

Baking: Social Activity

Banana bread cupcakes: Makes 12 muffins

Ingredients:

- 250g Self-raising flour
- 2 ½ teaspoon baking powder
- 110g caster sugar
- 75g butter, melted
- 1 teaspoon vanilla extract
- 2 eggs
- 2 large RIPE bananas, mashed
- 125 ml buttermilk
- Pinch of salt
- 50g (Pecans OR Walnuts) – OPTIONAL + IF NOT ALLERGIC!

- Cupcake cases (12)
- 12 Cup muffin tin

Method:

1. Heat oven to 180C Fan or for Gas Oven, mark 5.
2. Place cupcake cases into cup muffin tin
3. Sift Flour, baking powder, caster sugar with pinch of salt into a bowl. This is your “dry bowl.”
4. In a separate bowl, mash the 2 large ripe bananas, then add in the melted butter, vanilla extract, 2 eggs, and buttermilk. This is your “wet bowl.”
5. Make a hole in the centre of the “dry bowl” then pour the contents of the “wet bowl” into the hole.
6. Mix it all together with a wooden spoon or spatula. (If using pecan or walnuts, pour them in now).
7. Spoon the mixture into the cupcake cases on the muffin tin.
8. Bake for 20-25 mins, until they look golden brown.
9. Remove from the oven when they are cooked and let them cool.

Chocolate Traybake

Ingredients:

- 175g self-raising flour
- 75g cocoa powder
- 250g butter (softened)
- 250g caster sugar
- 4 large eggs
- 2 teaspoon vanilla extract
- 3 tablespoon milk

- Greaseproof paper or Baking parchment
- Roasting tin

- For topping
- Chocolate Fudge Icing OR Your favourite Chocolate spread
- Sprinkles

Method:

1. Preheat oven to 180C fan or for Gas oven mark 3.
2. Line the roasting tin with greaseproof paper or baking parchment.
3. Sift the flour and cocoa powder into a bowl "dry bowl".
4. In another bowl, soften/ melt the butter, add the caster sugar, eggs, vanilla extract, milk and whisk them together. This is your "wet bowl".
5. Slowly add the contents of the dry bowl to the wet bowl, whisking well in between additions.
6. Pour your mixture into the lined roasting tin. Smooth it all out to level. Bake for 40-45 mins. Leave to cool.
7. After the cake has cooled, pour and smooth over your fudge icing or favourite chocolate spread over the cake and add sprinkles to decorate.

Chocolate Chip Cookies

Ingredients:

- 200g self-raising flour
 - 125g caster sugar
 - 100g butter, softened
 - 1 large egg
 - ½ teaspoon vanilla extract
 - Pinch of salt
 - 100g chocolate bar (you can use a mixture of milk and dark chocolate, if you like)
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- Greaseproof paper or Baking parchment
 - Baking tray

Method:

1. Preheat oven to 180C fan or for Gas oven mark 3.
2. Line the baking tray with greaseproof paper or baking parchment.
3. In a bowl, add the butter and sugar and whisk until pale and creamy. Then, crack in the egg and vanilla extract. Mix well.
4. Sift the flour and pinch of salt into the mixture and fold.
5. Chop or break the chocolate into small pieces and add to the mixture.
6. Spoon out small pieces of the dough and place onto the baking tray. Flatten the balls slightly with your fingers then place in the oven for 10-12 minutes or until a bit golden.
7. Leave to cool completely and enjoy however you'd like (with a glass of cold milk or a cup of tea perhaps).

Scones

Ingredients:

- 450 g self-raising flour
- 2 teaspoons baking powder
- 50g caster sugar
- 100g butter, softened and diced
- 2 eggs
- 2 tablespoons milk
- Handful sultanas (OPTIONAL)

- Greaseproof paper or Baking parchment
- Baking tray
- Rolling pin OR bottle
- Round cutter

To serve:

- Strawberry jam
- Clotted cream

Method:

1. Preheat oven to 200C fan or for Gas oven mark 7.
2. Line the baking tray with greaseproof paper or baking parchment.
3. Put the flour, baking powder and sugar in a large bowl. Add the butter and using your fingertips, rub the mixture together until it looks like fine crumbs.
4. Crack the eggs into a jug, add the milk and mix. Add this very gently into the crumbly mix until a soft, sticky dough forms. Leave some remaining egg and milk mixture in the jug for later.
5. Lightly flour the work surface. Turn the dough onto the floured work surface and knead with your fingertips and knuckles.
6. Using a rolling pin or bottle, roll out the dough about 2cm thick.
7. Using a round-shape cutter or turning a glass cup upside down, cut as many rounds from the dough as you can and place these on the baking tray. Brush the tops of the scones with the egg and milk mixture leftover in the jug.
8. Bake for 12-15 minutes, or until the scones have risen and are golden-brown. Leave to cool completely.
9. To serve, split the scones in half (horizontally) and serve with strawberry jam and clotted cream.