



Popular Recipes

Grown up help and good hygiene is required for all these recipes.



Home Made Fresh Pasta (2 ingredients!)

This has been taken from Jamie Oliver who created a home-made pasta recipe using only two ingredients. This is the perfect opportunity to have little helping hands (please be sure to wash hands thoroughly)

Method

- Add flour into a bowl (about half a cup per person)
- Add a splash of water Mix the two ingredients together with a fork – if it's too sticky, add more flour, if its too dry, add more water; once shiny and not overly sticky, its ready to be rolled out
- Roll it out until it's thin and dust with a little bit of flour and roll out again.
- Cut the pasta into half a centimetre-thick slices or shapes
- Toss pasta between hands and add to boiling, salted water. Cook for a few minutes (the amount of time will depend on the thickness but an adult can test the pasta to see if it is ready to eat

If you'd like to watch the video, you can find this on Jamie Oliver's Keep Cooking and Carry on series on YouTube.

Easy Pizzas Bases

(2 options depending on what ingredients you have)

Pizza Base 1

- 125g plain flour
- 1/2 teaspoon dried active baking yeast
- A pinch salt
- 150ml water
- 1/2 tablespoon olive oil

Just mix together to form a dough adding more flour or water if too sticky or dry

Pizza Base 2 (a scone base)

- 110g self raising flour
- 25g of soft butter (or dairy free alternative)
- 4 tablespoons of milk (or dairy free alternative)

Rub the butter into the flour and add the milk to form a dough

Roll out the dough to the thickness you prefer. Spread tomato passata or tomato puree on the dough, you can add some crushed garlic to this if you like. Sprinkle grated cheese on top and any if you want something extra, add thinly sliced vegetables such as peppers, mushrooms or olives.

Place on an oven tray and cook on a medium heat for around 8 to 12 minutes depending on the thickness. Leave to cool a little before serving.



Fairy Cakes

(includes dairy and egg free alternative)

What you will need:

- 100g caster sugar
- 100g soft butter (or dairy free alternative)
- 200g self-raising flour
- 2 eggs (or 200ml soya yoghurt)
- 1 tsp vanilla extract
- Icing sugar
- Bun tray and bun cases

Ask a grown-up helper to turn the oven on to 180C/160C fan/gas 4.

Place the bun cases in the bun tray

Put the sugar and butter in a bowl and mix it together. Sift in the flour.

Break the eggs into a separate bowl and add them to the bowl with the vanilla. Mix everything together.

Divide between the cases using a spoon, scraping it off with a knife.

Ask a grown-up helper to put the tray in the oven for 20 minutes.

Let the cakes cool completely in the tray. Pipe icing onto each cake and decorate with marshmallows or sprinkles, or whatever you like.



Chocolate Rice Crispy Cakes



What you will need:

- 200g Chocolate (or dairy free alternative)
- 30g Salted Butter (or dairy free alternative)
- 3 tablespoons of golden syrup
- 170g Rice Krispies
- Mini marshmallows or sprinkles for decoration
- Bun tray and bun cases

Place the bun cases in the bun tray (approx. 24)

Into a bowl break the chocolate into small squares, add 3 tablespoons of golden syrup and add the butter. Stir until it has all fully melted.

Measure the Rice Krispies into a separate large plastic mixing bowl.

Pour the melted mixture over the Rice Krispies and gently mix using a spatula or a wooden spoon.

Once the Rice Krispies have been thoroughly covered in the chocolatey mix, portions can be spooned into each of the paper cases. Add mini marshmallows or sprinkles as decoration.

Put the chocolate rice crispy cakes into the fridge for at least 2 hours so that the chocolate hardens and then they are ready to eat!

Fruit Kebabs

A very simple recipe that just requires kebab skewers, a sharp knife and any fruit that you have available.

The chopping is the trickiest bit so grown up help is absolutely needed.

Serve on their own or with, cream, ice cream or melted chocolate!

