

How to Make Ghostly Treats



- 3 You will need:
- 6 • 175g caster sugar
- 9 • 3 egg whites

19 1. Whisk the egg whites together. When you lift the
29 whisk out of the bowl, the mixture should make little
37 spikes in the bowl. These are called 'peaks'.

47 2. When you see these peaks, slowly add the sugar.
57 Keep whisking until none of the sugar can be seen.

68 3. Using a spoon, put 12 small dollops of the mixture
72 onto a baking tray.

85 4. Ask an adult to cook the treats for you in an oven
96 at 120°C. Cook them for about an hour until the edges
101 are a pale, golden brown.

110 5. When your ghostly treats have cooled, try using
118 black icing to decorate them with ghostly faces.

Disclaimer: This resource is provided for informational and educational purposes only. This resource may contain food items/ingredients that pose potential allergy and choking hazards, it may also involve the use of hot appliances or sharp utensils. Exercise caution and conduct a thorough risk assessment before use, considering allergies and health conditions. Ensure all supervising adults understand the potential risks. Learners should wash their hands before and after these activities. If used for weaning or perishable foods, follow recommended practices and consult a healthcare professional if unsure. Twinkl is not responsible for the health and safety of your group or environment. Please be aware that learners should be supervised at all times, particularly young or vulnerable learners. You are responsible for ensuring you are aware of the allergies and health conditions of anyone making or consuming these products, the correct weaning guidance and safe food storage procedures.

Questions



1. How many egg whites does this recipe need?



2. Find and copy one word that means the same as 'blobs'.



3. Why do you think that the author has written to **ask an adult to cook the treats for you?**



4. Would you enjoy making these? Explain your answer.



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Answers



1. How many egg whites does this recipe need?

This recipe needs 3 egg whites.



2. Find and copy one word that means the same as 'blobs'.

dollops



3. Why do you think that the author has written to ask an adult to cook the treats for you?

Pupils' own responses, such as: I think that the author has written that because it is about using the oven and they can be dangerous.



4. Would you enjoy making these? Explain your answer.

Pupils' own responses, such as: Yes, I would enjoy making these because I really like baking and the recipe sounds simple to follow.

