

Chocolate Fudge Cupcakes

Ingredients:

1. 4 eggs.
2. 1 cup butter.
3. 2 cup chopped pecans.
4. 1 teaspoon vanilla extract.
5. 1 $\frac{3}{4}$ cups white sugar.
6. 1 cup all-purpose flour, sifted.
7. 4(1 ounce) squares semisweet chocolate, chopped.

Method:

- Preheat oven to 325 degrees F (165 degrees C).
- Line 24 muffin cups with paper liners.
- Add chocolate and butter in the bowl.
- Heat, stirring occasionally, until mixture is melted and smooth.
- Stir flour and sugar together into a large bowl.
- With mixer on low speed, beat in eggs one at a time.
- Stir in chocolate mixture, vanilla and pecans. Fill muffin cups $\frac{2}{3}$ full.
- Bake in the preheated oven for 25 minutes. Do not over bake.

Constantina Averkiou Y6

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2013 - 2014



Cupcakes ...

Ingredients:

- 1) 2 cups Milk
- 2) 1 cup sugar
- 3) 2 cups flour
- 4) 1-2 eggs
- 5) 250 g chocolate
- 6) 1 cup sunflower oil



Method:

- ✓ Put 2 cups flour in one bowl.
- ✓ Put 1 cup sunflower oil.
- ✓ After put the 1-2 eggs in the bowl.
- ✓ Put and the 1 cup sugar.
- ✓ Stir the flour, sunflower oil, 1-2 eggs & 1 cup sugar.
- ✓ Cut the 250 g chocolate in small cubes, and put in the fire.
- ✓ Put milk & the dough in the bowl and after stir.
- ✓ After put in the leotards & put in the oven.
- ✓ Hit the oven in 180 degrees Celsius.
- ✓ Remove it from the oven and at over chocolate and that you want from above.

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Pizza Margherita topping

Ingredients:

- 400gr pizza dough, prepared
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1 small onion, sliced thin into rings and then separated
- 3 -4 Tomatoes, sliced thin
- 2 -3 tablespoons fresh basil, chopped or 2 -3 teaspoons dried basil
- 1/4 teaspoon red pepper flakes, dried
- 1 cup shredded mozzarella)
- 2 tablespoons parmesan cheese, grated.

Directions:

- Preheat oven to 375°F.
- Form dough to a medium pizza stone or pan per package instructions.
- Brush surface of dough with olive oil and sprinkle evenly with garlic.
- Arrange separated onion rings evenly, leaving 1/2-inch space for pizza edge.
- Arrange tomato slices atop onions, overlapping slightly for maximum coverage.
- Sprinkle basil and red pepper flakes atop tomatoes and pizza edge.
- Arrange mozzarella evenly.
- Sprinkle parmesan cheese.
- Bake for 20-25 minutes or until crust is golden, and cheese begins to bubble and brown.

Michalis Nikolaou Y6
2013 – 2014



New Year cake

Ingredients:

1. 250 gr. soft butter or milk
2. 8 eggs
3. 900 gr. Flower
4. 100 gr. Brandy
5. 500 gr. Sugar
6. 6-7 only orange juice
7. 1 tsp. Soda
8. 1 tsp. orange scarp
9. 2 tsp. baking powder
10. caster sugar

Method:

- Put the butter in a bowl, add sugar and stir.
- Add brandy.
- In one big bowl put the juice with soda and stir.
- Add the juice in the bowl with butter.
- In a clean bowl put the egg whites and put the butter. Stir very well and add the scarp add the baking powder. Add slowly the flower and stir.
- Bake for 50 minutes in 200 degrees.
- Sprinkle sugar and serve.

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