



# **Piece of cake!**

**Easy Recipes  
for Young Chefs**

**From the pupils of E class  
of Chortiatis Primary School  
2021-2022**



This collection of recipes is made from the pupils of the fifth class (2021-2022) of the Primary School of Chortiatis. The pupils suggest a variety of easy and delicious dishes and drinks. You can find a lot of interesting ideas about salads, main courses, desserts and drinks. So roll up your sleeves and try them out! We hope you'll enjoy them as much as we did! Have fun cooking!

The pupils of E' class &  
their proud teacher Ms Poppy Nakou

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**GREEK SALAD**  
*by Aris Kinis, E1*

**Ingredients:**

*3-4 tomatoes*

*Cucumber*

*Onion*

*Feta cheese*

*Olive oil*

*Salt*

*Oregano*

**Procedure:**

*Chop the tomatoes, the cucumber and the onion and put them in a bowl.*

*Add the feta cheese cut in cubes. Put a little oregano and a teaspoon of salt. Then add a little oil and mix.*

**GREEN SALAD**  
*by Kyriaki Trontsiou, E1*

**Ingredients:**

*a tomato*

*a lettuce*

*an onion*

*some salt*

*some olive oil*

**Procedure:**

*Cut the tomato, the onion and the lettuce and put them in a large bowl.*

*Add the salt and the olive oil and mix with the vegetables.*

**LETTUCE SALAD**  
*by Aggeliki Thomaidou, E2*

**Ingredients:**

*a little lettuce*

*some olive oil*

*a little salt*

*a little balsamic*

**Procedure:**

*Wash the lettuce very well.*

*Cut the lettuce and put it in a bowl.*

*Put some oil, salt and balsamic and mix.*



## OLIVYE SALAD

### **Ingredients:**

1 onion  
1 salami  
1 tin of peas  
1 tin of corn  
2 potatoes  
1 big carrot  
3 eggs  
1 jar of mayonnaise

### **Procedure:**

*Boil the eggs, the potatoes and the carrot.*

*Cut in the boiled ingredients and the onion and the salami into small pieces and put them in a large bowl.*

*Add the mayonnaise, the peas and the corn and mix very well.*

*Put it in the fridge for about two hours and then serve.*

## **SALAD WITH LETTUCE AND EGGS**

*by Maria Patsinakidou, E2*

### **Ingredients:**

*10 leaves of lettuce*

*1 egg*

*5 tablespoons of olive oil*

*1 teaspoon of lemon*

*2 slices of salami*

### **Procedure:**

*Boil the egg for 10 minutes. Then cut it in small pieces and put it in a salad bowl. Cut the lettuce and the salami and add them in the bowl.*

*Add some oil and lemon juice and mix all the ingredients.*

**TWO SEASONS SALAD**  
*by Gabriella Papadeli, E3*

**Ingredients:**

400 gr of spinach

300 gr of strawberries

50 gr of chopped walnuts or almonds

50 gr of mozzarella

**For the sauce:**

2 spoons of sugar

1/2 spoons of olive oil

1 spoon of salt

**Procedure:**

*Cut the strawberries into slices.*

*Cut the cheese too and add the walnuts or almonds.*

*For the sauce, mix the ingredients except the olive oil in a mixer .After that, add the oil and put it in a fridge for 1 hour. In a bowl put the cut spinach leaves, the strawberries and the sauce and mix well.*

## **CHEESE AND CHIVE CORN CAKES**

*by Elias Petrogiannis, E1*

### **Ingredients:**

75 grams of butter  
125 grams of polenta  
125 grams of plain flour  
1 tablespoon of baking powder  
¼ of teaspoon of salt  
140 ml of sour cream with onion and chives  
1 egg beaten  
50 grams of grated red Leicester or cheddar

### **Procedure:**

Preheat the oven at 220 °C. Grease the tin.  
Put the polenta, flour, baking powder and salt into a bowl.  
Pour cream into a jug and stir 2 tablespoons of water, melted butter and egg. Then, stir the liquid into the flour mixture and mix together well until it forms a soft, wet dough. Spread the mixture into the tin and sprinkle grated cheese over the top. Ask an adult to place it on the middle shelf of the oven for 20-25 minutes. Then remove it from the oven and let the corn cake cool. Use a cutter to cut in star shapes or a knife for square pieces. Serve cheese side up.

## **DOUBLE CHEESE TOAST**

### **Ingredients:**

*two slices of bread*

*two slices of cheese*

*one slice of salami*

### **Procedure:**

*First, place the two slices of bread on a plate. Secondly, put the two slices of cheese on one of the bread slices and then the salami. Put the second slice of bread on top and put it in the sandwich maker for a few minutes and it's ready.*

## **FRIED EGGS WITH POTATOES**

### **Ingredients:**

3 potatoes

2 eggs

olive oil

### **Procedure:**

*Peel the potatoes and cut them into pieces.*

*Put some oil in a frying pan and turn on the oven.*

*Throw the potatoes in the frying pan carefully.*

*Break two eggs and beat them. Add them in the pan and let them cook for a few minutes and then serve.*

## **FRIED POTATOES**

*by George-Maximos Kakoulidis, E1*

### **Ingredients:**

*4 big potatoes*

*350 ml of olive oil*

*1 teaspoon of salt*

*some ketchup*

### **Procedure:**

*Peel the potatoes.*

*Fill up a bowl with pure water.*

*Cut the potatoes to small slices.*

*Put the olive oil in a pot on the oven.*

*Fry the potatoes until they get golden.*

*Serve with some ketchup.*

## **FRIED RICE**

*by Gabriella Papadeli, E3*

### **Ingredients:**

*1 cup of rice*

*1 onion*

*1 carrot*

*1 green pepper*

*2 slices of ham*

*3 eggs*

*2 spoons of oil*

*3 cups of water*

*salt*

*pepper*

*soya sauce*

### **Procedure:**

*Boil the water with the rice for 20 minutes with salt and oil.*

*In a frying pan put the oil, the onions, the carrots and the peppers in small pieces and fry them.*

*After that add the ham in small pieces too.*

*After five minutes add the eggs and stir the mixture until the eggs are cooked. Add the rice and stir again. Serve it hot in bowls and add soya sauce with pepper and salt.*



## **'KOULOURIA' WITH THE CHEESE**

*by Marios Psemmas, E3*

### **Ingredients:**

*16 grams of dry yeast*

*1 cup of milk*

*1 egg*

*1 cup of water*

*1 cup of olive oil*

*1 teaspoon of salt*

*1 teaspoon of sugar*

*900 grams of flour*

*400 grams of white cheese*

### **Procedure:**

*Mix all the ingredients and last add the flour.*

*Then, knead very well.*

*Leave the dough for an hour to rest and when it rises, shape it into balls and add cheese into them. Knead well and press some sesame seeds on the balls. Bake for 45 minutes at 190 °C.*

## **PIZZA WITH VEGETABLES**

*by Theophania Claire Vasileiadou, E1*

### **Ingredients:**

*1/2 dose of pizza dough  
1 cup of tomato sauce  
1½ cup of grated mozzarella  
2 cups of mixed yellow cheese  
6 white mushrooms  
1 sliced green pepper  
1 large onion cut into thin slices*

### **Procedure:**

*Spread the sheet with the dough in a floured pan.  
Spread the tomato sauce and sprinkle with grated cheese.  
Cut the mushrooms into slices and spread them over the cheese.  
Spread the sliced onion and pepper on top.  
Bake the vegetable pizza in a preheated oven at 230 ° C for 15' -20' on the last grill of the oven.*

## **SPAGHETTI**

*by Christina Loggou, E2*

### **Ingredients:**

*1 packet of spaghetti*

*1 small piece of butter*

*10 grams of salt*

### **Procedure:**

*Fill a pot with water and let it boil. Add the salt and then the spaghetti.*

*Stir and cook for about 10 minutes.*

*Drain the spaghetti and put the butter in the pot to melt. Add the spaghetti and stir.*

## SPAGHETTI WITH FRESH TOMATO SAUCE

### **Ingredients:**

*1 packet of spaghetti*

*1 onion, chopped*

*olive oil*

*fresh tomatoes*

*tomato paste*

*salt and pepper*

*basil leaves*

### **Procedure:**

*Boil the pasta in salted water.*

*Drain them and put them back into the pot with a little bit of oil.*

*In a pan pour some oil and fry the onions.*

*Then pour the tomato paste, the chopped tomatoes and the basil leaves.*

*Add salt and pepper.*

## **SPAGHETTI WITH SOYA AND MUSHROOMS**

*by Savvas Patsinakidis, E2*

### **Ingredients:**

*a pack of spaghetti*

*a pack of soya*

*five mushrooms*

*an onion*

### **Procedure:**

*Boil the water and then add the spaghetti. Cook for 6 minutes.*

*Put oil in a pan and add the onion and the soya.*

*After that add the mushrooms and cook for 30 minutes.*

*Put some sauce on the spaghetti and serve.*

## **SPAGHETTI WITH TOMATO SAUCE**

*By Kyriaki Gouramani, E3*

### **Ingredients:**

*1 packet of spaghetti*

*1 can of tomato sauce*

### **Procedure:**

*Put water in a pot and let it boil.*

*As soon as it boils, put the spaghetti and wait for a few minutes.*

*Then, strain the spaghetti and let it cool.*

*In the meanwhile, put the sauce in a small saucepan and boil it.*

*Once the sauce is done, put it on the spaghetti and then serve.*

**STUFFED MUSHROOMS**  
*by John Papapostolou, E2*

**Ingredients:**

100 grams of cheese  
4 big mushrooms  
1 bell pepper  
1 tomato  
10 grams of olive oil  
salt and pepper

**Procedure:**

Put the mushrooms upside down in an oven pan.  
Cut the bell pepper and the tomato in small pieces.  
Put them in a bowl with all the other ingredients and mix them.  
Fill the mushrooms with the mixture. Add a little olive oil.  
Bake at 180 °C for 30 minutes.

## TIPS FOR BARBEQUE

*Barbecues are an enjoyable way to involve the whole family in meal preparation and cooking especially during the summer months. Here are some tips:*

- *Try to prepare as much food as you can the day before.*
- *Meat, fish and poultry will have extra flavour and juices if marinated for several hours or overnight.*
- *Barbecues are best with glowing coals rather than flames.*
- *Meat needs to be cooked slowly over medium heat to keep its natural juices.*
- *Cook just before serving or it will become dry and tasteless.*
- *The use of a rack rather than a metal plate will help excess fat to drain.*
- *Fish and poultry are best cooked over low heat.*
- *When turning the food use tongs or two long spoons. Forks tend to pierce the food, allowing juices to escape.*
- *The meat should be in room temperature before cooking.*



## **BISCUITS WITH THE ORANGE JUICE**

*by Charitini Papaioordanidou, E3*

### **Ingredients:**

*¾ of a cup sugar*

*1 cup of orange juice*

*4 cups of flour*

*1 cup of oil*

*vanilla*

### **Procedure:**

*Mix the orange juice with oil.*

*Add the sugar and the vanilla.*

*Add the flour and mix until it gets soft.*

*Let the mixture rest for 20 minutes.*

*Take a small piece and roll it into different shapes.*

*Bake the biscuits at 180 °C for 25 minutes.*

## CAKE

### *Ingredients*

*250 gr. of flour*

*80 gr of sugar*

*1 glass of coconut milk*

*1 glass of sunflower oil*

*2 tablespoons of cocoa*

*2 eggs*

### *Procedure*

*First, mix all the liquid together and then gradually mix the flour and the cocoa with the other ingredients.*

*Put the mixture in a baking form and bake for an hour at 180 °C.*

## CAKE

### **Ingredients:**

3 cups of sifted all-purpose flour

¼ teaspoon of baking soda

¼ teaspoon of salt

1 cup of butter at room temperature

3 cups of white sugar

### **Procedure:**

Mix the butter with the sugar and the salt in the mixer.

Add the soda and the flour little by little.

Bake at 180 °C for about an hour.

## **CAKE**

*by Helen Aggelinoudi, E1*

### **Ingredients:**

*250 grams of butter*

*1 ½ cup of sugar*

*6 eggs*

*6 teaspoons of baking powder*

*6 cups of flour*

*1 egg yolk for glaze*

*1 ½ cup of milk*

### **Procedure:**

*Cream the butter with the sugar in a mixer, adding sugar slowly.*

*Beat for 5 minutes or until it's like whipped cream.*

*Add vanilla, then eggs, one at a time.*

*Add the flour and then the milk and beat well.*

*Put the mixture in a cake form and bake at 180°C for 40 minutes.*

**CHEESECAKE**  
*by Nick Iliakis, E1*

**Ingredients:**

*250 grams of digestive cookies*

*125 grams of butter*

*600 grams of cream cheese*

*60 grams of baking powder*

*200 grams of milk cream*

*jam*

**Procedure:**

*Crush the biscuits and then add the melted butter.*

*Mix and then bake the mixture at 180°C for 10-12 minutes.*

*Put the cream cheese, the baking powder and the milk cream in the mixer and mix very well.*

*Then put the mixture in the fridge for 1 hour.*

*Spread it over the biscuit mixture and add the jam on top.*

## **CHEESECAKE**

*by Aspa Achelonoudi, E2*

### **Ingredients:**

*2 packs of cookies*

*300 grams of butter*

*1 packet of soft cheese*

*1 packet of whipped cream*

*1 bottle of milk*

*a jar of strawberry jam*

### **Procedure:**

*Put the cookies in the mixer. Add the butter and mix them well. Then press the mixture in a pan and bake for 10 minutes.*

*Beat the milk, the whipped cream and the cheese cream in the mixer.*

*Then spread it over the crushed biscuits and finally put the jam on top.*

*Put it in the fridge for 8 hours and then serve.*

## **CHOCOLATE BUTTERFLIES**

*by Gabriella Papadeli, E3*

### **Ingredients:**

500gr of flour  
1 sachet of dry yeast  
1 tablespoon of sugar  
1/2 spoon of salt  
1 pc vanilla olive oil  
1 cup of lukewarm coffee  
1/2 glass Hazelnut praline for the filling  
icing sugar (optional)

### **Procedure:**

In a basin put all the ingredients except the water and mix.  
After that add some water and knead until it become a dough and leave it for 60 minutes. Make the dough in small balls, open one by one all the balls and add praline. Cut the two ends in half, fold them down and open them outwards. Put them in the oven in 170 degrees for 20-30 minutes and add powdered sugar.

## **CHOCOLATE CAKE**

### **Ingredients**

*250 gr. of butter*

*250 gr. of sugar*

*4 eggs*

*250 gr. of cocoa*

*3 tablespoons of milk*

### **Procedure**

*Preheat the oven to 160 °C.*

*Put the butter and the sugar in the mixer and mix them really well.*

*After that, put the eggs slowly, the vanilla and the flour and mix them until the mixture is smooth.*

*Add the cocoa and the milk. Bake it for 35 minutes.*



## **CHOCOLATE SUFFLE**

*by Dimitra Fyseki, E2*

### **Ingredients:**

*250 grams of butter*

*300 grams of baking chocolate*

*5 eggs*

*120 grams of flour*

*1 pinch of sugar*

*2 vanillas*

### **Procedure:**

*Put the butter and the chocolate in a pot and heat them until they melt.*

*Then pour it in a bowl and add the flour, the eggs, the sugar and the vanilla and stir.*

*Put the mixture in forms and bake for 10-15 minutes.*

## *CHRISTMAS COOKIES*

*by Kostas Kartalis, E3*

### *Ingredients:*

*250 grams of butter*

*200 grams of sugar*

*1 teaspoon of vanilla*

*1 egg*

*½ kilo of flour*

### *Procedure:*

*Cream the butter with the sugar in an electric mixer.*

*Add vanilla, then eggs and beat for 5 seconds.*

*Put the flour in the mixer and mix well.*

*Roll the dough and make shapes with cookie cutters.*

*Bake for 20 minutes in 200 °C.*

**CINNAMON BISCUITS**  
*by Chris Papavasileiou, E3*

**Ingredients:**

1 cup of olive oil  
1 cup of sugar  
1 cup of orange juice  
50 ml of cognac  
1 teaspoon of cinnamon  
1 teaspoon of soda  
1 kilo of flour

**Procedure:**

Preheat the oven to 170 °C.

Mix all the ingredients except the flour and then add it slowly.

Use cookie cutters to press out different shapes and bake for 30 minutes.

**CINNAMON COOKIES**  
*by Stefanos Bitzikos, E1*

**Ingredients:**

1 cup of white sugar  
½ cup of softened butter  
3 egg yolks  
2 tablespoons of milk  
2 cups of all-purpose flour  
2 teaspoons of ground cinnamon  
½ teaspoon of baking powder  
½ teaspoon of salt

**Procedure:**

Mix butter and sugar and then add the eggs and milk.  
Add the flour, cinnamon, baking powder and salt and blend well.  
Leave the mixture for at least 2 hours to chill.  
Preheat the oven at 175 °C.  
Roll the mixture and cut the cookies and then place them on a cookie sheet.  
Bake for 10 minutes or until they become lightly brown.

## *CREPES*

*by Kallirroï Sgouromalli, E3*

### *Ingredients:*

*2 eggs*

*2 cups of milk*

*¼ of melted butter*

*2 cups of flour*

### *Procedure:*

*Beat the two eggs in a bowl.*

*Add two cups of flour and mix.*

*Then add the melted butter and the two cups of milk and mix.*

*Put a little butter in a pan and spread a spoonful of the mix everywhere.*

*Cook both sides and then put what you want on it (praline, jam etc)*

## *CREPES*

*by Panagiotis Menelaou, E3*

### **Ingredients:**

*1 cup of flour  
1 tablespoon of flour  
1 teaspoon of salt  
1 cup of milk  
2 eggs*

### **Procedure:**

*Put the flour, sugar and salt in a bowl and mix for a while.  
Add the milk, eggs and oil and mix well until you have a smooth mixture.  
Find a large, non-stick pan and heat over medium heat.  
Using a ladle, place a portion of the mixture in your hot pan.  
Turn over the crepe, let it cook for a few minutes on the other side and  
then place it on a plate and repeat the process until the dough is finished  
or keep the rest in the fridge and use it later.  
Serve your crepe with either something sweet or salty.*

## **CREPES**

*by Kostas Panidis, E2*

### **Ingredients:**

*3 eggs*

*250 grams of milk*

*170 grams of flour*

*half a teaspoon of sugar*

*half a teaspoon of salt*

*150 grams melted margarine*

### **Procedure:**

*In a bowl put eggs, milk, salt, sugar and butter and mix.*

*Add the flour little by little and mix well. Let it rest for 10 minutes.*

*Put the pan on the oven and spread some butter.*

*Pour a little of the mixture into the pan and let it cook.*

*Turn it over after a while and roast the other side.*

*You can serve it with chocolate, crumbled biscuits, nuts or fruit.*

## **CUPCAKES**

*by Anna Tatsi, E1*

### **Ingredients:**

*500 grams of red flour*

*250 grams of butter*

*440 grams of sugar*

*4 eggs*

*260 ml of milk*

*vanilla*

### **Procedure:**

*Preheat the oven at 200 °C*

*Put the butter and the sugar in the mixer and mix. Add the eggs one by one, then add the milk, the flour and the vanilla. Mix for three minutes.*

*Put it in silicone forms and bake them for 25 minutes.*

*When they cool decorate them as you wish.*



## **EASY CAKE**

*by Christina Petala, E3*

### **Ingredients:**

*400 grams of praline*

*2 eggs*

*10 tablespoons of flour*

*5 teaspoons of baking powder*

### **Procedure:**

*Preheat the oven at 175 °C.*

*Put all the ingredients in a bowl and mix well.*

*Put non-stick paper in a cake pan and place it in the mixture.*

*Bake for 30 minutes.*

## **EASY PANCAKES**

### **Ingredients:**

1 cup of flour  
2 tablespoons of sugar  
2 teaspoons of baking powder  
½ teaspoon of salt  
1 cup of milk  
2 tablespoons of butter  
1 egg  
chocolate, syrup or honey for the topping

### **Procedure:**

Preheat the oven at 200 oC . In a small bowl mix flour, sugar, baking powder and salt.

In a medium bowl mix together milk, butter and the egg.

Add the dry ingredients into the milky mixture.

Take a large skillet and moisten with a little bit of oil.

Cook for 15 minutes and serve warm with chocolate, syrup or honey.

## **FASTING/VEGAN CAKE**

*by Anthi Tsakmakli, E1*

### **Ingredients:**

*½ cup of sugar*

*½ cup of sunflower oil*

*2 tablespoons of cognac*

*orange zest*

*one vanilla*

*1 cup of orange juice*

*½ teaspoon of baking soda*

*1 ½ cup of flour*

*1 ½ teaspoon of baking powder*

### **Procedure:**

*Mix the sugar with the sunflower oil. Then put baking soda in the cup of the orange juice. Mix all these ingredients in the bowl, then add the cognac, the orange zest, the vanilla, the flour and the baking powder. Mix well and bake the cake at 200 °C for 30 minutes.*

**GINGERBREAD MEN**  
*by Loukas Chichioaca, E3*

**Ingredients:**

350 grams of flour  
1 teaspoon of baking soda  
2 teaspoons of ginger  
1 teaspoon of cinnamon  
125 grams of butter  
175 grams of sugar  
1 egg  
1 tablespoon of vanilla extract

**Procedure:**

Put the flour, the baking soda, the ginger and the cinnamon into a bowl and blend until the mixture looks like breadcrumbs.

Beat the egg and then add the sugar and the butter and mix.

Leave the dough in the fridge for 15 minutes.

Preheat the oven at 180 °C.

Roll the dough on a floured surface and cut into gingerbread man shapes and place them on the baking tray.

Bake for 12-15 minutes and then decorate with icing.

## MELOMACARONA I

### Ingredients:

(for the syrup)

500 grams of water

800 grams of crystal sugar

150 grams of honey

3 cinnamon sticks

3 cloves

1 orange cut in half

(for the melomacarona)

MIXTURE 1:

400 grams of orange juice

400 grams of seed oil

180 grams of olive oil

50 grams of icing sugar

½ teaspoon of cloves

2-3 teaspoons of cinnamon

¼ teaspoon nutmeg

1 teaspoon of baking soda

orange zest from 2 oranges

MIXTURE 2:

1 kilo of flour

200 grams of semolina

### Procedure:

Start with the syrup 3-4 hours earlier so it will be cold when the melomacarona come out of the oven.

Put all the ingredients for the syrup, except for the honey to boil.

When it starts boiling, remove the pot from the oven, add the honey and stir. Then let it cool. Preheat the oven at 190 °C. Put all the ingredients of mixture 1 in a big bowl and mix them with a wire whisk. In another bowl mix the ingredients of mixture 2. Then add mixture 1 into the bowl and mix softly with your hands for a while. Shape them and bake for 20-25 minutes. Afterwards pour the cold syrup onto the hot melomacarona and leave them for 10-15 seconds. Finally sprinkle them with honey and walnuts.

## **MELOMACARONA II**

**By Yiannis-Raphail Kampouris, E2**

### **Ingredients:**

*For the syrup:*

*500 gr. of water*

*800 gr. of sugar*

*150 gr. of honey*

*3 sticks of cinnamon*

*a few slices of orange*

*For the dough:*

*1 kilo of flour*

*200 gr. of semolina*

*400 gr. of orange juice*

*700 gr. of sunflower oil*

*180 gr. of virgin olive oil*

*500 gr. of sugar*

*a little honey*

*nuts*

### **Procedure:**

*Put all the ingredients for the syrup (except the honey) in the pan and after five minutes add the honey and stir for five more minutes.*

*Forget it for 1 hour in order to cool.*

*Put all the ingredients for the dough in a bowl and knead until all become one. After that, cut in small pieces and bake.*

**MINI CHOCOLATES**  
*by Dominiki Mylonidou, E3*

**Ingredients:**

*black and white chocolate (as much as you want)*

*nuts or dried fruit you like*

*silicone forms*

*small plastic bowls*

**Procedure:**

*In a non metallic bowl, add the pieces of chocolate and put it in the microwave oven for about 1,5 minutes to melt.*

*Then pour the chocolate into the forms. You may add nuts or dried fruit.*

*Leave it in the fridge for two hours and then serve.*

## **MOSAIC**

*by Georgia Katsouli, E1*

### **Ingredients**

*250 gr of melted butter*

*200 gr. of icing sugar*

*50 gr. of cocoa*

*a pinch of salt*

*orange zest from one orange*

*100 gr. of walnuts*

*250 gr. of petit beurre biscuits*

*50 gr. of cognac*

### **Procedure**

*Put the butter, the icing sugar and the cocoa in a bowl and cream it.*

*Add the salt, the orange zest, the walnuts and mix.*

*In another bowl, crush the biscuits, add the cognac and mix with your hands. Then add it to the cocoa mixture and mix very well.*

*Roll the mixture on a piece of parchment paper and wrap it with cling film. Put it in the fridge for 3-4 hours and then serve.*



## **ORANGE CAKE WITH THREE INGREDIENTS**

*by Anastasia Sarantina, E2*

### **Ingredients:**

*2 cups of flour*

*1 can of sweetened condensed milk*

*2 oranges*

### **Procedure:**

*Boil the oranges for 30 minutes.*

*Take out the orange pits.*

*Beat the oranges in the mixer.*

*Put the soft dough in a bowl and add the flour and the sweetened milk.*

*Mix the three ingredients until they become sticky dough.*

*Put the dough in the oven and bake in 180 degrees for 45 minutes.*

## **OREO TRUFFLE BALLS**

### **Ingredients:**

*300 grams of oreo biscuits*

*250 grams of cream cheese*

*100 grams of melted white chocolate*

### **Procedure:**

*Crash oreo biscuits into crumbs.*

*Add the cream cheese and mix.*

*Roll into balls and dip in the chocolate.*

*Keep in fridge for one hour and then serve.*

## **PANCAKES**

*by Nefeli Adamou, E1*

### **Ingredients:**

*3 cups of milk*

*2 tablespoons of butter or oil*

*1 egg*

*1 cup of white flour*

*2 teaspoons of baking powder*

*½ teaspoon of salt*

*2 tablespoons of sugar*

### **Procedure:**

*Mix all the ingredients together. Put oil in the pan at turn on the cooker at high temperature. Take a ladle and pour some mixture in the pan.*

*Turn over, cook for a few minutes and serve with jam or praline.*

## PANCAKES

*by Areti Peponi, E2*

### **Ingredients:**

*1 cup of flour*

*1 cup of butter*

*1 cup of milk*

*2 eggs*

*1 tablespoon of sugar*

### **Procedure:**

*Mix all the ingredients in a bowl. Put butter in a frying pan and with a big spoon , pour a little of the mixture in the pan. Cook it until it gets golden brown in both sides. Serve with praline, honey or jam.*

## **PANCAKES**

*by Zeta Ketikidou, E2*

### **Ingredients:**

*1 cup of all-purpose flour  
2 tablespoons of white sugar  
2 teaspoons of baking powder  
1 teaspoon of salt  
1 egg, beaten  
1 cup of milk  
2 tablespoons of vegetable oil*

### **Procedure:**

*In a large bowl mix flour, sugar, baking powder and salt.  
Make a well in the centre and pour in milk and oil. Mix until smooth.  
Heat a lightly oiled griddle or frying pan over medium heat. Pour the  
batter into the griddle, using approximately 1/4 cup for each pancake.  
Brown on both sides and serve hot.*

## REINDEER BISCUITS

### *Ingredients:*

*20 mini star-shaped biscuits*

*10 red M&M's*

*20 candy eyes*

*10 petite beurre*

*50g dark chocolate, melted, cooled*

### *Procedure:*

*Using the picture as a guide, attach biscuits, M&M's and candy eyes to petite beurre biscuits using melted chocolate. Refrigerate until set.*



## TRADITIONAL GREEK CAKE

*by Chris Liakoudis, E3*

### **Ingredients:**

4 eggs

1 cup of milk

1 cup of olive oil

2 cups of sugar

500 grams of flour

5 drops of orange juice

*\* all the ingredients must be in room temperature*

### **Procedure:**

*Beat the eggs for 5 minutes.*

*Then add the sugar and beat them for other 10 minutes.*

*Add the olive oil, the milk and the orange juice and mix them together.*

*At the end, add the flour.*

*Bake the mixture at 150 °C for an hour.*

**VANILLA PARFAIT**  
*by Lefteris Maurelis, E3*

**Ingredients:**

4 eggs  
2 cups of sugar  
4 sachets of vanilla  
5 cups of cream milk  
1 cup of almonds

**Procedure:**

Roast the almonds. When they are roasted, remove them from the oven and let them cool.

Put the eggs in a bowl, add the sugar and the vanilla and put it in boiling water (bain-marie). Make sure that the sugar has melted. When the meringue is done start beating the cream with vanilla. Mix the two mixtures very well. Finally, add the roasted almonds. Put the parfait in the freezer for ten hours and then serve.



## **BANANA SMOOTHIE**

*by Katia Menekse, E3*

### **Ingredients:**

- 1 banana*
- 80gr avocado*
- 4 tablespoons of yoghurt*
- 3/4 cup of milk*
- 1/2 teaspoon of vanilla*
- 4 teaspoons of chocolate powder*
- 2 teaspoons of honey*

### **Procedure:**

- 1 Cut the banana in half.*
- 2. Put the banana in the blender with the rest of ingredients and mix*
- 3. Put the smoothie in a glass and your smoothie is ready.*

## **HEALTHY HOT CHOCOLATE**

*by Gabriella Papadeli, E3*

### **Ingredients:**

- 1 cup of coconut milk*
- 2 teaspoons of. raw organic cocoa*
- 1 teaspoon grated cinnamon*
- 1 teaspoon of vanilla extract*
- 1 teaspoon of agave syrup*

### **Procedure:**

- 1. Put a kettle on medium fire and add the coconut milk, after that add the other ingredients.*
- 2. Mix well with a spoon*
- 3. Remove from the fire before it starts boiling*
- 4. Serve in a cup and drink it hot!*

## *HOT COCOA*

### *Ingredients:*

*100 ml of water*

*100 ml of milk*

*2 teaspoons of cocoa*

*1-2 teaspoons of sugar*

*wafer rolls*

*marshmallows*

### *Procedure:*

*Put the milk in a cup.*

*Put the water in a pot and add the cocoa and the sugar.*

*Mix with a spoon until it gets warm, then pour it in the cup with the milk and stir.*

*You may add wafer rolls and marshmallows.*

## *SMOOTHIE*

*by Petros-Tachsiarhis Anastasiadis, E1*

### *Ingredients:*

*4 strawberries*

*1 banana*

*1 tablespoon of yoghurt*

### *Procedure:*

*Mix all the ingredients and then put them in the fridge. Wait 30 minutes to cool.*

**STRAWBERRY LIQUER**  
*by Despoina Tsitouridou, E2*

**Ingredients:**

*1 kilo of strawberries*

*2 cups of sugar*

*4 cups of vodka*

**Procedure:**

*Put the strawberries with the vodka in a bottle and keep it in the fridge for 2 days. Strain the strawberries, add the sugar and it's ready!*