2020 A Year of Change challenge – Brownies

Over the holidays we would like you to continue practising the skill that you have chosen to master. We recommend you do some practise each day rather than a lot of practise on one day.

On the following pages I will outline the next steps we need to take in our journals for our Easter brownies. We have already stated the type of brownies we are going to make and what we already know about making brownies. Below is some knowledge and skills that are needed for baking. These will need to be thought about before making the final product!

- Equipment needed for baking and how to use this
- Hygiene
- Weighing and measuring
- Pouring ingredients carefully
- Cracking eggs
- Using a sieve
- Stirring / whisking
- Being safe in the kitchen – using oven gloves etc.

- Decorating the brownies

I will attach a list of key vocabulary for the children to look at and understand during this experience to the class page in the website.
Based on the questions of what I need to know (outlined on my mindmap) I have researched and found out how to do these things.

**How to make caramel syrup**

**Ingredients needed**
- 200g of granulated sugar
- 200ml of water

**Method**

1) Place the sugar and 75ml of water in a pan and heat. Whisk gently until sugar has dissolved.

2) Allow mixture to heat without stirring until it has become a golden amber colour.

3) Carefully add the rest of the water. Turn down the heat and let the mixture reduce.

4) Let the syrup cool and transfer to a container.
I have then researched brownie recipes online. I have chosen the best one that I could find that suits the ingredients in my house. When you do this, you only need to record the final one you choose in your journal.

**Ingredients**
- 150g plain chocolate
- 100g butter
- 200g sugar
- 100g gluten-free flour
- 150g baking powder
- 3 eggs
- 2 tbsp of syrup

**Method**
1. Preheat the oven to 160°C 🍫
2. Gently melt together the butter and the chocolate 🍩
3. Mix together the flour, sugar and baking powder 🍪
4. Beat in the eggs 🍳
5. Stir in the chocolate, butter and add syrup 🍫
6. Pour into a baking dish 🍪
7. Decorate with marshmallows 🍬
8. Bake for 20 minutes 🍪

*Enjoy!!*
After I have practised the skills I need to make the cake, and understand the knowledge, I can try making my brownies! I have taken a picture of the end product, but it would be good for you to take pictures along the way.
Now it is time to evaluate what went well and what could be improved.

**What went well?**

- The brownies were well cooked.
- Everyone who ate a brownie enjoyed it.
- There was enough to go around.

**What could be improved?**

- The taste of the syrup was quite weak. Next time I will add more.
- Make a custard to go with this for a pudding.
- Make sure I have all of the equipment ready before baking.

Further thinking...

I have had to swap the marshmallows for icing sugar as it turns out, we did not have any marshmallows. In the future, I will double check all the ingredients before planning.