



# Taylor High's Lockdown Cookbook.



Sharing our school community's recipes  
during lockdown.

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If any of our pupil or staff recipe pictures have not been used in this recipe book, apologies in advance. I was unsure in some cases where the pictures originated.



# Spicy Potato Wedges with Garlic Mayonnaise — Mr Russell

## Ingredients

2 medium sized potatoes  
25g margarine  
5ml chilli powder  
  
1 garlic clove  
50ml mayonnaise  
1.25ml mixed herbs



(Pexels, May 2020)

## Method

1. Half fill a medium pan with water and bring to the boil.
2. Wash potatoes and cut each one into 8 wedges.
3. Place in boiling water and cook until just softened (12-15 minutes, test with a knife)
4. Preheat grill-high setting.
5. Peel and crush garlic. Add to mayonnaise and herbs, mix well.
6. Place margarine in a small bowl and melt in the microwave (1 minute), mix in the chilli powder.
7. Place wedges on a baking tray and brush with  $\frac{1}{2}$  the chilli mixture.
8. Place under the grill till golden brown.
9. Turn wedges and brush with remaining chilli mixture. Place back under the grill until fully cooked.
10. Serve with garlic mayonnaise dip.



# Fried Ham and Cheese Sandwich — Miss Fitzpatrick

## Ingredients

4 slices of white bread  
Mature cheese  
Oak smoked ham  
An egg  
Milk  
Salt and pepper to taste  
Vegetable oil  
Baby plum tomatoes



(Pexels, May, 2020)

## Method

1. Whisk the egg with a big dash of milk (about 2 tablespoons) and salt and pepper.
2. Heat the oil in a frying pan.
3. Take 4 slices of bread.
4. Cut the cheese to about half an inch thick and cover 2 of the slices of bread with it.
5. Place the smoked ham on top, making sure you overlap it, at least 3 slices per slice of bread.
6. Put another slice of bread on top – do not put butter on it!
7. Squish it down.
8. Dip the sandwiches in the egg mix.
9. Fry until golden and the crusts are brown.
10. While the sandwiches are frying, chop the tomatoes in half and sprinkle with salt
11. Drain the sandwiches on kitchen roll, cut into triangles and serve with the tomatoes.



# Chicken, Sweetcorn and Noodle Soup — Mrs Leslie

## Ingredients

- 1 tin of sweetcorn
- 1 chicken breast (leave out chicken if vegetarian)
- 1 egg (optional)
- 2 chicken stock cubes (vegetable, if vegetarian)
- 5cm ginger (the more you add the spicier it is)
- 2tblsp soy sauce
- Half bag of noodles (not egg noodles if vegetarian)



(Pexels, May 2020)

## Method

1. Empty 3/4 of a can of sweetcorn into a pot and blend into a paste. Leave the rest of the sweetcorn for later.
2. Fry ginger for a minute but don't burn and leave to stand.
3. Fry chicken until cooked, remove and leave in a bowl.
4. Fill a pot with water just over half full and add two stock cubes. Bring to the boil.
5. Add sweetcorn paste and mix.
6. Add soy sauce, ginger and noodles.
7. Shred chicken.
8. Once noodles are soft, add the chicken and the remaining sweetcorn from tin.
9. Crack an egg into a bowl and beat.
10. Add to soup and cook for 2 minutes.
11. Serve in a bowl with prawn crackers or if vegetarian try the Thai crackers.



# Summer Jewelled Couscous— Mr Russell

## Ingredients

100g couscous  
120ml hot chicken/ vegetable stock  
¼ green pepper  
¼ red pepper  
¼ red onion  
2 cherry tomatoes  
15ml of sweetcorn  
Small piece of cucumber  
100g cooked chicken ( cooked prawns are really nice too)



(Pexels, May 2020)

## Method

1. Add hot stock to couscous, stir well. Place lid on container and leave to stand for 5 minutes (or cover a bowl with cling film)
2. Finely dice the following ingredients:
  - green pepper
  - red pepper
  - red onion
3. Cut tomato into quarters and chop cucumber into small pieces.
4. Cut chicken into small pieces.
5. Use a fork to mix couscous and separate into fine grains. Add all ingredients and mix well.
6. You may wish to add any of the following herbs or spices for flavour instead of using salt:: paprika, mixed herbs, curry powder and chili powder.



# Chicken Nibbles— Mr Russell

## Ingredients

100g chicken  
½ cup breadcrumbs  
15ml plain flour  
5ml paprika  
1.25ml coriander  
1 egg  
50ml oil

Seasoning

## Dip

1 heaped tbsp. of mayonnaise  
1 crushed garlic clove  
Pinch of mixed herbs

## Method

1. Cut chicken into strips.
2. Separate on chopping board and cover with cling film.
3. Using a rolling pin flatten each one.
4. Mix the breadcrumbs with coriander and paprika.
5. Coat the chicken in the seasoned flour and keep them separated.
6. Dip each piece of chicken in egg and then coat in breadcrumbs- place on a large plate.
7. Heat the oil in frying pan- BE CAREFUL NOT TO OVERHEAT!
8. Fry the fillets until golden and crisp, drain on some paper towels to absorb the excess oil.
9. **To make dip:** crush garlic mix with mayonnaise and herbs.



(Pexels, May 2020)



# Minestrone Soup — Mrs Liddell

## Ingredients

1 large onion, roughly chopped  
1 celery stick, roughly chopped  
5 large garlic cloves, finely chopped  
½ tbsp dried oregano  
½ tbsp dried basil  
2 bay leaves  
3½ tbsp tomato purée  
Carton of passata  
1.2 litres boiling vegetable stock  
2 large carrots, peeled, roughly chopped  
120g dried conchigliette or other small pasta shapes  
80g kale or curly cabbage finely chopped



(Pexels, May 2020)

## Method

1. Lightly fry the chopped onion, celery and garlic for a few minutes until soft in a large pot.
2. Add the oregano, basil, bay leaf, carrots and kale/cabbage.
3. Add the passata, vegetable stock, tomato puree and pasta.
4. Bring to the boil, place a lid on the pot and simmer for 20-30 minutes until pasta and vegetables are soft.
5. Alternatively, use a soup maker and time it for 25 minutes.
6. If the soup is too thick, add some more vegetable stock till you get your preferred consistency.
7. Add salt and pepper to taste.



# Slow Cooker Pulled Pork —Miss Murphy

## Ingredients

Large pork loin joint  
2 tbsp. olive oil  
Shop bought BBQ sauce (we use Baby Rays)

## Ingredients for the BBQ Rub

1tbsp paprika  
1tsp salt  
1 tsp garlic salt or granules (could use fresh garlic)  
1 tbsp. light brown sugar



## Method

1. Set your slow cooker to high.
2. Mix together your marinade ingredients in a small bowl.
3. Trim some of the excess fat off the top of your pork loin joint leaving only a small layer. Rub with your marinade.
4. In a roasting tin on the hob, heat olive oil and use to seal your meat on each side. This only takes a few minutes to simply seal.
5. Place immediately into your slow cooker. Use a good glug of boiling water from the kettle to wash out the rub and any juices left in the roasting tin and add this to the slow cooker along with the pork.
6. Leave on high all day. I often leave it from 8 in the morning until 5pm!!!
7. Using 2 forks shred the meat. Remove any obvious fat if you are trying to be healthy. There shouldn't be much from this type of roasting joint!
8. Add around half a bottle of your shop bought BBQ sauce and mix in and serve on rolls accompanied by whatever you fancy. Or use as an extra topping to make burgers on your barbecues. Epic!
9. This makes loads! We freeze leftovers for another week. Just defrost fully and blast to piping hot in microwave.



# Malay Chicken - Mrs Brown's — Family favourite

## Ingredients

Serves 4 (we are big eaters so may do more)

3 chicken breasts

salt and pepper

2/3 tbsp honey

1 large onion chopped

1 red pepper chopped

2 cloves garlic crushed

Packet of mushrooms sliced

½ tsp chilli powder (more if you like it very hot)

1 tbsp curry powder

2 mugs long grain rice (I prefer basmati and use ½ mug per person)

100g of frozen petit pois

4 tbsp soy sauce (may be more)

1 egg for each person



(Pixabay, May 2020)

## Method

1. Cut the chicken into strips, season, fry on a high heat adding the honey during the frying. Fry on both sides but try not to overcook. Remove the chicken from the pan for later.
2. Add the onions, peppers (whatever veg you fancy or have left over, I sometimes add courgette) and crushed garlic and fry for about 5 minutes. Now add the sliced mushrooms and add your spices.
3. In a separate pan cook your rice. Everyone does this differently. I boil a large pan of water, add the rice when it is boiling, add some salt and cook for 10 minutes. At about 8 minutes add the frozen petit pois. Drain the water from the peas and the rice and you have fluffy rice.
4. Add the cooked rice, peas, chicken and soy sauce to the vegetables and mix well. Add more soy sauce if you need it.
5. Fry an egg for each person.
6. Serve the rice dish with a fried egg for each person and Enjoy!



# Store Cupboard Mac Cheese — Mrs Dickson

## Ingredients

250g dried pasta  
2 tins of carrots  
125g seriously spreadable lighter cheese  
2 tomatoes, sliced  
4 slices of bacon (optional)  
Grated cheese



(Pexels, May 2020)

Oven 180°C/ Gas mark 4

## Method

1. Preheat oven and turn grill on to a medium setting (optional-grill bacon).
2. Cook pasta following the packaging instructions, then drain.
3. Open the 2 tins and place carrots in a pan including the water they are in and heat.
4. Grill bacon for 3-4 minutes on each side or until cooked. Chop and set aside.
5. Once carrots are heated, empty spreadable cheese into the pot. With a stick blender, blend carrot and cheese into a sauce-like mixture.
6. Add cooked pasta and bacon to sauce and mix, then transfer to an oven proof dish.
7. Add slices of tomato and grated cheese.
8. Bake until golden brown.



# Squash and Tomato Dhal — Mrs Burke

## Ingredients

- 1 onion thinly sliced
- 2 garlic cloves crushed
- 2 chillies finely chopped
- 3cm fresh root ginger—peeled and grated
- 1 tsp turmeric
- 2 tbsp curry powder
- 110g red lentils
- 550ml veg stock
- 1 large butternut squash (peeled, dice size pieces)
- 4 large tomatoes halved
- 275g basmati rice
- Natural yogurt and coriander to garnish



(Pexels, May 2020)

## Method

1. Preheat oven to 180 degrees gas mark 5.
2. Fry onion 4-5 min.
3. Add garlic, ginger and chilli. Fry for another min.
4. Add turmeric and curry powder and fry for a few seconds.
5. Add lentils and stock and bring to boil.
6. Put the squash in an ovenproof dish. Pour over the lentil mixture, put the tomatoes on top and cover lightly with foil. Bake in oven for 1 hour 30 mins.
7. Meanwhile, cook rice according to packet and then serve rice into 4 bowls.
8. Add dhal on top and then garnish with yogurt and coriander.



# Lamb Bhuna — Mrs Brown



(Pexels, June, 2020)

(Chicken or beef can be used instead of lamb)

## **Ingredients**

2lb of lamb  
6oz butter  
2 medium onions (chopped finely)  
6 cloves of garlic (chopped)  
2 inches of ginger (chopped)  
4 fresh chillies (chopped)

1 teaspoon chilli powder  
1 ½ teaspoons salt  
1 cup of water

1 medium onion (thinly sliced)  
1 tin chopped tomatoes  
2 teaspoons garam masala  
chopped fresh coriander

## **Method**

1. Add the first 9 ingredients to a large pot, cover and cook on a medium heat for about 30 mins. By then all of the water should have evaporated and the butter should start separating.
2. Taste the lamb to see if it is tender. If not add more water (1/2 cup at a time) until the lamb is tender.
3. Once the lamb is tender and all the water evaporated, add 1 tsp garam masala and cook for a further 10mins.
4. Add the tomatoes and onions and cook until the onions are soft.
5. Add the another tsp of garam masala and fresh coriander to serve.



# Mock Moussaka — Miss Bannatyne



(Pexels, June 2020)

## Ingredients

### **Base**

150g minced beef  
1 small onion  
1 small carrot  
½ green pepper  
200ml tinned tomatoes  
15ml plain flour  
Seasoning

### **Sauce**

15g plain flour  
15g margarine  
150ml milk  
50g cheddar cheese  
seasoning  
  
200g potatoes

Oven: 180°C / Gas No 4

## Method

1. Peel potatoes. Par-boil for 15 minutes. Drain and leave to cool.

### **Base:**

2. Chop onion finely.
3. Cut carrot into small cubes.
4. Cut pepper into small dice.
5. Brown the mince in a pot.
6. Add vegetables and cook for a further 2 minutes.
7. Stir in the tomatoes, flour and seasoning.
8. Cover and simmer for 15 minutes.
9. Slice potatoes. Use half the sliced potato to line an ovenproof dish.
10. Spread mince mixture over potato. Cover with the remaining potato slices.

### **Sauce**

11. Grate cheese.
12. **Blend** the flour with a little milk in a small pot. Stir in the remaining milk.
13. Add margarine. Bring to the boil. Boil for 2 minutes, stirring all the time.
14. Add seasoning and **half** the cheese.
15. Pour the sauce over the potatoes. Sprinkle over the rest of the cheese.
16. Bake.



# Sweet and Sour Chicken with rice — Miss Bannatyne

## Ingredients

1 chicken breast  
½ pepper  
1 small onion  
½ carrot  
30ml oil  
5 pineapple chunks  
100ml pineapple juice  
100ml water  
20ml soya sauce  
20ml cornflour  
30ml white vinegar  
30ml brown sugar  
seasoning  
100g long grain rice



(Pixabay, June 2020)

## Method

1. Measure water and pineapple juice into a small bowl.
2. Add vinegar, brown sugar and soya sauce.
3. **Blend** cornflour with this mixture.
4. Slice onion, pepper and carrot thinly.
5. Cut chicken into bite size pieces.
6. Heat oil in a small pan and fry chicken gently until sealed.
7. Add the prepared vegetables to the chicken and fry for 2 minutes.
8. Add the cornflour mixture, bring to the boil, reduce the heat and simmer for 15- 20 minutes.
9. After 10 minutes add the pineapple chunks.
10. Rice – Half fill a large pan with water and bring to the boil.
11. Add the rice and cook for 12-15 minutes. Drain rice in a sieve when ready.
12. Taste sauce and adjust seasoning if necessary.



# Taco Bells—Mrs McCabe

## Ingredients

2 tablespoons olive oil, divided  
450g mince beef  
1 onion, diced  
1 pack taco seasoning  
4 (12-inch) flour tortillas  
Small bowl of Doritos, crushed  
4 tbsp sour cream  
Shredded lettuce  
1 large tomato, diced  
Grated cheese  
Sides  
Potatoes wedges  
Salad



(Pexels, May 2020)

## Method

1. Heat 1 tablespoon olive oil in a large pan over a medium high heat. Add mince and onion, cook until beef has browned, about 3-5 minutes, making sure to break up the mince as it cooks. Drain off any excess fat and stir in taco seasoning, cook for 1 minute and then set aside.
2. Heat tortillas according to packaging.
3. Working one at a time, place ground beef mixture in the centre of each tortilla.
4. Top with cheese and crushed Doritos. Spread sour cream in an even layer over the cheese and Doritos, top with lettuce, tomato and more cheese. Fold the edges up and over the centre. Continue to work your way around the tortilla, folding as tight as possible. Repeat with remaining tortillas.
5. Heat remaining 1 tablespoon olive oil in a large pan. Place wrap seam-side down and cook until the underside is golden brown, about 2 minutes. Flip and cook wrap on the other side, about 2-3 minutes.

**Serve with salad and wedges.**



# Lunch Loaf — Miss Murphy

## Ingredients

Batchelors pasta and sauce (chicken and mushroom)

(You could use any flavour or brand you like!)

Milk as instructed on packet instructions

Spray oil or 2 tbsp olive oil

1 red onion chopped

Handful of cherry tomatoes, cut in half

1 garlic clove, chopped

Broccoli tips

4 eggs

Half tub crème fraiche, or 2 tbsp cream

40g cheddar cheese, grated

30g parmesan cheese, grated



(Pexels, May, 2020)

## Method

1. Part boil broccoli in boiling water for 2-3 minutes, drain and set aside to cool.
2. In an oven dish place red onion, cherry tomatoes and garlic. Spray with oil and cook on 150 degrees for around 30 minutes stirring halfway through. Keep checking so they don't brown too much. Leave to cool.
3. In a saucepan make up the pasta and sauce as instructed using milk and water. Leave to cool slightly.
4. Pour into a loaf tin. Sprinkle the remaining cheddar on top and bake for around 45-60 minutes at 180 degrees. You will know its ready when testing if a knife comes out clean. If it's browning to quickly cover with tin foil.
5. Delicious served hot or cold, like a crustless quiche! A great way to use up any leftover vegetables in your fridge.



# Chicken Satay—Beth, S4

## Ingredients

Small piece of ginger  
2 garlic cloves  
Zest and juice of 1 lime  
1 tsp clear honey  
1 tbsp. soy sauce  
1 tbsp. medium curry powder  
3 tbsp. smooth peanut butter  
1 tin coconut milk  
1 tsp veg oil



(Pexels, May 2020)

## Method

1. Grate ginger, garlic, and lime zest.
2. Cut lime in half squeeze juice from 1/2.
3. Place all above into a bowl and add peanut butter, soy sauce, curry powder and honey. Add splash of water, mix well.
4. Spoon 2/3 of mixture into a pot.
5. Chop chicken into small cubes and add to remaining mixture. Marinade it for about 2 hrs. (more if you wish).
6. Add coconut milk to the mixture in the pot and heat gently. (you can add water if it is too thick).
7. Put chicken onto skewers, make sure they have enough space to cook.
8. Grill the chicken until cooked (if it is nice you can cook them on a BBQ).
9. Serve with rice and salad (see below).

### **Salad:**

Chop cucumber, peppers, tomatoes, and red onion into small pieces, add some grated carrot.

### **Dressing:**

2 tbs white wine vinegar  
1 tbs golden caster sugar  
Dash of sweet chilli sauce  
Bunch coriander leaves (use dried coriander leaves about 2 tsp)  
Mix well add to salad.



# Chicken Curry—Mr Russell

## Ingredients

15ml oil  
1 small onion  
1 chicken breast  
30ml curry paste  
10ml curry powder  
100g long grain rice  
200ml chicken stock  
60ml natural yogurt  
100ml chopped tomatoes  
½ sachet of creamed coconut  
Seasoning



(Pexels. May 2020)

## Method

1. Combine curry paste, curry powder and natural yogurt in a small bowl.
2. Cut chicken into bite size pieces, mix with marinade, cover and store in the fridge for at least 20 minutes or overnight if possible.
3. Peel, wash and finely dice onion.
4. Heat oil in pan, add onion and fry for 2 minutes until soft.
5. Add chicken and marinade to the pan, and cook thoroughly (5-7 mins).
6. Stir in chopped tomatoes, stock and creamed coconut.
7. Bring to the boil, cover and simmer gently for 10 minutes.
8. Half fill large pan with water and bring to the boil.
9. When water is boiling add rice and cook until tender (12-15 mins).
10. Drain rice, taste and season curry sauce- serve.



# Sweet Potato and Lentil Dhal— Mrs Brown

## Ingredients

1 tbsp olive oil  
1 red onion, finely chopped  
1 garlic clove, crushed  
thumb-sized piece ginger, peeled and finely chopped  
1 red chilli, finely chopped  
1 ½ tsp ground turmeric  
1 ½ tsp ground cumin  
2 sweet potatoes, (about 400g/14oz), cut into even chunks  
250g red split lentils  
600ml vegetable stock  
80g bag of spinach

## Method

1. Heat 1 tbsp of olive oil in a wide-based pan with a tight-fitting lid.
2. Add 1 finely chopped red onion and cook over a low heat for 10 mins, stirring occasionally, until softened.
3. Add 1 crushed garlic clove, a finely chopped thumb-sized piece of ginger and 1 finely chopped red chilli, cook for 1 min, then add 1 ½ tsp ground turmeric and 1 ½ tsp ground cumin and cook for 1 min more.
4. Turn up the heat to medium, add 2 sweet potatoes, cut into even chunks, and stir everything together so the potato is coated in the spice mixture.
5. Tip in 250g red split lentils, 600ml vegetable stock and some seasoning.
6. Bring the liquid to the boil, then reduce the heat, cover and cook for 20 mins until the lentils are tender and the potato is just holding its shape.
7. Taste and adjust the seasoning, then gently stir in the 80g spinach.



(Pixabay, June 2020)



# Quiche Lorraine - Mr Russell

## Ingredients

### **Pastry Case**

100g plain flour  
50g margarine  
Pinch of salt



(Pexels, May 2020)

### **Filling**

1 rasher of bacon  
50g cheese  
1 egg  
50ml milk

**Oven Temperature - 200°C/Gas mark 6**

## Method—pastry case

1. Preheat oven.
2. Sieve flour and salt into a large bowl; rub in butter until mixture resembles fine breadcrumbs.
3. Mix in enough cold water to form a stiff dough.
4. Knead slightly on a floured table and roll out in a circle big enough to line a 15cm flan ring.
5. Line flan ring carefully with pastry, mark the base with a fork. Fill the inside of the flan with greaseproof paper and place excess pastry on top.
6. Bake blind for 10 minutes, remove from oven and take out excess pastry and greaseproof.
7. Return flan case to oven and dry out 5-10 minutes. Remove and set aside.

## Filling

8. Grate cheese, remove fat from bacon and chop into small pieces.
9. Crack egg into small bowl, add milk and seasoning and whisk with a fork.
10. Arrange bacon and  $\frac{3}{4}$  of the cheese in the flan case and pour over egg mixture,
11. Sprinkle left over cheese on top of the mixture.
12. Bake in a hot oven until golden brown and set, 20 minutes.
13. Can be served either hot or cold.



# Creamy Chicken and Mushroom Tagliatelle— Miss Corrigan

## Ingredients

- 1 pack of ready cooked chicken breast
- 8 Shiitaki mushrooms (chopped)
- 10 chestnut mushrooms (chopped)
- 10 button mushrooms (chopped)
  
- 10 cherry tomatoes (halved)
- 1 red onion (roughly sliced)
- 3 garlic cloves (crushed)
- 1 chicken stock pot



(Pexels, May 2020)

## Method

1. Chop and prepare all veg and measure out ingredients.
2. Add mushrooms, onions and garlic to pot with a drizzle of olive oil.
3. Cook over a medium heat until mushrooms have released water and onion is slightly softened and add thyme.
4. Add clotted cream and melt into mushroom mix. Once consistency is a thick liquid, add white wine and chicken stock. Cook until bubbling.
5. Add cooked chicken. Mix this through and add double cream. At this point, add pasta to water and cook to preference.
6. Add basil and cherry tomatoes and mix through. Reduce to low heat and simmer for 5 minutes. After 5 minutes add salt and pepper to taste.
7. Add pasta to sauce and mix through. (If sauce is watery, add corn flour to thicken.) Garnish with basil.



# Sticky Chilli Chicken—Abbey, S1

## Ingredients

50g chicken breast  
¼ clove of garlic  
5ml oil  
5ml soy sauce  
10ml tomato ketchup  
5ml honey  
2.5ml spoon of chilli flakes or powder  
15ml sesame seeds



(Pexels. May 2020)

## Method

1. Crush the garlic. Mix with all the sauce ingredients in a small bowl.
2. Cut the chicken into long strips.
3. Put the chicken pieces in the marinade and stir well.
4. Leave covered for about 10 minutes.
5. Heat the grill. Line with tinfoil.
6. Thread the strips of chicken onto a skewer.
7. Sprinkle with sesame seeds.
8. Grill for 2-3 minutes then spoon any marinade over and turn the chicken. Grill for a further 5 minutes after reducing the heat.



# Macaroni Cheese (Roux method) - Abbey, S1

## Ingredients

75g macaroni  
250mls milk  
25g margarine  
25g flour  
Pinch of mustard powder  
75g grated cheese  
seasoning



(Pexels, May 2020)

## Method

1. Half fill large pan with water and bring to the boil on a high heat. Add macaroni and cook uncovered 10 – 15 minutes. Stir occasionally to prevent it sticking.
2. Grate cheese. Collect flour, margarine and measure milk in jug.

## White sauce - roux method

3. Gently melt margarine. Add flour making a paste and cook for 1 minute- stirring constantly.
4. Remove from the heat and slowly add the milk, beating well in between. Continue until all the milk is used.
5. Boil up sauce, stirring all the time, until sauce has thickened.
6. Remove from heat, add most of the grated cheese and season to taste. Sauce should be smooth and glossy.
7. Heat grill (medium setting), test macaroni. If soft, drain.
8. Add macaroni to sauce – mix well and pour into serving dish. Sprinkle remaining cheese on top, brown under grill.



# Chicken Kebabs and Yellow Rice — Mr Russell

## Ingredients

1 chicken breast  
½ red onion  
½ white onion  
½ red pepper  
½ green pepper  
(or alternative colours)  
3 medium mushrooms  
100g rice

## Marinade

2 garlic cloves  
100ml plain yogurt  
10ml curry powder  
30ml clear honey  
30ml tomato puree  
seasoning



(Pexels, May 2020)

## Method — Marinade

1. Peel, wash and crush garlic.
2. Add garlic to small bowl with yogurt, curry powder, honey, tomato puree and seasoning.
3. Cut chicken into bite size pieces and add to marinade- mix well.
4. Cover and refrigerate for at least 20 minutes.

## Cooking the chicken

5. Pre-heat the grill (**medium setting**) and cover tray with tin foil.
6. Wipe the mushrooms and cut in half.
7. De-seed, wash and cut peppers into squares.
8. Cut the root off both white and red onions, peel, half, wash and separate into thin slices.
9. Fill a large pot with  $\frac{3}{4}$  of water and bring to the boil.
10. Remove the chicken from the fridge.
11. Thread all the foods alternatively onto a skewer.
12. Grill, turning occasionally until chicken is cooked (12-15 minutes).
13. Add rice and turmeric to boiling water and cook until soft.



# Italian Meatball Stew — Sophie, S1

## Ingredients

12 beef meatballs  
2 tsp oil  
1 onion, diced  
2 carrots, diced  
2 garlic cloves, crushed  
1 tbsp plain flour  
1 tbsp tomato purée  
3 tbsp pesto  
1 glass red wine (optional)  
300 ml beef stock  
1 tin chopped tomato with herbs  
1 tin borlotti beans, drained  
Handful of fresh parsley, roughly chopped  
Crusty bread



## Method

1. Heat the oil in a large casserole dish and brown the meatballs on all sides until evenly caramelized.
2. Once browned, remove the meatballs from the pan and set aside
3. Discard a little excess fat from the pan, then reduce the heat to medium-low and tip in the onions, carrots and garlic.
4. Stir to coat in oil, put the lid on and leave to sweat for 5 minutes, stirring occasionally.
5. Sprinkle over the flour and cook out for 1 minute, stirring until the vegetables are coated evenly in the flour.
6. Stir in the tomato purée and pesto, then pour in the wine (if using), stirring continuously. Still stirring, slowly pour in the stock and add the tomatoes and beans. Return the meatballs to the pan stir well and season generously with salt and pepper.
7. Bring the sauce up to a gentle simmer and cook for 30 minutes, stirring occasionally, until the sauce is thickened. Divide between bowls and scatter with fresh parsley.

Serve with crusty bread.



# Vegetable Enchiladas — Mrs Weir

serves 4-6



## Ingredients – for tomato sauce that goes on top.

- 4 small shallots (or 1 medium onion) finely chopped
- 2 gloves of garlic, crushed
- 1 400g tin of tomatoes
- 1- 2 tbsp olive oil
- ½ tsp sugar
- 1 tbsp. balsamic vinegar
- 1 tsp of cumin, chilli flakes, hot smoked paprika, dried oregano (or add as much as you like, according to taste)
- 1 tbsp. tomato purée

## Method

1. Sauté the onion and garlic in the olive oil until softened (about 5 mins).
2. Add everything else, bring to boil, turn down heat and simmer slowly for 30 minutes, adding some water if it begins to get a bit dry.
3. Your sauce should be smooth so make sure you break down the tomatoes as it cooks. You can whizz it in a liquidiser for a very smooth sauce (but make sure you let the sauce cool first). Season according to you own taste.

## Ingredients – for the stuffing

- 4 tbsp. olive oil
- 1 red onion, 2 peppers, 2 courgettes, 1 aubergine, (roughly chopped into medium sized pieces), 2 corn on the cob
- 1 400g tin of kidney beans in chilli sauce (do not drain)
- 1 400g tin of chopped tomatoes
- 1 400g tin of black beans (drained and rinsed)
- all the spices you used in the spicy sauce and a bunch of fresh coriander.



## **METHOD**

1. Preheat the oven 180 degrees/ gas mark 5.
2. Spread the vegetables across a deep roasting dish (you might need to use two), drizzle with 2 tbsp. of olive oil, mixed with all the herbs and spices, season well and roast for about 20 minutes until vegetables are soft and cooked (but not burnt so keep checking).
3. Remove from oven and allow the cobs to cool before cutting off the corn.
4. Transfer all the veg and the corn from the cobs to a stove-top casserole, making sure you scrape out all the delicious oil and juices from the roasting tin.
5. Add the beans and tomatoes and stir through carefully, taking care not to break up the beans.
6. Pick off the coriander leaves and chop the stems finely and add them to the pan (reserve some of the leaves for the end).
7. Taste and add more seasoning if necessary (I usually add more cumin – because it's my favourite spice – and paprika, and then my husband secretly adds more chilli flakes).
8. Let it all simmer for about 20-25 minutes, adding some water if it begins to get a bit dry. Keep tasting and adjust the seasoning as required.

## **TO FINISH**

I usually make both sauces in advance because they taste so much better the next day.

Putting it all together: you will need 6-8 wraps (depending on what size they are and how hungry your family is), a sliced avocado or 500g of wilted spinach (or both), 70g grated cheddar cheese, 40g feta cheese, the juice of a lime and some fresh coriander.

Preheat the oven to 180 degrees.

1. Line an ovenproof dish (roughly 20cm x 30cm) with grease-proof paper.
2. Spread a thin layer of the tomato sauce over the base of the dish.
3. Sprinkle each wrap with a little cold water to moisten.
4. Fill each wrap with vegetable mixture, a slice or two of avocado or the wilted spinach, some juice from the lime, some cheddar cheese, and roll them up.
5. Line them up in the baking dish close together, pour over the remaining tomato sauce and top with cheddar and feta cheese.
6. Drizzle with some olive oil and bake for about 20-25 minutes until thoroughly heated and the cheese is bubbling on top.
7. Scatter over the reserved coriander leaves and serve. I usually serve it with a green salad and/or spicy sweet potato wedges.
8. Enjoy the best meal ever! (in the opinion of the Weir family).



# Wrap Pizzas - Mr Lewis

## Ingredients

1 wrap  
Tomato puree  
(enough to cover the wrap with a thin layer)  
Choice of herb, (e.g. 1.25ml oregano)  
Choice of toppings (e.g. Parma ham)  
Cheese (grated)



(Pexels, May 2020)

## Method

1. Spread tomato puree onto wrap.
2. Add sprinkling of herb.
3. Put in a frying pan with no oil.
4. Add your topping(s).
5. Top with grated cheese.
6. Put pan on a low heat, (turn grill on at a high setting).
7. Heat wrap in frying pan until it starts to brown at the bottom.
8. Once base is browned put frying pan under the grill.
9. Be careful not to melt plastic handle or watch a metal handle doesn't get too hot\*.
10. Pizza is ready when cheese starts to bubble.



# Salmon in a Sweet Chilli, Ginger and Soy Glaze — Mrs Leslie

## Ingredients

Half a bottle of sweet chilli sauce  
5cm ginger  
Soy sauce  
2 pieces of salmon



## Method

(Pexels, May 2020)

1. Pre-heat the oven to 200°C/ gas mark 5.
2. In tin foil place your salmon fillets.
3. Wash hands and chop ginger.
4. In a bowl mix sweet chilli sauce, 4-5 tbs of soy sauce and add chopped ginger.
5. Pour over the salmon in foil and roast for 10-15 mins.
6. Serve with noodles.

The great thing about this recipe is that you can use this glaze with chicken or vegetables of your choice.



# Chocolate Cake — Emily, S1

## Ingredients

200 g unsalted butter, plus extra for greasing  
200 g golden caster sugar  
200 g dark chocolate (70% cocoa solids)  
200 g gluten-free self-raising flour, plus extra for dusting  
6 large free-range eggs  
2 teaspoons vanilla bean paste  
1 orange or fresh fruit to decorate (optional butter-cream )  
200 g dark chocolate (70% cocoa solids)  
200 g icing sugar  
200 g soft unsalted butter  
Pinch of sea salt



## Method

1. Preheat the oven to 160°C/325°F/gas 3.
2. Cube up the butter and place in a heatproof bowl with the sugar.
3. Break up the chocolate and add to the bowl.
4. Sit the bowl over a pan of gently simmering water, making sure the water does not touch the base of the bowl. Leave for a few minutes, until melted and combined, stirring occasionally.
5. Meanwhile, grease a 28cm loose-bottomed cake tin (you could also use a cheesecake tin, a 20cm square baking tin, or even a 28cm ovenproof frying pan) with butter and line with greaseproof paper.  
If you don't have any paper, add a tablespoon of plain flour to the tin and shake it around until you have got a nice even layer, then turn the tin upside-down and tap to remove any excess.
6. Pour the melted chocolate mixture into a large mixing bowl and leave it to cool for 5 minutes. One at a time, whisk in the eggs.
7. Add the vanilla bean paste and a little grating of orange zest, then sift in the flour.
8. Gently fold the flour into the mix, and as soon as it's just combined, you're done. (Or you could, of course, go super-professional and use a piping bag).
9. Now you can decorate the cake however you wish with extra chocolate shavings.



# Peach Cream Roll — Miss Bannatyne



(Pexels, June 2020)

## Ingredients

### **Sponge**

3 eggs  
75g caster sugar  
75g S.R flour

## Filling and decoration

½ tin of peaches  
200ml double cream

## Method

1. Heat oven to 200°C/ gas mark 6.
2. Grease and line baking tin.
3. Using an electric whisk, whisk eggs and sugar together until light and fluffy and ribbon trail is achieved.
4. Sieve flour on top of mix and gently fold in with large metal spoon.
5. Gently pour mixture into lined tin and spread evenly into corners.
6. Bake for 8 – 10 minutes until golden brown and springy to the touch.
7. Turn out onto sugared greaseproof paper and trim 1cm of edges.
8. Roll with the paper inside and leave to cool.
9. Whisk cream until thick; take care not to over-whisk.
10. Drain peaches, place 4 on a plate and chop the rest.
11. Mix half the whipped cream with chopped peaches, unroll the sponge and spread evenly with peach cream and roll up.
12. Pipe 4 rosettes of cream and place the peaches on top.



# Carrot Cake — Beth, S4



(Pexels, May 2020)

## Ingredients

450 ml veg oil  
400g plain flour  
2tsp bicarbonate soda  
550g light brown sugar  
5 free range eggs  
1/2 tsp salt  
525g grated carrots (grated fine)  
2 1/2 tsp cinnamon  
150g walnuts

## Icing

200g cream cheese  
150g caster sugar  
100g butter

## Method

1. Preheat oven to 180°C/gas 4, grease and line cake tin 10 inch.
2. Mix all ingredients together excluding carrots and walnuts.
3. Once all mixed, add carrots and walnuts. Mix again.
- 4 Pour mixture into lined cake tin and bake for 1hr 15 mins.
- 5 Make icing, beat all ingredients together until nice and fluffy.
- 6 Once ready, spread icing on cake.
7. When cold decorate with walnuts or carrots.

(Some recipes say cut cake in half and put some icing in middle, but I can never get the cake cut)



# Banana Chocolate Chip Muffins — Miss Mackinnon

## Ingredients

280g plain flour (or use self-raising flour and leave out the baking powder)  
1 teaspoon baking powder (if using plain flour)  
1 teaspoon bicarbonate of soda  
½ teaspoon salt  
3 large well-ripened bananas\* (or 4 small ones) peeled and mashed  
100g chocolate chips (plain or milk)  
125g white granulated sugar  
1 egg, beaten  
85g melted butter or margarine, or 90ml corn oil  
60ml milk or water

## Method

1. Prepare muffin tins and preheat oven to 190-200°C (375-400°F).
2. In a large bowl, sift together (or stir with a fork) flour, baking powder (if using), bicarbonate of soda, and salt.
3. In another bowl, mash the bananas with a potato masher. Add the sugar, beaten egg, melted butter/margarine or oil, and milk/water. Stir well.
4. Pour all wet ingredients into dry. Stir until combined, scraping the sides and bottom of the bowl as you stir. The batter will be lumpy but no dry flour should be visible. Add choc chips during final strokes. Do not over mix.
5. Fill each muffin case  $\frac{3}{4}$  full. Bake for 20-25 minutes, until the tops of the muffins are lightly browned and spring back when touched.
6. This recipe also works well with bananas which have been frozen. So, if you have too many ripe bananas to use up, you can always freeze some and defrost them to use for muffins at a later date.



# Chocolate Chip Cookies— Mr Russell

(Makes 12 large cookies)

## Ingredients

135g butter  
80g golden caster sugar  
215g plain white flour  
100g dark chocolate chips  
80g light brown sugar  
1 large egg  
½ tsp vanilla extract  
½ tsp bicarbonate of soda



(Pexels, May 2020)

## Method

1. Preheat the oven to 170°C and line 2 baking sheets with baking paper. Alternatively you can flour the baking trays lightly.
2. Cream together the butter and both sugars until pale.
3. Add the egg and vanilla extract and mix together well.
4. Sift in the flour and bicarbonate of soda and add to the butter sugar mixture and mix thoroughly until a soft dough forms.
5. Stir in the chocolate chips.
6. Break off pieces about 1 tablespoon in size and roll into balls.
7. Place these on the baking sheet leaving about 5cm space in between them to allow for them spreading out during baking.
8. Place in the oven and bake for 15-20 minutes or until the cookies are light golden brown.
9. Leave to cool on the baking sheet for about 10 minutes then move to a wire rack to cool completely.



## Carrot Cake Traybake — Amy , S1

### Ingredients

300g plain flour  
1tsp bicarbonate of soda  
1 tsp baking powder  
300g light brown sugar  
1 tsp ground cinnamon  
½ tsp ground ginger

½ teaspoon salt  
¼ tsp vanilla essence  
300g carrots  
300ml sunflower oil  
3 eggs

### Topping

100g cream cheese  
50g butter  
300g icing sugar sifted  
1teaspoon lemon juice



(Pexels, June, 2020)

**Time:** 1hr – 1 hr for large cake 20-25 minutes for sandwich tin

**Oven Temp:** - Gas no 3/ 170°C

**Position in oven:** middle

**Size of tin:** 8 inch round cake tin X 3 or one large tin or as tray bake

### Method

1. Prepare tin.
2. Put the sugar, eggs and oil in a bowl and beat until all the ingredients are well incorporated.
3. Add the flour, bicarbonate of soda, baking powder, cinnamon, ginger, salt and vanilla extract and continue to beat until well mixed.
4. Stir in the grated carrots (this is best done by hand)
5. Deposit the mixture into the tin.
6. Bake until golden brown and the sponge bounces back when touched in the middle.
7. Cool on a cooling tray.

### Topping

Beat all ingredients together.

Spread on cakes when cool.

Decorate with marzipan, carrots or a little grated lemon and orange zest.



# Black Forest Trifle— Mrs Robertson

## Ingredients

8 trifle sponges  
200g cherry jam  
1 packet amaretti biscuits (200g)  
250ml limoncello  
Juice of half a lemon



(Pexels, June 2020)

750g cherries (frozen, defrosted)  
2 eggs separated  
100g caster sugar  
750g mascarpone cheese  
50g flaked almonds (toasted)  
Some grated dark chocolate

## Method

1. Use just over half the jam to make sandwiches out of the sponges and press them into the bottom of a trifle bowl.
2. Crumble the amaretti biscuits and sprinkle over the sponges.
3. Pour 150ml of limoncello over this.
4. Put the rest of the jam and the lemon juice in a pan over a low heat, add the cherries until the juices start running.
5. Pour this over the sponge base.
6. Now whisk the egg yolks and caster sugar with the mascarpone and the rest of the limoncello.
7. Finally whisk the egg whites in another bowl then fold into the mascarpone mix.
8. Put this on top of the sponge mixture, cover and leave in the fridge for a few hours before adding the flaked almonds and chocolate to the top.

Enjoy!



# Rocky Road— Miss McKenna

## Ingredients

300g dark chocolate  
125g soft butter  
3 tablespoons of golden syrup  
200g digestive biscuits  
150g marshmallows  
100g sweets of your choice for decorating



(Pexels, June, 2020)

## Method

1. Break up your chocolate into small pieces.
2. Put the chocolate in a microwaveable bowl with the butter and golden syrup.
3. Microwave for 30 seconds, take out and stir, then microwave for a further 30 seconds and stir. Continue to microwave for 30 seconds and stir until all ingredients are melted.
4. Put about 3 tablespoons of your melted chocolate mixture to the side for later.
5. Break up your digestive biscuits and add to the melted chocolate/butter/golden syrup mixture.
6. Half your marshmallows and add them to the mixture.
7. Put the mixture into a tin and flatten it.
8. Pour the 3 tablespoons of melted chocolate mixture over the top of your rocky road.
9. Top with your sweets of choice.

**Enjoy!**



# Microwave Dumpling—Mrs Dalrymple



(Pixabay, June 2020)

## **Ingredients**

225mls (8floz) water  
150g (5oz) caster sugar  
1 tablespoon mixed spice  
1 tablespoon cinnamon  
225g (8oz) chopped mixed fruit  
200g (7oz) sultanas  
225g (8oz) butter  
250g (9oz) plain flour  
1 teaspoon bicarbonate of soda  
2 eggs (beaten)

## **Method**

1. In saucepan combine the water, sugar, mixed spice, cinnamon, mixed fruit, sultanas and butter. Bring to boil, then simmer for 1 minute.
2. Remove from heat and stir in the flour, bicarbonate of soda and eggs.
3. Lightly grease bowl and pour in mixture.
4. Place in microwave (do not cover) for 10 minutes on full power.
5. Let cool.

Enjoy!



# Banana and Chocolate Cupcakes—Millie, S1

## Ingredients

120g plain flour  
140g caster sugar  
1 tbsp. baking powder  
1 tsp ground cinnamon  
1 tsp ground ginger  
Pinch of salt  
80g unsalted butter (at room temp)



(Pexels, June 2020)

120ml whole milk  
2 eggs  
120g peeled banana  
1 quantity chocolate frosting  
40g dark chocolate (grated)

**Oven Temp:** - Gas Mark 3 or 170°C

**Position in oven:** - middle

**Time in oven:** - 20 minutes

**Size of tin:** - 12 hole cupcake tin

## Method

1. Preheat oven.
2. Put the flour, sugar, baking powder, cinnamon, ginger, salt and butter in a bowl and whisk on a slow speed until you get a sandy consistency and everything is combined.
3. Slowly pour the milk into the flour mixture, beating well until all the ingredients are well mixed. Add the eggs and beat well.
4. Stir in the mashed banana by hand until evenly dispersed.
5. Spoon the mixture into the paper cases until 2/3 full and bake for 20 mins until light golden and sponge bounces back when touched.
6. Leave cupcakes to cool slightly in tray before turning out onto a wire cooling rack to cool completely.
7. When the cupcakes are cold, spoon the chocolate frosting on top and finish with chocolate shavings.



# Cupcakes— Mr Russell

## Ingredients

50g S.R flour  
50g caster sugar  
50g soft margarine  
1 egg  
Icing  
75g icing sugar  
11.25ml boiling water (10ml + 1.25ml)  
  
6 paper cases



(Pexels, June, 2020)

## Method

1. Set oven to 180°C or Gas No. 5.
2. Place paper cases individually in patty tin.
3. Sieve flour and sugar into large bowl – add margarine and egg. Mix well until mixture looks thick and creamy.
4. Using a tablespoon divide mixture evenly into paper cases pushing mixture of with your small finger or teaspoon.
5. Bake for 15 – 20 minutes until golden brown and springs back when touched gently with your finger.
6. Use oven gloves to remove and carefully place on a cooling wire to cool.
7. Add icing sugar and 11.25ml of boiling water into a small bowl (add more hot water if its too thick and more icing sugar if its too runny).
8. Mix to a smooth consistency.
9. Put a heaped teaspoon of icing on to each cake and spread evenly, allow to set.



## Apple Crumble – Mr McCormick

This is the BBC recipe so no originality here but a cracking apple crumble and I made it with the oats and demerara sugar topping which definitely 'adds value'!! For once with a recipe – which I have made a few times during lockdown – the preparation and baking time is accurate – a very quick and easy recipe to make.

### For the filling

575g Bramley apple, peeled, cored and sliced to 1 cm thick.

(I used any available apples during lockdown – mostly Royal Gala or Pink Lady – result still very good – not quite the tang of the Bramley but very acceptable, roughly 3 medium apples)

2 tbsp golden caster sugar

### For the crumble

175g plain flour

110g golden caster sugar

110g cold butter

### For the topping (optional)

1 tbsp rolled oats

1 tbsp demerara sugar

Double cream, clotted cream or custard

### Method

1. Heat the oven to 190°C/170°C fan/gas 5.

2. Toss 575g peeled, cored and sliced Bramley apples with 2 tbsp golden caster sugar and put in a 23cm round baking dish at least 5cm deep, or a 20cm square dish. Flatten down with your hand to prevent too much crumble falling through.

3. Put 175g plain flour and 110g golden caster sugar in a bowl with a good pinch of salt.

4. Slice in 110g cold butter and rub it in with your fingertips until the mixture looks like moist breadcrumbs. Shake the bowl and any big bits will come to the surface – rub them in.

Alternatively, pulse in a processor until sandy (don't over-process). I mixed the crumble manually.

5. Pour the crumb mix over the apples to form a pile in the centre, then use a fork to even out. Gently press the surface with the back of the fork so the crumble holds together and goes crisp, then lightly drag the fork over the top for a decorative finish.

6. Sprinkle 1 tbsp rolled oats and 1 tbsp demerara sugar over evenly, if you wish.

7. Set on a baking tray and put in the preheated oven for 35-40 minutes, until the top is golden and the apples feel very soft when you insert a small, sharp knife. Leave to cool for 10 minutes before serving.

Undoubtedly this recipe could be adapted to either rhubarb or apple and rhubarb crumble.



# Banana, Date and Walnut Loaf—Sophie, S1

## Ingredients

2 very ripe bananas  
1 level teaspoon bicarbonate of soda  
2 tablespoons boiling milk  
115g soft butter  
170g caster sugar  
2 eggs  
230g plain flour  
60g walnuts, chopped  
60g stoned dates, chopped  
2 teaspoons vanilla essence  
¼ teaspoon of mixed spice



(Pexels, May 2020)

## Method

1. Heat oven to 180°C/ gas mark 4.
2. Line a 900g loaf tin with greaseproof paper.
3. Peel the bananas and mash thoroughly in a large bowl.
4. Dissolve the bicarbonate of soda in the hot milk and add to the bowl along with all the remaining ingredients. Mix together thoroughly by hand.
5. Turn the mixture into the loaf tin, smoothing over the top. Add some mixed seeds to the top if you want to. Cook for around 1 ¼ hours until golden brown. You can cover with tin foil for the first 45 minutes to stop the top going too hard or burning. Test the centre using a skewer or cocktail stick.
6. Turn out the loaf and cool on a wire rack. Serve sliced on its own or with a spread of butter.



## Coffee Buns — Emily, S1

### Ingredients

200g of self-raising flour  
100g of butter or block margarine  
100g of caster sugar  
1 egg, beaten  
1½ teaspoon of mixed spice  
1 dessert spoon of treacle  
handful of raisins



### Method

1. Preheat oven to 170°C degrees/ gas mark 3.
2. Rub butter and flour into a fine breadcrumb.
3. Add sugar, spice, treacle and **enough** egg to make a stiff dough.
4. Add the raisins and mix in. Roll into balls just bigger than a ping pong ball and brush with excess beaten egg.
5. Put in the oven for 15 minutes.
6. Lift the buns out the oven and place on a wired tray to cool



# Baked Peanut Butter Cheesecake — Chloe S3 & Michael S1

## Ingredients—Chocolate Digestive Crust

- 1 1/2 cups (188g) chocolate digestive crumbs
- 2 tablespoons granulated sugar
- 4 tablespoons unsalted butter melted

## Cheesecake filling

- 2 blocks (2 x 226g) cream cheese room temperature
- 1/2 cup (113g) granulated sugar
- 2 large eggs room temperature
- 1/2 cup (113g) creamy peanut butter
- 1 teaspoon vanilla extract

## Chocolate Peanut Butter Topping

- 1/2 cup (70g) semi-sweet chocolate chips
- 3 tablespoons peanut butter
- 2 tablespoons coconut oil



(Pexels, May, 2020)

## Method

1. Preheat oven to 180°C, gas mark 4. Line a cake tin (ideally loose base or springform) with baking paper and set aside.
2. In a bowl, combine digestive crumbs and granulated sugar. Stir to combine. Add melted butter and stir until crumb is well coated. Using the back of a spoon, press digestive mixture firmly into the bottom of baking tin. Set aside.

## Cheese Cake Filling

1. In a large bowl, add cream cheese. Beat until smooth. Add granulated sugar and mix until smooth. Next, add eggs and mix until incorporated. Add peanut butter and mix until incorporated. Last, add vanilla and mix until incorporated. Be sure not to over-mix, just mix until each ingredient is incorporated into the batter.
2. Pour the mixture on top of the biscuit base. After filling tin gently tap pan onto countertop to level filling and remove any excess air bubbles.
3. Bake for 17-19 minutes, or until cheesecake is no longer jiggly in the centre. Top may crack slightly, this is normal. Remove from oven and allow to cool completely before removing cheesecake from the pan. Your cheesecake may sink in the middle slightly when cooling.

## Chocolate Peanut Butter Topping

1. In a small bowl, combine chocolate chips, peanut butter, and coconut oil. Microwave in 30 second increments, stirring every 30 seconds, until completely melted and combined. If preferred, you can melt over a Bain Marie.
2. Add chocolate topping to the top of cheesecake. Tilt from side to side until entire top is coated.
3. Refrigerate cheesecake until chocolate topping has hardened. Store in a sealed container in the refrigerator until ready to serve.



## Lime Drizzle Sponge Pudding — Mrs Burton

### **Ingredients**

125g soft butter  
190g caster sugar  
2 eggs  
125g self-raising flour  
1/2 tsp baking powder  
2 lemons zested and juiced  
3 1/2 tsp cornflour  
25g icing sugar



(Pexels, May 2020)

### **Method**

1. Heat the oven of 180C/160 fan/gas 4.
2. Butter a 15x22cm baking dish.
3. Put the butter and 125g of the caster sugar into a bowl and beat for 5 minutes until pale & fluffy.
4. Whisk in the eggs, then sieve over the flour and baking powder and fold in until you have a batter.
5. Stir in the lemon zest from 1 1/2 lemons, reserve the rest for decoration.
6. Spoon the sponge batter into the dish and smooth over the top.
7. Mix the lime juice from 1 1/2 limes with the cornflour in a heatproof bowl to make a smooth paste.
8. Mix the remaining 65g sugar with 150g of boiling water in a jug and pour over the cornflour mix & whisk until smooth. Pour this over the sponge.
9. Bake for 35-40 minutes until the sponge is set and springs back when touched.
10. While the pudding is baking make the lime drizzle. Mix the icing sugar with half of the remaining lime juice to create a loose consistency. Drizzle over the sponge while it is still warm and decorate with the remaining lime zest.
11. Serve straight away with cream or custard.



## Una Holten's Griestorte with pears— Mr McCormick

This sponge cake with a slight crunch from the semolina is a recipe handed down to me by my late sister, who tended to serve it as a dessert after Christmas dinner. Although it looked very intimidating at that point on Christmas Day after a big meal, it was remarkably light as it incorporated whisked egg whites into a creamed (sponge) mixture. When baked it has the characteristic crunch of a sponge made with semolina and ground almonds but without wheat flour. It can be baked in a 20cm sponge cake tin or a 20cm round cake tin which has sloping sides and gives the cake a great shape. In this latter case, turn the cooked cake out on to a wire rack; the base of the cake will be the top as it is smaller.

### Ingredients

3 eggs, separated into egg yolks with egg whites set aside for later

½ cup caster sugar

1 lemon, small, zested and juiced

⅓ cup semolina flour, fine

¼ cup ground almonds

300 ml cream, whipped with 1 tsp vanilla extract

2 pears, ripe, thinly sliced (tinned pears can be used as a substitute). A further option would be to poach the fresh pears in vanilla and cinnamon (see any typical recipe for poaching pears).

Chocolate flake (crumbled).

### Method

1. Heat the oven to 170°C. Grease and line the base of a 20cm round cake tin.

2. Dust lightly with a little caster sugar and semolina or flour. Tap the tin and tip out any excess. (This will give your cake a golden crust).

3. Cream the egg yolks and sugar together until light and fluffy. Add the lemon zest and 1 Tbsp of juice and continue beating until thick.

4. Fold through the semolina and almonds. Leave to sit for 5 minutes to allow the semolina to soften a little. The mix is likely to be quite stiff at this stage

5. In a separate bowl, whisk the egg whites to soft peaks or just firm (they should appear to be the same consistency as the sponge mixture) and carefully fold through the sponge mixture, ensuring you do not over fold. This will begin to lighten the mixture as soon as the first egg white is folded in and should result in a light and fluffy mix until all the egg white has been folded in (much to the relief of the baker the first time you bake this cake!)



6. Pour into the prepared tin and bake for 30 minutes. The sponge should spring back when pressed with your finger. It can also be tested with a knife which should be withdrawn dry from the baked cake.
7. Remove cake from oven and carefully loosen cake from the sides. When cool, split in half horizontally. This can be a tricky process and requires a steady hand. Once separated choose the better split half of the cake as the base.
8. Spread a thin layer of whipped cream over the base, then half the sliced or poached pears and arrange on top of the whipped cream. This can be spread with a little more whipped cream to provide a firm base for the addition of the top half of the cake which, in turn, can then be spread with another thin layer of cream.
9. Finally the top of the cake can have any remaining sliced pears added decoratively and/or the top of the cake should have chocolate flake crumbled over the cake to finish it. Serve as soon as possible after baking. If served as a dessert with a meal, it can also be served with cream.

Alternative fillings to pears are sliced peaches and raspberries.



(Pexels, June, 2020)



## Iced Gingerbread— Mrs Brown



(Pexels, June 2020)

### All the way from Donegal!

#### Ingredients

250g self raising flour  
220g brown sugar  
1tsp ginger  
1tsp mixed spice  
1tsp cinnamon  
½ tsp baking soda  
¼ tsp salt

2 eggs  
250ml milk  
1tbsp treacle  
1tbsp syrup  
115g butter  
Icing sugar to top

#### Method

1. Mix the first 7 ingredients in a bowl.
2. Melt the syrup and butter in a large pot on a low heat. Once melted take it off the heat.
3. Add the milk and then the eggs to the pot, and beat it together.
4. Add the mixed dry ingredients to the pot and mix with a wooden spoon until it is smooth.
5. Put the mixture in a rectangle tray (I have also used a square silicon tray).
6. Bake in the oven at 180°C for 30-40 mins.
7. Once cool dust with icing sugar.



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I hope these recipes inspire you during the summer months until we return to Taylor High!

See you all soon.

Anna Leslie

librarian

