

Muddy Puddle Chocolate Milkshake



Ingredients

- 2 tbsp cocoa powder
- 200ml almond milk
- 1 ripe banana
- 2 tbsp honey
- 4 ice cubes

Equipment

- Blender
- Glasses

Method

1. Add all the ingredients into a blender.
2. Blend until smooth.
3. Pour into glasses.
4. Enjoy!



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Granny Pig's Fruity Orange Cupcakes



Ingredients

- 100g caster sugar
- 100g softened butter
- 100g self raising flour
- 2 eggs
- 1 tsp vanilla extract
- 1 tbsp orange zest

For the icing

- 150g softened butter
- 300g icing sugar
- 2 oranges

Equipment

- Cupcake tray
- 12 cupcake cases
- Large mixing bowl
- Small mixing bowl
- Wooden spoon
- Fork
- Wire cooling rack
- Icing bag

Method

For the cupcakes:

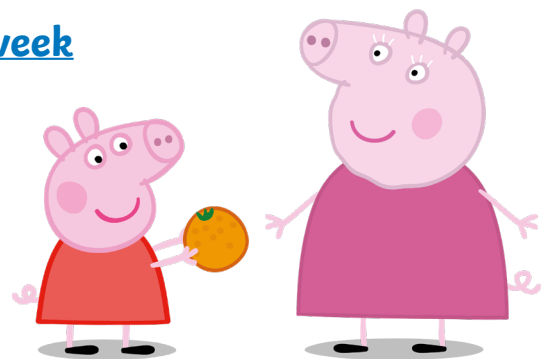
1. Preheat the oven to 180°C (gas mark 4).
2. Put a cupcake case in each hole of the cupcake tray.
3. Put the sugar and 100g of softened butter in the large mixing bowl and mix it together. It should be fluffy and creamy once combined.
4. Sift the flour into the bowl to get rid of any lumps, then fold the flour into the sugar and butter mixture.
5. Break the eggs into the small mixing bowl and whisk together with a fork.
6. Add the vanilla extract, orange zest and the eggs to the butter, sugar and flour mixture and mix together.
7. Divide the cake mixture out evenly between the 12 cupcake cases.
8. Bake the cupcakes in the oven for 20 minutes or until the cupcakes are golden.
9. Once the cupcakes have cooked, move them to the wire rack (in their cases) to cool completely. Letting the cakes cool fully stops the icing from melting during decoration.

For the icing and decorations:



1. Put the 150g of softened butter in a bowl and sift the icing sugar on top. Mix together with an electric mixer (or quickly and thoroughly with a whisk). The result should be light and fluffy.
2. Finely grate the oranges and stir the zest into the buttercream mixture.
3. Use a piping bag to top your cooled cupcakes with the orange buttercream.
4. For the orange topping, thinly slice the remaining orange fruit.
5. If you would like to dry out the slices (optional), place them between two sheets of kitchen roll and gently press to absorb some of the orange juice.
6. Remove the orange slices from the kitchen roll, place them onto a wire rack and put into a warm pre-heated oven (120°C or gas mark 1 or 2) for about 30 minutes. You will need to turn the slices every 10 minutes to prevent them from burning.
7. Remove from the oven and let cool before using them to top your cupcakes.

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Picnic Sandwiches and Bread Recipe



Ingredients

500g strong flour
(plus extra for dusting)

2 tsp salt

7g dried yeast

3 tbsp olive oil

300ml
lukewarm water

Equipment

Oven

Large mixing bowl

Sieve

Loaf tin or large
baking tray

Wire cooling rack

Method

1. Sieve the flour, salt and yeast into a bowl. Make a well in the centre and add the oil and water.
2. Mix the wet and dry ingredients together to form a dough. Add a little more water if the mixture is stiff.
3. Tip the dough out onto a lightly floured surface and knead the dough until it is smooth.
4. Put the dough in a bowl (you may wish to rub the sides with a little extra olive oil so that it doesn't stick), cover with a damp tea towel and leave in a warm place for around an hour or until it has doubled in size.
5. Preheat the oven to 220°C (gas mark 7).
6. Remove the risen dough from the bowl and knock back (knead) before putting it in a loaf tin or onto a large baking tray.
7. Bake your loaf in the oven for 25 - 30 minutes.
8. Allow the bread to cool on a wire rack. Slice it and serve with your chosen fillings to enjoy!



For the fillings:

- Daddy Pig's favourite food is chocolate! Have you ever tried chocolate spread sandwiches? Yum yum!
- Peppa and Mummy Pig both love spaghetti - but you can't put that in a sandwich! How about trying some sliced tomatoes or lettuce with sliced sandwich meats or cheese?
- George could eat a whole punnet of strawberries - but on his sandwiches, he has strawberry jam instead.
- Emily Elephant has an unusual favourite - bananas! She puts banana slices in her sandwiches or on toast.
- Candy Cat likes fish fingers more than any other food - except maybe milk. Fish finger sandwiches are delicious! She likes hers with a little ketchup too.
- Freddie Fox's favourite food is eggs! To make egg mayo sandwiches, hard boil 2 eggs and let them cool. Peel off the shells and mash together with some mayonnaise for a tasty sandwich filling.



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