

The Baking Challenge

By 1st Burley-in-Wharfedale Brownies.



The Baking challenge has been written by 1st Burley-in-Wharfedale Brownies and is being sold to raise money for Katiyo Primary School in Zimbabwe and 1st Burley Brownies.

Katiyo Primary School in Zimbabwe

Way back in 2000 1st Burley-in-Wharfedale Brownies took part in a Guiding project called Book Aid, collecting books and raising money to buy books to send to children in Africa. We put book plates in the books we bought and one of those books ended up in Zimbabwe with a charity who worked with farm orphans. The lady running the project recognised our unit name as she was originally from the next village to us back in Yorkshire.

We were asked if we wanted to link up with children in Zimbabwe and we said yes. We were put in touch with Katiyo Primary School near Mutare in Zimbabwe close to the border with Mozambique. We began exchanging letters and a firm friendship was formed. Life for the pupils is hard and they lack the basic facilities we take for granted at school here in the UK so we decided we would like to raise some money for them. That was nearly 12 years ago and we have been supporting them ever since. If you would like to know more about Katiyo Primary School please get in touch with Sharon our Brown Owl (1stburleybrownies@gmail.com)

We have raised over £1000 so far for Katiyo Primary School! Thank you to everyone who has helped out.



Complete all of Section 1 and at least one activity from each of the other sections. There are challenges covering a difficulty levels, try to choose ones that will challenge your girls and help them learn something new. If there is a new recipe you would like to try or a baking idea you have and it's not on the list here it's ok to use it instead.

We would love to hear from you and find out about your experiences with our challenge. You can get in touch by email: 1stburleybrownies@gmail.com with your comments and photos, or by joining our Facebook group.

There are thousands of recipes you could use to complete our challenge. We've put together a resource file to start you off with a handful of recipes, all the recipes in the file are tried and tested ones we've used and succeeded with.

Once you've finished you can order your badges – see order form at the end of this pack.

Baking lots with your unit can be an expensive activity so we have tried to include a range of activities that can be done cheaply. To keep costs down our unit always uses the supermarket value brand for our basic ingredients. You could also think about asking the girls to bring in a small amount of money e.g. 25p or 50p towards the cost of the ingredients or asking different girls to provide an ingredient each.

Even if you don't have kitchen facilities at your meeting place you can still enjoy our challenge, there are plenty of no-cook clauses and remember you can always send the girls home with their baking and the instructions for how to bake it at home.

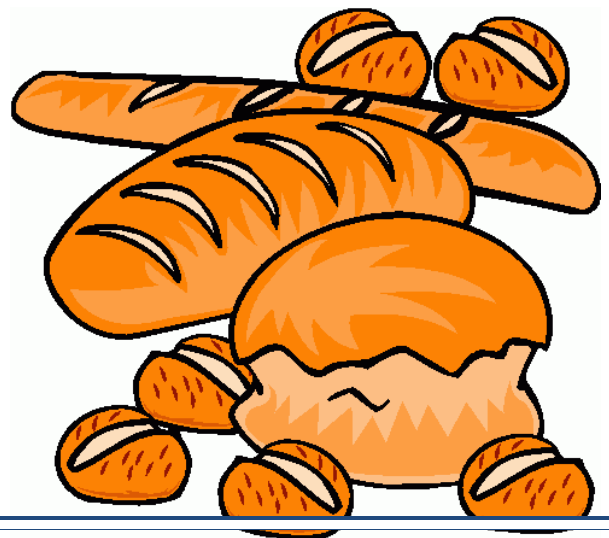
Section 1 - Get ready to cook.

- a. Find out about food hygiene, know why it is important:
- Write your own rules for the kitchen or
 - Take a food hygiene course or
 - Make a poster for your meeting place or holiday house reminding people about food hygiene.
- b. Know how to prevent accidents in the kitchen:
- Carry out a spot check on your kitchen, what dangers did you spot? How can you minimise the risk of injuries?
 - Learn how to use the oven safely and how to remove your baking from the oven without hurting yourself.
 - Learn about knife safety. Find out how to use a knife safely.



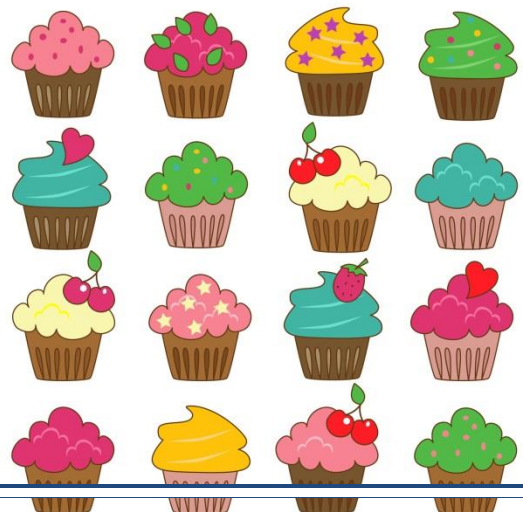
Section 2 – Breads

- a. Hold a taste test, you could:
 - try different brands – can you tell the difference? Which is your favourite?
 - Try different types of bread or breads from different countries.
 - Compare bread made by hand to bread made with a bread machine.
 - Try home-made vs. store bought bread.
- b. Bake your own bread
- c. Try making breads from around the world.
- d. Find out about the history of bread.
- e. Challenge yourself to make a variety of different types of bread.
- f. Find out about breads that are important to different religions or eaten on different special occasions e.g. Jewish Challah bread, hot cross buns, matzah. Taste some or have a go at making them.
- g. Visit a bakery and find out how bread is made.



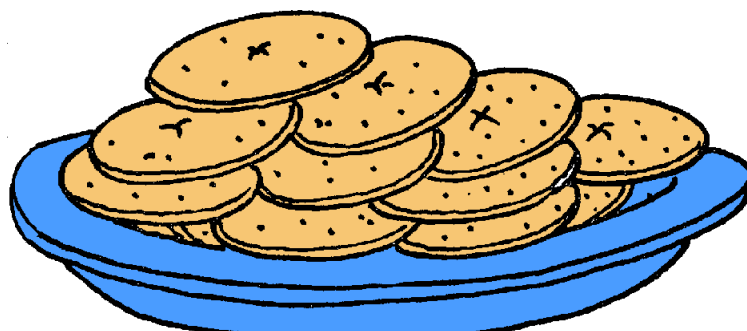
Section 3 – Cakes

- a. Make a Victoria Sponge
- b. Make and decorate your own cupcakes
- c. Find out about the different types of cakes.
- d. Make a cake from another country or culture e.g. Jewish Honey Cake
- e. Make a cake from a box mixture and one from scratch. Can you taste the difference?
- f. Make a shaped cake either using a special tin or by hand.
- g. Make a cake in an unusual way – in a mug in the microwave, in an orange skin at a campfire or using a Dutch oven.
- h. Make and share a friendship cake:
<http://guidinguk.freesevers.com/friendshipcake.html>



Section 4 – Biscuits

- a. Decorate some biscuits using different types of icing and sprinkles.
- b. Make your own chocolate chip cookies.
- c. Make some biscuits using dough you have to roll out then cut out shapes with cutters.
- d. Use boiled sweets to make some stained glass window biscuits.
- e. Make a range of different types of biscuits, try working with a range of different ingredients.
- f. Have a go at making some “big” biscuits – custard creams, bourbons or jammie dodgers.
- g. Hold a blind taste test – can you tell the difference between branded and own brand digestives?
- h. Find out which biscuits make the best dunkers!
- i. Find out about different regional biscuits such as Shrewsbury and Shortbread, have a go at tasting them and making them.
- j. Challenge yourself to make a technically difficult biscuit like macaroons or brandy snaps.
- k. Read the gingerbread man whilst eating some gingerbread!



Section 5 – Savouries

- a. Learn how to make pastry. You could make your own jam tarts or mince pies (yes I know they're not savoury!)
- b. Try making some sausage rolls, if flaky pastry sounds a little scary you could always buy some from the supermarket.
- c. Make some scones.
- d. Learn about the different types of pastry including when they are used and how they are made.
- e. Make your own pizza base and choose your own toppings (you can buy pizza base mix at the supermarket.)
- f. Make your own fish, meat or vegetarian pie.
- g. Bake your own tortilla chips in the oven.
- h. Make your own batter and use it to make pancakes or Yorkshire puddings.
- i. Try at least 3 new savouries you've never had before.



Section 6 - Bake-off

- a. Hold a bake-off in your unit, challenge everyone to make a cake, a set of buns or biscuits or their own bread. Get someone to judge them for you.
- b. Hold a bake sale – why not sell the entries to your bake-off and raise money for your favourite charity.
- c. Learn about afternoon tea – the foods and the etiquette
- d. Hold your own afternoon tea – for your unit, invite your Mums for mothers' day, get in touch with a local group for the elderly and invite them along. Guides or Brownies could organise a tea for their local Rainbows.
- e. Hold a coffee morning and bake your own biscuits.
- f. Have a ready steady cook evening – what can you bake with the ingredients in your bag? For an extra challenge why not try cooking outdoors.
- g. The invention test – create your own recipe for a new cake or bread.



Section 7 - Design and Decorate

- a. Find out about different types of icing, learn how to make different types and know when to use them.
- b. Decorate your own cake or biscuits suitable for a special event.
- c. Learn how to use a piping bag and decorate your own cake or buns.
- d. Find out more about sugar-craft. Perhaps you could get someone to come and teach you how to make sugar-craft flowers or other decorations.
- e. Learn how to make celebration cakes, have a go at making your own.
- f. Learn how to melt chocolate, use it to decorate buns and cakes or to make your own sweets.
- g. Design, make or decorate your own cupcake box or a basket for some homemade sweets.
- h. Make a cupcake themed craft.



Section 8 - More about baking

- j. Find out about your favourite famous baker and how they got interested in baking. Were they a member of Scouting or Guiding? Try out one of their recipes.
- k. Make a collection of your favourite baking recipes, perhaps you could make a recipe book for your unit. You could even sell it to raise funds.
- l. Find out about the history of your favourite type of biscuit or cake.
- m. Hold a baking workshop to teach other people how to make your favourite recipes.
- n. Find out about cakes and pies in stories and nursery rhymes and read as many as you can.
- o. Try some no cook recipes – make rocky road fridge cake or chocolate krispies.
- p. Try some puddings that your Mum and Dad used to eat at school, you could even have a go at making your own.
- q. Gather some fresh berries and learn to make crumble.

- r. Find out about healthy eating:
- Plan a balanced meal or a plan for a day perhaps at camp or on holiday. Or
 - Tell other people about eating healthily, you could design a poster, put on a play, film your own advert.
- s. Make or decorate your own apron. Know why it is important to wear an apron when you cook.
- t. Make your own chef's hat.
- u. Look at the key ingredients of biscuits and cakes and find out where in the world they come from.
- v. Visit a mill and find out how flour is made.



Section 9 - Don't forget to wash up afterwards, clean everything up and put it all away!

Check out our Pinterest page for more ideas you can use to earn your baking challenge badge:

<http://www.pinterest.com/shutterbugowl/the-baking-challenge/>

BADGE ORDER FORM

Thank you for taking part in our Baking Challenge – we hope you enjoyed it! Fill in the form below and send with your payment to receive your Baking Challenge badges.

Unit.....

County.....

No. of badges.....@ £1 each = £.....

Postage

1-10 badges £ 1.10

11 – 50 badges £3.00

Please email for postage if ordering more than 50 badges

Total £.....

Contact Name and Address:

.....
.....
.....

Postcode.....

Email:

Please make cheques payable to 1st Burley-in-Wharfedale Brownies and send to:

1st Burley-in-Wharfedale Brownies

7 Langford Lane

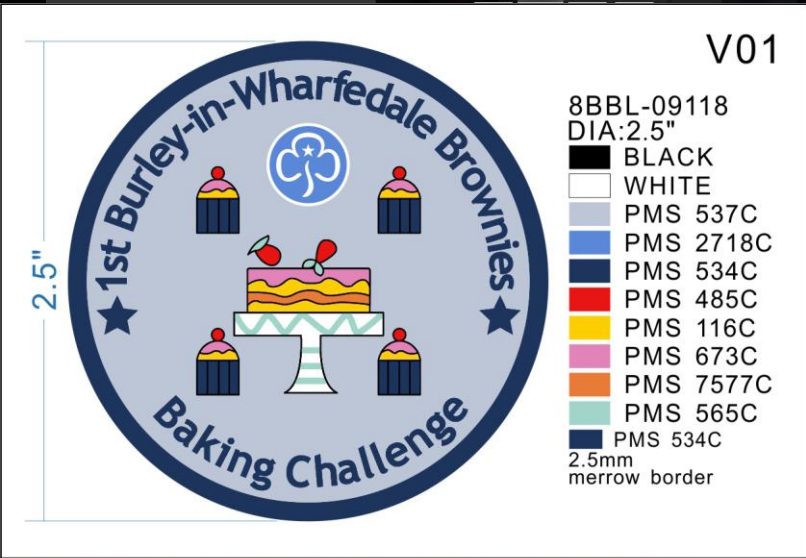
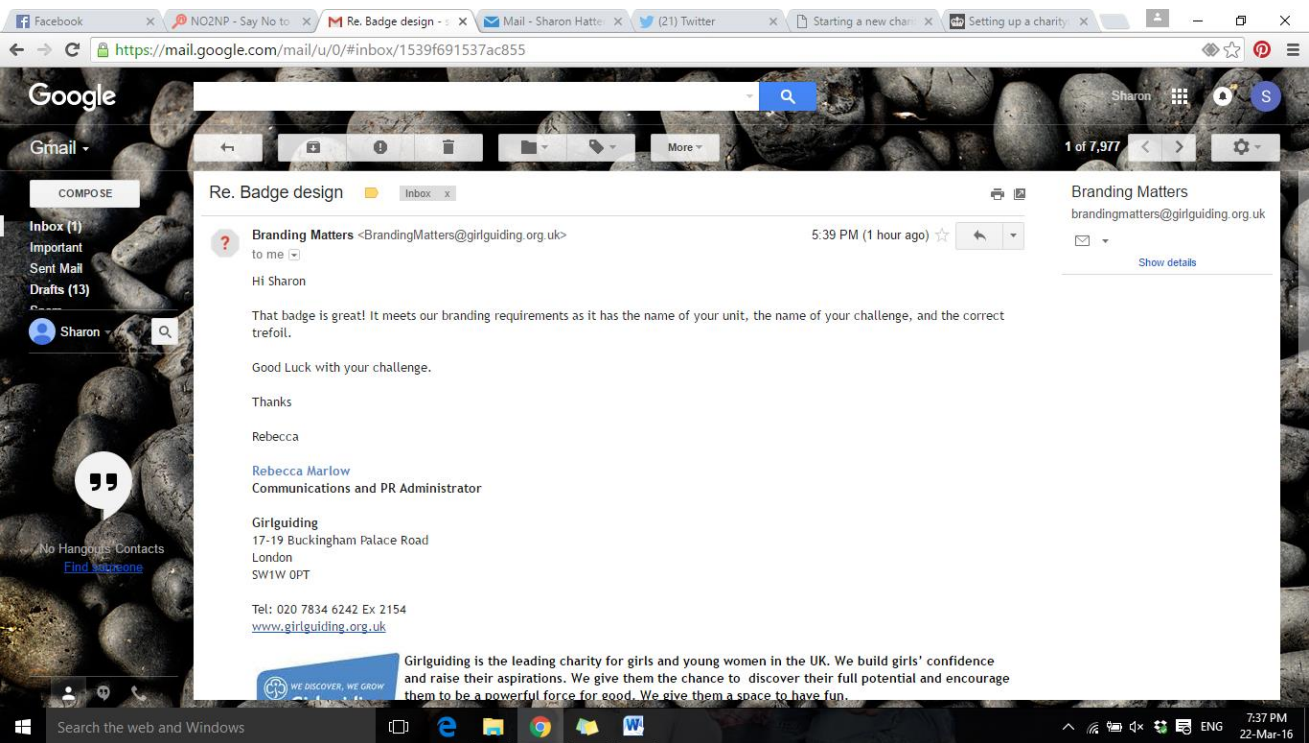
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- Approval of this proof is final. Please check all details of size, colour, design, and spelling before giving approval.
- Colours are matched to pantone colours where shown. Production tolerances may apply. Colours may appear differently on different computer screens and different print media.
- Images of your badges may be used in marketing and advertising. Please inform us if you do not want images to be used.

Updated badge design – being ordered 23-03-16