



Make and Create Special

This week's Eyrecourt Examiner is full of tasty treat ideas along with some craft and Aistear inspiration.

Chloe's Banoffee Pots

Ingredients

Packet digestive biscuits, crushed
100g butter melted
400g caramel
2 bananas
300ml cream

Caramel ingredients

1 cup of sugar
6 tablespoons butter
half cup of cream
1 teaspoon salt

Caramel instructions

1. Heat the sugar on a low heat when melted remove pot from heat
2. Stir in the butter
3. Pour in cream and salt, mix well until it's nice and smooth

Banoffee instructions

- i. Crush biscuits into the bowl, add the melted butter then mix, place into a tin or individual pots or bowls. Put into the fridge to set
1. Make the caramel sauce add on top on biscuit mixture
2. Slice up bananas put on top of caramel
3. Mix cream with electric mixture add to banana
4. Decorate with grated chocolate or any toppings you wish



Leah's Paper Heart Wreath

What you need:

Card (I coloured different designs on my card)

Glue Stick

Ribbon

Scissors

Instructions:

1. Cut card into strips and fold them in half. Twelve strips will make an oval wreath.
2. Fold the strips to make a heart shape and glue.
3. Once you have made the hearts, glue them together.
4. Glue ribbon at the top of the wreath.



Joe's Ice-cream

Ingredients

- 600g meringue
- 500ml cream
- 6 mini crunchies
- 2 packets maltesers

Equipment

- 2 bowls
- Electric hand mixer
- Chopping board
- Sharp knife

Method

1. Whip the cream until almost stiff.
2. Break the meringue into bite size pieces and add to the cream.
3. Chop the crunchie into bite size pieces and add to the mixture.
4. Add the maltesers to the mixture.
5. Mix it all up well and then spoon it into a freezer proof bowl.
6. Cover with cling film and freeze overnight.
7. Enjoy!



Larkin's Zoo

Open for Business!

Contact: Isabella & Noah



Gráinne's Baking Corner

GIANT COOKIE

Ingredients:

115g soft butter
135g brown sugar
1 tsp vanilla extract
1 egg
210g plain flour
1/2 tsp baking soda
150g chocolate buttons
50g chocolate chips

Method:

- 1: Preheat oven to 180 degrees Celsius
- 2: In a large bowl, beat the butter and sugar until light and fluffy.
- 3: Add vanilla and egg, mix well, add in the flour and baking soda, mix well.
- 4: Fold in the chocolate, place the dough into an 8 inch round tin and spread it out evenly.
- 5: Bake in the oven for 25 mins, remove tin and allow to cool.
- 6: More chocolate can be put on the cookie e.g M&M,s when the tin is taken out of the oven. Enjoy - don't eat all at once.



OREO CUPCAKES

Ingredients:

60g cocoa powder
150g self raising flour
280g brown sugar
3 eggs
150 ml milk
130 ml vegetable oil

Buttercream:

6 Oreo cookies
175g soft butter
350g icing sugar
1/2 tsp vanilla extract
1 - 2 tablespoons milk

To decorate - 6 Oreo cookies

Method:

- 1: Preheat the oven to 180 degrees Celsius.
- 2: Sieve the cocoa powder and flour into a bowl, add the brown sugar, mix well.
- 3: In a measuring jug beat together the eggs, milk and oil.
- 4: Add the wet ingredients to the dry and mix until well combined.
- 5: Place the mixture into the muffin cases, bake for 20 minutes.

Buttercream:

1: Crush the Oreo biscuits, put the soft butter in a bowl and beat well with an electric mixer until soft, add the vanilla extract and icing sugar, add some milk if necessary, mix in the crushed biscuits.

To decorate:

- 1: Take the cooled muffins, swirl on the buttercream and put half a cookie on each muffin.

Enjoy! Aren't they just delicious!

