

Fruity Fromage Frais Cakes

You will need

1 pot of fromage frais (any flavour)

1 egg

½ pot castor or soft brown sugar

3 pots of SR flour

1 banana

2 tablespoons fruit juice

What you need to do

1. Heat the oven to 180°C.
2. Put paper cases into a muffin tray.
3. Empty your fromage frais into a mixing bowl. Wash out the pot and use it to measure your other ingredients.
4. Add the egg and mix well.
5. Add half a pot of sugar and 3 pots of flour to the fromage frais and egg mixture. Beat well.
6. Add the chopped banana and stir in gently.
7. Spoon into the paper cases and cook for 25-30 mins until golden brown in colour.

Top Tips (from our children)

- Clean up as you go ...it makes things easier
- Keep old fruit and use it to make cakes – don't just throw it away.
- Bananas go black if you keep them in the fridge!

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Some of our children are learning to count carefully in maths lessons so we decided a good way to practise was by careful measuring using pots of ingredients!

We took a recipe from the BBC programme **I Can Cook** and changed it a little bit ... we used bananas instead of peaches ...because we love bananas!

We are learning to sing the Happy Birthday song as we wash our hands to make sure the soap has enough time to kill the germs.