



Snowdonia Milkshake



Ingredients (makes 2)

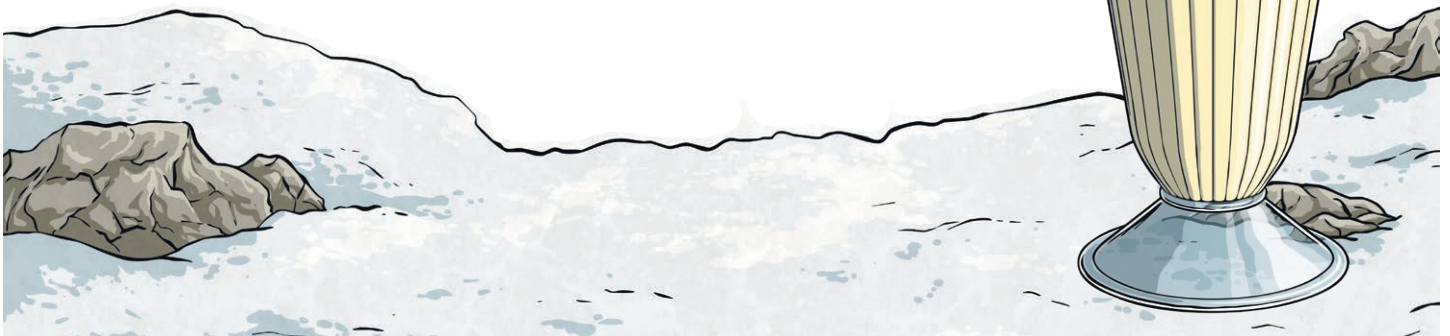
Vanilla ice cream
2 teaspoons of vanilla extract
3 tablespoons of sugar
Squirty cream
500ml milk

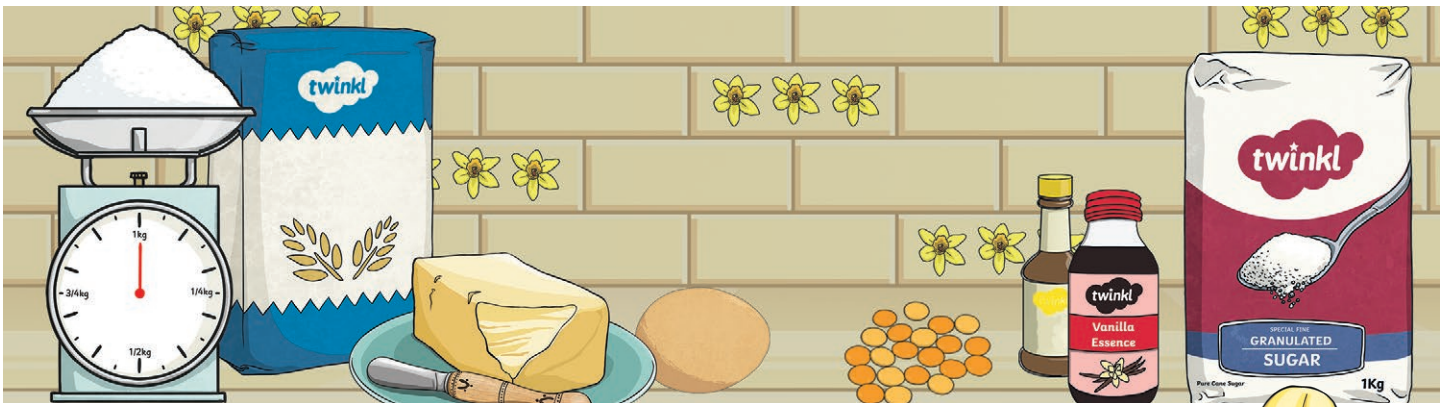
Equipment

A blender
2 glasses
2 straws

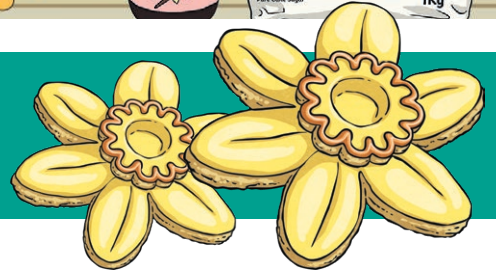
Method

1. Put four scoops of ice cream into the blender.
2. Add the vanilla extract and sugar.
3. Pour the milk into the blender.
4. Turn on the blender and blend all the ingredients for one minute.
5. Turn the blender off and pour the milkshake into the two glasses.
6. Use the squirty cream on top to make snowy mountains.
7. Enjoy!





Daffodil Biscuits

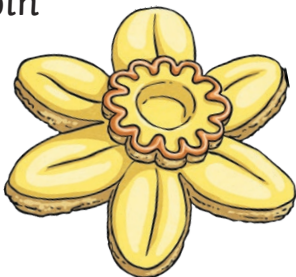


Ingredients (makes 12)

250g softened butter
140g caster sugar
1 egg yolk
300g plain flour
Star shaped cutter
Icing sugar
Yellow food colouring
Round orange jelly sweets

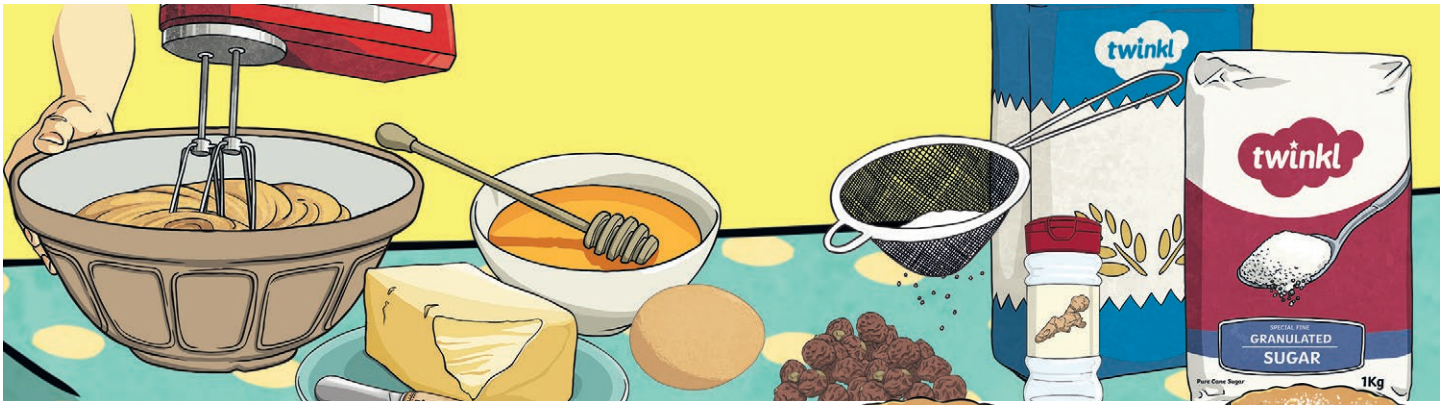
Equipment

Large mixing bowl
Small bowl
Wooden spoon
Cooling rack
Rolling pin
Knife

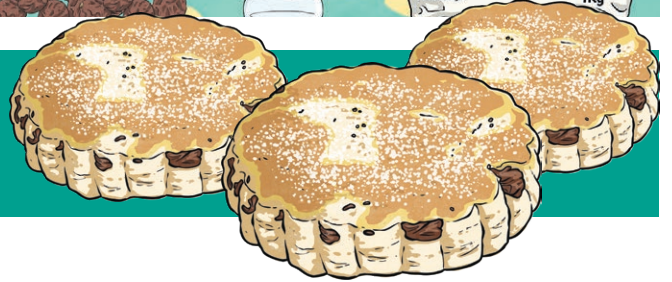


Method

1. Use the wooden spoon to mix the softened butter with the caster sugar in the bowl.
2. Add the egg yolk and the vanilla extract to the mixture and mix them all together.
3. Stir the flour into the mixture until it becomes a stiff dough texture, you might need to use your hands a bit here!
4. Roll the dough out onto a work surface and cut the dough into star shapes using the cutter.
5. Grease your baking tray.
6. Put the star shaped biscuits onto the baking tray and bake in the oven for 15 minutes at 180°C.
7. Once the biscuits have cooked, leave them to cool on the cooling rack for 10 minutes.
8. To make the icing, mix the icing sugar and the yellow food colouring in a small bowl.
9. When the biscuits have cooled, use the knife to spread the icing on top of the biscuits.
10. Put a small orange sweet in the centre of the biscuit, to look like the daffodils trumpet.
11. Now leave your icing to set, you could put the biscuits in the fridge to cool if you have one.



Welsh Cakes



Ingredients (makes 12)

- 100g butter
- 225g self-raising flour
- Pinch of salt
- 75g caster sugar
- 75g currants
- $\frac{1}{2}$ teaspoon mixed spice
- 1 teaspoon honey
- 1 medium egg (beaten)

Equipment

- Large wooden spoon
- Large bowl
- Electric whisk
- Griddle pan
- Cooling rack
- Sieve
- Circle cutter

Method

1. In the bowl, rub together the butter, flour and the salt until the mixture looks like breadcrumbs.
2. Stir in the sugar and the currants, mixing them well.
3. Add the beaten egg and mix until it makes a firm dough.
4. Put some flour down on your work surface.
5. Now roll out your dough using the rolling pin until it is 5-10mm thick.
6. Use your cutter to cut your welsh cakes out from the dough.
7. Warm up your griddle on a medium heat.
8. Place your welsh cakes onto the griddle and cook until they are brown on both sides.
9. Place your welsh cakes on the cooling rack and allow to cool for 15 minutes.
10. Using your sieve, dust the welsh cakes with caster sugar.
11. Enjoy!





Leek Soup



Ingredients

2 medium onions,
chopped

30g butter

680g leeks, trimmed,
sliced and washed

2 sticks of celery
chopped

1l chicken stock

140g plain yoghurt

Chopped fresh chives to
garnish

Equipment

Large saucepan
with lid

Wooden spoon

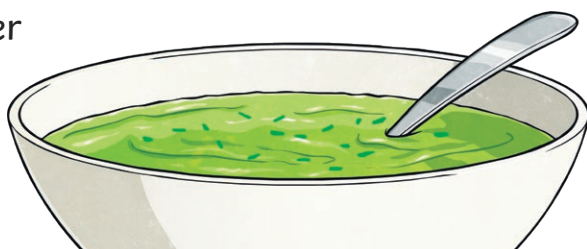
Food blender

Bowl

Spoon

Method

1. First, melt the butter in the saucepan.
2. Add the onions and stir them into the melted butter for 30 seconds.
3. Now, add the celery and leeks. Cook on a low heat until they are soft, which should take about 10 minutes.
4. Then, carefully add the stock and gently stir.
5. Add the salt and pepper.
6. Turn the heat up and bring the soup to the boil.
7. Cover the saucepan and simmer for 30 minutes or until the vegetables are soft.
8. Let the soup cool, then pour it into the blender.
9. Blend the soup until its smooth.
10. Carefully, pour the soup back into the saucepan and stir in the yoghurt.
11. Finally, pour your soup into the bowl and sprinkle on the chives to garnish.
12. Enjoy!





Bara Brith



Ingredients (makes 2)

- 300g dried mixed fruit
- 350ml boiling water
- 3 tea bags
- 180g soft brown sugar
- 230g self-raising flour
- 1 medium egg
- 1/2 tsp mixed spice
- 1 tsp ground cinnamon
- Butter (to grease and to serve)

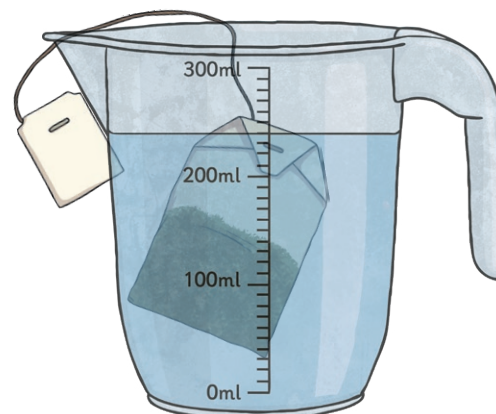
Equipment

- Mixing bowl
- Jug
- Wooden Spoon
- Loaf tray
- Greaseproof paper
- Cooling rack
- Knife
- Plate

Method

You will need to start this recipe the day BEFORE you want to make the bara brith

1. Put the three tea bags into a jug and add the boiling water.
2. Stir the tea and leave it to brew for 5 minutes.
3. Put the dried mixed fruit in a mixing bowl and pour the tea over the fruit.
4. Scoop out the tea bags and put them in the bin.
5. Leave the tea and fruit mixture to sit overnight.



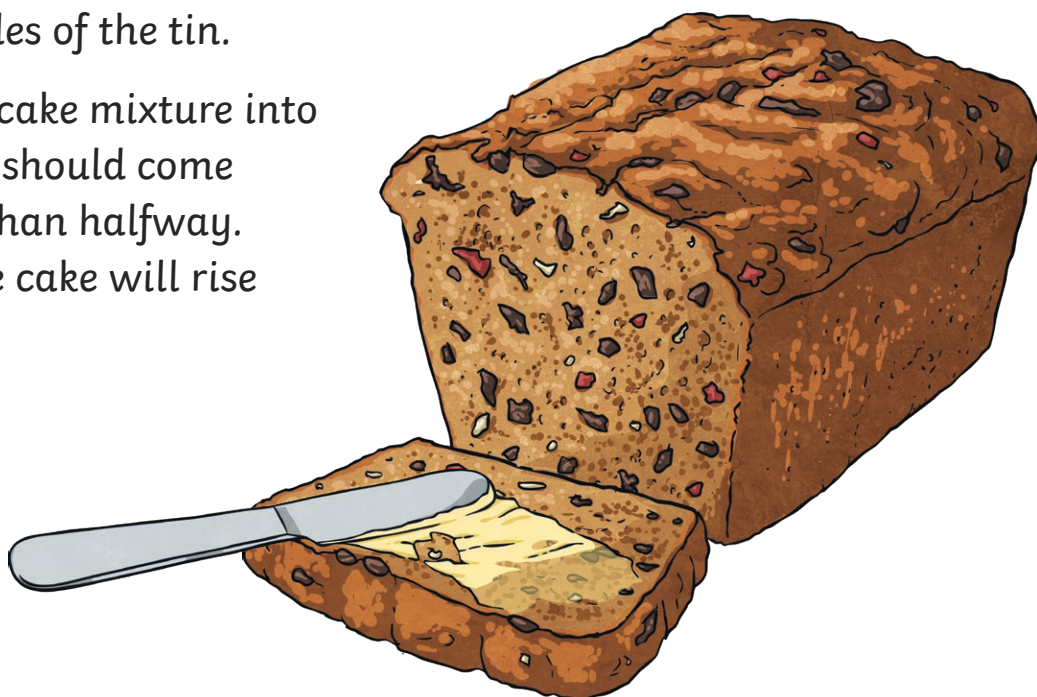


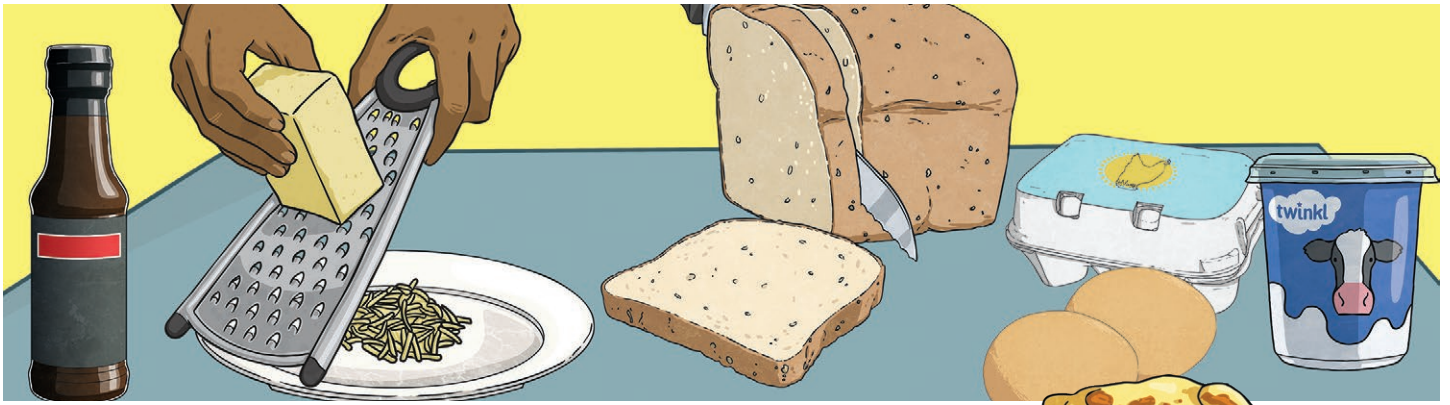
Bara Brith



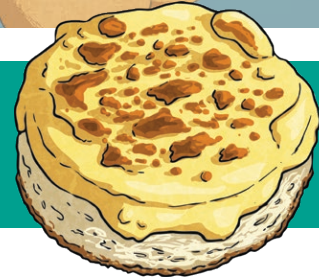
The next day...

6. Add the sugar to the mixture and stir until it dissolves.
7. Add the egg and flour into the mixture and stir.
8. Next, add the spice and ground cinnamon.
9. Use the wooden spoon to stir the mixture until it looks like thick cake batter.
10. Rub some of the butter onto the greaseproof paper.
11. Use the greaseproof paper to grease the inside of the loaf tin. Make sure you rub the butter over all the sides of the tin.
12. Now pour the cake mixture into the loaf tin. It should come up no higher than halfway. Remember, the cake will rise in the oven.
13. Preheat the oven to 150 °C and put the loaf tin to cook on the middle shelf for 1 hour and 15 minutes.
14. Once it is cooked, take the loaf tin out from the oven and put it onto a cooling rack for 10 minutes.
15. Turn the bara brith out onto a plate.
16. Cut the bara brith into slices and spread them with butter.
17. Enjoy!





Welsh Rarebit



Ingredients

(makes 4 pieces)

125g cheddar cheese,
grated

2 egg yolks

2 tablespoons cream
(or milk)

Worcestershire sauce
(8 drops)

A pinch of salt

2 pieces bread

Equipment

Toaster

Plate

Knife

Bowl

Dessert spoon

Circle cutter

Grill

Cooling rack

Method

1. Use the circle cutter to cut the bread into circles.
2. In a bowl, mix the cheese, egg yolks and cream together.
3. Add the Worcestershire sauce and salt to the mixture and stir with a spoon.
4. Toast the bread.
5. Leave the toast to cool for 2 minutes.
6. Spread the cheese mixture onto the toast circles.
7. Turn the grill onto a medium heat.
8. Put the toast onto the grill rack and cook for 4-5 minutes, or until the cheese has melted.
9. Carefully, take the toast out of the grill and place on a cooling rack for 1-2 minutes.
10. Enjoy!

