



The SMM Bake Off!

#BakeaRainbow

In the story of Noah, God sent a **rainbow** as a promise that He would not destroy the earth by water. During this lockdown period the rainbow has been adopted as a symbol of hope and promise from God. It is now being used as a 'thank you' for our key workers.

Bake or prepare a rainbow dish. I have added recipe slides for ideas: Celebration cake or some cup cakes or some biscuits or a fruit salad and decorate them with rainbows as a 'Thank you' to our key workers.



OR

Buy some cup cakes or biscuits and decorate them with rainbows as a thankyou to our key workers.

OR

Design a celebration cake on the theme of rainbows. Sketch a cake including all the decorations And colour it. Explain how you would make the cake.

Upload the images of your baking or the sketches of your cake designs to SMHW @



For more information about #BakeaRainbow see

<https://www.manchestereveningnews.co.uk/news/showbiz-news/catherine-tyldesley-makes-rainbow-cupcakes-18140379>

or oetker.co.uk/uk-en/bake-a-rainbow



Vanilla Sponge Cake Recipe

Ingredients

150g butter
150g sugar
3 eggs
150g S-R flour
1 tsp vanilla extract

Equipment:

mixing bowl
wooden spoon
2 x round cake tins
knife, fork, spoon
small bowl

SELF PREPARATION

**HANDS WASHED,
APRON ON,
HAIR TIED BACK**



1. Grease and line cake tins. Pre-heat oven to 180 c.
2. Put butter and sugar together in a mixing bowl and cream together with the wooden spoon until light and fluffy.
3. Break the eggs into a small bowl and whisk with a fork.
4. Add to the creamed butter and sugar mixture.
5. Add the flour and fold into the mixture using a metal spoon. Add vanilla and combine.
7. Split the mixture into 2 halves and place each half into the cake tin. Even out the top with a wooden spoon. If you want to make the layers different colours this is where you'd add the food colouring.
8. Bake in oven for about 20 mins until golden brown and a knife comes out clean when inserted in the middle of the cake.

Butter Cream Recipe

Ingredients

250g icing sugar
100g butter
1 tbsp milk

Equipment

Mixing bowl
Electric whisk or
wooden spoon

SELF PREPARATION

**HANDS WASHED,
APRON ON,
HAIR TIED BACK**

1. Cream butter in the mixing bowl until it softens.
2. Add half of the icing sugar and mix to a paste with the butter.
3. Add the other half of the icing sugar and the milk; mix to a paste.
4. Use to decorate sandwich cake or cup cakes as required.



Smartie Cookies Recipe

Ingredients

150g sr flour
100g margarine
100g caster
sugar
1 tbsp syrup
25g smarties

Equipment:

1 large bowl
1 wooden spoon
1 baking tray

SELF PREPARATION

**HANDS WASHED,
APRON ON,
HAIR TIED BACK**



1. Pre-heat oven gas mark 5. 180 C
2. Place the margarine and caster sugar in a mixing bowl and cream together with a wooden spoon.
3. Stir in the flour, syrup and half of the smarties and mix well.
4. Divide dough into 14 equal sized pieces and roll into balls.
5. Flatten slightly and place onto baking tray.
6. Press one or two smarties into the surface.
7. Bake for 10-15 minutes until golden brown and firm to the touch.

Shortbread Biscuits Recipe

Ingredients

150g plain flour
100g butter/margarine
50g caster sugar

Equipment

Mixing bowl
Dinner Knife
Scales
Baking sheet
Rolling Pin
Cookie cutter

SELF PREPARATION

**HANDS WASHED,
APRON ON,
HAIR TIED BACK**



1. Preheat oven to 180 C /gas mark 4
2. Grease a baking sheet.
3. Put the flour and butter/margarine into the bowl rub together until the mixture looks like breadcrumbs.
4. Stir the sugar into the breadcrumb mixture with a dinner knife.
5. Squeeze the dough together until the dough forms into a lump.
6. Sprinkle small amount of flour onto the work surface.
7. Roll the dough out until it is about 1cm thick.
8. Cut out shapes with cookie cutter, place onto baking sheet.
9. Bake into oven for 10-15 mins until golden brown.
10. Leave to cool and decorate as required.

Fairy Cake Recipe

Ingredients

100g butter
100g sugar
2 eggs
100g S-R flour
1 tsp vanilla extract

Equipment:

mixing bowl
wooden spoon
knife, fork, spoon
small bowl, 12 cake cases
fairy cake tray

SELF PREPARATION
HANDS WASHED,
APRON ON,
HAIR TIED BACK



1. Place 12 cake cases into the fairy cake tray. Pre-heat oven to 180 c.
2. Put butter and sugar together in a mixing bowl and cream together with the wooden spoon until light and fluffy.
3. Break the eggs into a small bowl and whisk with a fork.
4. Add egg to the creamed butter and sugar mixture.
5. Add the flour and fold into the mixture using a metal spoon. Add vanilla and combine.
7. Put spoonfulls of mixture into each paper case.
8. Bake in oven for about 20 mins until golden brown and a knife comes out clean when inserted in the middle of the cake.
9. Decorate as required.

Fruit Salad Recipe

Ingredients

A variety of fruit

Suggestion:

1 clementine

6 red grapes

6 green grapes

1 kiwi fruit

1 banana

1 apple

2 x 15ml spoons orange juice

Equipment:

Knife

chopping board

bowl

Tablespoon

Plate to present

SELF PREPARATION

**HANDS WASHED,
APRON ON,
HAIR TIED BACK**



1. Peel the clementine and separate into segments.
2. Cut the grapes in half and remove any seeds.
3. Peel the kiwi fruit and slice.
4. Peel the banana and slice.
5. Quarter the apple, remove the core and slice.
6. Place all the fruit in a bowl.
7. Add the orange juice and mix together.
8. Present your rainbow design.

Design a cake outlines

