



Year 8 Recipes

Pear Tray Bake

Method



Preheat the oven to 180°C or gas mark 4.



Grease and line the cake tin.



Whisk the margarine and sugar together.



Gradually, whisk in the beaten eggs.



Basic Recipe

100g caster sugar

100g soft

margarine

2 eggs

100g self raising

flour

1 x 15ml spoon

coca powder

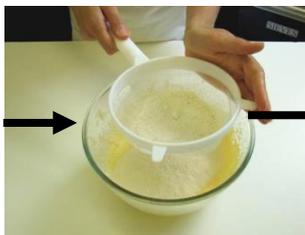
1 x 5ml spoon

baking powder

1 pear

25g Butter

50g Brown Sugar



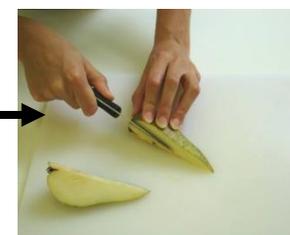
Sift the flour in the cake mixture.



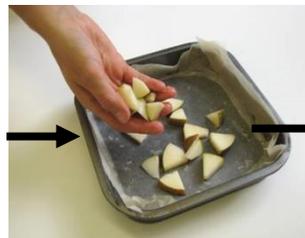
Fold the flour into the cake mixture.



Mix the butter and sugar together and place in base of cake tin.



Wash and de-core the pear.



Dice the pear and place the pear in the base of the tin.



Spoon over half of the cake mixture.



Add the cocoa powder to the rest of the mixture and mix well.



Spoon the cocoa cake mixture over the pears.



Marble the cake mixture.



Bake for 20—30 mins



Leave to cool in the tin for 5 mins.

Equipment

19 – 20 cm square

cake tin

Mixing bowl

Measuring spoons

Electric hand

whisk

Small bowl

Sieve

Spoon



Quiche

Ingredients

- 250g Plain Flour
- 125g Margarine
- 2 Eggs
- 100g Cheese grated
- 75g Ham
- 75 ml Milk



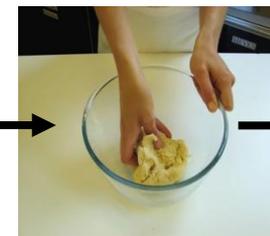
Preheat the oven to 200 C/ GM 6.



Rub the margarine into the flour to create breadcrumbs



Add cold water to form a dough.



Bring the dough together with your hands.



Roll out the pastry on a floured surface. 1/4 turn each time. Don't turn over!



Dice the ham or tear in shreds.



Leave the pastry to rest whilst the filling is prepared.



Make the pastry fit into the tin without stretching.



Using the rolling pin, wrap the pastry around and ease into the tin.



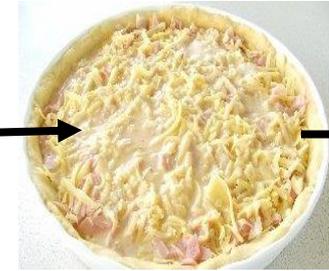
Roll out so it is large enough to line the quiche dish - not too thin or too thick!!

Equipment

- Chopping board
- Sharp knife
- Mixing bowl
- Rolling pin
- Measuring jug
- Round ended knife



Whisk the egg and milk any seasoning with a fork in a measuring jug.



Place the ham on first, top with grated cheese and pour over the egg mixture.



Garnish the quiche if you wish.



Place in the oven for 25—35 mins or golden brown.



Anzac Biscuits

Method

Ingredients

- 100g Plain flour
- 25g Rolled Oats
- 30g Caster Sugar
- 25g Desiccated coconut
- 20 ml Golden syrup
- 50g Margarine



Preheat the oven to 180°C or gas mark 4.



Grease and line a baking tray.



Place the coconut, flour, oats, bicarb and sugar together in the mixing bowl.



Melt the syrup and margarine in a pan. Do not allow to boil.



Add the melted mixture to the dry ingredients.



Mix well and add any optional ingredients.

Equipment

- Pan
- Wooden spoon
- Chopping board
- Mixing bowl
- Table spoon

Greased & Lined
baking tray



Using a spoon, place the mixture in even amounts, well spaced onto the baking tray.



Bake for 10 mins. You may need to do batches!!



Cool on a cooling tray. Add any decorations, etc once cooled.



Bread

Method



Preheat the oven to 220°C or gas mark 7.



Mix the yeast and sugar with 150ml WARM water.



Sift the flour into a bowl and add optional ingredients.



Add the yeast mixture to the flour to make a dough. Add more WARM water if necessary.

Basic Recipe

500g Strong Plain flour

1 sachet Yeast

25g Sugar

1 Egg (glaze)

Optional Ingredients



Knead the dough for at least 10 minutes.



Knead the dough for at least 10 minutes.



Leave to proof for 20 minutes in a clean bowl.



Knock the dough back by re-kneading.

Equipment

Baking Tray

Mixing bowl

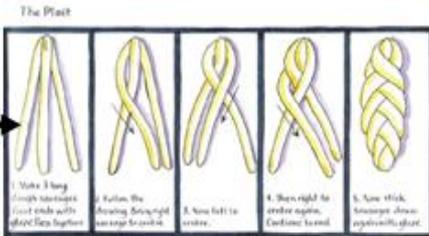
Tablespoon

Sieve

Flour dredger

Fork

Measuring jug



Place on a greased tray and glaze with an egg.



Bake for 20 minutes or until golden brown.

Create 6 shapes with the dough - try these above.

Pasties



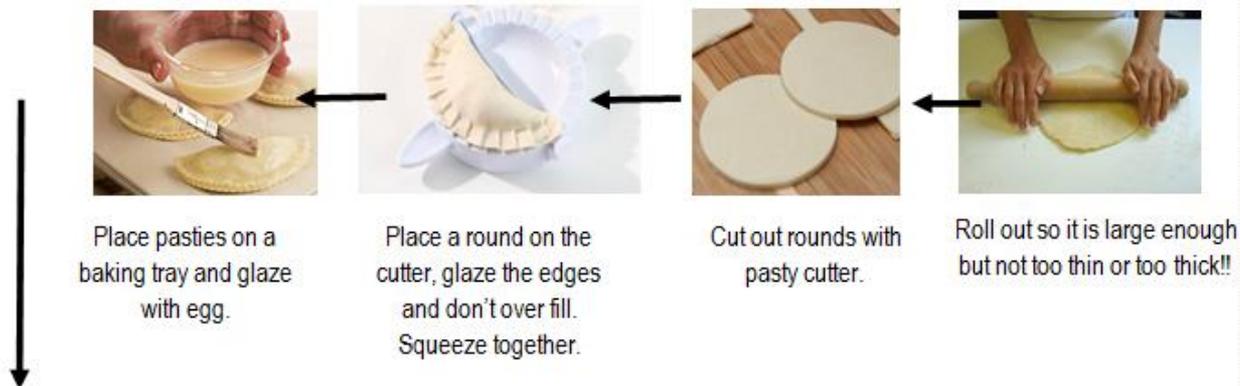
Ingredients

250g Plain flour
125g Butter
1 Onion
150g Grated Cheese
1 Egg



Equipment

Chopping board
Sharp knife
Mixing bowl
Rolling pin
Measuring jug
Round ended knife
Pastry Brush
Fork
Pasty Cutter



Bake for 20 - 30 minutes or until golden brown.

WASH UP & CLEAN DOWN!!!

Cheesecake

Method

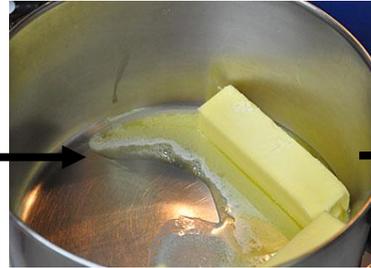


Basic Recipe

- 125g Digestive biscuits
- 50g Butter
- 250g Cream cheese
- 150ml Whipping Cream
- 25g Icing Sugar
- Fresh fruit



Crush the biscuits in a mixing bowl using a rolling pin.



Melt the butter in a pan.



Add the crushed the biscuits to the melted butter.



Line the base of the dish with the biscuit mixture. Flatten with the back of a metal spoon.

EQUIPMENT

- Mixing bowl
- Rolling pin
- Tablespoon
- Chopping board
- Sharp knife
- Pan
- Wooden spoon



Whisk the cream until it is thick.



Whisk in the cream cheese.



Add the icing sugar and optional ingredients.



Place all the mixture into the centre of biscuit lined tin.



Spread evenly until a flat surface.



Top with the toppings of your choice!!

Chilli con Carne Cobbler



Ingredients

Method

Chilli con Carne

250g Mince beef
1 onion, chopped
1 tin chopped tomatoes
1 tin kidney beans
1 tsp Chilli powder

Cobbler

250g self raising flour
75g Cheese, grated
1 egg
100 ml Milk

Equipment

Large frying pan
Wooden spoon
Chopping board
Sharp knife
Mixing bowl
Fork
Cutter
Measuring jug
Pastry brush
Flour dredger



Preheat the oven to 200 C/ GM 6.



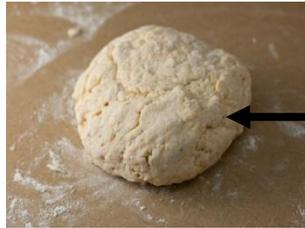
Fry the mince beef and onion until the meat has gone brown. Drain any excess fat.



Add the tomatoes and chilli powder and stir well.



Rinse the kidney beans in a colander and add to the meat mixture.



Knead the dough until smooth.



Add the beaten egg and milk until a dough forms.



Mix the flour and 2/3 of the cheese together.



Leave to simmer and keep stirring intermittently.



Press down until it is 2cm in thickness.



Cut out 8 / 9 circles.



Place the chilli mix in the base of the dish and top with the cobbler. Glaze each cobbler and sprinkle with the rest of the cheese.



Bake for 20 - 20 mins at 200 C/ GM 6.

Black Forest Gateau

Method



Basic Recipe

- 150g caster sugar
- 150g soft margarine
- 3 eggs
- 125g self raising flour
- 25g cocoa powder
- 1 x tin cherry pie filling or fresh cherries
- 250ml Double Cream
- 2 tbsp Icing Sugar

Equipment

- 2 x Round Cake Tins
- Mixing bowl
- Tablespoon
- Electric hand whisk
- Small bowl
- Sieve
- Palette knife
- Fork
- Measuring jug



Preheat the oven to 180° C or gas mark 4.



Grease and line two cake tins.



Whisk the margarine and sugar together. Beat the eggs with a fork in a measuring jug



Gradually, whisk in the beaten eggs.



Sift the flour in the cake mixture.



Fold the flour into the cake mixture.



Add the cocoa powder to the mixture and mix well.



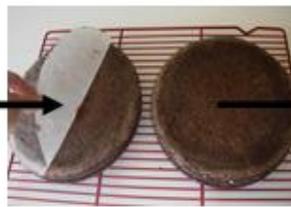
Split the cake mixture between the two tins



Place in the oven and bake for 20 minutes or until cake skewer comes out clean



Wash up and clean down and get out a cooling tray



Take the cakes out and turn upside onto a cooling tray and remove the paper



Whisk the cream until thick – be careful not to over whisk!!



Using a palette knife, spread half the cream on one side and the rest on the top



Place half the stoned cherries or filling in the centre



Place the rest stoned cherries or filling on the top

Ingredients

- 250g Mince beef, lean
- 1 onion, diced
- 1 beef stock cube
- 50g Mushrooms
- 454g tin chopped tomatoes
- 2 tbsp tomato puree
- 250g Ricotta/Soft Cheese
- 250g Mascarpone
- Lasagne sheets - fresh or dried
- 100g Cheese, grated



Preheat the oven to 200 C/ GM 6.



Chop or crush the garlic and dice the onions.



Fry the onion and garlic until browning.



Add the mince and seasoning.



Place half the mince mixture in the base of the dish.



Mix the cheeses together and any seasoning.



Drain any excess oil and then add the tomatoes and stock cube. Leave to simmer.



Add the herbs and fry until mince has turned brown. Add the mushrooms.

Equipment

- Large frying pan
- Wooden spoon
- Chopping board
- Sharp knife
- Mixing bowl
- Table spoon
- Teaspoon



Top with the lasagne sheets making sure they don't overlap.



Place half the cheese mixture over and repeat with mince mix once more.



Top with grated cheese.



Place in the oven for 25—35 mins or golden brown.

Fruit Pie



Ingredients

- 300g Plain flour
- 150g Butter
- 2 - 3 Baking Apples
- 75g Sugar
- 1 Egg

Equipment

- Chopping board
- Sharp knife
- Mixing bowl
- Rolling pin
- Measuring jug
- Round ended knife
- Pastry Brush
- Fork

