

OLD PARISH CHURCH, EAST KILBRIDE - Bake a Rainbow Challenge

In the story of Noah, God sent a rainbow as a promise that he would not destroy the earth by water. During this lock down period the rainbow has been adopted as a symbol of hope and promise from God. It is now being used as a thank you for our key workers.



Bake a celebration cake, or cup cakes or some biscuits and decorate them with rainbows as a thank you to our key workers.

OR

Buy some cup cakes or biscuits and decorate them with rainbows as a thank you to our key workers.



OR

Design a celebration cake on the theme of rainbows. Sketch a cake including all the decorations And colour it. Explain how you would make the cake.



THEN

If you are happy for us to share photos of your cake(s) or design on our church website & Facebook page please send them to: ekopcmagazine@gmail.com



Ingredients

150g butter
150g sugar
3 eggs
150g SR flour

Equipment

Mixing Bowl
Wooden Spoon
2 x round cake tins
Knife Fork Spoon
Small Bowl

Self Preparation

HANDS WASHED
APRON ON
HAIR TIED BACK

1. Grease and line cake tins. Pre-heat oven to 180c/gas mark 4.
2. Put butter and sugar together in a mixing bowl and cream together with the wooden spoon until light and fluffy.
3. Break the eggs into a small bowl and whisk with a fork.
4. Add to the creamed butter and sugar mixture.
5. Add the flour and fold into the mixture using a metal spoon.
6. Split the mixture into 2 halves and place each half into the cake tin.
7. Even out the top with a wooden spoon.
8. Bake in oven for about 20 mins until golden brown and a knife comes out clean when inserted in the middle of the cake.



Ingredients

200g icing sugar
100g butter

Equipment

Mixing bowl
Wooden Spoon

Self Preparation

HANDS WASHED
APRON ON
HAIR TIED BACK

1. Cream butter in the mixing bowl until it softens.
2. Add half of the icing sugar and mix to a paste with the butter.
3. Add the other half of the icing sugar and mix to a paste.
4. Use to decorate sandwich cake or cup cakes as required.



Ingredients

150g SR Flour
100g margarine
100g caster sugar
1 tbsp syrup
25g Smarties

Equipment

1 large bowl
1 wooden spoon
1 baking tray

Self Preparation

HANDS WASHED
APRON ON
HAIR TIED BACK

1. Pre-heat oven gas mark 4/180C.
2. Place the margarine and caster sugar in a mixing bowl and cream together with a wooden spoon.
3. Stir in the flour, syrup and half of the smarties and mix well.
4. Divide dough into 14 equal sized pieces and roll into balls.
5. Flatten slightly and place onto baking tray.
6. Press one or two smarties into the surface.
7. Bake for 10-15 minutes until golden brown and firm to the touch.



Ingredients

150g plain flour
100g butter/margarine
50g caster sugar

Equipment

Mixing bowl
Knife
Scales
Baking sheet
Rolling Pin
Cookie cutter

Self Preparation

HANDS WASHED
APRON ON
HAIR TIED BACK

1. Preheat oven to 180c /gas mark 4.
2. Grease a baking sheet.
3. Put the flour and butter/margarine into the bowl rub together until the mixture looks like breadcrumbs.
4. Stir the sugar into the breadcrumb mixture with a knife.
5. Squeeze the dough together until the dough forms into a lump.
6. Sprinkle a small amount of flour onto the work surface.
7. Roll the dough out until it is about 1m thick.
8. Cut out shapes with cookie cutter, place onto baking a sheet.
9. Bake into oven for 10-15 mins until golden brown.
10. Leave to cool and decorate as required.



Ingredients

100g butter
100g sugar
2 eggs
100g SR flour

Equipment

Mixing Bowl
Wooden Spoon
Knife, Fork, Spoon
Small Bowl
12 Fairy Cakes
Fairy Cake Tray

Self Preparation

HANDS WASHED
APRON ON
HAIR TIED BACK

1. Place 12 cake cases into the fairy cake tray. Pre-heat oven to 180c/gas mark 4.
2. Put butter and sugar together in a mixing bowl and cream together with the wooden spoon until light and fluffy.
3. Break the eggs into a small bowl and whisk with a fork.
4. Add to the creamed butter and sugar mixture.
5. Add the flour and fold into the mixture using a metal spoon.
6. Put spoonfuls of mixture into each paper case.
7. Bake in oven for about 20 mins until golden brown and a knife comes out clean when inserted in the middle of the cake.
8. Decorate as required.



Design a cake outlines

