# Junior Infants Baking Challenge

*June 2020*

# Coffee Cake

Recipe
225g plain flour
2tsp baking powder
225g caster sugar
225g real butter
4 eggs
50g walnuts blended into a fine powder
2tblsp coffee granules blended in water

Coffee buttercream filling
450g icing sugar
2 tsp coffee granules dissolved.
150g butter

Walnuts to decorate
Line 2x 8inch sandwich tins with greaseproof paper and slightly grease the sides of tins

Preheat oven to 180•C (I used mixer for below) ☕ Cream butter until soft & add caster sugar , beat until pale and fluffy. ☕add eggs one by one beating between each one ☕add dissolved coffee and beat ☕add walnuts (in a dust)
☕sieve the flour with baking powder high above bowl and stir gently
☕spoon mixture into prepared tins equally
☕bake for 30 mins approx until knife comes out clear ☕turn onto wire rack and cool

Make buttercream icing by creaming butter, add dissolved coffee and icing sugar and beat until smooth.
Spoon between the two sponges and decorate too as you like.

# Pineapple Upside Down Cake

Pineapple Upside Cake

Ingredients

For the topping: -
50g softened butter
50g light soft brown sugar
7 pineapple rings

For the cake: -
100g softened butter
100g caster sugar
100g self raising flour
1 tsp baking powder
1 tsp vanilla extract
2 Eggs

Method
1/ Heat oven to 180°c
2/ Beat 50g butter + brown sugar Spread over the base and a quarter of the way up the sides of a 20cm round cake tin Arrange the pineapple rings on top

3/ Place butter, sugar, flour, baking powder + vanilla extract + egg in a bowl along with a tbsp of reserved pineapple syrup

4/ Spoon into tins on top of the pineapple + smooth it out so its level Bake for 35 mins

# Red Velvet Cake

## Red Velvet Cake

### For the red velvet cake

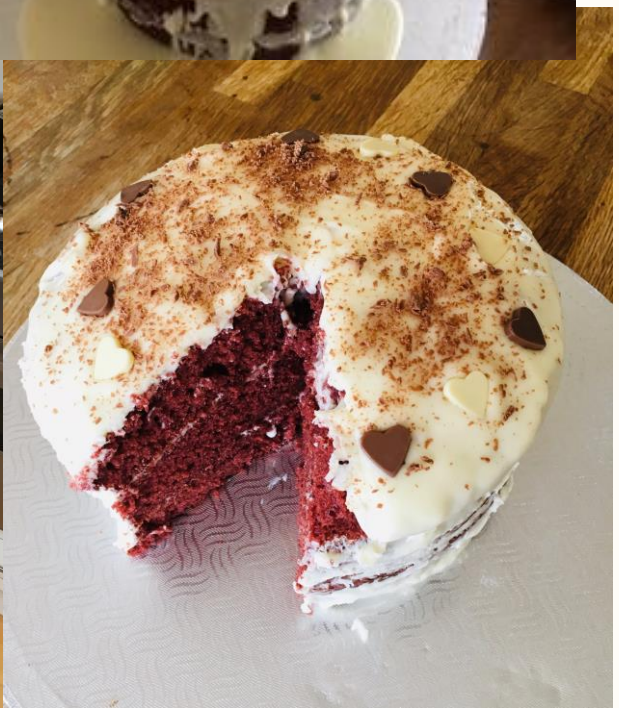
- 150g/5½oz unsalted butter, softened
- 150g/5½oz golden caster sugar
- 1 tsp vanilla extract
- 3 free-range eggs , lightly beaten
- 4 tbsp Greek-style yoghurt
- 1-2 drops red food colouring gel
- 150g/5½oz self-raising flour
- 50g/1¾oz cocoa powder
- 1 tbsp semi-skimmed milk

### For the icing

- 100g/3½oz butter
- 200g/7oz cream cheese
- 500g/1lb 2oz icing sugar
- 1 tsp lemon juice

### Method

1. Pre heat the oven to 170C/150C Fan/gas 3. Grease and line a deep, round 15cm/6in tin.
2. Beat the butter, sugar and vanilla together in a bowl until pale and fluffy. Add the eggs one at a time, beating after each addition (if the mixture looks curdled add a spoonful of the flour.)
3. Mix the yogurt with the food colouring - it should look very, very red since the mixture will fade once cooked. Beat the yogurt into the cake mixture.
4. Fold in the remaining flour and cocoa powder, followed by the milk until well combined. Spoon the mixture into the cake tin and bake for 1 hour 20 minutes or until well risen and golden-brown and a skewer inserted into the middle comes out clean.
5. Remove the cake from the tin and leave to cool for five minutes, then place onto a cooling rack and set aside to cool completely.
6. For the icing, mix the butter and cream cheese together in a bowl. Then beat in the icing sugar a little at a time. Once all the icing sugar has been added, add the lemon juice and beat the icing for five minutes or until paler in colour.
7. Slice the cake into three equal layers and sandwich them together with the icing. Finish with a layer of icing on top.



# Banana Cake

banana cake with chocolate chips

[illegible] and Amy Knight

125 g butter
1 cup brown sugar
1 tsp vanilla
2 eggs
3 ripe bananas, mashed
¼ cup milk
2 cups self raising flour
¼ tsp salt
½ cup chocolate chips

Cream butter and sugar. Add vanilla, eggs, mashed bananas and milk. Mix well. Add self raising flour and salt. Add chocolate chips. Spoon mixture into well greased tin. Bake 180°C for 35 - 45 minutes. Cake will spring back when cooked.

# Apple and Rhubarb Tart

***Apple and Rhubarb Tart***

**Preparation Time**: 20mins

**Cooking Time**: 55mins

**Ingredients:**

1 handful of caster sugar (to sprinkle)

**Rhubarb and Apple filling:**

10 stem rhubarb

3 small apples

175g Brown Sugar

A few drops Vanilla essence

50 ml water

**Sweet Pastry:**

1 egg

200g Plain Flour

125g Butter

50g ground almonds

90g Icing sugar

Chopped almonds for top

**Method**

1. In a bowl, cream the butter and icing sugar until light and fluffy.

2. Add in the ground almonds, egg and flour and bring the mixture together to form pastry dough. Wrap in cling film and allow to rest in the fridge for 10min.

3. Preheat oven to 180°C/350F/Gas Mark 4.

4. Divide the pastry in 3. Roll 2/3 of the pastry and line 8"/20cm a greased pie dish. Roll out the rest of sweet pastry. Using a pizza cutter or rolling pastry wheel, slice about twelve 0.5 cm strips. Place the pie shell and the strips of pastry to rest and chill in the fridge for 5 minutes or until needed.

5. Then, in a large mixing bowl, combine the rhubarb, apple, vanilla essence, sugar and water. Pour the rhubarb mixture into the pie shell.

6. Place over the pie the pastry strips, forming a lattice design. Brush lightly with egg wash and sprinkle with caster sugar and chopped almonds

7. Bake for about 45-55 minutes, or until the pie crust is lightly browned and the rhubarb mixture is bubbly. Remove the pie from the oven and allow to cool slightly (the rhubarb will thicken slightly as it cools) before serving.

This pie can be eaten warm with some ice-cream or cold with a spoonful of whipped cream.

# Múinteoir Áine and Fred the Ted's Biscuit cake

## Múinteoir Áines and Fred the Ted's Chocolate Biscuit Cake

**Ingredients**

1 tin of condensed milk

4oz/110g butter

8oz/225g dark chocolate/milk chocolate

1lb/450g rich tea biscuits/digestive biscuits

Chopped Turkish delight/rolos/raisins (optional)

**Method**

1. Line a 2lb loaf tin with three layers of cling film.
2. Break biscuits/rolos etc.
3. Gently melt broken chocolate, condensed milk and butter over a low heat. Stir carefully to avoid burning.
4. Stir the biscuits/rolos etc. into the chocolate mix.
5. Pour into prepared tin.
6. Leave in fridge overnight/5-6 hours.
7. Melt some extra chocolate and pour on top and drizzle some white chocolate too!
8. Cut with a sharp knife and enjoy! ☺

# Coconut Macaroons

## COCONUT MACAROONS MAKES 12–14

A lovely 'clean' treat that is simple to make, super-tasty and full of coconut. These store really well for a couple of weeks in a sealed container in the fridge – if you can resist that long!

- 120g unsweetened desiccated coconut
- 50g ground almonds
- 60ml maple syrup or honey
- 55g coconut oil, melted
- 1 teaspoon vanilla extract
- 60g dark chocolate (optional)

Preheat the oven to 140°C/275°F/gas mark 1 and line a baking tray with baking parchment.

Put the coconut and ground almonds into a bowl and mix together. In another bowl mix together the maple syrup or honey, melted coconut oil and vanilla extract.

Add the wet ingredients to the dry and stir well to combine. Using your hands or a melon ball scooper, create little tight, compact balls of the mixture and put them on the prepared baking tray.

Bake in the oven for 10 minutes, then remove and turn the tray around. Bake for a further 10 minutes, then turn the tray once more and bake for a further 5 minutes.

Allow to cool on the tray for 10 minutes before transferring to a wire rack to cool.

Meanwhile melt the chocolate (if using) in a heat-proof bowl set over a pan of boiling water, making sure the base of the bowl doesn't touch the water. Drizzle the macaroons with the chocolate.

# Chocolate Biscuit Cake

Chocolate biscuit cake recipe

Ingredients

150g butter

1 tin of condensed milk

250g  cadburys chocolate

1 and a half packs Rich tea biscuits

4 crunchie bars

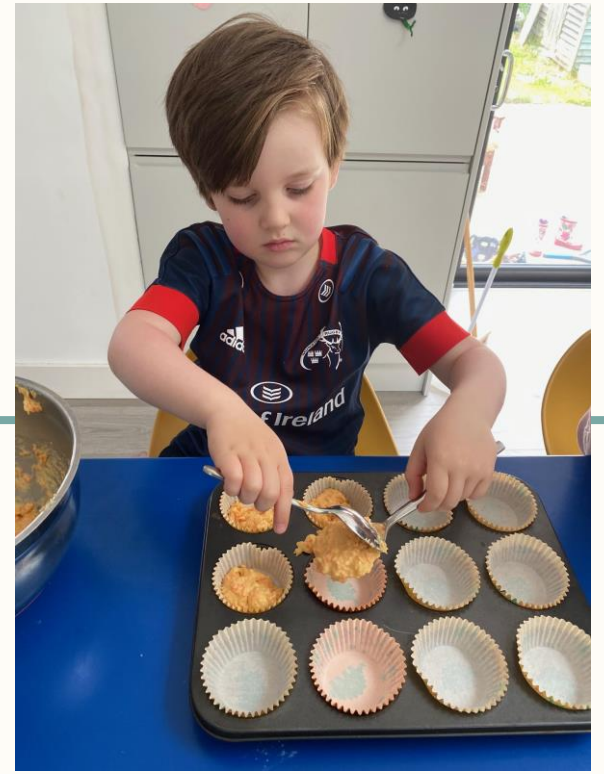
Maltesers ( share bag)

1. Crush the rich tea biscuits
2. Melt 150g of butter, 1 tin of condensed milk and 150g of chocolate in a saucepan
3. Pour the mixture over the biscuit and stir
4. Add maltesers and crunchie and stir
5. Pour into a loaf tin or a flat baking tray and put in fridge
6. Melt 100g of chocolate and place on top

# Carrot Muffins

Carrot Muffins
150gm self-raising flour
60g butter
2 large eggs beaten
2 medium carrots grafted
3-4 tablespoons milk
optional juice of 1 orange

Preheat oven to 190 degrees. Sift flour into bowl and make well in centre.
Melt butter over low heat.
In separate bowl combine eggs, grated carrot and melted butter and mix well.
Pour carrot mixture into flour and fold together lightly.
Add enough milk (and/or orange juice) to give a soft consistency.
Spoon into muffin tray/cases.
Bake for 10-15 mins until golden brown and springy (they are pale enough in colour).



# Buns

## What you need:

- 175g/6oz Odlums Self Raising Flour
- 125g/4oz Shamrock Golden Caster Sugar
- 125g/4oz Butter or Margarine (half a block)
- 2 Eggs
- 2 tablespoons Cold Water

### To Decorate

- Glacé Icing or Chocolate Spread
- Hundreds and Thousands
- Glacé Cherries
- Sweets

## How to:

1. Ensure oven is fully preheated to 200°C/400°F/Gas 6.
2. Next, put bun paper cases into bun tins.
3. Put the flour, sugar, butter/margarine, eggs and water into a bowl. Beat all the ingredients together with an electric mixer or wooden spoon until the mixture is smooth.
4. Put heaped teaspoons of the mixture into each bun case.
5. Place in the oven on the top shelf and bake for about 15 minutes until golden brown.
6. Cool on a wire tray. When cold, decorate as liked with your favourite toppings.

# Vegan Five Bean Chilli

Vegan Five-Bean Chilli

Serves 4-5

Olive oil
1 onion chopped
2 celery stalk finely chopped
2 garlic cloves chopped
1 red chilli chopped
1 teaspoon dried rosemary
1 teaspoon dried thyme
3 tablespoon ~~dried~~ tomato puree
2 x 400g tins of mixed beans
2 x 400g tin of tomatoes
1 tablespoon maple syrup

To serve

2 red chillies sliced
hand full of sliced spring onions

Method

Large pan add a drizzle of olive oil the onion celery, garlic and pinch of salt and cook until soft. Add chilli rosemary, thyme and tomato puree and cook for 5 minutes. Add the beans tomatoes 150ml of water, maple syrup and some pepper. Bring to boil lower heat and simmer for 25-30 minutes. Serve with brown rice and sprinkle chillies and spring onion over the top.

# Frying Pan Pizza

Here is our recipe for "Frying Pan Pizza"

Ingredients.
1 cup of self raising flour
1/2 cup of warm water
Pinch of salt
1 tbs olive oil
Tomato puree or passata ( we find tomato puree best as passata can be a bit too wet)
Mozzarella cheese
Toppings of your choice chopped up (onions, tomatoes, ham, pineapple etc.)

Method.
1. Mix the flour, salt and water together to form a soft dough
2. Dust a board or work surface with flour, turn out the dough and quickly kneed.
3. Use a rolling pin to roll the dough into a circle the same size as the frying pan you are planning to use.
4. Heat the oil in the frying pan and when it is hot place the dough into the pan, keep the heat medium to high.
5. While the base is cooking spread on the tomato puree/ passata, then add your toppings and lastly the mozzarella.
6. In the time it takes to add the toppings the base should have cooked and turned brown underneath, have a check every now and then to make sure its not going to burn and turn off the heat if neccessary.
7. Transfer the pan to under the grill and cook until the cheese is golden and bubbling.
8. Enjoy!!

# Crunchy Biscuits

Crunchy Biscuits

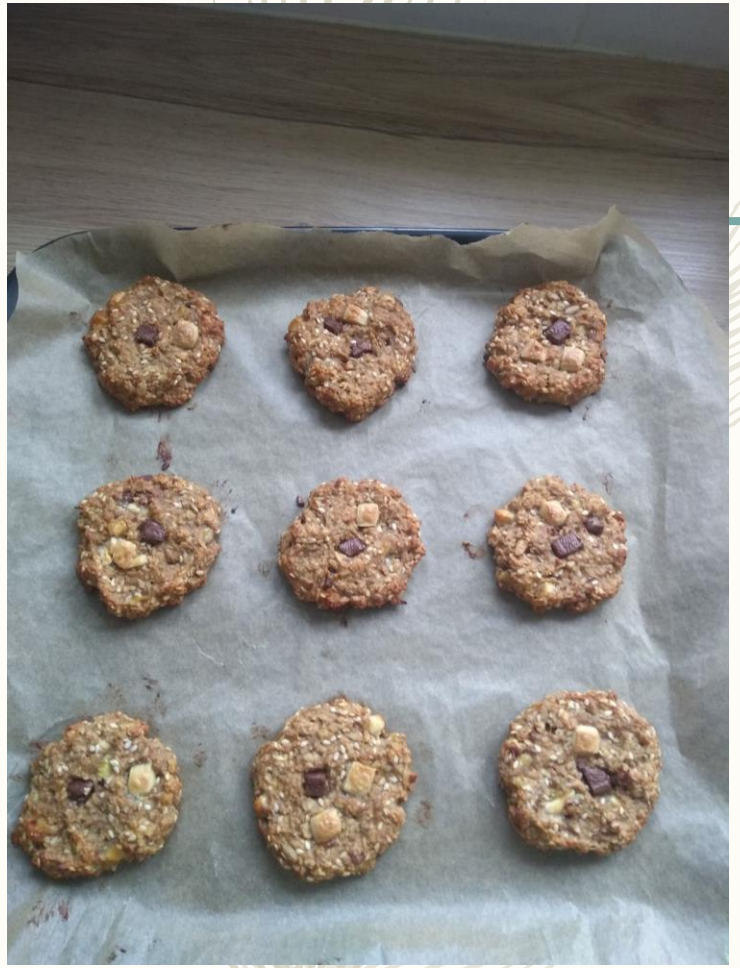
Ingredients:

250g porridge oats
150g butter
125g brown sugar (soft)

Method:

Melt butter in a saucepan
Mix oats and brown sugar in a bowl & add the butter - Mix well.
Put into a greased tin & flatten down with a fork.
Bake in a preheated over for 20 - 25 mins at 180°C.
While still hot use a knife to cut lines - leave in tray to cool & break along lines. Store in an airtight container
*Feel free to add nuts, coconut & dried fruit.

# Oat Cookies



**Fit oat cookies with peanut butter and bananas:**

2 soft bananas
1cup of oats
2 large spoons of peanut butter
2spoons of dried cranberries
2spoons of coconut flakes
2spoons of sesame seeds
2spoons of roasted sunflower seeds
Couple of cubes of favourite chocolate, chopped

Peel and mash bananas.
Chop cranberries and chocolate.
Add all ingredients to the bowl and mix them together.
Divide the mixture into 10 small balls. Put them on the lined baking sheet.
Put the cookies into the oven at 180° and bake them for 15-20mins. until golden brown in colour.
Enjoy! 🍪

# Múinteoir Ciara's Scones

**Scones**

**Ingredients:**

1 lb Self Raising Flour

4 oz margarine

4 oz sugar

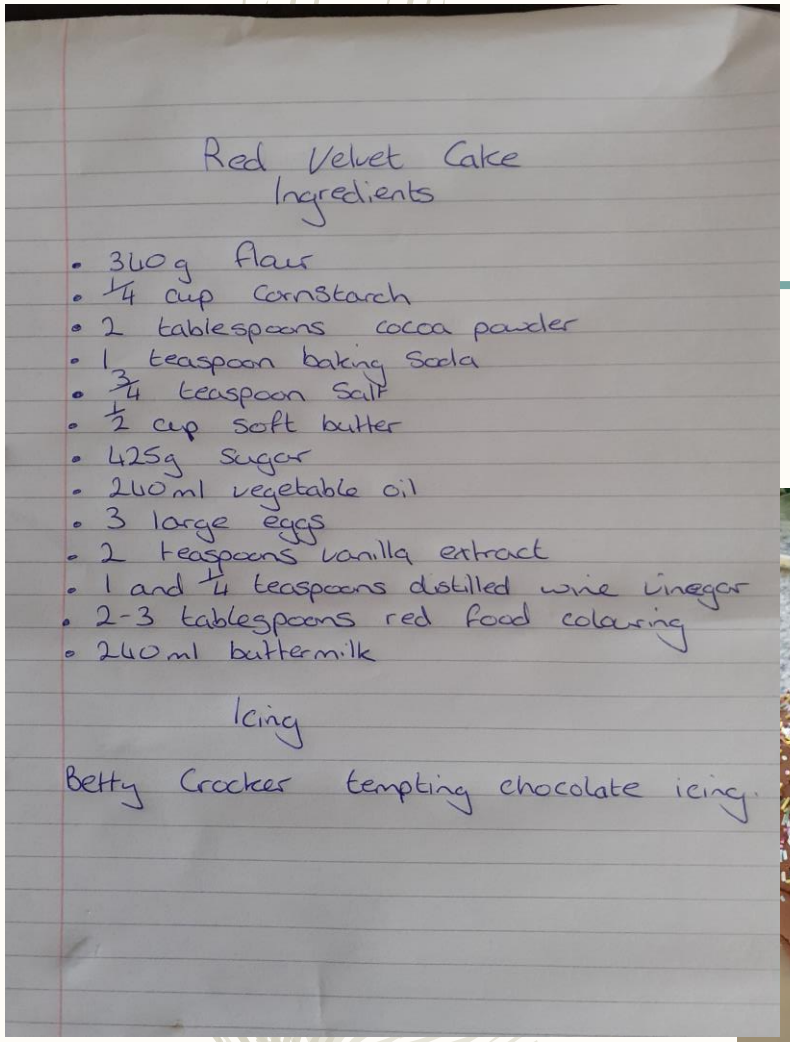
2 lightly whisked eggs

Few drops of milk

**Method:**

1. Put the margarine and flour in a bowl and rub together with fingers.
2. Add the sugar and mix with spoon.
3. Add in the 2 lightly whisked eggs and enough milk to wet the mixture.
4. Bring together and knead on a floured surface.
5. Cut scones with a glass or cutter and place on baking tray.
6. Brush with milk and cook at 200 degrees in preheated oven until golden brown.

# Red Velvet Cake

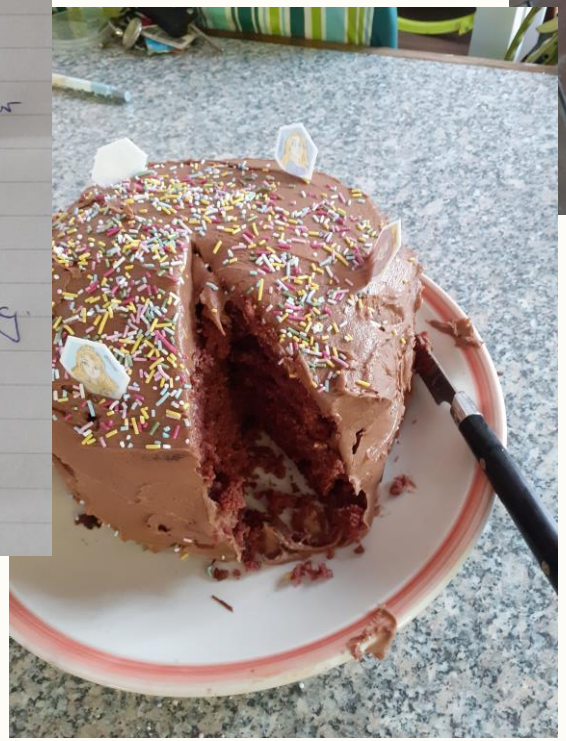


Red Velvet Cake
Ingredients

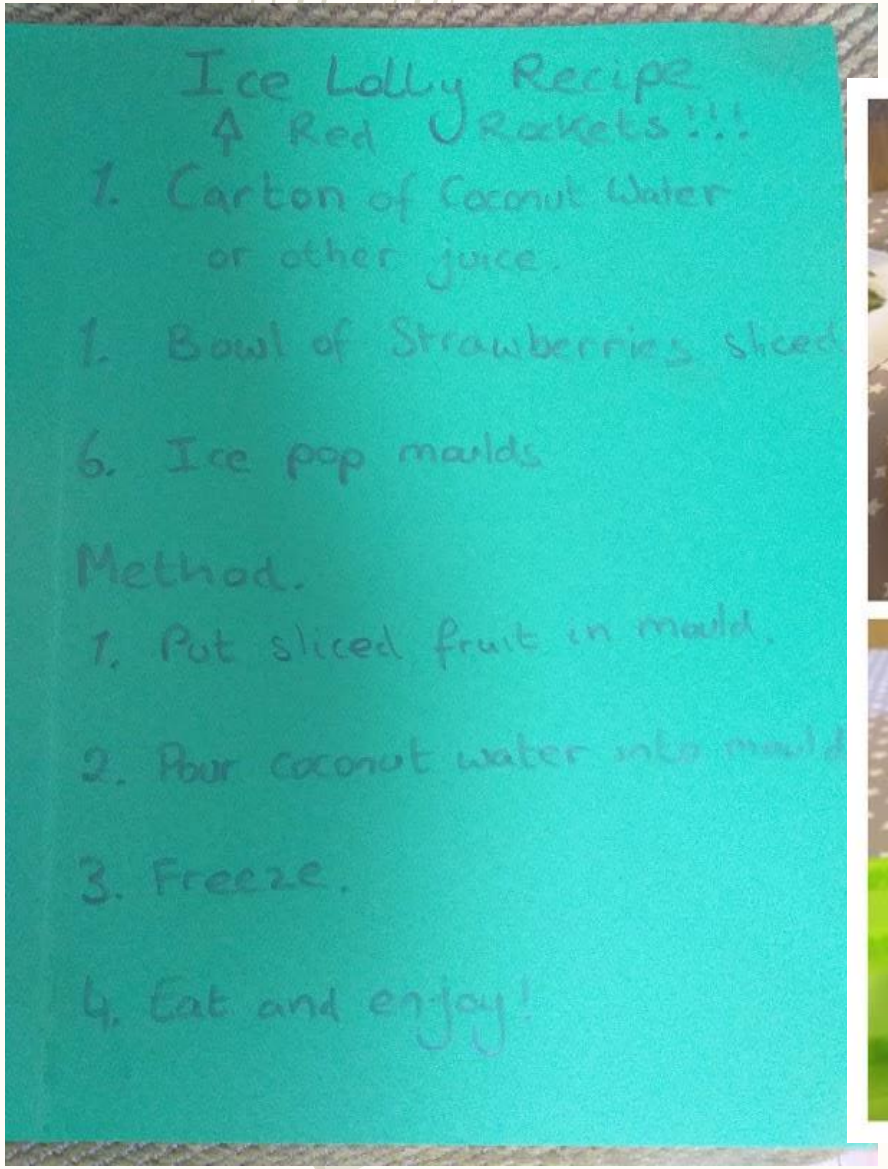
- 360g flour
- ¼ cup cornstarch
- 2 tablespoons cocoa powder
- 1 teaspoon baking soda
- ¾ teaspoon salt
- ½ cup soft butter
- 425g sugar
- 240ml vegetable oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 and ¼ teaspoons distilled white vinegar
- 2-3 tablespoons red food colouring
- 240ml buttermilk

Icing

Betty Crocker tempting chocolate icing.



# Red Rocket Ice Lolly



# Luscious Lemon Cake

**Luscious Lemon Cake**

Ingredients:

Butter or margarine 4oz (100g)

Caster sugar 5oz (150g)

Grated rind and juice of 1 lemon

1 free range egg

Self raising flour 4oz (100g)

Method:

1. Grease and line the base of a 20cm round tin and pre-heat the oven to 180 degrees F.
2. Heat the butter and 4oz of the sugar over a gentle heat until the butter is melted.
3. Off the heat stir in the lemon rind.
4. Whisk the egg in a basin, and then whisk it into the sugar mixture.
5. Fold in the flour.
6. Turn the mixture into the prepared tin.
7. Bake in the oven for about 30 mins until just firm to the touch.
8. Warm the remaining 1oz (25g) of sugar with the lemon juice until the sugar is dissolved.
9. Prick the cake all over with a fork of cocktail stick and spoon the syrup over the cake.
10. Leave in the tin to cool and then serve.

We often double the quantities for an extra big cake!

# Healthy Pancakes

Healthy Porridge Pancakes

2 Eggs.

1 Large Banana

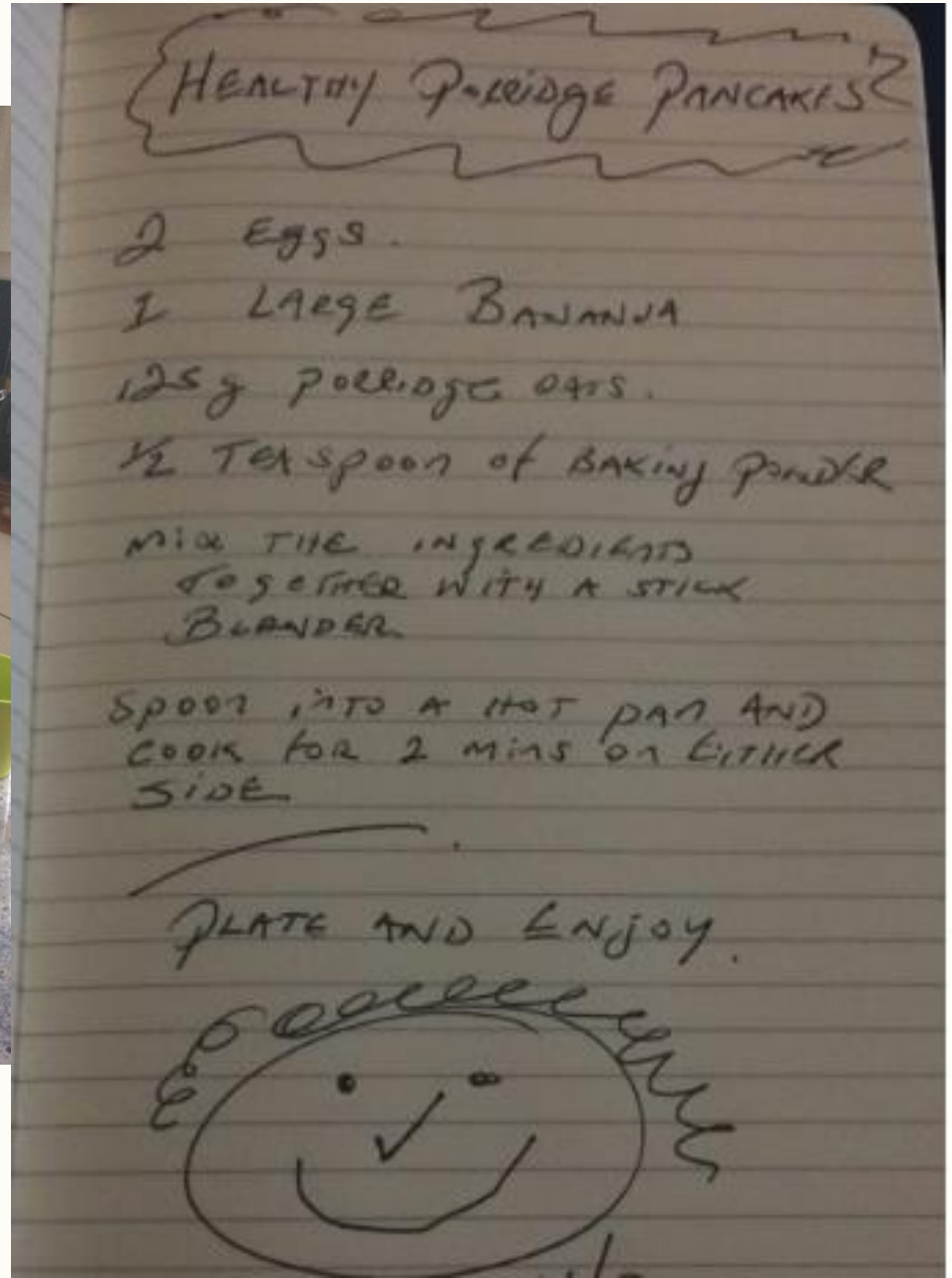
125g Porridge oats.

½ Teaspoon of Baking Powder

Mix the ingredients together with a stick blender

Spoon into a hot pan and cook for 2 mins on either side

Plate and Enjoy.



# Chocolate Puddings

**For the puddings:**

175g butter, plus extra for greasing

100g dark chocolate, chopped (70% cocoa solids)

3 large free-range eggs

125g caster sugar

30g plain flour

pinch of salt

**For the snow icing:**

200g icing sugar, sifted

2-3 tbsp water, added gradually

Fondant holly and berries, to decorate (optional)

Icing sugar, to dust

**METHOD**

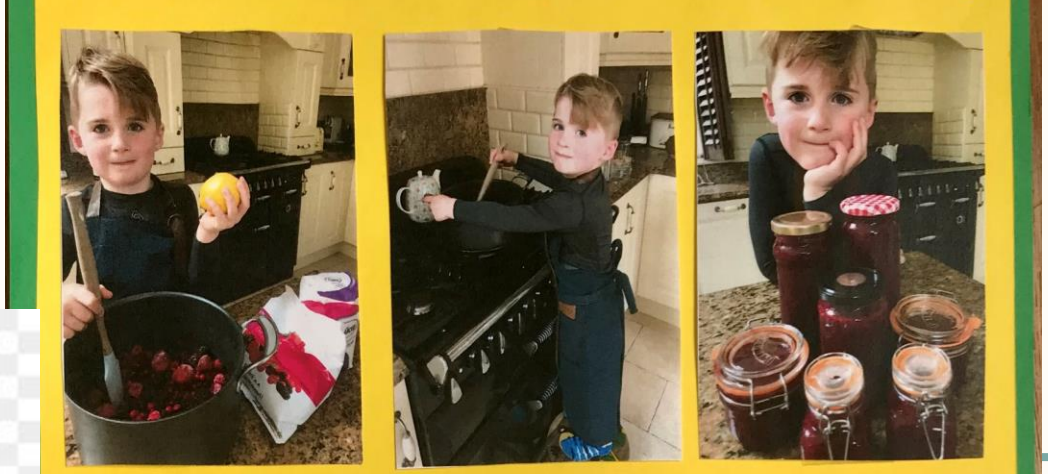
1 To make the snow icing gradually add a couple of drops of water at a time to your sifted icing sugar, stirring continuously. Do this by eye. If you don't need all the water, don't add it. When you reach a thick but spreadable consistency, it's ready to use. Set aside.

2 Preheat the oven 180°C/350°F/Gas mark 4. Grease six mini pudding moulds and dust with cocoa powder. Melt the butter in a saucepan. Remove from the heat and gently stir through the chopped chocolate until melted.

3 In a medium-sized mixing bowl, whisk together the eggs and sugar until they become pale and thick. Pour in the chocolate mixture, then sift in the flour. Using a spatula, fold the mixture together until it is evenly combined.

4 Place the greased pudding moulds on a baking sheet and divide the chocolate batter amongst them. Place in the oven on the middle shelf to cook for 12 minutes. When cooked, remove from the oven and leave to rest for at least 1 minute. Then run a mini spatula around the inside edges to loosen the puddings, invert onto plates and spoon a heaped tablespoon of icing snow over each one, then decorate with

# Yummy Jam



## Ingredients:

- 1 Kg of Sugar
- 1 Kg of Frozen Fruit
- Juice from 1 Lemon

## Method:

1st Melt the frozen fruit in a saucepan.

2 When it bubbles, add the sugar + juice.

3 Stir together + Simmer for 20 mins.

4 Pour into sterilised jam jars + cool.

5 Enjoy your Yummy Jam!

# Rice Crispie Treats

## Peanut Butter Rice Crispy Treats

### INGREDIENTS

- 4 cups rice cereal
- 1/2 cup honey
- 1/2 cup creamy unsalted peanut butter or almond butter
- 1/4 teaspoon sea salt

### INSTRUCTIONS

1. Line a 9-inch square pan with parchment paper and set aside. In a small saucepan over medium heat, gently bring the honey to a boil and allow it to boil for one minute. Remove the boiled honey from the heat, then stir in the peanut butter and salt until smooth.
2. Place the cereal in a large bowl, then pour the peanut butter and honey mixture over the top. Stir well, until all of the cereal is well coated.
3. Press the mixture into the prepared tin, and press HARD to pack the bars tightly. Allow the bars to cool completely before slicing and serving-- I like to speed up the process by freezing them for about 30 minutes.
4. Store in a sealed container in the fridge for best shelf life, and serve chilled or at room temperature.

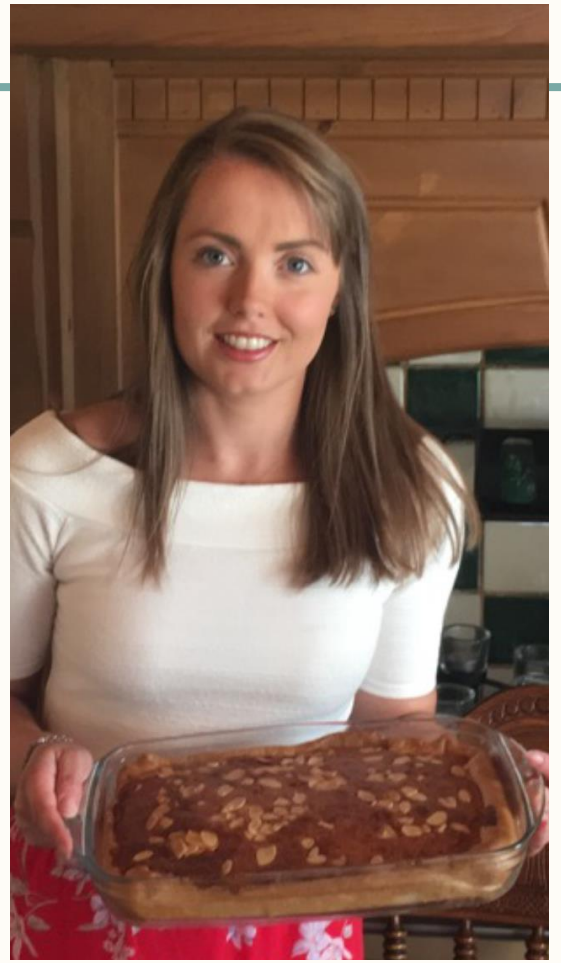
# Bakewell Tart (Joey helped!)

## Bakewell Tart

**Shortcrust Pastry:**
225g/8oz plain flour
pinch of salt
100g/4oz margarine
2-3 tablespoons cold water
or
use pre made shortcrust pastry

**Filling:**
Strawberry jam
150g/6oz butter/marga
150g/6oz caster suga
3 eggs lightly beate
75g/3oz ground almon
Few drops almond essenc
3 tablespoons milk.

1. Sift flour + salt into bowl. Cut the margarine into small pieces and rub into flour until the mixture resembles breadcrumbs. Add enough water to make a soft dough.
2. Roll out and line a baking dish. Spread jam over the pastry evenly.
3. Beat the butter or marg. with the sugar until pale and creamy. Gradually beat in the egg.
4. Fold in the almonds, flour, essence and milk.
5. Pour into baking dish and spread out. Bake at 200°C until risen and golden brown.



# Coconut and Chocolate Flapjacks

## Coconut and chocolate flapjacks

MAKES 25–30 FLAPJACKS · VEGETARIAN

Flapjacks are a great sweet treat for packed lunches but the oats add good, slow-release energy. The addition of coconut gives a nice twist to the classic recipe, while the chocolate coating is just pure indulgence.

350g (12oz) butter
2 generous tbsp golden syrup
175g (6oz) soft light brown sugar
1 tsp vanilla extract
75g (3oz) plain flour
375g (13oz) rolled oats
75g (3oz) desiccated coconut
250g (9oz) plain or milk chocolate, chopped

*38 x 25cm (15 x 10in) Swiss roll tin*

1 Preheat the oven to 180°C (350°F), Gas mark 4.

2 Place the butter, golden syrup, sugar and vanilla extract in a large saucepan. Bring to a simmer and stir, allowing the butter to melt and mixing to a smooth sauce. Remove from the heat and tip in the flour, oats and coconut. Stir to mix and pour into the Swiss roll tin, spreading evenly into every corner and smoothing the surface of the oats with the back of the spoon.

3 Bake in the oven (not too close to the top or it will burn) for 20–25 minutes or until golden. Remove from the oven and leave to cool in the tin.

4 Meanwhile, melt the chocolate in a small heatproof bowl over a saucepan of simmering water. Pour the melted chocolate over the cooked and cooled flapjack mixture in the tin, spreading evenly. Cut into squares or fingers and leave to cool before placing in the fridge for about an hour to set the chocolate. Carefully remove from the tin and enjoy!

# Meringue Roulade

## MERINGUE ROULADE

- Ingredients

  4 large eggs whites.

  200g caster sugar.

  1 tsp each corn flour and lemon juice, vanilla extract,

  Icing sugar to dust.

  Filling

  500ml double cream

  Strawberries and raspberries

  Method

  Preheat oven 160, line tin with parchment paper.

  Whisk eggs whites till very stiff, add sugar slowly and mix at the same time then add corn flour, lemon juice and vanilla extract mix well.

  Spread out evenly on a baking tray bake for 15 to20 min until light golden brown. Turn meringue out on more parchment paper and peel of the baked paper, spread whip cream and strawberries and raspberries and then roll and decorate and enjoy!

# Lemon and Poppyseed Loaf

**LEMON POPPYSEED LOAF**

Ingredients:

3/4 cup softened butter
3/4 cup milk
1 cup regular sugar
3 eggs (lightly beaten)
Grated Zest and Juice of 1 lemon
1 tsp lemon extract
3 Tablespoons Poppy Seeds
1 3/4 cups or 225 g Plain / All purpose flour (sieved)
1 tsp baking powder
1/2 tsp salt

Instructions:

1. Heat oven to 180c, 350F. Grease and line your baking tin.
** Please note, if using a Bundt tin, be sure to grease it very well as it can be hard to get the cake out of such a shaped tin.
2. Get all your ingredients ready, i.e sieve the flour, and add the salt and baking powder to the flour etc.
3. Start with making the cake batter by creaming the butter and sugar until a pale light colour. Add the lemon extract.
4. Slowly add the beaten eggs to the mixer, on a low-speed setting, a bit at a time. If the mixture starts to curdle or split, add a spoonful of your sieved flour, keep on adding the eggs, and a bit of flour if necessary until all the eggs are added. Add the lemon juice, zest and poppy seeds.
5. Add half the milk with half of the flour, keeping the mixer on a slow speed. Once combined, add the remaining milk and gently fold in the remaining flour until combined.
6. Transfer the cake mixture to the greased and lined loaf tin. Then place in the oven for 50 – 55 minutes, check after 50 minutes.

# Banana Bread

**BANANA BREAD**

INGREDIENTS

- 2 to 3 very ripe bananas, peeled (about 1 1/4 to 1 1/2 cups mashed)
- 1/3 cup melted butter, unsalted or salted
- Pinch of salt
- 3/4 cup sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups of all-purpose flour

METHOD

1 Preheat the oven to 350°F (175°C), and butter a 4x8-inch loaf pan.

2 In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.

3 Mix in the salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.

4 Pour the batter into your prepared loaf pan. Bake for 50 minutes to 1 hour at 175°C, or until a tester inserted into the center comes out clean.

5 Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve.

# Pizza!

***Homemade Pizza***

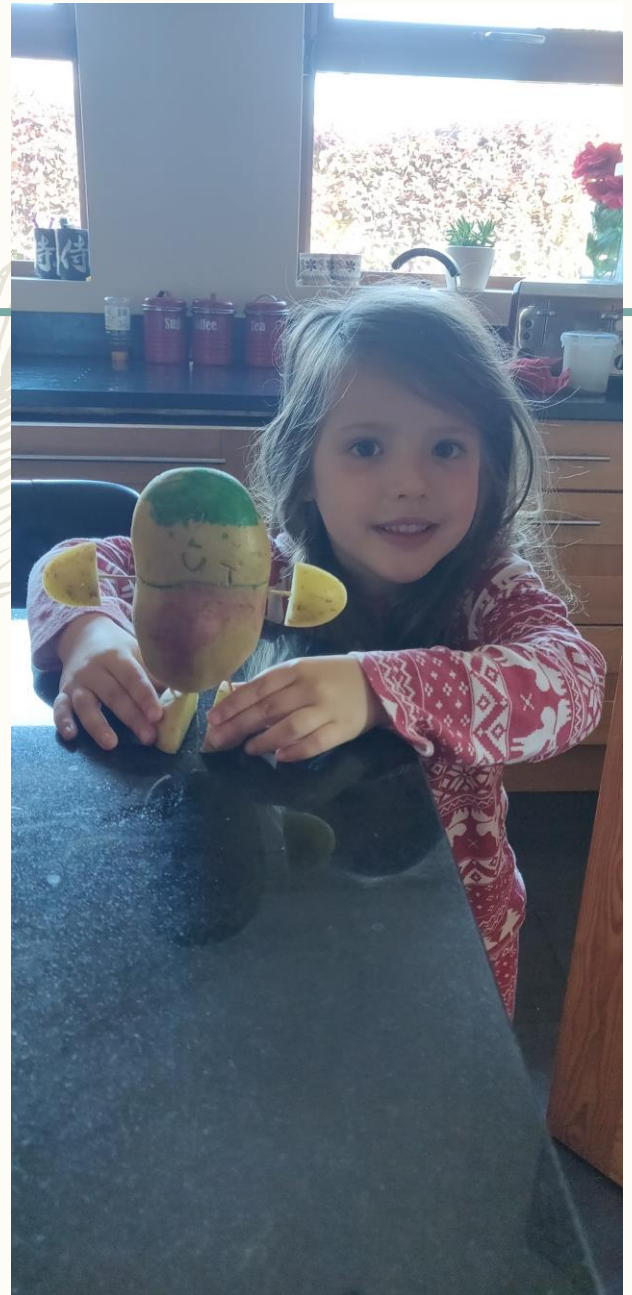
**Dough:**
500g flour
Pinch of sugar
Pinch of salt
1 sachet of yeast
Enough lukewarm water to bind dough.

Mix all ingredients together in a bowl, cover with cling film and leave to rise in a warm area.

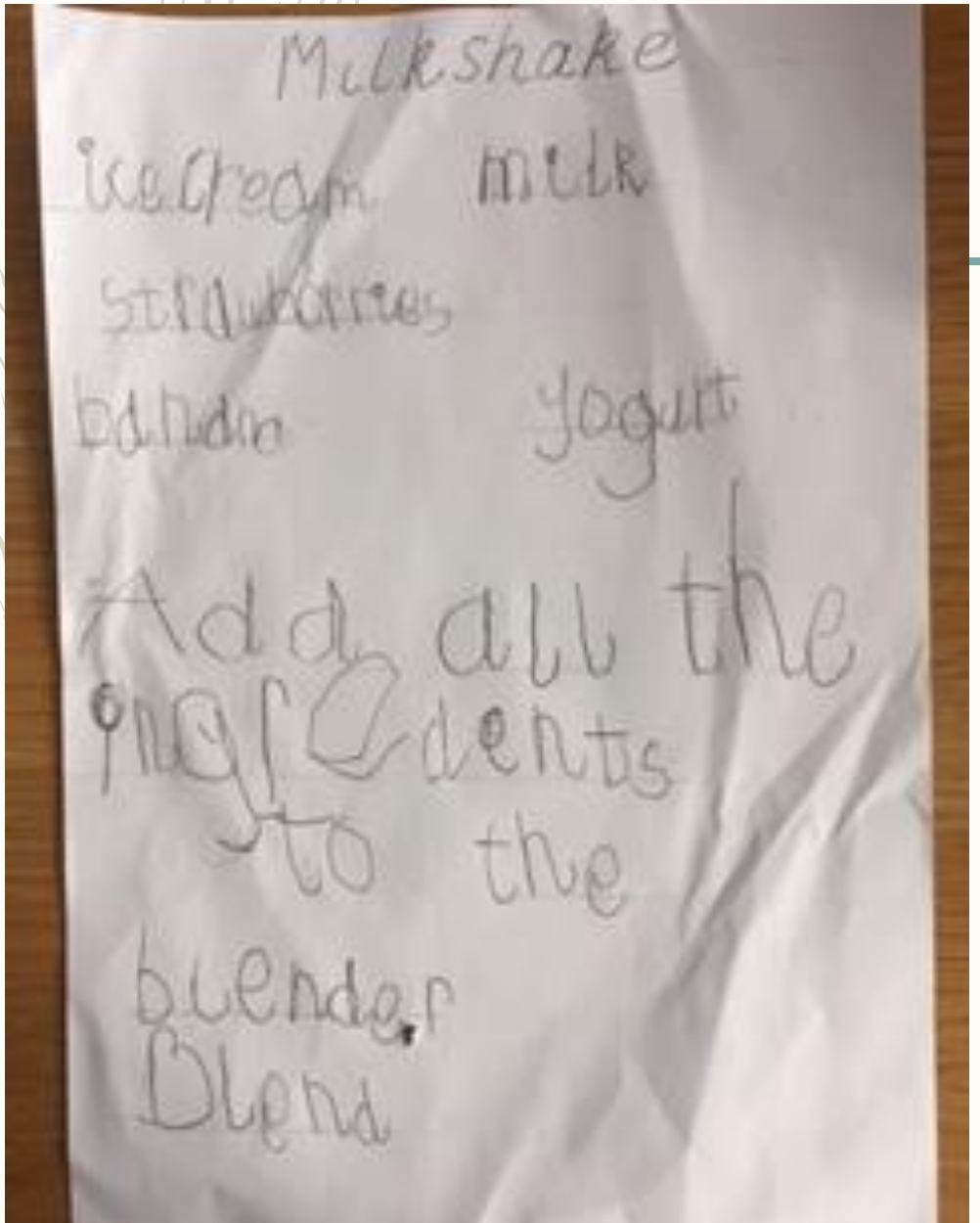
Punch down dough, knead, then take a ball (hand sized) and roll it out on a floured surface in the shape of pizza base, cover with the sauce, add any toppings you like and then crumble buffalo mozzarella on top. Bake in hot oven (220) until cheese is melted and base has crisped.

**Sauce:**
Can of plum tomatoes
Garlic
Vine cherry tomatoes
Onion
Mixed herbs

Sauté garlic and onion, add can of tomatoes and chopped cherry tomatoes and bring to boil. Add herbs, bring to boil and simmer for about 25 mins. Blend ingredients together to make thick sauce and leave to cool.



# Milkshake


Milkshake
ice cream
milk
strawberries
banana
yogurt
Add all the ingredients to the
blender
Blend

# Cheese and Pepperoni buns

*uncooked bread rolls; grease with butter and season with dry herbs
*later we cut the mushrooms into thin strips and put on bread
*then sprinkle with mozzarella cheese
*finally put sliced pepperoni on top.

"Bake in the oven at 190 degrees for about 10 minutes " :)....
* Bon Appetit*!

# Thanks to all the chefs and bakers for getting involved!