

Cupcake brownies

- 200g Caster sugar
- 110g butter
- 30g cocoa powder
- 2 eggs
- 110g Plain flour
- ¼ tsp baking powder
- 12 cake cases**



- Bun tin
- Saucepan
- Wooden spoon
- Sieve
- Jug
- Fork
- Teaspoon
- Tablespoon

1. Light oven gas 6, 180C
2. Place margarine in a saucepan, melt. Remove from the heat.
3. Beat eggs together in a jug
4. To the saucepan add the sugar.
5. Sieve into the saucepan the cocoa powder, baking powder and flour.
6. Add the eggs, mix well.
7. Divide between the cake cases.
8. Bake for 15-20 minutes.

Pineapple upside down cake

- 4 pineapple rings
- 4 glace cherries
- 25g soft brown sugar
- 25g soft margarine
- For the cake mixture**
- 50g caster sugar
- 50g soft margarine
- 1 egg
- 50g self raising flour



- Mixing bowl
- Small bowl
- Sieve
- Wooden spoon
- Fork
- Plastic spatula

18cm sponge tin NOT LOOSE BOTTOM

1. Spread 25g margarine over tin base. Sprinkle with brown sugar.
2. Drain pineapple place 4 rings in base of tin, place a ½ glace cherry in the centre.
3. Sieve flour into mixing bowl, add caster sugar and margarine.
4. Beat egg in a small bowl, add to flour mixture. Beat for 5 minutes.
5. Spread on top of the pineapple.
6. Bake 20-25 mins 180C Gas 4

Swiss Roll

- 3 eggs
- 75g caster sugar
- 75g self raising flour
- 4 tbs. jam
- 1 tbs. caster sugar
- 1 sheet greaseproof paper



- mixing bowl
- electric whisk
- sieve
- small bowl
- mixing bowl
- tablespoon
- plastic spatula

1. Preheat oven Gas 6 / 200C. Grease and line baking tray.
2. Place eggs and 75g cater sugar in a bowl. Whisk until thick.
3. Sieve in flour. Carefully fold in using tablespoon. Pour into baking tray.
4. Bake for 10 – 12 mins.
5. Place jam in a small bowl., mix with spoon.
6. Place a damp T-Towel on work surface, cover with greaseproof paper and sprinkle on top 1-tablespoon caster sugar.
7. Once cooked turn cake out, spread with jam, roll carefully

Lemon Cheesecake

- 150g crushed digestive biscuits
- 75g butter
- 200g soft cheese eg. Philadelphia
- 150ml double cream
- 50g caster sugar
- 1 tablespoon lemon juice
- 18cm sponge tin**



- mixing bowl
- plastic spatula
- Saucepan
- tablespoon
- wooden spoon
- whisk

1. Melt butter, remove from heat and stir in crushed biscuits. Line flan dish.
2. Place cream, 1 tablespoon lemon juice, sugar and cream cheese. Into a mixing bowl.
3. Whisk until smooth and thick.
3. Spread over biscuit base. Refrigerate.

Cheese Straws

- 100g self-raising flour
- 1/4 tsp salt
- 1/2 tsp mustard powder
- 50g margarine
- 75g Cheddar cheese
- 1 egg, beaten.



- Mixing bowl
- Teaspoon
- Round-bladed knife
- Small bowl
- Measuring jug
- Cheese grater
- Baking tray
- Flour dredger

1. Preheat oven 180°C/Gas 4.
2. Sieve the flour, salt and mustard together in mixing bowl.
3. Rub in margarine with fingertips until it resembles fine breadcrumbs.
4. Beat egg with a fork in a small bowl.
5. Grate cheese.
6. Add cheese to breadcrumb mixture and mix.
7. Add egg, a little at a time, and mix until it forms a stiff dough.
8. Roll out thinly and cut into strips with a round-bladed knife.
9. Place onto a baking tray.
10. Bake in oven for 10–15 mins until golden brown.

For every practical pupils will need a large container with a lid to transport food to and from school .

YEAR 9 RECIPES

_Name.....
Tech Group.....

Lattice Pie

200g plain flour
100g block margarine
3 Tbs. cold water
1 can pie filling or stewed fruit
18 cm sponge tin



Mixing bowl
Table knife
Tablespoon
Rolling pin
Flour dredger

1. Rub margarine into flour until it looks like bread crumbs.
2. Add water to mixture to create a dough. Knead lightly for 30 seconds.
3. Roll out and line flan dish.
4. Fill with pie filling or stewed fruit
5. Roll out excess dough, cut into 1cm strips, lattice on top of pie.
6. Bake 20- 25 minutes, 210C Gas 7

LASAGNE

1 onion
500g mince

1 x 400g tin tomatoes
1 Tbls tomato puree

For cheese sauce
75g grated cheese
25g margarine
25g plain flour
250ml milk
8 sheets lasagne pasta
Ovenproof dish



wooden spoon
wooden spatula
tablespoon
saucepan
chopping board
vegetable knife

At home Bake at 200C /Gas 6 for 30 minutes
or until golden brown and bubbling

1. Make bolognaise sauce. Peel and chop onion.
2. place onion and mince in a saucepan, cook until brown.
3. Stir in tomatoes and puree. Bring to the boil, simmer for 5 mins.
4. Layer up. Place 2 sheets pasta in bottom of dish, top with half the bolognaise mix, top with 2 sheets of pasta, add remaining bolognaise.
5. Make cheese sauce, place flour, margarine and milk into saucepan. Put onto the heat, stir constantly until sauce thickens. Remove from heat.
6. .Add ¾ cheese to sauce. Pour over pasta. Top with remaining cheese

Cupcake Assessment

100g soft tub margarine
100g caster sugar
2 eggs
100g SR Flour
12 Cake cases

Decorations of your choice

Mixing bowl
Sieve
Small bowl
Wooden spoon
Plastic spatula
Tablespoon
Fork



1. Set oven 180c / Gas 4. Grease and line base of tins with greaseproof paper.
2. Beat eggs in small bowl
3. Cream margarine and sugar in a mixing bowl until light and fluffy.
4. Add beaten eggs a little at a time and beat well.
5. Sieve in flour and fold in with tablespoon.
6. Divide between cake cases and bake for 15 minutes until well risen and golden brown.

Chocolate Tart

150g Plain Flour
75g Butter
Water to mix
125g Dark Chocolate
125ml Double cream
18cm sponge tin



Mixing bowl
Sieve
Rolling pin
Flour dredger
Saucepan
Wooden spoon

1. Preheat the oven to 200C/400F/Gas 6.
2. Make pastry, sieve flour, rub butter into flour to make breadcrumbs, add enough water to make a dough.
3. Dust the work surface with flour and roll the dough out thinly. Use it to line 18cm sponge tin, trim excess pastry. Place tin foil collar around edge of pastry, bake for 15 mins.
4. Remove tin foil collar and bake for a further 10 mins.
5. Heat the chocolate and cream in a saucepan set over a medium heat, stirring continuously until the chocolate melts and mixture is smooth and thick.
6. Pour the chocolate mixture into the tart shell and chill in the fridge for 45 minutes, or until set.

Cheese and onion tart

1 ready-rolled puff pastry sheet, thawed
15g butter
1tbsp olive oil
2 large red onions
1 rounded tsp brown sugar
1tsp dried mixed Italian herbs
75g Cheddar cheese, grated



Saucepan
Wooden spatula
Teaspoon

Vegetable knife
Baking tray

Optional; A few sprigs fresh rosemary or thyme
Large container to take home in

1. Preheat the oven to 220°C/425°F/gas mark 7. Lay the puff pastry sheet on to baking tray
2. Peel and slice red onions.
3. Heat the butter and oil in a frying pan and add the red onions. Cook, stirring occasionally for 5 mins, then add the sugar and cook for another few mins until the onions are very soft and caramelised and add the dried herbs.
4. Spread the onions over the pastry sheet to within 2cm (3/4 inch) of the edges. 4. Scatter the cheese on top, then add the rosemary or thyme sprigs.
5. Transfer to the oven and bake for 15 mins until puffed up and golden brown. Cool for a few moments, then slice and serve