



Hedgehog rolls



Prep: 20 mins
Cook: 15 mins
plus 1 hr resting



Easy



makes 6

Ingredients

500g pack brown bread mix

25g butter

plain flour , for dusting

12 raisins

6 flaked almonds

Method

- Step 1** Make the bread mixture with the butter following pack instructions. It's easiest to use a stand mixer but not difficult to do by hand. Leave the dough to rest for 5 mins, then knead for 5 mins.
- Step 2** Cut the dough into six pieces. Dust the surface with a little flour and shape each piece into a ball by rolling it between your hand. Now make it hedgehog-shaped by pulling one side out a little and squeezing it gently into a snout. Be quite firm or it will bounce back.
- Step 3** Put the hedgehogs on a baking sheet, cover with a damp tea towel and leave to rise for 1 hr.
- Step 4** Heat oven to 200C/180C fan/gas 6. Using kitchen scissors (supervise younger children), carefully snip into the dough to make the spikes on the backs of the hedgehogs. Press raisins in for the eyes and push a flaked almond into the end of each snout.
- Step 5** Bake for 15 mins or until the rolls are risen and golden. Will keep for two days in an airtight container.

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Easy pancakes



Prep: 10 mins
Cook: 20 mins
Plus optional standing



Easy



Makes 6



Ingredients

100g plain flour

2 large eggs

300ml milk

1 tbsp sunflower or vegetable oil, plus a little extra for frying

lemon wedges to serve (optional)



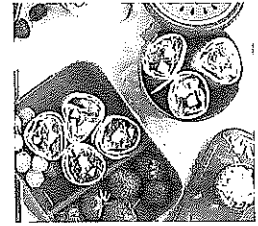
caster sugar to serve (optional)

Method

- Step 1** Put 100g plain flour, 2 large eggs, 300ml milk, 1 tbsp sunflower or vegetable oil and a pinch of salt into a bowl or large jug, then whisk to a smooth batter.
- Step 2** Set aside for 30 mins to rest if you have time, or start cooking straight away.
- Step 3** Set a medium frying pan or crêpe pan over a medium heat and carefully wipe it with some oiled kitchen paper.
- Step 4** When hot, cook your pancakes for 1 min on each side until golden, keeping them warm in a low oven as you go.
- Step 5** Serve with lemon wedges and caster sugar, or your favourite filling. *Once cold, you can layer the pancakes between baking parchment, then wrap in cling film and freeze for up to 2 months.*

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Super-salad wraps

 Prep: 5 mins
no cook Easy Serves 1

Ingredients

1 tortilla
2 tbsp hummus
1 lettuce leaf
¼ carrot , shredded or grated
4 cucumber sticks and/or 2 avocado slices
1 tbsp fresh tomato salsa or chopped tomatoes
handful grated cheddar

Method

- Step 1** Lay the tortilla out flat on a board, spread the hummus on the bottom third and put the lettuce on top. Arrange the carrot, cucumber and/or avocado in a bank on top of the lettuce and spoon the salsa on top. Sprinkle on the cheese.
- Step 2** Fold the bottom of the wrap up just over the filling, fold the sides in and then roll the wrap the rest of the way up. Cut in half or into pieces as shown. Either put straight into a lunchbox or if halved, wrap in wax paper first.

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Quick cheese straws



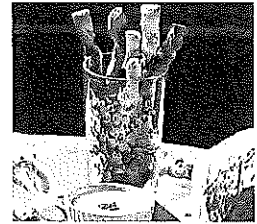
Prep: 5 mins
Cook: 12 mins



Easy



Serves 8



Ingredients

350g pack ready-rolled puff pastry

four handfuls grated parmesan (or vegetarian alternative)

handful flour, to roll pastry on

Method

Step 1 heat oven to 220c/fan 200c/gas 7. Unroll a puff pastry, scatter over a couple of handfuls of grated Parmesan, then fold in half. On a lightly floured surface, roll out to the thickness of a £1 coin. Cut into 1cm strips, then twist the strips 3-4 times. Lay on a baking sheet, scatter over more cheese and bake for 12 mins, or until golden. Leave to cool, then keep in an airtight container for up to 2 days. As these cheese straws are very delicate, roll them in kitchen paper before packing into a plastic container.

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Rice pop doughnuts



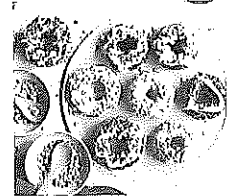
Prep: 5 mins
Cook: 5 mins
plus chilling



Easy



makes 6 doughnuts (plus 6 crispy cakes from the off-cuts)



Ingredients

200g dark, milk or white chocolate , chopped
25g butter , plus extra for the moulds
2 tbsp golden syrup
2 tbsp milk
80g rice pops cereal
100g white chocolate , for decorating
sprinkles , for decorating

Method

- Step 1** Line an A4-sized baking tray with cling film, or butter a tray of doughnut moulds. Very gently melt the chocolate, butter, golden syrup and milk together in a bowl set over a pan of simmering water, or in a microwave by heating it in short blasts and stirring between each blast.
- Step 2** Take the chocolate off the heat and mix into the rice pops, making sure they are all covered in the mixture.
- Step 3** Spoon the rice pops onto the lined baking tray and press the mixture down firmly so it fills any gaps, or divide the mixture between the moulds. Set the mixture aside somewhere cool to set hard.
- Step 4** Once set, if you used a tray, cut six doughnut shapes using a 9cm round cutter and a 2cm round cutter for the hole in the middle. Melt the white chocolate in the microwave and drizzle over the doughnuts, then top with sprinkles to decorate.