

## Homemade Potato Bread

### Ingredients

150g of potato

50g Flour

25g Butter

Salt and Pepper

### Method

1. Weigh out all ingredients
2. Peel and boil/steam potatoes (You could use the leftovers from dinner)
3. Mash potatoes with 25g of butter
4. Gradually mix in the flour to the mashed potatoes and add salt and pepper to season. Bring together with your hands.
5. Lightly flour the surface and using a rolling pin roll out to about ½ cm. This can be in a circle shape or a square. Cut into approximately six pieces.
6. Preheat a frying pan with oil/butter and fry off for a few minutes each side.
7. Serve hot perhaps with some bacon, sausages and eggs.

This is a great way to use up any leftover food to prevent food waste. You can place these in the freezer and toast, or put back on the pan for a few minutes.



## Chilli Con Carne

### Ingredients

500g Lean Mince  
1 x Onion  
1 x Pepper  
2 x Garlic Cloves  
1 teaspoon Chilli Powder  
1 teaspoon paprika  
1 teaspoon ground cumin  
1 beef stock cube  
400g can chopped tomatoes  
2 tablespoons tomato puree  
1 x tin of Kidney Beans  
1 small square of dark chocolate (optional)



### Method

1. Chop and dice onion, pepper and garlic
2. Preheat large pan/saucepan with a tablespoon of oil
3. Fry off onion for approx. 2/3 minutes
4. Add pepper, garlic, chilli powder, paprika, cumin. Cook for another 5 minutes.
5. Add mince and cook until brown.
6. Crumble beef stock cube in 300ml of boiling water in a measuring jug. Ensure this is fully melted and gently pour into the pan.
7. Add in chopped tomatoes, 2 tablespoons of tomato puree and the square of dark chocolate (optional).
8. Bring to the boil and then allow to simmer for approx. 20 minutes with the lid on.
9. Check the pan occasionally and stir.
10. Drain and rinse kidney beans and add to pan. Allow to simmer for another 10 minutes.
11. Turn off the heat and allow to stand for 10 minutes before serving.
12. Serve with boiled rice and enjoy.

## **Birthday Cake/Victoria Sponge**

### **Ingredients – To fit a 2x9 inch cake tin**

300g Self-Raising flour (Remove 25g flour and replace with 25g cocoa powder for chocolate cake)

300g Caster sugar

300g Margarine

5 Eggs

1 teaspoon of Vanilla Essence



### **Butter Icing**

100g Butter

200g Icing Sugar

1 teaspoon of Vanilla Essence

2 Tablespoons of Milk

Add a tablespoon of drinking chocolate for chocolate icing (This is enough for the middle and the top of the cake – Double the recipe if you would like to cover the whole cake).

### **Method**

1. Pre-heat the oven to 180 degrees or Gas Mark 4.
2. Cream the butter and caster sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla essence.
3. Fold in the flour using a large spoon.
4. Use an electric whisk to beat the mixture until smooth.
5. Draw around the two cake tins on greaseproof paper and cut out.
6. Grease the two tins well and place greaseproof paper at the bottom
7. Split the mixture between the two tins and spread evenly.

8. Bake for approx. 25/30 minutes until they are golden brown. (TIP: Use a skewer and dip in the centre. If it comes out clean it is cooked).
9. Remove from the oven and allow to fully cool before decorating.

### **Butter Icing Method**

1. Ensure the butter is soft – Put in microwave for 8-10 seconds if not.
2. Add the icing sugar and milk and beat until creamy
3. You could add food colouring if required.

### **Victoria Sponge**

1. Whip fresh cream – Be careful not to over whip.
2. For the filling; Cover with raspberry/strawberry jam, gently smooth cream over the top of the jam.
3. Add the top layer of the cake and dust with icing sugar

**Storage:** Keep in an airtight container.

Let's get creative – Decorate as you wish ☺

We would love to see your creations so please send us your amazing work!

