

**#GetintoSummerpk
#play2021 #pkcplaystrategy
Week 5 Day 1 kids' summer baking recipe**

Easy blueberry muffins

Make these super easy blueberry muffins for a fun weekend bake. You're just a few simple steps away from bite-sized blueberry treats

Ingredients

- 100g unsalted butter softened, plus 1 tbsp, melted, for greasing
- 140g golden caster sugar
- 2 large eggs
- 140g natural yogurt
- 1 tsp vanilla extract
- 2 tbsp milk
- 250g plain flour
- 2 tsp baking powder
- 1 tsp bicarbonate of soda
- 125g pack blueberries (or use frozen)



Method

STEP 1 Heat oven to 200C/180C fan/gas 6 and line a 12-hole muffin tin with paper cases. **Beat** the butter and caster sugar together until pale and fluffy. Add the eggs and beat in for 1 min, then mix in the yogurt, vanilla extract and milk. Combine the flour, baking powder and bicarb in a bowl with ¼ tsp fine salt, then tip this into the wet ingredients and stir in. Finally, fold in the blueberries and divide the mixture between the muffin cases.

STEP 2 Bake for 5 mins, then reduce oven to 180C/160C fan/gas 4 and bake for 15-18 mins more until risen and golden, and a cocktail stick inserted into the centre comes out clean.

STEP 3 Cool in the tin for 10 mins, then carefully lift out onto a wire rack to finish cooling. Will keep for 3-4 days in an airtight container – after a day or two, pop them in the microwave for 10-15 secs on high to freshen up.

*For more ideas for activities
please visit
<https://www.pkc.gov.uk/article/22173/Get-into-Summer>*



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Week 5 some ideas for kids' summer baking recipes

Lemonade Scones

Bake a batch of these easy lemonade scones to serve for afternoon tea. Pair them with plenty of clotted cream and jam – and a cup of tea, of course! – for a classic British treat.

Ingredients

- 350g self-raising flour , plus extra for dusting
- 1 tbsp baking powder
- 50g caster sugar
- 120g double cream
- 120g lemonade (do not use sugar-free varieties)
- 1 egg , beaten

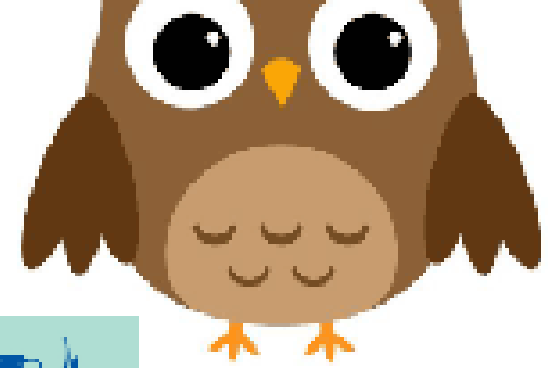
Method

STEP 1 Put the flour, baking powder and sugar in a large bowl and mix together. Gradually pour in the double cream and lemonade, stirring with a wooden spoon, until the mixture comes together into a dough. Tip the dough out onto a lightly floured surface and knead until smooth – be careful not to overwork it.

STEP 2 Transfer the dough to a sheet of lightly floured baking parchment, then roll out to a 2cm thickness. Chill for 1 hr until slightly firm. Heat the oven to 220C/200C fan/gas 7. Take the dough out of the fridge and use a 6cm round cutter to stamp out 10 rounds. Try not to twist the cutter as you press it into the dough.

STEP 3 Line a large baking tray with baking parchment, and arrange the scones on top, leaving space between each. Flip them over so the side that was touching the baking parchment when stamping them out is now on top. Carefully brush the tops with the beaten egg, making sure the glaze doesn't drip down the sides.

STEP 4 Bake the scones for 12-14 mins, or until golden. Leave to cool on a wire rack, then serve.



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Week 5 Day 3 kids' summer baking recipe**

Easy chocolate biscuits

Try this basic recipe for fail-safe biscuits every time. Make a batch of chocolate chip cookies, or adapt it to include nuts, fruit or your favourite sweets

Ingredients

- 250g butter, softened
- 350g light soft brown sugar
- 2 large eggs
- 350g self-raising flour
- 100g cocoa powder
- 200g chocolate chips or chopped chocolate chunks, or 400g for optional dipping (choose your favourite type)

Method

STEP 1 Beat the butter and sugar together with an optional pinch of sea salt in a bowl until light and fluffy, then beat in the eggs one at a time. Sift over the flour and cocoa powder and beat into the butter mix, then fold through the chocolate chips. The mix can be made up to 2 days ahead and chilled or frozen for a month, or used straight away.

STEP 2 To bake, heat oven to 190C/170C fan/gas 5. If the mix is at room temperature, place evenly spaced spoonful's on parchment-lined [baking sheets](#), allowing 2 tbsp for each cookie. If the mix is fridge cold, you can roll it into 40g balls before baking. The balls can be frozen and the biscuits baked from frozen, but they'll need a few minutes more. Bake for 12-15 mins until spread out and crusty around the outside. Leave to cool slightly and enjoy warm, or leave to cool completely and eat cold. The biscuits will keep in a tin for three days.

STEP 3 As an optional extra, the biscuits can be dipped in chocolate. To do this, melt your chosen type of chocolate in a bowl over a pan of simmering water or in the microwave. Leave to cool a little, then dip half of each biscuit in the chocolate and leave them on parchment-lined trays somewhere cool to set. Again, the dipped biscuits will keep for up to three days in a tin or lidded plastic container.



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Week 5 Day 4 kids' summer baking recipe

Chocolate chip traybake

Bake these chocolate chip squares for the family. Easy to make, this traybake is ideal for cooking (and eating!) with kids

Ingredients

- 190ml rapeseed oil , plus extra for the tin
- 250g plain flour
- 80g cocoa powder
- 3 tsp baking powder
- 300g light brown soft sugar
- 350ml whole milk
- 2 tsp vanilla extract
- 2 large eggs
- 100g white chocolate chips
- **For the icing**
- 150g butter , cubed
- 200g icing sugar , sieved
- 4 tsp cocoa powder
- 2 tbsp milk

Method

STEP 1 Heat the oven to 180C/160C fan/gas 4. Oil the base and sides of a 33 x 23cm roasting tin that's at least 2.5cm deep. Line with baking parchment. Combine the flour, cocoa powder, baking powder, sugar and a good pinch of salt in a large bowl. Break up any sugar lumps with a [whisk](#).

STEP 2 Whisk the oil together with the milk, vanilla and eggs in a jug, and pour into the dry ingredients, then stir in the chocolate chips. Stir well using a [spatula](#) until there are no pockets of flour. Pour the mix into the prepared tin and bake for 25-30 mins until a skewer inserted into the centre comes out clean. If any wet mix clings to the skewer, return to the oven for 5 mins, then check again. Leave to cool in the tin for at least 20 mins.

STEP 3 Meanwhile, make the icing. Melt the butter, then remove from the heat and stir in the icing sugar, cocoa powder and milk. The icing will be very runny, but will thicken a little as it cools. (If the icing has thickened too much before the cake has cooled, reheat it slightly to make it easier to pour.)

STEP 4 Pour the chocolate icing over the cake and leave until it has set before slicing into squares.

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Week 5 Day 5 ideas for kids' summer baking recipes

Strawberry cupcakes

Treat family and friends to these beautiful strawberry cupcakes. They're made with fresh strawberry pieces in the sponge, and a vibrant pink buttercream icing

• Ingredients

- 175g self-raising flour
- 115g caster sugar
- 2 eggs
- 100g Greek yogurt
- 115g butter, melted and cooled slightly
- 100g strawberries, hulled and finely chopped
- **For the icing**
- 300g icing sugar, sifted
- 150g butter, softened
- 2tbsp milk
- 1tsp vanilla extract
- pink food colouring
- 6 strawberries, halved, or 12 small whole strawberries



Method

STEP 1 Heat the oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with cupcake cases. Mix the flour and sugar together in a large bowl. In a large jug, [whisk](#) together the eggs, yogurt and melted butter. Gradually mix the wet ingredients into the dry until you have a smooth batter, then fold in the strawberries.

STEP 2 Fill the prepared cases so they are about three-fourths full. Bake for 25-30 mins, or until golden and a skewer inserted into the middles comes out clean. Leave to cool.

STEP 3 Meanwhile, make the icing. Beat the sugar and butter together until smooth and pale, then add the milk, vanilla and a little pink food colouring and beat until the icing is an even pale pink shade. Spoon the icing into a [piping bag](#) fitted with a star nozzle, then pipe in swirls onto the cooled cupcakes. Decorate each with a strawberry half or small strawberry, then serve.