

For the 18cm Sandwich tin

Tomato and Cheese Tart

Serves 4

Equipment work mat; Lakeland i can cook 18cm sandwich tin; baking parchment circle; Lakeland i can cook silicone bowl scraper; Lakeland i can cook electronic scales; small mixing bowl; tablespoon; Lakeland i can cook safety scissors; cup; rolling pin; flour dredger; table knife; cutting board; fork; Lakeland i can cook baking tray, Lakeland i can cook oven gloves for the adult to use.

Ingredients 125g ready made puff pastry; 10-12 (150g) cherry tomatoes; 75g mascarpone cheese (at room temperature); 1 heaped tbsp (15g) grated Italian hard cheese; (child's) big handful fresh basil (about 5g), pepper

1. Ask an adult to Preheat the oven to 200°C (fan)/220°C / Gas 7. Wash your hands and put on an apron. Line the sandwich tin with a circle of baking parchment.
2. With the pastry at room temperature, roll out to just bigger than the sandwich tin. This can be done by turning the tin upside down on top of the pastry and carefully cutting around the outside using the table knife. Drop the slightly larger circle of pastry into the base of the tin, cover and put in the fridge while you prepare the topping.
3. For the topping, put the basil leaves into the small bowl then roughly chop with the scissors. Add the parmesan and mascarpone plus a pinch of black pepper and mix with the spatula or spoon until soft.
4. Put the tomatoes into the cup and chop up with the scissors.
5. Put the tart together by spreading the cheese mix onto the top of the cold pastry base, using the back of the spoon until the base is covered. Then tip the chopped tomatoes over the top. Add a pinch of pepper.
6. Ask an adult to place the tart in the hot oven for 20 minutes (it is easier if you put the sandwich tin on to a baking tray), then turn the oven down to 160°C, fan/180°C/ Gas 4 for a further 25-30 minutes. Leave to cool for 10 minutes then lift the tart out of the tin.

Serve warm or cold with carrot batons

For the 18cm sandwich tin

Raspberry and Vanilla cake

Serves 8

Equipment work mat; Lakeland i can cook 18cm sandwich tin; baking parchment circle; cup; Lakeland i can cook silicone bowl scraper; Lakeland i can cook electronic scales; Lakeland i can cook mixing bowl; tablespoon; teaspoon; Lakeland i can cook baking tray; Lakeland i can cook oven gloves for the adult to use.

Ingredients 60g soft butter; 60g self raising flour; 60g caster sugar; ½ tsp vanilla extract, 30g white chocolate drops (optional); 1 medium egg; 50g frozen raspberries

1. Ask an adult to preheat the oven to 160°C (fan)/180°C / Gas 4. Wash your hands and put on an apron. Line the sandwich tin with a circle of baking parchment.
2. Put the flour, sugar, soft butter, vanilla extract and chocolate drops (if using) all into the same bowl. Break the egg into the cup then add to the bowl of ingredients. Then mix well with the silicone bowl scraper until you have a smooth mixture.
3. Put the mixture into the sandwich tin, using the spoon to help you spread it over the paper liner. Sprinkle the frozen raspberries over the top.
4. Ask an adult to place the cake in the hot oven for 15- 20 minutes (it is easier if you put the sandwich tin on to a baking tray). Leave to cool for 10 minutes then ask someone to help you turn it out onto a cooling rack.

Serve warm or cold with raspberry yoghurt for a pudding or just as a cake slice with a glass of water or milk. Why not make two and sandwich with vanilla flavoured yoghurt and more raspberries for a high tea treat.