

COOKING IDEAS

Thanks to the Lyng Hall School for detailing these brilliant activities for us!

Here are some recipes to try at home!



Mug Cake

You can experiment with flavours by adding different things to the mixture, like; coffee, cherries, raisins, mars bar....

- 2 tablespoons flour
- 2 tablespoons sugar
- 1 tablespoons cocoa powder
- ½ teaspoon baking powder
- 3 tablespoons milk
- 1/2 tablespoon oil, vegetable or canola
- 1/2 teaspoon vanilla extract
- 1 tablespoon chocolate hazelnut spread, plus more for topping

1. In a larger bowl, mix all ingredients (except the chocolate hazelnut spread) until just combined.
2. Once combined, spoon the chocolate hazelnut spread on top of the batter.
3. Microwave on high for 90 seconds to 2 minutes, watching to make sure it doesn't spill over (depending on the size of the mug).
4. Let cool one minute before eating. Top with additional chocolate hazelnut spread and powdered sugar (optional).



Stuffed potatoes

- 2 baking potatoes
- 100g cheese
- 1tbsp. Butter
- ½ an onion

1. Cut the potatoes in half lengthways. Bake the potatoes in the oven, uncovered, for 1 hour with the cut part on the potato on the tray.
2. Finely dice the onion and fry for 2-3 minutes in a pan with a tsp of oil until soft.
3. Grate the cheese and set aside.
4. When the potatoes are cooked, carefully scoop out the middle and place the skin back in the oven for 15 minutes to harden them.
5. Mash the soft potato from inside the skin then add the onion, butter, and cheese and mix together.
6. When the skins have hardened add the filling back into the skin and bake for 15 minutes.
7. You can try different filling in your stuffed potatoes.



Omelette

- 3 eggs
- 1tsp oil
- Filling of your choice

Ideas:

Cheese and tomato

Ham and cheese

Pepper and mushroom

1. Whisk the eggs in a jug. Season to taste
2. Prepare the other ingredients you wish to add.
3. Add the oil to a frying pan and heat up on the hob.
4. When the pan is hot add in the eggs.
5. Turn the heat to a medium heat and cook for 3-4 minutes.
6. Add the fillings on top.
7. You can either finish off the cooking under the grill or flip half the omelette over and cook for a further few minutes until the eggs set.