







There is no better way to learn than when it feels like it is happening naturally. That's why cooking together is such a wonderful shared experience. While you are following this step-by-step recipe, opportunities to talk and learn will simply present themselves. You can:

-  talk about the shapes, textures, flavours and colours of food,
-  talk about different varieties of food and search for food groups,
-  learn new vocabulary to describe preparing and cooking food,
-  play language games with each letter of the alphabet.

Conversion tables

We have used celsius temperatures and metric measurements in this recipe. Use these tables if you need to convert measurements to suit your cooking equipment.

Oven Temperature			Liquids		Solids	
Celsius	Fahrenheit	Gas Mark	Metric	Imperial	Metric	Imperial
110°C	225°F	1/4	5 ml	1 tsp	25 g	1 oz
120	250	1/2	15 ml	1 tbsp	50 g	2 oz
140	275	1	20 ml	4 tsp	125 g	4 oz
150	300	2	25 ml	1 fl oz	225 g	8 oz
160	325	3	50 ml	2 fl oz	350 g	12 oz
180	350	4	150 ml	1/4 pint	400 g	14 oz
190	375	5	200 ml	7 fl oz	450 g	1 lb
200	400	6	300 ml	1/2 pint	700 g	1 1/2 lb
220	425	7	450 ml	15 fl oz	900 g	2 lb

Preheating - Before you put food in the oven, always make sure it is at the correct cooking temperature.

Safety



- Always supervise young children in the kitchen.
- Where sharp knives, blenders or high temperatures are required, you will see this symbol. A young child should not do these steps.
- Always wear an apron and tie back long hair when cooking.

Hygiene



- Wash your hands when preparing food.
- Wash all fruit and vegetables thoroughly.
- Be clean and tidy in the kitchen. Wash up as part of the activity.
- Use separate chopping boards for meat and vegetables.
- Store cooked and raw food separately.

Brownie Recipe

You will need

- 175g butter
- 100g dark chocolate
- 300g caster sugar
- 90g plain flour
- 3 eggs
- 2 tbsp cocoa powder
- 1 tsp baking powder
- Heatproof bowl
- Mixing bowl
- Saucepan
- Baking paper
- Baking tray with high sides

Instructions



Bouncy Ben loves baking brownies with his brothers!



1. Pre-heat your oven to 175°C. Line your tray with baking paper.
2. Place the chocolate and butter into a heatproof bowl.
- ⚠️ 3. Ask an adult to help you. Melt the chocolate and butter over a pan of hot water. Set aside to cool.
4. Once the mixture has cooled, beat in the eggs.
5. Mix the sugar, flour, cocoa powder and baking powder together in a separate bowl. Pour in the wet mixture and stir until everything has been combined. Spread the mixture evenly in your baking tray.
- ⚠️ 6. Bake in the centre of the oven for around 25-30 minutes. Take the brownies out of the oven and leave them to cool in the tray.
7. Once cool, put your tray in the fridge for 30 minutes.
8. Get ready to decorate!

Time to Decorate!

You will need

- 300ml cream
- 3 tbsp caster sugar or icing sugar
- Strawberries
- Round cutter (optional)
- Whisk
- Piping bag (optional)

Instructions

- ❗ 1. Cut your brownies into circles using your cutter, or ask an adult to help you cut them into squares.
2. Whisk the cream and sugar together until the mixture is stiff.
3. Put a small amount of cream on top of each brownie shape using a spoon or piping bag.
- ❗ 4. Wash and dry your strawberries. Ask an adult to help you cut the tops off.
5. Place a strawberry on top of each brownie, and then finish with a small dollop of cream to make each Santa hat.
6. Share your festive treats with your friends!



Sammy Snake says: "Strawberry Santa hats are superb!"