

PLATINUM JUBILEE BAKING COURSE RECIPES





PLATINUM JUBILEE BAKING COURSE FOR KIDS

This baking box is the perfect way to get the nation's kids baking to celebrate HM The Queen's Platinum Jubilee. These very special kids' baking course is inspired by her children and grandchildren's favourite treats.

Your box includes;

- Will's and Kate Chocolate Biscuit cake
- Macaron in two simple steps
- Victoria Sponge
- Crown shaped shortbreads

YOU WILL NEED

- 200g of Butter (90g for shortbreads & 110g for the Chocolate Biscuit cake.
- 65mls of hot water at 50c the hot water from the tap for your Macarons

Your box includes;

- Things to decorate your shortbreads
- Ready to roll fondant icing & rolling pin
- Food colouring to create your coloured biscuits
- fondant for piping and decorating
- Cookie cutter, piping bags and nozzle
- Greaseproof paper
- Round cake pan (use it for the fridge cake than the victoria sponge)

Plain Chocolate Flavoured Bar 3kg Sugar, Vegetable Oil (Palm), Wheat Flour Cocoa Powder (15%), Whey Powder (Milk), Emulsifiers: Soya Lecithin, Polyglycerol Polyricinoleate, Callebaut Chocolate Drops For Baking Milk 2.5kg [Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Milk Sugar, Whey Powder (Milk), Emulsifier Soya Lecithin, Growing Great Chocolate Ingredients: Cocoa, Milk Chocolate (min. Cocoa: 28.3% - min. Milk Solid: 14%)], Cake Mix 6kg [Wheat Flour (with Calcium, Iron, Niacin, Thiamin), Sugar, Oligofructose, Vegetable Oil (Rapeseed), Dried Whole Egg, Modified Starch, Wheat Starch, Raising Agents (Bicarbonate, Frosting Vanilla 5kg [Sugar, Vegetable Oil (Rapeseed, Palm), Oligofructose, Humectant (Glycerol), Water, Skimmed Milk Powder, Flavouring, Emulsifier (Polysorbate 60%), Preservative (Potassium Sorbate), Acidity Regulator (Chocolate Smarties (Milk, Soya), Desiccated Coconut, Marshmallows ALLERGY ADVICE: For allergens, see ingredients in Bold. This product may also contain traces of Gluten, Sulphites



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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, its best to keep all frosting, pastes and liquid in the fridge

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 some Eggs and Butter should be in the box if not please contact us at once we can arrange some to be sent out to you. . **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. 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 7 to 14 years of age

DIGITAL RECIPE CARDS & CERTIFICATES

For a digital copy of the recipes please visit our website 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 cant find it please email the production@britainlovesbaking.com





Platinum Jubilee Shortbread Crowns

Use by 30 Aug 22



Shortbread

- 1 x 200g bag of Mix (2 small bags)
- 90g of Butter
- 2 g Vanilla essence(1/2 the bottle)

Icing

- Sugar Paste
- Colouring
- Decorations
- A splash of creativity
- A dash of imagination

Equipment

- 2 baking trays
- rolling pin
- parchment
- crown cookie cutter
- stand mixer

Make your Shortbreads Makes 24

- Tip all ingredients into the mixing bowl and on a low-speed mix into a smooth dough. Place in the fridge for 20 mins
- Roll out the dough and cut out your crowns and place them on the baking tray. You may need to do this a few times, before baking, pop them back in the fridge for 10 mins
- Preheat the oven to 130c fan-assisted 140c/gas mark 3, when you are ready to bake, pop them in the middle of the oven for 15-20 mins or until they have a golden colour. Leave to cool before letting your inner artist go wild to create your own amazing Jubilee treats . Do leave some plain as not everyone wants an iced biscuit,, just pop them in a biscuit tin and they will last 5-6 days.
- For the rest you can colour your roll out icing if you want, when done roll it out with some icing sugar and use your cutter to cut the sugar paste crown. Use icing as the glue. You can make some simple icing with the icing sugar in your box. Use 1/2 add a few teaspoons of water and mix (its should be thick but runny) its perfect for decorating your shortbreads



Platinum Jubilee Macarons Use by 30 Aug 22



Macaron

1 bag of macaron mix
1/4 the weight of
the mix in water

Filling

Macaron Filling Tub

Equipment

Parchment paper or
Macaron Matt & macaron template
Stand mixer
Piping bags

Make Your Macaron Makes 16-20

- Add the water (1/4 the weight of the macaron mix) and the Macaron Mix into your stand mixer
- Mix for 3 mins at high speed until smooth.
- Pipe the batter onto a tray lined with a macaron mat or parchment paper
- Bake at 150°C for 20-22 mins. Per 100g of mix makes 16 shells,
- Leave to cool before peeling off the tray. Set 1/2 the shells to one side. Fill a piping bag with the filling and pipe a small disc in the centre of all the shells then top them with the other halves and place on a nice plate to serve.



Victoria Sponge (mini or cake tin size)

Use by 30 Aug 22



SPONGE

1 bag of sponge mix
50g of water per 100g of mix



FILLING

Buttercream Filling
Tub or piping bag of jam



EQUIPMENT

Parchment paper or
2x cakes pans on the box or muffin tray for
minis
Stand mixer
Piping bag



TO MAKE YOUR SPONGE

- Tip in the sponge mix into your bowl, add the water and whisk for 4 mins, add a dash vanilla
- Line and grease your cake tins or muffin tray if making mini ones.
- Spoon on the mixture only filling your tin 1/2 way up - or it will spill over and burn
- Bake at 170°C fan assisted 180C or gas 4 for 20mins to 25 mins. Check after 10 mins, do not open the oven door until after the first 10 mins.
- Stick a skewer the middle of the cake and it comes away clean, then its done.
- Leave to cool before taking them out of the tins, then put them on a cooling rack until they are ready to be decorated
- Whisk your buttercream for a few mins so it light and fluffy
- Spread the jam on one half of the the cake and pipe the butter cream on top in swirls for the centre of the cake (so then you put the top on it doesn't spill over the edge of the cake. Dust with some icing sugar or a fresh raspberry or decorate with a crown place on a plate to serve or keep in the fridge until your ready,



Will's & Kate's Chocolate Biscuit Cake

Use by 30 Aug 22

BISCUIT CAKE

- Crushed Biscuits
- 110g butter
- 1 bag of icing sugar
- 1 bag of dark chocolate drops or half a bag if you got one big one
- 1 tablespoon of warm water
- 1 bottle of vanilla & orange essence

TOPPING

- Chocolate drops
- Condensed milk

EQUIPMENT

- Parchment paper
- Round 6 inch cake tin
(use the one in the box before making the sponge)
- Stand Mixer , wooden spoon



TO MAKE YOUR CAKE

- Line the foil tin base with a parchment round from your box
- Beat the butter and sugar together light and fluffy , add your flavouring bottle and water.
- Crush your biscuits so they are chunks not crumbs
- Using 1/2 your chocolate, tip it into a glass bowl and melt in the microwave on a low heat
- Turn the mixer down really low and pour in the chocolate leave to mix then scrape down the sides
- Turn off the mixer and add your biscuits to the mix and give it a good stir.
- Spoon it into the foil tin and press it down so its all nicely packed in there (use the back of a spoon)
- Pop it in the fridge for 2-3 hours and start to make your topping
- Melt the chocolate and condensed milk together and give it a good stir so its a lovely glossy thick liquid, leave to cool but not set
- Take you cake out of the fridge and spoon over your ganache topping, level it off with the back of a spoon
- Pop back in the freeze for 40 mins, then take our of the tin and cut into wedges
- Serve on a nice plate as part of your Jubilee celebration,
- Decorate with some slices of orange.

