

WHY WE LOVED IT

During lockdown Riya discovered she had a talent she didn't know about before... baking! Baking is such a fun hobby.

Measuring out the ingredients needs careful precision, mixing, kneading, whipping and creaming ingredients together can be really hard work and requires lots of different muscle groups, which means a baking session can be a really great workout! What makes it even better, is that we get to share what we create with others! We love that Riya now has such a generous hobby!

Have you ever baked something for someone else?



MY FAMILY FAVOURITE
What are you calling your recipe? What kind of dish is it?

SERVES: 6 people **TIME:** 1 hour

chocolate chip cupcake

MY FAMILY MOMENT
The personal story behind your recipe.

During lockdown I started baking and I realised I'm very good at it. I started practicing once in a while, I wasn't very good at it but I learnt. Now I'm able to bake them perfectly.

INGREDIENTS
What would you need to make your special recipe? Make a list.

- flour
- sugar
- butter
- baking powder
- chocolate chips
- vanilla extract
- oil
- milk
- egg

EQUIPMENT
What would you need in the kitchen to make this recipe? List the equipment you would need.

- mixing bowl
- spatula
- whisk
- hand mixer
- cupcake tray
- oil brush
- cupcake liners
- spoon
- oven
- oven gloves

METHOD
Explain how to make this recipe using numbered steps.

1. First, take... one large mixing bowl and pour 500g of flour, 18 teaspoons of baking powder and 1 a teaspoon of salt.
2. Then, in another bowl take 1 cup of sugar, 1 a cup of butter and use a hand mixer to whisk.
3. 3rdly, take your egg bowl and add lots of flour to make it a fine mixture (take four times).
4. Then take your chocolate cupcake and place it inside of your trays.
5. Lastly, pour your mixture into its mold and then your oven to 180°C and put it in. Wait about 20 minutes and it's done.

Good luck!
Enjoy!
cupcakes with an adult help while putting in and taking out.

INFO:

Total time: **40 minutes**

Serves: **8**

INGREDIENTS:

- 100g margarine or butter
- 100g caster sugar
- 2 large eggs
- 100g of self raising flour
- 100g of chocolate chips
- Half tablespoon of vanilla essence

METHOD

STEP 1

Preheat the oven to 190C/ Gas mark 5 and prepare your cupcake tray with cases.

STEP 2

Take a large mixing bowl and add the butter or margarine in with the caster sugar and use a whisk to beat until light and fluffy

STEP 3

Slowly add in the egg, a little bit at a time, and once fully whisked in add in your vanilla essence.

STEP 4

Sift the flour into the mixture and fold it in gently. Once you can't see any more flour left in the bowl, add in your chocolate chips!

STEP 5

Spoon the mixture into your cupcake cases. Place in the oven for 20 minutes (make sure you get an adult to help when putting them in).

STEP 6

Check regularly to see if they are cooked and get an adult to remove them when they are done!