

Do Some Baking!

Valentine's Cookies

Bake some Valentine's Day cookies for your family!
Use the recipe below and decorate with lots of yummy ingredients of your own choice!

Ingredients

150g plain flour

100g butter or margarine

50g caster sugar (you can use granulated sugar)



Method

1. Heat the oven 170C/150C fan/gas 3.
2. Weigh out 150g plain flour and place in a mixing bowl
3. Weigh out 100g butter or margarine and place in the mixing bowl
4. Weigh out 50g sugar and add to the mixing bowl
5. Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.
6. On a lightly floured surface, use a rolling pin to roll out the dough to $\frac{1}{2}$ cm thick. Cut the dough into heart shapes (you could make your own template out of cardboard or paper and cut round it) and place on a lightly greased baking tray.
7. Use a fork to lightly prick the biscuits all over to prevent them from rising.
8. Chill the dough in the fridge for 20 mins
9. Bake in the oven for 15-20 mins until golden brown. Remove the shortbread hearts from the oven and leave to cool on the tray for 10 mins.
10. Decorate the biscuits - here are some ideas!



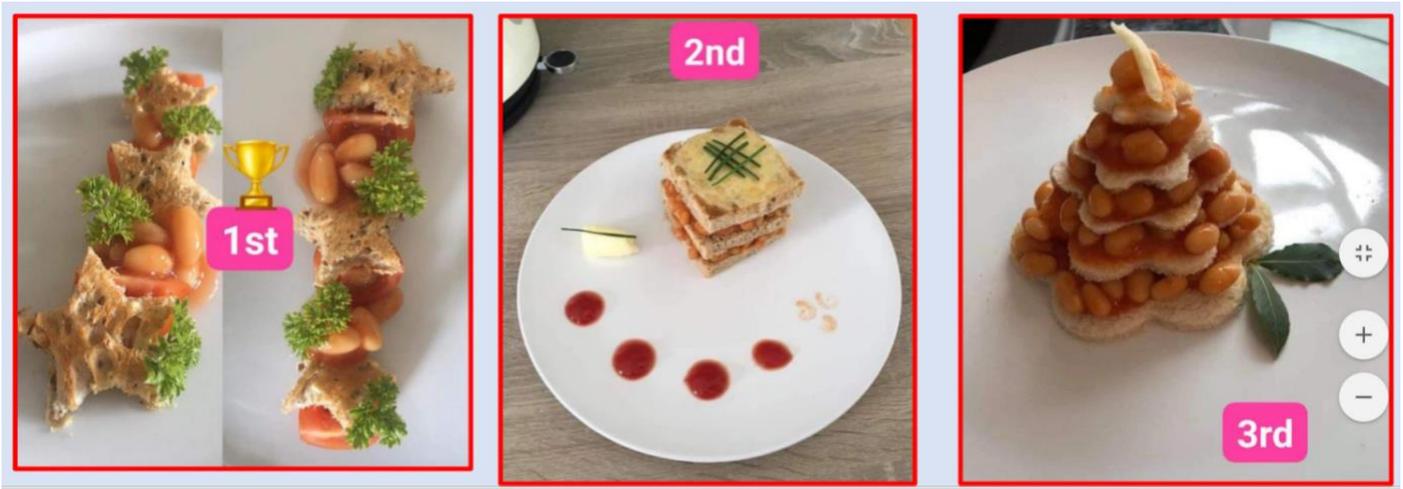
Go Creative

We would like you to research/invent/create/cook/then make or bake a dish. The dish you choose can be either hot or cold but must be edible and have some, even if limited, nutritional value - in other words not just chocolate, plus sprinkles and cream!

Fine Dining Beans on Toast Competition

Locked down students at a Cornish secondary school have been showing off their creative talents with some highly inventive entries to a special fine dining competition. Penair School in Truro challenged students to take part in a 'fine dining beans on toast competition'.

Here were their winning entries:



Your challenge:

Using a tin of beans and two slices of toast, create your own 'posh beans on toast'. Present them in a creative, appetising and appealing way.

Trusted Recipe

You could bake a cake, make some flapjacks, create gingerbread shapes, bake cookies or cupcakes, design something extravagant with pastry...the list is endless! The BBC Good Food website has lots of ideas including some simpler ones if you are trying baking for the first time:

<https://www.bbcgoodfood.com/howto/guide/top-5-easy-bakes-kids>

Requirements:

- Make sure the ingredients you use are easily accessible in your home, we do not want to add extra expense to anyone's household budget
- Please ensure you follow all safety rules and ask an adult for help if needed
- Write up or illustrate the process from research to design and all your creative thoughts along the way
- Take photographs of the end product and upload them to your form group on Google Classroom to earn your positive points and be in with the chance to win a prize!