



GET CREATIVE

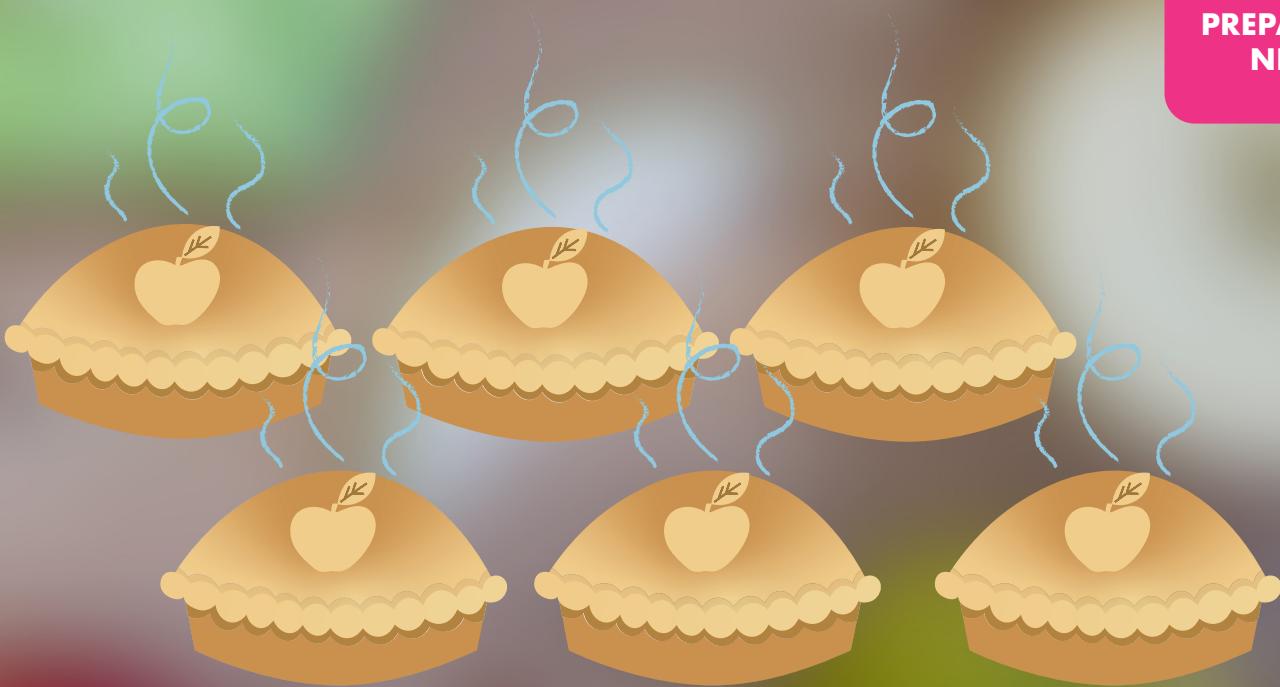


40 MINUTES



PREPARATION
NEEDED

FRUIT PIE BAKE OFF



AIM

To get children into the kitchen and baking, creating some tasty fruit pies. Perfect for all baking abilities.

WHAT YOU'LL NEED

- Muffin Tin
- 300g Ready to Roll Short Crust Pastry
- 200g Fruit Filling (Apple, Berry, Mincemeat etc)
- Caster Sugar
- Teaspoon
- Water
- Rolling Pin
- Biscuit Cutters
- Paper Plate
- Knife

GET CREATIVE: FRUIT PIE BAKE OFF

THEME: IN THE KITCHEN



LEADER PREPARATION

Prior to the activity a leader will need to gather the ingredients, ensuring there is enough for everyone taking part.



GETTING INTO THE ACTIVITY

- 1** Heat the oven to 200c (180c fan assisted).
- 2** Roll out the pastry and cut 6 circles with a biscuit cutter. These circles need to be big enough to fill the muffin tin holes, but without coming out of the top.
- 3** Then cut out 6 slightly smaller circles with a biscuit cutter. These will be the lids. If you run out of pastry, gather the off cuts and roll them into a new sheet.
- 4** Fill each pie with two teaspoons of fruit filling. Be careful not to over fill them.
- 5** Lightly moisten the undersides of the lids by running a wet finger over the pastry. Place the lids on top of the pies and press gently around the edges to seal them with the base of the pie. If you have any left over pastry, cut out some small shapes to put on top of the lid for decoration.
- 6** With a knife pierce a hole in the top of the pie to allow steam to escape.
- 7** Brush (or use finger) the top with a little more water and sprinkle with some caster sugar.
- 8** Place them in the oven for 20 – 25 minutes or until golden brown.
- 9** If needed, sprinkle with a little more sugar and allow them to cool.
- 10** Give each child a paper plate so they can take their pies home.



IDEAS TO TAKE THIS FURTHER...

Make this activity into a 'Great British Bake Off' themed evening. Get someone to judge the finished fruit pies on their look, how well baked they are, and how they taste. Award a 'Star Baker' prize for the winner.



KEEPING EVERYONE SAFE

Check for food allergies before starting this activity. Close leader supervision is needed around the hot oven. Please also ensure all children & leaders have washed their hands both before and after working with food items.