A MATTER OF LOAF AND DEATH

BAKER’S DOZEN

Cook Book

Wallace and Gromit welcome you to Top Bun – the bakery that rises above the rest! Here, you can try your hand at some of Wallace and Gromit’s tastiest treats from the top secret Top Bun vaults!

But first – please read these rules on safety in the bakery:

1. When you see this picture ask a grown-up to help you.
2. Use your wipe-clean pen to tick all your ingredients off on the checklist.
3. When you see this picture:

   **Cooking time:**
   1 hour

   Make sure you’ve got plenty of time to make and bake the food before it is needed. Plan ahead for top-notch bread!

4. Wear an apron – nobody wants a floury frock!
5. Wash your hands well before touching food – don’t be a mucky pup!

Please keep your paws off anything:

ęb **Hot** – ovens, hobs, baking trays and loaf tins fresh from the oven.

ęb **Sharp** – knives, graters, peelers.

ęb **Electrical** – blenders, food processors, electrical whisks.
Chomp-o-matic Choc Chip Cookies

Cooking time: 20 minutes

For 12 crunchy cookies, get your mitts on:

- 175 g margarine
- 225 g caster sugar
- 2 eggs
- 350 g self-raising flour
- 100 g chocolate chips

A tasty teatime treat!

Make and bake:

1. Mix all the ingredients together in a mixing bowl, until the mixture is nice and smooth.
2. Use a big spoon to put dollops of cookie mixture on a greased baking tray. Make sure you leave 2–3 cm room between each cookie, as they expand as they bake!
4. Run a spatula under the cookies to slide them off the baking tray.
5. Let the cookies cool on a wire rack – then it’s chocs away!

Ask a grown-up to help you.
Shortbread Biscuits

Cooking time: 50 mins

Don’t forget your cookie cutters!

For a palatable pile of shortbread, get your mitts on:

- 125 g softened butter or margarine
- 55 g caster sugar
- 180 g plain flour

Make and bake:

1. Mix the butter and sugar together in a bowl.
2. Stir in the flour until the mixture looks like paste and feels nice and tacky!
3. Pour a little bit of flour on a clean surface, and on your rolling pin, and roll the mixture flat (about 1 cm thick).
4. Use cookie cutters to cut the shortbread mix into different shapes. Sprinkle with sugar if you like.
5. Pop the biscuits on a baking tray and put in the fridge for 20 minutes. Bake the biscuits for another 20 minutes at 190°C/375°F/Gas Mark 5 or until golden.
6. Cool the biscuits on a wire rack for 10 minutes – then munch away!

Ask a grown-up to help you.
Sweet ‘n’ Cheesy Strawberry Cheesecake

Cheese Chart Rating:

Setting time:
2 hours in the fridge

To feed 12 sweet-toothed sweethearts, get your mitts on:

- 12 digestive biscuits
- 3 tbsp butter or margarine
- 500 g mascarpone cheese
- 50 g icing sugar
- 100 g strawberries

The perfect pudding!

Make and bake:
1. In a plastic bowl, mush and crush the digestive biscuits into crumbs.
2. Melt the butter into a pan and pour the crumbs in, too. Give them a good stir to cover them all with butter.
3. Let the pan cool, then squidge the crumbs into a 20 cm greased cake tin with a loose bottom, and squash until they’re flat.
4. In a small bowl, squash the strawberries (all but one) into a pretty pink pulpy mush using a fork. Sprinkle in the icing sugar and the yummy mascarpone and keep mixing with your fork.
5. With a tablespoon, smooth the strawberry mixture over the biscuit base.
6. Pop the cheesecake into the fridge for 2 hours.
7. Remove the cheesecake from the tin by pushing the loose bottom upwards from underneath, holding the cake upright!
8. Slice the leftover strawberry into a nifty pattern for the top of the cheesecake when it’s ready!

Ask a grown-up to help you.