

Landscore's Ridiculously Tasty Treats!!

Frank Parker's Banana Cake



Ingredients:

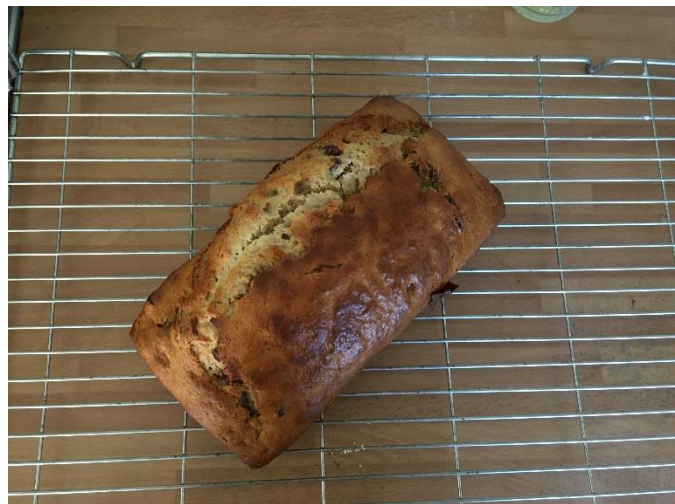
125g butter
150g caster sugar
1 teaspoon vanilla extract
1 egg beaten
2 very ripe bananas mashed
190g self raising flour
60ml milk

Method

1. Grease and line a 2lb loaf tin. (we just used a square tin).
Melt butter, sugar and vanilla in a saucepan over a medium heat.
2. Remove from heat and add the mashed bananas, mix well.
3. Add the egg, mix well.
4. Stir in the flour and the milk.
5. Pour into the prepared tin, sprinkle with a tablespoon of demerara sugar to give a crunch topping. (we sprinkled some pieces of dark chocolate on top)
6. Bake at 170 C/ Fan 150 C/ Gas 3 for 35 minutes, or until skewer comes out clean

Enjoy!

Jago and Isla Sullivan's Vegan Banana Bread





Alethea Oakley's Banana Bread

Ingredients-

200g of plain flour

1tsp of bicarbonate of soda

Pinch of salt

1 x egg (we saved the egg shell to put on our veg patch)

60g of melted butter

Honey for sweetness

3x ripe bananas

Mix the wet ingredients first then add in the dry.

Line a baking tin with parchment paper and pour in the mixture.

Bake for 25 mins @ 180 in the oven.

Leave to cool.

Munch away!

Herbie Mackenzie's Cheese Scones



Megan Williams'

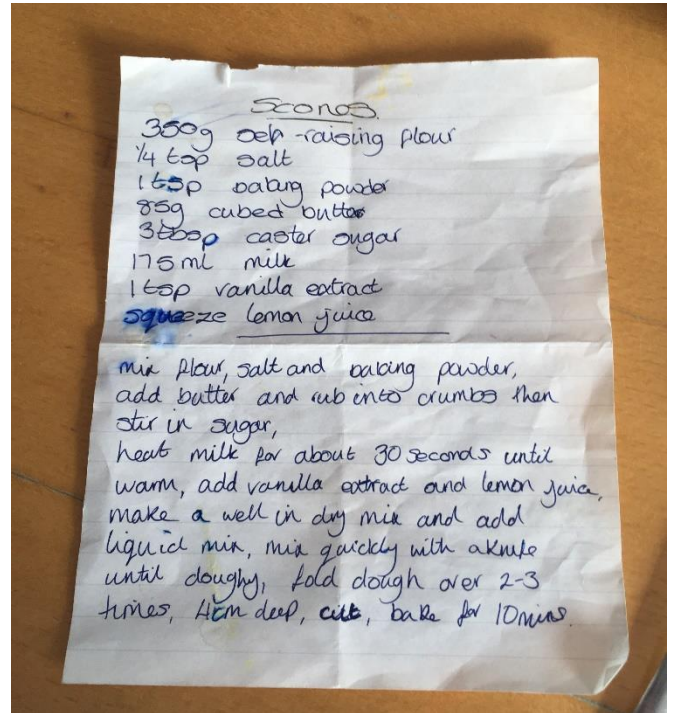
White Chocolate and Raspberry Muffins



Logan Rowe Making Cupcakes with Theo Nicholson



Skye Wood's Scones



The Laird Family's Biscuits

Ingredients:

100g Butter
100g Caster sugar
1 egg
275g plain flour
1 tsp vanilla extract

Method:

- 1) Preheat the oven to 170°C
- 2) Cream the butter and sugar in a bowl until creamy.
- 3) Add the egg and vanilla extract and mix.
- 4) Add the flour and mix then bring the dough together with your hands.
- 5) Roll out the dough on a lightly floured surface to about 1cm thick and cut in to any shapes you like using cutters.
- 6) Place biscuit shapes onto a couple of baking trays lined with baking paper.
- 7) Bake for around 8-10 minutes until pale and golden.
- 8) Leave to cool.
- 9) Mix the icing sugar with water and food colouring until you have a thick bit spreadable icing.
- 10) Once the biscuits are cool decorate with the icing and any edible decorations you have.

Enjoy!



Miss Madison's Chilli (with a bit of help from her Mum)



Ethan Whetton's Banana Loaf

Banana Loaf

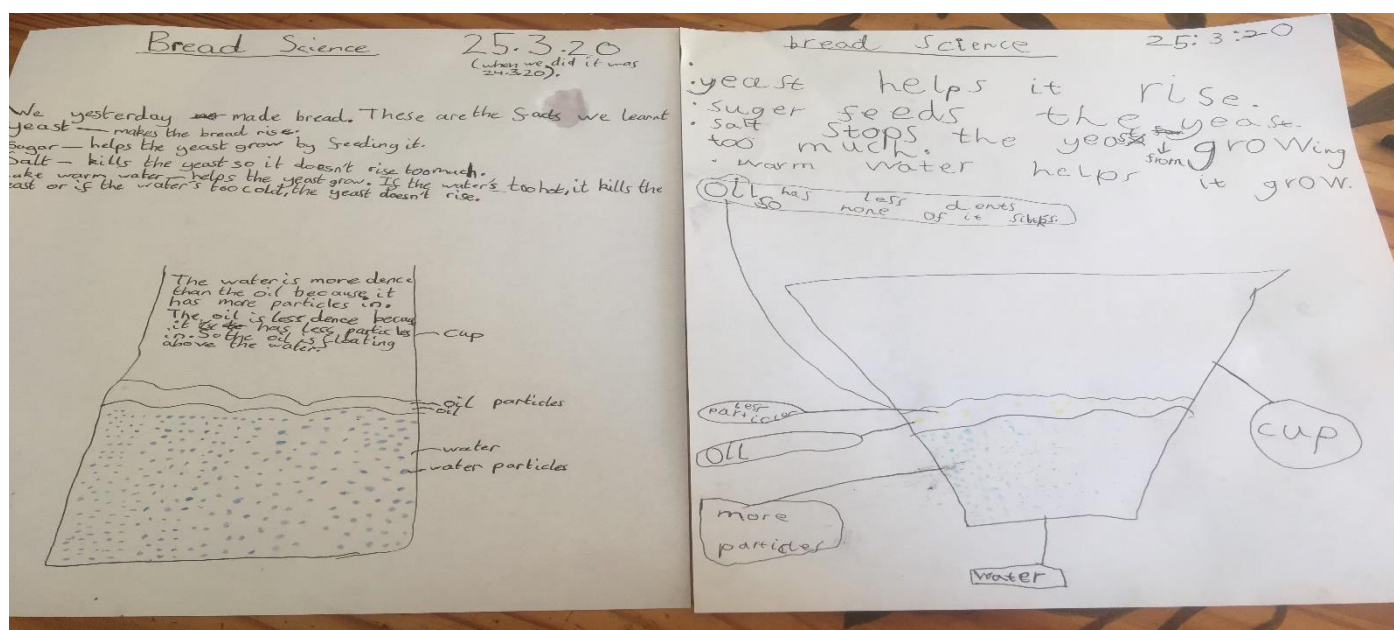
This is a lovely, moist loaf, which really doesn't need to be buttered. It freezes very well. Any bananas left in the fruit bowl are ideal for this cake – the riper they are, the better.

100 g (4 oz) softened butter
175 g (6 oz) caster sugar
2 large eggs
2 ripe bananas, mashed
225 g (8 oz) self-raising flour
1 level teaspoon baking powder
2 tablespoons milk

- 1 Pre-heat the oven to 180°C/Fan 160°C/Gas 4. Lightly grease a 900 g (2 lb) loaf tin then line the base and sides with baking parchment.
- 2 Measure all the ingredients into a mixing bowl and beat for about 2 minutes, until well blended. Spoon the mixture into the prepared tin and level the surface.
- 3 Bake in the pre-heated oven for about 1 hour, until well risen and golden brown. A fine skewer inserted in the centre should come out clean. Leave to cool in the tin for a few minutes then turn out, peel off the parchment and finish cooling on a wire rack. Slice thickly to serve.



Effiah and Finnlay Carr's Bread (and science lesson)



Ben Wonacott's

Jam Biscuits



The Miller's Rhubarb and Almond Cake



Toby and Dylan Moss' Pesto Pasta and Garlic Bread



Ingredients

Pasta

3 x Mushrooms diced

3 x spring onions chopped

3x broccoli florets

4 teaspoons of green pesto

Sliced salami

Parmesan to garnish

2 x slices of bread

2 teaspoons of butter

1 x garlic clove crushed

Teaspoon of parsley

Method

Dylan chopped the mushrooms, onions and broccoli and added them to the saucepan of pasta filled with water. The water was brought to a boil and the pasta and veg cooked until soft. Once cooked the saucepan was drained and the pesto and salami added then served into bowls with parmesan to garnish.

Toby mixed together in a small bowl the butter, garlic and parsley. The butter mix was then spread over 2 pieces of bread, the bread was then baked in the oven at 170 degrees until browned.

They enjoyed their meal very much!

Freddie and Olivia's Banana Bread



Helena Silva's "How to make a chocolate cinnamon cake"

Ingredients

4 eggs

200g of sugar

200g of flour

125g of melted butter

2 small spoons of baking soda

3 big spoons of coco powder

1 small spoon of cinnamon

1 small cinnamon stick

Tools

1 small spoon

1 big spoon

1 baking tray

1 medium bowl

1 big cup

a mixer



Firstly, crack the 4 eggs and separate the white from the yolk. Tip all the yolks into the big cup and start mixing white part of the egg with the mixer, until it turns all foamy and stay still. Subsequently, pour some sugar into the white mixture and carry on mixing until you will not feel the sugar.

Then add your yolks and mix until the mixture turn white again.

After that, add some flour and baking powder- mix very slowly. Next add coco powder and cinnamon- still mixing.

Finally add melted batter and mix gently.

Transfer your cake into the baking tray and place it into the pre heated oven. You should bake your cake in the temperature of 180°C for 30 min.

When the cake is ready decorate it with icing and anything you want!

Enjoy your cake!!!



Matt and Eve Harris'

Chocolate Brownies



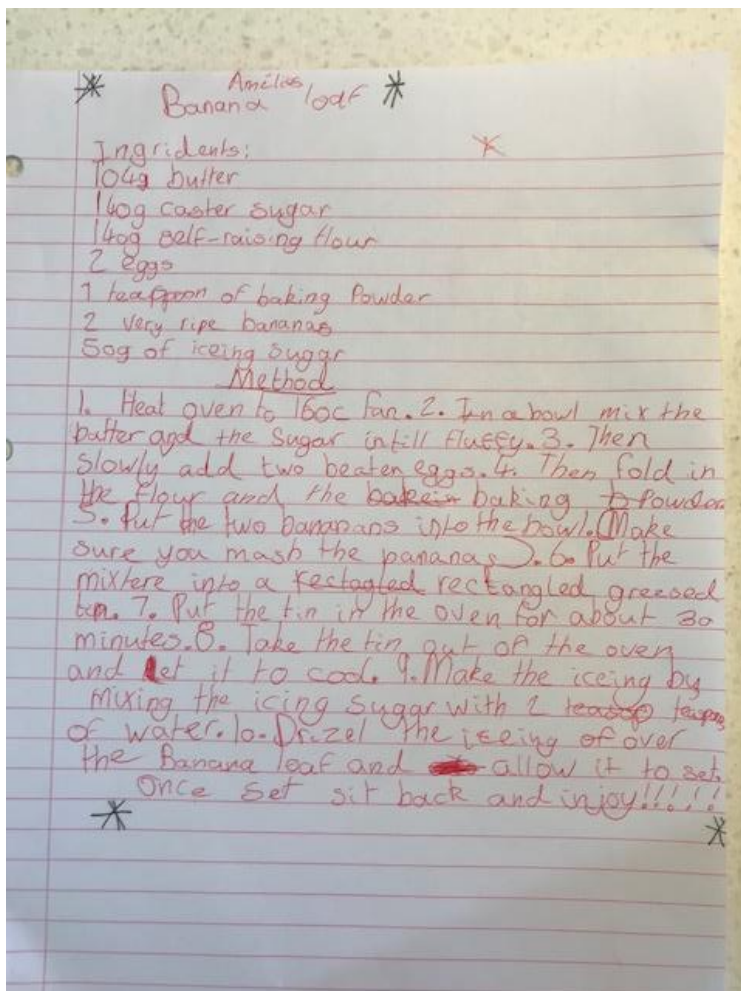
Jagoda and Adam's Chocolate Chip scones and Jagoda's Gingerbread



Gracie Way's Cookies

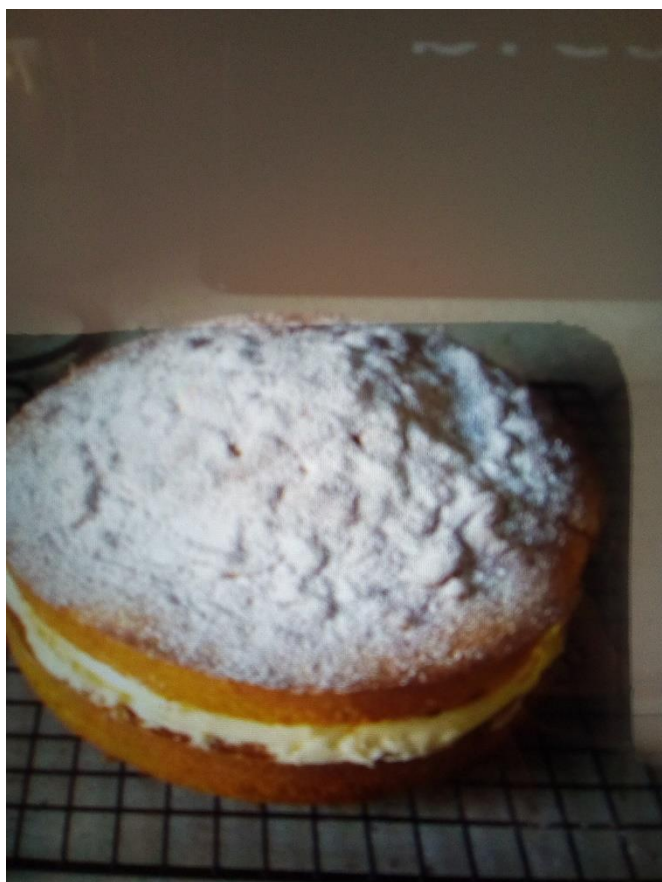


Amélie Wood's Banana Loaf



Ruby Trayhurn-Jones's

Victoria Sponge



Esmae and Kaitlyn's Cupcakes



Brody's Peanut Butter Cookies



Corinna's Easter Cookies

