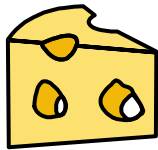
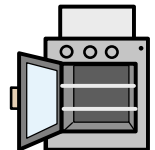
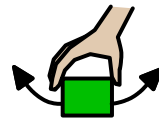
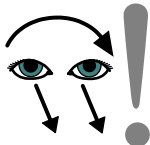
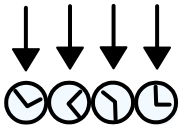


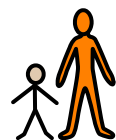
Follow the recipe to make Gruffalo orange



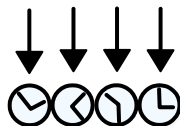
eyes cheese pastry.



Always be careful when using the oven



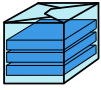
because they are hot. Ask an adult



for help and always wear oven gloves.



Ingredients

- **1**  pack  ready-rolled shortcrust  pastry

- **100**  100g  grated cheese

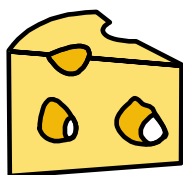
- **5**  tablespoons  milk

- **2**  eggs

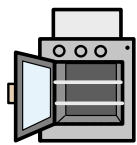
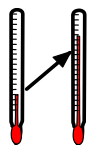
- **6**  black  olives

-  handful flour

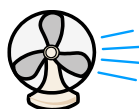
-  butter  for greasing



Orange eyes cheese pastry recipe



200°C



180°C



Preheat

oven

200c

/

fan

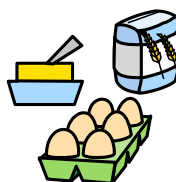
180c

/

gas 4



Find



ingredients



Find



cake tray,



rolling pin,



cutter,



fork

and



measuring jug

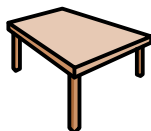


Sprinkle



flour

on



table

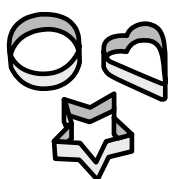
and



unroll



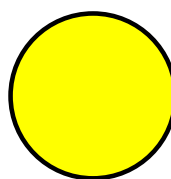
pastry



Cut

12

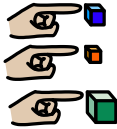
12



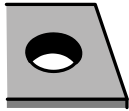
circles



Grease



each



hole



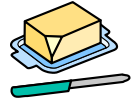
in

the



cake tray

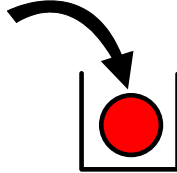
with



butter



Break eggs



into



measuring jug

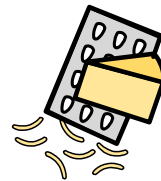


Add

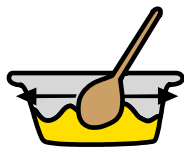


milk

and



grated cheese



Mix

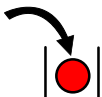
with a



fork



Pour



into



each



pastry

and



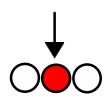
put

an olive



in

the



middle



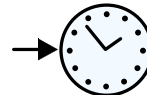
Bake

for

12

-

15 minutes



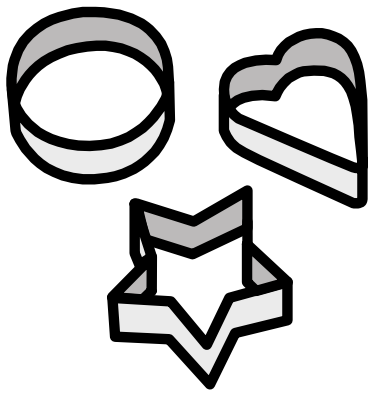
until



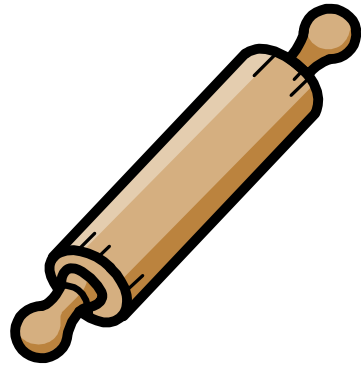
golden



brown



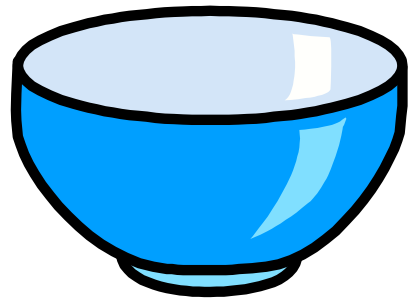
cutter



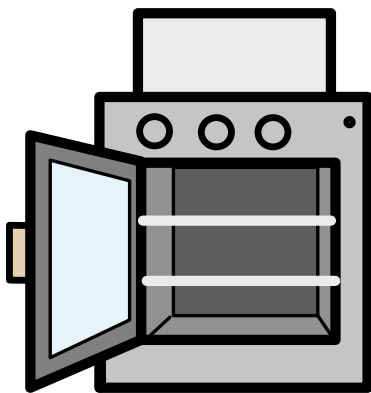
rolling pin



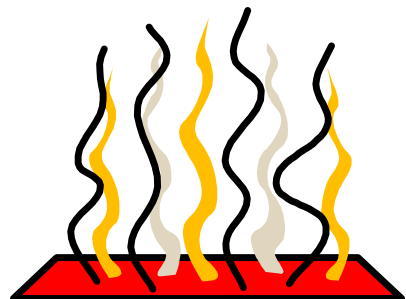
cake tray



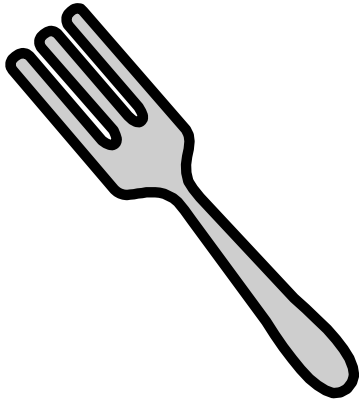
bowl



oven



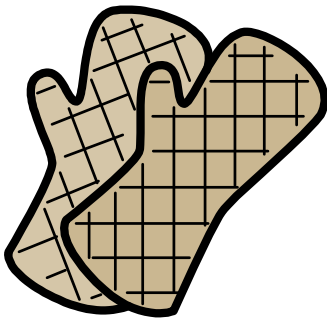
hot



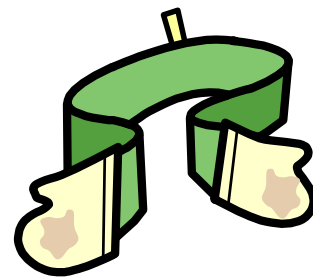
fork



measuring jug



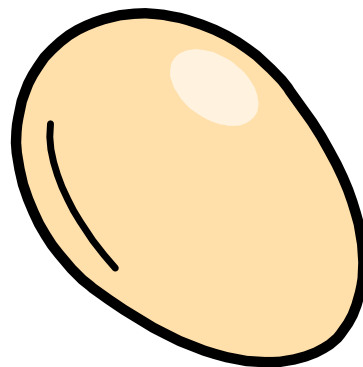
oven gloves



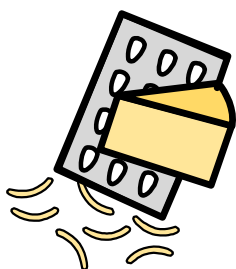
oven gloves



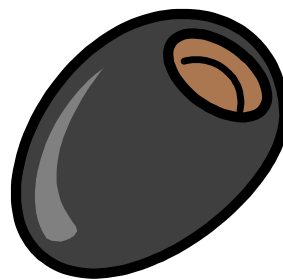
pastry



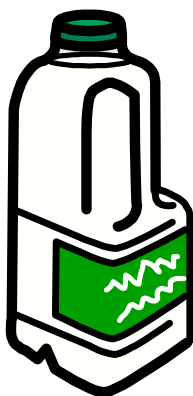
egg



grated cheese



olive



milk



Gruffalo



orange



eyes