



Kids Baking Recipes





Kids Baking Recipes

For over 130 years, generations of Kiwi's have enjoyed Chelsea sugar in their favourite baking. Baking creates beautiful childhood memories; we remember licking the spoon and eagerly awaiting the first taste of the goodies cooling on the rack.

Baking is a practical life skill, which inspires and connects with kids in a fun way. It includes maths with weighing and measuring, science with the chemistry of the ingredients rising, and a lot of enjoyment eating the end result.

It's also a chance for kids to learn about the natural ingredients that go into their food, with an end result that tastes amazing. Baking encourages skills that kids will use for the rest of their lives, whether they are saving money by baking versus buying, baking for their family or teaching their own children how to bake.

Rise to the challenge! Tips for the teacher...

Show your child how it is done first, explaining as you go and then give your child the opportunity to have a turn. If they make a mess get them to help clean as you go, they love the responsibility. Make the same recipe over and over, giving them more to do on their own as they get used to it. Keep them safe - protect them from hot surfaces and sharp objects until they are capable.

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Berry Crumble Muffins

Prep time: 10 minutes

Cooking time: 12-15 minutes

Serves: 12

Difficulty: Easy

1 cup blueberries, raspberries or blackberries, fresh or frozen
¾ cup **Chelsea Raw Sugar** or **Chelsea Organic Raw Sugar**
½ tsp vanilla essence
2 cups Edmonds Standard Grade Flour
4 tsp Edmonds Baking Powder
¼ tsp salt
100g Tatarua Butter, melted
2 eggs, beaten
1 cup Meadow Fresh Milk

Topping

2 Tbsp **Chelsea Raw Sugar** or **Chelsea Organic Raw Sugar**
2 Tbsp rolled oats

Preheat oven to 220°C conventional (200°C fan-forced) and grease a 12 hole muffin tin or line with paper cases.

Combine all ingredients in a large bowl until just mixed (don't over mix or the muffins will be tough).

Spoon mixture evenly into the prepared muffin tin.

Sprinkle with topping (extra sugar and oats) and bake for 12-15 minutes, until the muffins spring back when gently pressed.

Remove muffins from tin and cool on a wire rack.

Note

If using frozen berries, they don't need to be defrosted beforehand.





Tip

Lightly coat the berries in some of the flour before adding all of the ingredients - this stops them from sinking to the bottom of the muffin during baking.

More tips and recipes at chelsea.co.nz

Chocolate Chip Muffins

Prep time: 10 minutes

Cooking time: 12-15 minutes

Makes: 12

Difficulty: Easy

2 cups Edmonds Standard Grade Flour

4 tsp Edmonds Baking Powder

pinch of salt

100g Tararua Butter, melted

$\frac{3}{4}$ cup **Chelsea Caster Sugar**

2 eggs

$\frac{1}{2}$ tsp vanilla essence

$\frac{1}{2}$ cup chocolate chips

1 cup Meadow Fresh Milk

Preheat oven to 220°C conventional (200°C fan-forced) and grease a 12 hole muffin tin or line with paper cases.

In a large bowl, mix all the ingredients together until just mixed (don't over mix or muffins will be tough).

Spoon mixture evenly into the prepared muffin tin and bake for 12-15 minutes until cooked (when the muffins spring back when gently pressed).

Remove muffins from tin and cool on a wire rack.





Tip

To prevent the mixture from overflowing once it rises, only $\frac{3}{4}$ fill the paper cases. You can also use dried fruit or nuts instead of chocolate chips.

More tips and recipes at chelsea.co.nz

Cupcakes with Cream Cheese Icing

Prep time: 20 minutes

Cooking time: 20 minutes

Makes: 24

Difficulty: Medium

150g Tararua Butter, softened
1 ½ cups **Chelsea Caster Sugar**
2 eggs
2 ½ cups Edmonds Self Raising Flour,
sifted
1 ¼ cups Meadow Fresh Milk
2 tsp vanilla essence

Cream Cheese Icing

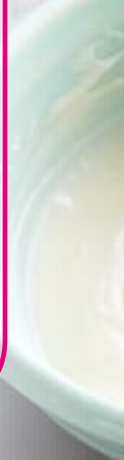
250g Meadow Fresh Cream Cheese
100g Tararua Butter, softened
1 ½ cups **Chelsea Icing Sugar**
Berries to decorate

Preheat oven to 190°C conventional
(170°C fan-forced).

Beat butter with an electric mixer until smooth, add sugar and beat until light and fluffy. Add eggs and beat well. Add the sifted flour, milk and vanilla, beat until smooth. Place paper baking cases in a cupcake tin, spoon in mixture until they are about ¾ full (don't overfill or they will form peaks). This recipe makes 24 cupcakes so you may need to do this in two batches. Bake for 20 minutes until golden or until they spring back when lightly pressed. Turn out onto a wire rack to cool while you prepare the icing.

Cream Cheese Icing

Using electric beaters beat the cream cheese and butter until smooth, add half the icing sugar and beat until smooth. Add the remaining icing sugar and beat until combined. Spread icing over the cupcakes.





Tip

Save some for a rainy day: freeze half of the un-iced cupcakes in an air-tight container or sealable bag. To defrost, leave them at room temperature until fully defrosted, then have fun decorating.

More tips and recipes at chelsea.co.nz

Chocolate Cake

Prep time: 10 minutes

Cooking time: 1 hour, 20 minutes

Serves: 8-10

Difficulty: Medium

1 Tbsp instant coffee granules (or cocoa powder)
¾ cup water
2 cups **Chelsea White Sugar**
1 ¾ cups Edmonds Standard Grade Flour
¾ cup cocoa powder
2 tsp vanilla essence
2 tsp Edmonds Baking Soda
1 tsp Edmonds Baking Powder
½ tsp salt
2 eggs
1 ¼ cups Meadow Fresh Milk (or Rice/Soya Milk)
½ cup Simply Pure Rice Bran Oil or Soya Oil

Chocolate Icing

2 cups **Chelsea Chocolate Icing Sugar***
50g butter, softened
1-2 Tbsp hot water

*Alternatively use 2 cups of **Chelsea Icing Sugar** and add 3 Tbsp cocoa powder.

Preheat oven to 180°C conventional (160°C fan-forced). Grease and line a 23-25cm cake tin with baking paper. Dissolve the coffee granules in the water (coffee can be substituted with cocoa powder), then place all ingredients into a food processor and process until well combined and smooth. Pour the mixture into the cake tin (the mixture will be very runny).

Bake for 1 hour 20 minutes to 1 hour 30 minutes, or until a skewer inserted into the centre of the cake comes out clean (with no fudgy crumbs attached). Leave in the tin for 5 minutes, then slide a knife around the outside of the cake to loosen the sides. Place a wire rack over the top of the cake and holding the tin and rack together, flip over so that the cake slides out onto the rack. Carefully remove the tin and baking paper and leave cake to cool completely before icing.

Chocolate Icing

Mix the icing sugar, butter and 1 Tbsp boiling water together, adding more water if needed until it is a spreadable consistency. Spread icing over the top of cake using a palette knife or butter knife.



Tip

Is it cooked? Press it gently on the top, if it springs back it's cooked - if there's a dent from your fingers then it's not done. To be extra sure, put a skewer into the centre of the cake and pull it out - if sticky cake mixture is attached it is not cooked.

More tips and recipes at chelsea.co.nz

Pink Lady Cake

Prep time: 20 minutes

Cooking time: 35 minutes

Serves: 8-10

Difficulty: Medium

250g Tararua Butter, softened
1 cup **Chelsea White Sugar**
1 egg
1 cup Edmonds Standard Grade Flour
1 tsp Edmonds Baking Powder
¼ cup desiccated coconut
½ tsp pink food colouring in ½ cup
of milk

Berry Butter Icing

2 cups **Chelsea Berry Flavoured Icing Sugar**
1 Tbsp hot water
25g Tararua Butter, melted
Desiccated coconut to sprinkle on top.

Preheat oven to 190°C conventional (170°C fan-forced). Grease and line a 20cm cake tin with baking paper.

Using an electric beater, beat butter and sugar until pale and fluffy then beat in the egg.

Add the flour, baking powder and coconut and the pink milk mixture in stages and beat well between each addition until smooth.

Pour into prepared tin and bake for 35 minutes or until cooked (when a skewer inserted into the centre of the cake comes out clean with no fudgy crumbs attached). Place a wire rack over the top of the cake and holding the tin and rack together, flip over so that the cake slides out onto the rack. Remove tin and baking paper and leave to cool on rack.

Spread top of cake with icing when cold and sprinkle with coconut.

Berry Butter Icing

Mix icing sugar and hot water together in a bowl. Add melted butter and mix until smooth.





Tip

Beating butter and sugar together adds air which helps cakes rise. Make sure the butter is soft (not melted) and use an electric mixer to beat it with the sugar slowly until combined before increasing to high speed. It takes a while before it is really fluffy and pale so give it a good beating!

More tips and recipes at chelsea.co.nz

Anzac Biscuits

Prep time: 15 minutes

Cooking time: 16-20 minutes

Makes: 18 large biscuits

Difficulty: Easy

1 cup Edmonds Standard Grade Flour

1½ teaspoons ground cinnamon

1¾ cups rolled oats

1 cup desiccated coconut

½ cup **Chelsea Raw Sugar**

¼ cup (firmly packed) **Chelsea Soft**

Brown Sugar

125g Tatarua Butter, cubed

¼ cup **Chelsea Golden Syrup**

2 Tbsp water

1 tsp Edmonds Baking Soda

Preheat oven to 150°C conventional (130°C fan-forced). Line a baking tray with baking paper.

In a medium sized bowl, sift the flour and cinnamon together. Add the rolled oats, coconut and sugars then mix well.

Combine the butter, golden syrup and water in a small saucepan and stir over low-medium heat until the butter melts and the mixture is well combined (make sure the mixture doesn't simmer or boil). Remove from heat and stir in the baking soda. Add immediately to the flour mixture then stir with a wooden spoon until combined.

Roll 2 tablespoons of mixture into balls and place onto tray about 5cm apart. Use your fingers to flatten each slightly (until they are about 1cm thick) and bake for 16 minutes (for a chewy biscuit) or 20 minutes for a crunchier biscuit.

Set aside for 5 minutes to cool slightly before transferring to a wire rack to cool completely.





Tip

You can use a mixture of fine rolled oats and 'whole' oats to give these biscuits a chunkier texture.

More tips and recipes at chelsea.co.nz

Double Chocolate Biscuits

Prep time: 15 minutes

Cooking time: 8 minutes

Makes: 20-24 biscuits

Difficulty: Medium

125g Taranua Butter, chopped and softened

1 ¼ cups **Chelsea Soft Brown Sugar**

1 tsp vanilla essence

1 egg

1 ½ cups Edmonds Standard Grade Flour

1 tsp Edmonds Baking Powder

1 tsp Edmonds Baking Soda

1 Tbsp cocoa powder

1 cup chocolate chunks

Preheat oven to 170°C conventional (150°C fan-forced) and grease or line a baking tray with baking paper.

Beat butter, sugar, vanilla essence and egg until smooth (don't overbeat).

Sift dry ingredients (flour, baking powder, baking soda and cocoa powder) and stir into butter mixture then mix in the chocolate chunks.

Roll heaped teaspoon sized balls of mixture and place on tray, press lightly with a fork - allow plenty of space for spreading.

Bake for 8 minutes, remove and stand for 5 minutes before transferring to a wire rack to cool. Makes approx. 20-24 biscuits.





Tip

Chelsea Soft Brown Sugar adds a chewy texture to these biscuits; for a crunchier version replace it with Chelsea Caster Sugar and cook for a few more minutes.

More tips and recipes at chelsea.co.nz

Iced Biscuits

Prep time: 20 minutes
+ 30 minutes chilling time
Cooking time: 10-12 minutes
Makes: Approx. 40 small biscuits
Difficulty: Medium

150g Taranua Butter, softened
1 cup **Chelsea Caster Sugar**
2 eggs
1 tsp vanilla essence
2 ½ cups Edmonds Standard Grade Flour
¾ tsp Edmonds Baking Powder

Icing Glaze

1 ½ cups **Chelsea Berry Flavoured Icing** or **Chocolate Icing Sugar***
1 Tbsp boiling water

*Alternatively use **Chelsea Icing Sugar** and add 1-2 drops of food colouring and/or flavouring.

Preheat oven to 180°C conventional (160°C fan-forced). Line two baking trays with baking paper.

Using an electric beater, beat butter and sugar until fluffy and pale, then beat in eggs one at a time. Beat in vanilla.

Stir in flour and baking powder and mix until a soft dough forms. Cover in plastic wrap and refrigerate for at least 30 minutes.

Roll out dough between sheets of baking paper and cut shapes with biscuit cutters, or roll dough into a long sausage shape, cut into sections and make into free-form rings. Transfer to baking trays and bake for 10-12 minutes until pale golden. Allow to cool completely before icing.

Icing glaze

Mix icing sugar with a little hot water until it is a thick, but still runny. Drizzle over biscuits using a teaspoon or spoon icing into a resealable plastic bag; snip off a corner of the bag and use to squeeze icing over biscuits.





Tip

Chilling the dough makes it firm which helps for rolling it out and cutting. It also helps the biscuits keep their shape while baking because the cold butter takes longer to melt, so the biscuits won't spread too quickly.

More tips and recipes at chelsea.co.nz

Gingerbread Biscuits

Prep time: 15 minutes
+ 30 minutes chilling time
Cooking time: 15-20 minutes
Makes: Approx. 30
Difficulty: Medium

125g Taranua butter, softened
½ cup **Chelsea Soft Brown Sugar**
½ cup **Chelsea Golden Syrup**
1 egg yolk
2 ½ cups Edmonds Standard
Grade flour
1 Tbsp ground ginger
1 tsp mixed spice
1 tsp Edmonds Baking Soda

Icing Glaze

1 ½ cups **Chelsea Icing Sugar**
1-2 Tbsp hot water

Pre-heat oven to 160°C. Line two baking trays with baking paper.

Beat butter and sugar together until fluffy. Add the golden syrup and egg yolk, beat until combined.

Sift over the flour, spices and baking soda and mix until combined. Place mixture onto a lightly floured surface and knead together to make a soft dough. Wrap in plastic wrap and refrigerate for 30 minutes.

Roll out dough between two sheets of baking paper or plastic wrap until roughly 3 mm thick. Press out shapes using biscuit cutters and place on baking tray. Bake 15-20 minutes until golden brown, leave to cool 5 minutes before placing onto a wire rack to cool completely before decorating. Remaining dough can be re-rolled and cut out.

Icing Glaze

Place icing sugar in a small bowl, add a little hot water at a time until you have a thick icing that is soft enough for piping (add more icing sugar or water if necessary), spoon into a piping bag and use to pipe on the decorations.





Tip

Freeze the remaining egg white in an ice cube tray then transfer to a freezer bag and store in the freezer. Defrost at room temperature to use to make meringues or pavlova.

More tips and recipes at chelsea.co.nz

Munchie Muesli Bars

Prep time: 10 minutes

Cooking time: 20 minutes

Makes: 12 bars

Difficulty: Easy

125g Taranua Butter

1 cup **Chelsea Raw Sugar** or

Chelsea Organic Raw Sugar

2 Tbsp **Chelsea Golden Syrup**

1 cup Edmonds Standard Grade Flour

1 tsp Edmonds Baking Powder

1 cup coconut

1 egg

1 cup mixed dried fruit, e.g. raisins,
currants, cranberries etc

5 wholewheat breakfast cereal,
crushed (e.g. Weetbix or similar)

Preheat oven to 180°C conventional
(160°C fan-forced). Grease and line a
rectangular slice tin approx. 20cm x
30cm with baking paper.

In a large saucepan, melt butter, sugar
and golden syrup over a medium
heat. Remove from heat and add the
rest of the ingredients. Using a large
spoon mix until combined and then tip
mixture into the prepared tin. Spread
mixture out evenly and press down
lightly.

Bake for 20 minutes. Leave to cool in
tin for 5 minutes then remove and
place on a chopping board. Cut into
bars while still warm.





Tip

Instead of dried fruit you can use chopped nuts, sunflower seeds, chocolate drops or a combination of any of these.

More tips and recipes at chelsea.co.nz

Chewy Chocolate Coconut Slice

Prep time: 10 minutes

Cooking time: 20-25 minutes

Makes: 12 squares

Difficulty: Easy

125g Tararua Butter, melted
200g **Chelsea Soft Brown Sugar**
1 egg, lightly beaten
1 tsp vanilla extract
110g Edmonds Standard Grade Flour
1 tsp Edmonds Baking Powder
2 Tbsp cocoa powder
¾ cup desiccated coconut
Extra coconut to decorate

Chocolate Icing

1 cup of **Chelsea Chocolate Icing Sugar**

1 Tbsp Tararua Butter, softened
1 ½ Tbsp hot water

Preheat oven to 175°C conventional (155°C fan-forced). Grease and line a rectangular slice tin (19cm x 29cm) with baking paper.

Using an electric beater, beat butter, sugar, egg and vanilla in a bowl. Sift in flour, baking powder and cocoa and mix well, stir in coconut until combined. Spread mixture in tin and smooth top. Bake for approx. 20-25 minutes until just firm. Remove from oven and spread with chocolate icing while still hot then sprinkle with extra coconut. Allow to cool before cutting - slice should be slightly chewy.

Chocolate Icing

Mix chocolate icing sugar with butter and hot water until smooth. Icing should spread easily, if it is too thick add a little more hot water to allow it to spread well.





Tip

Instead of sprinkling coconut over the icing you could use chopped nuts, grated white chocolate or 100s and 1000s. Can you think of another topping idea?

More tips and recipes at chelsea.co.nz

Chocolate Brownie

Gluten Free

Prep time: 15 minutes

Cooking time: 25-30 minutes

Makes: 12 bars

Difficulty: Easy

110g Tararua Butter

1 cup **Chelsea Soft Brown Sugar**

½ cup **Chelsea Caster Sugar**

1 ½ tsp vanilla essence

3 eggs

¾ cup Edmonds Gluten Free Plain Flour

½ cup gluten free cocoa powder

½ tsp Edmonds Baking powder

½ cup walnuts or pecans, roughly chopped (optional)

Chelsea Icing Sugar for dusting

Preheat oven to 160°C conventional (140°C fan-forced). Grease and line a rectangular slice tin approx. 20cm x 30cm with baking paper.

Melt butter, mix in sugars and vanilla. Beat in eggs one at a time. Add combined flour, cocoa and baking powder and mix thoroughly. Stir through the chopped nuts and pour into prepared tin. Bake for 25-35 minutes or until only just cooked (it should be a little fudgy in the centre).

Cool for 5 minutes in the tin before turning out onto a wire rack to finish cooling. Sieve a little icing sugar over the top before serving.





Tip

The trick is not to overcook this recipe so that the centre stays squidgy. Set a timer to check it after 20 minutes and keep checking regularly after that. The sides will spring back when gently touched but the middle shouldn't.

More tips and recipes at chelsea.co.nz

Sugar and

Everyday



Chelsea White Sugar

With its pure taste, even texture and white colour, Chelsea White Sugar is ideal for most baking as well as sweetening tea and coffee. Our white sugar is not bleached; any colour is simply removed by filtration (similar to how the charcoal in water filters work).



Chelsea Raw Sugar

Delicately flavoured and mildly aromatic, the natural cane sugar syrup coating on Chelsea Raw Sugar brings a warm golden colour and honey-like flavour to cakes, pastries and slices. Use in recipes to complement the flavour and colour, such as carrot cakes, fruit cakes and oatly slices.



Chelsea Caster Sugar

Use Chelsea Caster Sugar for recipes that require a light and delicate texture such as pavlova, cupcakes or sponge cakes. The extra fine crystals trap air easily when beaten with butter or egg whites and they dissolve quickly and evenly, giving consistent results.



Chelsea Soft Brown Sugar

With its small syrup coated crystals, Chelsea Soft Brown Sugar gives a deliciously soft, moist texture to biscuits, slices, cakes and puddings. Its caramel aroma and flavour enhances the taste of baking, particularly for caramel sauces and slices.



Chelsea Icing Sugar

For fluffy buttercream icing or melt-in-your-mouth shortbread, powder fine Chelsea Icing Sugar is perfect for recipes that require a smooth finish and soft texture. Add the simplest decorating touch to cakes and desserts by sieving a light dusting over the top.



Syrups Guide

Syrups



Chelsea Golden Syrup

Made from 100% natural cane sugar, Chelsea Golden Syrup adds an unmistakable toffee-like flavour to sweet and savoury dishes. Use to add moisture and a soft texture to baking as well as a distinctive rich flavour. For baking, use tinned syrup as it is thicker and richer than bottled pouring syrups.



Chelsea Treacle

With a more intense flavour and darker colour than Chelsea Golden Syrup, Chelsea Treacle can be used to create moist, flavoursome cakes and biscuits. It works particularly well alongside robust flavours such as ginger and other warm spices.



Chelsea Blackstrap Molasses

Made from the concentrated juice extracted from sugar cane, Chelsea Blackstrap Molasses contains natural minerals such as iron, calcium, magnesium and potassium. It has a distinctive liquorice flavour and can be used in recipes that call for Golden Syrup.



Drizzling Syrups



Chelsea Easy Pour Golden Syrup

Lighter in flavour and consistency than the Chelsea Golden Syrup in the tin, use to drizzle over pancakes, crumpets and desserts. It also works well as a glaze for meats and roasted vegetables.



Chelsea Maple & Honey Maple Flavoured Syrups

Perfect for drizzling on pancakes, porridge and puddings or as a glaze for roasted ham. Choose from Chelsea Maple Flavoured or Chelsea Honey Maple Flavoured Syrup (with natural manuka honey extract) to add a burst of flavour to your favourite dish.



Sugar and

Specialty



Chelsea Dark Cane Sugar

This muscovado style sugar brings an intense flavour and moist texture to recipes such as gingerbread, fruitcake, chocolate cakes and brownies. Use in recipes that call for brown sugar, or for the best tasting porridge try Chelsea Dark Cane Sugar sprinkled on top.



Chelsea Coffee Sugar Crystals

With the largest crystals of any sugar in the Chelsea range, Chelsea Coffee Sugar Crystals dissolve slowly to infuse full flavoured sweetness into hot drinks such as coffee. The coarse texture makes it ideal for sprinkling over pie crusts, crumbles and muffins to add a super crunchy topping.



Chelsea Demerara Sugar

While Chelsea Demerara Sugar is best known for sweetening good coffee, it also brings a warm caramel flavour to fruit tarts and baked goods. With a slightly larger crystal size than white sugar, Chelsea Demerara Sugar dissolves slowly adding a crunchy caramelised finish when sprinkled over muffins, cakes or biscuits.



Chelsea Organic Coconut Sugar

Chelsea Organic Coconut Sugar* is unrefined, organically grown and sustainably farmed, retaining many nutrients including calcium and iron. Use in place of Chelsea Soft Brown Sugar or Chelsea Dark Cane Sugar to add rich caramel and butterscotch flavours. As it is unrefined it has an irregular texture, so it works best in recipes that don't call for 'beating/creaming butter with sugar or egg whites'.

*BioGro™ Organic Certified.



Syrups Guide



Chelsea Organic Raw Sugar

Made from sugar cane that has been grown without the use of herbicides, pesticides or artificial fertilisers, Chelsea Organic Raw Sugar is BioGro™ organic certified. Use in place of standard Chelsea White Sugar or Chelsea Raw Sugar for everyday baking and sweetening needs.



Chelsea Flavoured Icing Sugars

The quick and easy way to add a delicious finish to cupcakes, cakes, biscuits and slices. Just add hot water, mix and they are ready to go. No artificial colours or flavours. Choose from Chocolate Icing or Berry Flavoured Icing.



Chelsea Jam Setting Sugar



Jam making is easy with our blend of sugar and apple pectin which helps jam set quickly. The 4 minute boiling time means that more of the fresh colour and goodness of the fruit is retained. Perfect for fruit that is low in pectin such as strawberries, nectarines, peaches and raspberries. All you need is one pack of Chelsea Jam Setting Sugar and 1kg fruit.





*Bake like your
Mother's
Mother's
Mother*



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