






Tortilla pizza



What you will need:

- Tortilla wraps 
- Tomato puree 
- Cheese 
- Sweetcorn 
- Oil 
- Any other topping you would like to add to your pizza






How to make your tortilla pizza

1. Make sure you **wash your hands** for at least 20 seconds with soap
2. First, **ask an adult** to help you pre-heat an oven to 220 degrees or gas mark 8.
3. Then, add a little bit of oil on a baking tray and place your tortilla on the top
4. After, spread half a teaspoon of oil on top of your tortilla
5. Squeeze the tomato puree on top and make sure you spread it out with a spoon
6. Sprinkle on your cheese
7. Now, add your sweetcorn and any other toppings you want to add to your pizza
8. Finally, **ask an adult** to put the tortilla in the oven for 4 to 6 minutes or until all of the cheese has melted
9. Enjoy your pizza, but **be careful as it will be hot!**

Biscuit decorating



What you will need:

- Biscuits 
- Icing sugar 
- Decorations 
- Water 
- Any other top-
like to add to  ping you would
your biscuits





How to decorate your biscuits

1. Make sure you **wash your hands** for at least 20 seconds with soap
2. Firstly, lay your biscuits out on a tray or plate
3. Then mix your icing sugar with two tablespoons of water and make sure you mix them together well.
4. You might need to add another tablespoon of water until the icing is smooth enough for you to use.
5. After, you need to carefully spoon your icing mixture onto your biscuits and spread it around carefully.
6. Once you have done this you can add your decorations and any thing else you'd like to add
7. Wait 30 minutes for the icing to dry
8. Finally, you can share your biscuits and enjoy eating them!

Pasta pots



What you will need:

- Pasta 
- Tinned tomatoes 
- Tuna 
- Sweetcorn 
- Any other fillings you would like to add to your pasta



How to make your pasta

1. Make sure you **wash your hands** for at least 20 seconds with soap
2. Firstly, you need fill up a pan with water and **ask an adult to help you** bring it to a boil.
3. Then, once the water is boiling **ask an adult to help you** add the pasta to the pan.
4. Let the pasta cook for around 15 minutes (check your packet for specific instructions)
5. Once the pasta has cooked, **ask an adult to help you** drain it.
6. Next, stir through a tin of chopped tomatoes, a tin of tuna and the sweetcorn or anything else you would like to add.
7. Optional: If you would like to, you could **ask an adult to help you** and you could add cheese or breadcrumbs to the top and bake it in the oven for 20 minutes
8. Serve your meal and enjoy!!

Cornflake cakes



What you will need:

- Cornflakes
 - Chocolate
 - Decorations
 - If you have them—cupcake cases
 - Any other toppings you would like to add to your cakes
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How to make your cornflake cakes

1. Make sure you **wash your hands** for at least 20 seconds with soap
2. Firstly, You need to break up the chocolate into squares and place it in a heat proof bowl.
3. Then, **ask an adult to help you** melt it in the microwave checking and stirring it every 20-30 seconds.
4. Once the chocolate has melted stir in the cornflakes a few at a time.
5. Carefully, stir the cornflakes into the chocolate until they are completely covered. Keep adding more cornflakes until they cannot be covered with chocolate.
6. If you have cupcake cases spoon some of the mixture into the cases. If you do not then on a plate, use two spoons to make little cornflake balls.
7. Don't forget to pop your decorations on the top
8. Put the cakes into the fridge to set for 20-30 minutes
9. Once they have set..... ENJOY!