

Here are some tasty treats for you to try.

Remember: Always get an adult to help you when using the oven or sharp objects.

Chocolate Chip Cookies

Ingredients:

225g Butter (softened)

110g Caster Sugar

275g Plain Flour

75g Chocolate (you can use chips or chop up a bar)

Method:

1. Heat the oven to 190C/170C fan/gas 5. Cream the butter in a large bowl with a wooden spoon until it is soft. Add the sugar and keep beating until the mixture is light and fluffy. Sift in the flour and add the chocolate. Bring the mixture together until it forms a dough.
2. Roll the dough into walnut-sized balls and place them slightly apart from each other on a baking tray (you don't need to butter or line it). Flatten the balls a little with the palm of your hand and bake them in the oven for around 10-12 minutes until they are golden brown and slightly firm on top. Leave the cookies on a cooling rack for around 15 minutes before serving.

Fairy Cakes

Ingredients:

75g butter (softened)

50ml vegetable oil

125g caster sugar

2 large eggs

125g self-raising flour

2 tablespoons milk

1 tsp vanilla extract

To Decorate:

250g icing sugar

1- 3 teaspoons water

Your choice of sprinkles such as hundreds and thousands, sugar stars, berries or small sweets

Method:

1. Heat oven to 180C/160C fan/gas 4.
Line 2 x 12 hole bun tins with paper bun cases. Put all the fairy cake ingredients into a large bowl and whisk together with electric hand beaters until smooth. If you don't have beaters you can use a wooden spoon.
2. Dollop the mixture into the prepared cases until it's all used up. Bake for 10-12 minutes or until golden and springy. To be sure they're cooked through, poke a cocktail stick into the centre of one of the cakes in a middle row - if it comes out cleanly, it's cooked. Leave to cool in the tin for 5-10 minutes then transfer to a wire rack to cool completely before decorating.
3. Mix the icing sugar with enough water to make it the consistency of thick cream. Then drizzle over the top of the cooled fairy cakes. Sprinkle with your chosen toppings while the icing is still wet. Leave to set firm before serving.

Banana Bread

Ingredients:

140g butter, softened, plus extra for the tin
140g caster sugar
2 large eggs, beaten
140g self-raising flour
1 teaspoon baking powder
2 very ripe bananas, mashed
2-3 teaspoons water
50g icing sugar

Method:

1. Heat oven to 180C/160C fan/gas 4.
2. Butter a 2lb loaf tin and line the base and sides with baking paper.
3. Cream 140g softened butter and 140g caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the 140g flour.
4. Fold in the remaining flour, 1 teaspoon baking powder and 2 mashed bananas.
5. Pour into the tin and bake for about 30 minutes or until a skewer comes out clean when dipped through the centre of the loaf.
6. Cool in the tin for 10 minutes, then remove to a wire rack.
7. Mix 50g icing sugar with 2-3 tsp water to make a runny icing.
8. Drizzle the icing across the top of the cake to decorate.