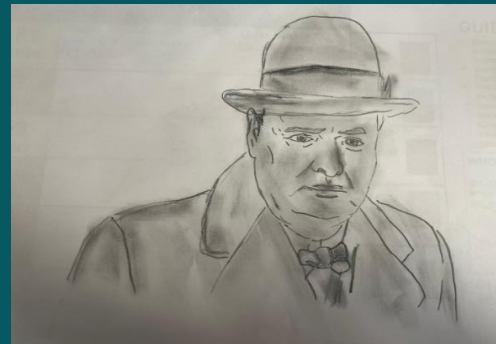




Newsome Academy

Transition
Memo
9.5.25



What's Been Happening...



Year 8 Food Tech

FUDGE BROWNIE CUP CAKES

RECIPE

Ingredients <ul style="list-style-type: none">• 100g dark Chocolate• 100g margarine• 100g SR Flour• 50g brown sugar• 2tbsp hot water• 2tbsp Syrup• 50ml milk• 1 egg• 2 tbspc cocoa powder• 12 cake cases	Equipment <ul style="list-style-type: none">SieveMixing bowlTablespoonWooden spoonSmall panWire cooling traySmall bowlTable knifeTeaspoon
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1. Preheat the oven to 180°C and line the bun tin with 12 paper cases.
2. Melt margarine, sugar, chocolate, syrup and water together in a pan until melted. Leave to cool for 2 minutes.
3. Add milk and egg.
4. Beat in the sieved flour and cocoa carefully. Add any extra ingredients you may be using at this stage.
5. Use a jug to pour the mix into the cake cases.
6. Half fill the paper cases with the mixture and bake for around 20 mins until firm and well cooked.
7. Place on a cooling rack to cool down.



Transition Evening
May 22nd

Transition Day
July 1st

Start of Year 7
September 3rd

16Days to go

54 Days to go

122 Days to go