

Jasper
year 3 FJS



Witches hats
Dough
Salami
Two types of cheese
Basil

Bleeding Pumpkins
Chocolate pastry
Cherry filling



Luke from Faringdon Junior School, Year 3

Luke with assistance made Eerie Eyeball Pops

He crumbled up Madeira cake & Oreo cookies, then added milk chocolate and mixed together. He then rolled them into walnut size balls and placed into the fridge for 2 hours.

He then put the back shapes on skewers

Luke dipped the ten ball shapes in melted white chocolate added a smartie to each one and placed them on a tray back in the fridge. Once cooled he piped red veins onto the eyeballs and black dot on each smartie. The eyeballs on their skewers were placed into a base made from half a pumpkin.

He really enjoyed making the eyeballs and then sharing them with his two brothers.





Lily-Belle year 5, **Rosalie year 3**, 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 zest 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.



Louisa
from Watchfield School,
Year 3

- She made soft oat and raisin cookies with apple and spice for a tasty after school snack, and to enjoy on Bonfire Night.
- Her in-season ingredient is the apple from the back garden tree.



Adam, year 4 from John Blandy

Half-term Pumpkin cake





Poppy, year 3 FJS

Beautiful bonfire snacks

She made some bonfire night / halloween cookies which are sprinkled with crushed sunflower seeds which we picked from their sunflower plants.





Owen, year 4 FJS

- A spooky chocolate pumpkin graveyard cake. Use of pumpkin in the cake, also piped grass and RIP on gravestone.

Addie, year 3 FJS

This is my Bonfire Cake.

- It is a pumpkin and chocolate cake.
- I made pumpkin puree by cooking a pumpkin and using a blender.
- the bonfire is made of gingerbread chocolate sticks and I used icing to make the autumn leaves and flames.
- I used a sparkler to make real fire and fireworks.
- There is a picture of it in the dark too
- It tastes really yummy!

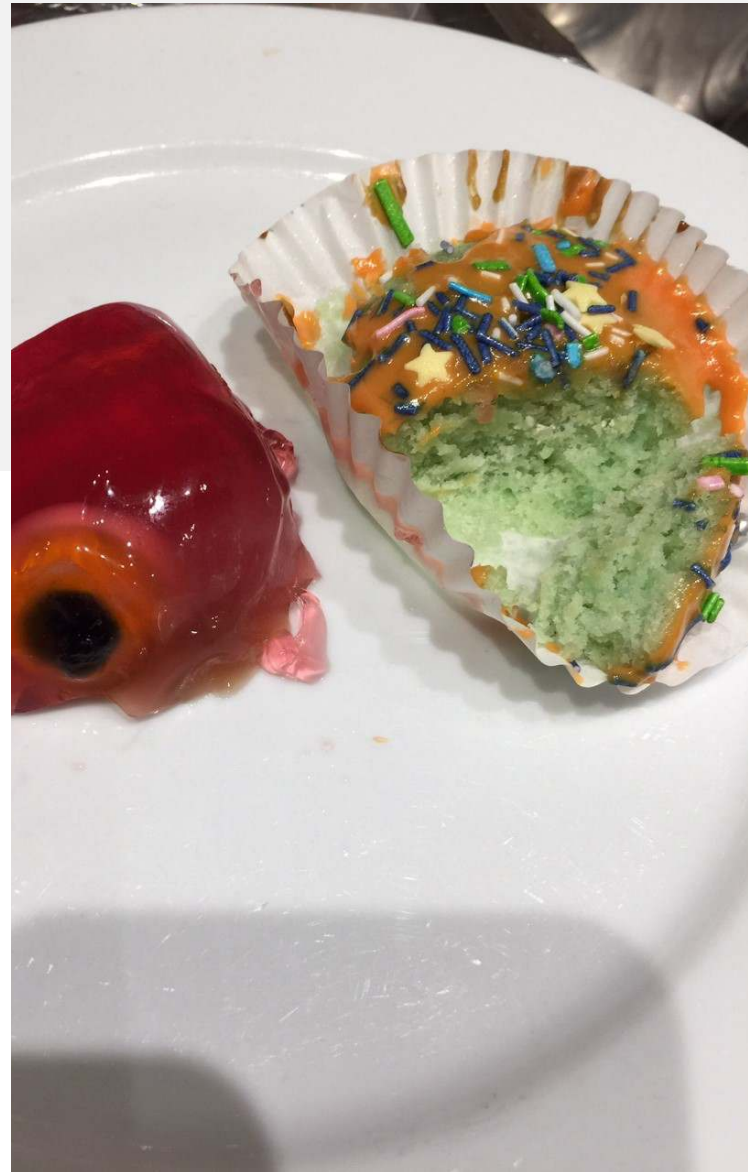




Matilda, year 4 FJS

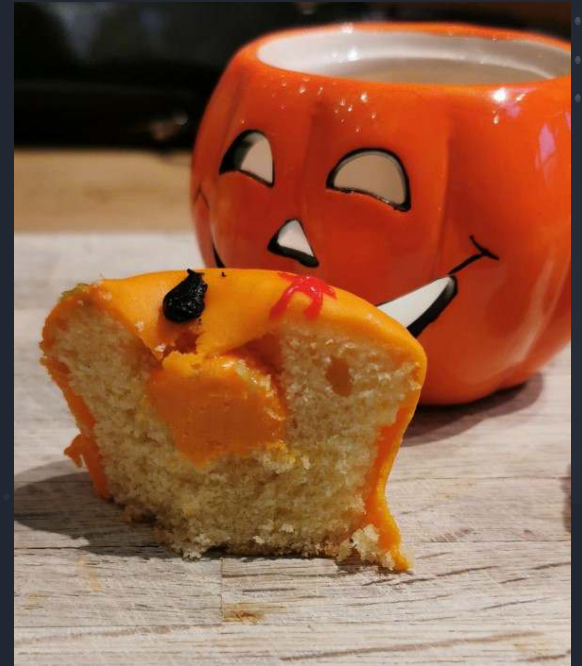
- Description: a gruesome heart-shaped (anatomical heart) jelly filled with gummy eyeballs and teeth, surrounded by Halloween and bonfire night inspired cupcakes.

Matilda used seasonal Halloween sweets, and foraged a variety of food colouring and edible gels from my cupboard. She decorated her photo with Halloween lights.





Emily, year 3
FJS
Chocolate
spider cakes!



Isla, year 4 FJS

- 'The three pumpkins'
- 3 different design cupcakes with pumpkin design. When you cut into the cupcakes you get an added surprise with a toffee frosting coloured orange
- Seasonal ingredients
- Toffees

Emily, year 4
John Blandy



- Witches' Coven Cake - pear, chocolate and spice cake with a piped chocolate witch on an icing sugar moon
- In-season produce: pears



Henry, year 3 Buckland

Pumpkin bonfire cupcakes with cream cheese icing. I coloured the cupcake mixture and marbled it to look like fires before I baked them. I piped red orange and yellow cream cheese icing with a star nozzle to look like fires. I piped chocolate lines and broke them up to make chocolate sticks to make them look like bonfires.

Blackberry and Apple spider cakes. I made my cakes with cooked apple and blackberries. I used purple butter cream and piped a spiral in white chocolate and used a cocktail stick to make spiders webs. I made black macarons for spiders and piped chocolate legs.

I used seasonal ingredients including pumpkin, blackberries and apples.

Millie, year 4 FJS

- Witches pumpkin cake- orange buttercream covered vanilla sponge with orange buttercream in the middle too. Melted chocolate to shape the stalk and to add cuts to the pumpkin.
I used eggs, butter, flour, icing sugar, orange food colouring, chocolate, vanilla essence, sugar. I used my pumpkin as my design for my wonderful cake.



Lydia, year 3 FJS



- These rather sad looking goulsh treats are pumpkin spiced cupcakes (made with fresh pumpkin) and iced with buttercream and marshmallow fluff.