







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.

Cookie Recipe

You will need

- 350g plain white flour
- 1 tsp bicarbonate of soda
- 3 tsp ground ginger
- 100g butter
- 175g light soft brown sugar
- 3 tbsp golden syrup
- 1 egg
- Mixing bowl
- Rolling pin
- Round cookie cutter
- Baking trays

Instructions

Clever Cat loves a cookie with her cup of cocoa!



1. Add the flour, ginger and bicarbonate of soda into a large bowl.
2. Rub in the butter until the mixture looks like fine breadcrumbs. Add the sugar. Beat the egg together with the syrup and then add it to the mixture.
3. Mix well and then knead until your cookie dough is smooth. Roll it out onto a lightly floured surface until it is approximately 5mm thick.
4. Using your cutter, cut out circular shapes and space them out onto your baking trays.
- ⚠ 5. Ask an adult to place the trays into your pre-heated oven. Bake at 180°C for 12-15 minutes until they are golden brown.
- ⚠ 6. Let your cookies cool on their trays before placing them on a wire rack. Allow them to cool completely before decorating.

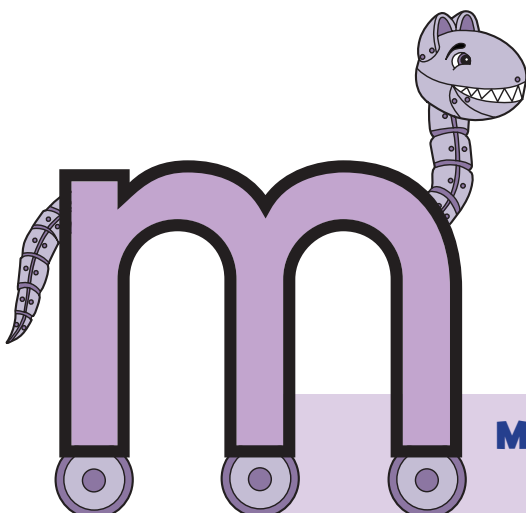
Time to Decorate!

You will need

- 200g icing sugar
- Cold water
- White marshmallows
- Ready roll icing (various colours)
- Icing pens or cake markers
- Mixing bowl

Instructions

1. Add the icing sugar into a bowl. Gradually add cold water until the mixture is thick but still spreadable. Spread a small amount of icing onto each cookie.
2. Stick a marshmallow on while the icing is still wet. Leave them to set for a few minutes.
3. Make some accessories for your snowman using the ready roll icing. Try making a stripy scarf or a handy hat!
4. Draw a face on each marshmallow using your icing pens.
5. Add your accessories and any extra details.
6. Enjoy your fun and festive snacks!



**Munching Mike doesn't mind that they've melted!
Mmm.... Marshmallows.**