

GK KITCHEN – KIDS IN THE KITCHEN

Cooking Rotation 5

MINI CINNAMON MUFFINS

Ingredients

1/2 cup white sugar
85g melted butter
3/4 teaspoon nutmeg
1 teaspoon baking powder
1 cup plain flour
Extra melted butter and cinnamon for dipping

Method

1. Mix sugar, butter and nutmeg in a bowl 2. Stir in milk, baking powder and plain flour till combined
3. Put mixture into patty pans and bake in moderate oven for 15 minutes 4. While warm dip tops in melted butter and cinnamon sugar.

CHOCOLATE CHIP COOKIES

Ingredients

125g softened butter
1 teaspoon vanilla essence
1 cup packed brown sugar
1 egg
1 cup plain flour
1/4 cup self raising flour
1/2 teaspoon bicarbonate Soda
1/3 cup cocoa powder
1 cup chocolate chips

Method

1. Beat butter, vanilla essence, sugar and egg in bowl till combined 2. Mix in combined sifted plain flour, self raising flour, bicarbonate soda, cocoa and chocolate chips.
3. Place spoonfuls of mixture on to trays allowing 5cm for spreading.
4. Bake in moderate oven 10 minutes.

JAM SCROLLS

Ingredients

Sheet of puff pastry
Raspberry jam

Method

1. Spread jam over pastry
2. Roll up like a scroll and cut into 1-2 cm slices 3. Lay scrolls on tray and bake for 15 minutes at 200 degrees.