


## Activity 1:


## Baking Challenges:

This week try to bake or cook something. On this page you will find some ideas, but you can do something else if you want. Post a picture of the results to share your delicious creations.



# Chocolate Cacao Pancakes

#ClareEdbake



### Ingredients

- 100g/3oz Odlums Cream Plain Flour
- 25g/1oz Cacao Powder
- Pinch of Salt
- 1 tablespoon Shamrock Golden Caster Sugar
- 1 Egg
- 300ml/½pt Milk
- Oil for frying

### Method

- Sieve flour, cacao powder and salt into a bowl. Stir in the sugar.
- Make a well in the centre of the flour, break in the egg and add about a third of the milk. Beat well, gradually pouring in the rest of the milk and drawing in the flour to make a smooth batter.
- Pour batter into a jug, cover and allow to stand for about 30 minutes.
- Brush a pancake pan or frying pan with oil. When pan is hot, give batter a stir before pouring a thin layer onto pan.
- Fry until browned on base and bubbling on top, then turn and cook the other side. Repeat until batter is used up. Serve with your favourite toppings.



### Note

For a decadent dessert, spread with melted chocolate or chocolate spread, and top with fresh raspberries and a dollop of Greek yoghurt or crème fraîche.

## Baking in Progress

### How to enter

Take a picture or video of your Creation and ask an adult to tag us on Twitter @ClareEdCentre using #ClareEdbake .



Recipe from Odlums.ie



# Blueberry Muffins

#ClareEdbake



## Ingredients

- 300g/12 oz Coarse Wholemeal Flour
- 25g/1 oz Wheat Bran
- 2 teaspoons Baking Powder
- 1 teaspoons Bread Soda, sieved
- 125g carton Natural Yogurt
- 150ml/¼ pt Milk (plus a little extra)
- 2 Eggs
- 75g/3oz Shamrock Light Muscovado
- Sugar
- 4 tablespoons Sunflower Oil
- 2 teaspoons Vanilla Extract
- 2 tablespoons Honey
- 225g/8oz Blueberries

## Method

- Preheat oven to 190°C/375°F/Gas 5. Line a 12 hole muffin tin with paper cases.
- Mix flour, bran, baking powder and bread soda together in a large mixing bowl.
- Pour the yogurt, milk, eggs, sugar, oil, vanilla and honey into a large jug or bowl and beat well together.
- Make a well in the centre of the dry ingredients and pour in the liquid ingredients. Mix well, then stir in the blueberries taking care not to over mix.
- Divide the mixture between the muffin cases and bake for about 25 minutes until risen and golden brown. Cool on a wire tray.

## Baking in Progress

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# Rocky Road Bars

#ClareEdbake



## Ingredients

- 125g/4oz Butter
- 2 heaped tablespoons Golden Syrup
- 150g/5oz Milk Chocolate
- 150g/5oz Plain Chocolate
- 125g/4oz Jacob's Digestive Biscuits, roughly broken
- 125g/4oz Jacob's Rich Tea Biscuits, roughly broken
- 50g/2oz Shamrock Almonds (optional)
- 50g/2oz Shamrock Sultanas (optional)
- 50g/2oz Maltesers
- 125g/4oz Mini Marshmallows

## Method

- Line a 19cm/7" square tin with greaseproof paper or cling film.
- Melt the butter, syrup and chocolate over a low heat. Stir occasionally to make sure all ingredients are well mixed together.
- Add the biscuits, nuts, dried fruit, maltesers and marshmallows. Mix well.
- Transfer to prepared tin. Level it on top and press down well to avoid air gaps.
- Allow to harden before cutting into bars. Store in the fridge.

## Baking in Progress

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Recipe from Odlums.ie