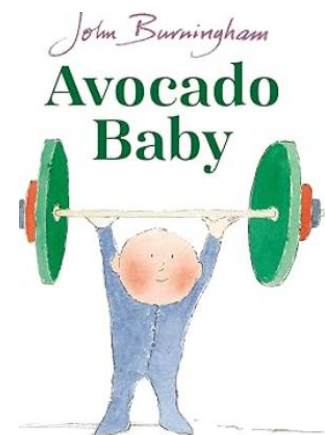
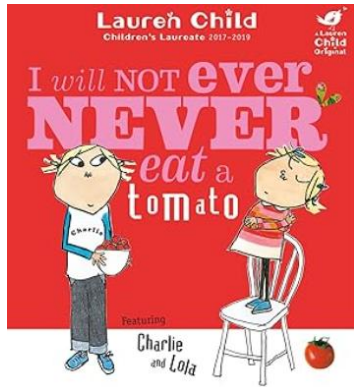


# Lindridge Primary School's Book of Fabulous Food!!!

Read all about our favourite food from  
stories, and also our favourite family  
recipes.





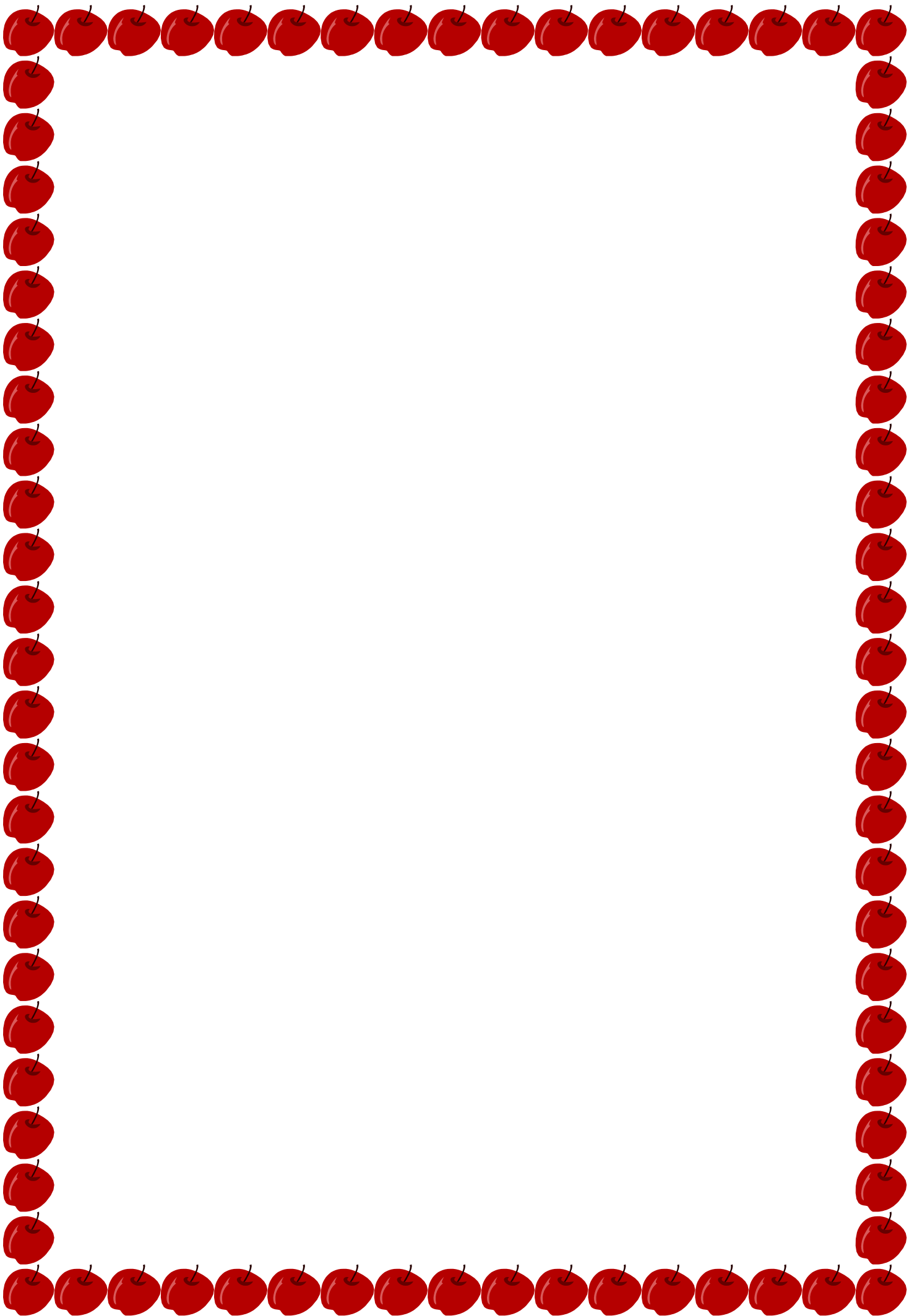
**We have worked together as a school community to make our own special book of food!!**

**Some children have brought in their favourite recipes to share. Thank you very much for these!!!**

**Our school staff have shared their favourite food from story books and also their favourite food from recipe books too!**

**Read all about it!**

**Have a go at making some of our recipes and let us know if you do! We'd love to see your photos.**



Thomas's Tasty Tea!  
"Pasta Delight!"

- 1.) Boil one large pan of water on the cooker. When it starts to bubble, add in a big bowl of pasta, I like the twisty shapes!!
- 2.) Leave to bubble away until soft and then ask an adult to help you strain the water away, be careful it's hot!
- 3.) Put it back in the bowl and add in some tasty tomato and basil pasta sauce, and give it a good stir!
- 4.) Put to one side and now get a frying pan and chop up a mixture of bacon onions and peppers and cook until it sizzles!
- 5.) Add this in to the pasta and sauce, and give it a good mix!

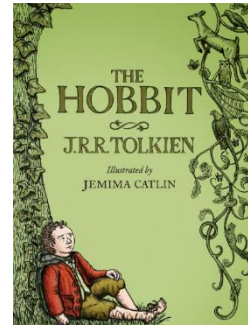
Nearly done... I'm getting hungry!!

- 6.) For some extra colour add in some tomato
- 7.) Then grate lots of cheese and mix in.
- 8.) Finally get a big spoon and dish some up into a bowl, adding a bit more cheese on.

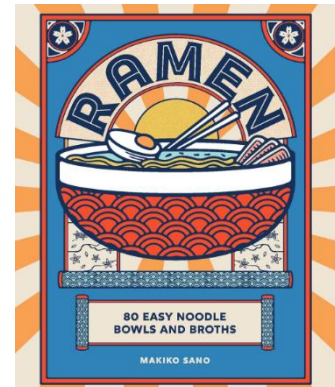
And Enjoy... YUM!!!

## Mrs Hadley says....

My favourite food in a book is in J R R Tolkien's The Hobbit as all the hobbits love to have 'second breakfast' as a meal. I often feel a bit peckish around 10:30am so think that second breakfast is the way forward!



My favourite recipe from a recipe book is Chicken Curry Ramen from 'Ramen: 80 easy noodle bowls and broths' as noodles are absolutely the very best food!! Messy but tasty!



## CHICKEN CURRY RAMEN

Serves 2

Curry flavours arrived in Japan in the 1850s and are a modified version of the multiple spices used in traditional Indian curries. Still considered a Western favourite, curry became really popular in the 1960s and this recipe shows how the Japanese have evolved their own delicious curry style.

**2 x medium onions**  
1 x spring onion (optional)  
240g (8.5oz) beef mince (Chinese mince)  
1 x 400g vegetable oil  
150g (5.3oz) minced chicken  
2 x 400g cans of bean sprouts  
50g oil and 10g ground pepper  
30g (1oz) medium hot Japanese curry paste  
1 x 400g chicken stock powder  
800ml (28.4oz) water

**2000KCAL**  
1 x 400g (14.1oz) soft tofu  
1 x 400g (14.1oz) soft tofu  
2 x 400g (14.1oz) soft tofu

Put the carrots and cut long beans into thin ribbons. Slice the spring onions diagonally. Boil water in a saucepan, add the noodles, and cook according to the instructions on the packet. Drain well.

Heat the vegetable oil in a frying pan and add the minced chicken, onion, spring onion and vegetables.

Stir-fry over a medium heat until the chicken changes colour. Season with salt and pepper, mixing everything together.

Now add the curry paste, chicken stock powder and water, and bring to the boil, stirring to combine. Reduce to a simmer and cook until the powder and paste dissolve.

Add the cooked noodles into the frying pan and stir everything through to coat with the curry sauce.

Divide between 2 spring bowls. Cut the soft-boiled egg in half and add one half to each bowl. Scatter over the spring onions and serve with...



## Mrs Thomas says....

Her favourite food from story books are the amazing ingredients in George's Marvellous Medicine! Who wouldn't enjoy mixing all those things together. Or the food in the Tiger Who Came to Tea! Lots to enjoy there, from drinking straight out of a tap, drinking all of Daddy's beer or just the sausages in the café at the end.



Her favourite childhood meal-lasagne and this lovely loaf....

### All Bran Loaf

250g All Bran

250g sugar

250g dried fruit

250ml milk

250g self-raising flour



Mix all of the ingredients (except for the flour) and soak for at least 1 hour.

Add the flour.

Bake at 180C/Gas Mark 4 for 1 hour.

The loaf gets stickier over time and is best served sliced and buttered.

"I remember standing on a chair in my granny's kitchen mixing all the ingredients together in a large bowl with a great big silver spoon. Once it was cooked and cooled, we would sit in front of her open fire eating it with a hot cup of tea."

Anne 95

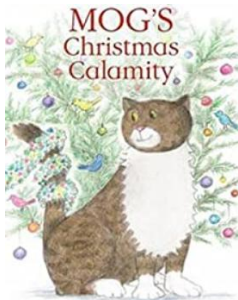
## Cinnamon + Date Swirls.

### Ingredients.

- 150g ready to eat Dates
- 30g unsalted Butter
- 1/2 tsp ground Cinnamon
- 1 tsp Vanilla extract
- 30g Flaked Almonds
- 30g ready-rolled puff pastry.
- 1 egg lightly beaten.

- 1) Put dates in a bowl and cover with boiled water and let them soak for 20mins until softened.
- 2) Preheat oven to 180°C fan oven / Gas mark 6.  
Line 2 large baking sheets with baking paper.
- 3) Drain dates and blend together with the butter, cinnamon and vanilla to make a thick, smooth paste.
- 4) unroll the pastry and spread over date paste in an even layer. Sprinkle over 3rd of the almonds, then roll up the pastry tightly starting from the long side.
- 5) Slice the pastry roll into 14 even ~~pieces~~ pieces about 2cm thick. place rounds flat on baking tray and slightly flatten each round to about 1cm thick.
- 6) Brush each swirl with egg and then sprinkle remaining almond over each swirl.
- 7) Bake in oven for 25-30 mins or until golden.  
enjoy warm or cold, can store in container for up to 3 days.

## Mrs Hoare says....

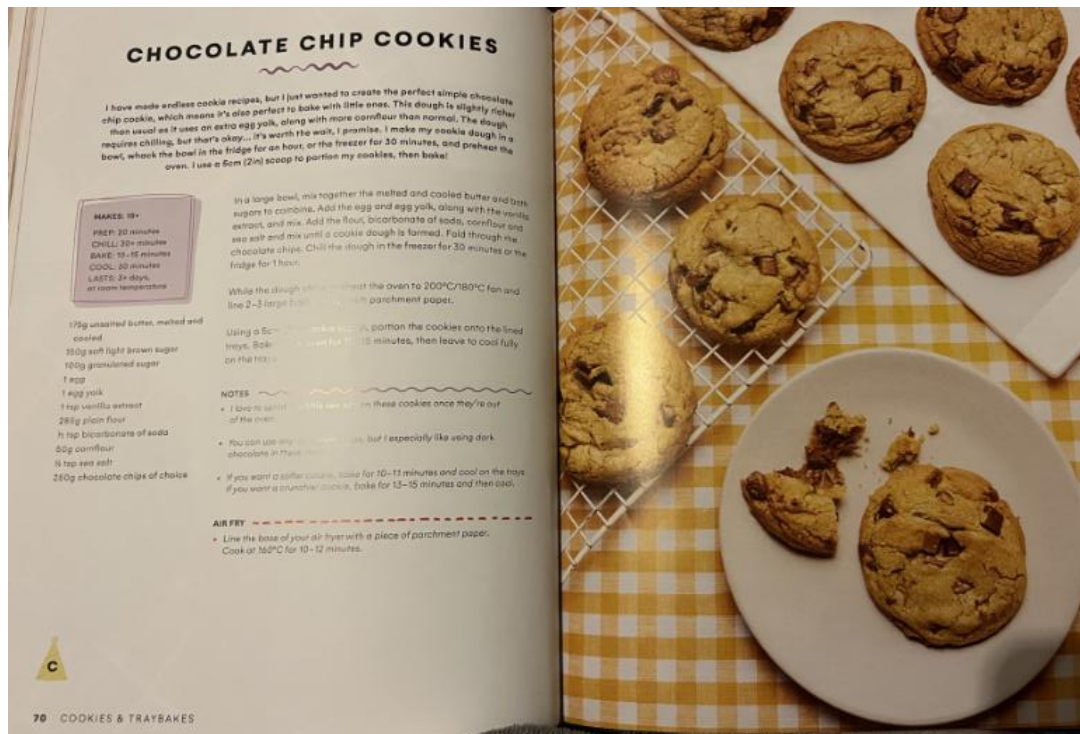


Judith Kerr

Her favourite food from a story book is the lovely Christmas dinner in the book: Mog's Christmas Calamity where all the people in the village bring different food to share in a huge Christmas meal!



Her favourite family recipe is cookies!! Three of her four children are old enough to make these now and they all love cooking them! Have a go.

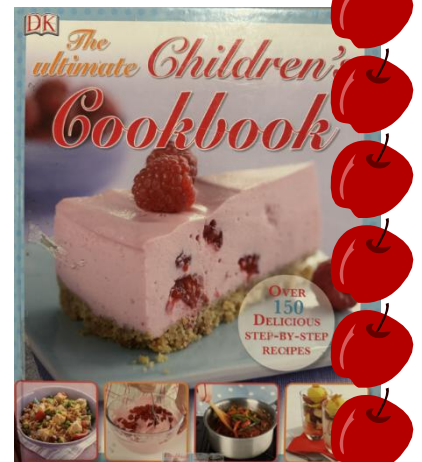


## Mr Pickford says....

His favourite food from story books are....

His favourite family recipe is this mandarin cheesecake. Mr P says: Me and the boys make a recipe from our cookbook most Friday evenings or Saturday mornings for their mum to enjoy when she returns from her long shifts.

The most popular (that has been made over 5 times!) is the mandarin cheesecake. Luckily the book is wipeable, as the mixer, in Adam's hands, can be quite wild!



Preparation 40 mins • Cooking 5 mins • Chilling 2 1/2 hours • Serves 8-10

# Mandarin Cheesecake

This scrumptious cheesecake looks amazing but is simple to make. The filling is a mixture of cream cheese, condensed milk, and lemon juice and the base is just made of crushed biscuits and a little melted butter. Best of all, this cheesecake does not need any baking, just chilling.

**Tasty Twists**  
Other tinned fruits would taste great in this recipe. Try cherries, peaches, pineapple, or a combination of your favourite fruits.

- |   |   |  |
|---|---|--|
| <b>Ingredients</b>  |  | <b>Equipment</b>                                 |
| • 200g (7oz) digestive biscuits   | • 300g (10oz) sweetened condensed milk  | • plastic food bag                               |
| 75g (2 1/2 oz) unsalted butter  | • 5tbsp of fresh lemon juice  | • rolling pin                                    |
| • 200g (7oz) cream cheese, at room temperature                                      | • 300g (10oz) tin mandarin segments in natural juice                                | • medium saucepan                                |
|  |  | • wooden spoon                                   |
|   |   | • flan tin (20cm/8in, loose bottomed and fluted) |
|   |   | • baking tray                                    |
|   |   | • dessert spoon                                  |
|   |   | • mixing bowl                                    |
|   |   | • rubber spoon spatula                           |
|   |   | • balloon whisk                                  |
|   |   | • colander                                       |
|   |   | • chopping board                                 |
|   |   | • knife  |



- 1 Break up the biscuits and put them into a food bag. Push air out and seal. Crush the biscuits with a rolling pin until they are like fine breadcrumbs.
- 2 Gently melt the butter in a saucepan, over a low heat. Turn off the heat and stir in the crushed biscuits until they are completely coated with butter.
- 3 Put the flan tin on a baking tray and tip the biscuit mixture in. Spread the mixture out with the back of a spoon until it evenly covers the base and sides.
- 4 Chill the biscuit base for 30 minutes. Beat the cream cheese and then add the condensed milk and lemon juice. Whisk them all together, until smooth.
- 5 Thoroughly drain the mandarin segments. Roughly chop them into smaller pieces and then scatter them over the chilled biscuit base.
- 6 Pour the filling mixture over the base. Use a spatula to spread the mixture and smooth the top. Chill for 2-3 hours overnight, to set.

**Tasty Twists**  
For a really naughty-but-nice dessert, sprinkle some grated chocolate on top of the cheesecake.

## Edible cookie dough

Serves 12 (Makes 30-40 balls)

Easy

Prep:

5 mins - 10 mins

No cook

Our easy cookie dough mixture is totally safe to eat and can be made in minutes. Keep a batch in the fridge, eat it by the spoon, serve it with ice cream, or mould it, shape it and colour it with food dye

### Ingredients

- 140g plain flour
- 100g buttersoftened to room temperature
- 175g soft brown sugar
- 2 tsp vanilla extract
- 2 tbsp whole milk

### Method

#### • Step 1

To make sure your flour is sterile, you'll need to heat it up before using it. Heat the oven to 200C/fan 180C/gas 4. Spread the flour out on a lined baking tray and bake for 5 mins, cool before using. The liner will help when you add the flour to your dough.

#### • Step 2

Beat the butter and sugar together, preferably in a mixer. Add the vanilla,  $\frac{1}{2}$  tsp salt and the cooked flour, then mix until it looks like breadcrumbs. Keep mixing as you add the milk until it comes together to form a dough. Eat as it is, or try adding some chocolate chips or chopped nuts.

Louisa W

## Mrs Williams says.....

Her favourite food from a story is also from the Tiger Who Came to Tea, but Mrs Williams prefers the tea and cake part...well who wouldn't?

Her favourite family recipe is this delicious stew. Mrs Williams says:

Our favourite family recipe is from James Martin Great British winter - Spicy Bean Stew with sausages -A warming dish on a chilly day!

### Spicy Bean Stew with Sausages

Serves 6

3 tablespoon oil  
12 good free-range pork sausages  
6 rashers of bacon  
1 med red onion  
2 cloves garlic peeled & chopped  
1 red chilli (or more to taste) chopped  
1 tablespoon dark soft brown sugar  
2 x 400g tins plum or chopped tomatoes  
Dash of red or white wine  
2 tins cannellini beans drained and rinsed.  
1 tin kidney beans drained and rinsed.  
Leaves from fresh parsley.

Place a large heavy based saucepan on the hob and heat the oil. Add the sausages and fry over a medium heat, turning them over until they are browned. Take them out of the pan, halve them and set aside.

Add a little extra oil if necessary, turn the heat to low and add the bacon and the onion and fry gently for about 10mins stirring from time to time so they don't stick to the bottom. They will pick up the lovely sausage goo from the saucepan.

Add the garlic and chilli and fry for another couple of mins then add the sugar. Pour in the tomatoes, wine and 275 ml of water. Stir in the sausages and the beans.

Bring to the boil then cover and cook for 15 to 20 mins over a low to medium heat until the sausages are well cooked through.

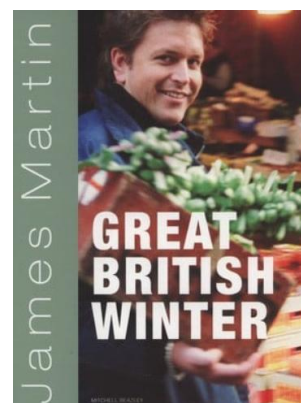
To serve taste and season and sprinkle with the parsley. Serve with fresh crusty bread, mashed potatoes or rice.

The Tiger  
who came  
to tea



Written and illustrated by  
Judith Kerr

Collins  
Picture Library



## Mrs Hurst says...

The recipe from a children's book that always stuck with me was Pop Biscuits, made by Silky the fairy in Enid Blyton's Magic Faraway Tree books. From memory, they were something like a jaffa cake, filled with warm honey.



About her favourite family recipe, Mrs Hurst said:

**Chicken and mushroom pie.** It's one of the few things that I make from scratch my incredibly fussy teenager will eat. My Mum taught me how to make it, so I like to make it when my parents come for lunch.



### Ingredients

2 tbsp **olive oil**  
3 **chicken breasts**, skinless, cut into bite-size pieces  
150g/5½oz button **mushrooms**, quartered  
1 small **onion**, chopped  
1 **garlic** clove, finely chopped  
50g/2oz **butter**  
2 tbsp **plain flour**, plus extra for dusting  
300ml/½ pint **milk**  
200ml/7fl oz **chicken stock**  
freshly grated **nutmeg**, to taste  
freshly ground **white pepper**  
pinch **salt**  
small handful fresh **parsley**, chopped  
500g/1lb 2oz readymade **shortcrust pastry**  
1 free-range **egg**, beaten

### Method

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Heat the oil in a frying pan, add the chicken and fry until the chicken begins to turn white.
3. Add the mushrooms and continue to fry until the chicken is golden-brown.
4. Remove the chicken and mushrooms from the pan and set aside. Add the onion and garlic to the same pan and fry for 2–3 minutes or until softened. Remove from the heat and set aside with the chicken and mushrooms.
5. Melt the butter in a saucepan. Stir in the flour and cook for about 3 minutes, stirring constantly until it has formed a thick smooth paste (this is called a roux).
6. Mix the milk and stock together in a jug, then add the nutmeg, white pepper and salt, to taste. Pour the liquid slowly into the flour mixture, whisking all the time until smooth. Simmer over a gentle heat, stirring constantly, for about 5 minutes or until the sauce is smooth and thickened.
7. Stir in the chopped parsley and pour the sauce over the chicken and mushroom mixture. Mix well, then spoon into a pie dish and leave until completely cool.
8. If using a block of pastry, roll it out on a lightly floured surface until it is the thickness of a pound coin. Brush the edges of the pie dish with beaten egg, lay the pastry on top, press down the edges and trim. Brush the top of the pie with beaten egg and cut some leaf shapes out of the leftover pastry to decorate the top of the pie.
9. Make two or three slits in the top of the pie to allow steam to escape and then bake for 20–25 minutes or until the pastry is golden-brown.

## Mrs Jones says...

Her favourite family recipe is from her favourite children's book ever (just like Mrs Hurst)...she said:

*My childhood favourite book was Enid Blyton "Magic Faraway Tree", which I then read to my own children and it became their favourite too! In the stories Silkie, the fairy, makes Pop Cakes for the children .*

"She brought out a tin of pop cakes , which were lovely . As soon as you bit into them they went pop! and you suddenly found your mouth filled with new honey from the middle of the little cakes"

### Pop Cake Recipe

#### Ingredients

1/2 cup milk  
1/2 cup flour  
1 large egg  
Pinch of salt  
1/4-1/2 cup honey

#### Equipment

12 piece bun tin  
Ice cream scoop  
Whisk  
Small bowl  
Syringe

#### Method

Preheat oven to 230 degrees C

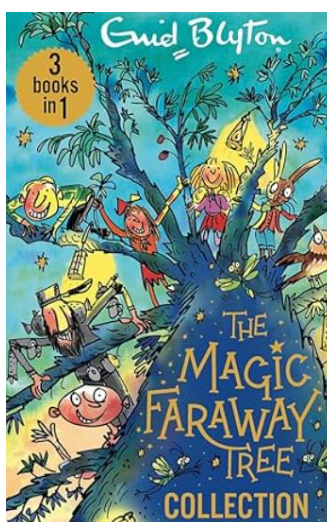
Grease a 12 piece bun tin, then heat the tin in the oven.

Mix the flour and salt, then add the slightly warmed milk and egg. Beat until just mixed.

Distribute the mixture between the pan sections . Bake for 15 minutes, then reduce temperature to 175C for another 5-10 minutes until golden golden brown (Don't open the oven door!)

Allow the cakes to cool slightly then , using a syringe, squirt honey into the cakes .

Best served warm, whilst reading the "Magic Faraway Tree"



DIXIE

## Scrambled Egg

Break an egg into a bowl.

Add a small amount of (tablespoons) or milk. For adults, add salt and pepper

but not for kids portion with Sully

Cook in either microwave or saucepan, I

prefer microwave as the bowl is

easier to clean afterwards cook in microwave in 30 second stages

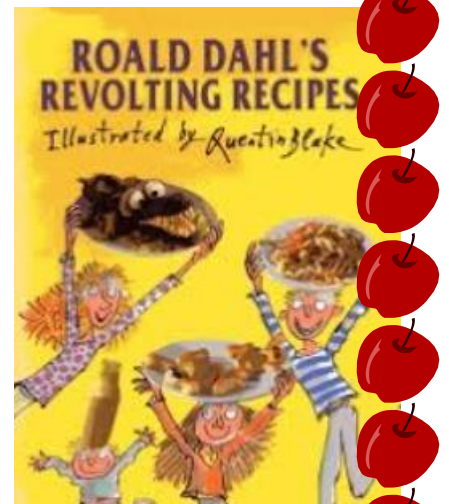
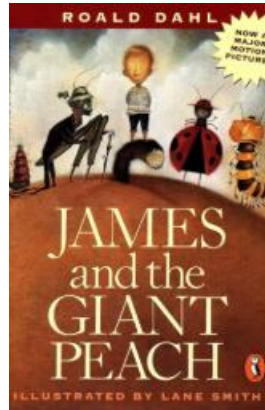
with stirring each 30 seconds. keep

repeating until the mixture is nearly

set. (it is completely firm it can become rubbery). So towards the end, reduce cooking time to 10 seconds each to avoid overcooking.

## Mrs Levi says....

Her favourite food from a children's book would be Fresh Mud Burgers from James and the Giant Peach. They sound partly horrendous but partly lovely too!!! What do you think? They most resemble beef burgers but are shaped like mud pies!



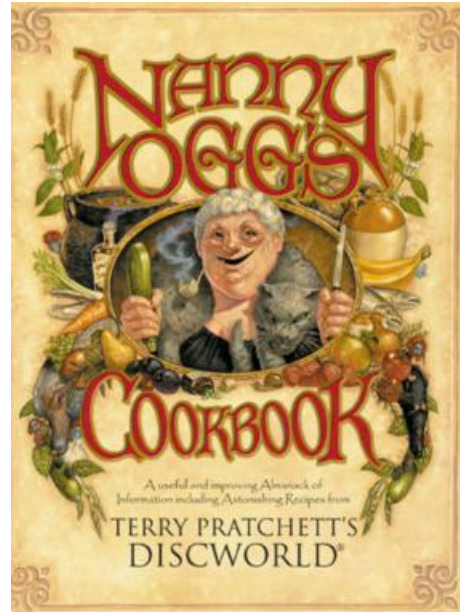
Her favourite family recipe would be Auntie Sarah's chocolate steamer.

I think Mrs Levi loves chocolate!



## Mr Bissaker says....

...that his favourite food in books are some of the recipes that Nanny Ogg concocts in the Discworld books because they are pretty funny. Here are some: the Strawberry Wobbler, Nobby's Mum's Distressed Pudding, and even stranger dishes like Sheep's Eyes.



Best recipe at home is mum's (Mrs Bissaker's) Cottage pie. **Marmite** is the key ingredient!!!

Here's the ingredients:

- 500g British Beef Mince
- 1 tbsp olive oil
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 2 sticks celery, finely chopped
- 300g chestnut mushrooms
- 1 tbsp tomato purée
- 125ml red wine
- 250ml Cooks' Ingredients Beef Stock
- 1 tsp Marmite
- 1 tsp Worcestershire sauce
- 1 bay leaf

For the topping

- 800g red potatoes
- 90g butter
- 50ml milk
- 100g mature cheddar, grated

## Mrs Murphy says...



My favourite foods from books were from the Magic Faraway Tree called pop cakes. They were made by the character Silky. (This is such a popular book food memory in our school staff...I think we need to sample some!)

My favourite family recipe is my Nan's Apple Pie.



- **Pastry:** Make a simple shortcrust (e.g., 250g plain flour, 125g chilled baking margarine, pinch of salt, 2-3 tbsp cold water).
- **Filling:** Peel and thickly slice 4-5 large Bramley apples.
- **Assembly:** Grease a sturdy dinner plate, roll out half the pastry, add apples, and sprinkle generously with sugar (approx. 85g).
- **Cover:** Cover with the remaining pastry, seal the edges by crimping, make two steam slits, and brush with milk.
- **Bake:** Bake at 190°C for 30-35 minutes.

## Honey glazed Gammon

Serves 4-6 people

Ingredients - 2kg Gammon joint  
- 2 onions diced  
- 1ltr Coca Cola  
- 3Tbs Honey  
- 1Tbs Dijon mustard

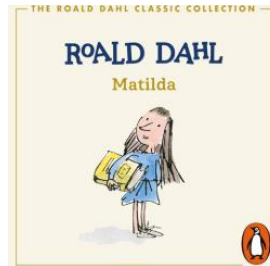
- Method -
- ① Place the Gammon joint and Onions into a large lidded Saucepan, brown off before adding 1ltr Coca Cola, top up with water to cover Gammon, bring to boil then simmer for 60 minutes turning Gammon halfway through cooking.
  - ② Remove the Gammon from Cola and let aside to cool for 10 minutes.
  - ③ Pre heat oven to 200° / 180 fan / Gas 6.
  - ④ Use a knife to score diamond pattern all over the Gammon.
  - ⑤ Place Gammon into a large roasting tray.
  - ⑥ Mix Honey and mustard in a bowl to create the glaze, use a pastry brush to ensure the Gammon is covered.
  - ⑦ Roast in the oven for 30 minutes covered loosely with foil.
  - ⑧ Remove foil and return to oven for 15 minutes.
  - ⑨ Remove from the oven and leave to rest for 15 minutes before Carving.

Best Served with Roast vegetables and potato's

Harper and Quinn Egginton family recipe.

## Miss Morris says...

Her favourite food from a book is: the massive chocolate cake from Matilda. What a gooey, sticky, massive chocolately delight it is!!!



Favourite family recipe - my Grandma's rainbow chocolate mousse (Angel Delight with sprinkles) I only found it was Angel Delight as an adult!



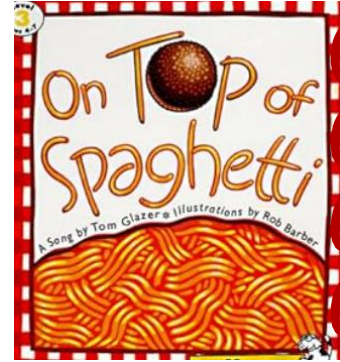
**Yummy!**

## Mrs Powell says...

My favourite food from a book was actually a poem from a poetry book specifically about foods:

***On top of spaghetti, all covered in cheese...I lost my poor meatball, when somebody sneezed!***

Why don't you ask Mrs Powell to sing this to you?



Mrs Powell also said, "I have collected lots of old recipes from family and friends over the years, but think my favourite must be for Marzipan Cake."

Here's the recipe:

### How To Make Marzipan Cake?

Preheat the oven to 180C / 350F. Then, line a 2lb loaf tin with parchment paper.

**One:** For starters, whisk together the butter and sugar until creamy and fluffy.

**Two:** Next, add the eggs and vanilla extract. Keep whisking.

**Three:** Now, fold in the flour and baking powder. Whisk till the batter is a nice consistency, still feeling fluffy.

**Four:** Lastly, add in the orange zest, and mix until combined.

**Five:** Now that the batter is ready to go, we will add a Marzipan layer to our loaf of cake.

**Six:** Roll out the Marzipan using a rolling pin, with a sharp knife cut it into strips the same length as the loaf tin.

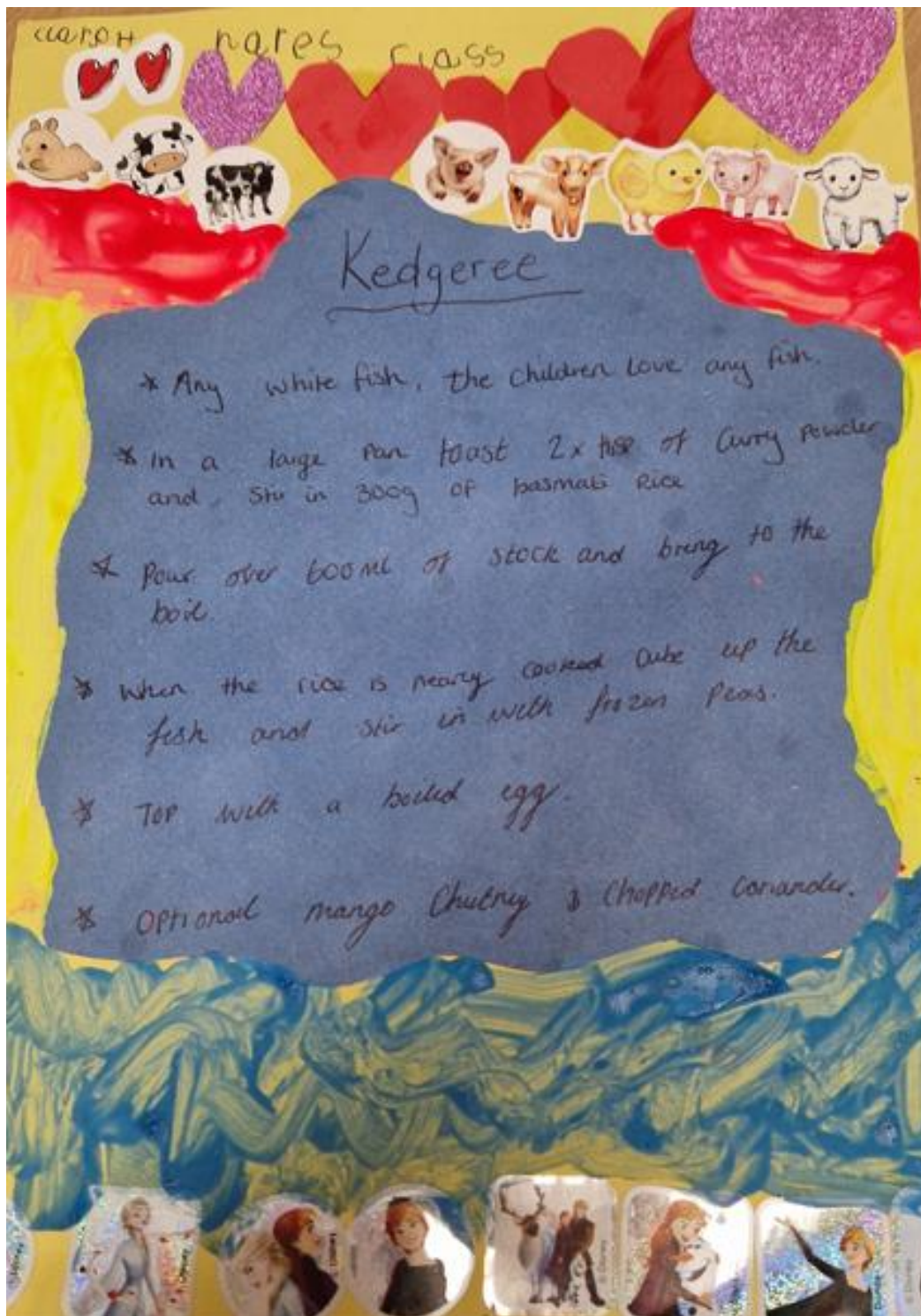
**Seven:** Pour half the cake batter into the loaf tin, top it with the marzipan strips, and pour the remaining batter.

**Eight:** Bake for 50-55 minutes, then allow it to cool for 20 minutes before removing it from the tin.

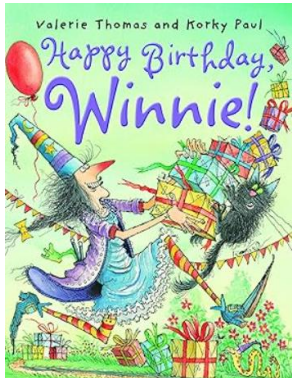
As you wait for your loaf cake to be baked, hop on into making the icing for it.

**Nine - Make the drizzle icing:** To make the drizzle icing, just mix icing sugar and orange juice really well.

**Ten:** Once the loaf cake is out of the oven, just drizzle the runny mixture, and you're good to go!



## Mrs Farmer says...



My favourite food comes from the book called Happy Birthday Winnie. In the story Winnie uses her magic to make a birthday cake. She asks all her guests what their favourite cake is? So, her cake has 8 different flavoured layers!



My favourite recipe is one that I used to make with my daughter Megan. It's called Marshmallow fudge. And it's really easy to make.

Here's the recipe:

### Ingredients

vegetable oil, for greasing

70g/2½oz butter

300g/10½oz soft light brown sugar

125g/4½oz evaporated milk

225g/8oz marshmallows

300g/10½oz milk chocolate, chopped

75g/3oz dark chocolate (at least 60% cocoa solids), chopped

### Method

1. Grease a 20cm/8in square cake tin with vegetable oil, then line with greaseproof paper.
2. Put the butter, sugar and evaporated milk in a pan over a low heat and melt gently. Once the sugar is dissolved, add the marshmallows and turn up the heat. Boil the fudge for 5-6 minutes.
3. Take the pan off the heat and add the chopped chocolate. Leave for one minute, then stir the mixture together until everything is melted.
4. Pour the mixture into the prepared tin and leave to set for a couple of hours. Once set, remove from the tin and cut into 25 squares.

## Mrs Tolley says....

My favourite meal / food scene in a childhood book is The Mad Hatter's tea party from Alice in Wonderland.



My favourite childhood food would be my Nan's cakes, especially a Victoria sponge cake!

Here's a recipe you could try:

### Ingredients

4 free-range **eggs**

225g/8oz **caster sugar**, plus a little extra for dusting the finished cake

225g/8oz **self-raising flour**

1 tsp **baking powder**

225g/8oz baking spread at room temperature, plus a little extra to grease the tins

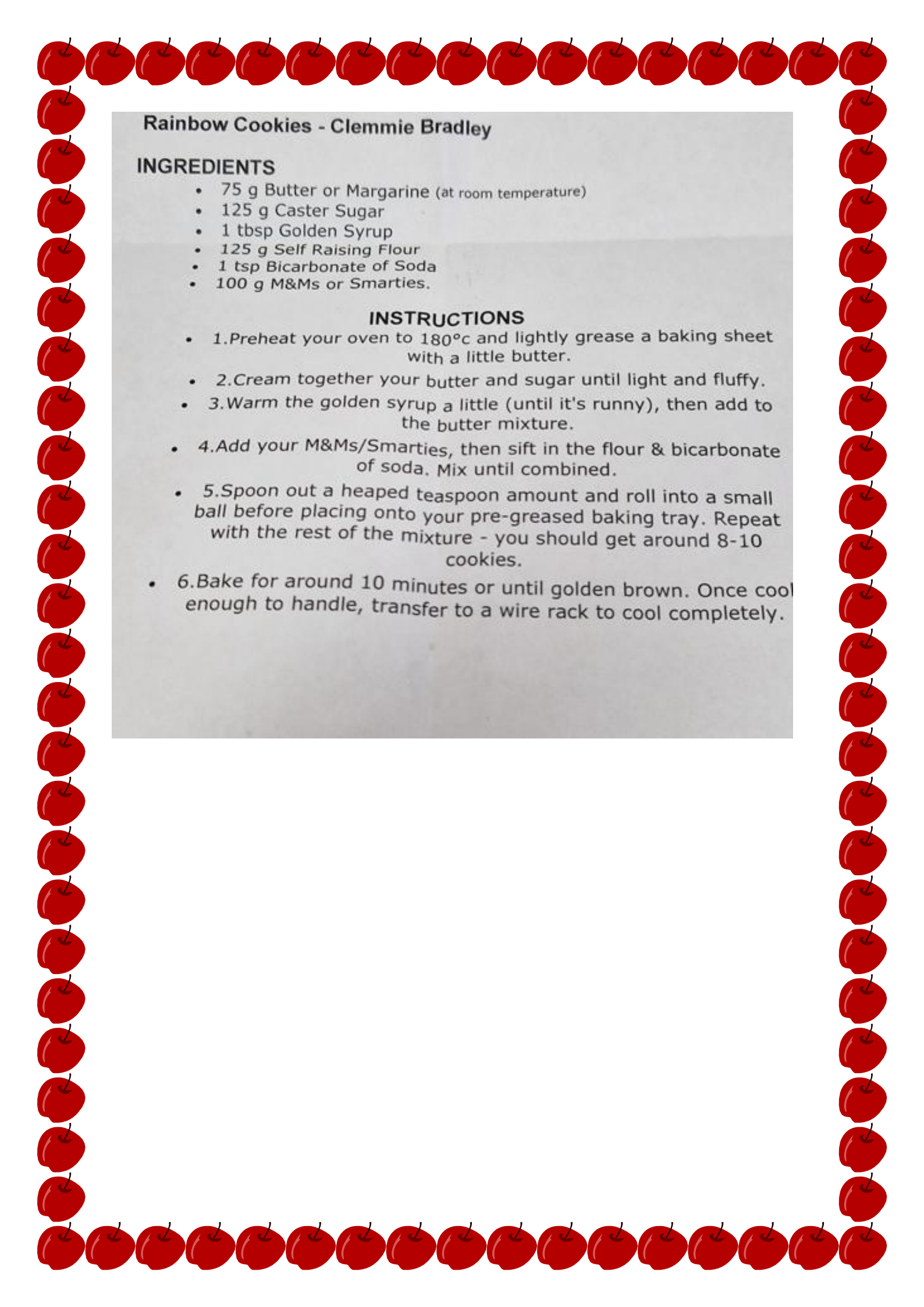
### To serve

good-quality strawberry or raspberry jam

whipped **double cream** (optional)

### Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter.
3. Mix together until well combined with an electric hand mixer (you can also use a wooden spoon), but be careful not to over mix. Put a damp cloth under your bowl when you're mixing to stop it moving around. The finished mixture should fall off a spoon easily.
4. Divide the mixture evenly between the tins: this doesn't need to be exact, but you can weigh the filled tins if you want to check. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
5. Bake the cakes on the middle shelf of the oven for 25 minutes. Check them after 20 minutes. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch.
6. Set aside to cool in their tins for 5 minutes. Run a palette or rounded butter knife around the inside edge of the tins and carefully turn the cakes out onto a cooling rack.
7. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream too.
8. Top with the second cake, top-side up. Sprinkle over the caster sugar.



## Rainbow Cookies - Clemmie Bradley

### INGREDIENTS

- 75 g Butter or Margarine (at room temperature)
- 125 g Caster Sugar
- 1 tbsp Golden Syrup
- 125 g Self Raising Flour
- 1 tsp Bicarbonate of Soda
- 100 g M&Ms or Smarties.

### INSTRUCTIONS

1. Preheat your oven to 180°C and lightly grease a baking sheet with a little butter.
2. Cream together your butter and sugar until light and fluffy.
3. Warm the golden syrup a little (until it's runny), then add to the butter mixture.
4. Add your M&Ms/Smarties, then sift in the flour & bicarbonate of soda. Mix until combined.
5. Spoon out a heaped teaspoon amount and roll into a small ball before placing onto your pre-greased baking tray. Repeat with the rest of the mixture - you should get around 8-10 cookies.
6. Bake for around 10 minutes or until golden brown. Once cool enough to handle, transfer to a wire rack to cool completely.

## Mrs Bordeau says...

Her favourite food from a children's book would be the gingerbread house that Hansel and Gretel find in the forest. Who wouldn't be tempted by all those tasty treats?



Her favourite family recipe to make is chocolate tiffin cake!  
Lovely!!!

Here's a recipe to try:



150g [butter](#)  
cubed, plus extra for the tin

3 tbsp [caster sugar](#)

3 tbsp [golden syrup](#)

6 tsp cocoa powder

225g biscuits  
crushed

handful of raisins

110g [milk chocolate](#)

110g [dark chocolate](#)

### Method

#### Step 1

Butter and line a 15-20cm tin with baking parchment. In a large [saucepan](#), melt the butter, sugar, syrup and cocoa. Stir through the biscuits and raisins.

#### Step 2

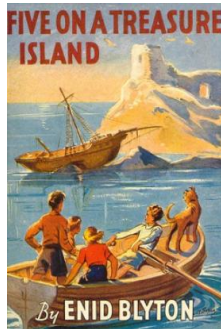
Pour the mixture into the prepared tin and press down, then smooth the top with the back of a spoon. [Microwave](#) both chocolates in short 20 second bursts, stirring frequently, until melted. Pour them over the mixture in the tin. Use a palette knife or spoon to smooth over, so it's completely coated in chocolate.

#### Step 3

Put the tin into the fridge and leave for about 2 hrs to set, or overnight. Run a kitchen knife under the hot tap then cut into squares.

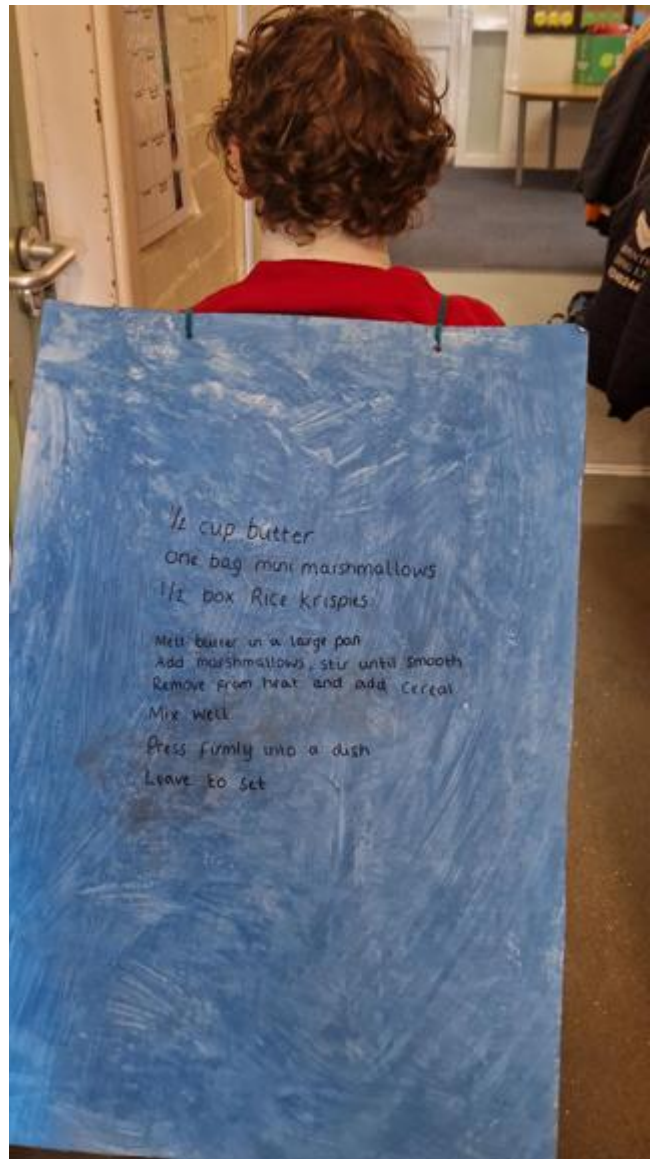
## Mrs K Pritchard says...

I'm not sure about a particular food from a children's book...but Bilbo's larder in the Hobbit always sounds amazing and I always loved the Famous Five picnics...



My favourite family recipe - my mum's crepes with lemon and sugar...





## Mrs Armstrong says....

Harry Potter and the description of the feasts at school always sounded yummy so this would be my favourite food from a children's book!



Favourite family recipes:


I enjoy baking with my hands, things with dough, I find fun. Try these Gingerbread flowers.

### Gingerbread flowers

You can make these gingerbread flowers look really pretty by decorating them with different coloured icing. If you like really gingery cookies, add extra ginger instead of cinnamon.

**Ingredients:**  
Makes 25 biscuits  
350g (12oz) plain flour  
1½ teaspoons ground ginger  
½ teaspoon ground cinnamon  
1 teaspoon bicarbonate of soda  
100g (4oz) chilled butter or margarine  
175g (6oz) light muscovado sugar  
1 medium egg  
2 tablespoons golden syrup  
writing icing  
a flower-shaped cookie cutter

**Chef's Tip**



Use a kitchen towel to wipe a little cooking oil over a measuring spoon before you measure the syrup. It will help the syrup slide off the spoon more easily.

1. Heat the oven to 180°C, 350°F gas mark 4. Use a paper towel to wipe a little oil over two baking trays. Use a sieve to sift the flour into a large mixing bowl.
2. Sift the ginger, cinnamon and bicarbonate of soda into the bowl too. Cut the butter or margarine into chunks and stir it in so that it is coated with flour.
3. Use your fingertips to rub the chunks of butter or margarine into the flour, until the mixture looks like fine breadcrumbs. Then, stir in the sugar.
4. Break the egg into a small bowl and beat it with a fork. Add the syrup to the egg and beat it in. Add the egg mixture to the flour, then mix everything together.
5. Holding the bowl in one hand, use your other hand to squeeze the mixture together until you have a smooth dough. Use a blunt knife to cut the dough in half.
6. Sprinkle a little flour onto a clean work surface and put one piece of the dough onto it. Then, roll out the dough until it is about 5mm (¼in) thick.

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## Mrs S Pritchard says...

Her favourite family recipe is this Devil's Food Cake. She said that it was always a beast to make as the icing was always a real challenge...but it's definitely worth it! Give it a go!



### 77 | Devil's Food Cake

**Preparation time**

20–30 minutes

**Cooking time**

1½–2 hours *1 hour*

**Oven temperature**

150C, 300F, gas 2

**Makes 1 (20-cm/  
8-in) cake****Total calories**

4565

**You will need**

175 g/6 oz butter or margarine

175 g/6 oz soft brown sugar

2 eggs

175 g/6 oz golden syrup

50 g/2 oz ground almonds

175 g/6 oz plain flour

50 g/2 oz cocoa powder

175 ml/6 fl oz milk

½ teaspoon bicarbonate of soda

For the icing and decoration

1 recipe American frosting (see

Introduction)

chocolate curls

Cream the butter and sugar together until light and fluffy. Add the remaining cake ingredients and beat well with a wooden spoon. Pour into a greased and lined 20-cm/8-in deep round cake tin.

Bake for 1½–2 hours then turn out to cool on a wire rack.

To decorate the cake, make the frosting and spread over the cake, making deep swirls with a palette knife. Decorate with chocolate curls.

## Mrs Matravers says...

My favourite food from a children's book is the lighthouse sandwich from "The Lighthouse Keepers Lunch".

But one Monday something terrible happened. Mrs Grinling had prepared a particularly appetising lunch. She had made...



A Mixed Seafood Salad



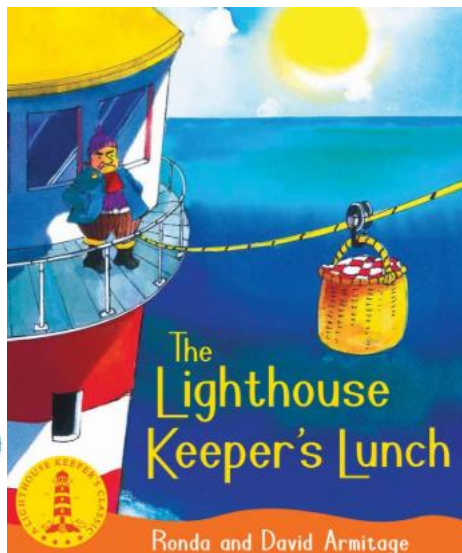
A Lighthouse Sandwich



Cold Chicken Gnani



Sausages and Crisps



My favourite family recipe has got to be my mum's steamed treacle sponge pudding and custard. This was always a real treat as a child.

175g [unsalted butter](#)  
softened, plus extra for greasing

3 tbsp [golden syrup](#)  
plus extra for drizzling

1 tbsp fresh white breadcrumbs

a splash of [brandy](#)  
(optional but delicious)

175g [golden caster sugar](#)

zest 1 [lemon](#)

3 [large eggs](#)  
beaten

175g [self-raising flour](#)

2 tbsp [milk](#)

### Method

#### Step 1

Use a small knob of butter to heavily grease a 1-litre pudding basin. In a small bowl, mix the golden syrup with the breadcrumbs and brandy, if using, then tip into the pudding basin.

#### Step 2

Beat butter with sugar and zest until light and fluffy, then add eggs gradually. Fold in the flour, then finally add the milk.

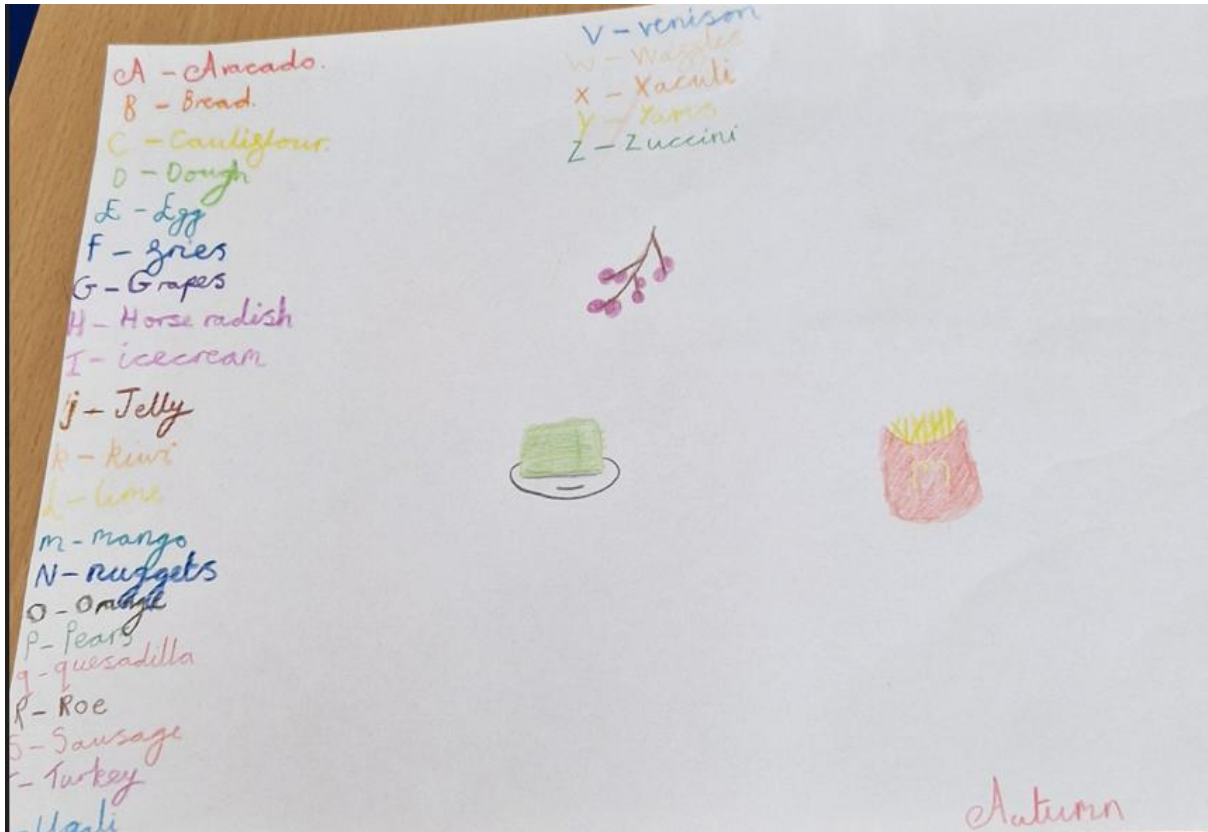
#### Step 3

Spoon the mix into the pudding basin. Cover with a double layer of buttered foil and baking paper, making a pleat in the centre to allow the pudding to rise. Tie the foil securely with string, then place in a steamer or large pan containing enough gently simmering water to come halfway up the sides of the basin. Steam for 1½ hrs. Turn out onto a serving dish. Serve with lashings of clotted cream and a little extra golden syrup drizzled over if you wish.



And we will end with Autumn's alphabet of food!

Enjoy!



In case you were wondering, this is ugali:



And this is xaculi:

