/ 4 cup of brown sugar
- 1/8 tsp salt
- 1/8 teaspoon of vanilla essence
- 1 tbsp milk
- 5 tbsp flour

METHOD:

First mix into a bowl butter, brown sugar, salt, vanilla essence and milk.
Next cook the flour in the oven for 4-5 minutes at 176°C.
When your flour is cooked pour it into your cookie dough mixture and mix.
Finally add the chocolate chips,



Chocolate Brownie By Jemimah P6c

DESSERT/BAKING

Tell the story behind your recipe....

I have always loved brownies but my mum and I have struggled to bake them evenly. Once we went to my grandma's house and I found a recipe for brownies. So I took a photo of the recipe and then I tried to make them when I got home. The recipe is really easy and that was the first time I managed to make brownies successfully.

Draw a picture, take a photo and upload the image. (This will make the Rainbow Recipe Book more personal)
Or, add an image from the internet.



INGREDIENTS: (8 generous pieces)

- 400g milk chocolate
- 2 eggs
- 60g plain flour

METHOD:

Break chocolate into small pieces and then put into a heat proof bowl over a pan of boiling water. Once the chocolate has melted, beat in the eggs and flour. Then place in a cake tin and put in the oven on gas mark 4 (or 180 degrees celsius) for 20 – 25 minutes.



Energy Balls by Olivia, 6C

SNACKS

Tell the story behind your recipe....

I got the recipe from my Guides and when me and my Mum made them, we had to hide them from my Dad because he kept eating them!



INGREDIENTS: (for how many people)

- 75g oats
 - 3 tsp honey or 1 mashed banana
- Then add:
30g chocolate chips, nuts, dried nuts or coconut...or alternatives

METHOD:

Mix the peanut butter (or mashed banana) and honey together in a bowl to soften them up.
Add oats bit by bit – it should look like a dry crumble mixture.
Add small drops of water to your mixture until it forms a dough.
Add your extra ingredients and mix.
Shape into balls or bars, eat and enjoy.





Almond Marzipan Cake

From Clara, 6C

Tell the story behind your recipe...

The story behind this cake is that every year, on my mum and dads' anniversary, we made this for them. They've been having it for their anniversary for a very long time. The cake is a Swedish, marzipan and almond cake.



INGREDIENTS: (for how many people)

- 227g Marzipan
- 250g Self raising flour
- 1/2 teaspoons of baking powder
- 25g Ground almonds
- 175g caster sugar
- 100ml vegetable oil
- 175ml of soya milk
- A few flaked almonds (optional)
- 6 people (makes a 7x11 cake)

METHOD:

- 1) Roll out the Marzipan into a rectangular shape and put in a tin.
- 2) Put flour, almonds, baking powder and sugar in a bowl and then stir.
- 3) Add vegetable oil.
- 4) Pour the soya milk into the bowl and beat it with a wooden spoon.
- 5) Pour mixture into a tin (7x11).
- 6) Lay Marzipan on top, and sprinkle the almonds and cook for around 25 mins at 200c.
- 7) Keep a eye on the cake because it will go brown (and burn!) very quickly.

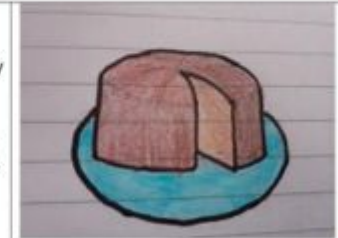


YOGHURT SPONGE CAKE from SOFIA, P6C

DESSERT/BAKING

Tell the story behind your recipe....

This is a very yummy family recipe that my relatives in Spain make all the time. My granny was the best at making it. It is healthier than other cakes because it has olive oil instead of butter. When we make it we always enjoy it for breakfast with a glass of milk!



INGREDIENTS: (for 6 people)

- 3 eggs
- 2 cups of sugar
- 1 cup of olive oil
- 1 cup of strawberry yoghurt
- 3 cups of flour
- 1 tablespoon of baking powder

METHOD:

Preheat the oven to 190C.
In a large bowl, separate the egg whites from the yolks. Whisk the egg whites until foamy. Add the sugar and keep whisking. In a separate bowl, beat the yolks and add them to the whites. Add the olive oil, yoghurt, and baking powder. Mix well. Finally, add the flour slowly and mix. Pour the mixture into a cake tin and bake it for about 30 minutes.





Cheesecake from Cameron R. P6c

DESSERT

Tell the story behind your recipe...

This recipe came from Japan. I like it because of how savoury it is.



INGREDIENTS:

- ❖ 200g Cream cheese
- ❖ 70g Sugar
- ❖ 2 Egg
- ❖ 3 table spoons Flour
- ❖ 150g Double cream
- ❖ Lemon juice (as much as you like)
- ❖ 50g Butter
- ❖ Biscuit 65g

Not sure how many people

METHOD:

1. Put biscuits in Ziplock bag and the crush biscuits.
2. Put the crushed biscuits into pot and add melted butter then mix. Put it in a cake mold and put baking paper on top then push down. After that put in refrigerator.
3. Put cream cheese and sugar in a different bowl and mix for a bit then add eggs, flour, double cream and lemon juice and mix well.
4. Put in the same mold you put the crushed biscuits in and cook at 170 degrees for 45 minutes and then it is done .



Carrot cake from Ellie, P6c

DESSERT/BAKING

We were looking for a really good gluten free recipe for my brother who is coeliac. Then my mum's friend sent us this carrot cake recipe and we tried it. It has the most delicious frosting and it is incredibly moist. I don't normally like carrot cake but this carrot cake is the best one I have had in my whole life!



INGREDIENTS:

- Carrot cake (12-15 people)
- 2 cups flour SR
 - 2 cups sugar
 - 1 tsp baking powder
 - 1 tsp baking soda
 - 1 tsp salt
 - 1 tsp cinnamon
 - 3 cups shredded carrot
 - 1 cup cooking oil
 - 4 eggs
- Frosting
- 3-4 oz cream cheese
 - ½ cup margarine (or butter)
 - 2 cups icing sugar
 - 1 tsp vanilla essence

METHOD:

Carrot cake:
In mixing bowl combine 1st 6 ingredients.
Add next 3 - beat for 2 mins.

Frosting:
Mix cream cheese, margarine and vanilla essence until light. Add icing sugar and beat until smooth.

Oven temperature:
325°F

Baking time:
55 minutes





Toasted Coconut Ice-Cream by Carla, 6C

DESSERT

Tell the story behind your recipe....

Last year, around about Christmas time, all my dad wanted was an ice-cream machine. We weren't so sure at first, but my dad got what he wanted in the end. Everyone was really excited since we had never made ice-cream before. We made a few simple recipes at first but then my dad ordered an amazing ice-cream book. We have been making really cool ice-creams ever since, but one of our favourites is Toasted Coconut ice cream.



INGREDIENTS: (for 4 people)

- 70g dried shredded coconut
- 300 ml whole milk
- 300 ml double cream
- 120g sugar
- A big pinch of salt
- 1 vanilla pod, split in half lengthwise
- 4 large egg yolk

METHOD:

Preheat the oven to 175 Celsius. Spread the grated coconut on a baking tray and bake for 5 to 8 minutes. Remove it from the oven when it's nice golden brown. In a saucepan warm the milk, 250ml of the double cream, sugar and the salt and add the toasted coconut. Use a knife and scrape the vanilla seeds into the warm milk. Cover and remove from the heat and set aside in room temperature for an hour. Rewarm the mixture. Set mesh sieve over another pan and strain the coconut mix through the sieve and into the pan. Pour the rest of the cream and the egg yolks into a large bowl and whisk then pour the warm mix into the large bowl with the eggs and cream and whisk well. Pour it back into the pan over medium heat, stir constantly, scraping the bottom with a heat proof spatula (be careful to scrape the bottom of the pan because you don't want the mix to turn into scrambled eggs). Stir until the mix thickens and coats the spatula. Pour the custard into the sieve. Chill the fridge then freeze it in the ice cream machine.



Mysore Paak from Akalya p6A

Breakfast/lunch/desert

Tell the story behind your recipe....

My all-time favourite South Indian sweet is called "Mysore Paak"
We make this at home for every Indian festival and it is easy to make.
I got this recipe from my Aunt who lives in Chennai.



INGREDIENTS:

Recipe: 10 to 12 pieces
Ingredients:
1 Cup – Gram flour (Chickpea flour)
2 Cup Sugar
1 Cup water
1 Cup Ghee
2 teaspoons Cardamom powder
5 teaspoons of cashew nut powder (Optional)

METHOD:

Method:

1. Take a very thick bottomed Kadai (deep Pan). Please do not use Non-Stick pan. In the gas or electric stove heat the pan until the bottom of it is hot.
2. Boil the water and add sugar in it and keep stirring (preferably stainless-steel ladle). Keep stirring until the sugar syrup becomes thick (around 12 to 15mins).
3. Divide the Gram flour and Ghee into 4 portions. Add one portion of gram flour and ghee to the sugar syrup. Stir it so well until all mixtures are blended well. Add all remaining portions into the sugar syrup.
4. Add cardamom and cashew powder. Keep stirring for 10 mins.
5. Keep stirring until the mixture comes out of the pan without sticking to the side or the bottom of the pan.
6. Pour them on to a square or rectangular pan.
7. Slice them into pieces with the mixture is luke warm.
8. Leave it to cool down.





Meringues by amy P6B

DESSERT/BAKING

My grandma usually makes it when we get together



INGREDIENTS: (serves 8 people)

- 4 large organic egg whites, at room temperature
- 115g caster sugar
- 115g icing sugar

METHOD:

1. Heat the oven to 110C/ 100C fan/gas 14.
2. Line 2 baking sheets with non-stick liner or parchment paper (meringue can stick on greaseproof paper and foil).
3. Tip 4 large egg whites into a large clean mixing bowl (not plastic). Beat them on medium speed with an electric hand whisk until the mixture resembles a fluffy cloud and stands up in stiff peaks when the blades are lifted.
4. Now turn the speed up and start to add 115g caster sugar, a dessertspoonful at a time. Continue beating for 3-4 seconds between each addition. It's important to add the sugar slowly at this stage as it helps prevent the meringue from weeping later. However, don't over-beat. When ready, the mixture should be thick and glossy.
5. Sift one third of the 115g icing sugar over the mixture, then gently fold it in with a big metal spoon or rubber spatula. Continue to sift and fold in the remaining icing sugar a third at a time. Again, don't over-mix. The mixture should now look smooth and billowy.
6. Scoop up a heaped dessertspoonful of the mixture. Using another dessertspoon, ease it on to the baking sheet to make an oval shape. Or just drop them in rough rounds, if you prefer.
7. Bake for 1 1/2-1 3/4 hours in a fan oven, 1 1/2 hours in a conventional or gas oven, until the meringues sound crisp when tapped underneath and are a pale coffee colour.



GOLDEN DEW CHEESE CAKE From Sofia P6a

DESSERT

The Story behind my recipe. Two years ago at Christmas my cousins granny baked a delicious cheese cake. My granny got a bit jealous because I loved my cousins granny's cake more than her cake so the day after Christmas I woke up and she made ALOT of cheese cake 🥰.



INGREDIENTS: (for how many people)

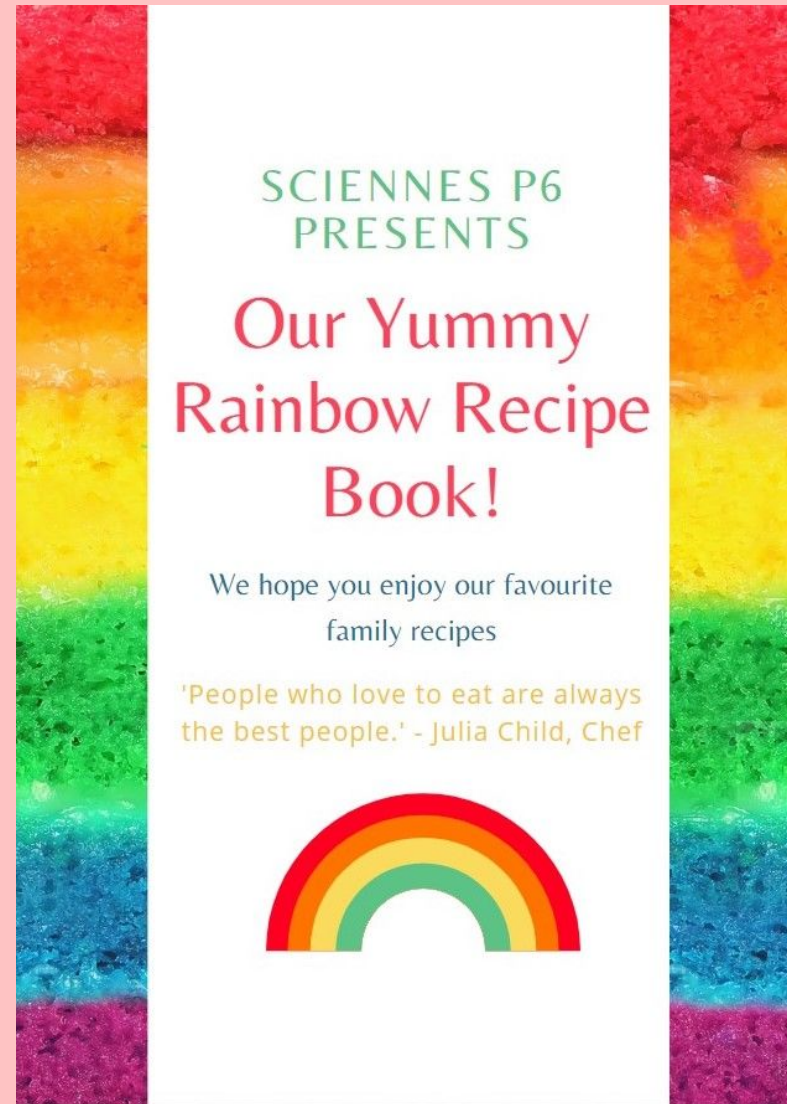
INGREDIENTS:
 Dough:
 3 egg yolks
 125 g butter
 1 teaspoon baking powder
 200 g flour
 55 g of sugar
 Curd cheese mass:
 1 kg of semi-skimmed curd cheese
 2 packages of pudding powder
 4 egg yolks
 170 g of sugar
 3 tablespoons oil
 750 ml of milk
 Topping:
 7 egg whites
 4 tablespoons of sugar

METHOD:

Bottom: mix the butter with egg yolks, flour, sugar and baking powder. The dough should be soft. If necessary, add more flour. Spread the dough evenly on a rectangular baking tray lined with baking paper.
 Prepare the cheese: In a large bowl, blend curd cheese with pudding powder. Then add the egg yolks, sugar, oil and milk. Pour the mass on the pastry. Bake 35-40 min at 180°C. After approx. 25 minutes of baking Topping: Whisk the egg whites with sugar. Remove the cheesecake from the oven and cover it with the topping. Bake for another 15 minutes. After baking the cake, immediately remove it from the oven, let it stand in a cool place until it sets. Serve after 3 hours or more.



Baking / Horneando / Cuisson





CHOCOLATE CHUNK COOKIES from EOIN, P6A

BAKING

Tell the story behind your recipe....

There isn't really a story behind my recipe, but I discovered this recipe in a baking book at the start of lock down and we have them 4 times now! They are white and dark chocolate chunk cookies.



INGREDIENTS: (batch of 12)

- 175g of plain flour
- A pinch of salt
- 1 tsp of baking powder
- ½ tsp of bicarbonate soda
- 75g of butter/margarine
- 50g of soft light brown sugar
- 3 tsp of golden syrup
- 125g of chocolate chips

METHOD:

1. Preheat the oven to 190c for 10 minutes before baking. Lightly oil a large baking sheet.
2. In a large bowl sift together the salt, the flour, the butter/margarine, the baking powder and the bicarbonate of soda.
3. Cut the butter/margarine into small pieces and add to the mixture.
4. Using 2 knives or your hands, rub in the butter/ margarine until the mixture resembles coarse breadcrumbs.
5. Add the light brown sugar, golden syrup and chocolate chips mix together until a smooth dough forms.
6. Shape the mixture into small balls and arrange on the baking tray leave enough space for the cookies.
7. Flatten the cookies slightly
8. Bake for 12-15 minutes
9. Wait for them to cool of then enjoy.



MALTESER TRAYBAKE!! from Zoe, P6A

BAKING

Tell the story behind your recipe....

Simple and easy for children. No oven required!



INGREDIENTS: (for 12-16 people)

- 8 oz of digestive biscuits.
- 8 oz maltesers.
- 4 oz of butter.
- 3 tablespoons of golden syrup.
- 2 big bars of white chocolate.
- Milk chocolate buttons.

METHOD:

Mash the malteser and digestive to bread crumbs. SAVE A LITTLE BIT OF THE MALTESER! Mix the melted butter and the golden syrup together then mix in the mashed malteser and digestive biscuits. Put in tray and press the mix down. Melt white chocolate and then pour over the mix in the tray. DON'T PUT IT IN THE FRIDGE. Decorate with chocolate buttons and sprinkle some malteser crumbs just a little. Leave at room temp and then after a few hours you can eat it!





Lemon Drizzle Cake from Josh P6a

BAKING

Tell the story behind your recipe....

This is my mum's recipe for almost all of our birthday cakes. I love it.



INGREDIENTS: (for 6)

- Feeds 6
- 100g unsalted butter, melted
- 100g brown sugar
- 1 egg, whisked
- 100g self-raising flour
- Finely grated zest of one lemon

For the drizzle topping

- Juice 1 lemon
- 25g caster sugar

METHOD:

- 1) Heat oven to 180C/fan
- 2) Melt 100g of softened, unsalted butter with 100g of brown sugar. Add the grated lemon zest. Then, whisk 1 egg and add it to the mixture, slowly mixing through.
- 3) Sieve in 100g of self-raising flour, and fold it in gently.
- 4) Put the mixture in a silicon cake mould and place it on a baking tray.
- 5) Put it in the oven and bake for 20-25 minutes.
- 6) Mix lemon juice and sugar.
- 7) Remove cake from oven and pierce the surface with a fork several times.
- 8) Pour over the juice and sugar mixture and allow to cool.



RECIPE NAME from Lewis P6a

BAKING

Tell the story behind your recipe...

Me and my family have enjoyed baking and eating some delicious cookies during lockdown. The reason I love these cookies is because if it has been a long day these cookies are just what you need.



INGREDIENTS: (for how many people)

- 200g white chocolate
- 200g milk chocolate
- 200g unsalted butter softened
- 300g caster sugar
- 1 large egg
- 325g self-raising flour

METHOD:

Preheat the oven to 180°C. Line 2 baking trays with grease proof paper. Using a knife cut all the chocolate into quarter's/small chunks. In a bowl cream the butter and sugar until pale and fluffy. Add the egg and beat until it is smooth. Now add the flour and chocolate. Divide into 20 balls and put in the oven at 180°C for 12mins. After the 12mins take your cookies out the oven and now you have 20 cookies.





CHOCOLATE CHIP COOKIES from GENEVA, P6A

BAKING

This is a recipe I got from my sister for chocolate chip cookies. We often have them in the holidays after dinner because my family have more time to bake when there is no school. I chose this recipe because I really like them!



INGREDIENTS: (makes 1 ½ dozen cookies)

- 1 ½ cups of plain flour.
- ½ tsp of baking powder.
- ½ tsp of baking soda.
- 1 tsp of salt.
- ½ cup of unsalted butter.
- ½ cup of light brown sugar.
- 6 tbsps. of white sugar.
- 1 large egg.
- 1 tsp of vanilla extract.
- 2 packets of chocolate chips (100g packets).

METHOD:

- Preheating your oven to 180°C and line two baking sheets with baking paper.
- Sift the flour, baking powder, baking soda and salt into a bowl.
- Next, in a second bowl, mix the sugars and butter.
- Add the egg and vanilla extract into the sugar and butter mixture.
- Pour the dry mixture into the wet mixture and combine the two.
- Add the chocolate chips and mix them into the batter.
- Next, roll the cookie dough into small balls, on to the baking trays, and bake them for approximately 10 minutes.
- Finally, cool the cookies on a rack until cool, and enjoy!



Chocolate Chip Cookies from Amélie, P6A

BAKING

Tell the story behind your recipe....

When I lived in France, my family went to visit our family friends house and we baked this recipe. It has apparently been handed down through their family. They thought it would be nice to share it with us. I have made these cookies since I was 4 and thought it would be nice to share with everyone.



They turn out differently all the time!

INGREDIENTS: (for how many people)

- 125g unsalted butter
- 100g caster sugar (I do 75g but it's up to you)
- 75g of soft light brown sugar
- 1 medium egg, lightly beaten
- 2 teaspoons vanilla extract
- 150g plain flour
- ½ teaspoon baking powder
- A pinch of salt
- 100g dark Chocolate chopped into smallish chunks (you can use milk or white instead)

METHOD:

Heat the oven to 190C/Gas mark 5 or 170 Fan.
Gently melt the butter in a small saucepan. Put both sugars into a mixing bowl, pour in the melted butter and beat well with a wooden spoon. Beat in an egg with the vanilla. Sift the flour, baking powder and salt into the bowl and stir them in before adding the chocolate. You should have a pretty sloppy mixture. Put a tablespoon of the mixture onto a baking sheet until you have lots of little blobs of cookie mix. You will need 2 baking trays or put it all on the 1 tray and make a cake and cut it once it is cooked. now put in the oven for 10 minutes if you put a knife in and it comes out with mix on it leave it in longer but should be fine Leave it to cool - if you don't do this it might crumble.
ENJOY





Nutella pancakes from Aden P6a

DESSERT

Tell the story behind your recipe....

My mum made pancakes once and they were so, so nice and then I started making them and my sister too, it was so fun. Then we started putting on different ingredients like chocolate eggs at Easter which was nice. We made pancake towers then spread Nutella over it. These pancakes are very delicious. We even had them for lunch once!

Draw a picture, take a photo and upload the image.



INGREDIENTS: (for how many people)

- 135g plain flour
- 1 tsp baking powder
- ½ tsp salt
- 2 tbsp caster sugar
- 130ml milk
- 1 large egg
- 2 tbsp melted butter(allowed to cool slightly)or olive oil, plus extra for cooking.

METHOD:

Sift the flour, baking powder, salt and caster sugar into a large bowl. In a separate bowl or jug, lightly whisk together the milk and egg, then whisk in the melted butter. Pour the milk mixture into the flour mixture using a fork, beat until you have a smooth batter. Let the batter stand for a few minutes. Heat a non-stick frying pan over a medium heat and add a knob of butter. Add a ladle of batter. When pancakes begin to bubble, flip over and cook until both sides are golden brown and the pancake is ready. Some toppings are Nutella, maple syrup, butter and many others.



MELTING MOMENTS from Josh

BAKING

Tell the story behind your recipe....

I have enjoyed making these during lockdown. They are delicious with a drizzle of honey over them.



INGREDIENTS: for 6 large biscuits

- 100g of soft butter
- 125g of self-raising flour
- Half a teaspoon of vanilla extract
- 70g of oats
- 1 egg
- 50g of caster sugar
- EQUIPMENT:
- Workmat
- Scales
- Teaspoon
- Mixing bowl
- Wooden spoon
- Cup
- Fork
- Plate
- Baking tray
- Baking paper
- Oven gloves

METHOD:

First, line the baking tray with the baking paper. Then, put the sugar and the butter in the bowl and mix until fluffy. Next, break the egg into the cup and whisk with the fork. Add only half of this to your bowl. After that, add in the vanilla extract and the flour, then mix all the ingredients until all the flour has disappeared and the mixture is sticky. Next divide the dough into 6 even sized lumps (you can do more if you want smaller biscuits) and roll it into even sized balls. Then put the oats on the plate and roll the balls around in them. Put them on the baking tray and squash the balls slightly with your hands. After that, you put the baking tray into a preheated oven, 160°C fan, 180°C, Gas mark 4, for 12 to fifteen minutes, or until cooked. Finally, leave the biscuits on a tray to cool down, then eat!





YOGHURT CAKE from Zak p6A

BAKING

Tell the story behind your recipe....

We had left over yoghurts and my mum was looking for something to use it for and she found this.

Draw a picture, take a photo and upload the image.



**All measurements done in yogurt pot
(apart from eggs/salt/vanilla)**

INGREDIENTS: serves 6	METHOD:
<ul style="list-style-type: none"> • 1 pot of yogurt (125m) • 2 pots self-rising flour • 1 pot white sugar • Pinch of salt (optional) 	<ul style="list-style-type: none"> • Pre-heat oven to 175°C • Put ingredients above line in mixing bowl • Mix • Put ingredient under the line into bowl and mix with other ingredients • Put in anything like Nutella, chocolate chips etc. that you want. • Grease a cake tin
<ul style="list-style-type: none"> • Small splash of vanilla essence • 3 eggs • ½ pot oil 	



COURAGEOUS COOKIES from SAM P6A

BAKING

Tell the story behind your recipe....

My mum and I like to bake so we baked cookies.



INGREDIENTS: (this makes 30 cookies)

- Vanilla,
- bicarbonate soda,
- plain flower 225g
- 90g white sugar,
- 90g brown sugar,
- 150g butter,
- one large egg,
- 100g choc chips.

METHOD:

- 1/ Put 90g of white sugar in a bowl, then add 90g of brown sugar in the same bowl, adding 150g of butter. All in the same bowl.
- 2/ Cream together.
- 3/ Crack the egg in a bowl then add two teaspoons of vanilla essence.
- 4/ When you're mixing the sugar add 225g of plain flower once you finish that you mix it with a wooden spoon then add choc chips.

PRE HEAT THE OVEN TO 170 degrees put in oven for 10 -12 mins.





Breakfast Pancakes from Dan, P6A.

Baking

Tell the story behind your recipe....

My mum makes delicious pancakes every weekend. The recipe has been passed down through the generations on my mum's side of the family. We love trying new toppings and my favourite is melted Jim jam (chocolate spread), honey and bananas.



INGREDIENTS: three hungry children!

- 200gm plain flour
- 500ml milk
- 2 eggs
- Butter for frying

You will also need a big bowl, whisk, frying pan, spatula, and lots of delicious toppings of your choice 😊

METHOD:

- 1) put plain flour, milk and 2 eggs in big bowl then stir until smooth with whisk.
- 2) put frying pan on hob, put a small slice of butter on frying pan. Turn on hob, move butter around frying pan until melted.
- 3) put one ladleful of runny mixture in centre of frying pan and tilt the frying pan round until there is a thin layer of the mixture covering the whole of the pan.
- 4) cook on medium heat until slightly brown and crispy at the edges. Then use spatula to turn over carefully, or you go for the full fun flip! Cook the other side.
- 5) transfer to a large plate. Go for it with the toppings. ENJOY!!!



Carrot Cake from Max P6A

BAKING

Tell the story behind your recipe....

I really like carrot cake and me and my mum wanted to do some baking so we found something we thought would taste good and made it.



INGREDIENTS: For 12-16 Portions

- 250ml sunflower oil plus extra to grease
- 225g light muscovado sugar
- 3 large eggs
- 225g self-raising flour
- Large Pinch of Salt
- ½ teaspoon of each, ground mixed spice, ground nutmeg, ground cinnamon
- 250g carrots, peeled and coarsely grated
- 50g unsalted butter at room temperature
- 225g pack of Philadelphia cream cheese
- 25g golden icing sugar
- ½ teaspoon vanilla extract
- 8 pecan nut halves roughly chopped

METHOD:

1. Preheat the oven to 180C(160C fan oven)mark 4. Grease two 18cm sandwich tins and line the bases with greaseproof paper.
2. Using a hand-held electric whisk, whisk the oil and muscovado sugar together to combine, then whisk the eggs, one at a time.
3. Sift the flour, salt and spices together over the mixture, then gently fold in, with a large metal spoon. Tip the carrots into the bowl and fold in.
4. Divide the cake mixture between the prepared tins and bake for 30-40 minutes or until golden and a skewer inserted into the center comes out clean. Remove from the oven and leave in the tins for 10 mins, then turn out onto a wire rack to cool.
5. To make the icing, beat the butter and cream cheese together in a bowl until light and fluffy. Sift in the icing sugar, and add vanilla extract then beat well until smooth.
6. Spread one third of the icing onto one cake and sandwich together with the other cake. Spread remainder on top and sprinkle with pecans.





Vanilla cupcakes from Evie P6A

BAKING

Tell the story behind your recipe....

My mum and I were given a cookbook when I was little and we have used this recipe for a long time. We make them for family birthdays all the time.



INGREDIENTS: Makes 12

- 175g(6oz) Self-raising flour
- 175g(6oz) Soft margarine
- 175g(6oz) Caster sugar
- 1 Teaspoon of vanilla essence
- 3 Medium eggs

For the butter cream:

- 100g (4oz) Softened butter or soft margarine
- 225g(8oz) icing sugar
- 1 Teaspoon of milk
- 1 1/2 Teaspoon of vanilla essence
- A few drops of food coloring (optional)

•You will also need a 12-hole deep muffin tray and 12 paper muffin cases

METHOD:

1. Heat the oven to 180C, 350F or gas mark 4. Put a paper case in each hole in tray.
2. Sift the flour into a large mixing bowl. Add the margarine, sugar and vanilla essence.
3. Break the eggs into a cup, then put them into the bowl. Stir until you have a smooth mixture.
4. Spoon the mixture into the paper cases, dividing it evenly between them.
5. Bake for 20-25 minutes.
6. Leave on a wire rack to cool.

Buttercream:

1. Mix butter with a wooden spoon until it becomes soft and fluffy.
2. Sift 1/3 of the icing sugar into the bowl and stir it in. Then, sift the rest of the icing sugar over the mixture.
3. Add the milk and vanilla essence.
4. Add food coloring
5. Decorate your cakes!



REFRIGERATOR CAKE from Hannah, P6A

BAKING

Tell the story behind your recipe....

This recipe was my grans. But we added some marshmallows.

Draw a picture, take a photo and upload the image.



INGREDIENTS: (it makes 12 slices)

- *300g of digestives biscuits
- *300g of dark chocolate
- *100g of butter (diced)
- *100g of golden syrup
- *50g of marshmallows (we just added these you don't need to add them)

METHOD:

- *melt butter, chocolate and syrup into a bowl over the boiling water in a pan (making sure that the water doesn't touch the bowl)
- *crush the biscuits then add to the chocolate mix.
- *line 20cm tin with grease-proof paper.
- *flatten the mixture into the tin and then put it into the fridge for at least an hour.





Chocolate Chip Cookies from Jamie P6B

BAKING

I made this for the first time during lockdown with my brother Michael. We did it on our own just reading from the recipe.
I chose this recipe to share because I thought that my class would enjoy making it themselves.



INGREDIENTS: (24 cookies for 1 to 6 people)

- 225g unsalted butter
- 125g caster sugar
- 150g light muscovado sugar
- 1 ½ tbsp golden syrup
- 1 tsp vanilla extract
- 2 large eggs, beaten
- 375g plain flour
- 1 tsp bicarbonate of soda
- ½ tsp salt
- 350g milk chocolate cut into large chunks

METHOD:

- 1) Preheat the oven to 200°C (180°C fan oven) mark 6. then line three baking sheets with baking parchment.
- 2) Put the butter, caster sugar, muscovado sugar golden syrup and vanilla extract into a bowl and beat until pale and fluffy this will take roughly 5 minutes.
- 3) Slowly beat in the eggs, mix in the flour, bicarbonate of soda and the salt. Then mix in the chocolate chunks.
- 4) Spoon brimming teaspoonfuls of the mixture onto the baking sheets spacing them well apart as they will expand
- 5) Bake for ten minutes then put the cookies onto wire racks and leave to cool



Almond biscuits Delphy P6B

BAKING

My mum made these biscuits, they were very nice so I asked her for the recipe.



INGREDIENTS: (for how many people)

- 200g Plain flour
- 100g Sugar
- 100g Ground almonds
- Glug of Rapeseed oil
- Splash of Water
- Teaspoon of Baking powder
- Pinch of salt

METHOD:

1. Preheat the oven to 180 degrees
2. Put all the ingredients (except the water) in a large bowl and mix together.
3. If it's too dry add the water and if it's too wet add more flour.
4. Make the dough into shapes with a cutter or just flatter some balls.
5. Put them and leave to cook for 10 to 15 minutes (keep checking the oven)





Cheese Scones by Sofia P6B

BAKING

The story behind this recipe....

During lockdown, my family found a delicious recipe for making cheese scones. We decided to make them, and they were awesome. I would definitely use the recipe again.



INGREDIENTS: Five large scones

- 12oz self-raising flour
- 1 egg
- 1 teaspoon of oil
- 5oz grated cheddar
- 1 teaspoon of chilli powder (optional)
- ½ teaspoon of mustard powder
- 1 teaspoon baking powder
- ½ teaspoon of salt
- About ¼ pint of milk- to form stiff dough
- Food colouring (optional)

METHOD:

1. Mix all the ingredients apart from the milk, with a whisk
2. Add milk bit by bit to form stiff dough
3. Cut into shapes
4. Bake at 190 degree Celsius for 15-20 minutes
5. Put on baking rack for 10 minutes to cool then enjoy



Fudge and white choc chip cookies from Cate P6b

BAKING

Tell the story behind your recipe....

I chose these because my family and I all think they are delicious. One day we found the recipe in a magazine and tried making them... We all loved them. We have been making them for around three years now and we always make them for our birthday parties. We also take them on walks, on holiday and they are really fun and easy to make.



INGREDIENTS: (makes 30 cookies)

- 250g plain flour
- Half a teaspoon of bicarbonate of soda
- 175g softened butter
- 175g light brown sugar
- 100g caster sugar
- 1 egg and 1 extra yolk
- 1tsp vanilla extract
- 100g white choc chips (chilled) or you could add different ones
- 100g fudge chunks (chilled)

METHOD:

- 1 Line 3 baking trays with baking paper and preheat the oven 180c
- 2 Sift the flour with the bicarbonate of soda
- 3 In a separate bowl beat the butter and the brown sugars until fluffy. Slowly beat in the egg, the egg yolk and vanilla. Gently beat in the other ingredients until mixed
- 4 Spoon the mixture into 5cm circles on the baking trays leaving space between them to allow room for spreading. Bake for 11-12 mins. Remove from the oven and cool on trays for 5 mins then transfer to a wire rack. Serve with a glass of milk





Yoghurt and Oatmeal Muffins by Alfie P6b - baking

The story behind the muffins

When I was little my Dad used to work at the Royal Institution in London and when I visited I would buy amazing muffins. My Mum has a brilliant muffin cookbook and the oatmeal and yogurt muffins are my favourite! They are easy to make and I hope you enjoy them as much as me. A great recipe to cheer you up in lockdown!



INGREDIENTS: (for how many people)

- Serves 12 people
- 200g plain flour
- 1 ½ teaspoons [7.5ml] baking powder
- ½ teaspoon [2.5ml] salt
- 3 oz [85g] rolled oats
- 8 fl oz [240ml] plain yoghurt
- 1 teaspoon [5 ml] bicarbonate soda
- 1 egg beaten with a fork
- 4-5 fl oz [110-140g] light brown soft sugar
- 3-4 fl oz [90-120 ml] milk
- 3 fl oz [90ml] vegetable oil or 3 oz [85g] butter, melted
- 3 oz [85 g] raisins or 5 oz [140 g] berries (cranberries should be coarsely chopped. If using frozen berries, do not thaw instead bake the muffins for an extra few minutes)

METHOD:

1. Prepare muffin tins. Preheat oven to 190-200C.
2. In a large bowl, sift together: flour, baking powder and salt. Set aside the bowl.
3. Do the following step just before baking: in a separate bowl stir together oats yoghurt and bicarbonate of soda. Let this stand for a minute then add beaten egg, sugar, milk and oil/butter. Stir well.
4. Pour all of the wet mixture into the dry mixture. Stir just until combined, adding fruit during the final stirs. The batter will be lumpy but make sure no dry flour is visible. Do not over-stir!
5. Spoon immediately into tins and bake for 20-25 minutes, until tops are lightly browned and spring back when you press them gently.
6. Eat and enjoy!



Classic Victoria Sponge from Cyrus P6c

BAKING

The story behind my recipe....

In lockdown I have been doing a weekly bake off. One cake I made was a Victoria sponge and it was voted the best cake I have made. It was my favourite.

Here's my cake...



INGREDIENTS: for 8 (or 6 greedy) people

- 225g softened butter
- 225g caster sugar
- 4 large eggs
- 225g self-raising flour
- 2 level teaspoons of baking powder
- 300ml whipping cream
- 4 tablespoons of your favourite jam
- A little caster sugar, for sprinkling

METHOD:

- 1) Pre-heat the oven to 180c/fan 160c/ gas
4. Grease two 20cm sandwich tins then line the base of each tin with baking parchment.
- 2) Measure the butter, sugar, eggs, flour and baking powder into a bowl and beat until well blended. Divide the mixture evenly between the tins and level out.
- 3) Bake for 25mins or until well risen and you think they're done. Leave to cool in the tins for a few minutes then finish cooling on a wire rack. Don't forget to peel off the baking parchment.
- 4) When cold, whip up the cream into soft peaks. Spread the jam on one half and top it with the whipped cream. Put the other half of the cake carefully on top. Sprinkle a bit of caster sugar to finish.





Choc Orange Delight from Angus, P6C

BAKING

Tell the story behind your recipe....

Terry's chocolate orange has always been my favourite chocolate and I decided to make a chocolate orange cake. After a bit of research, I found a recipe and, with a bit of tweaking, here goes!

It looks like a very easy recipe because you tip everything into a bowl, mix and bake!

Draw a picture, take a photo and upload the image.



INGREDIENTS: (for approx 14 people – depends how hungry!)

For the chocolate orange cake

- 350 g light brown sugar
- 85 g cocoa powder
- 3 large eggs
- 370 g plain flour
- 1.5 tsp baking powder
- 1.5 tsp bicarbonate of soda
- .5 tsp salt
- 3 tsp orange extract
- 1 tsp orange peel
- 250 ml whole milk
- 125 ml vegetable oil / corn oil
- 250 ml boiling water

(tsp = teaspoon)

Icing (Ganache)

- 2 Terry's chocolate oranges
- 314g double cream

Decoration

- 1 more Terry's chocolate orange

METHOD:

- Preheat oven to 190°C/ 170°C Fan/ 375 F/ Gas 5
- Line two 20cm (8-inch tins) with baking paper
- Add all the ingredients to a large bowl except for the boiling water. Mix well
- Add the boiling water and mix. You will end up with a very runny batter. This is normal
- Distribute the batter evenly between the two prepared baking tins.
- Bake in the centre of the oven for 30 minutes
- Leave to cool on a wire rack
- Chop two Terry's Chocolate Oranges into small pieces and put them in a bowl
- In a small saucepan, heat the cream until just below boiling point
- Pour the cream over the Terry's chocolate and let it sit for about 5 minutes
- Whisk well until all the chocolate has melted and combined with the cream
- Set the ganache aside in the fridge for about 20 minutes.
- Use half the icing to sandwich the two sponges together. Spread the other half over the top and sides. Arrange the orange segments on the top.
- Enjoy! Btw keep away from greedy big brothers!



Crusty Dinner Rolls from Rowan, P6c

BAKING

Me and my sister have always loved going to different bakeries and buying yummy baked treats and bread. Since lockdown we have not been able to visit our bakeries, so we decided to make our own crusty rolls. I really enjoyed making these rolls and I really, really, really enjoyed eating them. I hope you do too!!



INGREDIENTS – makes 12 rolls

- 500g strong white bread flour (plus extra for dusting)
- 10g salt
- 10g fast action dried yeast
- 20g unsalted butter softened
- 320ml cool water
- Measuring jug (water)
- Measuring spoon (dessert = 10g)
- Scales
- Large mixing bowl
- 2 baking trays (lined with baking parchment)
- Scissors
- Cooling rack

METHOD:

- 1 Wash your hands and put on an apron
- 2 Put flour, yeast and salt into large mixing bowl (keep yeast and salt separate)
- 3 Add butter and 3 quarters of water, mix, as the dough starts to come together slowly add the rest of the water
- 4 Knead for 5 minutes on a lightly floured surface until the dough is soft and elastic
- 5 Put your dough into a clean bowl, cover with a plate and leave for 1-3 hours
- 6 On a lightly floured surface knock the air out of your dough until it is smooth, then divide it into 12 pieces (I achieved this by weighing the total amount of dough and dividing it by 12 so that you know the weight for each roll)
- 7 Roll each piece of dough into a ball and place them slightly apart on your lined baking tray
- 8 Put a clean tea towel over each tray and leave in a warm place for 1 hour to prove, meanwhile heat your oven to 220°C and place a roasting tray filled with hot water at the bottom
- 9 Once proved, sprinkle with a little flour and cut a cross in the top with scissors, then bake them for 15-20 minutes and cool on a cooling rack
- 10 Try to have a taste while they are still warm... Enjoy!





Chocolate Truffle Cake from Olive, P6c

BAKING

Tell the story behind your recipe....

Our family were given this recipe by Jeanette Lennartsson, our lovely neighbour and family friend. This recipe was from Sweden as Jeanette was born and grew up there. She used to make it for us on special occasions. Sadly Jeanette died from cancer and this recipe reminds us of her, we make this on special occasions and it reminds us of happy times with Jeanette.



INGREDIENTS: (serving around 10 people)

- 150g of butter
- 200g of sugar
- 100g of cocoa
- 2 teaspoons of vanilla essence
- 2 eggs
- 200g of flour

METHOD:

- First melt the butter
- Then add sugar, cocoa, and vanilla essence and mix them all together
- After add the eggs one at a time
- Now add the flour
- Add the mixture to a flan or cake tin around 24cm
- Put it in the lower part of the oven at 175 centigrade or gas mark 4 and bake for no longer than 20 minutes
- Finally take it out , let it cool and enjoy!



Apfel streuselkuchen by Tiana, P6c

Baking

My Dad used to bake it for us because it is a German recipe and he used to have it when he was young.



INGREDIENTS: serves 8

- 450g cooking apples
- 175g self raising flour
- 1 tsp ground cinnamon
- 1 pinch of salt
- 115g caster sugar
- 2 eggs
- 1-2tbsp milk
- Icing sugar for dusting

Streusel Topping

- 115g plain flour
- 100g butter
- 100g caster sugar

METHOD:

First sieve out the flour into a bowl and add the cinnamon and salt.
Put the butter and sugar into a separate bowl and whisk together till light and fluffy. Beat the egg together, then add it bit by bit to the mixture and beat it in. Then, add half of the flour and whisk in. Fold in the rest of the flour with the milk.
Preheat the oven to 180 degrees.
Peel, cut and core the apples. Grease a tin and pour the mixture in. Place the sliced apple onto the cake in a spiral (see picture)
Making the streusel
Put the flour, butter and the sugar into a bowl and mix with your hands till it is crumbly.
Sprinkle the streusel over the cake and place in oven. Cook for an hour then take out of the oven and dust it with icing sugar.
Hope you enjoy !





Cinnamon Rolls from Asim, 6C

BAKING

Tell the story behind your recipe...

The story is that our family really enjoyed eating Cinnamon Rolls, but when we came to the UK we never found any shops that would sell them fresh. My Mum tried several times to make them, but never found a recipe that worked properly. Then my brother took a shot at trying, he took the good things from the other recipes and mixed them all together and this time it actually worked! They were so, so delicious. So then we sent the recipe to our friends and family and they enjoyed making them too.



INGREDIENTS: (for how many people)

- 2 cups warm milk
- Half a cup of butter
- Half a cup of sugar

For the sauce /optional

4oz of cream cheese softened
 2tbsp of melted butter
 2tbsp of milk
 1tsp of vanilla extract
 1cup of powdered sugar

METHOD:

Add main ingredients to a bowl. Stir for a while, then sprinkle a packet of instant yeast on the top of the mixture and leave it to grow for ten minutes, then add 4 cups of flour, a TSP of salt, a TSP of baking powder and a tbsp of cinnamon powder. Mix until it's a nice, fudgy texture then cover with a towel for an hour, then pre heat your oven to 180° degrees, then sprinkle flour on your worktop and start rolling your dough into a square.

Then add 3/4 of a cup of softened butter and 3/4 of a cup of brown sugar and 2 and 1/2 tsp of cinnamon powder.

Roll the dough into a roll then cut around an inch thick and put them in a pan let them rest for 30 minutes then put them in the oven from 20 to 30 minutes and that's it.

For the sauce

Mix all the sauce ingredients quite well and that is the sauce done. No need to cook. Enjoy!



STRAWBERRY SHORTBREAD

By Henry, 6C

BAKING

I was about to get my Cub Scout Silver and I had a chance to make shortbread. I was excited because I hadn't made it before and I love it. And it turned out nice, so it was award-winning shortbread!



INGREDIENTS FOR 12 BISCUITS

- 125g (4oz) unsalted butter, softened + extra for greasing
- 60g (2oz) of caster sugar
- 125g (4oz) plain flour
- 60g (2oz) corn flour

For The Topping

- 250g (8oz) strawberries (hulled and quartered)
- 60g (2oz) raspberry jam
- 300ml (1/2pt) double cream (whipped)

METHOD:

- Place the butter and sugar in a bowl and mix until creamy, using an electric whisk.
- Sieve the plain flour and corn flour into the creamed mixture. Mix together with a fork until all of the ingredients are combined.
- Form the dough into a smooth, round disk, using your hands. Wrap the dough in cling film and leave it to chill in the fridge for 15 minutes.
- Preheat the oven to 170°C (325°F/Gas 3). Place the chilled dough between 2 pieces of greaseproof paper. Roll it out to form a circle, about 20cm (8") in diameter and 1cm (1/2") thick.
- Cut out 12 shortbreads and place them onto a greased baking tray. (You will need to gather and re-roll the dough a few times.) Bake for 20 minutes.
- In a pan warm the jam, fold in the strawberries, and leave to cool. Take the shortbreads out of the oven and allow them to set in the tray. Put them onto a rack.





RECIPE NAME by Poppy U, 6C

BAKING

Tell the story behind your recipe....

I found this recipe in lockdown when I got bored. I added some new ingredients and took away some others, so now it is my recipe. That is why I started to like baking and I bake it all the time.



INGREDIENTS: (for how many people)

- . 175g caster sugar
- . 175ml sunflower oil
- . 3 eggs
- . Walnuts
- . 140g grated carrot
- . 175g self-raising flour
- . 1 tsp bicarbonate of soda
- . 2 and a half tsp ground cinnamon
- . Cream cheese icing
- . Half a tub of cream cheese
- . Icing sugar

METHOD:

- . Heat the oven to 180C
- . Tip your caster sugar, your sunflower oil and your 3 beaten eggs into a mixing bowl
- . Mix
- . Next stir in your grated carrots
- . sift self-raising flour, bicarbonate of soda and 1/2 cinnamon then mix everything together. Finally add your cut up pieces of walnuts
- . Put parchment paper in your tin so your cake mix does not stick to the pan
- . Bake for 40 to 45 mins
- . Icing
- . Take your cream cheese and put it in a bowl then mix in icing sugar until it is sweet enough for you. When the cake is cool, spread it on the top.



William - 6C

Blueberry Muffins

BAKING

Tell the story behind your recipe....

My mum found it in a running magazine and thought it was better than most muffins since it was healthier.



INGREDIENTS: (for 12 muffins)

- 125g white self-raising flour
- 125g wholemeal self-raising flour
- 1 tsp baking powder
- 85g margarine
- 2 tbsp clear honey
- 1 large egg
- 1tsp vanilla extract
- 200ml skimmed milk
- 125g fresh blueberries or 75g dried blueberries

METHOD:

- 1-Pre-heat the oven to 200 degrees C/400 degrees F/Gas mark 6.
- 2-Line a 12-hole muffin tin with 12 paper muffin cases.
- 3-In a bowl, mix together the flours and baking powder.
- 4-In a separate bowl mix the margarine and honey until smooth. Beat the egg, vanilla extract and milk together in a jug, then add to the margarine and honey mixture together with two tablespoons of the flour mixture. Beat the mixture until smooth then add the remaining flour. Stir until just combined. Gently fold in the blueberries.
- 5-Spoon the mixture into the prepared muffin cases – until each is about two thirds full – and then bake around 20 minutes until the muffins are risen and golden.





Peanut Butter & Chocolate Chip Cookies from Callum P6A

Baking

My Grandma starred in "Baking with Anne" on a YouTube channel where she made these cookies.

These cookies look and taste very nice.



INGREDIENTS: (for 4 people)

- 260g crunchy peanut butter
- 200g brown sugar
- 1 teaspoon BOS
- 1 egg (lightly beaten)
- 185g chocolate chips

METHOD:

1. Preheat oven to 200 degrees Celsius. Lightly grease 2 baking trays with non-stick baking paper. Combine peanut butter, sugar, BOS and egg in a bowl. Stir in chocolate chips.
2. Roll teaspoonfuls of the mixture into balls and place them on the prepared tray. Press with a fork. Bake for 8-10 mins or until light golden. Leave to cool on the trays then place into an airtight container.

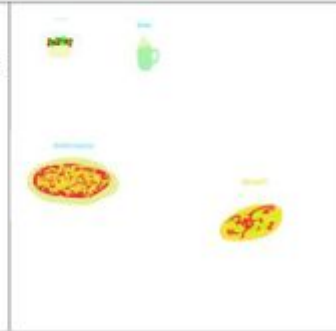


3-course meal from Mary P6c

STARTER/MAIN COURSE/DESSERT

Tell the story behind your recipe....

My recipe is some of my favorite foods (not the salad though) the sweet pizza was actually what my little sister recommendation.



INGREDIENTS: (for how many people)

This three-course meal could feed about 4-6 people. But if you are feeling rather Hungary it might only feed 2-5 people. **WARNING** if you have a group of Hungary people, I would recommend making the meal 2 times!

METHOD:

To make the pizza you will require: pizza dough, basil leaves copped Finely and grated cheese and tomatoes sauce.

To make the salad you will need the following: lettuce and tomatoes (you can add some sauce but it is optional).

For the drink you will need: coco powder, marsh mellow, some water or milk, and some cream (optional).

For the desert you will need: Nutella or strawberry laces for the tomato sauce, a large round cookie or melted yellow gummies shaped into pizza dough, lemon gum drops for the cheese.



A little reminder from Primary 6 Home School

We are so proud of you all! You have worked so hard!

Your teachers:

Ms. O'Hara and Mr. Tsarnas

Mrs. Clark

Mrs. Maguire

