

Vanilla Buns

Equipment you will need:



Cake Cases



Baking Tray



Mixing Bowl



Sieve



Scales



Mixing Spoon

Ingredients you will need:



150g
Self Raising
Flour



150g
Caster
Sugar



150g
Butter or
Margarine



3
Eggs



Few drops
of Vanilla
Extract

What to do:

1. Mix the Caster Sugar and the butter together in the bowl. Keep mixing until it is creamy and pale



2. Crack 3 eggs gently into a small bowl and beat them with a fork



3. Slowly, a little at a time, mix the egg mixture into the creamy sugar and butter. Then add a few drops of vanilla extract.



4. Sieve the flour into the sugar butter and egg mixture and mix, mix, mix



5. Put the cake cases onto the baking tray and spoon the mix into each cake case. Bake in the oven for 20 - 25 minutes. Electric 180°C Gas 5



6. When cool decorate with icing sugar mixed with water and have fun with decorating them!



Then eat them!!

Rock Cakes

Equipment you will need;



Mixing Bowl



Sieve



Scales



Mixing Spoon



Pastry Brush



Tablespoon & Teaspoon



Baking Tray

Ingredients you will need;



225g
Self Raising
Flour



1 Tea Spoon
Baking
Powder



110g
Butter or
Margarine



55g
Caster
Sugar



110g
Mixed
Dried Fruit



55g
Dried
Currants



1
Egg



1-3
Tablespoons
of milk



Demerara
Sugar
(for sprinkling)



Oil for
greasing

What to do;

1. Sieve the flour and baking powder into the mixing bowl. Add the butter and gently rub the butter into the flour mixture with your fingertips



2. Add the granulated sugar, the mixed fruit and the currants and mix well. Now mix the egg and 1 tablespoon of milk to get a stiff dough. You might need to add some extra milk.



3. Divide the mix into 12 mounds and put onto the greased baking tray. Sprinkle the tops of the rock cakes with the Demerara sugar.



4. Bake the rock cakes in the oven for 15 minutes or until golden and well risen. Electric 200°C Gas 6.



Eat
when
cool!

Gingerbread People

Equipment you will need;



Mixing Bowl



Scales



Mixing
Spoon



Rolling
Pin



Tablespoon
& Teaspoon



Ginger
bread
Cutter



Baking Tray

Ingredients you will need;



350g
Plain
Flour



100g
Butter



1
Egg



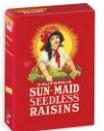
4
tablespoons
Golden Syrup



1 teaspoon
Bicarbonate
of Soda



1 teaspoon
Ground
Ginger



Raisins
For
decorating

What to do;

1. Put the flour, butter, ground ginger and bicarbonate of soda in the mixing bowl and mix together with the spoon.



2. Add the sugar, golden syrup and egg to the dry mix and stir well until it forms a firm pastry.



3. Use the rolling pin to roll out the pastry to 5mm thick.



4. Use the cutter to cut out your gingerbread people and place them gently onto a greased baking tray.



5. Use the raisins to decorate the gingerbread people. Put raisins on as eyes, mouth and buttons.



6. Bake in the oven for 10 - 15 minutes Electric 180°C Gas 5



When cool - eat your creations!