Cooking and baking provide the perfect combination of fun and creativity, and hough it may not quite result in picture-perfect style, you can have fun together with your child and teach them some life skills on the way.

The Tots 'n Pots holiday program, is full of creative options for the kids, and your child will bring home their creation (and leave the mess behind!).

Durban moms can click here for the full holiday program
www.dbn.momsmatter.co.za/businessdirectoryview/1279/721/tots-n-pots-holiday-programme

CHEESE & HERB MUFFINS (makes 6 mini muffins)

You'll need:

1 cup of plain flour
⅓ cup of grated cheddar cheese
1 egg
pinch of salt (optional)
2 tsp of baking powder
2 pinches of mixed herbs
½ cup of milk
block of feta cheese

Here's How:

1. Pre-heat oven to 190ºC.
2. Sift flour, baking powder and salt into the large bowl.
3. Grate the cheese and add to dry mixture make a well in the centre of the dry ingredients.
4. Whisk egg and add into milk.
5. Stir in mixed herbs.
6. Pour into centre of well and mix ingredients together slowly until just combined.
7. Grease muffin tray & Spoon mixture in
8. Sprinkle feta on top and bake for 15 minutes

MINI HAM & CHEESE TARTS (makes 6)

You'll need:

½ cup of plain flour
2 tbsp of mild grated cheese
2 tbsp of frozen corn
2 tbsp of milk
Salt n pepper for seasoning
2 tbsp of margarine
1 slice of ham- chopped
½ egg
Pinch of paprika

Here's How:

1. Pre-heat oven to 200ºC.
2. Place the flour in a bowl and add margarine.
3. Rub together with your fingertips until the mixture become fine like breadcrumbs.
4. Add in water, stir and bring together with your hands to make a dough ball
5. Lightly knead on a floured surface and roll out. Stamp out 6 round shapes with cookie cutters.
6. Press gently into tartlet/muffin tray, bringing the sides up gently.
7. Grate the cheese, chop the ham and place together with corn into the pastry cases.
8. Beat together the egg and milk, add salt n pepper and pour evenly into muffin cases.
9. Sprinkle a little paprika for flavour.
10. Cook in oven for 12-15 mins until well risen and browned. Allow to cool. Serve with carrot sticks and cucumber

View the full Tots ‘n Pots holiday program at:
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CHOCOLATE-CHIP COOKIES

You’ll need:
¼ cup of butter, softened
¼ cup of white sugar & 2 tbl brown sugar
½ egg,
¼ tsp baking powder
½ cup all purpose flour
¼ cup of chocolate chips

Here’s How:
1. Set the oven to 200°C
2. Beat the butter with both of the sugars in a mixing bowl until creamy & fluffy.
3. Whisk egg and beat it into the mixture until smooth
4. Add the vanilla essence and mix it in
5. Sift in flour and baking powder and to the mixture, a little at a time, and stir everything together well
6. Add the chocolate chips and stir them in until they are evenly spread through the cookie mixture
7 Butter the baking trays and spoon small mounds of mixture on to them, leaving quite big spaces between the mounds
8. Bake the cookies for 9-10 minutes until they the edges are golden brown but still a little soft in the middle then move them on to a wire rack to cool.

GINGERBREAD PEOPLE (makes 4)

You’ll need:
4 tablespoons butter, softened
2 tablespoons syrup
¼ cup brown sugar
½ egg, beaten
¼ tablespoon vanilla essence
1 cup flour
¼ teaspoon baking powder
¼ tablespoon cinnamon
¼ tablespoon ginger

Here’s How:
1. Combine butter with sugar and syrup until smooth.
2. Add the vanilla and the egg, mix well.
3. Sift together dry ingredients and add slowly to the sugar/butter mixture.
4. Blend until dough is smooth.
5. On a floured surface, roll out dough until ¼ inch thick, cut with cookie cutters.
6. Bake on a slightly greased cookie sheet in a preheated oven at 180 degrees for 10-15 minutes.
7. Allow to cool before decorating with icing.