

## chocolate chip cookies

**servings:** 18

**ingredients:**

- 125 g soft butter
- 175 g flour
- 1 tsp baking powder
- 85 g sugar
- 1 egg
- 125 g dark chocolate chips



**method:**

1. Preheat the oven to 190°. Lightly grease two baking trays or use bakery paper.
2. Place all of the ingredients in a large mixing bowl and mix until well combined.
3. Place tablespoonfuls of the mixture onto the baking trays, spacing them well apart.
4. Bake in the preheated oven for 10-12 minutes or until the cookies are golden brown.
5. Let the cookies cool completely before serving.

## Vocabulary

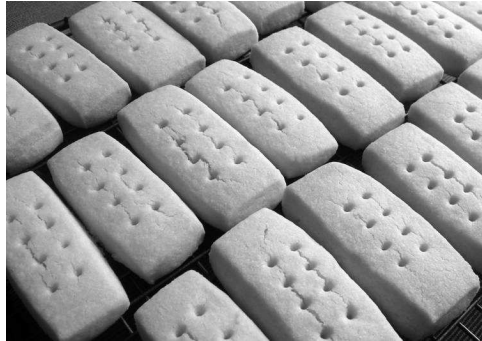
|                      |  |
|----------------------|--|
| serving              |  |
| ingredient           |  |
| baking powder        |  |
| clotted cream        |  |
| chocolate chips      |  |
| (pinch of) salt      |  |
| tsp (teaspoon)       |  |
| tbsp (tablespoon)    |  |
| ° (degree)           |  |
| baking tray/paper    |  |
| flan tin/ muffin tin |  |
| dough                |  |
| to preheat           |  |
| to grease            |  |
| to sift              |  |
| to rub sth. into     |  |
| to prick             |  |
| to dust              |  |
| to stir              |  |
| to flatten           |  |
| to glaze             |  |
| to fold in           |  |

## shortbread

**servings:** 8

**ingredients:**

- 115 g butter
- 175 g flour
- pinch of salt
- 55 g sugar



**method:**

1. Preheat the oven to 150°. Lightly grease a 20-cm flan tin.
2. Mix together the flour, salt and sugar. Rub the butter into the dry ingredients. Continue to work the mixture until it forms a soft dough. Make sure you do not overwork the shortbread.
3. Lightly press the dough into the flan tin.
4. Mark 8 pieces with a knife. Prick all over with a fork and bake in the centre of the oven for 45-50 minutes until the shortbread is firm and just coloured.
5. Let it cool in the tin. Cut into portions and place them on a plate.

## Vocabulary

|                      |  |
|----------------------|--|
| serving              |  |
| ingredient           |  |
| baking powder        |  |
| clotted cream        |  |
| chocolate chips      |  |
| (pinch of) salt      |  |
| tsp (teaspoon)       |  |
| tbsp (tablespoon)    |  |
| ° (degree)           |  |
| baking tray/paper    |  |
| flan tin/ muffin tin |  |
| dough                |  |
| to preheat           |  |
| to grease            |  |
| to sift              |  |
| to rub sth. into     |  |
| to prick             |  |
| to dust              |  |
| to stir              |  |
| to flatten           |  |
| to glaze             |  |
| to fold in           |  |

## scones

**servings:** 10-12

**ingredients:**

- 450 g flour
- ½ tsp salt
- 2 tsp baking powder
- 55 g butter
- 2 tbsp sugar
- 250 ml milk
- 3 tbsp milk, for glazing
- strawberry jam and clotted cream, to serve



**method:**

1. Preheat the oven to 220°. Line a 12-hole muffin tin with paper cases.
2. Sift the flour, salt and baking powder into a bowl. Rub in the butter until the mixture resembles breadcrumbs. Stir in the sugar.
3. Add the milk. Stir carefully and make a soft dough.
4. Turn the mixture onto a floured surface and lightly flatten the dough until it is of an even thickness, about 1 cm. The scones need a light touch.
5. Cut rounds (6 cm diameter) and place on the baking tray.
6. Glaze with a little milk and bake for 10-12 minutes, until golden and well risen.
7. Let them cool and serve freshly baked with strawberry jam and clotted cream.

## Vocabulary

|                      |  |
|----------------------|--|
| serving              |  |
| ingredient           |  |
| baking powder        |  |
| clotted cream        |  |
| chocolate chips      |  |
| (pinch of) salt      |  |
| tsp (teaspoon)       |  |
| tbsp (tablespoon)    |  |
| ° (degree)           |  |
| baking tray/paper    |  |
| flan tin/ muffin tin |  |
| dough                |  |
| to preheat           |  |
| to grease            |  |
| to sift              |  |
| to rub sth. into     |  |
| to prick             |  |
| to dust              |  |
| to stir              |  |
| to flatten           |  |
| to glaze             |  |
| to fold in           |  |

## blueberry muffins

**servings:** 10-12

**ingredients:**

- 250 g flour
- 1 tsp baking powder
- pinch of salt
- 100 g sugar,  
plus 1 tbsp for sprinkling
- 1 egg, beaten
- 225 ml milk
- 55 g butter, melted
- 125 g small blueberries



**method:**

1. Preheat the oven to 180°. Line a 12-hole muffin tin with paper cases.
2. Sift the flour, baking powder and salt into a large bowl and stir in the sugar.
3. Add the egg, milk and melted butter to the dry ingredients and stir in lightly until just combined – no not overmix. Carefully fold in the blueberries.
4. Spoon the mixture into the paper cases, taking care not to overfill, and sprinkle with the remaining sugar.
5. Bake in the preheated oven for 25-30 minutes until golden brown and firm. Let them cool a little.

## Vocabulary

|                      |  |
|----------------------|--|
| serving              |  |
| ingredient           |  |
| baking powder        |  |
| clotted cream        |  |
| chocolate chips      |  |
| (pinch of) salt      |  |
| tsp (teaspoon)       |  |
| tbsp (tablespoon)    |  |
| ° (degree)           |  |
| baking tray/paper    |  |
| flan tin/ muffin tin |  |
| dough                |  |
| to preheat           |  |
| to grease            |  |
| to sift              |  |
| to rub sth. into     |  |
| to prick             |  |
| to dust              |  |
| to stir              |  |
| to flatten           |  |
| to glaze             |  |
| to fold in           |  |