



P.7

Recipe Book 2020



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Strawberry Cheesecake

By Mollie McMahon



You will need

Sunflower oil for greasing
170g of digestive biscuits
85g of butter
150g of strawberries plus extra to decorate
30g of sugar
2 tbsp of water
135g of packet strawberry jelly
200g of cream cheese
200ml of whipping cream

1. Grease your tins with sunflower oil. Put the biscuits in a bag and crush to fine crumbs using a rolling pin or your hands. Tip into a bowl. Melt the butter, pour it onto the biscuit crumbs, and mix thoroughly. Press into the bottom of the tins.

2. Next chop the strawberries into smallish pieces.

3. Slide them into a pan. Add the sugar and water and simmer until the strawberries are soft. Remove from the heat, add the jelly, and stir until smooth.

4. Leave the jelly mixture to cool. Whip the cream cheese. Pour the jelly mixture onto the cheese.
5. Whisk to mix the jelly mixture and cream cheese.
6. Whisk the cream to stiff peaks. Spoon it onto the jelly and cream cheese and fold in. (It will start to set.)
7. Spoon the creamy mixture onto the biscuits in the tins. Smooth the tops and refrigerate for 2 hours until set.
8. When it is set take it out of the fridge and decorate it if you like.
9. Eat and enjoy!





Miss Cochrane's Pineapple and Marshmallow Surprise

Ingredients

- 1 tin of crushed pineapple**
- 1 packet of marshmallows**
- ½ pint of whipping cream**
- 225g of ginger biscuits**
- 115g of butter**

Instructions

- 1. Cut marshmallows into smaller pieces by using a pair of scissors. Place in a bowl with the crushed pineapple and leave to soak overnight.**
- 2. Melt butter in pan and add crushed ginger biscuits. I put the ginger biscuits in a food processor, but you could use a rolling pin and put them in a plastic bag to achieve the same results.**
- 3. Place butter and ginger mixture into a cheesecake tin or casserole dish. Leave to cool in fridge for an hr.**
- 4. Whip the cream. Add to marshmallow and crushed pineapple. Give this a good mix.**
- 5. Add cream, marshmallow and crushed pineapple mixture on top of ginger biscuit base.**
- 6. I sprinkle a little bit of crushed ginger on top.**
- 7. Leave in fridge for 4 hours before serving.**



Alfie Clarke's big tasty cookies

Step 1. In a large bowl mix together 100g of sugar, 165g of brown sugar and 115 grams of butter until smooth.

Step 2. Whisk in 1 egg, 1 teaspoon of vanilla extract.

Step 3. Sift in 155g of all plain flour and 1 teaspoon of baking soda, fold in with a spatula.

Step 4. Slowly add in 110g of chocolate chunks, then let them chill for 30 mins.

Step 5. Preheat oven to 180°C, then line a baking sheet with parchment paper.

Step 6. Using an ice-cream scoop put the dough onto the tray.

Step 7. Bake for 12 to 15 mins or until edges are golden.

Step 8. Let them cool.

Step 9. Enjoy!



Erin Cole's Victoria Sponge 😊



Ingredients

225g butter [room temperature] plus extra for greasing
225g caster sugar
225g self-raising flour
2 level tsp baking powder
4 large eggs

For the Filling

175g butter [room temperature] cut into large pieces
½ tsp vanilla extract
2-3 tbsp milk
350g icing sugar sifted
4 tbsp Raspberry or strawberry jam and a little caster sugar for the top

Method

1. Preheat the oven to 180°C [fan 160°C]. Use two sandwich tins that are 20cm deep, grease them with butter then put two circles of greaseproof paper on top.
2. Place the butter in a large bowl, then add caster sugar, self-raising flour and baking powder. Crack the eggs one at a time and add to the bowl.
3. Using an electric mixer on a slow speed, beat for 2 minutes or until smooth. The mixture should drop off the beaters if you lift them up.
4. Divide the mixture equally between the prepared cake tins and level the surface with a spatula.
5. Bake the cakes for 20-30 minutes. When done they should shrink away from sides and when you press the top it will spring back up. Cool for 2 minutes then loosen the edges with a knife.
6. After 10 minutes push the cakes out of their tins and cool them on a rack.
7. Then make the icing by putting all the ingredients for icing in a bowl and beat until smooth. Soften the jam with a pallet knife. When the cakes are cold, take the lining papers off and spread the bottom of one cake with jam, then heat the pallet knife and spread the icing on top of the other cake. Put cakes together and sprinkle with caster sugar to finish. Enjoy!

Chocolate Brownies

By: Thomas Martin

Ingredients

275g butter, softened
375g caster sugar
4 large eggs
75g cocoa powder
100g self-raising flour
100g chocolate chips

You will need ...

A 30 x 23 x 4cm traybake or roasting tin.

Instructions

1. Preheat the oven to 180°C/Fan 160°C/gas 4.
2. Cut a rectangle of non-stick baking parchment to fit the base and sides of a 30cm x 23cm x 4cm traybake or roasting tin. Grease the tin and then line it with the paper.
3. Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.
4. Spoon the mixture into the prepared tin.
5. Spread the mixture gently to the corners of the tin and level the surface with the back of the spatula.
6. Bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean.
7. Cover loosely with foil for the last 10 minutes if the mixture is browning too much. Allow the brownies to cool in the tin and then cut into 24 squares. Store in an airtight container.



Miss G's Lemon Meringue Fudge



Ingredients

397g Condensed Milk (one tin)

400g White Chocolate

2tsp Lemon Extract

125g Icing Sugar

6-8 Meringues (crushed)

Yellow Food Colouring
(optional)

*Store in the fridge for up to 2-3 weeks

Instructions

1. Line a tin with parchment paper – I use a 7x10" brownie tin as it makes a nice depth of fudge.
2. Put the white chocolate, condensed milk and lemon extract into a heavy based pan. Melt on a low heat, stirring often so the chocolate doesn't catch on the bottom and burn and so that all the ingredients mix together well.
3. (If making your fudge slightly more yellow, stir in the colouring now!) Once melted, tip in the sifted icing sugar and combine well, it might take a bit of beating.
4. Pour in most of the crushed meringues and quickly stir through, pour into the tin and smooth over the mixture. Sprinkle on the rest of the meringues and press into the top of the fudge and store in the fridge for at least 3-4 hours to set.
5. Once set, remove from the tin and cut into squares. Return to the fridge for another couple of hours to finish setting. Enjoy!

Maisie's Banana Bread

Ingredients:

- *4 bananas
- *225g butter
- *200g sugar
- *2 eggs
- *192g plain flour *1 tsp baking soda *0.5 tsp salt
- *0.5 tsp vanilla extract

Method:

1. Preheat your oven to 160°C
2. Using a mixer and paddle attachment, cream the 4 bananas until light. Transfer to a bowl and set aside.
3. Using your mixer again, cream the butter and sugar.
4. Add eggs until well combined, then add the creamed bananas.
5. Add sifted flour, baking soda and salt.
6. Add vanilla extract.
7. Pour into a greased and lined loaf tin.
8. Bake for 1h 5 mins.
9. Eat and enjoy!



Mrs Black's American Fluffy Pancakes

Ingredients:

(Makes 4-6)

135g plain flour

1 tsp baking powder

1tbsp caster sugar

130 ml milk

1 large egg - lightly beaten

2 tbsp melted butter (a little more for cooking)



Method:

1. Sieve and mix the dry ingredients in a bowl.
2. Whisk the wet ingredients separately in a jug or bowl.
3. Using a beater, mix both wet and dry ingredients together and allow to rest for a few moments.
4. Melt a little butter on a griddle pan over a medium heat (ordinary pan can be used). Don't have the pan too hot and only a small amount of butter is needed.
5. Spoon the mixture onto the pan, you can choose the size of pancakes (tip- I do a mini test pancake to check the heat is correct)
6. When the top of the pancakes shows a bubbled texture, flip them over to cook the other side.
7. Serve with a choice of toppings: maple syrup, lemon & sugar, Nutella, blueberries, grapes or bacon.
8. Enjoy!

Kyle's

Double Chocolate Cookies

Makes: 16 cookies

Preparation Time: 23 minutes

Cooking Time: 12 minutes

Total Time: 35 minutes

INGREDIENTS

- 125g salted butter, softened
- 100g light brown sugar
- 75g granulated sugar
- 1 tsp vanilla extract
- 1 medium egg
- 150g plain flour, sifted
- 40g cocoa powder, sifted
- ½ tsp baking soda
- 100g white chocolate, roughly chopped
- 200g milk chocolate, roughly chopped



METHOD

1. Preheat the oven to 175C / 155 Fan / Gas Mark 4. Line 2 large baking trays with baking paper.
2. In a large bowl, combine the butter with the light brown and granulated sugar. Using a wooden spoon, cream the mixture for about 3 minutes, until light and fluffy.
3. Lightly beat the egg and vanilla together and add to the butter mixture a little at a time, beating until well combined.
4. Using a wooden spoon or spatula, fold through the flour, cocoa powder, and baking soda until just combined.
5. Finally, add the white and milk chocolate chips, mixing until evenly distributed. Be careful not to overwork the mixture.
6. Using an ice cream scoop or spoon, divide the mixture into 16 golf ball-size portions. Roll into a ball and place onto the lined baking trays, spaced at least 5cm apart. Depending on the size of the trays, this may need to be done in batches.
7. Bake for 12 minutes until well spread and just set on the surface. The cookies will still be quite soft but will firm up as they cool.
8. Leave on the tray for 5 minutes, then carefully transfer to a cooling rack to cool completely. Cookies can be stored in an airtight container for up to 7 days. ~ Enjoy!! ~ ***Kyle Shanks Yr 7***

Wheaten Bread – Ned McFarlane

Ingredients

16 oz wheaten bread mix (Morton's)
8 oz porridge oats
3 oz caster sugar
1 tsp baking powder
3 medium eggs
3 dsp olive oil
1 pt buttermilk



Method

Mix altogether into a gooey, sticky mixture.
Divide into 2 greased loaf tins, sprinkle with extra porridge oats and brown sugar (optional)
Put in oven for 50 mins at about 180 degrees or longer if needed. When it's cooked and ready it should be ...
golden brown!



Miss Payne's Ginger Cake

Ingredients

- ❖ Self-raising flour – 125g
- ❖ Ground ginger – 1 tsp
- ❖ Ground cinnamon – ½ tsp
- ❖ Bicarbonate of soda – ½ tsp
- ❖ Pinch of salt
- ❖ Golden syrup – 100g
- ❖ Syrup from the ginger jar – 1 tbsp
- ❖ Stem ginger in syrup – 2 lumps
- ❖ Butter – 65g
- ❖ Dark muscovado sugar – 65g
- ❖ 1 large egg
- ❖ Milk – 120ml

You will need a 1lb loaf tin, greased and lined with baking paper. Set the oven at 180C.

- Sift the flour with the ground ginger, cinnamon, bicarbonate of soda and salt.
- Put the golden & ginger syrups and the butter into a pan and warm over a low heat.
- Dice the stem ginger finely, then add it to the pan with the sugar.
- Let the mixture bubble gently for a minute, giving it the occasional stir to prevent the fruit from sticking.
- Break the eggs into a bowl, pour in the milk and beat gently to mix.
- Remove the butter/sugar mixture from the heat and pour into the flour.
- Mix in the eggs and milk mixture and combine. The mixture should be sloppy with no trace of flour.
- Scoop the mixture into the prepared cake tin and bake for 35minutes, until a skewer inserted comes out clean.
- Leave the cake in its tin to cool completely before removing.

Chocolate Chip Cookies

Ingredients:

150g salted butter, softened
80g light brown muscovado sugar
80g granulated sugar
2tsp vanilla extract
1 large egg
225g plain flour
½ tsp bicarbonate of soda
¼ tsp salt
200g plain chocolate chips or chunks



Method:

1. Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick paper.
2. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.
3. Beat 2tsp vanilla extract and 1 large egg.
4. Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into a bowl and mix it in with a wooden spoon.
5. Add 200g plain chocolate chips or chunks and stir well.
6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. The mixture should make about 30 cookies.
7. Bake for 8-10 mins until they are light brown on the edges and still slightly soft in the centre if you press on them.
8. Leave on the tray on a couple of mins to set and then lift on a cooling rack. Enjoy your cookies!

Thanks to BCC Good Food for the recipe
Faith Luke

PIZZA RECIPE



- 300gm of strong white flour
- 1 tsp of yeast
- ½ tsp of salt
- 1 tbsp of olive oil
- 200 ml of water

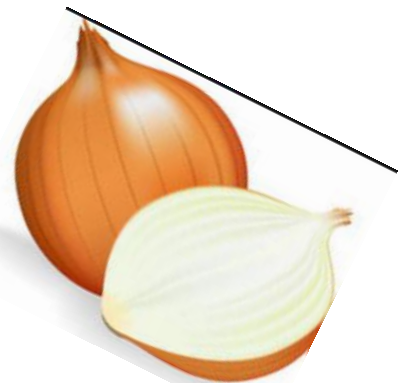
Mix together flour, yeast and salt. Add olive oil and gradually add water mixing well together to form a soft dough. Turn dough onto a floured surface and knead for a few minutes. Place in a clean bowl and cover with warm damp cloth. Leave to rise for about 1 ½ hours. knead again for a few minutes until smooth. Leave for ½ -1 hour. Divide into balls and roll out spread on tomato sauce (see bottom of page). Add your favourite toppings. Bake in oven for 10-12 mins. For a crispier base slide off pizza tray onto the oven shelf for the last few minutes.

Pizza sauce

- 2 tbsp of olive oil
- 1 small onion (chopped)
- 1 large garlic clove (crushed)
- 2x400gm tinned tomato
- 3 tbsp tomato puree`
- 1 bay leaf
- 2 tbsp of oregano
- 2 tbsp of brown sugar
- Basil finely chopped (optional)

Heat oil in a large saucepan and fry onion and garlic for a few minutes. Pour in the tinned tomatoes, tomato puree` along with the bay leaf, oregano and the sugar. Bring the pot to the boil then lower the heat and simmer for 30 mins uncovered. Season and when cool blitz in a blender for a smooth sauce. Basil can be stirred in at this stage.

Reuben Gray



Mrs Buchanan's Mars Bar Squares

Ingredients:

4 Mars Bars

100g Stork Margarine (Block)

100g Rice Krispies

Chocolate to cover



Method:

1: Melt the margarine and Mars Bars in the microwave or in a bowl over a pan of hot water.

2: Add Rice Krispies and mix. Press into Swiss roll tin and let set in fridge, when set cut into squares and drizzle chocolate!

Molly Bell
GF Banana, Walnut and Chocolate Chip loaf

Ingredients:

- 3 Very Ripe Bananas
- 250g Caster Sugar
- 2 Large Eggs
- 140g Softened butter or Stork
- 250g Gluten Free Plain Flour
- 1 tbs GF Baking Powder
- 1tsp Xanthan gum
- 100g of walnut pieces, roughly chopped
- 100g of chocolate chips or buttons
- Optional: 50g of crystallised ginger (my favourite bit)



Method:

1. Heat the oven to 190 degrees / 170 degrees (fan) / Gas mark 5.
2. Line a 900g/2lb loaf tin with baking parchment or loaf liner.
3. Mash the bananas on a plate with a fork.
4. Mix the banana and sugar together thoroughly.
5. Add the eggs and then mix with a mixer.
6. Add the butter/stork and then mix for a further few minutes.
7. Sieve in the flour, baking powder and xanthan gum and mix thoroughly.
8. Fold in the walnuts, chocolate chips (and ginger) until well distributed.
9. Pour into lined baking tin.
10. Place in the oven for 1 hour 5 mins or until a skewer comes out clean.
11. Leave to cool for 15 mins in the tin before turning out onto a cooling rack.

Recipe for scones

8oz self-raising flour
2oz caster sugar
2 oz butter
Pinch salt
4-5 fl oz milk

Cook for 12 min at 220°C

Put dry ingredients in a bowl

Melt butter in microwave

Add half the milk to cool butter

Mix butter mixture into dry ingredients and use more milk as required.

Roll to about an inch thick

Cut onto a circle with pastry cutter

Optional

Add chocolate chips into dough or small pieces of chocolate bars for different variations.

Melt chocolate to drizzle over the top of the cooled scones.

Enjoy!



Banana pancakes - great as a speedy lunch!

By: Mrs Allen

Ingredients (per person)

1 egg

1 banana

A little self raising flour

Knob of butter

Method

Mash the banana.

Beat the egg and add to the banana, mixing thoroughly.

Add flour and stir until mixture is at 'dropping consistency'. (Amount of flour may vary each time the recipe is made)

Heat a pan and drop in the butter. When the butter has melted and is just starting to sizzle, spoon the mixture onto the pan in 'pancake size' amounts. Turn when golden brown.

Enjoy!



ROCK CAKES

Ella Marshall

Makes 12

225g (8oz) self-raising flour
100g(4oz) baking spread from the fridge
50g(2oz) granulated sugar
225g(8oz) sultanas
1 large egg
about 1 tbsp milk
about 25g(1oz) demerara sugar



1. Preheat the oven to 200°C/Fan 180°C/Gas 6 and well grease two large baking sheets.
2. Measure the flour into a large bowl and rub in the spread until the mixture resembles fine breadcrumbs. Add the sugar and fruit and toss together to mix. Add the egg and milk and blend to a really stiff mixture, if still too dry add a little more milk.
3. Using two teaspoons, shape the mixture into 12 rough mounds on the baking sheets, sprinkle the demerara sugar and bake in the preheated oven for about 15 minutes, until pale golden brown at the edges.
4. Lift off with a palette knife and leave to cool on a wire rack

Biscoff Cheesecake

Ingredients

Biscuit Base

300 g Lotus/Biscoff Biscuits

125 g Butter (melted)

Cheesecake Filling

500 g Cream Cheese (full fat)

100 g Caster Sugar

250 g Biscoff Spread (smooth/crunchy)

1 tsp Vanilla Extract

300 ml Double Cream



Instructions

Base

- Line the base of an 18cm round loose-bottomed tin with greaseproof paper
- Crush the Biscoff biscuits
- Melt the butter
- Mix together the crushed biscuits and melted butter, put mix into the tin and use the back of a spoon to push it flat. Chill in fridge while you make the filling.

Filling

- Cream together cream cheese and caster sugar
- Mix in biscoff spread & vanilla extract
- In separate bowl whip the double cream until it forms stiff peaks.
- Fold the cream into the rest of the mixture
- Place mixture on top of base & smooth out
- Return the cheesecake to the fridge for a minimum of 2 hours to chill.

By: Will McGran

Nutella Stuffed Cookies

By: Sam Norris

Makes 16

Ingredients:

- 15 tsp Nutella (Heaped)
- 115g Butter
- 175 Light Brown Sugar
- 1 Med Egg
- 1 tsp Vanilla Essence
- 275g Plain Flour
- ½ tsp Baking Soda
- ½ tsp Salt
- 1 tbs Cornflour
- 200g Finely Chopped Chocolate



Method:

Preheat Oven to 170C Fan

Freeze the Nutella scoops (At Least an Hour)

Beat Butter and Sugar Together until Fluffy

Add Vanilla and Egg then Beat

Whisk together Flour, Baking Soda, Salt and Cornflour then add to mix

Add Chopped Chocolate; Mix until Combined

Wrap Cookie Dough Around the Nutella and roll into a ball

Bake for around 11mins

Enjoy!

30 mins 20 mins Serves 4

Ingredients

- 375g (13oz) ready-prepared puff pastry
- 250g (9oz) cherry tomatoes
- 250g (9oz) ricotta cheese
- 1 large egg, beaten
- 2 tbsp freshly chopped basil
- 25g (1oz) Parmesan cheese, grated
- salt and black pepper

Equipment

- rolling pin
- baking sheet
- sharp serrated knife
- chopping board
- large mixing bowl
- wooden spoon
- oven gloves

Tomato and basil tart

This tart looks so impressive nobody will guess how simple it is to make! Serve it with salad and crusty bread for a delicious weekend lunch.

1



Preheat the oven to 200°C (400°F/Gas 6). Roll out the pastry, using a rolling pin on a lightly floured surface to a rectangle measuring about 25 x 38cm (10 x 15in).

2



Place on a large flat baking sheet and using a sharp knife score a 2.5cm (1in) border along the sides of the rectangle, being careful not to cut all the way through.

3



Place the cherry tomatoes on a chopping board and use a sharp knife to cut the tomatoes in half. A knife with a serrated edge will make it easier to cut them.

4



In a large mixing bowl, beat together the ricotta cheese, eggs, basil and Parmesan cheese with a wooden spoon, until combined. Season with a little salt and freshly ground black pepper.

5



Spoon this mixture inside the marked edge and scatter over the tomatoes. Cook in the centre of the oven for 20 minutes until the pastry is risen and golden and the filling cooked.



Mrs Wilson