



Rainbow Cheese Croissants

A super fun and quick recipe, that made my girls go back for seconds! This works well in buttery croissants, with a slice of ham or you could create a yummy bread toasty! This makes between 2 - 4 croissants and takes in total around 15 minutes to make.

Ingredients:

- Pack of 4 buttery croissants (or 6 slices of bread, buttered on the outside)
- 80g grated cheddar cheese (mozzarella also works well!)
- 1/2 Teaspoon of Smoked Paprika (optional)
- Slices of ham (optional)
- Food gels (we used: green, pink, blue and orange)

Equipment:

- Baking Tray
- Mixing Bowls x 3 - 4 (dependant on how many colours you are using)
- Spoon x 3 - 4
- Cooling Rack
- Tin Foil

Instructions:

1. What should you always do when working with food? Wash your hands :)
2. Now ask your adult to turn on the oven to 170C/260C Fan
3. Get your baking tin and put it in the oven to warm up, you'll need your adult to help you with this.
4. This is the fun part! Separate your 80g cheese between your bowls, we used 4 colours but use as many as you want. Get your food gel colouring and add a little bit to your bowls of cheese - you wont need a lot, just enough to cover the cheese and make it bright and colourful!
5. Now gently stir each of your bowls with a metal spoon, ensure your cheese is coloured equally, this can take a few minutes. Once combined leave to one side while you prepare your croissants.
6. Ask an adult to help you cut your croissants, on half, so you have two pieces, like a piece of bread.
7. Get a square piece of tin foil, place your halved croissant on top the the tin foil.
8. On the flat side of the croissant start adding your cheese. Do this with a small teaspoon and try to get nice separation in the colours!
9. Once you have added all your cheesy rainbow and ham (if using) place the top on the croissant on top on the rainbow.
10. Now wrap your croissant in the foil securely, this will ensure the cheese during baking doesn't go for a walk-a -bout!
11. Ask an adult to open the oven and take out the warm tin, please be careful as this is HOT!
12. Take your tin foiled rainbow parcels and put these gently on to the prepared time. The ask your adult to open the oven and then bake your croissants for around 8 minutes.
13. After 8 minutes ask you adult to help you to take your croissants out of the oven, gently remove the foil. Then you will need to ask your adult to help you to put your croissants but on the baking tray, and bake in the oven for a further 2 minutes un-covered.
14. After 2 minutes take your croissants out of the oven, ask an adult to help and then leave to call for 5-10 mins.
15. When cooled, but still warm, put on a plate and enjoy!

WHAT DO YOU WANT YOUR BAKE TO LOOK LIKE?

PICTURE GUIDE



What Went Well?

What Would I Do
Next Time?