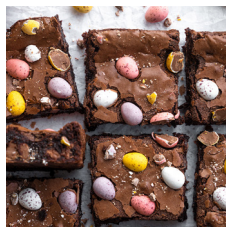
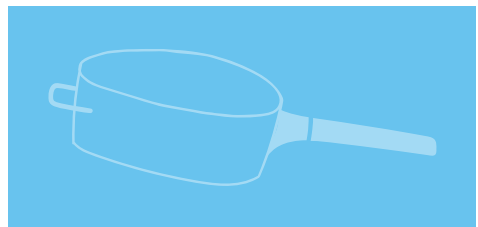




The kitchen of



Egglescliffe CE
Primary School





Eulogy

Sarah Grainge was adored by the children.

She was an exceptionally well respected and loved member of staff. Her gentle ways and genuine interest in everyone was clear to see. Sarah always made time for everyone and without saying a word she would know when you 'weren't ok'. She would be there to help and support and give words of encouragement which would make a world of difference.

Sarah threw herself into every project and raised awareness of mental health throughout the school. Her kindness was far outreaching. In her personal life, she raised money for Cancer Research and Type 1 Diabetes. She ran half marathons, created baking masterpieces and so much more.

Sarah's family was at her heart. Nick, Michael and Ruby were her world.

Sarah's legacy of 'it's ok not to be ok' will stay with us for always. She was the 'light that shines through all of us' making our days brighter.

She is loved and very much missed.

Mrs Emma Robertson
Head Teacher, Egglecliffe Primary School



Preface

This cookbook was written for a lot of reasons. It was the school's contribution to MFC Foundation's Social Action Challenge, a Premier League Primary Stars target that encourages young people to take practical action in service of others and to create a positive change that is of benefit to the wider community as well as to the young people themselves.

It was also to encourage the children to develop something enterprising and to begin to understand business and economics. Their ideas included which stalls to have and which games we played, to the very recipes that shaped this book, means that the project was led by the children.

We also wanted to fit into their school's targets for PHSE, Maths and English: to develop their reading, writing and creative skills, to get them to work together as a team and of course, to raise charitable funds in memory of their late teacher, Mrs Grainge.

In many regards, it has been a success. The children can be, and are, proud of their work and their efforts and all of them understood the task and took to it wholeheartedly. Any praise should be directed towards them.



Foundation



Notes:
Why not try brushing the cakes with runny honey when they come out of the oven for a delicious, sticky glaze.

Citrus Poppy Seed Cupcakes

From the kitchen of: **Poppy**



15 - 20 mins



Easy



Ingredients:

- 110g self-raising flour (sifted)
- 110g caster sugar
- 110g butter (softened)
- 2 tbsp poppy seed
- 1 tsp lemon zest
- 1 tsp lime zest
- 2 large eggs.

Directions:

1. Preheat the oven to 190°C/375°F.
2. Measure the flour, sugar, butter, poppy seed and citrus zest into a bowl and crack the eggs.
3. Beat the mixture with a wooden spoon until light and airy.
4. Use a teaspoon to divide the mixture into cupcakes cases.
5. Put the tray in the oven and bake for 15 to 20 minutes until the top is a light brown colour.



Notes:

Don't worry about smoothing down the mayonnaise - it can also be substituted for any condiment you like. By pressing down the centre of the bread first, you can make a little home for the egg meaning you don't have to use the bacon and can make this vegetarian.

Bacon Egg Toast

From the kitchen of: **Claire**



20 mins



Easy

Ingredients:

1 slice of bread
1 egg
1tsp mayonnaise
A few rashers of bacon.

Directions:

1. Cover the slice of bread with the mayonnaise, ensuring you get to the edges of the bread.
2. Add the bacon around the edges of the bread (they surround the egg, so it doesn't fall off)
3. Crack the egg directly onto the bread.
4. Place the bread on the tray in the oven for 20 minutes at 180°C/350°F.



Notes:

Using half self-raising flour and half plain flour helps your batter rise. You can also wrap the sausages and bacon for an extra treat. The number of sausages can be adjusted depending on the size of the tray and how many people you are serving – this is a generous amount for five people. This can also be made vegetarian with a change of sausage.

Toad in the Hole

(Otherwise known as Frog in the Bog)

From the kitchen of: **Sandy**



45-50 mins



Medium

Ingredients:

10 good quality sausages
15g vegetable oil
A pinch of salt
2 eggs
150ml water
150ml milk
65g plain flour
60g self-raising flour.

Directions:

1. Preheat the oven to 180°C/350°F.
2. Pour oil in a deep roasting tray, and place in the oven.
3. Combine the batter mix (eggs, milk, water, flour, and salt) and whisk until airy and mixed.
4. When the oil is sizzling take out of the oven before pouring in the batter and adding the sausages.
5. Put the tray back in the oven and cook for 45-50 minutes.
6. Divide up and serve with mash, gravy, and vegetables.



Notes:
To jazz up your cakes, you can add peanuts, fruit, syrup, or change to white chocolate.

Chocolate Crispy Cakes

From the kitchen of: **Daisy**



5 mins



Easy

Ingredients:

250g cooking chocolate
75g crisp rice cereal

Directions:

1. Melt the chocolate.
2. Pour in the crisped rice cereal and mix.
3. Divide into the cup-cake cases and chill until solid.





Notes:
Replace the mini eggs with chunks of your favourite chocolate or sweet for a more personalised brownie.

Mini Egg Brownie Recipe



From the kitchen of: **Ben**



30 mins



Medium

Ingredients:

275g caster sugar
3 eggs
200g milk chocolate
200g unsalted butter
50g cocoa powder
100g plain flour
50g chocolate chips
2 bags of mini eggs.

Directions:

1. Whisk together caster sugar and eggs.
2. Melt the chocolate and unsalted butter together in a separate bowl.
3. Mix both mixtures together.
4. Sift in the cocoa powder and flour into the mixture and fold in gently.
5. Add the chocolate chips and mini eggs.
6. Pour mixture into a lined baking tray.
7. Bake for 30 minutes at 160°C/320°F.



Notes:
Goes well with
garlic bread!



Mayosta

From the kitchen of: **Yesha**



10 mins



Easy

Ingredients:

- 1 cup pasta (any)
- 4 cups water
- 1 tsp salt
- 1/2 chopped onion
- 1/2 chopped red, yellow, and orange peppers
- 2 tbsp black pitted olives
- 3 tbsp mayonnaise
- 1/4 tsp black pepper

Directions:

1. Boil the water with the salt for 2 minutes before adding the pasta.
2. Cook pasta to al-dente (just boiled) and drain.
3. In a bowl, mix the peppers and onions.
4. Add the pasta and mayonnaise, and top with the olives and black pepper and serve.





Notes:
Swap the lamb mince for beef to make a cottage pie.

Shepherd's Pie

From the kitchen of: **Bodan**



50 mins



Easy

Ingredients:

1 tbsp sunflower oil
1 large onion (chopped)
2-3 medium carrots (chopped)
2-3 sticks of celery (chopped)
2 garlic cloves (crushed and chopped)
500g pack lamb mince
2 tbsp tomato purée
Large splash Worcestershire sauce
500ml beef stock
100g peas
900g potatoes, cut into chunks
85g butter
3 tbsp milk
100g grated cheese

Directions:

1. Preheat the oven to 220°C/430°F.
2. Heat a large sauce pan over a medium heat and add the oil. Once warm, add the chopped onion, carrot, and celery. Once softened, add the garlic and mince until browned, breaking up any lumps, and drain excess oil and fluids. Add the puree, Worcestershire sauce and stock and bring to a simmer. Cook until mixture thickens, stir in the peas and set aside to cool.
3. In a separate pan, heat the water and boil the peeled potatoes. Cook until soft enough to mash, drain the water and mash the potatoes, adding the butter and milk and seasoning well.
4. Spoon the lamb mixture into a ceramic dish, at least 6cm deep. Top with the mashed potato and sprinkle on the cheese. Bake for 20-25 minutes, until the mince is bubbling and the cheese has turned a golden brown.



Notes:
Rolling the mixture in cling film and refrigerating overnight will improve the texture and consistency of the cookies.

Brownie Cookies

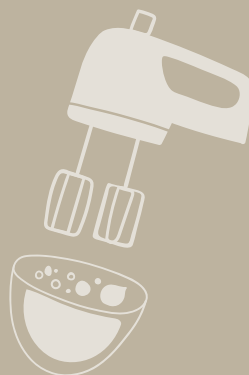
From the kitchen of: **Strickland & Holt**



12 mins



Easy



Ingredients:

600g dark chocolate
375g butter
450g caster sugar
300g light brown sugar
6 eggs
9 tbsp cocoa powder
3 tbsp baking powder
1 tbsp flaked sea salt
390g plain flour

Directions:

1. Melt the butter and sugar together.
2. Whisk eggs and caster sugar.
3. Combine the two mixtures.
4. Fold in remaining ingredients.
5. Bake for 180°C/350°F for 12 minutes

STRICKLAND and HOLT
established 1854



Notes:
Adding more than half a cup of petals will make them visible in your cookies. Biscuits can also be iced or topped.

Did you know? Cooking with local flowers can help with the symptoms of hay fever.

Nature Biscuits

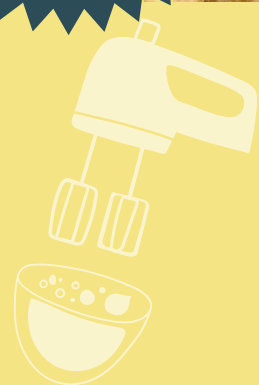
From the kitchen of: **Felicity**



10-15 mins



Medium



Ingredients:

200g unsalted butter (softened)
200g caster sugar
1 medium egg
400g plain flour (plus a little extra for dusting)
Half a cup of daisy or dandelion petals, or a mixture of both

Directions:

1. Wash the flowers and pat dry with some kitchen roll.
2. Mix your butter and sugar.
3. Add the egg, and mix until combined.
4. Add petals and flour, and mix until it forms a dough.
5. Wrap the dough in cling film, and place in the fridge for an hour.
6. Preheat the oven to 170°C/330°F for a fan assisted oven (or 190°C/375°F for electric).
7. Lightly flour the work surface and roll out the dough approximately 3mm thick.
8. Shape your biscuits, using a knife or cookie cutter and place on a baking tray, cooking until a light golden-brown colour.
9. Cool on a wire rack, and enjoy.



Notes:

Make sure if using the oven an adult is there to help you. If you aren't a big fan of margherita pizza follow the steps the same but just change the cheese to any topping you would like.

Cheesy Pizza Slices

From the kitchen of: **Gabriella**



12 mins



Easy

Ingredients:

For the base

300g strong bread flour

200ml warm water

1 tsp instant yeast

1 tsp salt

1 tbsp olive oil

Plus extra for drizzling

For the topping

125g heaped cup pizza sauce

225g fresh mozzarella

90g sliced cherry tomatoes

10 basil leaves

Pinch red pepper flakes

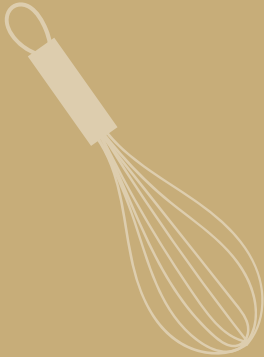
Directions:

1. Preheat the oven to 200°C.
2. Put the flour into a large bowl and stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.
3. Spread the pizza sauce onto the dough. Top with the fresh mozzarella and tomatoes and bake 10 to 12 minutes, or until the crust is browned.
4. Remove from the oven and top with fresh basil leaves and a pinch of red pepper flakes. Drizzle with olive oil and serve.



Ginger Cake

From the kitchen of: **Max**



75 mins



Easy



Ingredients:

225g brown sugar
175g butter
450g self-raising flour
1/2 tin black treacle
2 tbsp golden syrup
1 tsp ginger
1 tbsp baking powder
1 egg
1/2 pint milk

Directions:

1. Melt the sugar, butter, syrup, and treacle, together in a pan.
2. After letting it cool, beat in the dry ingredients.
3. Add the egg and milk, beating thoroughly.
4. Put in a lightly greased loaf tin (makes enough for 2 tins).
5. Bake on gas mark 2, fan assisted oven 130°C/265°F, for approximately 1 and 1/4 hours.
6. Allow to cook on a wire rack before tipping out of the tin, and enjoy.



Notes:
The eggs can be swapped for a peri-peri sauce or twice dipped in the seasoning mixture for an added kick.

Seasonal Spiced Chicken

From the kitchen of: **Twinkle**



15 mins



Medium

Ingredients:

500g chicken (cut into strips)
2 tbsp peri-peri salt
100g plain flour
100g cornflakes
2 medium eggs
Salt and pepper

Directions:

1. Place chicken in a bowl, with the crushed cornflakes in a second and the beaten eggs in a third and finally the flour and all the seasonings in a fourth, mixed together.
2. In order, dip the chicken in the flour/seasoning mix, then the egg before finally rolling and covering in the crushed cornflakes.
3. Place on a lined baking tray and bake in the oven for 15 minutes at 220°C



Notes:

Makes 12 pancakes. Serve with your preferred choice of toppings, either sweet (sliced banana, caramel sauce, and grated chocolate) or savoury (rashers of bacon and maple syrup).

Two Ways with Buttermilk Pancakes

From the kitchen of: **Amélie**



3 mins



Easy



Ingredients:

110g plain flour
A pinch of salt
1 egg
300ml buttermilk
Vegetable oil for frying
Choice of toppings

Directions:

1. Mix the flour and salt together in a bowl.
2. Make a hole in the middle and add the egg.
3. Whisk the egg into the flour and gradually add the buttermilk, until all the flour is mixed in and a thick, smooth batter is formed.
4. Lightly oil a frying pan and heat.
5. Add a tablespoon of batter mix atop the pan to form a small pancake, and cook for 1-2 minutes on a medium heat, flip and cook for an additional minute.



Notes:

Cooking the onions and mushrooms in the pan before adding to the eggs will soften them. Seasoning the eggs in the jug with salt and pepper will add spice and flavour.

Omelettes

From the kitchen of: **Nancy**



10-15 mins



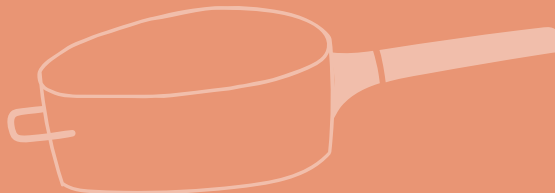
Medium

Ingredients:

2 eggs
Grated cheese
Chopped mushrooms
Chopped onion
Chopped peppers
1 tsp of oil

Directions:

1. Heat a pan on the cooker and add the oil.
2. Beat the eggs in a jug, adding your choice of filling.
3. Pour into the pan and heat through, waiting until the bottom of the omelette isn't watery and then flipping, cooking for a few more minutes.





Notes:
Top with your
favourite
toppings

Vegetable Lasagne

From the kitchen of: **Fin**



70 mins



Medium

Ingredients:

For the tomato sauce

2 onions (finely chopped)
2 garlic cloves (crushed and sliced)
1 carrot (roughly chopped)
2 tbsp tomato purée
3 x 400g cans chopped tomatoes
1 bunch of basil leaves
200ml white wine

For the white sauce

85g butter
85g plain flour
750ml milk
Plus 2 red peppers
2 aubergines
A handful cherry tomatoes
8 tbsp olive oil
300g lasagne sheets
125g mozzarella

Directions:

1. Heat the oven to 200°C/180°C fan/gas 6/390°F. Lightly oil two large baking trays and add the peppers and aubergines. Toss with the olive oil, season well, then roast for 25 mins until lightly browned.
2. To make the tomato sauce, heat the olive oil in a saucepan. Add the onions, garlic, and carrot. Cook for 5-7 mins over a medium heat until softened. Turn up the heat a little and stir in the tomato purée. Cook for 1 min, pour in the white wine, then cook for 5 mins until this has reduced by two-thirds. Pour over the chopped tomatoes and add the basil leaves. Bring to the boil then simmer for 20 mins. Leave to cool then whizz in a food processor. Will keep, cooled, in the fridge for up to three days or frozen for three months.
3. To make the white sauce, melt the butter in a saucepan, stir in the plain flour, then cook for 2 mins. Slowly whisk in the milk, then bring to the boil, stirring. Turn down the heat, then cook until the sauce starts to thicken and coats the back of a wooden spoon. Will keep, cooled, in the fridge for up to three days or frozen for three months.
4. Reduce the oven to 180°C/160°C fan/gas 4. Lightly oil a 30 x 20cm ovenproof dish. Arrange a layer of the vegetables on the bottom, then pour over a third of the tomato sauce. Top with a layer of lasagne sheets, then drizzle over a quarter of the white sauce. Repeat until you have three layers of pasta.
5. Spoon the remaining white sauce over the pasta, making sure the whole surface is covered, then scatter over the mozzarella and cherry tomatoes. Bake for 45 mins until bubbling and golden.



Notes:
Top with your
favourite
toppings.



Mini Crispy Waffles

From the kitchen of: **Kareemah**



5 mins



Medium

Ingredients:

2 cups plain flour
1 tsp salt
4 tsp baking powder
2 tbsp sugar
2 eggs
1 1/2 cups warm milk
1/3 butter (melted)
1 tsp vanilla extract

Directions:

1. Mix in a large bowl the flour, salt, baking powder and sugar, and then set aside.
2. In a separate bowl, mix the eggs, milk, butter, and vanilla extract.
3. Blend the two mixtures together.
4. Turn the waffle maker on, pour in the mixture and close the lid, cooking until golden brown.



Notes:
Check the loaf every 5 minutes from about 30 minutes with a skewer, until it comes out clean, for a perfectly cooked bread.

Banana Bread

From the kitchen of: **Anaya**



50 mins



Easy



Ingredients:

140g butter (softened)
140g caster sugar
2 large eggs
140g self-raising flour
1 tsp baking powder
2 very ripe bananas (mashed)
50g icing sugar
Handful of banana or chocolate chips for decoration

Directions:

1. Preheat oven to 180°C/350°F.
2. Cream the butter and sugar together until light and fluffy.
3. Beat the eggs and add to the mixture, finally adding the flour and mix well.
4. Grease two loaf tins and line with parchment paper, before adding the mixture.
5. Bake for 50 minutes.
6. Cool in the tin for 10 minutes, before moving to a wire rack.
7. Mix the icing sugar with 2-3 tbsp of water, drizzling over the top of the bread and finish with the toppings before serving.



Pasta Carbonara

From the kitchen of: **Gabriel**



15 mins



Easy



Ingredients:

350g spaghetti or linguine

140g diced pancetta or
steak bacon

2 tsp olive oil

1 garlic clove (crushed)

1 egg plus 4 yolks

50g grated parmesan
cheese

Seasoning

Directions:

1. Boil a pan of water and cook the pasta as instructed.
2. Meanwhile, fry pancetta in oil in a frying pan for a few mins until golden and crisp. Add the garlic, frying for 1 min, then turn off the heat.
3. Briefly whisk the egg and yolks with most of the Parmesan and some seasoning.
4. Drain the pasta, reserving a little of the water.
5. Add 1 tbsp of the pasta water to the egg mixture, and mix well.
6. Mix the pasta in with the sauce (the heat from the pasta will cook it through), stir in the pancetta and garlic and serve, topped with the remaining Parmesan.



Pasta Salad

From the kitchen of: **Kayla**



10 mins



Easy



Ingredients:

Rotini or elbow pasta
Cheese crumbles
Cucumber
Tomatoes
Peppers
Parsley

Directions:

1. Boil a pan of water and cook the pasta as instructed.
2. Whilst the pasta is cooking, chop the vegetables and mix together.
3. Drain the pasta, and in a bowl, mix with the vegetables.
4. Top with the cheese of your choice and the torn up parsley.



Notes:
This is obviously for people, like me, who just love peanut butter. It can be removed if there are allergies or substituted for a different flavour base like Speculoos/Biscoff or chocolate spread, and topped accordingly.

Peanut Butter Banoffee Pie

From the kitchen of: **Coach Carney**



2 hours



Medium

Ingredients:

255g biscuits (or more for a thicker base)

65g unsalted butter

4 ripe bananas

1 can of caramelised condensed milk

1 tsp flaky salt

2 tsp water

100g peanut butter

50g confectioners sugar

300g whipping cream

Plus peanuts and grated chocolate for topping

Directions:

1. Smash up whatever variety of biscuits you have chosen - I prefer chocolate Hobnobs - and pour in the melted butter, stir well.
2. Push into a pop base cake tin, ensuring both a deep, biscuity base and good height to the crust. Refrigerate for a few hours until well set.
3. On top of the base, place some thinly sliced bananas (you could roast them for extra flavour).
4. Heat up the caramel condensed milk in a pan, throw in the dash of salt and water. It's better to heat this slowly to avoid the risk of burning it. Pour on top of the biscuit base adding a few more sprinkles of salt if you want.
5. Refrigerate until nearly ready to serve.
6. In a medium bowl, whisk together 1/2 of the cream, peanut butter, and confectioners sugar until smooth.
7. In a separate bowl, using a whisk, hand mixer, or stand mixer, beat the remaining cream until it is fluffy and soft.
8. Fold the peanut butter mixture into the whipped cream and top the pie.
9. Sprinkle some more sliced banana, peanuts, grated chocolate or caramel sauce (or all of them!) on top. Pop from the tin, and serve!



Delicious Cake Pops

From the kitchen of: **Harris**



20 mins



Easy

Ingredients:

For the cake

100g butter
100g caster sugar
2 eggs
1/2 tsp
100g self-raising flour

For the buttercream

75g butter
150g icing sugar
1/2 tsp vanilla extract
1 tbsp milk
200g white chocolate (melted, to dip)
sprinkles (to dip)

Directions:

1. Preheat the oven to 190°C/170°C fan assisted/gas mark 5 and grease and line the base of a 20cm sandwich tin.
2. Place the butter, sugar, and vanilla extract into a bowl and beat well, to a creamy consistency. Slowly, beat in the eggs one at a time, then fold in the flour and mix well.
3. Tip into the cake tin and bake completely for about 20 minutes until risen and golden brown. Set aside and cool completely.
4. Whilst the cakes are cooling, make the buttercream by mixing the butter and icing sugar together until smooth, before adding the vanilla and milk.
5. Once the cake is cooled, crumble into large crumbs and mix with the buttercream. Taking chunks of the cake mix, roll into balls and set aside onto a plate. Push a lollypop stick into each and put into the fridge for cooling.
6. Having melted the chocolate, dip the cooled cake pops making sure they are covered in chocolate and dip into the sprinkles. Stand upright in a mug and allow to cool.



Notes:
You can change the pasta you use or toppings to suit any dietary needs.

Meat & Greens Pasta

From the kitchen of: **Theo**



10 mins



Medium

Ingredients:

100g fusilli pasta
1/2 a cucumber
A few slices of cooked ham
1 tsp butter
30g grated cheese

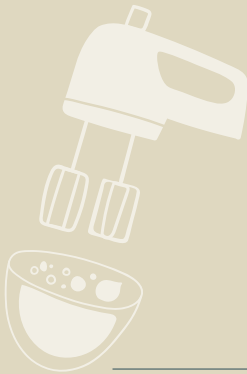
Directions:

1. Pee the cucumber skins and chop into small chunks, and then do the same with the ham.
2. Boil the pasta for 8-10 minutes, referring to the packet if needed.
3. Once cooked, drain and add the butter and cheese, stirring well.
4. Top with cucumber, ham and cheese and serve.





Notes:
Why not swap the chocolate chunks for your favourite sweets or chocolate?



Chocolate Chip Cookies

From the kitchen of: **Torah**



15 mins



Medium

Ingredients:

- 120g butter (softened)
- 75g light brown sugar
- 75g golden caster sugar
- 1 medium egg
- 1tsp vanilla extract
- 180g plain flour
- 1/2 tsp bicarbonate of soda
- 150g dark chocolate (cut into chunks)

Directions:

1. Heat the oven to 180°C/160°C fan/gas mark 4 and line two baking trays with paper. Cream together the butter and sugars until light and fluffy, before adding the egg and vanilla. Once combined, stir in the flour, bicarb, chocolate chunks and 1/4 tsp salt.
2. Scoop a large tbsp of the mixture onto the tray leaving enough space between each for spreading. Each tray should have approximately 10 cookies each. Bake for 10-12 minutes until firm on the edges but soft in the middle - they will harden as they cool. Leave on the tray to cool for a few minutes before eating warm, or allow to cool completely.



Notes:

You can use any fruit and even drizzle in chocolate or syrup if you want something a little sweeter.

Fruit Kebabs

From the kitchen of: **Charlotte W**



2 mins



Easy

Ingredients:

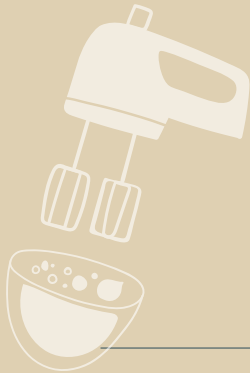
1 kebab stick
1/2 apple
3 grapes
2 strawberries
1 banana

Directions:

1. Cut all of the fruit into bitesize chunks.
2. Thread the fruit onto the wooden stick, and enjoy.



Notes:
Chocolate chips can be substituted for Smarties or any other filling you like, and so can the spreads.



Stuffed Cookie Pie

From the kitchen of: **Richard**



30 mins



Medium

Ingredients:

200g butter
250g light brown sugar
1 large egg
1 tsp vanilla extract
320g plain flour
1/2 tsp bicarbonate of soda
200g chocolate chips
Nutella and/or biscoff spread

Directions:

1. Preheat oven to 180°C/160°C fan assisted, and grease an 8 inch cake tin.
2. Cream together the butter and sugar until light and fluffy, before adding the egg and vanilla extract.
3. Add the flour and bicarbonate of soda and mix together well, ensuring no lumps and then finally, add the chocolate chips (or whatever you have substituted in).
4. Press 2/3 of the cake mixture into the tin, ensuring a high lip around the sides.
5. Cover the base with your Nutella and biscoff (about 2-3 scoops of each should be enough) and evenly spread. Top with remaining dough ensuring all edges are sealed.
6. Top with more chocolate chips and bake for 25-30 minutes.
7. Allow to cool before popping out of the tin and enjoy!



Notes:
This is obviously easier if you have a toastie machine, but you can do this just as well by frying in a pan or under the grill.

Ham & Cheese Toastie

From the kitchen of: **Kara**



5 mins



Easy

Ingredients:

2 slices of bread
30g of ham
25g cheese

Directions:

1. First things first, gather your ingredients.
2. Layer the ham and cheese on top of one of the slices of bread, finally topping with the second and pressing down firmly.
3. Put in the toastie machine, sealing tight and cooking for 3-5 minutes or until the light goes green.
4. Take out, cut diagonally and serve - dips well into ketchup or mayonnaise.



Lemon Cake

From the kitchen of: **Charlotte S**



50 mins



Medium



Ingredients:

225g unsalted butter
(softened)
310g caster sugar
4 eggs
225g self-raising flour
1 1/2 lemons
(zested and juiced)

Directions:

1. Preheat the oven to 180°C/160°C fan assisted/gas mark 4.
2. Beat together the butter and 225g of the caster sugar until light and creamy, then add the eggs one at a time.
3. Sift in the flour, stirring to ensure no lumps. Add the lemon zest and mix thoroughly.
4. Line an 8cm loaf tin with greaseproof paper and pour in the mixture, levelling the top with a wooden spoon.
5. Bake for 45-50 minutes or until you can poke in a skewer and remove cleanly. Allow to cool on a wire rack and poke holes in the cake with the skewer or a fork.
6. Mix the remaining sugar with the lemon juice to make the drizzle. Pour over the cake, soaking the drizzle into the holes, and allow to set and form a lovely, crisp topping.
7. Allow to cool fully before popping out of the tin.



Chocolate Fudge Cake

From the kitchen of: **Joseph**



60 mins



Medium

Ingredients:

For the cake

175g butter (softened)
225g soft
Light brown sugar
200g caster sugar
3 large eggs
1 tsp vanilla extract
250g plain flour
125g cocoa powder
1 1/2 tsp baking powder
1/2 tsp fine salt
375ml soured cream

For the icing

150g chocolate
100g cocoa powder
225g butter
6 tbsp icing sugar

Directions:

1. Heat the oven to 160°C and grease 3 x 20cm cake tins (with loose bottoms).
2. Beat together the butter and sugars until light and fluffy.
3. In a separate bowl, beat the eggs together with the vanilla extract and slowly pour into the first bowl, stirring well.
4. Sift in the flour, cocoa powder, baking soda and salt and fold into the whisked mixture, adding a spoonful of soured cream at a time until the mixture is smooth.
5. Divide the mixture between the three cake tins and bake in the oven for 25-30 minutes.
6. Whilst the cake is cooking, melt the chocolate and mix with the cocoa powder. Allow to cool slightly. Beat the butter and mix well with the icing sugar until smooth, and combine the mixtures together.
7. Pop the cooked cakes out of their tins, and spread a good layer of the icing on top of one of the cakes. Place another cake layer on top and repeat until finished.



Notes:
Sprinkle with some icing sugar at the end if you have any.

Rocky Road Bars

From the kitchen of: **Ana Maria**



10 mins



Easy



Ingredients:

200g chocolate digestives
135 butter
200g milk chocolate
3 tbsp golden syrup
100g mini marshmallows
50g raisins
50g popcorn

Directions:

1. Grease and line an 18cm square brownie tin.
2. Bash up the biscuits in a bowl with a rolling pin (a.k.a. the fun part!) until you have a lot of dust and lumps
3. In a large saucepan, melt the butter, chocolate and syrup on a gentle heat - keep stirring so you don't burn it.
4. When it has cooled, stir in everything else and make sure it's all covered.
5. Tip into the tin, spread out to all the corners and chill in the fridge for 2 hours.



Notes:
Serves 4 people and takes 25 minutes to cook. Can spice it up with some pepper for a final touch if preferred.

Creamy Pesto Chicken Pasta

From the kitchen of: **Mr Moody**



15 mins



Easy



Ingredients:

1 packet of ready cooked sliced grilled chicken breast
1/2 crushed clove of garlic
Tagliatelle pasta
3 oz cream cheese (e.g. Philadelphia)
2 tbsp milk
1/3 cup basil pesto
1/4 cup grated parmesan
Fresh spinach or broccoli

Directions:

1. Bring the tagliatelle to boil and then simmer for 10-15 minutes.
2. Once the pasta is tender, drain any remaining water. Then add the milk, cream cheese and pesto. Stir and cook over medium heat until the cream cheese has fully melted into the sauce. Add the grated Parmesan and stir until combined.
3. Now add the sliced chicken breast and stir it into the pasta and pesto mixture.
4. If using, add the fresh spinach or broccoli (after boiling it). Stir until the spinach has wilted, then remove the pasta from the heat and serve.



Buttercream Cupcakes

From the kitchen of: **Treats of Yarm**



15 mins



Easy

Ingredients:

Sponge mix

225g caster sugar
225g margarine
225g self-raising flour
4 eggs

1 tsp vanilla essence

For the buttercream

225g margarine
225g icing sugar
1 tsp vanilla essence

Directions:

1. Cream the sugar and butter together, before adding the flour and egg alternately until mixture is combined and smooth.
2. Put cupcake cases in a tin and scoop a large tablespoon of mixture into each. Bake for 15 minutes in the oven on 150°C/ gas mark 4.
3. Whilst the cupcakes are in the oven, prepare the buttercream. Mix all ingredients together with an electric mixer until smooth. Place in a piping bag with a nozzle and squeeze in a circular motion on top of sponge. Decorate with sprinkles or sweets.



Marble Topped Cupcakes

From the kitchen of: **Imogen**



18 mins



Easy

Ingredients:

480g soft baking margarine
480g caster sugar
1 tsp vanilla paste
8 large eggs
480g self-raising flour
1kg icing sugar
500g unsalted butter
Semi-skimmed milk
Food colouring paste
(any colour you wish)
Choice of sprinkle decorations

Directions:

1. Preheat the oven to 200°C/180°C (fan) and place empty cupcake cases in the metal muffin tin.
2. Add the margarine and sugar to a bowl and mix, stopping to scrape the mixture from the sides and repeat until a pale yellow colour and smooth consistency. Add vanilla paste and mix.
3. Crack eggs into a separate bowl and whisk. Measure the flour and sieve to remove lumps.
4. Slowly, bit by bit, add the egg mixture to the margarine/sugar mix and stir in thoroughly. Then slowly add the flour and fold in gently.
5. Add a heaped teaspoon to each of the cases, trying to make them as equal as possible, and bake in the oven for between 15-18 minutes checking on them regularly for when they are a light, golden brown and springy to the touch.
6. Place on a cooling tray and start to make the icing.
7. For the icing, whisk the butter on a high speed, scraping the edges of the bowl. Sift in the icing sugar to remove lumps and add a little bit at a time to the butter. If the mixture stiffens up, add some milk to loosen it up. Add half a teaspoon of food colouring and fold in gently with a spatula. Do not mix fast if you are trying to create a marbled effect.
8. Once the cupcakes have cooled, pipe the icing on top and decorate.



Don't Let That Mango Smoothie

From the kitchen of: **Hobo Coffee House**



2 mins



Easy

Ingredients:

1/2 banana
Handful of chopped frozen mango
Splash of lime juice
Splash of mango puree
150ml almond milk
150ml pineapple juice

Directions:

1. Throw all the ingredients into a blender, and blend until smooth. Job's a good 'un.





Notes:

You might want to pipe the buttercream onto the cake for a neater finish. You can also put more icing sugar in the buttercream mix for a firmer, crunchier icing.

Chocolate and Coffee Cake



60 mins



Easy

From the kitchen of: **Harvey**

Ingredients:

For the cake

295g flour
120g cocoa powder
200g white sugar
1 1/2 tsp baking powder
200g brown sugar
1 tsp baking soda
125ml vegetable oil
375ml buttermilk
60ml strong dark coffee
4 eggs
1 tsp vanilla extract
1/2 tsp salt

For the buttercream

225g butter
1 tsp coffee dissolved in 1 tsp hot water
1/2 tsp vanilla extract
25g cocoa powder
250g icing sugar

Directions:

1. Sift all of the dry ingredients into a bowl and stir well.
2. In a separate bowl, combine the vegetable oil, buttermilk, coffee, eggs, and vanilla and mix well.
3. Combine the two bowls, and with a mixer or wooden spoon, beat the mixture ensuring no lumps.
4. Grease two 6 inch cakes and separate the mix between the two, and bake at 150°C/ gas mark 4
5. For the buttercream, beat the butter until soft in a bowl before adding the vanilla and cooled coffee, slowly add the cocoa powder and then the icing sugar, beating well to ensure no lumps. Store in the fridge.
6. Once the cakes have cooked and cooled, apply a layer of the buttercream to the top of one and top with the second cake and repeat.



Notes:
Replace the chocolate chips for raisins, apricots and cherries for a fruity flapjack treat.

Cheury Flapjack

From the kitchen of: **Stan**



20 mins



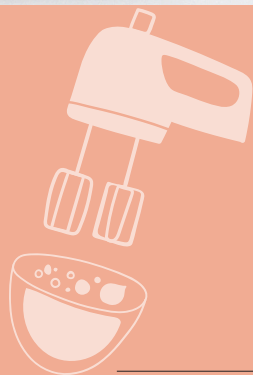
Easy

Ingredients:

175g unsalted butter
50g caster sugar
75g golden syrup
250g rolled oats
50g chocolate chunks

Directions:

1. Preheat the oven to 180°C/gas mark 4 and line the base of a 20cm square tin with baking paper.
2. Mix the butter, sugar and syrup in a pan and heat gently until the butter melts. Turn off and remove from the heat. Add the oats and stir until combined.
3. Turn the mixture out into a tin and flatten with the back of a spoon.
4. Bake the flapjack in the oven for about 15-20 minutes until golden brown.
5. Leave to cool before turning out of the tray and cutting into fingers.



Nutella Cupcakes

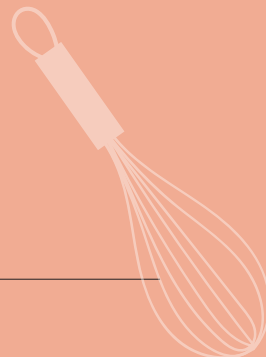
From the kitchen of: **Tor**



10 mins



Easy



Ingredients:

40g cocoa powder
4 tbsp boiling water
3 eggs
175g margarine
175g caster sugar
115g self-raising flour
1 tsp baking powder
175g Nutella
1 pack of marshmallows

Directions:

1. Line two 12 hole muffin tins with paper cases.
2. Sift the cocoa powder into a bowl and pour in the boiling water, and mix into a thick paste.
3. Add the remaining ingredients and, using a hand mixer or electric whisk, beat together.
4. Divide the mixture equally and bake in a preheated oven at 200°C for about 10 minutes until well risen and spongy. Cool the cases on a wire rack.
5. Once they are ready, top with a good scoop of Nutella and top with a marshmallow.



Jigsaw Roll

From the kitchen of: **Jack**



15 mins



Easy

Ingredients:

75g butter
75g caster sugar
1 tbsp cocoa powder
300g digestive biscuits
1 egg
1 packet small marshmallows
50g icing sugar

Directions:

1. Melt the butter in the microwave and stir in the sugar and cocoa.
2. Crush the biscuits
3. Stir the biscuits into the butter and egg the egg, mixing well. Leave to cool.
4. Stir in the marshmallows and sift the icing sugar onto some greaseproof paper.
5. Roll out the biscuit mixture, ensuring the shape and thickness of the roll is even. Roll the mixture to form a swirl.
6. Wrap and chill overnight, and cut into 12-14 pieces.

Acknowledgements and thanks

Firstly, to you. Every purchase of this cookbook not only raises vital funds for **Cancer Research UK** but also helps our children see the fruits of their labour. We also hope that it encourages you and any children in your life to get into the kitchen and cook up something tasty, exciting, and maybe a little bit different than your usual.

To **Sam & Strickies Hub**, whose determination to raise our profile and awareness of our cause, both via social media and in store, cannot be undervalued. For a lot of us involved, we might have felt overwhelmed and unsure, but their guidance, advice and support really helped us focus our efforts and reach our goal.

To **Hobo Coffee House** and **Treats of Yarm** for their donations and contributions to the book. A part of the challenge was to involve the local community and to build relationships with other enterprises. Their kindness, generosity and positivity helped make our dream come true, and we cannot thank them all enough.

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Finally, thank you to Mark Carney and everyone at MFC Foundation for their help and support in driving this project forward and making it a reality. The effect you have had on the children is unmeasurable and we at the school cannot praise you enough.

Thank you all,

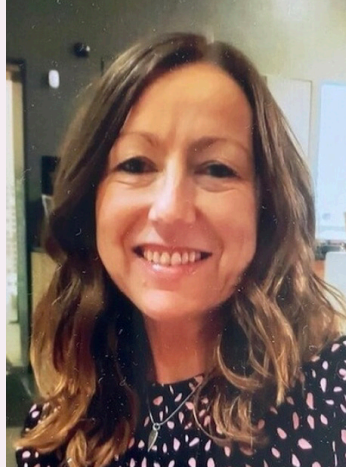
Maple Class, Egglecliffe Primary School



STRICKLAND and HOLT
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Your Creative Partner



Salmon Teriyaki

From the kitchen of: **Sarah**



30 mins



Medium

Ingredients:

2 salmon fillets
3 tbsp sweet chilli sauce
1 tbsp honey
1 tsp sesame oil
1 tbsp olive oil
1 dry sherry
2 tbsp soy sauce
2 tsp finely grated ginger
Noodles
Salad leaves
Cucumber
Tomatoes

Directions:

1. Heat oven to 180C and put 2 salmon fillets on a baking tray on a sheet of foil
2. Mix 1 tbsp sweet chilli sauce, 1 tbsp honey, 1 tsp sesame oil, 1 tbsp dry sherry, 2 tbsp soy sauce and 2 tsp finely grated ginger in a small bowl and pour over the salmon so the fillets are completely covered and wrap in foil. Bake for 10 mins.
3. Slice cucumber and place in bowl with the lettuce. Mix 2 tsp of chilli sauce with 1 tbsp of olive oil and drizzle over the salad.
4. Boil a pan of water and place the noodles in the boiling water for 2 minutes. Drain and place in a side bowl.
5. Serve the noodles in a side bowl, top with the salmon with the juices from inside the foil. Scatter with 2 tsp toasted sesame seeds and serve with the fresh green salad. Enjoy!

