Mount House School Baking Booklet Michaelmas Term 2

MOUNT HOUSE SCHOOL
INSPIRING EVERY INDIVIDUAL

DATES

Week 2: Pizza wheels(w/c 10.11.2025)

Week 3: Cinnamon swirls (w/c 17.11.2025)

Week 4: Cheese twists (w/c 24.11.2025)

Week 5: Banoffee flapjack (w/c 01.12.2024)

Week 6: Sausage rolls (w/c 08.12.2024)

Please can students bring containers to school to take their bakes home.

A reminder that we are a nut free school.

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Pizza Wheels

Ingredients

- 375g pack ready-rolled puff pastry
- 6 tbsp ready-made pasta sauce (not chunky)
- 100g wafer thin ham (choice)
- 100g mature cheddar (grated)
- 1 egg
- 1 tsp dried oregano or mixed herbs (optional)



Instructions

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STEP 1
Preheat oven to 200C/180C fan/gas 6. Unroll the pastry onto a lightly floured surface and roll it out to 40 x 32cm. Spread a layer of pasta sauce over it, leaving a 1cm border around the edges. Arrange the ham evenly on top, then scatter the grated cheese over.

STEP 2
Starting at one of the short ends, roll the pastry up as tightly as possible.

STEP 3
Cut the roll into 12 equal slices, laying them flat on a non-stick baking trays as you go. Brush each pinwheel lightly with beaten egg and sprinkle over the herbs.

STEP 4
Bake for 12-15 minutes until puffed and golden.

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Cinnamon Swirls

Ingredients

- 1 ½ tbsp ground cinnamon (school to provide)
- 3 tbsp caster sugar
- 320g ready rolled puff pastry
- Plain flour, for dusting
- 1 medium egg, beaten
- 50g icing sugar

- Small container for icing sugar (incase cwirls haven't cooled in time)



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Instructions

STEP 1
Heat the oven to 200C/180C fan/gas 6 and line a large baking tray with baking parchment.

STEP 2
Stir the cinnamon and sugar together in a small bowl.

STEP 3
Unravel the puff pastry on a lightly floured work surface, then sprinkle the cinnamon sugar mixture all over the top. Gently level the cinnamon sugar mixture with the back of a spoon so it covers the pastry almost completely, leaving a 1cm border on one of the short sides. Brush a little of the beaten egg over the exposed pastry border.

STEP 4
Roll the pastry up in a tight log from the short side without the border. Gently press along the egg-washed border to seal, then slice into 12 equal rounds.

STEP 5
Arrange the cinnamon rolls on the prepared baking tray, placing them up against each other so they're just touching. Brush the remaining beaten egg all over the tops and sides of the pastry, then bake for 15-18 mins until golden and risen. Leave to cool on the tray for 10-15 mins.

STEP 6
Combine the icing sugar with 1½ tsp water in a small bowl until you have a thick icing that easily runs off the spoon. Drizzle this over the warm rolls, then immediately serve.

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Cheese Twists



Ingredients

- 350g pack ready rolled puff pastry
- Four handfuls grated parmesan cheese
- Handful flour, to roll on pastry

Instructions

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STEP 1
Heat oven to 220c/fan 200c/gas 7.

STEP 2
Unroll a puff pastry, scatter over a couple of handfuls of grated Parmesan, then fold in half.

STEP 3
On a lightly floured surface, roll out to the thickness of a £1 coin. Cut into 1cm strips, then twist the strips 3-4 times.

STEP 4
Lay on a baking sheet, scatter over more cheese and bake for 12 mins, or until golden.

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Banoffee Flapjack

Ingredients

- 5 bananas
- 1 tsp lemon juice
- 50g light brown soft sugar, plus 2 tbsp
- 85g unsalted butter
- 100g plain flour
- 50g porridge oats
- 1 tbsp golden syrup
- 50g dark chocolate

Please bring a tin to bake and take home in.



Instructions

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STEP 1
Heat the oven to 200C/180C fan/gas.

STEP 2
Cut the bananas into 1/2 cm thick slices on an angle, then arrange in a baking dish. Squeeze over the lemon juice a
and add the 2 tbsp brown sugar and lightly toss together to combine.

STEP 3
In a bowl add the remaining sugar, butter, flour and oats. Rub the butter into the dry ingredients using fingertips, then drizzle in the golden syrup. Mix everything together. Stir in the chocolate pieces, then scatter the crumble over the bananas in an even layer.

STEP 4
Bake for 20 minutes until golden and crunchy on top.

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Sausage Rolls

Ingredients

400g sausage meat
Chutney of choice (optional)
375g pack ready-rolled puff pastry
1 beaten egg

Vegetarian rolls can be made by replacing the sausage meat with vegetarian style sausage meat



Instructions

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STEP 1
Heat the oven to 200C/180C fan/gas 6.

STEP 2
Mix the sausage meat and chutney

STEP 3
Unroll the pastry onto a board and cut in half lengthways.

STEP 4
Divide the sausage mixture in two and spread along the length of each pastry strip in a cylinder shape, leaving a 1cm edge.

STEP 5
Tightly roll the pastry around the sausage meat and brush the ends with the beaten egg to secure.

STEP 6
Cut each roll into 10 pieces, each about 2.5cm long, and arrange on a baking sheet.

STEP 7
Brush more beaten egg all over the pastry. Cook for 25-35 mins until the pastry is puffed and crisp and the meat has cooked through.