

Mrs Siksny's Cooking Challenge!



Chocolate Muffins

Ingredients

125g plain flour

25g cocoa powder

1 tsp baking powder

1 large egg

60 g caster sugar

2 tbsp vegetable oil

100ml milk

50g chocolate chips
(optional)

100g icing sugar

Method

1. Preheat the oven to 180c/160c fan or gas 4.
2. Line a muffin tin with 6 muffin cases.

3. Sieve the flour, cocoa and baking powder into a mixing bowl.
4. In a jug, mix together the egg, sugar, vegetable oil and milk.
5. Gradually pour the wet mixture in the jug into the dry mixture in the bowl.
6. *If you like your chocolate muffins extra chocolately, now add your chocolate chips.*
7. Mix together, until well combined.
8. Spoon the mixture evenly into the muffin cases and bake for about 20-25 minutes.
9. Once cooked, remove from the oven and leave to cool.

Whilst your muffins are cooling, you can make your icing

10. Put your icing sugar in a bowl and slowly mix $\frac{1}{2}$ to 1 tbsp water into the icing sugar. Keep mixing until you have a loose mixture.
11. Drizzle the icing over the muffins once they are cool.

Make yourself and your family a drink, sit down and ENJOY!!





Saucy sausage pasta

Ingredients

Packet of 8 pork sausages, cut into chunky pieces (vegetarian alternatives can be used).

1 large onion, chopped.

2 garlic cloves, crushed.

1 tbsp olive oil (or any alternative oil, can be used).

400g tin chopped tomatoes.

1 tsp chilli powder (optional).

300g short pasta (farfalle, fusilli or any other).

Method

1. Put a large pan of water on the hob to boil.
2. Heat 1tbsp oil in a large frying pan and fry your chunky pieces of sausages until they are golden brown all over. (vegetarian ones may not change colour quite so much).
3. Turn down the heat and add your chopped onion and crushed garlic to your sausages. Cook the onion and garlic until they are soft.

4. Stir in your 400g chopped tomatoes and if you are including it, your 1 tsp chilli powder.
5. Bring your sauce to the boil and then turn the heat down and let it simmer (small bubbles) for about 10-14 minutes whilst you cook the pasta.
6. Drop the 300g pasta into the pan of boiling water and read the pack's instructions for how long to cook it for.
7. Drain the pasta in a colander over the sink.
8. Tip the cooked pasta into the frying pan with the sausage sauce and mix together well.
9. Dish up immediately and serve to you and your family.