

A young child with blonde hair, wearing a white apron with a sun and clouds pattern, is pouring a yellow liquid from a white pitcher into a white bowl. A woman with brown hair is smiling in the background. The scene is set in a kitchen with wooden cabinets.

Some recipes
from
Cooking club

Spooky Witches' Fingers

Ingredients

Serves: 30

225 g (8 oz) butter, softened
125 g (4 $\frac{1}{2}$ oz) icing sugar
1 egg
1 teaspoon almond extract
1 teaspoon vanilla extract
350 g (12 oz) plain flour
1 teaspoon baking powder
1 teaspoon salt
100 g (4 oz) whole almonds
A little strawberry or raspberry jam.

Preparation method

Prep: 30 mins/ Cook: 25 min

1. Combine the butter, sugar, egg, almond extract and vanilla extract in a mixing bowl. Beat together with an electric mixer, gradually add the flour, baking powder and salt,, continually beating, chill for 20 to 30 minutes.
2. Preheat oven to 160 C / Gas mark 3. Lightly grease baking trays.
3. Remove dough from fridge in small amounts. Scoop 1 heaping teaspoon at a time onto a piece of greaseproof paper. Use the paper to roll the dough into a thin finger-shaped biscuit. Press one almond into one end of each biscuit to give the appearance of a long fingernail. Squeeze biscuit near the tip and again near the centre of each to give the impression of knuckles. You can also cut into the dough with a sharp knife at the same points to help give a more finger-like appearance. Arrange the shaped biscuits on the baking trays.
4. Bake in the preheated oven until the biscuits are slightly golden in colour, 20 to 25 minutes.
5. Allow the biscuits to cool completely, then put a little jam on the end of each biscuit, under the almond fingernail.

Butterfly cakes

Ingredient

125 g butter, soft

125 g sugar

2 eggs

1 tsp vanilla

$\frac{1}{4}$ tsp baking powder

150 g flour

- Cream butter sugar well . Add sugar and beat till light and fluffy
- Add eggs 1 at a time. Then stir it in the flour and baking powder.
- Cook for 8- 12 minutes.

Butter-cream Icing

140 g butter

280 g icing sugar

1-2 tbsp milk

- Beat the butter with smooth. Add $\frac{1}{2}$ the sugar + beat till smooth.
- Add remaining sugar + tbsp milk
- Add extra tbsp milk if necessary.

Irish Soda Bread

Ingredients

450 g plain white or wholemeal flour

1 teaspoon salt

1 teaspoon bicarbonate of soda

400 ml buttermilk

1. Preheat the oven to 230 °C / Gas Mark 9.
2. Sift all the dry ingredients into a large, wide bowl, and make a well in the centre. Pour in the milk. Using the fingers of one hand, stiff and outstretched like a claw, stir from the centre to the edge of the bowl in concentric circles. The dough should be softish, but not too wet and sticky. When it all comes together, turn out on to a well-floured work surface.
3. Wash and dry your hands. Pat the dough into a tidy shape and flip over gently, then pat it into a round about 4 cm (1 and $\frac{1}{2}$ inches) thick. Gently transfer to a floured baking tray. Cut a deep cross into the loaf and prick the centre of each quarter to let the fairies out.
4. Bake for 15 minutes, then reduce the heat to 200 °C / Gas Mark 6 and bake for a further 30 minutes or until cooked. If you are in doubt tap the bottom of the bread: it should sound hollow. Cool on a wire rack. Soda bread is best eaten on the day it is made.

Flapjacks

Ingredients

750 g butter (preferably unsalted)

450 g golden syrup

500 g soft brown sugar

1 kg porridge oats

Preparation method

1. In a large pan, on a low heat, melt butter, sugar and syrup till runny. Mix in the oats really well, making sure none are left uncoated by the butter-sugar mix.
2. Pour into a 20x30 cm tray lined with baking parchment. Level out the mix with a spatula. Bake in a preheated oven at 160 °C / Gas 3 for 25 - 35 minutes. (These should look seriously under-baked, that's the point. When they are done, if you grip the pan and give it a little wobble, it will look uncooked. This is perfect.)
3. Cover with a clean tea towel and leave for a whole day or overnight till completely cold. If you try and turn them out before, they will be ruined. When they are completely cold, turn them out and cut into squares. Wrapped in cling film or foil these will last a week at least. They freeze well too.

Cheese Biscuits

Ingredients:

250 g all-purpose flour
275 g grated strong Cheddar cheese
165 g margarine
5 g baking powder
0,4 g cayenne pepper
3 g salt
120 ml water

Directions

1. Preheat oven to 400 degree F (205 degrees C). Grease or line a baking sheet with parchment paper.
2. Combine the flour, baking powder, cayenne pepper, salt, grated cheese and butter or margarine in a bowl and mix until well combined. Add water a little bit at a time to make a very stiff dough.
3. On a lightly floured surface, roll pieces of the dough into just slightly thicker than pencil shaped sticks. Cut sticks into 4 to 5 inch lengths. Arrange the pieces on the baking sheet.
4. Bake at 205 °C for 5 minutes or until browned.