

College Henri BOSCO

The Cooking Book



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2016/2017

Recipe Donuts

Ingrédients :

500 grams of flour
2 teaspoons of baking powder
1 /2 teaspoons of salt
2 eggs
175 grams of sugar
1 teaspoon of vanilla
15 centilitres of milk
1 teaspoon of melted butter



Directions :

- ✓ Mix the flour, the yeast and the salt.
- ✓ In another bowl, mix the eggs, sugar and vanilla.
- ✓ Mix everything until the mixture is thick.
- ✓ Mix the milk and melted butter, add the mixture with the flour and beat until the mixture is ready and place it in the refrigerator during 2 hours.
- ✓ On the floured table, spread the dough over 1 centimeter thickness approximately.
- ✓ Cut donuts by means of a bowl or something else.
- ✓ Fry for 1 minute on both sides until they are golden brown use a ladle.
- ✓ Remove from the deep fryer and let stand the donuts on an absorbing paper.

Fairy Cakes

Ingredients :

<i>125g margarine</i>	<i>125g caster sugar</i>
<i>pinch of salt</i>	<i>2eggs</i>
<i>125g flour and yeast</i>	<i>1 teaspoon lemon</i>
<i>sprinkles</i>	<i>100g icing sugar</i>
<i>white of one egg</i>	<i>1 lemon juice</i>



Preparation :

- Beat the margarine, sugar and salt in a bowl.*
- Add the eggs, flour and yeast.*
- Put the mixture into 8 or 10 paper cases on baking sheets.*
- Bake in a preheated oven at 190°C for 15 minutes.*
- For the icing: beat the egg white.*
- Add the icing sugar and lemon juice. Beat again.*
- Put the icing on the cakes. Decorate with sprinkles.*

*LOLITA
MATHIAS*

Cookies recipe

Ingredients :

100 grams chocolate pepites
1 teaspoon baking powder
1/2 pinch of salt
150 grams of flour
1 teaspoon of vanilla sugar
1 egg
50 grams of sugar
50 grams melted butter



Direction :

1. In a small bowl, stir flour with baking soda and salt until well blended. In a large bowl, beat peanut butter with butter until smooth and creamy.
2. Beat in brown and granulated sugar until light. Then beat in egg and vanilla Gradually beat in flour mixture until combined. Stir in chocolate covered peanuts.
3. Roll dough into 1-inch balls spacing about 2 inches apart on an ungreased baking sheet.
4. Dip a glass in granulated sugar and flatten balls slightly. Granish with peanut halves if desired, pressing gently into cookie.
5. Bake in centre of preheated oven until cookies are a light golden colour and tops are firm to the touch, about 12 minutes.
6. Transfertbto a rack to cool. Store in an airtight container.

Rainbow citrus cake recipe

Ingredients:

- ♥ 3 ½ cups flour
- ♥ 5 teaspoons baking powder
- ♥ 1 teaspoon salt
- ♥ ¾ cup shortening
- ♥ 2 ¼ cups white sugar
- ♥ 4 eggs
- ♥ 1 ½ cups milk
- ♥ 2 teaspoons vanilla extract
- ♥ 2 teaspoons grated lemon zest
- ♥ 2 teaspoons grated orange zest
- ♥ 2 teaspoon grated lime zest
- ♥ 2 drops yellow food coloring
- ♥ 2 drops orange food coloring
- ♥ 2 drops green food coloring
- ♥ 1 recipe Lemon Custard Filling
- ♥ 1 recipe Orange Cream Frosting



Directions:

- 1 • Preheat oven to 350 degrees F (175 degrees C). Grease and flour three pans. Sift together the flour, baking powder, and salt and set aside.
- 2 • In a large bowl, mix together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, mixing until each egg is incorporated; stir in the vanilla. Beat in the flour mixture alternately with the milk. Divide batter into 3 bowls.
- 3 • In the first bowl, stir in lemon zest and yellow food coloring; pour into prepared pan. In the second bowl, stir in orange zest and orange food coloring; pour into second prepared pan. In the last bowl, stir in the lime zest and green food coloring; pour into third prepared pan.
- 4 • Bake in the preheated oven until a toothpick inserted into the center of each cake layer comes out clean, about 30 minutes. Let cool in pan for 5 minutes, then turn out onto a wire rack and cool completely.
- 5 • Assemble the cake: stack the layers together with the Lemon Filling in between the layers. Frost sides and top with Orange Cream Frosting. Refrigerate until serving.

Recipe Scones

Ingredients (for 12 portions) :

- 250 grams of flour
- 40 grams of butter
- 15 centiliters of milk
- 1,5 soup spoon of sugar
- 1 bag of yeast
- and salt



Directions:

1. Preheat the oven to 428 degrees F.
2. In a large bowl, mix flour, yeast, and butter together.
3. Add the sugar, the salt and the milk. Mix the whole.
4. On the workplan (flour), spread the dough.
5. Cut her with a carries away or glass.
6. Bake your discs on the cooking plate and bury while 12 at 15 minutes.

Cheesecake recipe

Ingredients:

For the crust:

- 250 g (small brown) crumbled biscuits
- 125 g of melted soft butter
- 1/2 teaspoons of grated nutmeg (if you like)

For the rest :

- 500 g of white cheese (type cheese)
- 150 g of caster sugar
- 2 tablespoons of flour
- 3 eggs
- 25 cl of fresh cream
- flavour of your choice (1 teaspoon of vanilla or orange extract or lemon peel...)



Preparation of the recipe :

- Preheat the oven to 180 ° C (thermostat 6).
- Lay a mold of 23 cm in diameter with parchment paper and previously buttered. Ideally, the bottom of the should be removable, if not, let the paper well protrude from the mold to easily unmold the cake by pulling it.
- Mix the biscuits, nutmeg and melted butter.
- Spread the bottom of the mold with this mixture by tamping well with the back of a spoon. Place in the refrigerator
- Beat the whisk until smooth, then add the sugar and flour and eggs one at a time.
- Then add the cream and flavour of your choice.
- Pour this mixture over the cooked crust (if the crust "exceeds" the cream, remove the surplus with a spoon, this may burn). cream, remove the surplus with a spoon, this may burn).
- Bake for 50-55 minutes until the cheese mixture is firm to the touch.
- Let cool, unmold and serve fresh.