

welcome!

STORY
COOKS

To your StoryCooks Club!
Each recipe has been inspired from a
story in the book collection titled:

StoryCooks
written by Linda Unugboke



www.storycooks.net

Week 1 - Creamy Cakes



Recipe Ingredients

Eggs - 2 large

Flour - 110grams

Caster Sugar - 150grams

Granulated Sugar - 110grams

Butter - 260grams

Choice of flavour and food colouring



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Creamy Cakes



Creamy Cakes

CHALLENGE 1



crumbly, chewy, chunky,
chocolatey!
You choose from a crafted
collection of cakes crowned
with cream.

Steps by Cathy

Step 1 - Cream 110g butter and granulated sugar until light and fluffy

Step 2 - Combine the creamed mixture with eggs and flour,
to form a cake mix

Step 3 - Separate the cake mix into portions, add your choice of
caramel, cherry, cranberry, currants, one per portion

Step 4 - Pour the cake mix into slightly oiled crinkly cup cases

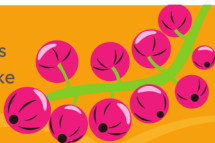
Step 5 - Cook them in a pre-heated oven at **180C** for **15mins**

Step 6 - When they're ready, take them out and leave them to cool

Step 7 - Cream caster sugar and 150g butter; scoop into a piping bag

Step 8 - Cover the cakes with curls of cream on the tops and corners
Crown the creamy cakes with currants, cinnamon and choc chips

Made With 100%
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STORY
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Cookoff Challenge

HELLO
SUMMER!



5 weeks of cooking fun!

Each week discover a
simple, story recipe for
the whole family.

Enjoy!



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in an exciting story adventure

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