

Baking



ACTIVITY BOX



In the story, Anne invites her best friend, Diana, over for a tea party. Anne sets out Marilla's special homemade raspberry cordial and cake. Living on a farm in remote Canada, Anne's cake would have been homemade and probably made from produce found on Marilla and Matthew's farm (dairy, eggs, wheat etc.).

Using the recipes below, have a go at hosting your own tea party for friends!

Make a wild blackberry crumble

wildlife watch



You will need:

- 450g handpicked ripe blackberries



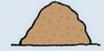
- 2 tablespoons caster sugar



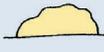
- 225g plain flour



- 150g soft brown sugar



- 75g butter (soft)



- 1 level teaspoon baking powder



- Mixing bowl



- Ovenproof dish



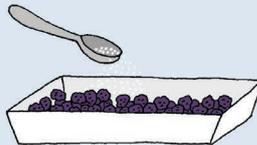
- Oven gloves



- 1 Between August and October, go out on an adventure picking blackberries.

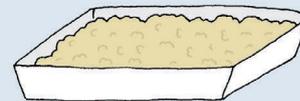


- 2 Wash the blackberries, and arrange in a shallow ovenproof dish. Sprinkle with the caster sugar.



Remember to get help from an adult when doing this activity.

- 3 Mix the remaining ingredients together between your fingers until it goes all crumbly. Sprinkle the crumble mixture on top of the fruit.



- 4 Bake in the oven at 180C / 350F / Gas 4 for 30-40 minutes



- 5 Leave the crumble somewhere safe to stand and cool down. Ask an adult to check before tucking in. Enjoy!

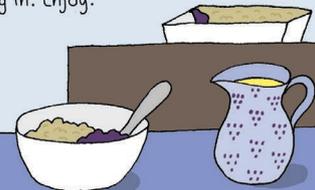


Illustration: Corinne Welch © Copyright Royal Society of Wildlife Trusts 2015

www.wildlifewatch.org.uk

Ingredients

For the butterfly cakes

250g Butter (unsalted) (softened)

250g Unrefined golden caster sugar

4 Egg(s) (free range)

250g Self-raising white flour

185ml Milk (whole)

For the icing

140g Butter (unsalted)

280g Icing sugar

2 tbsp Milk (whole)

Butterfly Cakes

This butterfly cakes recipe is so tasty and easy to make. It's the perfect starter recipe for novice bakers.



Method

1. For the cakes, preheat the oven to 180°C fan (160°C, 350°F, gas 4) Line a 12-hole muffin tray with paper cases.
2. Place the butter and sugar in a bowl and beat until pale and creamy. Add the eggs one at a time, beating until well combined. Fold the flour into the mixture and add the milk.
3. Divide the mixture between the cases and bake for 20 - 25 minutes. Remove from the oven and cool on a wire rack.
4. For the butter icing beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
5. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the milk if necessary, to loosen the mixture.
6. Using a small pointed knife cut a circle about 2.5cm width out of the cake leaving a cavity in the centre. Cut the round in half and set aside. Now fill the centre of each cake with the buttercream and return the two pieces of cake to sit on top like butterfly wings. Dust with icing sugar to serve.

Hedgehog Bread

Ingredients

340 g Strong White Bread Flour

1 1/2 tsp Quick Yeast about half a packet

1 tsp Sugar

Salt pinch of

1 Tablespoon vegetable oil

220 ml hand hot water

Raisins for decorating the hedgehog face

A simple bread recipe for kids to make in just under 2 hours that will make 4 – 6 small hedgehog bread rolls.



Method

1. Put the dry ingredients into a bowl and mix to combine them. Add in the tablespoon of vegetable oil and then the water.
2. Start to mix together, as it becomes sticky get your hands in the bowl and start to knead the dough.
3. If the mixture is a little sticky add some more strong white bread flour and if it's a little dry sprinkle on some water.
4. Once the dough is combined turn out onto a lightly dusted surface and knead the dough – it needs around 5/10 minutes of kneading until smooth and elastic.
5. Once the dough is kneaded divide into 4 or 5 small rolls and shape into mini hedgehogs.
6. Take some scissors and cut spikes into the dough.
7. Add a face to the hedgehog rolls.
8. Leave to rise for around about an hour.
9. Bake in the oven for about 25 minutes on 200C (gas mark 8) – you can check they are done but turning over and tapping the bottom, if they sound hollow then the bread is ready.