



### STORING YOUR BOX

To store this box keep all the mixes in the original unopened packets and bottles in a cool dry pantry, at a constant temperature and away from heat sources. This product will have a short shelf life if kept in a humid environment

### ALLERGENS

Before your kids start to bake, please check to make sure they are not allergic to any of the ingredients listed below. Please check you have all the ingredients you need, Everything you need, with the exception of Eggs. You will need about 4 eggs. **This box is not suitable for Vegans**

### DO NOT LET YOUR CHILDREN BAKE WITHOUT SUPERVISION

It is recommended that you do not let your children bake unsupervised at any time and do not let them use sharp knives and please once used remove all plastic bags. We recommend that you provide your child with oven mitts and an apron. **This box is recommended for children from the ages of 5 to 12 years of age**

### DIGITAL RECIPE CARDS & CERTIFICATES

For a digital copy of the recipes please visit our website [www.britainlovesbaking.com](http://www.britainlovesbaking.com) and in the product page there is a download link to the recipes and a digital copy of the certificate that goes with this baking course. If you can't find it please email the [production@britainlovesbaking.com](mailto:production@britainlovesbaking.com)

**ingredients** S Flour (21.9%) (Wheat), (Eggs), Butter (7.1%) (Milk), Dried eggs (4.7%), Vanilla essence (1.2%), Pineapple Coconut & White Chocolate Cookie (21.9%) [Flour (31.7%) (Wheat), Butter (23.8%) (Milk), Sugar (15.8%), Milk Chocolate Flavoured Drops (15.8%) Milk Chocolate (7.9%) [Sugar, Vegetable Oil (Palm), Whey Powder (Milk), Wheat Flour (with Calcium, Iron, Thiamin (B1), Niacin (B3)), Fat Reduced Cocoa Powder (6%), Dried pineapple (4%) (Sulphites), Baking powder (0.63%), Ground cinnamon (0.32%)], Kids bread Box (13.9%) [Flour (62.5%) (Wheat), Dried fruit (30%) (Sulphites), Rapeseed oil (3.8%), Bakers yeast (2.5%) (Wheat), Salt (1.3%)], Chocolate Crunchy Road Slice (13.5%) [Chocolate (33.3%) (Milk), Cornflakes (20.5%) (Wheat), Butter (15.4%) (Milk), Digestive biscuits (15.4%) (Wheat), Coconut flakes (2.6%), Roasted Peanuts (2.6%), Dried cranberries (2.6%), Sultanas (2.6%) (Sulphites), Sprinkles (2.6%) (Gluten), Mini Marshmallows Pink and White 1kg (2.6%)

***YOU'RE BAKING BUDDIES  
ARE HERE TO HELP WITH  
LOTS OF TIPS***

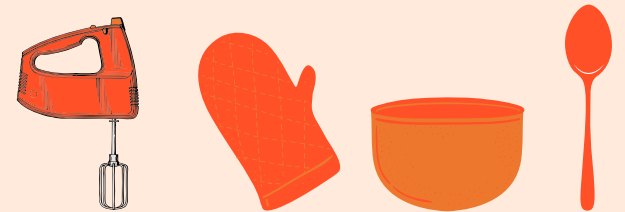




## **COOKIES & BISCUITS BAKING COURSE**

### **Double Chocolate Rocky Rd Cookies**

- A Bottle of Rapeseed Oil (100mls)
- Bag of Soft Brown Sugar (180g)
- Bag of Chocolate Cookie Mix (220g)
- Bag of Rocky Rd Mix (the yummy bits (80g)
- 1 Egg



**You Need 2 flat baking sheets non stick, 1 handheld mixer or whisk, 1 glass bowl, 1 tablespoon**

Preheat the oven to 180c/170c Fan Assisted or Gas 4

#### **Step 1**

Mix the oil and the sugar in a bowl and whisk with handheld mixer or whisk for about 3 mins

#### **Step 2**

Add the egg and mix for 1 min

#### **Step 3**

Add the cookie mix and stir for about 2 mins until its all combined

#### **Step 4**

Mix in the Rocky Road Mix and stir until its combined

Using your tablespoon, scoop out 6 portions of the mix and place them on the tray 4cm apart

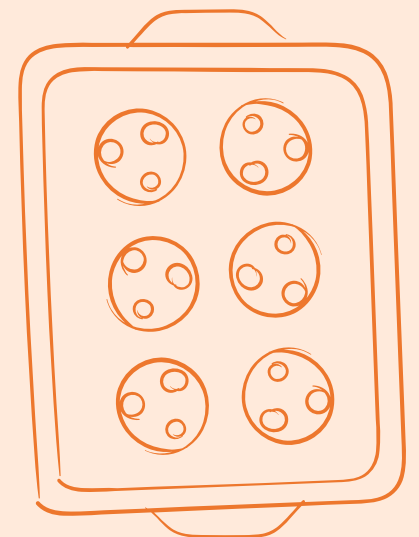
You may need to do this twice if you only have 1 tray

#### **Step 5**

Bake in the oven for 12-14 mins until well risen but a bit soft in the middle

#### **Step 6**

Place on a wire rack and wait to cool - then share them with your friends and family

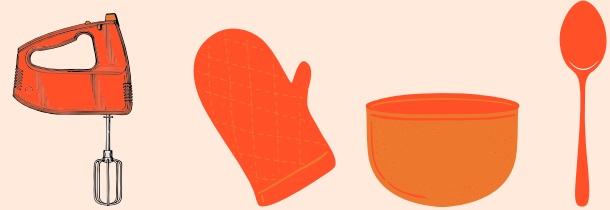




## ***PINEAPPLE, WHITE CHOCOLATE, & COCONUT COOKIES***

### ***White Chocolate Pineapple, Coconut Cookies***

- A Bottle Rapeseed Oil (100mls)
- Bag of Soft Brown Sugar (180g)
- Bag of cookie mix ((190g
- Bag of Cookie Yummy Bits Mix (80g)



***You Need 2 flat baking sheets non stick 1 handheld mixer or whisk, 1 glass bowl, 1 tablespoon***

Preheat the oven to 180c/170 Fan Assisted or Gas 4

#### ***Step 1***

Mix the oil and the sugar in a bowl and whisk with handheld mixer or whisk for about 3 mins

#### ***Step 2***

Add the egg and mix for 1 min

#### ***Step 3***

Add the cookie mix and stir for about 2 mins until its all combined, the stir in the bag of pineapple, coconut & chocolate bits and mix until combined

#### ***Step 4***

Using your tablespoon, scoop out 6 portions of the mix and place them on the tray 4cm apart  
You may need to do this twice if you only have 1 tray

#### ***Step 5***

Bake in the oven for 12-14 mins until well risen but a bit soft in the middle

#### ***Step 6***

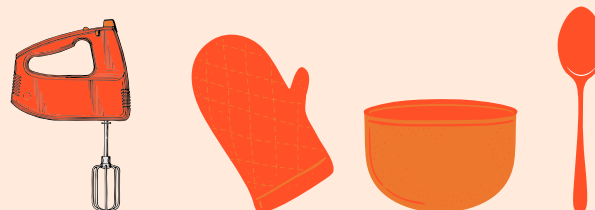
Place on a wire rack and wait to cool - then share them with your friends and family



## **ORANGE CHOCOLATE COOKIES**

### **White Chocolate Pineapple, Coconut Cookies**

- A Bottle Rapeseed Oil (100mls)
- Bag of Soft Brown Sugar (180g)
- Bag of cookie mix ((190g
- Bag of Chocolate Drops (80g)
- 1 bottle of orange extract



***You Need 2 flat baking sheets non stick 1 handheld mixer or whisk, or glass bowl, 1 tablespoon***

Preheat the oven to 180c/170 Fan Assisted or Gas 4

#### ***Step 1***

Mix the oil and the sugar in a bowl and whisk with handheld mixer or whisk for about 3 mins

#### ***Step 2***

Add the egg and mix for 1 min

#### ***Step 3***

Add the cookie mix and stir for about 2 mins until its all combined, the stir in the bag of pineapple, coconut & chocolate bits and mix until combined

#### ***Step 4***

Using your tablespoon, scoop out 6 portions of the mix and place them on the tray 4cm apart  
You may need to do this twice if you only have 1 tray

#### ***Step 5***

Bake in the oven for 12-14 mins until well risen but a bit soft in the middle

#### ***Step 6***

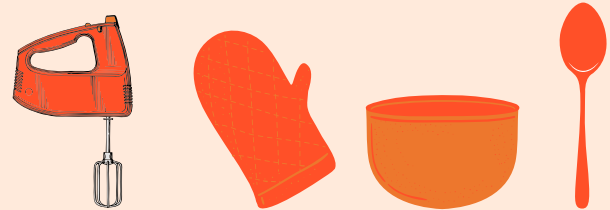
Place on a wire rack and wait to cool - then share them with your friends and family



## **CHUNKY NUTTY OATY FRUITY COOKIES**

### **White Chocolate Pineapple, Coconut Cookies**

- A Bottle Rapeseed Oil (100g)
- Bag of Soft Brown Sugar (180g)
- Oaty, nutty, fruity cookie mix (280g)
- 1Egg



**You Need 2 flat baking sheets non stick 1 handheld mixer or whisk, 1 glass bowl, 1 tablespoon**

Preheat the oven to 180c/170 Fan Assisted or Gas 4

#### **Step 1**

Mix the oil and the sugar in a bowl and whisk with handheld mixer or whisk for about 3 mins

#### **Step 2**

Add the egg and mix for 1 min

#### **Step 3**

Add the cookie mix and stir for about 2 mins until its all combined,

#### **Step 4**

Using your tablespoon, scoop out 6 portions of the mix and place them on the tray 4cm apart  
You may need to do this twice if you only have 1 tray

#### **Step 5**

Bake in the oven for 12-14 mins until well risen but a bit soft in the middle

#### **Step 6**

Place on a wire rack and wait to cool - then share them with your friends and family