



Tried, tested and tasted Baking Recipes for making with children

FRUITY FLAPJACKS (Jamie Oliver)

Great as a snack at school pick up, a grab & go breakfast or sneak into their lunchbox

INGREDIENTS

- 250g butter, plus extra for greasing
- 150g mixed dried fruit, like cherries, cranberries, apricots or prunes
- optional: 3 pieces of stem ginger
- 4 tablespoons golden syrup
- 200g brown sugar
- 350g oats

METHOD

1. Preheat the oven to 150°C/300°F/gas 2
2. Lightly butter a 20cm x 30cm (or similar sized), 4cm deep baking tray
3. Chop up your dried fruit, if necessary, and finely chop the stem ginger, if using
4. Put the golden syrup, sugar and butter into a large saucepan. Place on a medium heat until the butter has melted and everything is bubbling and golden. Take the pan off the heat and stir in the oats, dried fruit and stem ginger.
5. Pour the mixture into the baking tray and press it down with the back of a wooden spoon to make it smooth and flat.
6. Bake in the hot oven for 40 to 45 minutes. Leave to cool in the tin for 15 minutes before cutting into portions with a sharp knife. Don't take the individual flapjacks out of the tray yet, though - leave them until completely cool then use a fish slice or spatula to get right down to the bottom of the tray and lift them out. Once cool, transfer to a wire rack or serving board to serve
7. Store in an airtight container until needed

IRISH TEA BREAD (c/o Rocking Horse Nursery)

INGREDIENTS

- 835g mixed fruit
- 225g brown sugar
- 275ml strong black tea
- 1 large egg lightly beaten with 1 tablespoon milk
- 450g self-raising flour

METHOD

Add the fruit and the sugar to the tea and leave it to soak overnight

Pre-heat the oven to 170c

Add the egg to the mixture and sift in the flour, mix thoroughly

Divide the mixture between 2 greased loaf tins and bake for 1.25-1.5 hours, or until a knife comes out clean when inserted into the centre.

GINGERBREAD (thanks to my lovely neighbour Claire)

Can be doubled, tripled etc - this quantity makes about 8-10 little biscuits

INGREDIENTS

100g plain flour

50g butter

½ tsp ground ginger

¼ tsp bicarbonate of soda

2 tbsp light muscovado sugar

1 tbsp golden syrup

METHOD

1. Whizz the first 5 ingredients together in a food processor until it looks like breadcrumbs.
2. Add 1tbsp of golden syrup and 1 tbsp water and whizz again until it forms a dough.
3. Roll out - using plenty of flour - and cut into whatever shapes you like.
4. Put on lined tray and bake at 170c for 6-10 minutes.
5. Cool and decorate



ANZAC BISCUITS (Bill Granger)

These hero-sustaining treats are said to have been devised for sending in care packages to the Australia and New Zealand Army Corps soldiers serving in World War I. They must be chewy so be careful not to overcook them.

(None of my children will go near coconut but they don't notice it in these and it adds flavour and texture so don't feel you have to avoid it. We also add a glace cherry to decorate each one before baking which just makes them a bit prettier.)

INGREDIENTS

100g plain flour
85g dessicated coconut
100g brown sugar
100g butter
1 tbsp golden syrup
1 tsp bicarbonate of soda
2 tbsp boiling water

METHOD

1. Preheat oven to 160C
2. Place flour, coconut, sugar and oats in a bowl. Mix well.
3. Place butter and golden syrup in a saucepan over medium heat and melt.
4. Place bicarbonate of soda in a small bowl and add water. Stir to combine.
5. Add bicarbonate mixture to saucepan and stir. Pour over oat mixture and stir all ingredients together.
6. Roll teaspoonfuls of biscuits mixture into balls and place on a greased and lined baking tray, leaving room for spreading. Flatten each ball gently with a fork (add cherry if using).
7. Bake biscuits for 15-20 minutes or until biscuits are golden brown at the edges. Allow to cool slightly on trays before transferring to a wire rack.
8. Ames 20.

CHOCOLATE BISCUITS (Nigella Lawson)

Although these come from Nigella's Christmas book they are a great one to have in the freezer ready for a bit of instant biscuit decorating fun. They are a doddle to make and making the dough into little balls is a bit like playdoh (but with a much tastier result)

Instead of making the icing you may just want to let the children loose with coloured icing pens and sprinkles.

INGREDIENTS

250g soft butter
150g caster sugar
40g cocoa powder
300g plain flour
½ tsp bicarbonate of soda
1 teaspoon baking powder

ICING

2 x 15ml tablespoons cocoa powder
175g icing sugar
60 ml boiling water
1 teaspoon vanilla extract
sprinkles

METHOD

1. Preheat oven to 170c and line a baking sheet with parchment.
2. Put all the biscuit ingredients in the food processor and blitz until a soft sticky mixture.
3. Pinch of small pieces of the mixture about the size of a large walnut, roll them into balls, then slightly flatten into fat discs as you place them, well spaced, on your baking sheet; you should get about 12 on at a time.
4. Bake each batch for 15 mins; even though the biscuits won't feel as if they've had enough time, they will continue to cook as they cool. They will look slightly cracked on top.
5. Remove baking sheet to a cold surface and let it sit for 15 mins before transferring the biscuits to a wire rack.
6. To make the topping, put the cocoa powder, icing sugar, water and vanilla extract into a small saucepan and whisk over a low heat until everything's smoothly combined. Take off the heat for 10 mins.
7. When the biscuits are cool, drizzle each with a tablespoonful of the chocolate glaze and scatter with sprinkles.

(un-iced, the cooled biscuits freeze really well)

Chocolate Rice Krispie Cakes

Try your hand at some Chocolate Rice Krispie Cakes

Always a children's classic, chocolate rice krispie cakes are easy to make and always a favourite.

Preparation time 15 – 20 minutes

What you'll need

60g/ 2 oz unsalted butter
3 table spoons golden syrup
1 x 100g bar milk or dark chocolate
90g/ 3 oz Rice Krispies

How to make them

1. Melt the chocolate in small bursts in the microwave or in a bowl over a saucepan of simmering water
2. Add the butter, cut in to small pieces, stir in till melted
3. Add the syrup, stir
4. Add the Rice Krispies and stir in to the chocolate mix, gently
5. Spoon in to 12 bun cases
6. Leave to cool