

# Vanilla Buns

## Equipment you will need;



Cake Cases



Baking Tray



Mixing Bowl



Sieve



Scales



Mixing Spoon

## Ingredients you will need;



150g  
Self Raising  
Flour



150g  
Caster  
Sugar



150g  
Butter or  
Margarine



3  
Eggs



Few drops  
of Vanilla  
Extract

## What to do;

1. Mix the Caster Sugar and the butter together in the bowl. Keep mixing until it is creamy and pale



2. Crack 3 eggs gently into a small bowl and beat them with a fork



3. Slowly, a little at a time, mix the egg mixture into the creamy sugar and butter. Then add a few drops of vanilla extract.



4. Sieve the flour into the sugar butter and egg mixture and mix, mix, mix



5. Put the cakes cases onto the baking tray and spoon the mix into each cake case. Bake in the oven for 20 - 25 minutes. Electric 180°C Gas 5

6. When cool decorate with icing sugar mixed with water and have fun with decorating them!



Then eat them!!

## Rock Cakes

### Equipment you will need;



Mixing Bowl



Sieve



Scales



Mixing Spoon



Pastry Brush



Tablespoon & Teaspoon



Baking Tray

### Ingredients you will need;



225g  
Self Raising  
Flour



1 Tea Spoon  
Baking  
Powder



110g  
Butter or  
Margarine



55g  
Caster  
Sugar



110g  
Mixed  
Dried Fruit



55g  
Dried  
Currants



1  
Egg



1-3  
Tablespoons  
of milk



Demerara  
Sugar  
(for sprinkling)



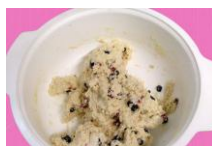
Oil for  
greasing

### What to do;

1. Sieve the flour and baking powder into the mixing bowl. Add the butter and gently rub the butter into the flour mixture with your fingertips



2. Add the granulated sugar, the mixed fruit and the currants and mix well. Now mix the egg and 1 tablespoon of milk to get a stiff dough. You might need to add some extra milk.



3. Divide the mix into 12 mounds and put onto the greased baking tray. Sprinkle the tops of the rock cakes with the Demerara sugar.



4. Bake the rock cakes in the oven for 15 minutes or until golden and well risen. Electric 200°C Gas 6.



Eat  
when  
cool!

# Gingerbread People

## Equipment you will need;



Mixing Bowl



Scales



Mixing  
Spoon



Rolling  
Pin



Tablespoon  
& Teaspoon



Ginger  
bread  
Cutter



Baking Tray

## Ingredients you will need;



350g  
Plain  
Flour



100g  
Butter



1  
Egg



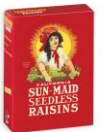
4  
tablespoons  
Golden Syrup



1 teaspoon  
Bicarbonate  
of Soda



1 teaspoon  
Ground  
Ginger



Raisins  
For  
decorating

## What to do;

1. Put the flour, butter, ground ginger and bicarbonate of soda in the mixing bowl and mix together with the spoon.



2. Add the sugar, golden syrup and egg to the dry mix and stir well until it forms a firm pastry.



3. Use the rolling pin to roll out the pastry to 5mm thick.



4. Use the cutter to cut out your gingerbread people and place them gently onto a greased baking tray.



5. Use the raisins to decorate the gingerbread people. Put raisins on as eyes, mouth and buttons.



6. Bake in the oven for 10 - 15 minutes Electric 180°C Gas 5



When cool - eat your creations!