

Watermelon
Krispie
Treats



Fun and Easy Ramadan Recipes

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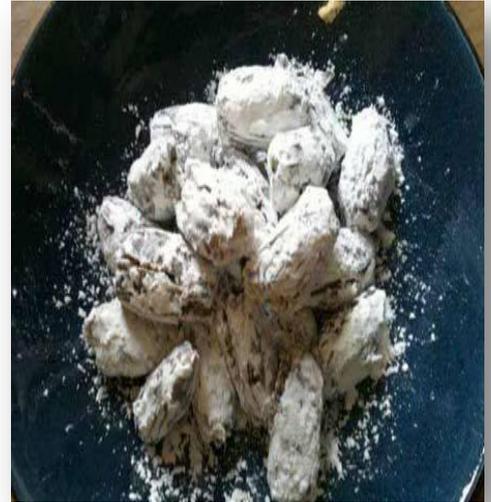
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Walnut-Stuffed Dates

Dates are a classic for breaking the Ramadan fast and beginning Iftar.



Ingredients

- 2 cups large pitted dates (10 ounces)
- 1/2 cup shelled walnuts, coarsely chopped
- 1/2 cup confectioners' sugar, sifted

Method:

1. Slit one side of each date to open then fill with chopped walnuts and enclose.
2. Roll filled dates in powdered sugar in a bowl, then transfer to another bowl.
3. Dates keep in an airtight container 1 week.

No bake coconut and date balls

No bake coconut balls contain just two ingredients and they are super healthy.

Ingredients:

- 3 cups desiccated coconut
- 2 cups (200g) pitted dates



Method:

1. Place 2 cups of coconut and the dates into a blender or food processor.
2. Process on high speed for 3-4 minutes, pausing to scrape down sides as needed.
3. Remove from processor and roll teaspoon-sized balls. Roll in remaining 1 cup of coconut.
4. Pack in portions for snacks, to put in lunch boxes and keep on hand to satisfy a sweet tooth in a healthy way.

Notes:

- You can roll these in more crushed nuts, sesame seeds or even sifted cocoa powder.

No-Bake Brownie Bites

Ingredients

- 2 cups pitted dates
- 1 cup raw almonds
- 1 cup raw walnuts
- 2/3 cup cocoa powder
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 2 Tablespoons coconut oil



Method:

1. Place dates in food processor and pulse til as finely ground as possible.
2. Add almonds to food processor and pulse til ground.
3. Add walnuts and mix again til well blended.
4. Next, add cocoa, cinnamon, vanilla, and coconut oil, and mix til all ingredients are thoroughly combined.
5. Press into 8×8 pan (greased with coconut oil) OR simply roll into bite-size balls.
6. Store covered, counter-top or in fridge.

Pizza pops

These tiny pizza pops make a great one-bite pizza. They will appeal to kids and grown-ups love them too. Top them with your favourite toppings or just keep it simple.



2 ingredient pizza dough

- 1 cup self raising flour
- 1 cup of Greek or natural yoghurt
- Extra flour for dusting the board

Method:

1. In a bowl, combine the flour and yoghurt and bring together to form a ball.
2. Turn out onto a floured board to knead and roll.
3. Knead for 5-8 minutes. Roll into a pizza shape and add toppings.

Topping

- 1 cup passata (Italian tomato sauce)
- 10 pitted kalamata olives
- 10 cherry tomatoes
- 10 sundried tomato pieces, chopped
- 4 cubes (40g) feta cheese, crumbled

basil leaves

100g parmesan cheese

1 pkt skewers

Method:

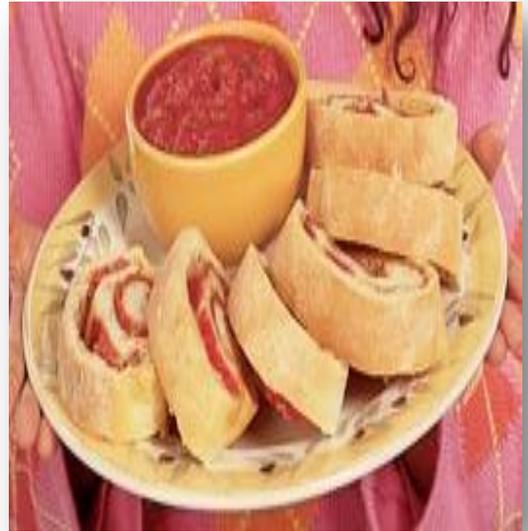
1. Preheat oven to 220°C. Cover a baking tray with baking paper.
2. Roll out pizza dough to half a centimetre thick.
Using a small pastry cutter cut as many rounds as you can get and re-roll the dough and cut again.
3. Place all of the rounds on the tray and top with pizza toppings from the selection.
4. Grate parmesan over the pizzas on the tray.
5. Bake in the oven for 8-10 minutes until the pizzas are golden and fluffy.
6. Push skewers into cooked pizzas.

Notes

- These little pizzas look great on the table at parties.
- I like to make up a double batch of the dough and cut the rounds out and freeze.

Pepperoni Bread

pepperoni and cheese, this bread is rolled into a big log, baked, and then sliced into small rounds just right for dipping in marinara sauce.



EASY PIZZA DOUGH

- 1 1/4 cups warm water (105° to 115°)
- 1 package active dry yeast
- 1 teaspoon sugar
- 2 teaspoons olive oil or vegetable oil
- 1 1/2 teaspoons salt
- 3 to 3 1/4 cups unbleached all-purpose flour

FILLING

2 to 3 teaspoons dried basil

1/4 pound thinly sliced pepperoni

1 1/2 to 2 cups grated mozzarella, or another cheese you like

Method:

1. Prepare the dough by measuring the water (which should feel slightly warm to the touch) into a large mixing bowl and then sprinkling the yeast over it. Once the yeast starts to dissolve, have your child add the sugar and oil and whisk the mixture to blend it. Set the bowl aside for 5 minutes.
2. Stir the salt into the yeast mixture. Add 2 cups of the flour and beat it in well with a wooden spoon. About 25 vigorous strokes should do it. Add the rest of the flour 1/4 cup at a time, beating well each time, until the dough is firm and no longer sticky. Then scrape the dough from the bowl onto a flour-coated work surface.
3. Have your child rub flour on her hands and sprinkle some on the dough too. Then she should knead the dough for about 7 minutes, until it's springy and supple. TIP: To knead the dough, fold it over itself and push down with your palms, rolling the dough slightly forward as you do. Younger kids can stand on a step stool to get behind the push.

4. Place the dough in an oiled medium-size mixing bowl (it's fun to use a glass bowl so you can watch the dough as it grows), turning it over once to coat the top and bottom. Cover the bowl with oiled plastic wrap and set it in a warm spot until the dough has doubled in bulk, about 1 hour.
5. Punch down the dough several times with your fist, then turn it out onto a floured surface and knead it for 1 minute. Cover the dough lightly with oiled plastic wrap and let it rest for about 10 minutes. Meanwhile, your child can dust a large baking sheet with fine cornmeal. Explain that this will keep the dough from sticking, so there's no need to oil the pan.
6. With floured hands, start pressing the dough into a large square. Switch to a rolling pin and roll the dough into a 12- by 14-inch rectangle. If the dough springs back when you're rolling it, let it rest for an extra 2 or 3 minutes. Keep your rolling pin floured so the dough doesn't stick to it

7. Have your child lightly brush the surface of the dough with water, then, with dry hands, sprinkle the basil over the dough. Arrange the pepperoni in long rows over the entire dough, except for a 1-inch border on all sides. Then sprinkle on the cheese.
TIP: When choosing a cheese for Pepperoni Bread, you can't go wrong with mozzarella but provolone or a combination of other cheeses will taste great too.
8. Starting at the long edge closest to you, roll up the dough snugly like a carpet. Tightly pinch together the dough along the seam to seal it, then pinch the ends closed and tuck them under. Transfer the log onto the baking sheet seam down and loosely cover it with oiled plastic wrap. Let the dough rest for 15 minutes in a warm spot while you heat the oven to 400°.
9. Remove the plastic and bake the loaf for about 35 minutes, until it's dark and crusty on all sides. Slide the bread onto a wire rack and let it cool for at least 20 minutes before cutting it into thick slices.

Chicken fajitas with avocado & Caesar dressing

A fun, light and healthy family
dinner that the kids
can get involved in making too



Ingredients

- 4 boneless, skinless **chicken breasts**
- 1 small **lime**
- 2 **garlic cloves**
- 1 tsp ground coriander
- 1 tsp chilli powder (optional)
- 1 large **red pepper**
- 15g fresh coriander
- 2 tbsp sunflower oil
- 1 Romaine **lettuce** heart
- 2 ripe **avocados**
- 8 flour tortillas
- Caesar dressing

Method

- 1.** Slice the chicken on a board with a sharp knife, then put in a large bowl. Grate in the lime zest and squeeze in the juice. Crush the garlic, then add to the chicken with the ground coriander, chilli powder (if using) and seasoning to taste. Stir well, cover, then chill until ready to cook. You could do this the night before.
- 2.** On a clean chopping board, and using a clean knife cut the avocado into quarters. Ease the quarters away from the stone, then peel off the skin. Slice or chop the flesh. Thinly slice the lettuce. Halve the pepper, remove seeds and stalk, then slice or chop the flesh.
- 3.** Chop the fresh coriander, then stir it into the chicken. Heat the oil in a wok or large frying pan. Add the pepper, then stir, continuously, over a high heat for 2 mins. This is called stir-frying. Add the chicken, then stir-fry over a high heat for 5 mins until the chicken is cooked.
- 4.** Heat a large, dry frying pan until hot, then add the tortillas one at a time to heat and brown a little. Turn them over with tongs so that both sides are warmed.

5. Take a warm tortilla and spread with some Caesar dressing. Add some lettuce and avocado, then some of the chicken and pepper mixture and a little more Caesar dressing if you like.

6. Fold in the sides of the tortilla, then carefully roll up so that the filling is completely enclosed. Alternatively, put the dishes of the salad, chicken and tortillas on the table for the family to make up their own.

Creative edible arrangements

Great veggie kababs



- Wooden Scewers
- Tomatoes,
- olives, mozzarella
- cucumber

Note

- skewers inserted into a half a head of lettuce.

Friut Rainbow



- Wooden Scewers
- Strawberries
- grapes (black.green and purple)
- pineapple
- Papaya



Melon Heart Kebabs

OR

Melon Balls Cups



- Water melon,cantelope and honey dew
- Grapefruit (yellow and green) to make cups
- Fresh mints
- Small scooper to make balls
- Heart shape cookie cutter
- Wooden lolli sticks

Here's a super-easy sandwich recipe you can have fun making with the kids. Try this twist on pinwheels with a zing

Pinwheel arrangement



OR

Firecracker sandwich



Ingredients

- 2 slices of bread (white and brown) with crusts removed
- filling of choice

Method:

1. Place the bread slices on the workbench, slightly overlapping to form a rectangle.
2. Using a rolling pin, roll the bread as thin as possible.
3. Spread over a thin layer of your filling of choice.
4. Roll the bread (starting at a narrow edge) into a tight cigar shape.
5. Wrap in plastic wrap and twist the edges to help form the cylinder.
6. Chill slightly before slicing into 3 sections.
7. Serve with the cut sides up to show off the colourful fillings.

Notes:

- Different filling combinations might include tuna, cream cheese and grated carrot, or hummus and shaved cucumber, or butter and sprinkles.
- Rolling the bread thin also binds the edges together slightly.
- You can be extra fancy for a party by wrapping the sandwiches in baking paper and tying with string to make them look even more like firecrackers

or

- scower them on wooden sticks arranging them with brown bread pinwheel followed by white bread and then the brown one .
- finish each scewres with capsicums or a cherry tomato

Arrangement

Fill a bowl with romaine lettuce as much as possilbe arrange the scewers in the bowls as desired .

Ready-to-go wraps

Easy for the kids to make themselves, and a fun way to sneak in some of their five a day



Ingredient

- 8 tortilla wraps
- 8 tsp pepper salsa
- 210g pack **chicken** tikka slices
- 2 chopped whole roasted **red peppers**
- 8 chopped green olives

Method

1. Cut 8 large squares of greaseproof paper. Top each with 1 tortilla wrap, then spread each with 1 tsp pepper salsa. Top with tikka chicken slices.
2. Add chopped whole roasted red peppers and chopped green olives. Roll up, then wrap tightly with the paper, twisting ends. Keep in fridge for up to 2 days. To serve, microwave each tortilla on High for 1 1/2 mins.

Mini chicken bagel burgers

Ingredients

- ½ a 400g can chickpea ,
drained
- 1 small **onion** , finely chopped
- 1 **garlic clove** , crushed
- 500g chicken or **turkey mince**
- 1 small **sweet potato** (about 100g/4oz), grated
- **olive oil** , for brushing
- 12 mini bagels
- 2 tbsp low-fat mayonnaise
- ¼ iceberg lettuce , shredded
- 2 **tomatoes** , sliced
- ¼ cucumber , sliced



Method

1. Heat grill to medium. Whizz the chickpeas in a food processor or mash until well broken up. Put into a bowl with the onion, garlic, mince and sweet potato. Mix well and season. Can be frozen for up to 1 month.

2. Line a baking sheet with foil. Divide the mixture into 12 and shape into mini burgers. Put onto the baking sheet, brush with oil and grill for 10 mins, turning once. Can be chilled and reheated in the microwave on High for 2 mins.

3. Split the bagels and toast under the grill, if you like. Spread the bases with mayonnaise, top with a chicken burger, some shredded lettuce, tomato, cucumber and the bagel tops.

Toaster pitta pockets

Ingredients

- 1 mini pitta bread
- 1 tbsp soft cheese
- 1 tbsp grated cheddar
- your favourite fillings -tomatoes, sweetcorn , ready-roasted peppers from a jar and tuna are good



Method

1. Pop the pitta into the toaster for 30 secs- 1 min, until just puffed but not crisp. Meanwhile, mix together the cheeses.
2. Slice an opening at one end of the pitta and use a teaspoon or a knife to spread the cheese mixture in. Push in some of your favourite fillings, gently squash the pitta closed between your hands, then put back in the toaster - cut-side up. Toast for 1-2 mins until golden and crisp.

iPod sandwich

This sandwich recipe will be a hit with all tech-savvy kids – and adults too.



Ingredients:

- filling of choice (chicken and mayo, tuna and cream cheese, and cheese, cheese and cucumber, etc.)
- 2 slices wholemeal bread with crusts removed
- selection of vegetables and spreads

Method:

1. Spread your filling onto one of the wholemeal slices and place the second on top.
2. Cut the sandwich into four square quarters.
3. Using cream cheese for glue, stick the different toppings onto the top to make “icons”.

Notes:

- You can use all kinds of cheeses and spreads to create icons with, such as halved cherry tomatoes, raisins, sliced carrot and cucumber.

Grilled cheese sandwich

Ingredients

- 8 slices white bread
- 4 tablespoons (1/2 stick)
- unsalted butter
- Four 3/4-ounce wedges Laughing Cow cheese or other
- spreadable mild cheese
- 1/2 cup grated mild cheddar cheese (4 ounces)
- 1/4 teaspoon garlic powder
- 1 large tomato, thinly sliced



Method:

1. Spread one side of each bread slice with the butter. Flip the slices and spread the other side with the spreadable cheese. Divide the cheddar cheese among 4 slices of the bread and sprinkle with garlic powder. Top with the tomato and cover each sandwich buttered side out with 1 of the remaining slices of bread.
2. Heat a large skillet over medium heat. Cook the sandwiches, turning once and pressing down with a spatula to help melt the cheese, until golden brown, 2 to 3 minutes per side. Serve warm.

Chicken & sweetcorn pies

This fun and easy-to-make dish is perfect for getting kids aged 8-14 years busy in the kitchen



Ingredients

- 500g puff pastry , plus flour for dusting
 - 2 skinless cooked **chicken breasts**
 - 3 tbsp canned or frozen, defrosted **sweetcorn**
 - 3 tbsp frozen **peas** , defrosted
 - 6 tbsp double cream
 - 1 tsp Dijon mustard
 - 1 **egg** , beaten
 - oil , for brushing
- Ask a grown-up helper to turn the oven on to 180C/160C fan/gas 4. Roll out the pastry on a floured surface and trim to make a rectangle about 24 x 36cm.

Method:

1. Cut the pastry in half, lengthways, then cut each half into 3 equal squares, about 12cm along each side, using a small knife or scissors.
2. Push each square into the oiled tin, making sure it is pushed right into the edges
3. Use scissors or a small knife to cut the chicken into strips, then cut into chunks. Put chunks in a bowl. Add the sweetcorn, peas, cream and mustard. Mix together.
4. Divide mixture between the pies. Fold the tops of the pies over roughly and press together. Don't worry if they don't cover all the filling.
5. Brush the pastry with the beaten egg. **Ask your grown-up helper** to put them in the oven for 35 minutes or until they brown and the filling bubbles.

Note:

- Same filling can be used to be baked in a sandwichmaker .you replace puff pastry squares instead toasts however egg wash is not required

Parmesan Pita

Crisps

These crispy homemade pita chips are perfect for dipping, but they are also flavourful enough to hold their own on the snack table.



Ingredients

- 3 tablespoon(s) olive oil
- 3/4 teaspoon(s) ground cumin
- 1/4 teaspoon(s) ground red pepper
- 5 whole(s) (5 to 6 inch) whole wheat or white pitas with pockets
- 1/2 cup(s) coarsely grated Parmesan cheese
- Salt, (optional)

Method:

1. Preheat oven to 350 degrees F. In cup, with fork, mix oil, cumin, and ground red pepper.
2. With knife or kitchen shears, carefully split each pita in half. Brush 1 side of pita halves with oil mixture.

Cut each half into 8 wedges. Arrange wedges, oiled-side up, in 2 ungreased 15 1/2" by 10 1/2" jelly-roll pans.

Sprinkle with Parmesan, and salt if you like.

3. Place pans on 2 oven racks and bake crisps 12 to 15 minutes or until golden, rotating pans from upper to lower racks halfway through baking for even browning. Cool crisps in pans on wire racks. Store crisps in tightly covered container or large self-sealing plastic bag up to 1 week.

Hot Dog on a Stick

Ingredients

- 1 package(s) (16-ounce) hot dogs
- 1 package puff pastry squares



Method

1. Preheat greased skill or prepare campfire. Insert a 10-inch wooden skewer into one end of each hot dog until the skewer reaches the opposite end. Wrap the exposed end of the skewer in aluminum foil.
2. Cut puff pastry into strips. Wrap around each hot dog, in a spiral fashion.
3. Bake for 8 to 10 minutes, or until the hot dog is cooked through and the pastry is golden brown, turning frequently.

Cheesy garlic bread

This goes with so many
family dishes



Ingredients

- 500g strong white bread flour
- 7g sachet/1.5 tsp fast-action yeast
- 1 tsp salt
- 2 tbsp olive oil
- 1 tbsp clear honey
- 2 garlic cloves , crushed
- 25g soft butter
- 100g mature cheddar , grated
- handful thyme leaves or oregano

Method

1. Measure the flour, yeast and salt into a large bowl.
Mix 300ml hand-hot water with the oil and honey in

a jug, then pour into the dry mix, stirring all the time to make a soft dough.

2. Turn the dough out onto a lightly floured surface, then knead for 5 mins until the dough no longer feels sticky, sprinkling with a little more flour as you need it. Now stretch it to fit the Swiss roll tin.
3. Mix the garlic with the butter, then dot over the dough. Sprinkle over the cheese and snip over the thyme. Cover the bread with lightly oiled cling film, then leave in a warm place to rise for 40 mins.
4. Heat oven to 200C/fan 180C/gas 6. Remove the cling film, then bake the bread for 30 mins until golden and risen. Leave to cool for 10 mins, then cut into 12 pieces and serve.

Ready-to-Whirl

Smoothie



Try these combos:

- ❖ Bananas and blueberries, banana yogurt, and pineapple-orange-banana juice
- ❖ Strawberries and bananas with strawberry yogurt and orange juice
- ❖ Raspberries and blueberries with vanilla yogurt and cranberry juice.

Ingredients:

- Fruit
- Yogurt
- Ziplock bags
- Milk
- Juice

Method

1. Simply measure 1/2 cup of your kid's favorite fruit and 1/2 cup of yogurt and freeze them in individual ziplock bags.
2. In the morning, pull a packet from the freezer, put it in a blender with 1/2 cup of milk and 1/2 cup of juice, and whirl until smooth.

Moroccan Apple and Banana Smoothie



Try this easy apple and banana shake recipe for a light and nutritious snack or as part of *aniftar* during Ramadan.

Ingredients:

- 2 cups (about 1/2 liter) cold milk
- 1 medium apple, peeled, cored and chopped
- 1 medium banana, peeled and broken into pieces
- 2 tablespoons sugar, or to taste
- handful of ice (optional)

Method

- Put the apple, banana and sugar in a blender with about 1/2 cup of milk. Blend until creamy and smooth.
- Gradually add the remaining milk and blend just until well mixed and foamy. Add a handful of ice to the blender if you like your shake well-chilled, and blend for another minute to crush the ice. Pour into glasses and serve.

Sparkling fruit punch

Ingredients:

- 1 cup sugar,
- 1 bottle sparkling water,
- 1 cup mango,
- 1 cup pineapple
- 1 cup water.



Method:

1. Make sure that all fruits are chopped and seeded.
Combine the water and sugar in a saucepan, bring to a boil and reduce to simmer.
2. When the mixture becomes a clear syrup, stir together the syrup and sparkling water in a pitcher.
Add fruit pieces, ice and serve chilled.

Date milkshake

Ingredients:

- 5 pitted dates,
- 2 glasses of milk and
- 2 tbsp. vanilla ice cream.



Method:

1. Cut dates into small pieces, than place all ingredients into the blender.
2. Mix for 30 seconds..

Watermelon Krispie Treats



Ingredients:

For the green (rind) outer ring-

- 4 cups Rice Krispies cereal
- 4 cups mini marshmallows
- 3 Tablespoons butter
- green food coloring

For the red (watermelon) center-

- 5 cups Rice Krispies cereal
- 5 cups mini marshmallows
- 3 Tablespoons butter
- red food coloring

Chocolate covered sunflower seeds, or mini chocolate chips

Method:

1. Prepare 2- 8" cake pans by greasing with butter or non-stick spray.
2. Make the green (rind)-
Add 4 cups rice krispies to a large bowl, set aside.
Melt 4 cups marshmallows and 3 tablespoons butter in a large bowl in the microwave about 2 minutes, or until very puffy.
Carefully remove from microwave, stir, and add in green coloring.

Pour green marshmallow mixture over the bowl of rice krispies. Stir mixture together, quickly, using a buttered spatula.

Working quickly, divide the mixture between the two prepared cake pans, and press along the sides of the pans, creating a ring about 1.5 inches tall and 1-1.5 inches wide/thick. Rub a bit of butter on your hands as necessary, to prevent the mixture from sticking to your hands.

3. Make the red (watermelon) center-

Repeat as above, using the ingredients listed (left).

Press red mixture into the center of the two cake pans, press down and smoothign the top surface with a buttered spatula.

4. Add "seeds"

I added chocolate covered sunflower seeds, using a tiny bit of melted chocolate to keep each seed in place.

Assembling

- Press the green “rind” around outside edge of a prepared cake pan,
- then make up the red “watermelon” mixture and press it into the center of the pans.

Note

- I added some “watermelon slices” onto pretty paper straws (first creating a hole using a wooden skewer).



Kids' trifles recipe

These individual kids trifles are great party food and you won't have to be slaving for hours to get the finished product. They have layers of sponge, fruit, custard, jelly and cream.



Ingredients:

- 1 ready-made sponge or Madeira cake
- 1 pkt red jelly, mixed and set
- 2 cups pre-prepared custard
- 1 tin (800g) fruit salad in juice
- 1 cup cream, whipped
- sprinkles
- 8 plastic glasses

Method:

1. Slice the edges off the cake and cut into 2cm thick slabs.
2. Tip the plastic cups upside down and push them into the sponge so they cut a circle of sponge out. Put this cake in the bottom of the cup.
3. Spoon two tablespoons of fruit salad (juice and all) on top of the sponge. Spoon on 1/2 cup custard per cup and then the same of jelly.
4. Top with cream and sprinkles.

Chocolate Monkey

Tails

Ingredients

- 10 wooden ice pop sticks
- 5 very ripe bananas, peeled and halved crosswise
- 450g chocolate or choc chips
- 1 tablespoon butter
- Desiccated coconut or chopped nuts, as needed



Method

1. Insert 1 wooden stick into the cut end of each banana. Place the bananas on a baking tray lined with greaseproof paper and freeze until the bananas are frozen, about 2 hours.
2. Melt the chocolate and butter in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes

(depending on your microwave). Do not overheat or chocolate will scorch.

3. Dip the frozen bananas in the melted chocolate, spooning the chocolate over the banana to cover it completely. Roll in coconut or nuts, or both if desired. Place the dipped bananas back on the baking tray lined with greaseproof paper and freeze until the chocolate is firm.

Another serving suggestion:

- Place the melted chocolate in a small plastic bag. Snip the end of the bag and drizzle over the frozen chocolate covered banana. Return the bananas to the freezer until the chocolate is firm.

Basbousa

Ingredients

- 1 tin NESTLÉ Cream or 170 g
- 1 cup sugar or 200 g
- 2¾ cups milk or 690 ml
- 2 teaspoons vanilla powder
- 2 teaspoons baking powder
- ¾ cup butter or 150 g, melted
- 5 cups semolina or 800
- ½ cup almonds or 70 g, halved



For the syrup:

- water
1¾ cups water or 440 ml
- 2½ cups sugar or 500 g
- 2 tablespoons rose

Method

1. Combine NESTLÉ® Cream , sugar, milk, vanilla powder, baking powder and butter. Stir until sugar dissolves.

2. Add semolina to the milk cream mixture and stir until well combined.
3. Grease a 35cm x 28cm oven tray with butter. Pour semolina mixture in and arrange the surface at one level then decorate with almond halves.
4. Bake in 175°C preheated oven for 35-40 minutes or until the top is golden brown.
5. Remove from oven and pour the syrup equally.
6. Set aside to cool, use a sharp knife to cut in square or diamond patterns and serve.

To prepare the syrup:

1. Boil water and sugar for 5-6 minutes, remove from heat, stir with rose water and allow cooling to room temperature.

Chocolate cornflake cakes

Everyone loves crispy cornflake cakes, whatever their age. Get the whole family in the kitchen to make these simple bites



Ingredients

- 50g butter
- 100g milk or dark chocolate , broken into chunks
- 3 tbsp golden syrup
- 100g cornflakes

Method

1. Children: Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put the butter, chocolate and golden syrup in a saucepan or microwavable bowl. Put the cornflakes in another large bowl.

2. Grown ups: Melt the butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.

3. Children: Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Grown ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.

Strawberry jellies

Help kids learn to make homemade jelly with this easy recipe, designed for 5-9 year-olds



Ingredients

- 1 sachet **gelatine**
- 450ml strawberry or **apple juice**
- 15-18 very ripe **strawberries**
- whipped cream , for decoration

Method

1. **Ask a grown-up** to put 6 tsp boiling water into a jug. Sprinkle on the gelatine, then whisk carefully until it dissolves.
2. Pour in the juice and whisk, making sure it's all mixed in.
3. Pull the green hulls out of the strawberries. Use a knife to cut them into slices or small chunks.

4. Put some pieces of strawberry into 6 glasses leaving a few to decorate at the end. They should be full but with plenty of room around them.

Pour the juice into 6 glasses, filling them almost to the top. Put them on a plate or tray in the fridge to set. They will take about 4 hours to set.

When the jellies are set, decorate with whipped cream and extra strawberries.

Cinnamon rolls

Ingredients

Dough

- 1/2 cup milk
- 1/4 cup butter
- 1/2 cup water
- 1-1/2 teaspoons active dry yeast
- 1/2 cup white sugar
- 1/2 teaspoon salt
- 1 eggs
- 3 cups all-purpose flour

Filling

1 teaspoon ground
cinnamon
1 cup dark brown sugar
1/4 cup butter, softened

Frosting

1 cup confectioners' sugar
1/2 (3 ounce)
package cream cheese,
softened
1-1/2 teaspoons butter,
softened
1/4 teaspoon vanilla
extract
1 tablespoon and 1-1/2
teaspoons milk



Method

1. Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in the butter; stir until melted. Add water and let cool until lukewarm.
2. In a large bowl, combine the milk mixture, yeast, white sugar, salt, eggs and 2 cups flour; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
3. Divide dough into two pieces. Roll each piece into a 12x9 inch rectangle. In a bowl, stir together the cinnamon and brown sugar. Spread each piece with half of the butter, half of the brown sugar and cinnamon mixture. Roll up dough, using a little water to seal the seam.
4. Cut each roll into 12 slices using a very sharp knife or dental floss. Place rolls onto two 9x13 inch greased baking pans. Cover and let rise until almost doubled, about 1 hour. Meanwhile, preheat oven to 375 degrees F (190 degrees C).
5. Bake in preheated oven for 20 to 25 minutes until golden brown.
6. To make frosting; combine confectioner's sugar, cream cheese, butter and vanilla. Add milk gradually until frosting reaches a spreading consistency. Spread over warm (but not hot) cinnamon rolls.

Red velvet cake

This is the best red velvet cake I've ever had! Super moist with the perfect, classic red velvet taste.



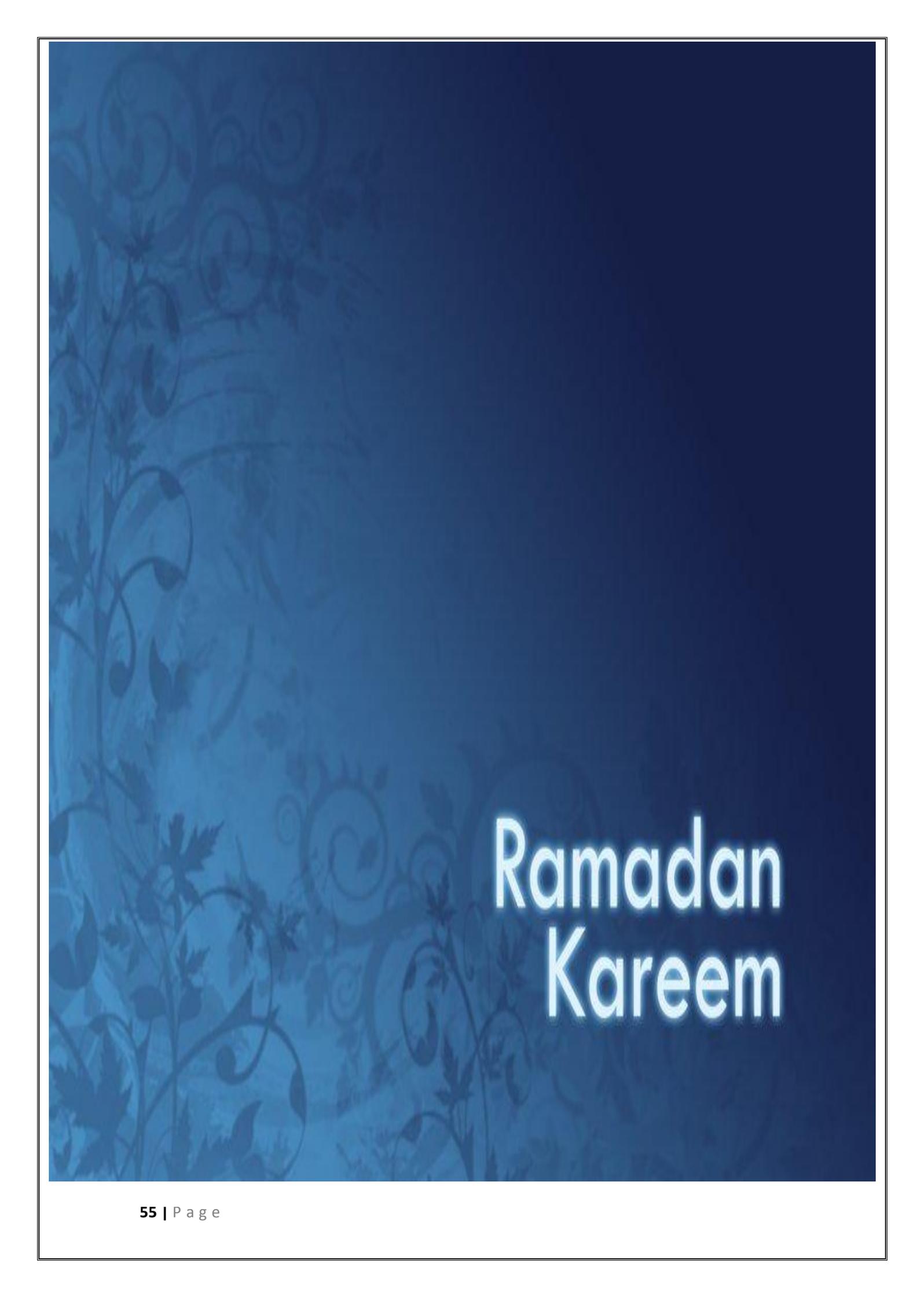
Ingredients

- 2 cups all purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of salt
- 2 Tablespoon of unsweetened, cocoa powder
- 2 cups sugar
- 1 cup vegetable oil
- 2 eggs
- 1 cup buttermilk(One tablespoon of lemon juice or vinegar added to milk to equal one cup)
- 2 teaspoon of vanilla extract
- 1-2 oz. red food coloring
- 1 teaspoon of white distilled vinegar
- ½ cup of prepared plain hot coffee (don't skip this ingredient)

Method

1. Preheat oven to 325.
2. In a medium bowl, whisk together flour, baking soda, baking powder, cocoa powder and salt. Set aside.
3. In a large bowl, combine the sugar and vegetable oil.
4. Mix in the eggs, buttermilk, vanilla and red food coloring until combined.

5. Stir in the coffee and white vinegar.
6. Combine the wet ingredients with the dry ingredients a little at time, mixing after each addition, just until combined.
7. Generously grease and flour two round cake pans with crisco and flour.
8. Pour the batter evenly into each pan.
9. Bake in the middle rack for 30-40 minutes, or until a toothpick comes out clean. Do not over bake as cake will continue to cook as it cools.
10. Let cool on a cooling rack until the pan are warm to the touch.
11. Slide a knife or offset spatula around the inside of the pans to loosen the cake from the pan.
12. Remove the cakes from the pan and let them cool.
13. Frost the cake with cream cheese frosting when the cakes have cooled completely.



Ramadan Kareem