

Easter Holidays

Family Cooking Project

Dear families,

As it is the Easter Holidays we have set a school wide fun cooking project. Here are some recipes you can follow and enjoy as a family.

We have tried to use recipes with simple ingredients which hopefully you are still able to find.

Cooking rules

1. Always have an adult supervising you when you use an oven or any sharp utensils.
2. Get permission from your parents to make the recipes.
3. Wash your hands properly before and after cooking.
4. Clean up the kitchen afterwards or help the adults to do so.

Cooking together gives **families** a time to share, bond and work **together**. Setting aside a time where the entire **family** can work **together** to create a meal gives us a chance to pause, catch up and just connect with each other. During these difficult times we thought it appropriate to bring our families closer together.

Enjoy!

Recipes:

1: Homemade Pizza

2: Galiema's corn bread loaf

3: Biscuits

4: Rice crispy cakes

1. Homemade Pizza Recipe

Ingredients for the base

1 cup  of flour 

1/2 cup  of water 

1 teaspoon  of Yeast 

1 teaspoon  of oil 

1 teaspoon  of salt 

Ingredients for the topping

4 Table spoons  of Passata 

1 Handful grated cheese 



Tomatoes



Peppers

How to make your pizza base

1. Take 1 cup  of flour  and pour into your bowl

2. Spoon 1 teaspoon  of salt 

3. Spoon 1 teaspoon  of Yeast 

4. Mix  together

5. Make a well  in the mixture

6. Pour 1/2 cup  of water 

7. 1 teaspoon  of oil

8. Mix  together until hard

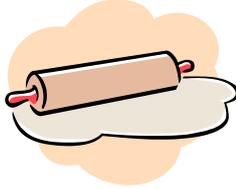
9. Take mixture out of bowl and knead on a chopping board

10. Cover with a tea towel and leave to rise for 2-3 hours.



How to top your pizza

1. Knead dough on a chopping board

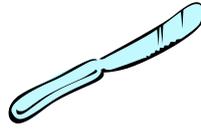


2. Roll dough out
3. Cut into whatever shape you choose

4. Spoon 4 Table spoons of Passata onto your base



5. Spread the passata so it covers the base



6. Add 1 Handful grated cheese



7. Add Tomatoes, Peppers and any other ingredients you have decided to use.
8. Cook for 15-20 minutes on 200/ Fan 180 until golden brown.



2. Galiema's delicious corn bread recipe

This super recipe will take you less than ten minutes to mix.

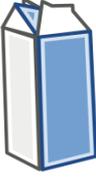
Ingredients

4 cups  of plain flour 

2 teaspoons  of  sugar

1 teaspoon  of baking powder 

410g tin of creamy sweetcorn 

300ml milk 

3 teaspoons  of oil 

How to make your corn bread loaf

1. Sift



the flour



, sugar and



baking powder



into a large bowl



2. Add the creamed corn



and mix well using a nice big spoon



3. Add milk



and oil



and mix well.

4. Pour into a loaf tin.

5. Bake in the oven for 1 hour.



3. Biscuit Recipe

Ingredients

1 cup  of flour 

$\frac{1}{2}$ cup  of caster  sugar

75 g of butter 

1 egg 

$\frac{1}{2}$ spoon  of baking powder 

How to make your biscuits

1. Mix  the flour  and baking powder  in a bowl



2. Add the sugar and butter  and mix well 

3. Add the egg  mix,  and knead the dough 

4. Roll out the dough with a rolling pin
5. Cut the dough with cookie cutters



6. Bake in the oven for 10 minutes.



4. Rice Krispie chocolate nests

Ingredients:

25 paper cases

2 large bars of milk chocolate



1 box of rice krispies



1 spoon



1 large bowl



Recipe

1. Break the chocolate into small pieces and put into the glass bowl



2. Use microwave to slowly heat the chocolate



3. Stir until the chocolate is melted



4. Add the Rise Krispies



5. Stir until covered with chocolate

6. Add 2 large tablespoons of rice krispies to each paper case



7. Put the cakes in the fridge to set for 1 hour.

