

# Cauliflower Cakes

## You will need

Oil for greasing, ½ head of cauliflower, 1 slice of brown bread,  
1 egg, 50g of grated cheddar cheese, a few chives

## Before the children begin their work....

Boil a cauliflower head until tender and allow to cool.

Line a baking tray with foil.

## Actions for Little Cooks on the Snack Team

1. Brush the baking tray with oil.
2. Tear the bread up into little crumbs – this takes a while.
3. Grate the cheese.
4. Snip the chives into small pieces with safety scissors.
5. Whisk the egg in a little bowl.

**6. Sprinkle on some black pepper.**

**7. Put everything in a big bowl and stir until it is chunky.**

**8. Form into 8 patties.**

**9. Carefully transfer to the baking tray with a spatula and cook for 20 mins until golden and beginning to crisp around the edges.**

**Allow to cool a little before serving.**