

Hartismere Star Bakers  
Group 9Q/FD

Your child has been allocated to this group as an enrichment option. They will be learning different practical skills which they are not covering in their normal food lessons. I hope they will enjoy this course and build up a repertoire of baked goods ranging from pastries to cakes, biscuits, baked puddings and so on. They will have a lesson once a fortnight. I have detailed the dates of their practical lessons and what ingredients they will need to bring. Please make sure they weigh out ingredients at home if possible as it saves time in the lesson, and that they bring ingredients in a named container. Please email me if at any point this year if you have any problems. [esm@hartismere.com](mailto:esm@hartismere.com)

Date	Dish	Ingredients
22/1/25	Flapjack	<u>Flapjack recipe</u> 250g porridge oats 125g butter 125g light brown sugar 2-3 tablespoons golden syrup. -
5/2/25	Chelsea buns	<u>Chelsea bun recipe</u> 250g strong white flour <del>1 x 2.5ml spoon salt</del> 40g butter or hard baking fat 125ml milk 7g pack of fast action dried yeast 75g currants <del>25g mixed peel</del> 25g Demerara sugar <del>1 x 5ml spoon mixed spices or cinnamon</del>
26/2/25	Swiss roll	<u>Swiss roll recipe   BBC Good Food</u>  2 large eggs 50g caster sugar, <del>plus extra 2 tbsp to dust</del> 50g self-raising flour, sieved 100g strawberry jam
12/3/25		no cooking

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26/3/25	Decorated Easter muffins  <a href="#">bUTTERCREAM ICING</a>  <a href="#">Muffin recipe</a>	250g plain flour 50g cocoa powder <del>2 tsp baking powder</del> 2 large eggs 120g caster sugar 4 tbsp vegetable oil 200ml whole milk 100g chocolate chips (optional)  Buttercream icing: 100g milk chocolate 200g butter softened 400g icing sugar 5 tbsp cocoa powder <del>2 tsp milk</del>
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You will notice that some ingredients have a line through them or a star next to them. These ingredients are provided by school, so pupils do not need to purchase them but may use them.

Thank You  
Mrs Smith