


# 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.








# Chomp-o-matic Choc Chip Cookies



**Cooking time:**  
20 minutes

**For 12 crunchy cookies,  
get your mitts on:**

-  175 g margarine
-  225 g caster sugar
-  2 eggs
-  350 g self-raising flour
-  100 g chocolate chips



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



**A tasty teatime treat!**

**Make and bake:**

- 1** Mix all the ingredients together in a mixing bowl, until the mixture is nice and smooth.
- 2** Use a big spoon to put dollops of cookie mixture on a greased baking tray. Make sure you leave 2–3 cm room between each cookie, as they expand as they bake!
- 3** Bake for 15–20 minutes at 180°C/350°F/Gas Mark 4.
- 4** Run a spatula under the cookies to slide them off the baking tray.
- 5** Let the cookies cool on a wire rack – then it's chocs away!



# Shortbread Biscuits





**Cooking time:**  
50 mins



Don't forget your  
cookie cutters!


**For a palatable pile of  
shortbread, get your mitts on:**

 125 g softened butter  
or margarine

 55 g caster sugar

 180 g plain flour



 Ask a grown-up  
to help you.

**Time for a  
sweet snack!**

**Make and bake:**

- 1 Mix the butter and sugar together in a bowl.
- 2 Stir in the flour until the mixture looks like paste and feels nice and tacky!
- 3 Pour a little bit of flour on a clean surface, and on your rolling pin, and roll the mixture flat (about 1 cm thick).
- 4 Use cookie cutters to cut the shortbread mix into different shapes. Sprinkle with sugar if you like.
- 5 Pop the biscuits on a baking tray and put in the fridge for 20 minutes. Bake the biscuits for another 20 minutes at 190°C/375°F/Gas Mark 5 or until golden.
- 6 Cool the biscuits on a wire rack for 10 minutes – then munch away!








# Sweet 'n' Cheesy Strawberry Cheesecake

Cheese Chart Rating: 



Setting time:  
2 hours in the fridge

To feed 12 sweet-toothed  
sweethearts, get your mitts on:

-  12 digestive biscuits
-  3 tbsp butter or margarine
-  500 g mascarpone cheese
-  50 g icing sugar
-  100 g strawberries



## The perfect pudding!

Make and bake:

- 1 In a plastic bowl, mush and crush the digestive biscuits into crumbs.
- 2 Melt the butter into a pan and pour the crumbs in, too. Give them a good stir to cover them all with butter.
- 3 Let the pan cool, then squidge the crumbs into a 20 cm greased cake tin with a loose bottom, and squash until they're flat.
- 4 In a small bowl, squash the strawberries (all but one) into a pretty pink pulpy mush using a fork. Sprinkle in the icing sugar and the yummy mascarpone and keep mixing with your fork.
- 5 With a tablespoon, smooth the strawberry mixture over the biscuit base.
- 6 Pop the cheesecake into the fridge for 2 hours.
- 7 Remove the cheesecake from the tin by pushing the loose bottom upwards from underneath, holding the cake upright!
- 8 Slice the leftover strawberry into a nifty pattern for the top of the cheesecake when it's ready!



Ask a grown-up  
to help you.