



Shawclough
Community School

Cookbook



Welcome to our very first Shawclough Cookbook, inspired by Mrs Henry's longstanding love of cooking with our children. We are pleased to see how many of you have joined in, I look forward to trying out these new recipes. I am spoilt for choice, I don't know which one to do first.



Ingredients:

Two leeks

Two medium potatoes

Two vegetable stock cubs

Knob of butter

One Tablespoon of veg oil

Salt and pepper



Mr Rushton's Wintery Leek & Potato Soup

Method:

Wash and trim leeks.

Slice the leeks length ways and cut into small chunks.

Peel and wash potatoes and cut into small chunks.

Heat oil and butter in a pan, add the leeks and potatoes, and stir.

Add both stock cubs.

Add hot water just enough to cover leek and potatoes bring to the boil and then simmer until soft.

Blend until smooth and serve with crusty bread.

If you like a chunky soup reserve some of the green part of the leek cut into small pieces peel, wash and cut a potato into small cubes add to the smooth soup and simmer for ten minutes stirring every two minutes.

Ingredients:

1 kg lamb mince (approx)

2 tsp minced ginger

3-4 onions peeled

1.5 tsp salt

2 tsp coriander seeds

2 tsp cumin

2 tsp mild mixed curry powder

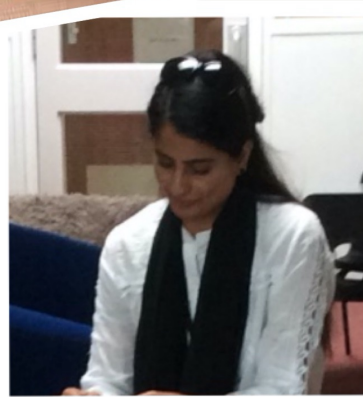
4 green chillies

handful of peas OR vegetable of your choice

chopped coriander

1 pack of spring roll pastry

1 egg (for sealing samosas)



Savoury Minced Lamb Samosas

Method:

1. Wash and drain the mincemeat. Add the washed mince to a large heated frying pan, cook uncovered. Add 2 tsp of ginger while this cooks. You want the mince to brown and most of the liquid to evaporate. Largely slice 3-4 onions while waiting.
2. After some of the liquid has evaporated, add the sliced onions and 1.5 tsp salt. Turn the flame down and leave uncovered while you prepare your coriander and cumin seeds.
3. In your spice grinder add 2 tsp of coriander seeds and 2 tsp of cumin seeds and roughly grind, the texture is much nicer kept rough. If you don't have a spice grinder like this using a pestle and mortar is equally as good, add to your mince.
4. Add 2 tsp of mild mixed curry powder. Mix the ingredients thoroughly and cook covered to allow the onions to soften. Finely slice 4 green chillies.
5. Add the sliced green chillies to the mince. If there is a lot of liquid remaining in the mince once the onions are soft and cooked through, uncover and allow the excess moisture to evaporate. You should notice the fat/oil bubbling around the top and sides once most of the moisture has evaporated.
6. I'm using a handful of peas to the mince, peas require very little time to cook through. If you're opting for a different vegetable like potatoes/mixed vegetables you will need to cover them and allow them to cook through properly. I want to retain a bright green colour on my peas so am literally cooking them uncovered for a couple of minutes, you can taste to check if they are cooked.
7. Add chopped coriander and remove from the heat promptly.
8. Place the mince in a colander while it's still warm to allow the fat to drain away easily. Place colander on a plate to collect the fat which you can discard after it has cooled down in the bin and NOT into your sink/pipes!
9. Take a look at all the fat and feel happy you didn't add any more and have done away with it!
10. Cut your large spring roll pastry into 3 equal parts using kitchen scissors. Alternatively buy smaller pastry made for samosas. I won't be frying them, so am using single sheets.
11. Start by folding the left hand side of pastry and creating a triangle shape.
12. Fold the triangle over itself and you've now created a pocket. Pick this up and using your fingers 'open up' the pocket. Take 2 tsp of your mince (more if you want plumper samosas) and fill. To seal the samosa, you can do two things: one is to take some of your whisked egg and apply to the remaining corner of the pastry (bottom right photo). This is the best method if you're frying your samosas.
13. Fold the sealed edge over, the egg helps this stick well. The alternative method for those of you that don't want to spend forever sealing it with egg, is to tuck the remaining corner of pastry into the samosa. You then have closed the samosa but not completely sealed it (bottom left photo).
14. Line up your samosas as you make them and then freeze.
15. Deep fry in hot oil when you want to serve, or like me, use your airfryer and relish crispy, guilt free samosas.

Enjoy with a sauce of your choice, delish!

By Siana

Homemade style KFC chicken strips

Ingredients

500g chicken strips
2 cups plain flour
200ml milk
1 egg
2tsp onion powder
1tsp garlic powder
2tsp paprika powder
1tsp cayenne powder
1tsp oregano
1tsp thyme
2tsp salt
1tsp black pepper



Method

Wash chicken strips and set aside to dry or pat dry with paper towel.

In a bowl add 2 cups of flour then add all seasonings.

Give it a good mix.

In a separate bowl add your milk and whisk 1 egg and mix together.

Dip the chicken strips into the milk and egg mix.

Then add to the flour mix and coat.

Coat twice for extra crispness.

Take strips out.

Deep fry for 5 mins onside then flip and repeat for another 5 mins.

Crispy coated chicken strips are ready.

Enjoy

Love Noreen & Safaa



Tagliatelle Bolognese...

March 2020

What you will need:

- mins meet
- carrots
- onion
- belari
- tomato sors
- tomato pooday
- chick en stock
- salt and peper



What you will do:

1. chop the vegetablez.
2. put rem in and the meet in the pan.



3. Add the stock and tomato sors.
4. Stir it up.
5. Eat it up.

"Mmmm delicious!"



Creamy Chicken Pasta

3 chicken thighs, sliced thinly in strips
1 onion, halved and sliced
1 clove of garlic, crushed
4 tbs of low fat cream cheese
1 tablespoon of tomato paste
1/2 cup (120ml) of chicken stock
pinch paprika
salt and black pepper
spray oil
small handful of fresh chopped Italian
parsley



Spray a frying pan over a medium high heat with some spray oil, add the onion and fry for a few mins to soften.

Add the chicken and garlic and fry till lightly golden.

Stir in the tomato paste, pinch of paprika reduce heat and cook for a couple of mins.

Add the stock, cream cheese and chopped fresh Italian parsley and stir until the cream cheese melts

Simmer until the sauce thickens and is nice and creamy.

ERIN'S CARBONARA

INGREDIENTS

4X EGGS

TUB OF QUARK

3 RASHERS OF BACON

RED ONION

MUSHROOM

GARLIC



METHOD

CHOP UP MUSHROOMS
ONION AND GARLIC

LIGHTLY FRY UNTIL GOLDEN

COOK YOUR PASTA

MIX THE QUARK AND EGGS

DRAIN THE PASTA AND POP
THE SAUCE AND INGREDIENTS
ALTOGETHER IN THE PAN

STIR AND SERVE





Pizza

1 slice of bread
1 tbs of tomato sauce
sprinkle of grated cheese

peppers (optional)
sweetcorn (optional)
mushrooms (optional)





Bread

1 cup warm tap water
1/3 cup oil
1/4 cup sugar
2 tbs yeast
1/2 teaspoon salt
1 egg beaten
1 tbs softened butter
4 cups all-purpose flour
1/8 cup milk room temp



BECCI'S CHICKEN AND CHORIZO KEBABS.

- DICED CHICKEN BREAST
- CHORIZO RING
- MIXED PEPPERS
- MIXED HERBS
- PERI PERI SALT
- SALT
- PEPPER
- GARLIC
- WOODEN SKEWERS

METHOD

1. PLACE THE CHICKEN PIECES INTO A MIXING BOWL. ADD ALL THE SPICES 1 TBS OF EACH ONE AND LET IT MARINADE FOR 1 HOUR IN THE FRIDGE. SLICE THE CHORIZO AND PEPPERS AND PLACE ONTO THE SKEWERS IN ANY ORDER YOU PREFER.
2. PUT IN A PRE HEATED OVEN FOR 30 MINUTES OR UNTIL THE CHICKEN IS JUICY WITH NO PINK REMAINING
3. ADD TO YOUR PLATE WITH A SIDE OF SALAD, FRIES OR BOTH 😊



BLAKE'S DOUBLE CHOCOLATE BROWNIES

INGREDIENTS

- GALAXY BROWNIE KIT
- 1 EGG
- 4 TBS OF OLIVE OIL
- 6 TBS OF WATER

METHOD

1. POUR IN THE GALAXY BROWNIE MIXTURE INTO A MIXING BOWL, ADD IN YOUR WET INGREDIENTS ONE AT A TIME AND MIX WELL.
2. TRANSFER INTO A BAKING TIN AND BAKE FOR AROUND 18 MINUTES FOR A GOOEY CENTRE OR 20 MINUTES FOR THEM TO BE A LITTLE LESS GOOEY
3. ONCE DONE TAKE OUT AND PLACE ON THE WORK TOP, AND LEAVE TO COOL BEFORE CUTTING UP AND ENJOY ♥



Mrs Mitchell's Toffee Apple Pie

Ingredients:

8 apples, peeled, cored and sliced
1/2 tsp Ground Cinnamon
3 tbsp Toffee sauce
40g margarine
3 large sheets of Filo Pastry



Method:

1. Apples and cinnamon in a pan with 75ml of water. Cook on medium for 15 mins. Put into pie dish and drizzle toffee sauce.
 2. Preheat oven to 190 c gas mark 5.
 3. Melt margarine in a pan.
 4. Brush margarine over filo sheets scrunch up and put on top of pie.
 5. Bake for 25 mins until pastry crisp and golden.
- Then serve with love x💕



**MRS LOUCA'S
CHOCOLATE ORANGE SHORTBREAD**

INGREDIENTS:

FOR THE SHORTBREAD

250G PLAIN FLOUR

75G CASTER SUGAR

175G BUTTER

ZEST OF 1 ORANGE

FOR THE CARAMEL

1 x 375G TIN CONDENSED
MILK

100G BUTTER

100G CASTER SUGAR

FOR THE CHOCOLATE TOPPINGS

400G MILK CHOCOLATE

100G WHITE CHOCOLATE

A FEW SECTIONS MINI
CHOCOLATE ORANGE
SEGMENTS

METHOD:

PREHEAT YOUR OVEN TO 180C / 160C FAN / 350F. GREASE AND LINE A 33CM X 23CM RECTANGULAR TIN.

START BY MAKING THE SHORTBREAD LAYER. PUT THE PLAIN FLOUR, CASTER SUGAR AND BUTTER IN A FOOD PROCESSOR AND BLITZ TOGETHER UNTIL THE MIXTURE STARTS TO FORM A DOUGH. YOU CAN ALSO DO THIS BY HAND BY RUBBING THE BUTTER INTO THE FLOUR AND SUGAR, THEN GENTLY KNEADING A COUPLE OF TIMES INTO A DOUGH.

PRESS THE DOUGH INTO YOUR PREPARED TIN USING YOUR KNUCKLES OR THE BACK OF A SPOON. PUT INTO THE PREHEATED OVEN AND BAKE FOR ABOUT 20 MINUTES, OR UNTIL THE SHORTBREAD IS TURNING GOLDEN. REMOVE FROM THE OVEN AND COOL COMPLETELY IN THE TIN.

ONCE COOL, MAKE THE CARAMEL. PUT THE CONDENSE MILK, BUTTER AND CASTER SUGAR INTO A SAUCEPAN, AND GENTLY HEAT, STIRRING CONTINUOUSLY, UNTIL THE SUGAR HAS MELTED. CONTINUING TO STIR, ALLOW THE CARAMEL TO BUBBLE AWAY UNTIL IT HAS THICKENED (DIP A SPOON IN, WAIT FOR IT TO COOL, AND HAVE A TASTE). IT MIGHT DARKEN A LITTLE, BUT TAKE CARE THAT IT IS NOT BURNING ON THE BOTTOM OF THE PAN. POUR THE CARAMEL OVER THE COOLED SHORTBREAD. PUT IN THE FRIDGE FOR ABOUT 30 MINUTES TO COOL.

MELT THE MILK CHOCOLATE (SHORT BURSTS OF 30 SECONDS IN A MICROWAVE OR A LOW HEAT IN SAUCEPAN) AND POUR OVER THE CARAMEL. MELT THE WHITE CHOCOLATE AND DRIZZLE EVENLY OVER THE MILK CHOCOLATE, THEN SWIRL TOGETHER WITH A KNIFE/FORK TO MAKE A MARBLE EFFECT.

PRESS TERRY'S CHOCOLATE ORANGE SEGMENTS ALL OVER THE TOP OF THE CHOCOLATE. PUT INTO THE FRIDGE TO SET COMPLETELY, THEN CUT INTO SQUARES.

TOP TIP- GRATE THE CHOCOLATE ORANGE PIECES ON THE TOP, RATHER THAN WHOLE PIECES (AS IT WAS A BIT TOO MUCH ORANGE!) ALTERNATIVELY, IF YOU'RE NOT A FAN OF ORANGE CHOCOLATE, YOU COULD CUT IT OUT ALTOGETHER.

Victoria Sponge Cake

Ingredients

175g softened butter
175g self raising flour
1 tsp baking powder
175g golden caster sugar
3 eggs
Icing sugar for dusting

Filling:

3 tbsp strawberry jam
300ml whipped double cream

pre-heat the oven to 180°C and base
line 2 20cm cake tins

Method

1. sift the flour and baking powder into a bowl, add the butter, sugar and eggs.
2. Mix together then beat until smooth. Divide equally between the 2 tins.
3. Bake in the pre heated oven for 25-30 minutes
4. Smother with the jam and cream, sandwich together and dust with icing sugar

PIC•COLLAGE



PIC•COLLAGE

Ingredients:

200 grams of dark chocolate
12 tablespoons of melted
margarine or butter
30 grams of cocoa powder
Pinch of salt
100 grams of plain flour
2 eggs
250 grams of sugar
2 teaspoons of vanilla extract



Haaris's Gooey Chocolate Brownie

Method:

Melt the butter/margarine until it becomes a liquid then add your sugar and start mixing until it forms a paste

Melt 100 grams of dark chocolate and add to your mixture

Add 100 grams of small chopped up pieces of dark chocolate in to the the mixture

Add 2 eggs into your mixture and stir

Add your cocoa powder, vanilla extract and salt to the mixture and give the whole mixture a good stir until thoroughly combined

pour the mixture into a square cake tin (line with grease-proof paper)

Place in the oven at 180 degrees for 20 mins

Enjoy!



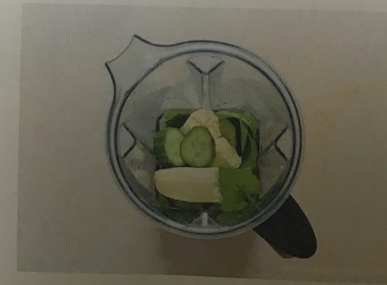
Green Yoda Smoothies

Ingredients (serves 2):

- 300ml apple juice
- 50g raw spinach leaves
- 100g cucumber
- 1 banana
- 1 Tbsp honey/maple syrup



1. Whizz all the ingredients together in a blender until smooth.
2. Carefully pour the smoothie into the prepared bottles or glasses.





Ingredients

2 packs of Oreos
100g butter
Double Cream 300g
Soft cheese 150g
2 tablespoons icing sugar
1 vanilla extract



Method

Blend the Oreos in the mixer into small pieces. If you don't have a blender put Oreos into a clean bag and crush into small pieces.
In a pan melt the butter.
Get a bowl, put the Oreos in and the melted butter and mix.
Then put the mixture into a baking tin and pat it down with a spoon. Then let it rest for 10 minutes in the fridge.
In a mixer whip the double cream until you see soft peaks.
Add soft cheese, icing sugar, vanilla extract and 2 Oreo biscuits. Let it whip for 5 minutes.
Add the mixture into the base and let it sit in the fridge overnight for best results.



OREO CHEESECAKE

Ingredients
250g Digestive biscuits
100g Butter, melted
1 tsp Vanilla essence



For the topping
600g Full fat soft cheese
400g Strawberries
100g Icing sugar
50g Icing sugar
284ml pot of double cream
 $\frac{1}{4}$ tsp Lemon juice



1. To make the base, butter and line a 23cm loose-bottomed tin. Put the biscuits in a plastic food bag and crush with a rolling pin. Add the crumbs to a bowl, then pour over the melted butter. Mix thoroughly until the crumbs are completely coated. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hour to set.

2. Add the cream cheese, icing sugar and vanilla essence in a bowl, beat with an electric mixer until smooth. Then add the double cream and continue beating until the mixture is completely combined. Spoon the cream mixture onto the biscuit base. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula and leave to set in the fridge overnight.

3. Remove from the tin and bring the cheesecake to room temperature about 30 mins before adding the topping.

4. Slice the washed strawberries into quarters, place half of them in a pan with the icing sugar (50g) and lemon juice and simmer until the strawberries collapse, should take 5 - 10 minutes.

5. Blend the strawberries into a smooth sauce using a hand or electric blender. Allow the sauce to cool then add the remainder of the quartered strawberries. Spoon the mixture onto the cheesecake and serve.

Ingredients:

For the cheesecake base:

250g digestive biscuits
100g unsalted butter, melted

For the cheesecake filling:

150ml double cream
50g icing sugar
½ tablespoon of vanilla extract
300g full-fat cream cheese

For the sauce (optional)

200g strawberries (hulled)
15g icing sugar
1 teaspoon lemon juice

For the mini meringues (optional)

50 g egg whites (1–2 large
eggs)
100g caster sugar
Red gel food colouring

Method:

Lightly grease a loose-bottomed 23cm round cake tin and line with baking paper.

Combine the crushed biscuits (I usually crush them with the bottom of a rolling pin) and melted butter and mix until it resembles wet sand.

Empty into the cake tin and pack tightly with the back of a spoon, then pop in a fridge for 15 mins.

Whip the cream to soft peaks with the icing sugar and vanilla extract.

Put the cream cheese in a different bowl and stir to slacken.

Add the cream mix to the cream cheese and fold together gently. Add to the chilled base and level off.

Chill in the fridge whilst you prepare everything else.

To make the strawberry sauce, put the strawberries, icing sugar and lemon juice into a mixer and pulse to a puree.

Transfer to a bowl and set aside in the fridge.

For the meringues, preheat the oven to 100°C/ gas ½ and line a baking tray with baking paper.

Using a piping bag (disposable ones work for less washing up) fit with a nozzle (or cut a hole) and stand in a tall glass or jug.

Put the egg whites in a clean bowl and whisk. After 2 minutes they should be frothy and increased in volume.

Gradually add the sugar, whisking constantly to form stiff peaks.

Using a brush and red food colouring, paint stripes into the inside of the bag (optional).

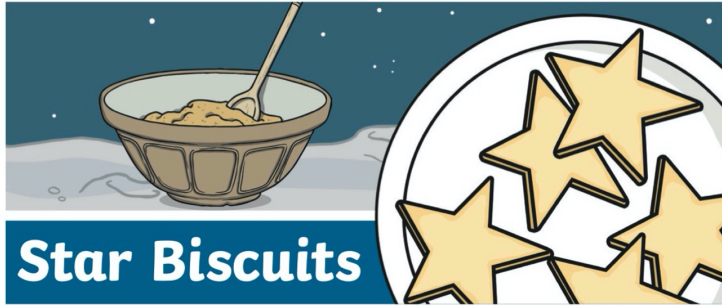
Fill the bag with meringue mix and pipe little kisses on the tray. Bake for 1 hour, then turn off the oven, open the door and leave the meringues inside for another hour.

When ready to serve, remove the cheesecake from the fridge and take out of the tin.

Pour over enough sauce to just cover the top and top with strawberries and mini meringues!

Top Tips: you don't need the sauce and meringues– you could decorate with strawberries, or keep it plain!





Star Biscuits

Ingredients

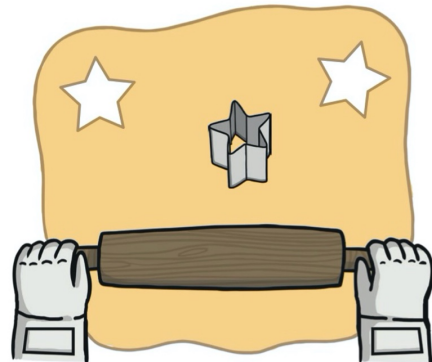
100g butter
50g caster sugar
175g plain flour
A few drops of vanilla extract

Equipment

Bowl
Spoon
Rolling pin
Star cookie cutter
Baking tray

Method

1. Preheat the oven to 150°C.
2. Add butter and sugar in a bowl and mix well until light and fluffy.
3. Add the vanilla, mix, then add the flour and mix well.
4. Roll out to about 5mm thick. Cut into star shapes.
5. Bake for 25 minutes or until golden brown.



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Ingredients:

*125g butter (softened)
100g light brown soft sugar
125g caster sugar
1 egg, lightly beaten
1tsp vanilla extract
225g self-raising flour
½ tsp salt
200g chocolate chips*



Method

Millie's COOKIES *& Miss Dearlove's*

Preheat the oven to 180, gas mark 4.*

Cream butter and sugar, once creamed, combine in the egg and vanilla.

Sift in the flour and salt, then the chocolate chips.

Roll into walnut size balls, for a more homemade look, or roll into a long, thick sausage shape and slice to make neater looking cookies.

Place on ungreased baking paper. If you want to have the real Millie's experience then bake for just 7 minutes, till the cookies are just setting- the cookies will be really doughy and delicious. Otherwise cook for 10 minutes until just golden around the edges.

Take out of the oven and leave to harden for a minute before transferring to a wire cooling rack.

These are great warm and also store well, if they don't all get eaten straight away!



Michelle's Famous Shortbread Biscuits

Ingredients

60g plain flour
40g margarine, cut
into cubes, softened
 $\frac{1}{2}$ tsp vanilla extract
20g sugar



Method:

Heat the oven to 190C/375F/Gas 5.

Beat the butter and the sugar together until smooth.

Stir in the flour to get a smooth paste.

Turn on to a work surface and gently roll out until the
paste is 1cm thick.

Cut into rounds or fingers and place onto a baking
tray. Sprinkle with caster sugar.

Bake in the oven for 15-20 minutes, or until pale
golden-brown.



14 15 16 17 18 19 20 21 22

Chewy Milka Cookies



Ingredients

150g butter softened
150 g brown sugar
1 egg
1 tsp vanilla extract
200 g plain flour
1/2 tsp baking powder
200g milka chocolate

Method

- Mix the butter and sugar together using an electric whisk or hand whisk until very light and fluffy, then beat in the egg and vanilla. Fold in the flour, baking powder, chocolate and 1/4 tsp salt as quickly as you can. Don't overwork the dough as this will toughen the cookies.
- For the best flavour, leave the mixture overnight: either cover the bowl and chill, or roll the mixture into balls and chill.
- Heat the oven to 180C/160C fan/gas 4 and line two baking sheet with parchment. Divide the mixture into balls, the craggier the balls, the rougher the cookies will look. If you want to give the dough more texture, tear the balls in half and squidge them lightly back together. Space out evenly on the baking sheets, leaving enough space between each to allow for spreading.
- Bake the fresh cookies for 8-10 mins and the chilled ones for 10-12 mins, or until browned and a little crisp at the edges but still very soft in the middle – they will harden a little as they cool.



Banana Bread Loaf Recipe

Ingredients

140g butter, softened, plus extra for the tin

140g caster sugar

2 large eggs, beaten

140g self-raising flour

1 tsp baking powder

2 very ripe bananas, mashed

50g icing sugar

handful dried banana chips, for decoration

Method

1. Heat oven to 180C/160C fan/gas 4.
2. Butter a 2lb loaf tin and line the base and sides with baking parchment.
3. Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.
4. Fold in the remaining flour, 1 tsp baking powder and 2 mashed bananas.
5. Pour into the tin and bake for about 30 mins until a skewer comes out clean.
6. Cool in the tin for 10 mins, then remove to a wire rack.
7. Mix 50g icing sugar with 2-3 tsp water to make a runny icing.
8. Drizzle the icing across the top of the cake and decorate with a handful of banana chips.





Banana Bread

PIC•COLLAGE

BANANA BREAD Series 12

Ingredients:-
 50g margarine 100g caster sugar
 1 egg 3 ripe bananas 200g self raising flour

Method:-

- Preheat oven to 160°C/140°F/Gas mark 3
- Grease and line the base of a 1lb loaf tin
- In a bowl cream margarine and sugar
- Beat egg and add into bowl and mix
- In a separate bowl mash the bananas and add into the bowl and mix
- Add flour in gradually and mix well
- Pour mixture into the prepared tin
- Bake for 45-60 minutes until the loaf is light brown and firm to the touch
- Slice once cooled
- Serve on it's own or buttered

This recipe has been in our family for 3 generations and is a firm favourite

Olivia's Choc Chip Bread



500g plain flour/bread flour
25g butter or margarine
1 tablespoon sugar
1 teaspoon salt
1 sachet of dried yeast (70g)
325ml warm water
Oil for lining tin or baking tray
Clingfilm

1. Sieve flour into a large bowl and rub in the butter to make breadcrumbs.
2. Add the salt, sugar and dried yeast and give it a quick stir round.
3. Slowly add the warm water and mix to form a dough.
4. Turn out the dough onto a floured work surface and knead for ten minutes.
5. Lightly grease a large bowl with oil and put the ball of dough in. Grease a sheet of clingfilm and cover the bowl and leave for 1 hour to rise.
6. Lightly grease your work surface and a baking tray or baking tin.
7. Tip out the dough onto the work surface and knead for 30 seconds. Add your chocolate chips and make sure you knead again to make sure they are properly mixed in.
8. Put in the baking tin (if you want a full loaf) or cut up into chunks or make shapes with the dough and place on a baking tray with plenty of space in between.
9. Cover with the greased clingfilm again and leave for 30 minutes.
10. Pre heat oven to 180 degrees.
11. Once the dough has risen again, score the top with a sharp knife and put dough into the oven for 30 mins but check after 20 mins to see how it's doing.
To make sure the bread is done, carefully lift it out, turn upside down and tap on the bottom, it should sound hollow.
Enjoy (it tastes nicer when it's warm)

from Olivia Russell-Walker

Disney

PREPARATION

Heat 1-inch of vegetable oil on medium-high in a deep pan.

Mix eggs, sugar, vanilla and milk until well blended. Slowly add the flour, salt and baking powder, stirring well.

Test the temperature by dropping a pinch of flour into the hot oil.

If it sizzles right away without smoking, it's perfect. Using a funnel or even a ladle, drop mixture into hot oil working from centre outwards in a web pattern.

Using a pair of kitchen tongs, quickly turn the funnel cake over as soon as one side is golden brown.

Remove it from the oil and place it on top of a paper towel-lined plate.

Sprinkle with powdered sugar.

INGREDIENTS

1.5 tablespoons baking powder

2 cups all-purpose flour

2 cups milk

1/2 teaspoon salt

2 eggs

2.5 tablespoons sugar

1 teaspoon vanilla extract

vegetable oil
powdered sugar



FUNNEL CAKE



A recipe card for Dole Whip, featuring a Polaroid-style photo of a hand holding a cup of yellow soft-serve ice cream. The cup has the text "The era we are living in today is a dream coming true." and "Walt Disney World". The card is decorated with a yellow sun, a surfboard, and palm trees. The word "Disney" is written in a large, yellow, stylized font at the top right, and "Dole Whip" is written in a large, yellow, stylized font at the bottom.

Disney

1 cup pineapple juice
1 banana
2.5 tsp confectioners sugar
1/2 cup coconut milk

Directions
Separate 1 cup of pineapple juice into ice cube trays and freeze
Freeze 1 banana, sliced
Combine frozen pineapple juice, banana, and 2 1/2 teaspoons confectioner's sugar in a blender.
Cover and blend until smooth, gradually adding in your coconut milk and scrape down the sides if necessary.
Serve immediately and enjoy!

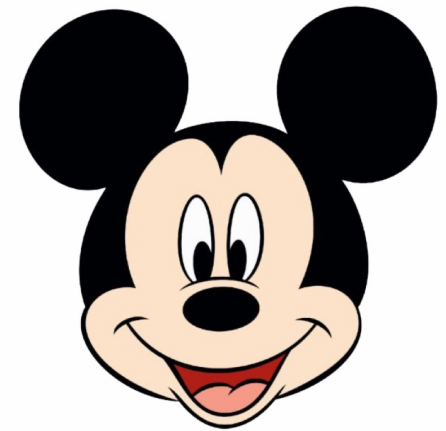
Dole Whip

Disney CHURRO



Ingredients

1 cup water
8 tablespoons butter
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ teaspoon ground cinnamon,
divided
1 $\frac{1}{4}$ cups all-purpose flour
3 eggs
1 $\frac{1}{2}$ cups vegetable or canola oil
 $\frac{1}{2}$ cup sugar





During this lock down period Mrs Henry has been working all the time, so it has been hard to keep hiding this from her, as she pops up all over the place. We have written this book as a thank you for Mrs Henry's long service to our school. We wish her well in her retirement and we hope she keeps popping in.

