Year 8 Food Ingredients

Date:
Date: ${ }^{*} 150 \mathrm{~g}$ digestives
${ }^{*}$ *200g cream cheese - similar to PHILADELPHIA
*200ml Whipping / double cream
$* 50 \mathrm{~g}$ sugar
$* 2$ tablespoons of lemon juice
${ }^{*} 50 \mathrm{~g}$ sugar
$* 2$ tablespoons of lemon ju

* (OPTIONAL) 1 Fruit $/$
* (OPTIONAL) 1 Fruit /

Chocolate sauce /
strawberry sauce/
flake to decorate the top

## Date:

Bolognaise (container with a sealed lid)
Ingredients:
$\begin{array}{ll}\text { - } & 1 \text { onion } \\ \text { - } & 1-2 \text { clove garlic }\end{array}$

- $\quad 1-2$ clove garlic / lamb / Quorn 1 tin chopped tomatoes Tomato puree
OPTIONAL
- 1 pepper
- 4-5 mushrooms
- $\quad 1$ celery stick Kidney beans

Macaroni Cheese (oven proof dish)
100g macaroni
100 g Cheddar cheese
1 tomato
25 g soft margarine
25 g plain flour
250 ml semi-skimmed milk
Black pepper

- Optional - e.g. Peppers,
- mushrooms,
- ham, pepperoni,
- sweetcorn, cooked chicken,
cooked bacon, tinned tuna

Jam tarts (plastic box with a lid)
250g plain flour
125g butter
Jam - strawberry, raspberry, or lemon curd


Date:
Cupcakes (large box with lid to fit 8 decorated cakes)

- 100 g self raising flour
- 100 g sugar
- 100 g margarine
- 2 eggs
- $\quad 2$ eggs case


Date:
Bread based pizza (pizza box or box)
Base

- 250 g strong bread flour or plain flour
- 7 g dried yeast (1 sachet)
- 1 tablespoon oil

Toppings

- Tomato puree or pizza sauce
- 100 g grated cheese
- 2 toppings of your choice ( mushrooms, cooked chicken, tuna, onion, tomato, sweetcorn, olives etc.)


Date

- 92 g butter
- 92 g dark chocolate
- 42 g plain flour
- 20 g cocoa powde
- 50 chocolate chips (optional)
- 2 eggs
- 137 g sugar


\section*{| Buttercream: | Glace icing: |
| :--- | :--- | <br> | 200 g icing sugar | Glace icing. |
| :--- | :--- |
| 75 g butter, softened | 200 g icing sugar |}

It is your choice what you want to put on top
of your cupcakes to decorate them with.

