



### STORING YOUR BOX

Please keep filling, pastes and frostings in the fudge so they remain in tip top condition ready for our Jrn bakers to create some yummy treats. Please keep them in the fridge, the best way to store this box are 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 is kept in a humid environment or at high altitudes. Humid environments affect many different foods while high altitudes seem to especially pick on baked goods.

### 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, every provided almost everything you need, with the exception of Butter, Eggs, Water. You will need about 4 eggs, 250g of butter and 150mls of water. **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 shape knives and please once used remove all plastic bags. We recommend that you provide you 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/blog/recipes](http://www.britainlovesbaking.com/blog/recipes) and a digital copy of the certificate that goes with this baking course please email the [production@britainlovesbaking.com](mailto:production@britainlovesbaking.com)

Lemon Cherry Pie (29.3%) [Sugar (23.7%), **Flour (21.9%) (Wheat)**, Red Cherry Fruit Topping & Filling 2.5kg (20.7%) [Red Cherries (40%), Water, Glucose Syrup,, Lemon curd (20.7%) (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%) Glucose Syrup, Sugar, Dextrose, Water, Stabilizer (Sorbitols), Gelatin\*, Flavour. Frosting Vanilla Sugar, Vegetable Oil Water, Skimmed Milk Powder, Flavouring, Emulsifier (Polysorbate 60%), Preservative (Potassium Sorbate), Acidity Regulator (DiSodium Phosphate)], Cake Mix 6kg (10.4%) [Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil (Rapeseed), Dried Whole Egg, Modified Starch, Wheat Starch, Raising Agents, Emulsifiers ], Dawn Compound Flavour (blueberry Peach) (0.35%), Sprinkles (0.35%) (Gluten)





# CRUNCHY ROAD CHOCCY, FRUITY, NUTTY SLICE

Each of the ingredients in your box have been marked with a number and are in order of the steps you need to follow to create your bake. Arrange your ingredients before you start so you have everything you need in front of you

## ***BAKE 1***

### INGREDIENTS

- 60g of butter
- 1 Bag of milk chocolate (1)
- 1 bag of Cornflake Biscuit Crunch (2)
- 1 Bag of Crunchy Rd Mix (3)
- 1 small bag of sprinkle

### THINGS YOU NEED

- 2 baking trays from your box
- 2 large mixing bowls
- 1 wooden spoon

### TIMING

- Prep 15 m
- Chilling 30 m

### STEPS

01

- Put the butter, the Bag of Chocolate (1) into a plastic bowl and on a very low heat and in 30 second busts melt the butter and the chocolate in the microwave

02

- Tip the Bag of Cornflake & biscuit crumb (2) into a large bowl, then add the bag of Crunch Road Choccy Fruity, Nutty Mix (3) and give it a stir.

03

- You may need a grown up to help you, pour the melted chocolate butter mix into the bowl of dry ingredients.

04

- Stir the ingredients together gently using a wooden spoon. Spoon the mixture evenly between the two trays included in your box.

05

- If you want, you can drizzle some chocolate or some sprinkles on top. Put in the fridge to set for about 30 mins. Once set, ask a grown up to help cut the slab into slices. Share it with your family, friends at school.



# CHOCOLATE PINEAPPLE & COCONUT COOKIES

Each of the ingredients in your box have been marked with a number and are in order of the steps you need to follow to create your bake. Arrange your ingredients before you start so you have everything you need in front of you

## ***BAKE 2***

### INGREDIENTS

- 160g Soft Butter
- 1 Bag of Caster sugar (1)
- 1 Bag of Cookie Mix (2)
- 1 Bag of Pineapple, Coconut & White Choc Mix (3)
- 50g Drizzling chocolate

### THINGS YOU NEED

- Sheets of Greaseproof paper
- Cookie baking sheet
- A stand mixer or bowl & spoon

### TIMING

- Prep 20 m
- Cook 10 m
- Cooling 30 m
- Decoration 30 m

## STEPS

### 01

- Line 2 baking trays with the greaseproof paper from your box
- Put the soft butter and the bag of caster sugar (1) and 1/3 of the vanilla (from the bottle that came in your box) into a bowl or mixer and beat for about 5 mins until it is light and fluffy

### 02

- Sift in the Cookie Mix (2) and slowly beat the mixture on a slow speed for about 2 mins

### 03

- Tip in the Pineapple, Coconut and White Chocolate Mix (3) into your cookie dough and beat on a slow speed for 2 mins.
- Roll 18 balls of dough the size of the large marble or walnut and place the 2-3 cm apart from each other on a baking sheet.
- Pop them into the fridge for 20 mins before baking. Whilst in the fridge, ask an adult to help you with the oven, you need to heat the oven to 190C/170C fan/gas 5

### 04

- Just before baking flatten the balls a little with the palm of your hand and bake them in the oven for around 10-12 mins until they are golden brown and slightly firm on top.

### 04

- Leave the cookies on a cooling rack for around 30 mins before, then melt the little bag of chocolate and pour it into a small piping bag and decorate your cookies, you can also add some sprinkles, it's up to you.



# DO US A FLAVOUR CUPCAKES

Each of the ingredients in your box have been marked with a number and are in order of the steps you need to follow to create your bake. Arrange your ingredients before you start so you have everything you need in front of you

## BAKE 3

### INGREDIENTS

- Bag of Cupcake mix (1)
- 100mls from the Bottle of Oil (2)
- 2 medium size eggs
- 100 mls of water
- 1 Tub of Frosting (3)
- 2 pots of Blueberry and Peach (4) flavoring
- 1/3 of the little bottle of Vanilla Essence

### THINGS YOU NEED

- A stand mixer/hand mixer
- Piping Bag & Nozzle
- Spatula
- Small Spoon

### TIMING

- Prep 20m
- Cook 18 m
- Cooling 60 m
- Decoration 30 m

## STEPS

01

- Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases provided.

02

- We have made an all in one mix for you, so its easy for you to make yummy cupcakes
- Put the Cupcake Mix (1), 80 mls from the Bottle of Oil (2). **You need to keep a tiny bit 20mls for later.** the water, eggs and vanilla into a mixer and whisk for 5 mins. Or you can mix it all in a big bowl with a hand mixer or hand whisk.

03

- Spoon the mixture into the cupcake cases, do not over fill them, just fill them 1/4 from the top of the cupcake case

04

- Bake for 15 mins until golden brown. Test with a skewer, insert into the middle of each cake it should come out clean. Leave to cool completely on a wire rack.

05

- Choose the flavour you want or you could do 1/2 and 1/2 or create your own
- Mix it with your frosting, cut the bottom of a piping bag and pop in the nozzle.
- Fill your piping bag (see the bakers tip below) fill only 2/3 of the bag
- Now have some fun piping and decorating - use any of the decorating bags we put in the box for you.







# A LOAF OF FRUIT BREAD

Each of the ingredients in your box have been marked with a number and are in order of the steps you need to follow to create your bake. Arrange your ingredients before you start so you have everything you need in front of you

## BAKE 4

## STEPS

### INGREDIENTS

- 1 Bag of Bakers Yeast (1)
- 1 tsp of sugar
- 1 Bag of Fruit Bread Mix (2)
- 1 bag of Dried Fruit (3)
- 20 mls of rapeseed oil left from your cupcake bake
- 160 ml of warm water

### THINGS YOU NEED

- Stand mixer with a dough hook
- Baking tray & loaf tin
- Clean plastic bag
- A wire cooling/cake rack
- Oven gloves
- A Jug

### TIMING

- Prep 120 m
- Cook 25m m
- Cooling 60 m

01

- Dissolve the sugar in the warm water, add the dried active yeast, give it a stir and leave to wake up and start to foam

02

- Add the Bread Mix (2) the oil to a stand mixer fitted with a dough mixer and mix on a low speed, pour in the yeast & water mix and mix for about 6 mins.
- Don't worry if it seems sticky at first – it will get less as the flour absorbs the water. Then add the little bag of dried fruit (3) and mix for 2 more min.

03

- To see if its done, poke the dough with a clean finger and it should feel soft and spring back to the same shape if not mix it for another minute
- Cover the bowl with a tea towel or plastic bag and leave to prove (rise) until the dough has doubled in size. This should take about an hour at room temperature but will be faster if the kitchen is warm or slower if the kitchen is cold.

04

- Wet the work surface and your hand with a few drops of oil and scrape the dough out of the bowl Flip the ball over 3 times, this knocks the air out of the dough.
- Tear in two halves and shape one to fit your tin and the other into a ball and place that one on a tray with a sheet of greaseproof paper on it.

05

- Cover both with the plastic bags, making sure that there's plenty of space between the dough and the cover and leave to prove again for 45 mins. About 20 minutes into your proving time ask a grown up to turn on the oven to 230°C (450°F or gas mark 6)
- Uncover the dough carefully, making sure the plastic doesn't touch it and slide the tray and the tin into the oven. Bake for fifteen minutes ,then turn the heat down to 200°C. Continue to bake for another 20-25 minutes. As an adults to remove the baking trays from the oven. Put the loaf onto the cooling rack and cover with the tea towel to cool for 60 mins.



# LEMON & CHERRY MERINGUE PIE

Each of the ingredients in your box have been marked with a number and are in order of the steps you need to follow to create your bake. Arrange your ingredients before you start so you have everything you need in front of you

## **BAKE 5**

### INGREDIENTS

- 80g of butter cold chopped up
- 1 egg yolk & 2 -3 Tbsp of water
- 1 bag Caster Sugar (1)
- 1 Bag of Pastry mix (2)
- 1 Tub of Pie filling (3)
- 1 Bag of Merri White (4)
- 1 bag of sugar (5)

### THINGS YOU NEED

- Sheets of Greaseproof paper
- Some baking bean or dry rice
- A stand mixer/hand mixer
- Or two big bowls, spoon & whisk
- Cling film
- Big blue piping bag

### TIMING

- Prep 45 m
- Cook 35 m
- Cooling 60 m
- Decoration 10 m

## STEPS

01

- Put the Caster Sugar (1), the Pastry Mix (2) and the butter into a food processor and whizz it for a few mins until blended.
- Then add the egg yolk and whizz again, if its very dry add the water and whizz until it forms a ball. Or do all of this by hand in a big bowl.

02

- Roll out the pastry to the same thickness as £1 coin. Transfer the pastry to the 6 inch tin to cover the bottom of the tin. Be careful not to stretch the pastry, but let it hang over the edge of the tin a tiny bit. Trim the rest off and cover in cling film and pop in the fridge for 30 mins

03

- Pre-heat the oven to 180C/350F/Gas 4.
- Lay the Greaseproof paper over the pastry base and fill with baking beans or dry rice. Bake for about 15 minutes then remove from the oven and remove the beans and parchment paper and return to the oven for a further five minutes

04

- Leave it to cool down for about 30 mins before adding the pie filling (3), just spoon it in and spread it evenly so it overs the entire base of the pie

05

- Mix the Merri White (4) with 70mls of warm water the bottom of a very clean mixing bowl until its all dissolved
- Use a stand mixer or hand held mixer and whisk until its big light fluffy & firm
- Slowly add the small bag of Caster Sugar (5) and keep whisking until its shiny & stiff.
- Fill the big blue piping bag and pipe swirls on top of the filled pie dish until its all covered
- Bake in the oven for about 15 minutes until the filling is completely set and the meringue is lightly golden and crisp. Allow to cool completely before cutting or serve very slightly warm.