

Hartismere Star Bakers

Group 9Q/FD

WEEK 2 Wednesday PERIODS 1 AND 2

Thankyou for making sure your child is prepared for the practical lessons this year. Please see attached plan for the rest of the school year. Any changes to the plan will be communicated to the student via email and Google classroom. **If you wish to adapt recipes to suit specific dietary needs please do so. If any support is needed please contact me by email, see below for my address**

Please make sure they weigh out ingredients at home if possible as it saves time in the lesson, and that they bring ingredients in a named container.

You will notice that some ingredients are starred. These ingredients are provided by school, so pupils do not need to purchase them but may use them.

Please email me at esm@hartismere.com with any queries or concerns.

Thank You

Mrs Smith

Date	Name of recipe	Ingredients needed	link
7/5/25	Fruit crumble Please bring an oven proof dish	450g fruit chopped into 1cm chunks (we used 400g Bramley apples and 50g fresh blackberries) 75g granulated sugar 50g butter cold and cubed 100g plain flour 50g demerara sugar	crumble recipe
21/5/25	Perfect chocolate brownies	225g/8oz butter (preferably unsalted) 450g/1lb caster sugar 140g/5oz dark chocolate, broken into pieces 5 free-range medium eggs 110g/4oz plain flour 55g/2oz cocoa powder	BBC CHOCOLATE BROWNIES
11/6/25	Sausage rolls	For the Quick Flaky Pastry 75g block butter 110g plain flour A pinch of salt* Cold water to mix For the filling: 225g good quality pork sausagemeat ½ medium or 1 small onion, finely chopped 1 teaspoon sage* 1 egg, beaten, to glaze	https://www.deliaonline.com/cookery-school/techniques/sausage-rolls

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25/6/25	fcheesecake	<p>300g digestive biscuits 100g unsalted butter melted 500g full-fat soft cheese 100g caster sugar 1 tsp vanilla extract* 300ml double cream 300g raspberries or other seasonal soft fruit</p>	<p>Cheesecake</p>
9/7/25	Rainbow meringues	<p>Ingredients 2 large eggs whites 110g white caster sugar Plus two of the following flavours: Lemon meringues: very finely grated zest 1 lemon yellow food colouring paste* Orange meringues: very finely grated zest 1 orange orange food colouring paste* green food colouring paste*</p>	<p>https://www.bbcgoodfood.com/recipes/rainbow-rippled-meringues</p>