

This is Daniel from reception (Willow) in Shrivenham Primary School.

Daniel decided to make a very bright and sparkly firework cake, everything is edible even the glitter. The cake itself is a toffee apple cake, we used this

recipe <https://www.bbcgoodfood.com/recipes/toffee-apple-cake> because everyone needs toffee apples on bonfire night!

PS- Dan looked a bit like a smurf after he had eaten the blue icing and got it all around his mouth 😊

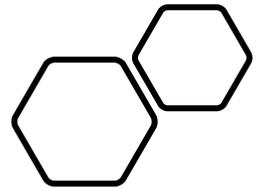




Layla – Year 2 Cherry, FIS

This was a joint effort with her dinosaur-loving little brother, Felix. Layla wanted to make an ocean cake with turtles and a rocky seabed. Felix added the bones of a T-Rex, undiscovered under the sea.

- The cake is a Madeira sandwich with buttercream and lemon curd. The decoration is painted fondant icing and the 'sand' is made from crushed biscuits and chocolate sprinkles. They both enjoyed buttering the tins, whisking the eggs, sifting the flour, mixing the cake mix, pouring it into the tins and moulding/cutting out the fondant shapes and painting them with food colouring. Layla did the final flourishes with a paintbrush and added the sand.





Lily-Belle year 5 class 5S, Rosalie year 3 class 3B, Iris-Esme year 1 , Dahlia year R . They attend Faringdon Juniors and Infant schools. They researched fruit and veg that is in season and decided to make parsnip and carrot cupcakes sprinkled with orange vest and nuts. They were delicious and they worked very hard and worked well as a team. They collected some decorations from our walk this morning and as you can see they enjoyed themselves thoroughly and did it all themselves.

It has an equal amount of carrots and parsnips, sunflower oil, brown sugar, eggs, self raising flour, baking powder and ground ginger, cinnamon and mix spice. The frosting is predominantly cream cheese, olive oil spread and icing.

Reception at John Blandy

- Chocolate smartie cake





Oliver, year 1 from Longworth
Toffee apples using seasonal apples



Isabel, year 1, FIS

We have been baking this week and Isabel has made some dinosaur pumpkin cupcakes, using pumpkin from our allotment grown pumpkins.

Lauren, reception FIS

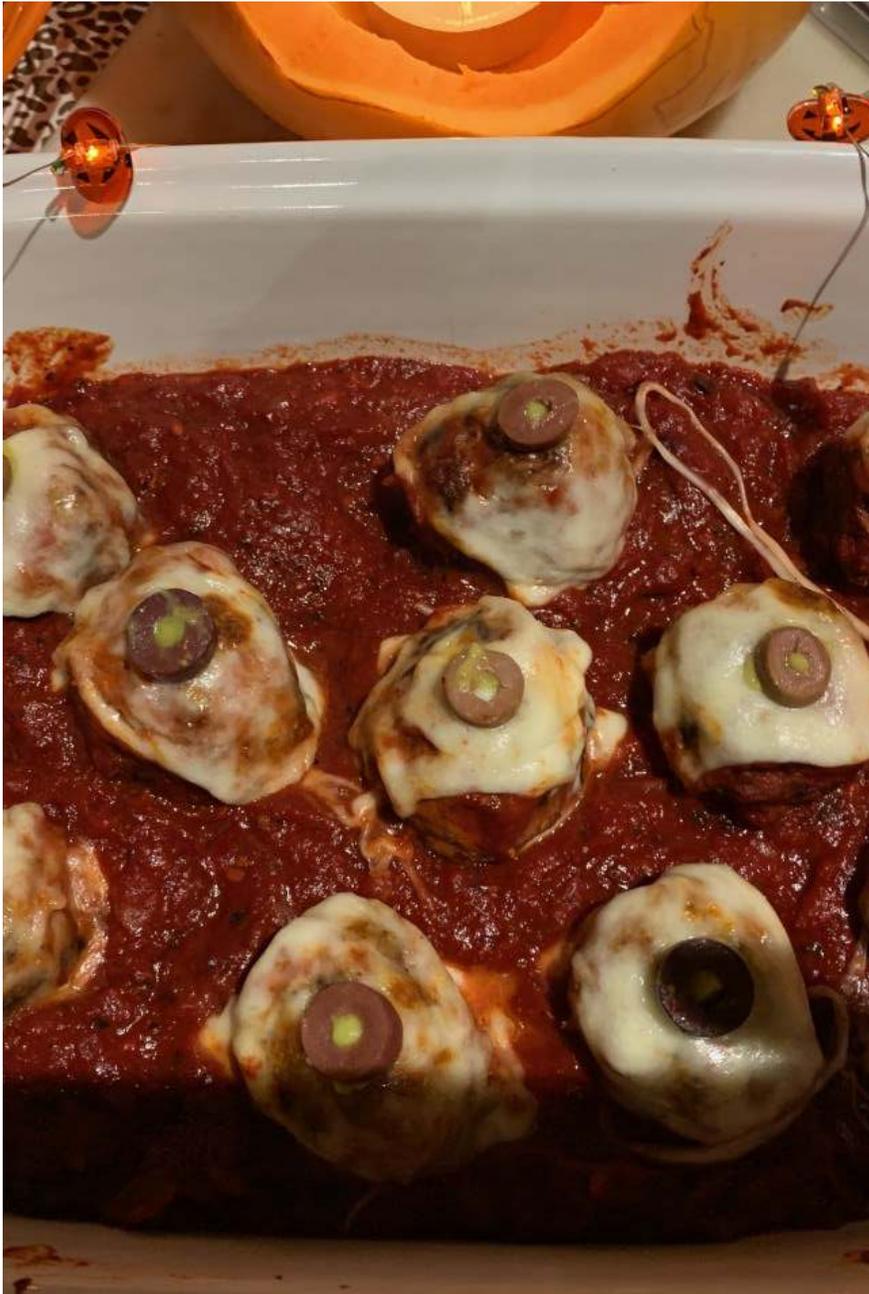
Pumpkin biscuits, using
some pumpkin puree from
our allotment grown
pumpkins.



Ayden, reception FIS

- Chocolate pumpkin surprise monster cakes.
Seasonal ingredient - pumpkin





Freddy, year 1 Shrivenham

Freddy's zombie eyeballs in blood sauce (lamb meatballs in tomato, beetroot and butternut squash sauce topped with mozzarella, olive slices and a tiny bit of guacamole!)

Seasonal ingredients used;

Tomato's

Beetroot

Onions

Butternut squash

Lamb

William, reception at John Blandy

A Hedgehog Family Firework Night:

- Wholemeal, seeded, hedgehog shaped rolls hidden safely away in their leafy house, surrounded by conkers and Williams favourite twigs. All collected on Williams Autumn walk.
- Served with vegetable 'fireworks' (carrots, cucumber & tomatoes) exploding in the distance and a hedgehog's feast of beetroot crisps and spiced pumpkin seeds.
- In season ingredients: pumpkin seeds and beetroot





Martha, reception at John Blandy

Martha's potluck pasta

- Homemade beetroot tagliatelle with roasted pumpkin, tomatoes and courgettes.
- Served in pumpkin lantern, alongside
- Marthas homemade leaf wreath, with leaves Martha collected herself on an Autumn walk.
- In season ingredients: beetroot, pumpkin and courgette.



Julia, year 1 at Watchfield
Delicious Halloween pumpkin cake
Products used: chestnut for decorating, pumpkin.



Lorenzo, reception John Blandy

Lorenzo made and decorated Halloween cookies and made and decorated blackberry and apple tart.



Sophie, year 2 FIS

- These are Halloween cookies, used making Halloween chocolate buttons.
- There were some decorated by mummy and some by Sophie.



Lottie, reception FIS

- These rather sad looking goulish treats are pumpkin spiced cupcakes (made with fresh pumpkin) and iced with buttercream and marshmallow fluff.
- They were a joint effort from Lydia, Year 3, Faringdon Junior School and Lottie, Reception, Faringdon Infant School. Both contributed to the cakes and the icing finish.

Sven, year 1
Watchfield
Halloween
Delicious Biscuit



Callum, year 2 FIS

Monsters chocolate
cupcakes:
Aero peppermint bubbles
(eyes)
White chocolate chips
(eyes)
Teeth & lips fruit squishy
sweets (mouth)
Fondant icing (green
claws)

