

# YEAR 7

Cooking Schedule: 6th June - 15th July 2022

## 7d/Fd2 - You will cook on...

Monday 6th June (Scones)  
Monday 20th June (Scone Based Pizza)  
Monday 4th July (Marble Pear Tray Bake)

## 7c/Fd3 and 7d/Fd3 - You will cook on...

Tuesday 7th June (Scones)  
Tuesday 21st June (Scone Based Pizza)  
Tuesday 5th July (Marble Pear Tray Bake)

## 7c/Fd1 - You will cook on...

Wednesday 8th June (Scones)  
Wednesday 22nd June (Scone Based Pizza)  
Wednesday 6th July (Marble Pear Tray Bake)

## 7b/Fd1 and 7c/Fd2 - You will cook on...

Thursday 9th June (Scones)  
Thursday 23rd June (Scone Based Pizza)  
Thursday 7th July (Marble Pear Tray Bake)

## 7b/Fd2 - You will cook on...

Wednesday 15th June (Scones)  
Wednesday 29th June (Scone Based Pizza)  
Wednesday 13th July (Marble Pear Tray Bake)

## 7d/Fd1 - You will cook on...

Thursday 16th June (Scones)  
Thursday 30th June (Scone Based Pizza)  
Thursday 14th July (Marble Pear Tray Bake)

## 7b/Fd3 - You will cook on...

Friday 17th June (Scones)  
Friday 1st July (Scone Based Pizza)  
Friday 15th July (Marble Pear Tray Bake)

## INGREDIENTS

### 1. Scones...

250g self raising flour  
40g butter or block  
margarine  
125ml milk  
25g sugar

### Challenge!

Add 75g currants,  
raisins, cherries or other  
dried fruit **OR** add 75g of  
cheese and no sugar.

### 2. Scone Based Pizza...

150g self raising flour  
25g butter  
1 egg  
50ml milk semi-skimmed  
2 tablespoons of tomato  
puree  
50g cheese

### Challenge!

Add some cooked  
protein; ham, chicken,  
tuna and or some  
vegetables; mushrooms,  
peppers, sweetcorn,  
onion.

### 3. Marble Pear Tray Bake...

100g caster sugar  
100g soft margarine  
2 eggs  
100g self raising flour  
1 tablespoon of baking  
powder  
1/2 pear (fresh or tinned)

**You will need to bring a container to take home your food.**