


A MATTER OF LOAF AND DEATH

BAKER'S DOZEN Cook Book

Wallace and Gromit welcome you to **Top Bun** – the bakery that rises above the rest! Here, you can try your hand at some of Wallace and Gromit's tastiest treats from the top secret **Top Bun** vaults!






But first – please read these rules on safety in the bakery:

- 1 When you see this picture  ask a grown-up to help you.
- 2 Use your wipe-clean pen to tick all your ingredients off on the checklist. 
- 3 When you see this picture:  **Cooking time:** 1 hour

make sure you've got plenty of time to make and bake the food before it is needed. Plan ahead for top-notch bread!

- 4 Wear an apron – nobody wants a floury frock!
- 5 Wash your hands well before touching food – don't be a mucky pup!

Please keep your paws off anything:

-  **Hot** – ovens, hobs, baking trays and loaf tins fresh from the oven.
-  **Sharp** – knives, graters, peelers.
-  **Electrical** – blenders, food processors, electrical whisks.









Cheesy Twisters

Cheese Chart Rating:



**For a batch of twisters,
get your mitts on:**

-  100 g plain flour
-  1½ tsp baking powder
-  ½ tsp salt
-  A pinch of ground cayenne pepper
-  2 tbsp butter or margarine
-  100 g grated Cheddar cheese

**Cheese straws . . .
with a twist!**

Make and bake:

- 1** Mix the flour, salt, baking powder and cayenne pepper. Drop the butter and cheese in and stir until the mixture is crumbly.
- 2** Sprinkle 80 ml cold water into the mixture and stir with a fork until the dough is solid and doesn't stick to the bowl.
- 3** Roll into a rectangle about 30 cm wide. Use a dinner knife to slice the flat dough in half horizontally. Then cut the dough into 1 cm-wide strips.
- 4** Carefully pick up each strip and twist it a couple of times before laying it on a baking tray 2 cm apart. (No need for grease!)
- 5** Bake the twists for 10 minutes at 220°C/425°F/Gas Mark 7, or until they go slightly brown.
- 6** Cool the twists on a wire rack then savour the swizzly snacks!



**Ask a grown-up
to help you.**













Cheesy Bread and Butter Pudding

Cheese Chart Rating: 



Cooking time:
30 minutes

**For eight sumptuous servings,
get your mitts on:**

-  6 slices of white bread
-  20 g spreadable butter
-  Yeast extract spread
-  100 g grated Cheddar cheese
-  3 eggs
-  300 ml semi-skimmed milk
-  A pinch of black pepper
-   A few cherry tomatoes, chopped
-  A pack of Parma ham

**A cheesy take on
a family favourite!**

Make and bake:

- 1** Spread the bread with lots of butter and some yeast extract and cut each slice into 4 triangles.
- 2** Beat the eggs gently in a bowl and pour in the milk. Give it a good whisk and sprinkle in the black pepper.
- 3** Dunk half the bread in the mixture and then put a layer of bread in the bottom of a medium-sized dish. The slices can overlap a bit. Sprinkle some grated cheese over the bread.
- 4** Pop in some cherry tomatoes! Tear up 2 strips of Parma ham and sprinkle over the bread, too.
- 5** Add a second layer of bread on top of the first, sprinkle on the cheese, the tomatoes and ham, and carry on until you run out of bread! Drizzle any leftover mixture on top of the dish.
- 6** Bake the cheesy pud for 30 minutes at 180°C/350°F/Gas Mark 4 until golden.



**Ask a grown-up
to help you.**



A Piece of Pizza

Cheese Chart Rating:



**For a pizza for four,
get your mitts on:**

-  50 g plain flour
-  50 g wholemeal flour
-  100 ml buttermilk
-  1 tbsp olive oil
-   Half an onion, chopped
-   Half a clove of garlic, chopped
-   1 beef tomato, chopped
-  2 tsp tomato puree
-   1 red pepper (1 circular slice)
-   2 slices mozzarella cheese
-   8 black olives (cut into rings)
-   1 black pitted olives (cut in half)
-  Dried oregano (if you fancy)
-  Black pepper (if you fancy)

**Ask a grown-up
to help you.**

**Make this perfect pizza
for a faithful friend!**

Make and bake:

The base

- 1** Pour the flour into a bowl. Dig a nice hole in the flour and pour in half the oil and all the buttermilk. Stir well to make a squishy dough.
- 2** Roll out the dough on a clean surface and shape it like Gromit's head!

The sauce

- 3** Drizzle the rest of the olive oil into a saucepan. Put the garlic and onion in, and heat on the hob until they go soft.
- 4** Stir the chopped tomato and 25 ml water in a pan, adding oregano and black pepper if you fancy it. Simmer for 15 minutes.
- 5** Let the sauce cool, then spread it over your Gromit pizza base.

To make Gromit's face:

A round slice of red pepper for his nose, olive rings for his ears, two slices of mozzarella cheese for his eyes, and two halves of an olive for his pupils.

- 6** Bake your Gromit pizza on a greased baking tray for 20–25 minutes at 220°C/425°F/Gas Mark 7.

