

NUIG Baking

»»»»»»»»»» Society ««««««««««

BAKETASTIC

Cook Book

STUDENT-FRIENDLY

SAVORY
& SWEET



OÉ Gaillimh
NUI Galway

Acknowledgements

Baking Soc would like to thank a number of people who were instrumental in helping us get to where we are today!

Firstly, Riona Hughes and the entire socs box team, for always being there to help us when we need it and never tell us our dreams are too wild or too big.

We love you guys and we appreciate all the hours you have put in.

Secondly, to our amazing committee, for all the hours and work put in behind the scenes to make everything run smoothly.

To our sponsor the Bank of Ireland, for believing in our Baketastic Bash and funding it.

To Sinéad Ní Bhéarra for starting the society in which so many have found a place to call home in Galway.

To NUI Galway for facilitating us.

To all our members who sent in recipes, you guys rock!

Lastly, and certainly not least, Thank you.

Thank you to every single one of our members who show up week after week and get involved and make BakingSoc amazing. We would be nowhere without you.

We hope you enjoy our cookbook!

Much love, always,

Baking Soc

XX

Committee 2015/16

Daire Hickey McGovern	Auditor
Sinéad Ní Bhéarra	Vice-Auditor
Szymon Urbas	Treasurer
Victoria Libucha	Public Relations Officer
Ciaran Guy	Secretary
Aaron Reeves	Events and Equipment Officer
Lucy Holden	Baking Assistant
Vivienne Hovenden	Ordinary Committee Member
Claire Moran	Baking Assistant
David Branson	Baking Assistant
Maura Farr	Baking Assistant
Jessica Blue	Baking Assistant
Bridget Carney	Baking Assistant
Helen Rose	Baking Assistant
Lindsay Patton	Baking Assistant
Mathilde Surin	Baking Assistant
Lola Cattel	Baking Assistant

Cranberry Orange Muffins

Sinéad Ní Bhéarra



Preparation time: 10 minutes

Cooking time: 15-20 minutes

Ingredients:

2 cups flour

$\frac{3}{4}$ cup sugar

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

1 cup cranberries

1 egg

$\frac{3}{4}$ cup orange juice

$\frac{1}{4}$ cup vegetable oil

1 teaspoon orange zest

Directions:

1. Combine flour, sugar, baking powder, and salt in a large mixing bowl.
2. In a separate bowl, beat the egg. Add the vegetable oil, orange juice and orange zest to your egg.
3. Add your egg-orange mixture to the dry ingredients. Stir well until you get a thick, gooey mixture. If the mixture is too dry, add a few tablespoons of milk.
4. Spoon your mixture into muffin cases until they are $\frac{3}{4}$ of the way full.
5. Sprinkle the top of your cupcakes with some sugar for added sweetness
6. Bake at 180°C for about 15-20 minutes until your muffins are lightly browned and firm to touch.

Savoury Cheese Muffins

Sinéad Ní Bhéarra



Preparation time: 10 minutes

Cooking time: 20 minutes

Ingredients:

- 1 cup milk
- 3 tablespoons melted unsalted butter
- 1 egg
- 1 pinch cayenne pepper
- 1³/₄ cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- ½ teaspoon salt
- ³/₄ grated cheddar cheese

Directions:

1. In a large mixing bowl, combine milk, melted butter, egg, and cayenne.
2. In a second bowl, sift together flour, baking powder, sugar, and salt.
3. Stir in cheese to the dry ingredient mixture.
4. Add the dry ingredient mixture to the wet ingredient mixture and stir batter until it is just barely combined.
5. The batter should be lumpy. Don't worry about this, when the cheese melts I will homogenize the batter.
6. Spoon the batter into muffin tins (buttered or lined) filling each about 2/3 full.
7. Bake at 180°C 20- 25 minutes until golden brown and bubbling.

Chewy Chocolate Brownies

Vivienne Hovenden



Preparation time: 10 minutes

Cooking time: 30 minutes

Ingredients:

- $\frac{3}{4}$ cup cocoa powder
- $\frac{3}{4}$ cup melted unsalted butter
- 2 $\frac{1}{2}$ cups sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 $\frac{3}{4}$ cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup chocolate chips
- 1 cup chopped walnuts (optional)

Directions:

1. Melt the butter over a low heat, then remove from heat and then add the cocoa powder.
2. Add the sugar and vanilla extract to the mix. After the sugar has dissolved, add your eggs one at a time and stir well.
3. Sift in the flour. Then add the baking powder and salt and mix until you get a thick mixture.
4. Add your chocolate chips and walnuts. Make sure these are chopped finely.
5. Bake at 160°C for 30 minutes in a greased pan. Allow to cool completely before serving.
6. Add a dollop of cream or Nutella on top of your brownie serving if desired.

Gluten Free Peanut Butter Cookies

Sinéad Ní Bhéarra



Preparation time: 10 minutes

Cooking time: 30 minutes

Ingredients:

1 cup peanut butter

1 cup sugar

1 egg

1 teaspoon vanilla extract

Directions:

1. Beat the egg and then add the sugar. Mix until all the sugar is dissolved.
2. Add peanut butter.
3. Add vanilla extract.
4. Mix until you get a lumpy mixture.
5. Drop teaspoons of the mixture onto an ungreased baking sheet. Press the mixture down to make a cookie shape.
6. Bake at 200°C for 25-30 minutes until the cookies harden slightly.
7. Allow to cool completely before serving.
8. Add chocolate chips, nuts, or raisins to spruce up your peanut butter cookies!

Vanilla Sugar Cookies

Sinéad Ní Bhéarra



Preparation time: 40 minutes

Cooking time: 20 minutes

Ingredients:

1 ½ cups sugar
softened butter
4 tablespoons vanilla extract
purpose flour
1 teaspoon baking soda

Frosting (optional):

1 ½ cups icing sugar	1 ½ cups
3 tablespoons softened butter	2 eggs
1 tablespoon vanilla extract	4 cups all-
Food colouring (optional)	1 teaspoon salt
Sprinkles (optional)	

Directions:

1. In a mixing bowl, cream together sugar and butter until fluffy.
2. Add eggs and vanilla. Beat well.
3. Stir together dry ingredients. Gradually add to creamed mixture until completely blended.
4. Cover and chill for at least 30 minutes.
5. On a lightly floured surface, roll dough to 1/4-inch thickness.
6. Cut with various shaped cookie cutters dipped in flour.
7. Transfer cookies to ungreased cookie sheet.
8. Bake at 200°C for 10-12 minutes. Allow to cool completely.
9. Frosting: Mix together sugar, butter, vanilla and milk until desired degree of spreading consistency; add milk if you want thinner frosting.
10. Add food colouring to obtain desired colour.
11. Spread frosting over cookies and decorate with sprinkles.

White Chocolate and Raspberry Cheesecake

Sinéad Ní Bhéarra



Preparation time: 45 minutes

Cooking time: 60 minutes

Ingredients:

1 cup chocolate cookie crumbs
5 tablespoons sugar
 $\frac{1}{4}$ cup butter
1 packet of frozen raspberries
2 teaspoons cornstarch
 $\frac{1}{2}$ cup water

2 cups white chocolate chips
 $\frac{1}{2}$ cup milk
3 packets of cream cheese
 $\frac{1}{2}$ cup white sugar
3 eggs
1 teaspoon vanilla extract

Directions:

1. In a medium bowl, mix cookie crumbs, 3 tablespoons sugar and melted butter until blended.
2. Press mixture onto the bottom of a 9-inch springform pan. Make sure that the bottom of the pan is lightly greased.
3. To make raspberry sauce in a medium saucepan on low heat. Combine raspberries, 2 tablespoons sugar, cornstarch and water. Bring to the boil. Continue boiling until sauce is thick and clear. Strain sauce through a mesh strainer to remove seeds.
4. Melt white chocolate chips with the milk, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.
5. In a large bowl, beat cream cheese and $\frac{1}{2}$ cup sugar until smooth.
6. Beat in eggs, one at a time.
7. Blend in vanilla and melted white chocolate chips.
8. Pour half of batter over crust. Spoon 3 tablespoons of raspberry sauce over batter. Pour remaining batter into pan. Spoon another 3 tablespoons of raspberry sauce on top of the batter. Swirl batter with the tip of a knife to create marbles effect being careful NOT to disturb bottom crust.
9. Bake for 55 to 60 minutes at 170°C .
10. Allow to cool, cover with plastic wrap and refrigerate at least 8 hours before removing from pan. Serve with remaining raspberry sauce.

English Tea Scones

Sinéad Ní Bhéarra



Preparation time: 15 minutes

Cooking time: 10 minutes

Ingredients:

2¼ cups self-raising flour
1 teaspoon salt
½ cup butter
3 tablespoons sugar
1 cup milk
1 ½ teaspoons baking powder 1 egg

Directions:

1. In a bowl, mix the flour and salt together. Rub in the butter with your fingertips until no lumps are left and the mixture looks like fine breadcrumbs.
2. Stir in the sugar and baking powder into the mix.
3. Add the milk a little at a time, stirring with a wooden spoon, until the mixture begins to stick together.
4. Using one hand, pull the mixture together into a ball and plop onto a floured surface.
5. Knead lightly to form a smooth ball.
6. Place on a plate and let the dough rest in the fridge for 10 minutes.
7. Roll out onto a floured surface until it is about 1/2 inch thick.
8. Use a round cookie cutter or a drinking glass, dipped in flour, to cut the dough into circles 2-1/2 to 3 inches across.
9. When you lift the cutter from the dough, be careful not to twist it! If you twist, you will twist the gluten in the dough and make it hard for the scones to rise straight up when they are baking.
10. Place the scones on a baking sheet and brush the tops with the beaten egg.
11. Be careful only to brush the top, don't let the wash drip down the sides of the scones.
12. Bake for about 10 minutes until golden and well risen at 220°C.
13. Remove to a cooling tray.
14. Serve warm with butter or cool, topped with fresh strawberries for a special summer treat. You can also add cranberries or raisins before baking to liven up your scones!

The Most Chocolatey Cake Ever

Sinéad Ní Bhéarra



Preparation time: 25 minutes

Cooking time: 20 minutes

Ingredients:

1 1/2 cups all-purpose flour	1 cup sour cream	3/4
cup cocoa powder	1/3 cup water	1
1/2 teaspoons baking powder	2 teaspoons vanilla	3/4
teaspoon baking soda	2 sticks (1 cup) unsalted butter, softened	1/2
teaspoon salt	1/3 cups firmly packed light brown sugar	
	3 eggs	

Directions:

1. Into a bowl sift together flour, cocoa powder, baking powder, baking soda, and salt. In a small bowl whisk together sour cream, water, and vanilla.
2. In a large bowl with an electric mixer beat together butter and sugar until light and fluffy. Beat in eggs, 1 at a time.
3. Add flour mixture to butter mixture. Add sour cream, stirring it loosely in until you hear a fizzing noise. This reaction between the sour cream and the baking soda is the secret to a fluffy, rich cake!
4. Divide batter between 2 greased pans and smooth tops. Bake layers in middle of oven 25-30 minutes, Cool cake layers in pans on racks 10 minutes before turning out onto racks to cool completely.
5. In a bowl with an electric mixer beat together butter and cream cheese until light and fluffy. Add remaining ingredients and beat until combined well.
6. Arrange 1 cake layer on a large plate and spread with about 3/4 cup frosting. Top frosting with remaining cake layer. Spread top and side of cake with remaining frosting.

Chocolate Chip Cookies

Maeve Losito



Preparation time: 10 minutes

Cooking time: 20 minutes

Ingredients:

1 stick vegetable shortening	1 teaspoon vanilla extract	
brown sugar	2 1/4 cup flour	3/4 cup
white sugar	1 teaspoon baking powder	3/4 cup
	1 1/2 cup chocolate chips	2 eggs

Directions:

1. Combine shortening, brown sugar, white sugar, eggs and vanilla extract in a large mixing bowl and stir until well mixed.
2. Add flour and baking powder, and stir until well combined.
3. Fold chocolate chips into the batter.
4. Scoop out dough onto a greased (or lined) baking tray, leaving room in between each ball.
5. Bake for approximately 11-12 minutes at 200°C.
6. Once golden, remove from the oven, and eat fresh with ice cold milk!

Fudge S'more Mug Cake

Maeve Losito



Ingredients:

2-3 tablespoons graham cracker crumbs
3 1/2 tablespoons unsalted butter, melted
2 tablespoons granulated sugar
1 large egg
1/2 teaspoon vanilla extract
1/4 cup all-purpose flour

2 tablespoons unsweetened
cocoa powder
1/8 teaspoon baking
powder
pinch of salt (optional) 1
1/2 ounces milk chocolate
chips
marshmallows or
marshmallow fluff

Directions:

1. Combine 3 tablespoons butter and 1 ounce of chocolate in a small, microwave safe bowl. Melt in the microwave for 20-30 seconds. Once it is completely melted and well combine, set it aside.
2. In a microwave safe mug, combine the remaining butter (melted) and 2-3 tablespoons of graham cracker crumbs. Stir until moistened and press into the bottom of your mug.
3. In another bowl, whisk egg, sugar and vanilla until smooth. Add flour, baking powder, salt* and cocoa and stir until a thick batter forms.
4. Stream in the melted butter and chocolate mixture into the bowl and mix to combine.
5. Fold in remaining chocolate chips.
6. Add **HALF** of the mixture into the mug on top of the graham cracker crust, and throw on a scoop of marshmallow fluff or a few large marshmallows. Add remaining batter on top and put in the microwave for approximately 1 minute and 20 seconds. Keep an eye on it!
7. Remove from the microwave and top with additional marshmallow if desired. Place back in the microwave for 5-10 seconds. Sprinkle graham cracker crumbs on top.

Lasagne Roll-Ups

Sinéad Ní Bhéarra



Preparation time: 20 minutes

Cooking time: 10 minutes

Ingredients:

- 12 lasagne sheets, cooked and cooled.
- 2 cups cheddar cheese, shredded
- 1 ½ cups mozzarella cheese
- ½ cup parmesan cheese
- 2 eggs
- 2 tablespoons parsley, finely chopped
- 1 jar of tomato pasta sauce
- 1 cup lamb mince (optional)

Directions:

1. Mix cheddar cheese, mozzarella and parmesan cheese with eggs and parsley in a bowl.
2. Place one lasagna sheet flat on a surface. Spread the cheese mixture on noodle evenly. Pour some tomato sauce on top. Add some cooked lamb mince onto the sheet if desired.
3. Roll up tightly like a pinwheel. Do the same for all rolls.
4. Cover rolls with remaining sauce and sprinkle with additional mozzarella cheese.
5. Bake at 180°C for 10-20 minutes until golden and bubbly.
6. Serve with a light summer side salad, or a piece of garlic bread.

Shepard's Pie

Sinéad Ní Bhéarra



Preparation time: 20 minutes

Cooking time: 10 minutes

Ingredients:

1 tablespoon olive oil	3-4 sprigs of fresh thyme
1 teaspoon black pepper	2 tablespoons flour
1 pound ground beef/lamb	1 tablespoon butter
1 onion, finely diced	3 tablespoons tomato paste
3-4 carrots, finely diced	3 tablespoons milk
1 cup frozen green peas	1 cup chicken/vegetable stock
	8 potatoes, mashed
	1 egg, beaten

Directions:

1. Chop carrots finely and sauté in the olive oil until tender.
2. Add in the onions and sauté for a minute or two then add the meat. Skip the meat if you're opting for a vegetarian dish!
3. Season with black pepper and thyme. Cook until browned.
4. Add the butter and green peas.
5. Sprinkle with flour to thicken the sauce. Add tomato paste and a few tablespoons of milk.
6. Let this reduce slightly then add the chicken/vegetable stock. Allow to reduce down until you have a thick meaty gravy. Season to your taste with salt and pepper.
7. Remove from heat. Grease an oven proof dish with butter and add the filling.
8. Spoon the mashed potatoes over top. Brush with egg and sprinkle with Parmesan or cheddar cheese.
9. Bake for about 20 minutes at 200°C until the potato is golden brown. Serve with some crusty bread to mop up that yummy sauce!

Fairy Cakes

Aaron Reeves



Preparation time: 15 minutes

Cooking time: 10 minutes

Ingredients

230 ml Caster sugar

4 Eggs

230ml Butter (Melted)

8 Tablespoons of milk

520ml Self-raising flour

2 Teaspoons of vanilla extract

Directions

- 1 Measure out that caster sugar and self-raising flour first, or you can live life dangerously and measure it by eye, then mix it evenly in a large bowl.
- 2 Add the tablespoons of milk and vanilla extract, mix evenly again.
- 3 In a separate, probably smaller bowl, crack those eggs into it and whisk them into a smooth orangey-yellow consistency (if your eggs aren't looking orangey-yellow there was probably something wrong with the chicken, so don't worry, its not your fault), leave it for now.
- 4 Melt the butter in a pot, or microwave if you're slightly domestically challenged! Pour the butter into the caster sugar and flour mix along with the eggs.
- 5 Mix slowly until the mixture has a smooth consistency, you may add chocolate chips or possibly raisins if you're that kind of person who actually likes raisins in things.
- 6 Spoon the mixture into bun cases or onto a tray and bake for 10 minutes at 180°C and spend the next 9 minutes and 59 seconds staring at the oven, praying you don't burn them.
- 7 Release your inner artist and decorate with icing or chocolate!

Oatmeal Squares

Aaron Reeves



Preparation Time: 15 minutes

Cooking Time: 10-15 minutes

Ingredients

4 Cups of oatmeal

2 Cups brown sugar

4 Eggs/2 Bananas

12 Tablespoons of milk

Note: Use 1 cup of brown sugar per 2 cups of oatmeal, each egg may be replaced by using half a banana and removing the milk to make this recipe vegan friendly.

Directions

- 1 Start scooping that oatmeal and brown sugar into a large bowl. As its nice and dry right now, its easy to mix, we'll get to the fun part later.
- 2 Separately whisk the eggs in a bowl, or if using bananas mix those into a paste like consistency with a little water, add to the oatmeal and brown sugar. Throw in those tablespoons of milk while you're at it.
- 3 This is the fun part, get a really strong spoon or fork and start mixing everything together. It may be difficult, but you've got to dig deep and don't give up until its evenly mixed and sticky.
- 4 I should have told you that you can add fruit pieces, or chocolate if you're feeling super healthy, but hey, you can add those now and start mixing again, it's a great workout.
- 5 If you have survived this long you're probably able to spoon the mixture onto a tray and bake it at 180°C for 10-15 minutes.

White Chocolate Flatbread

Aaron Reeves



Preparation time: 15 minutes

Cooking Time: 10 minutes

Ingredients

200g White Chocolate

230ml Butter

520ml Plain Flour

4 Eggs

250ml Caster Sugar

2 Teaspoons of Vanilla Extract

Directions

- 1 Chop up 100g of that delicious white chocolate into small pieces, don't eat any, this is important.
- 2 Mix the plain flour and caster sugar in a large mixing bowl.
- 3 In a smaller bowl, crack and whisk the eggs into a nice smooth orangey-yellow consistency and take some time to admire how well you whisked those eggs you Chef de Partie.
- 4 Melt the butter into a bowl.
- 5 Pour the whisked eggs and melted butter into the large helpful mixing bowl, add the vanilla extract and...you guessed it, start mixing.
- 6 When the mixture is even add the 100g of white chocolate you chopped earlier and totally didn't touch and mix it in.
- 7 Pour the delicious chocolatey mixture onto a large tray, don't eat this either, I'm serious, you'll die.
- 8 Bake for 10 minutes until golden brown, melt the last 100g of white chocolate and pour over the flatbread to add even more wholesome chocolatey goodness. You may also add sprinkles or various small edible objects at this stage and begin eating.

Breakfast Granola Cups

Claire Moran



Preparation time: 5 mins Baking time: 10-12 mins

Ingredients:

- | | |
|----------------------|----------------|
| -Two yummy bananas | -1TSP cinnamon |
| -100g honey | -Salt |
| -1TSP almond extract | -Yoghurt |
| -125g rolled oats | -Fruit |

Procedure:

- 1 Get a big bowl and mash up the bananas; let your inner primate out!
- 2 Add in the honey and almond extract, and mix them in well.
- 3 In another bowl, add the rolled oats, cinnamon, powered chocolate and a pinch of salt. Mix it all up!
- 4 Pour that banana bowl into this and mix in well until you have a nice sticky uniform consistency. (wink)
- 5 Place the granola mixture into the individual pots of a bun baking tray, making sure to push the granola into cup shapes.
- 6 Bake in oven at 175 degrees for 10-12 mins.
- 7 Take out with your nice oven gloves and let them cool a bit. (a burned tongue can't taste!)
- 8 Dollop your favourite yoghurt into the cups and decorate with your favourite fruit (or more chocolate, who am I to judge).
- 9 Enjoy!

White Chocolate Raspberry Cheesecake

Claire Moran



Preparation time: 60mins

Baking time: 60mins

Ingredients:

- | | |
|-------------------------------|-----------------------------|
| -227g chocolate cookie crumbs | -113g water |
| -3TPS caster sugar | -454g white chocolate chips |
| -57g melted butter | -113g cream |
| -285g raspberries | -681g cream cheese |
| -2TPS cornstarch | -1TPS vanilla extract |
| -3 eggs | -2TPS and 113g caster sugar |

Procedure:

- 1 Grab a bowl, and mix together the cookie crumbs, 3 tablespoons of sugar, and melted butter. Get a deep cake tin pan and press the mixture into the bottom of it
- 2 In a saucepan, mix in the raspberries, 2 tablespoons of sugar, cornstarch, and water. Bring the mixture to a boil, and let it boil for 5 minutes, until the sauce is thick. Strain the sauce through mesh to remove seeds.
- 3 Melt the white chocolate chips with the cream. Do this by placing them in a metal/plastic bowl over a saucepan of simmering water. Stir until you have a nice smooth mixture.
- 4 In another bowl, mix the cream cheese and 113g of caster sugar until smooth. Beat in the eggs and blend in the vanilla extract and melted white chocolate. Pour half of this batter over the cookie base, spoon 3 tablespoons of the raspberry sauce over the batter, and then pour the remaining cheesecake batter over this. Spoon another 3 tablespoons of raspberry sauce on top.
- 5 Bake for 55-60 mins until set. Cool the mixture, cover it with cling film, and put in the fridge for 8hrs.
- 6 Optional: decorate with more raspberries.
- 7 Serve; try not to eat it all.

Gluten Free Vegan Carrot Soup

Daire Hickey McGovern



Preparation: 15 mins

Cook time: 40 mins

Ingredients:

6 to 8 medium to large carrots (about 1.5 pounds), peeled and diced

6 cups of vegetable stock

1 piece ginger, an inch long, peeled

1 small onion (white or yellow), chopped

2 garlic cloves, whole

olive oil

salt + pepper, to taste

1. Place half the carrots drizzled with some olive oil on a baking tray and season with salt and pepper. Place in oven at 170 ° for around 20 minutes or until soft and golden brown and slightly caramelized.
2. Bring the stock to a boil in a large pot with the ginger, onion and garlic. Leave simmer for around 5 minutes.
3. Add the remaining carrots and par boil in the stock.
4. Transfer the mixture and the roasted carrots to a blender and blend until you reach a desired texture.
5. Season with salt and pepper and any garnishes.

No Bake Peanut Butter Oat Squares

Daire Hickey McGovern



Preparation: 10 mins

Set time: 3hours

Ingredients:

1 cup of peanut butter

½ cup of honey

3 Cups of rolled oats

1. Line a pan with parchment paper.
2. Melt the peanut butter and honey together and mix until smooth and glossy.
3. Combine the mixture with oats.
4. Pour into pan and leave to set in the refrigerator until set.
5. Cut up into square and decorate with melted chocolate!

“The Golden Girls” Cheesecake

Daire Hickey McGovern



Preparation: 30 mins Set time: 3hours Cook time:2mins.

Ingredients:

Base:

175g Digestive biscuits

95g unsalted butter

1tbsp Golden Syrup

Cheesecake:

740g mascarpone

100ml lemon juice

2 lemons zested

40g golden syrup

40g cane sugar

1. Break the biscuits into large pieces and crush them until fine crumbs. Pour into a mixing bowl.
2. Melt the butter and golden syrup. Pour over the biscuits and mix until combined.
3. Spoon into a greased cake tin. Press out to make a level base. Leave to chill.
4. Mix the mascarpone, lemon juice, zest, golden syrup and cane sugar together until smooth.
5. Spoon over the biscuit base and place in fridge to cool.
6. Decorate with some golden syrup and lemon zest on top before serving.

Strawberry Fields Forever Mousse

Daire Hickey McGovern



Preparation: 20 mins

Set time: 2hours

Ingredients:

1 cup finely chopped strawberries
1/2 cup sugar, divided
5 tablespoons water, divided
3/4 teaspoon unflavored gelatin
Dash of salt
2 large egg whites
1/4 teaspoon vanilla extract
1/2 cup heavy whipping cream

1. Mix chopped strawberries and 1 tablespoon sugar in the bowl of a mini chopper or food processor. Let stand for 10 minutes. Process until smooth.
2. Pour 2 tablespoons water in a large bowl, and sprinkle with gelatin. Let stand for 5 minutes.
3. Place 6 tablespoons sugar, the remaining 3 tablespoons water, and dash of salt in a small heavy saucepan over medium-high heat; bring to a boil, stirring just until sugar dissolves. Cook, without stirring, until a candy thermometer registers 240° (about 4 minutes).
4. Add egg whites to gelatin mixture; beat with a mixer at high speed until foamy. Gradually add remaining 1 tablespoon sugar, beating at high speed until soft peaks form.
5. Gradually pour hot sugar syrup into egg white mixture, beating first at medium speed and then at high speed until stiff peaks form. Beat in vanilla.
6. Place cream in a large bowl; beat with a mixer at high speed until stiff peaks form.
7. Gently fold one-fourth of egg white mixture into whipped cream. Fold in the remaining egg white mixture. Fold in strawberry mixture.
8. Spoon about 1/2 cup mousse into each of 6 dessert glasses; chill 2 hours or until set.

Leek and Bean ‘Sausages’

J.J. Fenez

Ingredients

1 teaspoon Olive Oil
2 medium leeks, rinsed and finely chopped
2 Cloves of Garlic, minced
1 400g (14oz) can of kidney beans, drained
1 400g (14oz) can of butter beans
40g breadcrumbs (Panko breadcrumbs work well)
1 teaspoon dried Sage
1 teaspoon dried Thyme
1 teaspoon Paprika
½ teaspoon Dijon Mustard
1 teaspoon tomato purée
½ teaspoon black pepper
½ teaspoon sea salt
2 tablespoons Olive Oil for frying

Directions/ Method

- 1) Start by frying the leeks and garlic in the 1 teaspoon of oil, over medium heat for about 10 minutes, until soft and creamy.
- 2) While the leeks are frying, mix the beans, the crumbs, the spices, mustard and tomato purée together in a medium sized bowl. Add the salt and pepper.
- 3) Remove leeks from heat, let cool slightly, and pour into the bowl with all of the other ingredients.
- 4) This step is best if using your hands; Mix the leeks and the beans and spices together, ensuring that the beans don't lose too much of their shape.
- 5) Taking approximately a tablespoon of mixture, form sausage shapes and set on a plate.
- 6) In a medium size skillet, heat the 2 tablespoons of olive oil and place the ‘sausages’ into the pan. Fry until golden brown.

Oreo Truffles

JJ. Fenez



Ingredients

16 Oreos, crushed

1 package full fat cream cheese

2 bars of white chocolate (or you can use dark or milk, whichever you prefer)

Method

1. In a Medium sized bowl, mix together crushed Oreos and cream cheese
2. Using an ice cream scoop or teaspoon, scoop out 'dough' and roll into balls. Place onto a parchment lined baking tray.
3. Place the 'truffles' into the fridge for 15 minutes and cool in the freezer for a further 30 minutes.
4. While the truffles are hardening, cut chocolate bars into small pieces and heat the chocolate either using a double boiler method or in the microwave. If using the microwave, heat on 30 second intervals keeping an eye on the chocolate to ensure it does not burn. If using a double boiler method, place a pot with a bit of water on the stove, turn on medium high heat and place a metal or glass bowl on top. Make sure the water does not touch the bowl and that there are no spaces where water could seep into the chocolate. This will cause the chocolate to seize.
5. Place the chocolate in the bowl and continue stirring until the chocolate has melted.
6. Once the chocolate has melted, using a fork, cradle a truffle on the fork and roll it around in the chocolate mixture, coating the entire ball. Shake off excess chocolate using the fork. Place back on the parchment lined baking tray.

7. Once all of the balls have been coated, put the truffles in the refrigerator until the chocolate has hardened. Take truffles out of the fridge no more than 15-20 minutes before serving, they are best served chilled.

J.J.'s Tips: You may do more than one coating on the truffles, but be sure to let them set completely (even maybe putting them back in the freezer for 15 minutes or so) after each coat.

If you want to give your truffles shapes other than balls, press down the Oreo cream cheese mixture not a parchment lined baking tray and freeze for 15 minutes. Using cookie cutters or fondant cutters, cut out shapes. Complete steps 3-7 with the shapes.

Eggless Carrot Cake Cupcakes

J.J. Fenez



Ingredients :

Cupcakes:

- 1 ½ cups all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon (more or less to your liking)
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- ¼ cup oil (vegetable or coconut is best)- room temperature
- ¾ cup of white granulated sugar
- ¼ cup milk- room temperature
- ¼ cup water- room temperature
- 1 teaspoon vanilla extract
- 1 cup grated carrots- room temperature (I recommend doing this step first and placing the carrots on some paper towel to get rid of excess moisture)

Cream Cheese Frosting

- ½ cup full fat cream cheese
- ¼ cup butter
- 3 cups powdered sugar (more or less depending on how you want your consistency; eg. more for piping)

1 teaspoon Vanilla extract

Method

1. Preheat the oven to 180 degrees Celsius (350 Fahrenheit) for at least 10 minutes
2. Line 12 muffin tins with cupcake liners, or if making a cake, grease a 9" cake pan and flour base it
3. Take all of the dry ingredients and whisk together in a medium sized bowl (flour, baking powder and soda, salt, cinnamon and nutmeg). Set aside
4. In a large bowl, whisk together oil and sugar. Add in milk, water and vanilla extract. Whisk until combined
5. Add half of the dry mixture. Whisk until just incorporated. Add the remaining flour mixture, making sure not to over mix.
6. Using a spatula, scrape down the sides and bottom of the bowl. Fold in the grated carrots.
7. Spoon into prepared muffin tins, approximately 2/3rds full.
8. Bake for 20-25 minutes, checking after 15 minutes. Cupcakes are done when a toothpick inserted in the middle of the cake comes out clean (no wet mixture left on it)
9. For the frosting, beat together the cream cheese, vanilla extract and the butter using a spoon, a whisk or electric beaters, until they are smooth and creamy
10. Sift in powdered sugar, adding 1 cup at a time and combining after each addition
11. Wait until cupcakes are completely cool before icing.

Chicken and Chorizo paella

Ciaran Guy



Preparation time: 15 minutes Cooking time: 30 minutes

Serves 2

Ingredients:

1 clove of garlic

1 onion

1 carrot

40g chorizo

250g chicken breast

1 red pepper

1 tablespoon tomato purée

1 cube chicken stock

300g paella rice

Directions:

1. Peel and cut the garlic (Small pieces), onion, carrot, chorizo and chicken.
2. Fry the garlic, onion, carrot, chorizo and chicken for 5 minutes in a large saucepan or wok.
3. Deseed and chop the pepper, then add to the pan for a further 5 minutes.
4. Crush the stock cube and add it and the tomato purée into the pan.
5. Add the rice and stir for a couple of minutes.
6. Pour in 400ml of boiling water and add a pinch of salt and pepper. Put the lid on and bring to the boil, then reduce to a simmer for 20 minutes, stirring regularly (add water if needed).

Apple pie

Ciaran Guy



Ingredients:

225g Cream Plain Flour

125g Margarine

~ 150ml Cold water

4 Large cooking apples

~ 1 cup Sugar

Cinnamon

Directions:

1. Preheat oven to 200°C
2. Place margarine in freezer for 10 minutes to harden.
3. Sieve flour into a bowl.
4. Grate the margarine into the flour and add in the water mixing it using a fork.
5. Once you have a soft dough knead lightly on a floured surface.
6. Use the cover of the margarine to wipe the sides and bottom of the pie dish
7. Roll out half the pastry and put it into the dish.
8. Arrange a layer of apples then a thin layer of sugar (1-2 tbsp) and sprinkle with cinnamon. Continue until you have used all of the apples.
9. Roll remaining pastry and cover the apples (dampen edges to help it seal).
10. Cut overhanging edges with a knife (At 2cm intervals to form a scalloped edge if you're feeling fancy)
11. Use a brush or tissue paper dipped in milk to brush the pastry.
12. Put 3 cuts in the top of pastry to allow steam to escape.
13. Place the pie in the oven with a tray underneath and bake for around 35 minutes.
14. Pour the sugar/apple juice on the tray onto the pie once finished.

Bolognese Sauce:

Lucy Holden



Ingredients:

3 tablespoons vegetable oil
450g lean minced beef
1 medium onion
2 cloves of garlic
1 red pepper
1 green pepper
2 tablespoons of tomato puree
100mls beef stock
400g can chopped tomatoes
Salt and pepper

Directions:

1. Make 100mls of beef stock
2. Prepare vegetables: Chop onion finely, crush garlic, and deseed and chop peppers finely
3. Heat oil in a saucepan. Add the mince and cook until golden brown all over. Remove from the saucepan with a slotted spoon and set aside.
4. Add the chopped onion to the saucepan and fry for 4-5 minutes, to soften and colour.
5. Add the garlic and peppers and fry for 5 minutes, or until softened
6. Add the browned mince and the tomato puree and continue to cook for 8 minutes
7. Add the beef stock and can of chopped tomatoes and bring to the boil. Reduce the heat, cover and simmer for 30-45 minutes
8. Season to taste with salt and pepper.

Vanilla Cupcakes:

Lucy Holden



Ingredients:

125g Self Raising Flour
125g Margarine
125g Caster Sugar
2 Eggs
Few Drops Vanilla Essence
For Buttercream Icing:
125g Butter
225g Icing sugar (sieved)
Few Drops Vanilla Essence

Directions:

1. Preheat oven to 180°C Line cupcake tin or baking tray with cupcake cases (Approx. 12).
2. Beat the butter and sugar together until light and fluffy.
3. Gradually beat in the eggs and the vanilla essence.
4. Gently stir in the flour with a wooden spoon.
5. Put the mixture into the cupcake cases and place in oven for 15 – 20 minutes until golden.
6. Remove from the oven and leave to cool.
7. Make the icing by beating the butter, icing sugar and vanilla essence together until smooth and creamy.
8. Pipe the icing onto the cupcakes, or just spread it on and top it with any sweets or sprinkles you want to add!

Cinnamon Roll Ups:

Lucy Holden



Ingredients:

16 slices of white bread
225g cream cheese
170g icing sugar
1 teaspoon vanilla essence
225g caster sugar
1 teaspoon of cinnamon
170g of melted butter

Directions:

1. Cut the crusts off the bread
2. Flatten the bread with a rolling pin (or beer bottle if that's all you have)
3. In a bowl mix the cream cheese, the icing sugar and vanilla
4. In a separate bowl, combine the sugar and cinnamon and mix well
5. Spread one tablespoon of the cream cheese mixture on the end of one bread slice and roll up
6. Dip in melted butter and roll it in the cinnamon-sugar mixture until fully coated
7. Place on a baking tray
8. Repeat with the rest of the bread
9. Put them into the oven at around 300 degrees for 15 minutes, or until golden brown
10. Enjoy!

Baking Soc Presents:
The
**Baketastic
Bash**

~a la Alice in Wonderland

THURSDAY, 10TH OF MARCH

BAILEY ALLEN HALL

TIMETABLE

Facepainting(Art Soc) 11 am - 5 pm

Tea Emporium(Victorian Soc) 11 am - 5 pm

Food photography(Photo Soc) 11 am - 5 pm

Chef's Challenge 3 pm - 5 pm

Doodles & Cupcakes 11 am - 5 pm

Bakesale 11 am - 5 pm

MugCake Workshop 12 pm - 1 pm

Decobake Workshop 2 pm - 4 pm

Icing Workshop 1 pm - 2 pm

Truffle Workshop 2 pm - 3 pm

