

## Ice Cream

### Equipment:

- Cliplock bags
- 1/2 cup milk
- Dessert flavouring
- 1 sachet sugar
- Ice
- 2 teaspoons salt
- 4 tablespoon water

### Method:

1. Into a small cliplock bag place - milk, flavouring, sugar
2. Seal bag carefully and moosh all ingredients in bag until combined
3. In a large cliplock bag place - ice, 2 teaspoons salt, 4 tablespoon water
4. Seal bag and make it sloshy
5. Open ice bag and put sealed milk bag into the centre of ice
6. Reseal ice bag securely, and shake for 5-10 min. Moosh gently with fingers
7. You can have your ice-cream like a soft serve, or shake a little more for harder ice-cream.

## Chocolate Mug Cake

### Equipment:

- 2 mugs
- Teaspoon
- Tablespoon
- Microwave
- 4 tablespoons of S.R. flour
- 4 tablespoons of sugar
- 2 teaspoons cocoa
- 1 egg
- 3 tablespoon milk
- 3 tablespoons oil
- Chocolate chips

### Method:

1. Into a large mug, put flour, sugar, cocoa. Mix well
2. Add egg and mix, then add milk and mix, the oil and mix until smooth, making sure you stir right into the bottom edges of the mug.
3. Stir in chocolate chips.
4. Divide the mixture between 2 mugs, and place both into the microwave and cook on high for 1 ½ minutes- check cake by touching the top- if it dents it is not quite cooked, if it bounces back it is cooked. If not cooked, microwave for another 20-30seconds, a little at a time.
5. Allow the cake to set in the mug for a minute or two before using a knife to ease out of mug. Dust with icing sugar and eat warm.

## **Apple On a Stick**

### Equipment:

- Matches
- Tea light candle
- Wooden skewers
- Apple
- Sugar
- Orange juice
- Cinnamon
- Knife
- Chopping board
- 2 small bowls

### Method:

1. Combined the cinnamon and sugar and place into a small bowl.
2. Pour a small amount of orange juice into a bowl.
3. Chop apple into 8 pieces and thread onto a skewer.
4. Dip into orange juice then roll apple into the sugar mixture.
5. Light candle and hold apple over the flame, turning continuously.
6. When apple becomes golden brown remove from heat allow to cool slightly then eat.

## Tea light Smores

### Equipment:

- Matches
- Tea light candle
- Plates
- Knife
- Nutella
- Plain round biscuits
- Skewers
- Marshmallows

### Method:

1. Spread Nutella onto 2 plain biscuits.
2. Thread marshmallow onto skewer
3. Light tea light candle.
4. Hold marshmallow over the flame and cook until golden brown soft and squishy.
5. Put cooked marshmallow onto 1 Nutella covered biscuit, top with another Nutella covered biscuit.
6. Squish gently and eat

## Sherbet

### Equipment:

- Icing sugar
- Citric acid
- Bicarbonate soda
- Flavoured jelly crystals
- A teaspoon
- A dessert spoon
- A small mixing bowl
- A container or bag to keep your sherbet in (unless you eat it all at once)

### Method:

1. Add 1 level teaspoon of citric acid crystals to the bowl
2. Add 1 level teaspoon of bicarbonate of soda to the bowl
3. Now add 3 heaped dessert spoons of icing sugar
4. Add at least 2 level dessert spoons of jelly crystals (or more to taste)
5. Place a small amount, about half a teaspoon on your tongue
6. After tasting you may need to vary the ingredients. If it is too bitter add more sugar, if there isn't enough fizz you may need to add either bicarbonate soda or citric acid. Make sure you add only in small amounts, remember you can always add more but it is very hard to remove some.

### **Pikelets on Buddy Burners**

#### Equipment:

- Cup
- Spoon
- Small bowl,
- Teaspoon
- Tablespoon
- Buddy burners
- Oven mitts
- Eggflip
- Plate
- Knife
- 1/2 teaspoon lemon juice
- ¾ cup milk
- 1 cup self-raising flour
- ¼ teaspoon bicarbonate of soda
- 2 tablespoons caster sugar
- 1 egg
- Spray oil
- Jam

#### Method:

1. Combine in a bowl lemon juice and milk. Place flour, bicarbonate of soda and sugar into a medium bowl.
2. Add egg and milk mixture slowly stirring into a smooth batter.
3. Spray the top of the buddy burner's tin with oil.
4. Light buddy burner's candle and place under tin.
5. Place spoonfuls of mixture on top of the tin.
6. When bubbles begin to form, flip pikelets over and cook other side.
7. When cooked remove from heat. Serve topped with jam.

### **Mars Bar Fondue**

Equipment:

- Buddy Burners
- Matches
- Alfoil tray
- Knife
- Chopping board
- Wooden skewers
- Spoon
- ½ Mars bar per person
- 1 tablespoon milk
- Small pieces of fresh fruit

Method:

1. Thread the fruit onto the skewers
2. Chop the bar into small pieces and place in an al foil tray with milk
3. Stir the mixture well; be careful with the heat so that the chocolate melts without burning
4. When completely smooth, dip in the fruit skewers.

### **Armpit fudge**

Equipment:

- ½ cup icing sugar
- 1 Tbsp butter
- 2 tsp cream cheese
- Dash of vanilla essence
- 2 tsp cocoa
- Cliplock bags

Method:

1. Place all ingredients in a sandwich-size plastic zipper-bag
2. Squeeze out all the air.
3. Squish and moosh (under the arm!) the bag until all the ingredients are well mixed and there is a creamy consistency.
4. Add any favourite flavours or other stuff (raisins, M&M's, peanut butter, chopped nuts, etc).
5. Take out a spoon and enjoy.

## Popcorn

### Equipment:

- Popcorn kernels for popping
- 2 alfoil trays
- 2 bulldog clips
- Oil
- Buddy burner stove or candle
- Matches
- Tongs
- Oven mitts

### Method:

1. Put a small amount of oil in one of the al foil trays.
2. Place a few popcorn kernels in same tray.
3. Place another al foil tray upside down and seal with the bulldog clips.
4. Light buddy burner or candle.
5. Using tongs hold the al foil trays over the heat and shake gently (otherwise it will burn) until popping sounds are heard.
6. When popping sounds stop, remove from heat and using oven mitts carefully undo bulldog clips and remove lid.
7. Enjoy!



### **Worms in Dirt**

#### Equipment:

- Cliplock bags
- 113g Chocolate instant pudding mix
- Gummy worms
- Milk
- Markers
- Scissors
- Refrigeration
- Measuring cup
- Scales

#### Method:

1. Each girl writes their name on a cliplock bag.
2. Place 28g of dry pudding mix into bag
3. Add 3 gummy worms
4. Add  $\frac{1}{2}$  cup of milk into the bag and seal
5. Mash and squish the mixture until it is well combined with no lumps.
6. Refrigerate bag for 30 min. Ready for eating (If you clip a corner of the bag then it can be squished straight into mouths).