

Let's cook!



Let's Cook

with 6°C!

February 2017





Let's Cook with 6°C!



A yummy cookbook

Thank you

to all the students of the class who baked, took pictures and wrote their recipe.



Do you have a sweet tooth?

What do you prefer?
Chocolate brownie or apple crumble?
Blueberry muffins or pancakes?

All these recipes were written by the pupils.
You should try them!

Enjoy!



Carrot Cake

Agathe

Carrot Cake

Really? Vegetables in a cake? Unbelievable!



▼ **Tools :** • a bowl • a whisk • a cake tin
• an oven • a dish

Ingredients : • 250 g carrots • 50 g flour
• 2 eggs • 30 g sugar • 1 bag of baking powder
• 60 g crushed hazelnut
• 70 g crushed almond • 25 g butter

▲ Instructions

Peel and grate the carrots.
Whisk eggs and sugar.
Add flour and crushed hazelnut and crushed almond



◀ Add grated carrots and mix well. Butter the cake tin.
Put the mixture in the cake tin and put it in the oven for 40 minutes.

Put the mixture in the cake tin and put it in the oven for 40 minutes. ▶

The carrot cake is ready ! Enjoy !





Eyram

Chocolate fondant



Ingredients

butter sugar flour eggs and chocolate chips



I use first a bowl for my mixture. Second I crack four eggs. I add a little bit of flour and sugar which I mix with chocolate chips.



I melt a lot of chocolate with a little bit of butter in a pan. Now I mix everything for ten minutes.

After I put it in the oven for twenty minutes. Now we can eat a delicious cake.





Alice

Alice's cookies



▼ Ingredients

75g melted salted butter - 1 egg - 85g sugar
150g flour - 150g dark chocolate - 1 tsp baking powder - vanilla essence or 1 pack vanilla sugar



▲ Tools

parchment paper - 2 big bowls - a knife
- an oven - a whisk - a baking tray -
2 tablespoons



1. Cut the chocolate into small pieces.
2. Preheat the oven to 180 ° C
3. In a bowl, put 75g butter, the sugar, the egg, the vanilla and mix everything.

4. Little by little, add the flour mixed with the baking powder and the chocolate.
5. Put the parchment paper on the baking tray and form the cookies.
6. Bake for 10 minutes.





Yoghurt Cake

Melle

Maele's cake



▼ Ingredientds

- 3 eggs
- 1 plain yoghurt
- 1 pack of baking powder (5,5g)
- 2,5 empty yogourt pots of flour
- 1,5 empty yogourt pots of sugar
- 1 pack of vanilla sugar
- 1/2 yogourt pot of oil
- 10g of butter

▲ Instructions

Put in this order a pot of yoghurt, flour, sugar, vanilla and mix.
Add 3 eggs, mix. Pour the oil, mix.
Add the baking powder. Stir again, the dough should be smooth.
Butter a pan and pour the dough.
Put in the oven for 30 minutes at 180°C





Orange cake

Violette

Orange cake

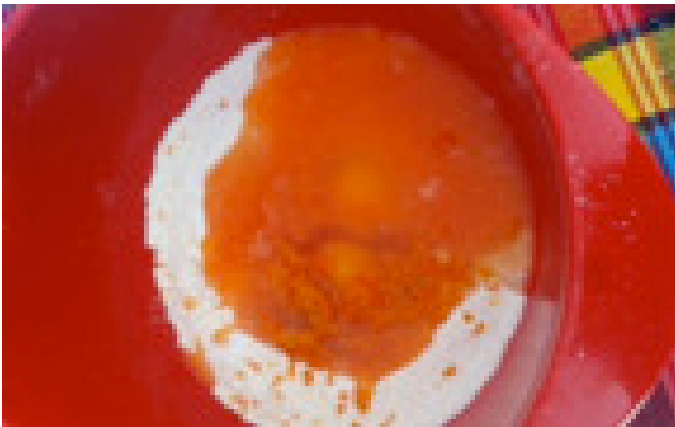


▼ Ingredients

- white sugar - flour - baking powder
- butter - 2 eggs
- the juice of half an orange
- orange skin to grate



▲ Melt butter. Sieve the flour. Add 2 eggs and a orange skin to grate.



◀ Mix everything and bake it for half an hour.

▶ Once baked, pour orange juice.





Chocolate Brownie

Sofia



Ingredients:

- 200g of dark chocolate
- 3 eggs
- 2 cups of sugar
- 1 cup of flour
- 150g of butter

STEP 1:

In a bowl, beat the eggs with the sugar.

STEP 2:

In a pan, melt the chocolate and the butter. Then, add the mixture chocolate / butter to eggs/ sugar.

STEP 3:

Add to this mixture, the cup of flour and mix everything.

Butter the cake tin.

STEP 4:

Bake for twenty five minutes





Lemon Meringue Pie

Meriem



▲ Steps

1. Preheat the oven to 180 degrees.
To do the dough: In the big bowl, put the flour and add the butter in small pieces, mix to regular sand. Add the sugar (125g) and the egg then mix. With your hands form a ball. Put the ball in the fridge for 1h.
Grease the tin with butter. Put the dough into the tin. Cook the dough for 10 minutes



▼ Ingredients and Utensils

- 100g icing sugar • 150g sugar
 - 4 lemons • 2 egg whites • 3 eggs
 - 1 tablespoon cornstarch • 250g flour
 - 125g soft butter • 125g sugar • 1 egg
-
- Big bowl • Whisk • Oven • Fridge
 - Cake tin • Parchment paper • Grated
 - Mixer • Socket pocket



3. To do meringues:
Whisk the egg whites. Then add the icing sugar. Put on the oven tray the parchment paper, then put meringues with a socket pocket.
Bake the meringues at 100 degrees for 30 minutes.

Cover the pie with meringues.
Enjoy!



Apple donuts

Alic



▼ Ingredients

- 4 apples
- 1 small pack vanilla sugar
- $\frac{3}{4}$ cup oil (peanut or sunflower oil.)
- Sugar
- 20 cl milk
- 2 teaspoons of oil
- 2 eggs
- 1 pinch of salt
- 1 pack baking powder
- 250 gr of flour

▲ Steps

- 1 Put the flour, the baking powder and the salt in the bowl and mix. Add the eggs and the oil. Mix by adding the milk little by little to get a smooth dough not too liquid.
- 2 Peel and cut the apples. Sprinkle the apples with the vanilla sugar. Put a pan on the fire with the oil for frying and heat. Plunge the pieces of apples into dough then in hot oil
- 3 Turn donuts as soon as they are golden. Put them on absorbing paper.
- 4 Sprinkle donuts with icing sugar.





Chocolate cake

Pauline



Ingredients:
100g sugar
80g flour
50g butter
2 eggs
200g chocolate
a pinch of vanilla
baking powder

Pauline



Little sweet bun



▲ Tools

- a mixer
- cake tin
- bowl
- spoon
- an oven

▼ Ingredients

- 150g sugar
- 100g butter
- Vanilla
- a few lemons
- 100ml milk
- 200g flour
- a little bit of baking powder
- 2 eggs



◀ Steps

- 1) Melt butter 2min
- 2) Cut and mix vanilla and 2 eggs
- 3) Add butter
- 4) Peel and add lemon
- 5) Add 100g of flour
- 6) Add milk
- 7) Add 100g of flour
- 8) Mix the mixture
- 9) Put the mixture in a cake tin
- 10) Cook in oven for 20 minutes
- 12) Decorate !!!



Cookies

Romane

INGREDIENTS :

- 200g of sugar
- 300g of flour
- 200g of butter
- 3 bags of baking powder
- 2 bags of vanilla sugar
- 200g of chocolate chips
- 2 eggs

TOOLS :

- a tablespoon
- a mixer
- a bowl

Preheat the oven to 180°C

Soften the butter then mix the sugar and the eggs in a bowl .
Add vanilla sugar, baking powder and stir .
Little by little, add flour while mixing so that the dough is very smooth .
Add chocolate chips

On parchment paper, form small balls with the cookie dough.

Put then the plate in the oven during 10 minutes .

Remove them from the oven and ...
ENJOY !!





Orange cake



Ingredients

- 125 grams of butter - 150 grams of caster sugar - 3eggs - 200 grams of flour
- 2 big oranges - 1 teaspoon of baking powder - 50 grams of icing sugar



- | | | |
|----------------------------|---|--|
| 1) Melt the butter | 2) Add the sugar and mix | 3) Add the eggs and mix |
| 4) Add the flour and mix | 5) Press an orange and mix the juice with the dough | |
| 6) Add the baking powder | 7) Butter the dish | 8) Pour the batter in the dish |
| 9) Cook for 30 minutes | 10) Press a orange | 11) Mix the juice with the icing sugar |
| 12) Pour over the hot cake | 13) Decorate with orange slices | |





Mysterious Apple cake

Clotilde



▲ Tools

- big spoon
- big bowl
- cake tin
- whisk
- knife

Oven:
-180°C
-30mn



▼ Ingredients

- flour (9 big spoons)
- oil (9 big spoons)
- sugar (9 big spoons)
- 2 eggs
- cream (9 big spoons)
- 3 apples
- 1 small bag of baking powder



◀ Steps

Mix the flour, baking powder and the sugar in the large bowl. Make a hole and add oil, cream and eggs. Mix with a whisk. Peel the apples and add in the large bowl. Mix with a big spoon and put in the cake tin. Cook for 30 minutes in the oven . Enjoy!



Muffins

Time for preparation : 10 minutes

Baking time : 20 minutes

Ingredients (for 12 muffins) :

- 280 g plain flour - 1/2 tsp baking powder - 1 pinch of salt
- 2 eggs - 100 caster sugar - 1 tsp vanilla sugar
- 100 g melted butter - 10 cl milk - 1 yogurt
- 1 small jar of nutella



- 1/ Preheat the oven to 180°C.
2/ In a dish, mix plain flour, baking powder and salt.



- 3/ In another dish, beat the eggs with a whisk, add the sugars.

Mix well. Pour the melted butter on the mixture then add the milk and the yogurt. Add the first mixture (plain flour, baking powder and salt).



- 4/ Pour a little part of the final mixture in the muffins cake tin. Add the nutella.

And finally, add the last part of the mixture.

- 5/ Put in the oven during 20 minutes approximately.

- 6/ Take out muffins of the oven and wait 5 minutes before eating.





Tiramisu

Ingredients:

3 eggs 100g brown sugar 1 drop of amaretto
250 gr of mascarpone Ladyfinger biscuits (24)
Cocoa powder 3 coffee cups (decaffeinated)

Tools:

2 bowls - 1 spoon - 1 electric whisk - 1 whisk - 1 cup
- 1 measuring jug - 1 plate



▼ Separate egg whites from yolks

Incorporate sugar in yolks, beat to have a foamy mixture, add mascarpone.



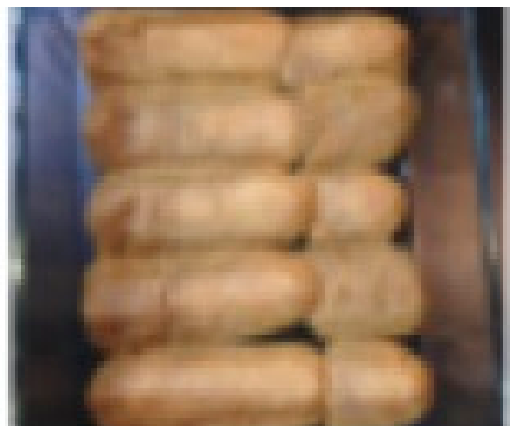
▲ Beat the egg whites (tip: put whisks from the electric mixer in the fridge before).

Incorporate smoothly egg whites in the mixture.



◀ Prepare a coffee and incorporate amaretto

Dip the ladyfingers in the coffee and put them side by side in the plate



Drizzle the ladyfingers with the foamy mixture and redo this several times ▶

Put the preparation in the fridge 24h

Before eating sprinkle with cocoa powder



Banana, chocolate and ice cream



▼ Ingredients

- 8 tiles of dark chocolate
- 4 bananas
- Vanilla ice cream
- Water

- ▲
- 1) Cut, by the length, four bananas in two parts.
 - 2) Put a little of water in a pan.
 - 3) Put the bananas in the pan.
 - 4) Cook the bananas by steam water, until the moment there is no more water. You just need to stir.
 - 5) Add the chocolate and mix with the bananas.
 - 6) Add some vanilla ice.



Rolled cake

Easy ■ Preparation : 15minutes ■ Cooking : 10 minutes

This cake is perfect for the afternoon tea.

You can use lot of different flavors like jam or chocolate.

The children will be delighted.





Ingredients for one cake (4 person)

2 eggs

80 g of sugar

1 package of vanilla sugar

55 g of flour

1 small spoon of baking powder

1 jar of jam or nutella

1 pinch of salt

Tools

- two mixing bowls
- a wooden spoon
- a measuring jug
- a electric whisk
- a sheet metal
- a parchment paper
- oven gloves
- an oven



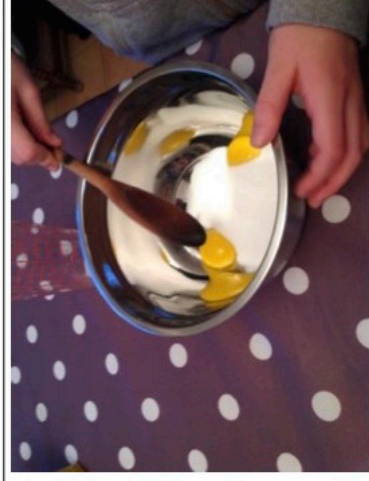
Preparation



Step 1: Preheat the oven to 180°C.



Step 2: Separate the eggs yolks from the white.



Step 3: Mix the egg yolks and the sugar. The mixture must be white.





Step 4:

Add the flour and vanilla sugar, then mix.



Step 5:

Beat the whites with the electric whisk and add the baking powder and the salt.



Step 6:

Add delicately this mixture to the preparation obtained at the step 4.



Step 7:

Roll out dough on the sheet metal covered with parchment paper. Then, bake for 8 minutes.



Step 8:

Spread over the biscuit, jam or nutella in the thin layer. Then, roll the biscuit.



Recipe idea

The whole challenge of this fast rolled biscuit recipe is in the rolling: be careful not to break the sponge cake! You can use a clean cloth to keep it in its final position.

Enjoy your meal !!!







Mid-cooked cake

Emma

Ingredients:

-3 eggs -100g of brown sugar -110g of chocolate + put aside 4 chocolate tiles -40g of sifted flour -90g of butter -3 pinches of salt

Tools:

-a big bowl -a little bowl -a measuring jug -a whisk
-a sharp knife -4 single molds -a brush -a spatula



▼ 1) Prepare all food stuff and tools.

2) Break the chocolate and put the chunks in a bowl. Melt chocolate in a microwave oven. If needed add small pieces of butter to avoid the chocolate to be dried.



▲ 3) Crack the eggs. Add 100g sugar and whisk until having foamy mixture. Add salt.

4) Add the flour to the mixture and mix with spatula.

5) Melt the butter 1 to 2 minutes to microwave and add it to the preparation.



◀ 6) Incorporate the melted chocolate to the preparation.

7) Preheat the oven to 180°C.

8) Butter the moulds and pour the mixture.

9) Put the preparation in the center of the oven during 10min at 180°C.



▶ 10) Add chocolate squares halfway through the cooking time.

Tip : your mid-cooked cake is ready when there is a ring outside and inside is melting. Check it with a sharp knife.



Vanilla & Speculoos Ice cream



INGREDIENTS

- banana
- vanilla ice cream
- speculoos
- raspberries

TOOLS

- ice cream spoon
 - a glass
 - a spoon
-



To begin, place raspberries at the bottom of the glass. Then, cut bananas into round slices and put them on raspberries. Add two or three scoops of vanilla ice-cream. Crumble speculoos and put them on ice-cream. Add a raspberry on the top et place one speculoos on the side.

It's over!



Fraisier

Mathis

Ingredients

Sponge cake: 4 eggs - 125g sugar 100g flour 25g cornstarch
butter

Chantilly cream: 250g mascarpone 400g liquide cream 60g
icing sugar

and **strawberries!**



- ▲ In a cold bowl, put the mascarpone and cream.

Whip. Add sugar.



Decorate the top of the cake. ▶

Put in the fridge for two hours.

- ▼ Preheat the oven 180°C.
Beat eggs and sugar.
Add flour and cornstarch and mix.
Bake for 25 min



- ◀ Cut the sponge cake in two.

Add strawberries and whipped cream.
Cover with the second part of the cake.





Vegan pancakes

Miss Mallet

Pancakes



▲ Pancake dough

Mix everything!



▼ Ingredients

250g flour
50ml oil (coconut, sunflower...)
50ml almond milk
50g brown sugar
1 tsp baking powder



◀ Cooking instructions

Pour a big spoon of dough in a hot pan. Wait until you see bubbles appear and flip the pancake. Cook for approximately a minute and put it on a plate.

Enjoy plain, or with maple syrup, jam...



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