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## Banana Bread

### Ingredients

- 3 or 4 ripe bananas, smashed
- 1/3 cup melted butter
- 1 cup sugar
- 1 beaten egg
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- Pinch of salt
- 1 1/2 cups of all-purpose flour



### Let's bake!

- No need for a mixer for this recipe
- Preheat the oven to 350°F (175°C)
- Mix the butter into the mashed bananas in a large mixing bowl
- Mix in the sugar, egg, and vanilla
- Sprinkle the baking soda and salt over the mixture and mix in
- Add the flour last, mix
- Pour mixture into a buttered 4x8 inch loaf pan and bake for 1 hour
- Cool on a rack
- Remove from pan and slice in to good sellable sizes!



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## Brownies

### Ingredients

- Oil for greasing
- 350g dark chocolate
- 250g unsalted butter
- 3 eggs
- 250g dark brown sugar
- 100g plain flour
- 1 tsp baking powder



### Let's bake!

- Heat the oven to 170°C/gas 3. Lightly grease a 22cm square cake tin
- Melt the chocolate and butter in a heatproof bowl set over a pan of simmering water
- Whisk the eggs and sugar together for 2-3 minutes until smooth and fluffy
- Fold the chocolate mixture into the egg mixture
- Sieve the flour and baking powder into the mixture and stir to mix. Pour the mixture into the cake tin
- Place on the middle shelf of the oven and bake for 35 minutes until the surface is set
- Remove from the oven and allow them to cool completely in the tin
- Slice the cake into the book shaped squares and enjoy sharing them with the rest of your school!



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## Chocolate biscuits

### Ingredients

- 225g self raising flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 110g butter, softened
- 50g granulated sugar
- 1 large egg, lightly beaten
- 175g semisweet chocolate, coarsely chopped



### Let's bake!

- Preheat the oven to 350 F
- Butter two baking sheets
- Sift the flour, baking powder and salt into a large bowl with an electric mixer at high speed until creamy
- Beat the butter and sugar in a large bowl until creamy
- Add the egg, beating until just blended
- Mix in the dry ingredients and chocolate
- Drop teaspoons of the mixture 1 inch apart onto the prepared baking sheets
- Bake for 15-20 minutes, or until golden brown, rotating the sheets halfway through for even baking
- Cool on the sheets for 15 minutes
- Transfer to racks and cool before adding them to your cake stall!



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## Fairy cakes

### Ingredients

- 125g butter
- 125g caster sugar
- 1/2 teaspoon vanilla essence
- 2 large eggs
- 125g self-raising flour, sifted
- 2 tablespoons milk



### Let's bake!

- Cream the butter and sugar together in a bowl and then add the vanilla essence
- Add the eggs, one at a time, adding a spoonful of flour between each
- Fold in the rest of the flour and then add a little milk as needed
- Divide the mixture between 12 bun cases in a muffin tin
- Bake in the oven at 200°C (Electric oven | Electric fan oven 180°C | Gas Mark 6) for 10 - 20 minutes until cooked and golden on top.
- Lift the fairy cakes out of the muffin tin and leave to cool on a wire rack

### Decorations

- For a simple icing topping, add a little water to some icing sugar until you have a smooth paste. When the cakes are cool, drizzle some icing mixture over the top
- You could be creative and drizzle the icing in the shape of Africa!
- Decorate with silver balls, hundreds and thousands or jelly sweets



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## Gingerbread characters

### Ingredients

- 350g plain flour
- 1-2 teaspoon ground ginger
- 1 teaspoon bicarbonate of soda
- 100g butter or margarine
- 175g soft light brown sugar
- 1 egg
- 4 tablespoons golden syrup



### Let's bake!

- Pre heat the oven to 350 F
- Put the flour, ginger and soda into a bowl and rub in the butter
- Add sugar and stir in the syrup and egg to make a firm dough
- Roll out to about 5mm thick and cut out your gingerbread men
- Bake at 190 C /Gas 5 on greased baking trays (spaced out, as they will spread) for 10 to 15 mins until golden brown.
- Place on a wire rack to cool before they try to run away!

### Decorations

- Once cooled, you can transform your gingerbread figures in to your favourite book characters!
- Use different coloured icing to create the outfits - for a simple icing topping, add a little water to some icing sugar until you have a smooth paste.
- When the cakes are cool, drizzle some icing mixture over the top
- You could use smarties or chocolate drops for buttons or eyes



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## Lemon cake

### Ingredients

- 225g unsalted butter, softened
- 225g caster sugar
- 4 eggs
- Finely grated zest
- 1 lemon
- 225g self-raising flour

### Drizzle topping

- Juice 1 ½ lemon
- 85g caster sugar



### Let's bake!

- Heat the oven to 180C/fan 160C/gas 4
- Beat the butter and caster sugar until pale and creamy
- Add 4 eggs, one at a time and slowly mix
- Sift in the flour, then add the grated zest and mix until well combined
- Line a loaf tin (8 x 21cm) with greaseproof paper and spoon in the mixture – level with a spoon
- Bake for 45 – 50 minutes until a thin skewer inserted into the centre comes out clean

### Making the lemon drizzle

- Mix together the juice of 1 ½ lemons and caster sugar
- Prick the warm cake all over with a skewer, and then pour over the drizzle – the juice will sink in and the sugar will form a lovely, crisp topping