

5th class maths

3rd – 5th May

Baking

- This week we're going to put some of the weight skills we learned last week into practice.
- You'll be given 3 recipes to try out. This is optional and is only to be done with the supervision and agreement of someone older at home. It's not to be done on your own.
- Baking's a great activity and even better is that you get to eat the results!!! Enjoy



Chocolate brownies

- What you need:
- 175g/6oz Odlums Cream Plain Flour
- 225g/8oz Butter or Margarine (room temperature)
- 125g/4oz Chocolate (good quality, at least 60% cocoa)
- 325g/12oz Shamrock Golden Caster Sugar
- 2 teaspoons Goodall's Vanilla Essence
- 4 Eggs (beaten)
- Pinch of Salt
- ½ teaspoon Baking Powder



Chocolate brownies

- How to:
- Preheat oven to 160°C/320°F/Gas 3. Lightly grease an oblong brownie tin. 25cm/10" x 15cm/6". Small roasting tin would also do.
- Melt the butter/margarine and chocolate together over a low heat.
- Remove from heat, add the sugar and mix well.
- Add vanilla essence, eggs and chopped walnuts.
- Sieve the flour, salt and baking powder together and gently stir into chocolate mixture.
- Pour into prepared tin and bake for about 40-50 minutes until crusty on top.
- Remove from oven and allow to cool, cut into brownies.
- Why Not Try...
- BBQ Brownies: When your BBQ is cooling down, wrap Brownies in double layer of tin foil and place on BBQ, turning every few minutes. When heated, remove from foil and serve warm with cream/ice cream and raspberry coulis, if desired!

Fruit Scones

- What you need:
- 225g/8 oz Odlums Self Raising Flour
- 150ml/¼ pt Milk (approx)
- Pinch of Salt
- 25g/1 oz Shamrock Golden Caster Sugar
- 25g/1 oz Butter or Margarine
- 50g/2 oz Shamrock Currants, Raisins or Cherries (as desired)



Fruit Scones

- How to:
- Sieve flour and salt into a bowl, stir in sugar if used.
- Add currants, raisins, cherries (as desired). Then rub in butter/margarine.
- Add sufficient milk to make a soft dough.
- Turn onto a floured board and gently knead to remove any cracks.
- Roll out lightly to 1" in thickness. Cut into scones with a cutter dipped in flour.
- Place on a floured preheated baking sheet/tray, glaze if liked with beaten egg or milk.
- Bake in a preheated oven 220°C/425°F/Gas 8 on upper shelf position for 10 mins approx.
- Cool on a wire tray

Ham and cheese Pancake bake

- IT MAY SOUND LIKE A WASTE OF PANCAKES BUT TRUST ME IT'S GOOD.
- What you need:
- 8 Pancakes, using Odlums Pancake Mix
- 10 Mushrooms, sliced and sauteed
- Sliced Ham
- 2 Mozzarella Cheese Balls
- 1 x 400g tin Chopped Tomatoes
- Cheddar Cheese, grated

Ham and cheese pancake bake

- How to:
- Preheated oven to 200°C/400°F/Gas Mark 6. Prepare the pancakes as per pack instructions.
- To fill, place sauteed mushrooms, ham and sliced mozzarella cheese on top. Roll pancake up (like a sausage) and lay in a single layer in a shallow ovenproof dish. Repeat until all pancakes are filled.
- Spoon chopped tomatoes on top and sprinkle with cheese.
- Bake for 10-15 minutes, until cheese has melted.
- Serve with rocket salad.

