



This recipe makes 800ml ice cream, ready 2 hours after putting it in the freezer. That's enough for 6-8 servings. We suggest working in groups of 2-3 children. You could adapt this recipe by adding other flavourings, chocolate or fruit.

**Equipment**

- Large mixing bowl
- Balloon whisk
- OR**
- Electric whisk
- Measuring spoons
- 800 millilitre sealable plastic food container
- Ice cream scoop or table spoon

**Ingredients**

- 200 grams condensed milk (approximately half a tin)
- 600 millilitres double cream
- 1teaspoon vanilla extract/ essence

**Method**

1. Measure and pour all the ingredients into a large mixing bowl.
2. Beat the mixture with a whisk. It will take a while, and lots of effort, to beat it until it is thick and quite stiff. Take turns whisking! When it's whisked enough it should hold its shape, and look a bit like clotted cream.
3. Scrape the mixture into a plastic container. Freeze it for 2 hours. Take it out 15 minutes before serving, so it's easier to scoop.





This recipe makes enough for 6-8 servings as a side. We suggest working in groups of 2-3 children. For a simpler recipe which doesn't require close adult support, pre-cook the potatoes.

### Equipment

Saucepan with lid  
Colander  
Chopping board  
Vegetable knife  
Measuring spoons  
Large mixing bowl  
Small bowl or mug  
Wooden spoon

### Ingredients

800 grams new potatoes or salad potatoes  
5 spring onions or ½ small onion  
2 tablespoons finely chopped gherkins  
3 tablespoons mayonnaise  
3 tablespoons olive oil  
1 tablespoon white wine/ cider vinegar  
1 handful chopped parsley (optional)

### Method

1. Cut any larger potatoes in half so they're all roughly the same size. Put them in an empty saucepan, then cover them with cold water. You're going to cook them, from cold, for precisely 20 minutes.
2. Put the lid on and heat on a hob at the highest temperature until the water boils. Remove the lid. Turn the temperature down so the water simmers, but doesn't boil rapidly.
3. After 20 minutes, turn off the hob. Drain the potatoes into a colander. Tip them back into the empty saucepan and cover with cold water, to cool them down quicker.
4. Finely chop the gherkins and onions.
5. In a small bowl or mug, mix the olive oil and vinegar together.
6. When the potatoes have cooled down, cut them into small, bite-sized chunks. Mix them with the gherkins, onions, mayonnaise. Gradually add the oil and vinegar mixture, stirring gently.
7. Optionally, chop a handful of parsley. Stir it through the salad before serving.



*Top and tail the spring onions, and remove any dark green outer leaves - they're too tough!*





Cornbread is traditionally cooked in a skillet (a heavy frying pan) on a hob, but it can be baked in the oven, too. It is made from a runny batter, which gives the bread a different texture to bread made with dough.

**Equipment**

- Large mixing bowl
- Small bowl
- Wooden spoon
- Weighing scales
- Measuring spoons
- Measuring jug
- Fork
- Loaf/cake/muffin tin
- Cooling rack

**Ingredients**

- 150 grams polenta
- 150 grams plain flour
- 40 grams soft brown sugar
- 1 teaspoon baking powder
- 2 eggs
- 240 millilitres milk
- 25 grams butter

**Method**

1. Pre-heat oven to 210°C.
2. Melt the butter in a small bowl (either put it in a warm place, or microwave it for 10 seconds or so).
3. Mix the dry ingredients in a large mixing bowl.
4. In a jug, mix the milk, eggs and melted butter with a fork.
5. Make a 'well' in the middle of your dry mixture. Pour the wet mixture into the well. Stir it all together until you have a smooth batter.
6. Pour the batter back into the jug. This makes it easier to pour into your baking tin.
7. Fill your tin, leaving a 1-2cm space at the top. The batter will expand as it cooks!
8. Bake for 20-25 minutes, until golden and crispy on top.
9. Take the bread out of the oven. Leave it to cool in the tin for 5-10 minutes, then turn it out onto a cooling rack to finish cooling down.





**Ingredients**

*For the pastry:*

- 225 grams unsalted butter
- 50 grams golden caster sugar
- 2 eggs
- 350 grams plain flour

*For the filling:*

- 1 kilogram Bramley apples
- 120 grams golden caster sugar
- ½ teaspoon cinnamon powder
- 4 tablespoons plain flour

**Method**

1. To make the pastry, first mix the sugar and butter in a large mixing bowl.
2. Add one whole egg, and the yolk of the second egg. Keep the white of the second egg for later. Mix well.
3. Add the flour a little at a time, stirring with a wooden spoon.
4. When all the flour is added, use your hands to bring it all together into a ball of dough. Wrap it in cling film and refrigerate for at least 20 minutes.
5. Preheat the oven to 170°C.
6. To make the filling, first wipe out the mixing bowl.
7. Peel the apples with a swivel peeler. Cut them into quarters, down through the core, then cut the cores off each quarter.
8. Mix the cinnamon, sugar, flour and chopped apples together.
9. Sprinkle flour on a flat, clean surface. Roll out ⅔ of the pastry to a thickness of roughly 5mm. Grease the pie dish/ tin, then line it with the pastry.
10. Fill the pie with the apples. Brush the edges of the pie with egg white.
11. Roll out the remaining dough to the same thickness as the base. Lay it over the filling. To seal the pie, press the sides down with your fingers. Brush the top with egg white. Make one or two small slits in it, to let steam escape.
12. Bake for 40-50 minutes, until golden and crispy on top.

**Equipment**

- Swivel peeler
- Chopping board
- Vegetable knife
- Large mixing bowl
- Small bowl
- Wooden spoon
- 20-25cm pie dish/shallow tin
- Measuring spoons
- Weighing scales
- Pastry brush
- Cling film
- Paper towel or a clean towel

