

Ingredients



Squash & coconut curry

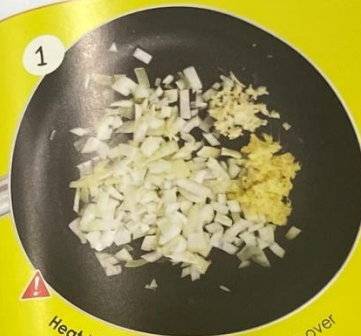
This yummy one-pot dish is packed with flavour. It's also just as good with sweet potato or pumpkin instead of squash.



Serve with rice and naan bread.



1



Heat the oil in a large saucepan over medium heat and cook the onion, garlic, and ginger for 2-3 minutes.

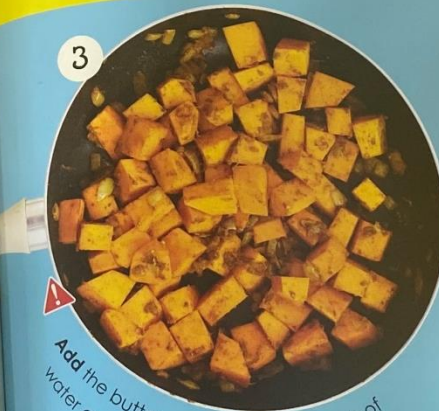
2



Add the curry powder and cook for 1 minute.

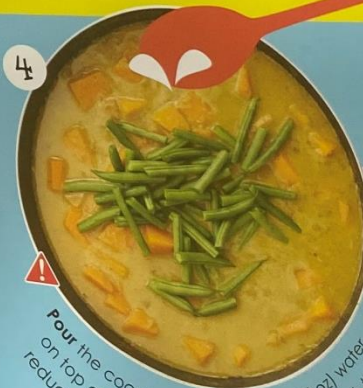
Mix together

3



Add the butternut squash and 2 tbsp of water and cook for 1-2 minutes, until soft.

4



Pour the coconut milk and 200ml (7 fl oz) water on top and stir in the beans. Bring to the boil, then reduce the heat, cover, and simmer for 15-20 minutes.

18 potatoes

mouse in jackets

These baked potato mice are almost too gorgeous to eat!

You will need:



How to make them...



1 Wash the potatoes and pat them dry. Prick the skins with a fork and put the potatoes on a baking tray. Brush them all over with oil.



3 Cool enough to handle? Then cut off the tops and carefully scoop out the soft potato centres. You can throw away the lids (or eat them).



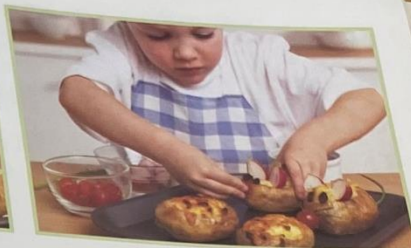
2 Bake the potatoes until they are soft. Medium-sized potatoes take about one hour in an oven heated to 200°C/400°F (gas mark 6).



4 Mash the soft centres with the butter, milk, three quarters of the cheese, salt and pepper. Then pop the mixture back into the potato jackets.



5 Sprinkle the remaining cheese on the potatoes and cook under the grill for a few minutes until golden.



6 Make a nose and whiskers with half a tomato held in place with a cocktail stick and chives tucked behind.

7 Finish decorating with raisin eyes, radish ears, and spring onion tails.



Measures

Time

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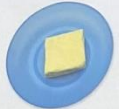
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Magic up some fairy cakes

A measure, a whisk, or the swish of a wand.



125g (4oz)
self-raising flour



125g (4oz)
butter (room
temperature)



125g (4oz)
caster sugar



1 tsp baking powder



2 eggs



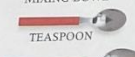
1 tsp vanilla essence

☺ Makes 24 little cakes

LITTLE CAKE UTENSILS



MIXING BOWL



TEASPOON



TABLESPOON



SIEVE



COOLING RACK



ELECTRIC
WHISK



2 BUN TINS

Fill them
with paper
cake cases

Rainbow icing

Mix up lots of little bowls of different coloured icing. For green icing, mix yellow and blue; for orange, mix yellow and red. Use anything sweet to decorate the tops, such as glacé cherries, raisins, sweets, etc.

☺ To ice 4 cakes:

1 tbsp icing sugar

1 tsp water

1 drop food colouring



1. Stir together the water, food colouring, and icing sugar.

2. Drop a small dollop of icing into the centre of the cake and let it spread.

3. Decorate it with anything sweet, and use tubes of writing icing for extra patterns.



36



1 Sieve the flour and baking powder

! Set the oven to 190°C/375°F/Gas mark 5



2 Add everything else

Beat the eggs and throw them in with the butter, sugar, and vanilla essence.



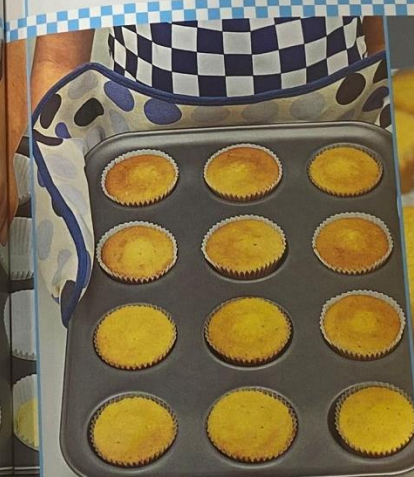
3 Whisk until it's creamy

4 Does it drop off a spoon? If it drops off easily in a dollop, then it's ready.



5 Fill up the cases

! Put a teaspoon of mixture in each case. Bake in the oven for 20 minutes.



6 Take out of the oven



Shhh... Cakes cooling

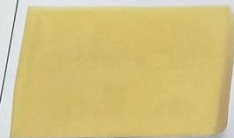


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FRUTTY BREAD

A Christmas wreath not only tastes good; it looks really festive too! Here you can see all you need to make a fruity bread wreath. The wreath will rise more quickly if you put it in an oiled plastic bag and then leave it in a warm place. Turn the page to see how to make the icing and marzipan decoration for your wreath.

You will need



25 g (1 oz) butter

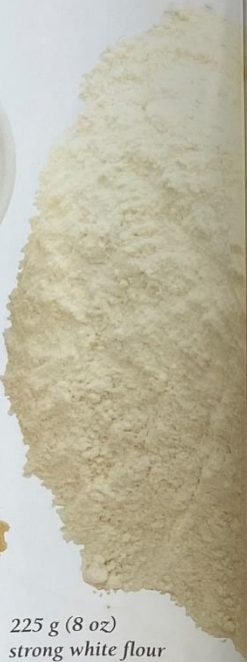


1 small egg

75 ml (3 fl oz) warm milk



25 g (1 oz)
soft brown sugar



225 g (8 oz)
strong white flour



1/2 teaspoon salt



1 Set oven to 200°C/400°F/Gas Mark 6. Put the sugar, flour, yeast, salt, spice and cinnamon in the bowl and stir them together.



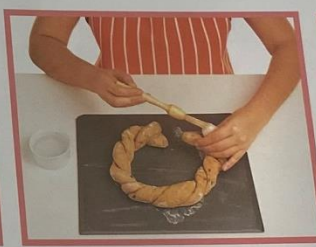
2 Add the butter and cut it up. Rub everything together with your fingertips until the mixture looks like fine breadcrumbs.



3 Add the fruit, egg and milk. Mix them together to make a ball of dough. Knead the dough on a floured surface for five minutes.



4 Roll the dough into two sausages about 60 cm long. Put the sausages side by side and twist them together.



5 Bend the twist into a ring on the baking tray. Wet the ends of the twist with water and stick them together.



6 Leave the ring in a warm place until it has doubled in size. Bake it for 20 to 25 minutes, then move it on to a wire rack, to cool.



1 sachet easy
blend yeast



15 g (1/2 oz)
mixed peel



40 g (1 1/2 oz) currants

COOK'S TOOLS



1/2 teaspoon ground mixed spice



1 teaspoon
ground
cinnamon

