

## Year 7 Food Technology Ingredients

### Autumn Half Term 2

#### W/B 8<sup>th</sup> November 2021 - Sweet or Savoury Scones

- 250g Self Raising Flour
- 40g Butter
- 150ml Milk
- 30g Sugar (if making sweet dough)
- 75g flavouring of your choice e.g. grated cheese, currants, choc chips.
- Plastic container

#### W/B 15<sup>th</sup> November 2021 - Pizza

- 150g Self Raising Flour
- 25g Butter
- 1 Egg
- 50ml Milk
- 50 ml Passata tomato sauce/puree
- 75g Mozzarella cheese (Grated) or other cheese
- Toppings of your choice ready chopped e.g. ham, chicken, bacon, pineapple, sweetcorn, tomato, onion, olives.
- If you wish to flavour the base with extra cheese, herbs or sundried tomato you may do so.
- Container

#### W/B 22<sup>nd</sup> November 2021 - Mini Ginger Cakes

- 200g/7oz self-raising flour
- 200g/7oz sugar
- 1 tsp ground ginger
- 1 tsp bicarbonate of soda
- 55g/2oz margarine,
- 1 egg
- 2 tbsp golden syrup
- 12 muffin cases (school can provide these)
- Plastic container