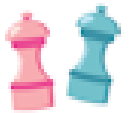


Busy morning here... We made brownies and  
honey & oat bread, now to have a coffee and  
sample some

Lucy & James





Ellie and Louise's  
jam drops!





Homemade Ice Cream.

Ingredients:

1tin of condensed milk

500ml cream

Chocolate chips or M and Mam


Method:

Pour condensed milk and cream into bowl and whisk until soft peaks formed.

Add chocolate chips or M and M's (or whatever you fancy!) and freeze for 5 hours or overnight.

Ellen





Victoria Sponge

Ingredients

5 oz Self Raising Flour

5 oz Castor Sugar

5 Eggs

Butter Icing and Jam for filling

Method:

Whisk Eggs and Castor Sugar together until you can form an 8.

Sieve flour twice before slowly folding into mixture.

Transfer evenly into two sandwich tins and bake at 180 degrees for 12/15 minutes.

Spread jam on one side of one cake and put two together. Decorate top with Buttercream and strawberries, fresh cream can be used either...

Ellen





Mannix fun!



Wellie throwing competition



Mannix's rocky road cake







# Mannix's Rocky Road Cake

## Ingredients

- 150g dark chocolate
- 150g milk chocolate
- 125g soft butter
- 3 tbsp golden syrup
- 200g rich tea biscuits
- 100g small marshmallows

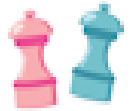
## Method

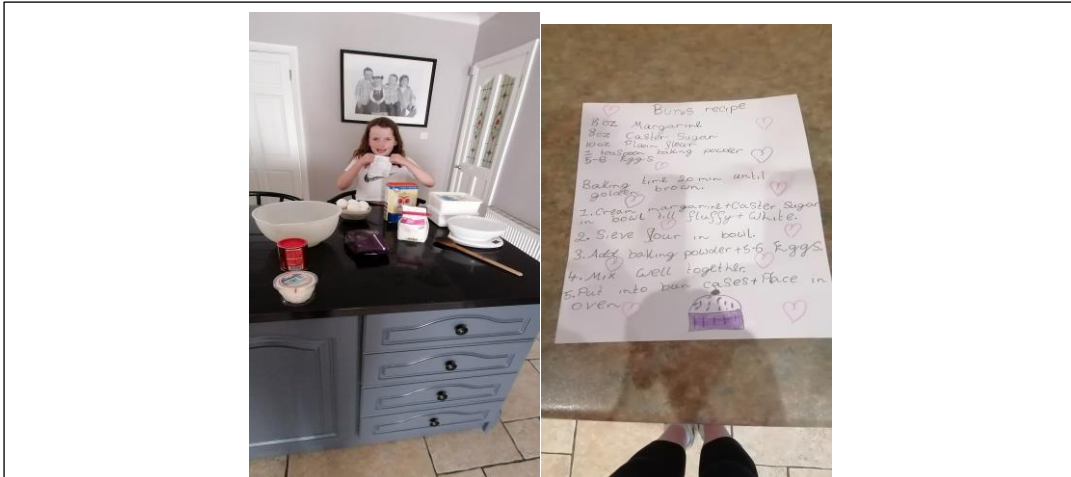
- In a large saucepan under low heat melt the chocolate, butter and golden syrup. Set aside 125ml of it for the top.
- Put the biscuits in a bowl and break them with a rolling pin aiming for crumbs and biscuit bits.
- Fold the biscuits into the melted chocolate then fold in the marshmallows.
- Transfer mixture into a lined springform tin approximately 8 inches. Pour the 125ml chocolate mixture on top and cover with clingfilm.
- Refrigerate for 4 hours or preferably over night.

Enjoy

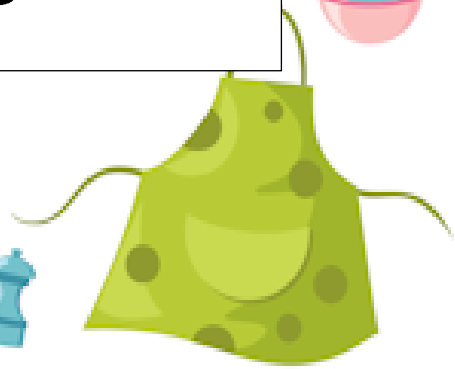


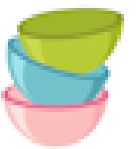






Please find attached Kaitlyn's bun recipe and some photos of her baking skills





Liam







3

Chocolate Chip Cookies  
Ingredients:  
100g butter  
50g caster sugar  
150g self raising flour  
1 bar chocolate -100g

Method:  
1. Grease baking tin. Set oven 160c/gas 4. Chop chocolate.  
2. Cream butter and sugar with mixer until fluffy.  
3. Stir in flour and chocolate. Pick up small quantity of mixture and roll into little ball between palms and then flatten into cookies.  
4. Place onto tin and bake for 10-15min. Cookies will harden on cooling. Cool on wire tray.

Smarties (mini) can also be used -very colourful

Ellie





Cream & jam puff slices...

INGREDIENTS :

Roll of puff pastry

Cream

Strawberry jam.

# Cut pastry into even slices

#Bake in oven 180° for 15 mins.

#While they are baking whip the cream & add a little sugar.

#Let cool

#Cut slices in half

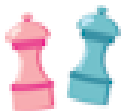
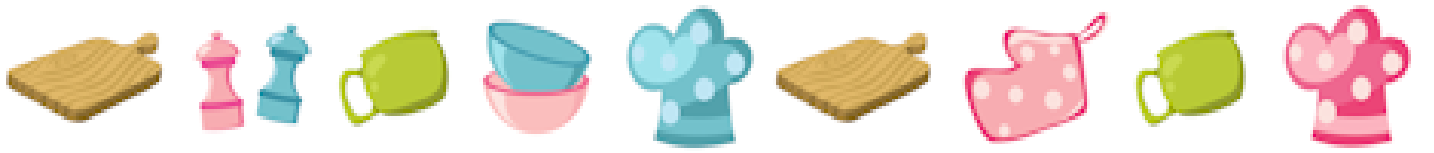
#put jam on one side & cream on the other side.

#Sieve icing sugar on top..

Lucas & Tadhg



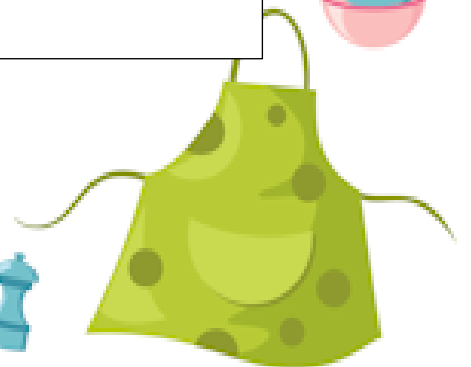




Homemade buns with  
buttercream, on this rainy Friday  
morning.

Recipe is on Odlums website

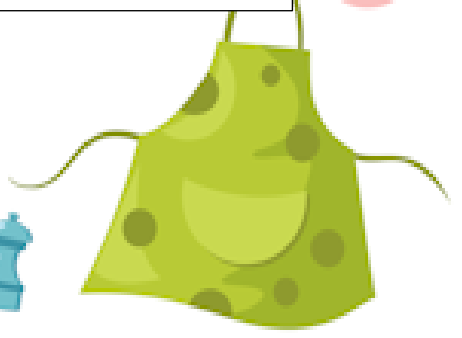
Alex, Mia & Reuben







Shane's 'Yummy Pancakes!'

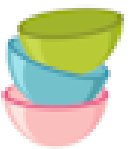
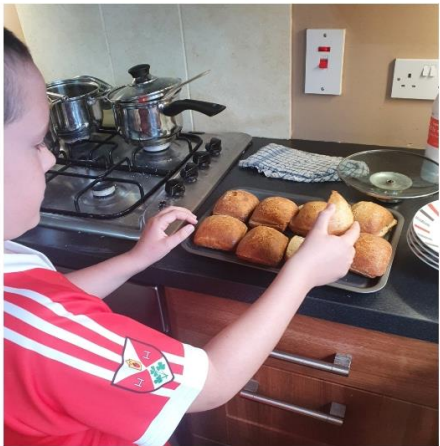




Homemade Chicken Curry

Kian





steak sandwich

Glen







Chocolate Brownies

Kílan



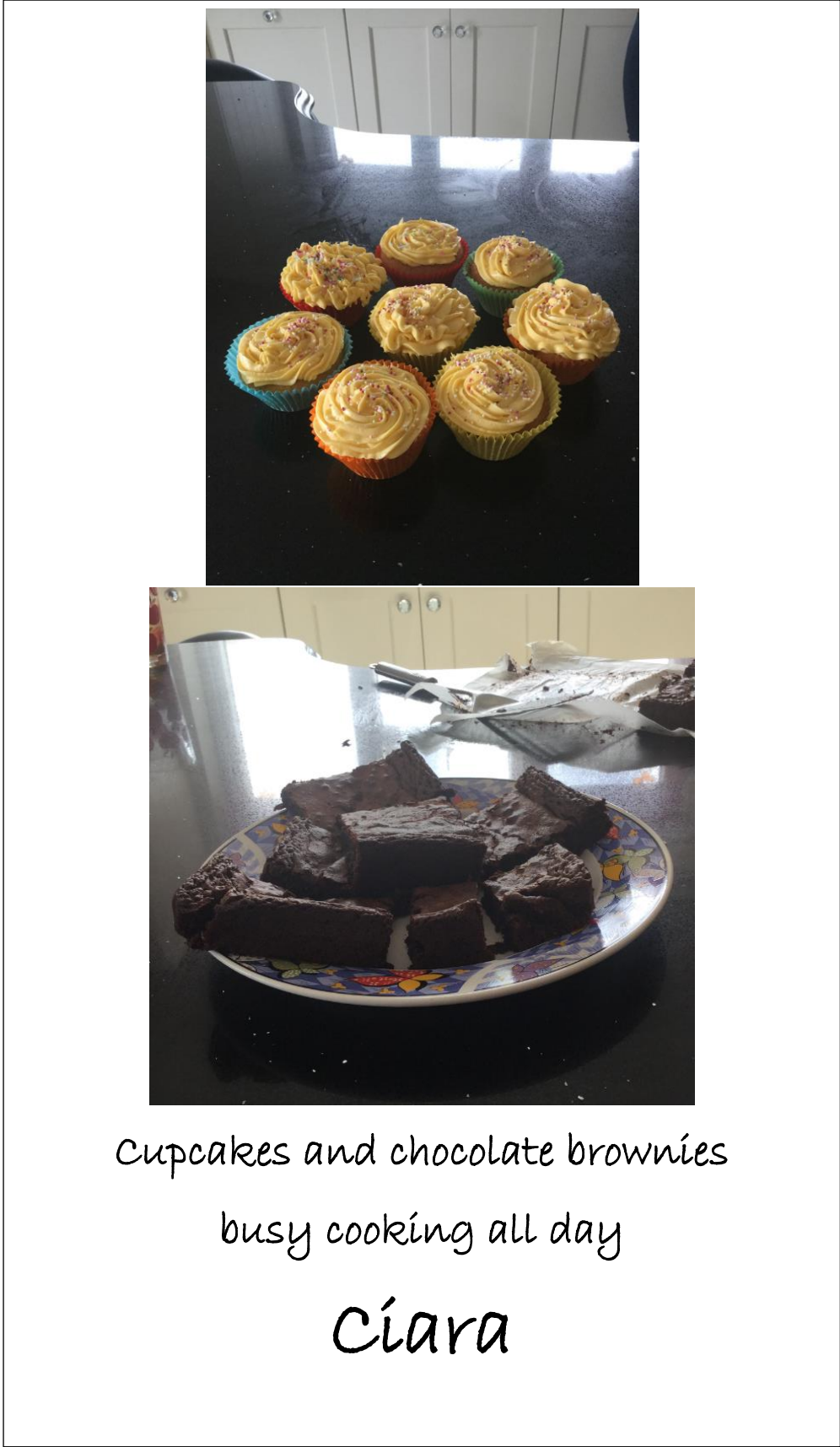


Chocolate Marble Cake

Glen



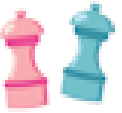




Cupcakes and chocolate brownies

busy cooking all day

Cíara







Yummy Chocolate Swiss Roll!

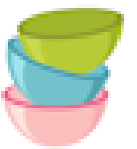
Holly

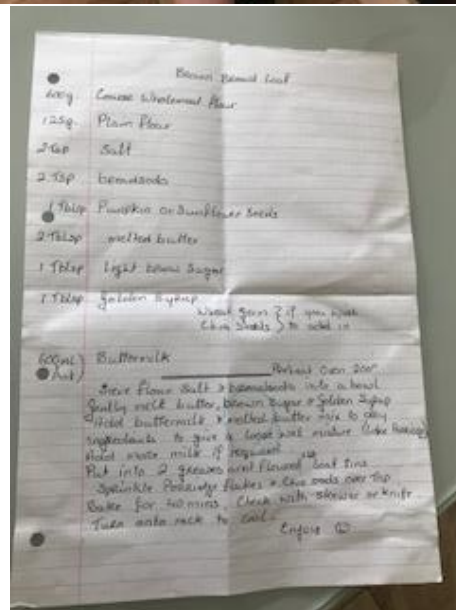




Baking Sensations

Lian





My Brown Bread

Oisín

