



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 and a digital copy of the certificate that goes with this baking course please email the 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)



SANTA'S NO COOK FUDGE



Arrange your ingredients before you start so you have everything you need for your condensed Milk or Caramel Condensed

Bag of Chocolate dops

Some festive topping/sprinkles

FUDGE

THINGS YOU NEED

- 1 small tray or square container
- 1 wooden spoon
- 2 small mixing bowls
- Some greaseproof paper or cling film
- Nice clean hands

TIMING

- Prep 15 m
- Proving 120
- baking 25

01

- Tip the Bag of Chocolate (1) into a plastic bowl and on very low heat and in 30 seconds bursts until the chocolate starts to melt then take it out keep stirring it until it's all melted

02

- For the caramel, you will need to heat like the chocolate but, its just needs to be a little bit hotter than the chocolate

03

- Now mix them all together and add whatever you like, use some of the chocolate Pearls or fruit-flavored sugar crunch or festive. The elves say find the strawberry sugar its got popping candy in it.

04

- Once you finished tip it into a square container or cake tin lined with either greaseproof or cling film and pop it in the fridge for 2 hours or 60 mins in the freezer

05

- Take it out and chop it up into squares and share with family and friends



YOUR EARNED ONE BAKING STAR



CHRISTMAS TREE BREAD



Arrange your ingredients before you start so you have everything you need for your Tear & Share Christmas Tree bread

THINGS YOU NEED

- Large baking sheet
- Pastry brush
- Measuring spoons
- Mixer
- Some greaseproof paper or cling film
- Nice clean hands

TIMING

- Prep 15 m
- Chilling 120 m

01

Tip the mix into a large bowl or the bowl of a freestanding mixer. Make a well and add the warm water (use 250 mls first add more if you need it) leave until they start to foam.

02

Then add 1/2 the oil and turn on the mixing machine for about 6 mins it should be soft and light and when you poke it, it springs back to shape.

03

Cover with cling film or a tea towel and set aside somewhere warm until the dough has doubled in size.

04

Line your largest baking sheet with parchment, and dust with flour to make a Christmas tree shape, you'll need 23 balls. Tear off lumps of dough, ensuring each one is roughly the same size (if you want to be exact, weigh the dough, divide the weight by 23, then weigh each ball of dough as you break them off

05

Roll into a ball and place on the baking sheet, sealed side down, in a tree shape. Leave a little space between each ball, as they will grow when proving. You're likely to have a few bigger pieced these butts of dough for the trunk –. Cover the tray with a sheet of oiled cling film and set aside for 30 mins until almost doubled in size.

06

When the dough is ready, uncover the baking sheet and bake for 20-25 mins until golden brown. Grab a pastry brush and when the bread is done brush with the garlic oil, all over



YOU NOW HAVE 2 GOLD STARS



CHRISTMAS TREE CAKE



Arrange your ingredients before you start so you have everything you need for your CHRISTMAS TREE CAKE - CAKE MIX, OIL, FONDANT, GREEN COLOUR POWDER, FROSTING, PIPING BAG AND YUMMY STUFF DECORATE WITH THIS MAKES 2 CAKES

THINGS YOU NEED

- baking tray
- 1 wooden spoon
- small mixing bowls
- Measuring spoons
- Piping bag
- Some greaseproof paper or cling film
- Nice clean hands

TIMING

- Prep 15 m
- Baking 25
- Decorating as long as you like

01 Ask someone to set the oven for you 170 fan Assisted, 180 c or Gaz 4, and grease the tree cake mold with a few drops of oil Into a stand mixer bowl add the cake mix, oil, and 80mls of water, and 3 eggs

02 Whisk for about 4 mins, until smooth, put your cake pan on a tray and pour the mix into the cake pan and do this step again after your first bake is done,

03 Bake for 25 to 30 mins, insert a cake skewer into the center if it comes out clean it done, if not leave in for another 5 mins When done, leave to cool for 10 mins in the pan before transferring onto a wire rack, leave to cool until is completely cooled or the frosting will melt when you apply it. (leave the cake on the wire rack)

04 Get someone to help you with this step. Use a long knife slice the cake into 2 horizontally and apply the frosting, place in the fridge to chill for about 20 mins. Warm the fondant in the microwave, heat in short bursts, and stir until melted and thin.

05 Add some of the green coloring powder it looks orange..but it's green and its in the green bag

06 Place a clean tray lined with cling film under the wire rack and pour over the liquid fondant, start with the edges of the cake, leave to set, scape up the fondant and if needed warm and pour over the center of the cake and its should just flood out to the edge, leave to set for about 30 mins.

07 If you need more icing, use the bag provided just add 10 Mls of water at a time until you have a thick paste you can coat the cake with and also pipe and write with,

08 Decorate the cake how you wish you can use the sugar paste to roll out and cover the bottom of the tree or to make mini presents



YOU NOW HAVE 3 GOLD STARS



MINI GINGERBREAD HOUSES



Cookie Ingredients

- 1 Bag of Gingerbread Cookie Mix
- 1 Bag of Brown Sugar
- 1 Bottle of Golden Syrup
- 1 Bottle of Vanilla Extract
- 1 Bottle of Rapeseed Oil
- 1 Egg (you need to get that sorry)

Icing Ingredients

- 1 Bag of Icing Mix
- 1 Bottle of Lemon Juice
- 1 Bag of Red Food Colouring
- 1 bag of Green Colouring
- 1 Bag of Sprinkles

In Your Box

- 3 piping bags
- 1 nozzle
- 3 sheets of Greaseproof
- 3 cookie cutters
- 1 Letter to Santa (he told us to put one in there for you)

Equipment

- Stand Mixer
- Rolling Pin
- Baking tray

RECIPE TIME: Prep 35 mins, bake 10 mins per batch, plus decorating time.

METHOD: This recipe is a three step process. First you will make the gingerbread dough, then you will roll, cut and bake the biscuits, then you'll decorate them with royal icing. We recommend using a stand mixer to make the dough, which will also require light kneading. Our royal icing is based on a simple, traditional method and does not require a mixer.

You can be as creative as you wish with this kit. We have included everything you need for piping different designs, however you can simply use a knife to spread the icing on the biscuits, use different food colourings or finish with sprinkles of your choice.

STEP 1

- Heat the sugar, golden syrup and butter in a pan until melted. Mix the ginger and flour in a large bowl and make a well in the centre. Add the bicarbonate of soda to the melted mixture and stir – it will fizz a little – then pour into the flour mixture with the egg. Stir to combine. The mix will be soft but will firm up as it cools.

STEP 2

- Scoop the mixture into a box or fridge bag and chill for at least 1 hr until firm enough to roll out. The dough can be kept in the fridge for up to a week or frozen for three months.

STEP 3

- Heat oven to 190C/170C fan/gas 5. Turn the dough out onto a lightly floured surface and cut in half. Briefly knead the first piece, then roll it on a lightly floured surface to 5mm thick, use your cutters to create your gingerbread people then transfer to lined baking sheets, leaving a little room for them to spread.

STEP 4

- If you plan to hang the biscuits, make a small hole in the top of each one using the end of a piping nozzle (the hole will close up a little so make sure it's big enough). Repeat with remaining dough.

STEP 5

Bake in batches for 10-12 mins or until they darken slightly, If the holes have closed up, remake them while the biscuits are warm. Leave to cool and harden up completely before moving them. To make your icing, add the lemon juice to the icing mix and beat on the mixer for 5 mins, then divide it up and use the colouring create the colours you want (its very strong!) once you have iced your cookies use the sprinkles to finish them off and then leave them to set for 2 hours,



YOU NOW HAVE 4 GOLD STARS

