



LET'S COOK



80 yummy recipes from School Name's families



Inside Front Cover
Keep blank

Thank you...

Thank you to everyone involved in making this cookbook project a reality. We're very proud of our PTA and couldn't do it without the support of parents giving up their time to help.

Also thank you to parents who bought this book and sponsors who helped cover the costs of printing. Your support to the PTA makes a real difference!

Yours sincerely,
Headteacher's name

School
logo

Thank you to our fabulous sponsors!

Sponsor advertising Box 1
162 x 62 mm

Sponsor advertising Box 2
162 x 62 mm

Thank you to our fabulous sponsors!

Main Sponsor
162 x 137 mm



LET'S COOK

This template was created by Saronti Ltd
Saronti is a small Company with Big values, UK based & run by Mums. We use local suppliers who respect the environment. We are committed to help charities, schools and care homes raise funds, and we offer opportunities to parents/ grandparents and anyone looking for work around family life. We make reading and writing fun. We embrace creativity and quality family time. www.saronti.com

Let's Cook

Table of contents



Breakfasts & Snacks - 3

Starters - 20

Mains - 40

Desserts - 60





Breakfasts & Snacks



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¼oz plain flour

Chocolate orange biscuits

By Lacey T, Year 3



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.
2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.
3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.
4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.
5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.

Carrots and courgette muffins

By Lacey T, Year 3



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.
2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.
3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.
4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.
5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¼oz plain flour





Starters





Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¼oz plain flour

Onion Bhaji

By Nicolas T, Year 4



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.

2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.

3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.

4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.

5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.

Smoked salmon pâté

By Lacey T, Year 3



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.

2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.

3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.

4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.

5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¼oz plain flour





Mains



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

- 100g/3½oz unsalted butter, softened, plus extra for greasing
- 100g/3½oz golden caster sugar
- 1 free-range egg, lightly beaten
- 1 unwaxed orange, finely grated zest only
- 50g/1¾oz milk chocolate, cut into small pieces
- 275g/9½oz plain flour

Meatzza

By Nicolas T, Year 4



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.
2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.
3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.
4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.
5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.

Healthy pasta bake

By Lacey T, Year 3



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.
2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.
3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.
4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.
5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

- 100g/3½oz unsalted butter, softened, plus extra for greasing
- 100g/3½oz golden caster sugar
- 1 free-range egg, lightly beaten
- 1 unwaxed orange, finely grated zest only
- 50g/1¾oz milk chocolate, cut into small pieces
- 275g/9½oz plain flour





Desserts



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¾oz plain flour

Salted caramel and chocolate mousse

By Nicolas T, Year 4



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.

2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.

3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.

4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.

5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.

Rock cake

By Nicolas T, Year 4



Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease two baking trays with a little butter.

2. Put the butter in a bowl and beat with a wooden spoon or electric hand whisk until soft. Add the sugar and beat again until very creamy. Beat in the egg until combined.

3. Stir in the orange zest, chocolate and flour. Use your hands to make the dough into a ball.

4. Divide the dough into quarters and roll each quarter into a sausage shape, about 10cm/4 inches long and 4cm/1½ inches wide. Slice each log into 6 equal pieces; you will have a total of 24 biscuits. Make sure each biscuit is a circle shape, then press it down slightly with your hands and place it on the prepared baking trays.

5. Bake for 10-12 minutes, or until golden-brown around the edges. Use a palette knife to lift the biscuits onto a cooling rack and leave to cool.



Makes: 24 | Prep: 30 mins | Cook: 20 mins

Ingredients

100g/3½oz unsalted butter, softened, plus extra for greasing

100g/3½oz golden caster sugar

1 free-range egg, lightly beaten

1 unwaxed orange, finely grated zest only

50g/1¾oz milk chocolate, cut into small pieces

275g/9¾oz plain flour





Drinks





Makes: 4 Drinks | Prep: 1 Hour

Equipment

Large Glass Jug
Citrus Juicer, Knife
Chopping board
Ice,
stirring spoon
glasses

Ingredients

300ml grape juice (red or white)
100ml orange juice
100ml cloudy apple juice
1 lemon
1 orange or tangerine
1 apple or pear
5-6 strawberries
5-6 blackcurrants
3 sprigs of mint
300ml sparkling water / cloudy lemonade

Fruit Punch Sangria

By Nylo Pantry

Method

1. Using a knife and chopping board slice lemon, orange, apple into quarters and the strawberries and blackberries in half. If you wish to substitute different fruit its fine - aim for 4-5 different fruits.
2. Add fruit and mint to bottom of glass jug, pour over orange and apple juice, give a good stir and replace in the fridge for up to a hour to infuse the juice.
3. Bring out of fridge, add a lot of ice and then pour in grape juice, giving a good stir
4. Top up with sparkling water / cloudy lemonade and give a final stir.
5. In 4 glasses add ice and straw, fill glasses and garnish with some of the fruit in the jug.
6. Cheers!

Peach Ice Tea

By William Garner Y2D

Method

1. Boil 500ml of water and pour into a jug with 2 tea bags, stir and let steep for 5 minutes, remove tea bags and let liquid cool down.
2. Slice peaches (removing the stone) and add to glass jug, sprinkle sugar and herbs (if desired) over the fruit and gently bruise the fruit with your stirring spoon
3. Squeeze the juice of 2 lemons and add to the jug, giving the fruit another good stir
4. Add ice to the jug and mix in with the fruit, the ice should slightly melt to add to the liquid the jug
5. Top up with cooled down tea and continue to stir for 30 seconds.
6. In 4 glasses add ice and straw, fill glasses and garnish with a slice of lemon.
7. Cheers



Makes: 4 Drinks | Prep: 1 Hour |

Equipment

Large Glass Jug,
Citrus Juicer
Knife
Chopping board,
Ice
Stirring spoon
Glasses
Kettle
Jug

Ingredients

2 /3 peaches or nectarines
2 Lemon or Darjeeling Tea Bags
4tsp castor sugar
3 sprigs of basil / rosemary
3 lemons



Our PTA needs your support!

Info about how parents and sponsors can support your PTA and why it's so important that they do. Also put links to facebook page, PTA website if you have one, ways to donate ect...

Our PTA needs your support!

CONVERSION CHART

WEIGHT

1 oz = 28.35 g / 1 g = 0.035 oz
1 kg = 35 oz (2.2 lbs)

METRIC	IMPERIAL
30 g	1 oz
60 g	2 oz
85 g	3 oz
115 g	4 oz (1/4 lb)
140 g	5 oz
170 g	6 oz
200 g	7 oz
230 g	8 oz (1/2 lb)
250 g	9 oz
285 g	10 oz
450 g	16 oz (1 lb)
500 g	17 oz

LIQUID

1 cup = 250 ml / 1 fl oz = 28.5 ml
1 ml = 0.034 fl oz

METRIC	PINT	CUPS	FL OZ
100 ml			3 1/2
125 ml		1/2	4 1/2
150 ml	1/4		5
200 ml			7
250 ml		1	9
275 ml	1/2		10
300 ml			11
400 ml			14
500 ml		2	18
570 ml	1		20
750 ml		3	26
1 l	1 3/4	4	35

OVEN TEMPERATURE

F	225	250	275	300	325	350	375	400	425	450	475
C	110	130	140	150	170	180	190	200	220	230	240
Gas Mark	1/4	1/2	1	2	3	4	5	6	7	8	9

Do you like to write stories?
Ever fancied publishing one of them?
It's easy with Saronti.

We make your stories into hardback books,
and publish them to our online gallery too!



Inside Back Cover
Keep blank

Get 10% off with discount code SCHOOLNAME

www.saronti.com

