



# Fundraising



# Cookbooks



**Our Fundraising Cookbooks will combine cooking with making money for your school, team or club at the same time! They are the ultimate solution if you need to make some extra dough – excuse the pun!**

Not only will you be raising funds to buy equipment and supplies, but also you will be educating your pupils and their families about healthy eating in the process.

Anyone who enjoys food, and who wants to support their local school or team will be sure to buy one of your school fundraising cookbooks.



**Choose the perfect recipe to create your very own Cookbooks. It's easy as 1,2,3...**

- 1** Use our readymade child friendly Cookbook and just add your class photo and logo to the front cover. If you can arrange a few sponsors to go inside your book this would pay for the cost of producing them!
- 2** Children choose one of the recipes each and add their photo on the page of their choice. Plus sponsors.
- 3** We can create a Cookbook that is completely bespoke and made from each child's favourite family recipe along with a photo.

**Nanny's Apple Pie**  
Recipe provided by Olivia Bull

**Ingredients:**  
 5 cups apples, thinly sliced  
 1/2 cup sugar  
 1/2 teaspoon ground cinnamon  
 1/4 teaspoon ground nutmeg  
 1 pack pie crust mix  
 1/2 cup all-purpose flour  
 1 tablespoon butter  
 Milk

**Method:**  
 Prepare the oven and the pie crust - Preheat the oven to 425 degrees Fahrenheit. Prepare the pie according to directions. Trim the edges and about an inch of overhang on the rim of the pie.  
 Mix the pie filling - In a large bowl, mix the flour, sugar, nutmeg and cinnamon.  
 Spoon the mixture into the pie crust and cover it with an overhang.  
 Cover the filling - Roll the remaining pastry and cover it with an overhang.  
 Trim the edges of the pie - Roll the edges of the pie with a fork.  
 Bake - Place the pie in the oven.

**Cheese**  
Recipe provided by [Name]

**Ingredients:**  
 200g potatoes, washed  
 1 onion, sliced  
 1 egg, beaten  
 100g cheese, grated

**Method:**  
 Boil the potatoes until tender, then mash with the milk and cheese.  
 Season to taste.  
 Preheat oven 180°C/Gas mark 4.  
 Then roll out your pastry (depending on how many you want to make you can just leave a little space on one end (about 1cm).  
 Roll your pastry so you have what looks like a wide roll, put a little milk along.  
 Glaze the top using the egg, then cut your slices and slide into slices.  
 Place in baking tray and cook for about 20 minutes or until golden.

**Vegetable Cakes**  
Recipe provided by Stanley Cowley

**Ingredients:**  
 1/2 fennel, grated  
 1/2 onion, grated  
 1 carrot, grated  
 1 turnip  
 2 potatoes  
 1/2 fennel, grated  
 1 tbsp olive oil  
 50g plain flour

**Method:**  
 Preheat oven to 200°C/Gas mark 6.  
 Boil everything together in as little water as possible, until the vegetables are soft.  
 Drain and mash the vegetables.  
 Add a bit of olive oil and enough flour to make sticky dough - mix with a fork.  
 Leave to stand and cool.  
 Make into burger size patties.

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