

Recipes for Families



DISCOVERY
Multi Academy Trust

The logo features the word "DISCOVERY" in a bold, blue, sans-serif font. Below it, "Multi Academy Trust" is written in a smaller, italicized, blue font. The text is flanked by two horizontal blue lines. In the background, there is a faint, stylized graphic of a compass rose or a star with multiple points.

THE
EDISON
CENTRE

The logo features the word "EDISON" in a large, bold, blue, sans-serif font. Above it, "THE" is written in a smaller, blue, sans-serif font. Below it, "CENTRE" is written in a smaller, blue, sans-serif font. The text is flanked by two horizontal blue lines.

Doughnut Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

- 250g plain flour
- ½ teaspoon salt
- 70g cold butter
- 1 tsp baking powder
- 170ml milk
- Oil for pan/fryer
- Sugar/cinnamon for dipping

1. Mix all the ingredients **apart from the milk** so that it's a breadcrumb-like texture
2. Slowly add the milk – you may not need it all
3. Create a firm-ish dough
4. Roll out until around 1cm thick
5. Cut doughnut shapes (maybe using two sizes of cups or cookie cutters)
6. In a pan/fryer, heat oil
7. Slowly add the doughnuts in, changing the sides every so often
8. Fry until golden brown, then remove
9. Dip in sugar and/or cinnamon
10. Enjoy!

Pancake Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

 100g self raising flour

 50g caster sugar

 1 egg

 60ml milk

1. Mix the flour, sugar and egg together
2. Add 15ml of milk and stir – repeat until all the milk is added
3. Heat up a pan on med/low heat
4. Pour in the mixture
5. When you see air bubbles on the top of the pancake, try to flip it over!
6. Remove when browned
7. Enjoy!

Flapjack Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

- 120g porridge oats
- 60g softened butter
- 60g light brown sugar
- 1-2 tbsp golden syrup

1. Pre-heat oven to 200°C (fan 180°C)
2. Mix all the ingredients together well
3. Grease a baking tray and pour mixture in
4. Spread mixture out evenly with a spoon
5. Cook for 10 minutes or until golden brown
6. Remove and allow to cool
7. Enjoy!

Cookie Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

- 🍪 115g softened butter
- 🍪 55g caster sugar
- 🍪 140g plain flour
- 🍪 40g chocolate chips/chunky grated chocolate

1. Pre-heat oven to 180°C (fan 160°C)
2. Beat the butter and sugar until fluffy
3. Mix in the flour and chocolate chips with hands until doughy
4. Roll dough into walnut sized balls and flatten with palm of hand
5. Place onto greased baking tray slightly apart
6. Cook for 10-12 mins
7. Enjoy!

Chocolate Brownie Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

- 200g caster sugar
- 115g butter
- 30g cocoa powder
- ½ tsp vanilla extract
- 2 eggs
- 115g plain flour
- 1 pinch baking powder
- 1 pinch salt






1. Pre-heat oven to 180°C (fan 160°C)
2. Melt butter
3. Mix the ingredients in the order above
4. Pour mixture into greased baking tray
5. Cook for 10-15 mins
6. Allow to cool in tin before slicing and serving
7. Enjoy!

Mars Bar Cake Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

-  100g softened butter
-  4 normal size Mars Bars
-  1 ½ tbsp golden syrup
-  150g Rice Krispies
-  350g milk chocolate

1. Chop up Mars Bars into chunks
2. Melt 3 Mars Bars, golden syrup and butter in bowl
3. Add Rice Krispies
4. Pour into lined baking tray and press down firmly
5. Melt chocolate in separate bowl and pour over mixture in tray
6. Put remaining Mars Bar chunks on top
7. Leave in fridge to set
8. Enjoy!

Cake In-A-Mug Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

- 🧁 35g plain flour
- 🧁 2 tbsp cocoa powder
- 🧁 ¼ tsp baking powder
- 🧁 2 tbsp granulated sugar
- 🧁 1 pinch salt
- 🧁 60ml milk
- 🧁 2 tbsp vegetable oil
- 🧁 1 tbsp chocolate spread/chips
- 🧁 2 pinches icing sugar








1. Mix dry ingredients in biggest mug you have
2. Stir in wet ingredients until smooth
3. Drop in chocolate spread/chips
4. Place in microwave for 1 min 10 secs (70 secs)
5. Leave to cool
6. Sprinkle icing sugar on top
7. Enjoy!

Easy Cake Recipe



Remember – always ask an adult for help in the kitchen!

You will need:

-  3-4 eggs
-  Butter
-  Self-raising flour
-  Caster sugar
-  1 tsp vanilla extract
-  Jam
-  Buttercream

Don't open the oven door when I'm cooking or I will sink in the middle!

1. Pre-heat oven to 180°C (fan 160°C)
2. Weigh eggs in their shells
3. Weigh out the same in butter, flour, and caster sugar
4. Beat sugar and butter until fluffy
5. Mix in eggs slowly, 1 at a time
6. Add 1 tbsp of flour and mix until mixture looks like scrambled eggs
7. Stir in vanilla extract
8. Fold in remaining flour
9. Pour into lined cake tin and bake for 40-50 mins until a skewer/toothpick come out clean from the middle
10. When cooked, leave to cool.
11. Slice cake in half and add jam and buttercream to middle