





At Currumbin Kids Club, we proudly continue our long-standing tradition of Cooking Club. For many years, Miss Raewyn led the Cooking Club with dedication until her retirement at the end of 2023. You can find her cherished recipes in the "Blast from the Past" section of this cookbook.

Our enthusiastic Educators have carried on this tradition, having a wonderful time with the children as they create a variety of delicious recipes. We are committed to involving more children in the fun, ensuring everyone has the opportunity to participate. The Cooking Club runs weekly on different days, so please check our Weekly Program to see when your child can join in and discover what we're cooking up!

Cooking offers a wealth of educational and developmental benefits for children, encompassing various skills across different domains. Here are some key skills children can learn when cooking:

Cognitive Skills

Math Skills: Measuring ingredients; Counting and fractions (e.g., halving, doubling recipes); Understanding weight and volume.

Science Skills: Observing physical and chemical changes (e.g., melting, baking); Learning about nutrition and the properties of different foods; Understanding temperatures and cooking times.

Language and Literacy Skills

Reading: Following recipes; Reading labels and ingredient lists;

Vocabulary Development: Learning cooking terms and food names.

Comprehension: Understanding instructions and sequencing steps.

Fine Motor Skills

Hand-Eye Coordination: Chopping, stirring, pouring, and mixing.

Dexterity: Using various kitchen tools

Social and Emotional Skills

Teamwork and Collaboration: Working together to prepare a meal.

Patience and Turn-Taking: Waiting for cooking processes to complete; Sharing tasks and responsibilities.

Creativity

Experimentation: Trying new recipes and flavors.

Cultural Awareness

Exploring Different Cuisines: Learning about and preparing foods from various cultures and traditions.

Rocky Road

Made at Cooking Club on: Wednesday, 7th August 2024



Prep Time: 5 Mins **Cook Time:** 0 Mins **Total Time:** x Mins

Ingredients:

- 1 can Sweetened Condensed Coconut Milk
- Bag of Chocolate Chips
- A selection of marshmallows, berries, and lollies
- Small paper cup
- Popsicle stick

Instructions:

No formal recipe was used. Cooking Club just winged it the best they could and it turned out delicious!

1. Each person take a cup and put their name on it. Add a little of each topping into their cup
2. Combine the sweetened condensed coconut milk and chocolate chips together in a microwave safe bowl. Microwave for 30 seconds at a time, mixing each time until melted and well combined.
3. Add the melted chocolate into the cup until it covers the topping. Put a popsicle stick in the middle.
4. Put the cups into the fridge or freezer to harden.
5. Once hardened, pull out the chocolate with your stick, or cut and peel the paper cup if needed.

Children's Feedback:

Parfait

Made at Cooking Club on: Wednesday, 31st July 2024



Prep Time:

2 Mins

Cook Time:

0 Mins

Total Time:

2 Mins

Ingredients:

- Vanilla yoghurt
- Honey
- Fresh or frozen berries
- Granola

Instructions:

1. Put berries and granola in their own individual bowls with a spoon
2. Get a cup and scoop a big spoonful of yoghurt into it
3. Add a layer of berries and granola
4. Add another layer of yoghurt
5. Add another layer of berries and granola
6. Eat & enjoy!

In the spirit of the Paris Olympics, we have made parfaits. Parfait in French means Perfect and these parfaits are the perfect snack for our children to make at Cooking Club.



Children's Feedback:

Choc Chip Cookies

(egg-less)

Made at Cooking Club on: Wednesday, 24th July 2024



Prep Time:

10 Mins

Cook Time:

10-12 Mins

Total Time:

20 Mins

Ingredients:

- 1 cup flour
- 1/2 tsp baking soda
- 1/4 cup light brown sugar
- 1/4 cup white sugar
- 1-1/3 cup salted butter, softened
- 1/2 tsp vanilla
- 2 Tbs milk
- 1/2 cup chocolate chips

Instructions:

1. Combine flour, baking soda, and salt in a small bowl and set aside.
2. Cream together sugars and butter. In a separate bowl mix water, vegetable oil and baking powder and allow to fizz for a few minutes. Add into the batter with the vanilla and beat until smooth. At this point, the batter will be a little runnier than normal, but that's ok!
3. Add in the flour mixture and mix well. Then add chocolate chips and mix to combine.
4. Use a medium cookie scoop or roll about 2 Tbs in a ball and place onto a greased or lined cookie sheet about 5cm apart.
5. Bake at 180 C for 10 to 12 minutes or until golden brown.

*Makes 1 dozen cookies

Recipe adapted from: https://www.spiceupthecurry.com/wprm_print/eggless-chocolate-chip-cookies-best-eggless-cookies

Children's Feedback:

Cinnamon Scrolls

Made at Cooking Club on: Monday, 15th July 2024



Prep Time:

10 Mins

Cook Time:

10-12 Mins

Total Time:

20 Mins

Ingredients:

- 2 frozen puff pastry sheets
- 3 Tbs melted butter, divided
- 1/4 cup caster sugar
- 1/4 cup packed brown sugar
- 2 Tbs Cinnamon

Instructions:

1. Preheat oven to 180C and line a baking dish with baking paper.
2. Mix caster sugar, brown sugar and cinnamon.
3. Roll out pastry and spread butter on pastry.
4. Sprinkle sugar and cinnamon mixture on pastry
5. Roll pastry up and cut into 8 pieces each
6. Lay pieces onto baking sheet and cook at 180C for 10-12 mins.

*Makes 16 rolls.

For some extra sweetness, mix up some cream cheese icing or regular icing.

Recipe adapted from: <https://www.gimmesomeoven.com/puff-pastry-cinnamon-rolls-recipe/>

Children's Feedback: Messy, but fun!

Vegemite Scrolls

Made at Cooking Club on: Wednesday, 1st May 2024



Prep Time:

10 Mins

Cook Time:

10 Mins

Total Time:

20 Mins

Ingredients:

- 1 frozen puff pastry sheets
- Vegemite
- Shredded cheese

Instructions:

1. Preheat oven to 180C and line a baking dish with baking paper.
2. Spread vegemite on the pastry
3. Sprinkle shredded cheese
4. Roll the pastry and cut into 8 pieces
5. Lay pieces onto baking sheet and cook at 180C until golden brown, about 10 mins.

*Makes 8 scrolls

Children's Feedback: 5 stars out of 5! Easy and yummy!

ANZAC Day Poppy Cupcakes

Made at Cooking Club on: Wednesday, 24th April 2024



Prep Time:

10 Mins

Cook Time:

n/a

Total Time:

10 Mins

Ingredients:

- Pre-made cupcakes
- Red Fondant
- Black food colouring
- Icing

Resources:

- Rolling pin
- Plastic Wrap

Instructions:

- Spread some white icing on the top of the cupcake. This will act as the glue to hold your Poppy.
- Take some extra icing and add 2-3 drops of black food colouring. Set aside.
- Take some red fondant and place on the plastic wrap. Cover the top of the fondant with more plastic wrap. Take the rolling pin and flatten the fondant. Cut out or shape a 5 petal Poppy.
- Place the Poppy on your cupcake and add some black icing in the middle.
- Before you eat your cupcake, take a moment of silence to remember our fallen ANZACs of World War I.

Children's Feedback:

ANZAC Biscuits

Made at Cooking Club on: 17th April 2003



Prep Time:	Cook Time:	Total Time:
15 Mins	15 Mins	30 Mins

Ingredients:

- 40g honey
- 175g unsalted butter
- 30g water
- 3/4 tsp baking soda
- 135g flour
- 50g coconut
- 110g oats
- 130g dark brown sugar
- 90g white sugar
- 1/2 tsp salt

Instructions:

1. Pre-heat oven to 180C
2. Mix together sugars, coconut, rolled oats, salt and flour.
3. Melt the butter and add the honey, water and baking soda.
4. Add the dry ingredients to the butter mixture and mix well.
5. Place a spoonful on the tray for each cookie and flatten with a fork.
6. Cook for 15-20 mins until golden brown.

Makes 16 biscuits

Children's Feedback: "Yummier recipe than the last one"

Easter Biscuits

Made at Cooking Club on: 26th March 2024



Prep Time:	Cook Time:	Total Time:
5 Mins	0 Mins	5 Mins

Ingredients:

- Milk Arrowroot Biscuits
- Frosting (strawberry for pink; vanilla for white)
- 100s and 1000s
- various lollies for decorating

Instructions:

1. Spread frosting on the biscuit.
2. Decorate with your favourite lollies.
3. Smile and laugh with your friends.
4. Eat your creation!

Children's Feedback: Fun to decorate and eat!

Choc Chip Cookies

(egg-less)

Made at Cooking Club on: Wednesday, 24th July 2024



Prep Time:

10 Mins

Cook Time:

20 Mins

Total Time:

30 Mins

Ingredients:

- 1-3/4 cups flour
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup brown sugar (firmly packed)
- 1/4 cup white sugar
- 1/2 cup salted butter, softened
- 2 Tbs water
- 1 tsp vegetable oil
- 2 tsp baking powder
- 1 tsp vanilla
- 200g chocolate chips

Instructions:

1. Combine flour, baking soda, and salt in a small bowl and set aside.
2. Cream together sugars and butter. In a separate bowl mix water, vegetable oil and baking powder and allow to fizz for a few minutes. Add into the batter with the vanilla and beat until smooth. At this point, the batter will be a little runnier than normal, but that's ok!
3. Add in the flour mixture and mix well. Then add chocolate chips and mix to combine.
4. Use a medium cookie scoop or roll about 2 Tbs in a ball and place onto a greased or lined cookie sheet about 5cm apart.
5. Bake at 150 C for 18-20 minutes or until golden brown.

*Makes 1 dozen cookies

Recipe adapted from: <https://cookcraftlove.com/egg-less-chocolate-chip-cookies-3/>

Children's Feedback:



Miss Raewyn's Cooking Club

Cake on a Stick

Made at Cooking Club on: 31st January 2023



Prep Time:

5 Mins

Cook Time:

0 Mins

Total Time:

5 Mins

Ingredients:

- Pre-made cupcakes
- Popsicle sticks (or thin lollipop sticks)
- Icing
- 100's & 1000's

Instructions:

1. Unwrap your cupcake
2. Spread icing on your cupcake
3. Sprinkle 100's & 1000's
4. Insert a popsicle stick in the bottom of your cupcake

Enjoy eating your cupcake! Yummy!

Children's Feedback: Loved it! It was fun to decorate!

Noodle Spiders

Made at Cooking Club on: 9th February 2023



Prep Time:

5 Mins

Cook Time:

0 Mins

Total Time:

35 Mins

Ingredients:

- Chinese original fried noodles or
- 2-minute noodles
- Milk chocolate chips or block, melted
- Edible eyeball decorations

Instructions:

1. Firstly cover your baking tray with baking paper (so the spiders won't stick)
2. Pop your melting chocolate into a heat proof bowl and melt in the microwave in 10 second intervals. This is just to make sure not to overheat the mixture.
3. Add your packet of fried noodles and mix till they are all covered.
4. Place tablespoons of mixture onto the tray. One large heaped tablespoon or smaller teaspoon size if you would like to make little spiders.
5. Add the candy eyeballs while the chocolate is still runny to help them stick properly.
6. Allow to set till firm.

Adapted from (minus the peanut butter): <https://justonebiteatatime.com/easy-chocolate-spiders-recipe/>

Children's Feedback: "We loved eating them."

Rockmelon & Strawberry Rockets

Made at Cooking Club on: March 2023



Prep Time:	Cook Time:	Total Time:
1 Mins	0 Mins	1 Mins

Ingredients:

- Bamboo skewers
- Rock melon for the flames
- Strawberries and Marshmallows for the rocket ship
- Other fruit can also be used

Instructions:

1. Assemble the rocket ship starting with the rockmelon flames and then building the rocket ship alternating strawberry pieces and marshmallows

Adapted from: <https://www.taste.com.au/recipes/rockmelon-strawberry-rockets/7072b5f3-c6be-4467-afbf-847fc8364fd6>

Children's Feedback: Putting these together was fun!

Dinner Rolls

Made at Cooking Club on: 17th April 2023



Prep Time:	Cook Time:	Total Time:
5 Mins	15 Mins	20 Mins

Ingredients:

- 2 cups flour
- 1 cup milk
- 4 tablespoons mayonnaise

Instructions:

1. Preheat oven to 190C degrees. Generously oil or spray a 12-cup muffin tin; set aside.
2. In a medium bowl, stir together all ingredients just until moistened (do not use a mixer). Spoon evenly into the prepared muffin tin.
3. Bake for 12-15 minutes, or until golden brown. Serve immediately.

Miss Raewyn did this recipe with Preps to Year 2's. They enjoyed mixing the ingredients.

Adapted from: <https://lifeloveandgoodfood.com/quick-3-ingredient-dinner-rolls/>

Children's Feedback:

Smoothies

Made at Cooking Club on: 27th April 2023



Prep Time:

5 Mins

Cook Time:

0 Mins

Total Time:

5 Mins

Ingredients:

- Frozen or fresh mixed berries
- Milk
- Banana
- Caramel
- Anything else you would like to add

Instructions:

1. Place all ingredients in blender and blend until smooth.

Children's Feedback: Delicious and refreshing!

Homemade Dips

Made at Cooking Club on: 2nd May 2023



Prep Time:

5 Mins

Cook Time:

0 Mins

Total Time:

5 Mins

Corn Relish Dip:

- Jar of Corn Relish
- 1-1/4 cup Greek Yoghurt
- 2 tps chopped fresh chives
- Blend together, top with chives and serve with vegetables and crackers.

Taco Dip:

- 2 cups Greek Yoghurt
- 1 packet Taco Seasoning
- Blend together and serve with vegetables and crackers

Plum Dip:

- 1/4 cup Plum Jam
- 2 tsp vinegar
- 2 tsp brown sugar
- 1 Tbsp water
- 1/8 tsp onion powder
- 1/8 tsp red pepper
- 1/8 tsp garlic powder
- 4 pinches of ground ginger
- Mix all ingredients together well.
- Place in microwave for 30 seconds.
- Serve with vegetables or egg rolls.

Children's Feedback:

Baby Muffins

Made at Cooking Club on: 9th May 2023



Prep Time:	Cook Time:	Total Time:
10 Mins	15 Mins	10 Mins

Ingredients:

- 1-1/4 cup Self Raising Flour
- 1 cup milk
- 1 egg
- 100g chopped bacon or ham
- 1 cup sweet corn (can drained)
- Black pepper
- 1 cup grated cheese
- Parsley

Instructions:

1. Mix all ingredients together.
2. Get a mini-muffin tray and place cupcake paper or oil to prevent stickiness
3. Add a spoonful of the mixture into each muffin
4. Bake for 15 mins at 200C.

Children's Feedback: "They were great - loved them!"

Chocolate Chip Cookies

Made at Cooking Club on: 16th May 2023



Prep Time:	Cook Time:	Total Time:
15 Mins	15 Mins	15 Mins

Ingredients:

- 500g butter
 - 1-1/4 cup caster sugar
 - 400g sweetened condensed milk
 - 5 cups self raising flour
 - 250g white chocolate bits
 - 500g dark or milk chocolate bits
- Makes 140 cookies-

Instructions:

1. Preheat oven to 180C.
2. Cream butter, sugar, and condensed milk until light and creamy in texture.
3. Add flour and chocolate chips, mix until well combined.
4. Roll mixture into little balls and flatten with a fork or hands (hands are easier, and more fun).
5. Bake for 15 mins or until light golden brown

Children's Feedback:

Jam Drops

Made at Cooking Club on: 13th June 2023



Prep Time:

15 Mins

Cook Time:

15 Mins

Total Time:

30 Mins

Ingredients:

- 1 cup butter, softened
- 1/2 cup caster sugar
- 2 cups plain flour
- Jam of choice

Instructions:

1. Preheat oven to 108C
2. Line baking tray with baking paper
3. Using an electric beater, cream the sugar & butter together
4. Fold in flour
5. Put a tablespoon of mixture rolled into balls on the tray.
6. Gently smush it down and make a small well in the middle.
7. Add jam into the well.
8. Bake for 15 mins until slightly golden.

Children's Feedback: "Fun make and yummy!"

Triple Chocolate Muffins

Made at Cooking Club on: 25th July 2023



Prep Time:	Cook Time:	Total Time:
10 Mins	30 Mins	40 Mins

Ingredients:

- 2-1/2 cups self-raising flour
- 1/3 cup cocoa powder, sifted
- 100g dark or milk chocolate, chopped
- 1 cup white chocolate bits
- 3/4 cup firmly packed brown sugar
- 1 cup milk
- 1/2 cup vegetable oil

Instructions:

1. Preheat oven to 190°C/170°C fan-forced. Line a 12-hole, 1/3 cup-capacity muffin pan with paper cases.
2. Combine flour, cocoa, dark chocolate, white choc bits and sugar in a bowl. Make a well in the centre. Add milk, oil and egg. Using a wooden spoon, stir until just combined. Spoon mixture into paper cases.
3. Bake for 20 to 25 minutes or until browned and cooked through. Stand in pan for 5 minutes. Transfer to a wire rack to cool. Serve.

Recipe: <https://www.taste.com.au/recipes/triple-choc-muffins/9024ab57-5165-43db-8501-e56caa5001c3>

An alternative gluten-free, egg-free, and dairy free recipe can be found here: <https://laneandgreyfare.com/triple-chocolate-muffins/#recipe>

Children's Feedback:

Chocolate Spiders

Made at Cooking Club on: 1st August 2023



Prep Time:

5 Mins

Cook Time:

0 Mins

Total Time:

35 Mins

Ingredients:

- Chinese original fried noodles or
- 2-minute noodles
- Milk chocolate chips or block, melted
- M&Ms for eyes

Instructions:

1. Firstly cover your baking tray with baking paper (so the spiders won't stick)
2. Melt in microwave bowl: chocolate 1 minute stir; Cook 1 more minute
3. Remove microwave keep stirring to keep from setting.
4. Pour over fried noodles And either fill mini patty pans or place on baking paper.
5. Add the M&Ms as eyes .
6. Put in fridge and allow to set till firm.

Adapted from (minus the peanut butter): <https://justonebiteatime.com/easy-chocolate-spiders-recipe/>

Children's Feedback: "We loved eating them."

Coconut Balls

Made at Cooking Club on: 25th October 2023



Prep Time:	Cook Time:	Total Time:
15 Mins	0 Mins	15 Mins

Ingredients:

- 250g plain biscuits
- 395g can condensed milk
- 1 cup dessicated coconut
- 2 Tbs Milo
- 1 small packet chopped dates

Instructions:

1. Blend biscuits to a crumb; or place in a bag and have the children smash the biscuits with a rolling pin until crumbed
2. Place biscuit crumbs into a large bowl. Add condensed milk, milo and dates and mix together.
3. Roll into balls, and then roll in coconut to coat.
4. Place balls on a lined tray and put in the fridge to firm up.

This recipe has been a continued favourite at Cooking Club. It's fun, easy to make and delicious.

Children's Feedback: "They were vey yummy!"

Homemade Dips

Made at Cooking Club on: 31st October 2023



Prep Time:

x Mins

Cook Time:

0 Mins

Total Time:

x Mins

Sweet Dip:

- 1 cup Greek Yoghurt
- 2 Tbs Honey, plus caramel or chocolate topping
- Blend together and serve with fruit.

French Onion Dip:

- 1 cup Greek Yoghurt
- 1 packet French Onion Soup
- Blend together and serve with vegetables

Taco Dip:

- 2 cups Greek Yoghurt
- 1 packet Taco Seasoning
- Blend together and serve with vegetables and crackers

Children's Feedback:

Cinnamon Scrolls

Made at Cooking Club on: 7th November 2023



Prep Time:	Cook Time:	Total Time:
15 Mins	25 Mins	40 Mins

Ingredients:

- 1 sheet puff pastry, partially thawed
- 20g melted butter
- 1/4 cup brown sugar
- 1 tsp ground cinnamon
- 1/3 cup icing sugar
- 1/2 tsp vanilla

Instructions:

1. Preheat oven to 200/180C fan forced.
2. Line a baking tray with baking paper.
3. Lay out pastry and brush with melted butter.
4. Combine brown sugar and cinnamon in a small bowl, then sprinkle over the pastry. Rub the sugar into the pastry.
5. Tightly roll the pastry and slice into 15 pieces. Place cut side on the tray and bake for 25 minutes or until golden.
6. Combine icing sugar, vanilla and 2tsp water in a small bowl to a smooth icing.
7. When the scrolls have cooled, drizzle the icing over the scrolls.

Children's Feedback: "They tasted yum!"

More Recipes to Come....

Food Events

National Vanilla Ice Cream Day - July 23

National Cheesecake Day - July 30

Lemon Meringue Pie Day - August 15

National Banana Split Day - August 25

Eat Outside Day - August 31

National Cheese Pizza Day - September 5

Oktoberfest - 21 Sept - 6 Oct

World Vegetarian Day - October 1