

RECIPES

CLASS 36 Men Only Baking 6 CHEESE STRAWS

100g plain flour
Pinch salt
1 tsp smoked paprika pepper
50g butter
50g Cheddar cheese, grated
1 egg yolk
A little cold water to mix
Greased baking trays

- Sift the flour into a bowl with the salt and paprika pepper.
- Rub in the butter until the mixture resembles fine breadcrumbs, then stir in the cheese.
- Add the egg yolk and then bind together, adding a little cold water to form a stiff dough, wrap in cling film and leave to rest in the fridge for 30 minutes.
- Roll out the dough thinly on a floured surface and cut into straws.
- Arrange the straws on a greased baking tray and bake at 180c for 10 – 15 minutes until golden brown.
- Leave the straws to firm up on the baking tray and then transfer to a cooling rack to cool completely.

Show 6 Straws

CLASS 36A Women Only Baking CHOCOLATE YOGHURT CAKE

140 ml vegetable oil
140 ml natural yoghurt
60g golden syrup
170g caster sugar
3 eggs
225g SR flour
60g cocoa
½ level teaspoon salt
½ level teaspoon bi-carb
8 inch round tin, greased

- Place oil, yoghurt, sugar and eggs in a large bowl and beat with a wooden spoon until well mixed.
- Sift flour, cocoa, bi-carb and salt into the bowl and mix together.
- Pour mixture into the tin and bake at 160c or gas mark 3 for 1 ¼ hours, leave to cool in tin before turning out.

