

## Year 5

### Delicious recipes to try at home!

\*\* If the recipe requires a hob or the oven, make sure you have an adult help you \*\*



#### Banana split sundaes

Serves 8

#### INGREDIENTS

4 bananas  
8 Lollipop sticks  
160g chocolate chips  
1 tbsp. coconut oil  
60g rainbow sprinkles  
8 cherries

Whipped cream for serving

#### METHOD

1. Line a large baking tray with parchment paper and set aside.
2. Cut the ends off of each banana to level the sides, then cut in half. Insert a popsicle stick into each banana piece and place on prepared baking sheet. Freeze for 2 hours.
3. In a medium microwave-safe bowl, combine chocolate chips and coconut oil and microwave in 30-second intervals, stirring in between, until completely melted. Pour sprinkles into another small bowl.
4. Dip the top of each frozen banana in chocolate, then roll the melted chocolate tip around in sprinkles. Return to baking sheet and freeze until the chocolate is firm, about 15 minutes.
5. Top each pop with whipped cream and garnish with a maraschino cherry.



### Veggie Tortilla rolls

226.8 g cream cheese softened

224 ml mayonnaise

homemade ranch dressing mix or 1 packet store-bought

1 teaspoon dried dill

8 (8-inch) flour tortillas

546 g assorted vegetables such as carrots, peppers, sweetcorn, lettuce

113 g shredded cheddar cheese

### Method

1. Finely grate the carrot, chop the pepper, chop lettuce and any other vegetables you may have.
2. In a medium bowl, combine cream cheese, mayonnaise, salad dressing mix and dill.
3. Working with one tortilla at a time, or in an assembly line! Spread 1 tablespoon of the mixture onto each tortilla.
4. Divide the vegetables and cheese evenly across your 8 tortillas.
5. Starting at one end, roll each tortilla tightly and wrap in tin foil. Chill in the fridge for 2 hours before slicing. Slice each roll into 8 pieces.
6. Share with your family and enjoy your creation!



## Apple monster cookies

### Ingredients

4 x apples

Peanut Butter (or almond butter, Nutella etc)

Chocolate Chips

M&M's

Granola

### Method

1. Have an adult help you core each apple then slice so you are left with round circles with a whole- a bit like a donut!
2. Spread your peanut butter or Nutella on each slice
3. Top with your preferred toppings
4. Share with your family, perfect for an afternoon snack!



## Irish soda bread

### Ingredients

200g self- raising flour

200g plain all purpose flour

½ teaspoon salt

½ teaspoon baking soda

280ml full fat milk

½ tsp lemon juice

### Method

#### To make the buttermilk:

1. Add lemon juice to the full fat milk
2. Mix together until combined to create a buttermilk substitute.

#### Making the bread:

1. Pre- heat the oven to 200c
2. Line a baking tray with some greaseproof paper
3. Add both types of flour, salt and baking soda to one bowl
4. Add the buttermilk and stir to form a dough, If the dough is too sticky then add a bit more flour.
5. Shape into a round shape and make a mark across the top with a knife (have an adult help you!)
6. Place on the baking tray in the centre of the oven for 30 minutes
7. Let the bread cool then serve with some jam and butter. YUM!



## Anzac biscuits

Makes 20

### Ingredients

85g porridge oats

85g desiccated coconut

100g plain flour

100g caster sugar

100g butter

1 tablespoon golden syrup

1 teaspoon baking soda

### Method:

1. Heat oven to 180C/fan 160C/gas 4. Put the oats, coconut, flour and sugar in a bowl. Melt the butter in a small pan and stir in the golden syrup. Add the bicarbonate of soda to 2 tbsp boiling water, then stir into the golden syrup and butter mixture.
  2. Make a well in the middle of the dry ingredients and pour in the butter and golden syrup mixture. Stir gently to incorporate the dry ingredients.
  3. Put dessert spoonful's of the mixture on to buttered baking sheets, about 2.5cm/1in apart to allow room for spreading. Bake in batches for 8-10 mins until golden. Transfer to a wire rack to cool.
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