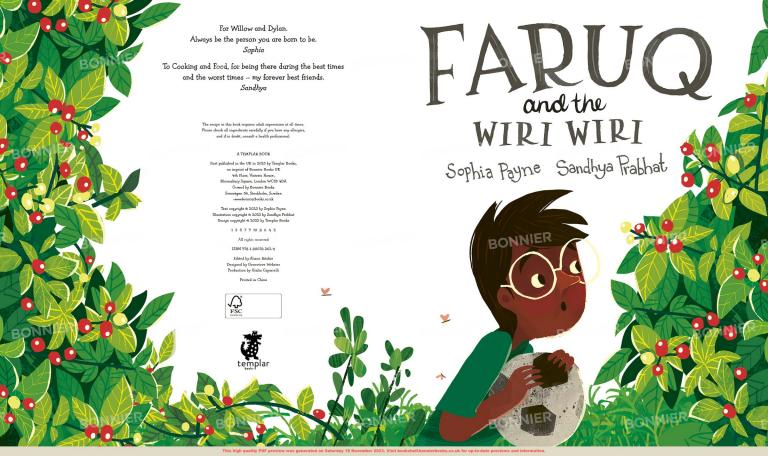
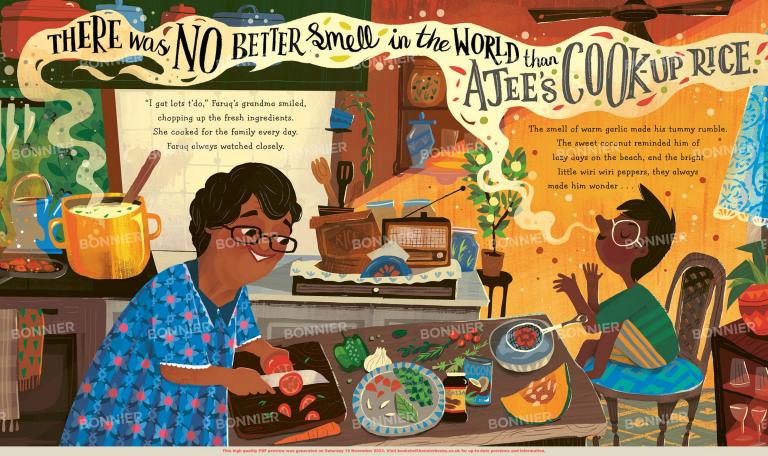
# THIS BOOK BELONGS TO:

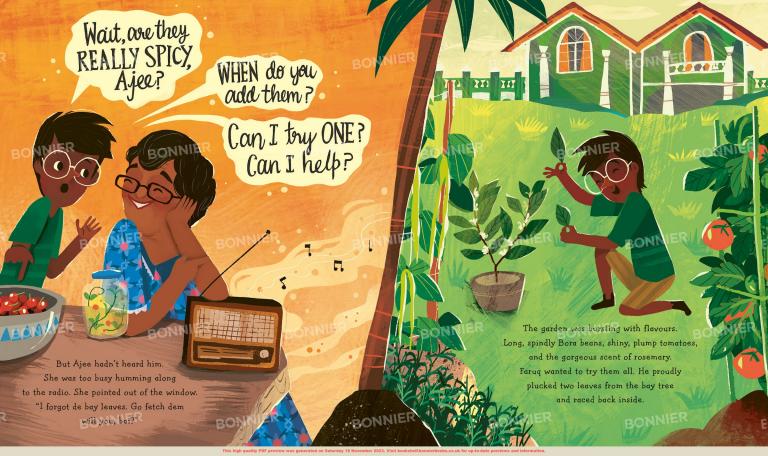


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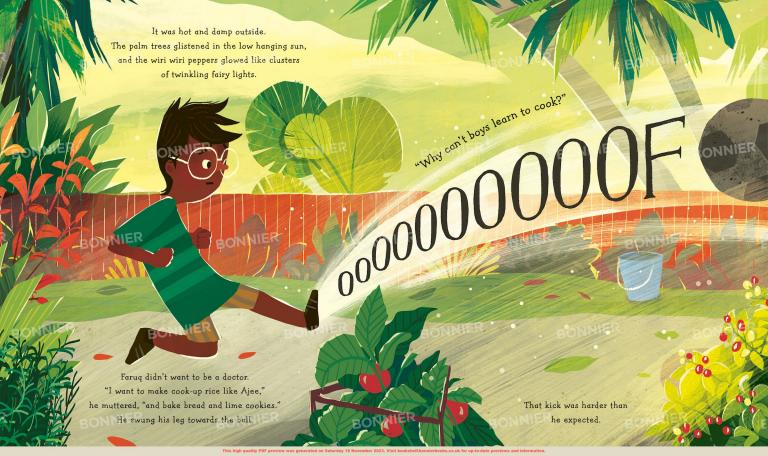
"I'm going to be a cook too!" he exclaimed.

Ajee shook her head and let out a heavy puff of air.
"Nah be troublin' wit dem ideas again. Study is more important.

You gon' be a doctor like your father."











He inched forwards. WHAT did YOU Say? WIRI WIRI CALLED CHERRY BOMB BECAUSE THEY VERY SPICY. Faruq saw a pair of friendly eyes smiling at him through a gap in the fence. It was Mrs Joseph from next door.



"Did you know I taught your grandmother to cook?" grinned Mrs Joseph. "I can teach you too."



Faruq squeezed through the small gap and followed Mrs Joseph through her vegetable garden and into the house.





Zesting and squeezing was Farua's favourite part.

## WHOOPS!

He grabbed a big spoon and took a huge scoop of cinnamon.

"Whoops. Teaspoon, Faruq or they be too sweet!"



The dough was sticky as he pressed it onto the tray.

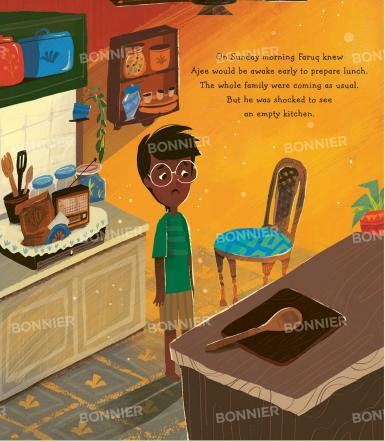


Every day while Ajee was busy in the kitchen, Faruq snuck through the fence and learned to cook with Mrs Joseph.



And every day he learned about new ingredients.





He found Ajee lying in bed.

"I sorry, Faruq. We gon' have to cancel de big lunch today,"

she mumbled. "I nah feel so good."

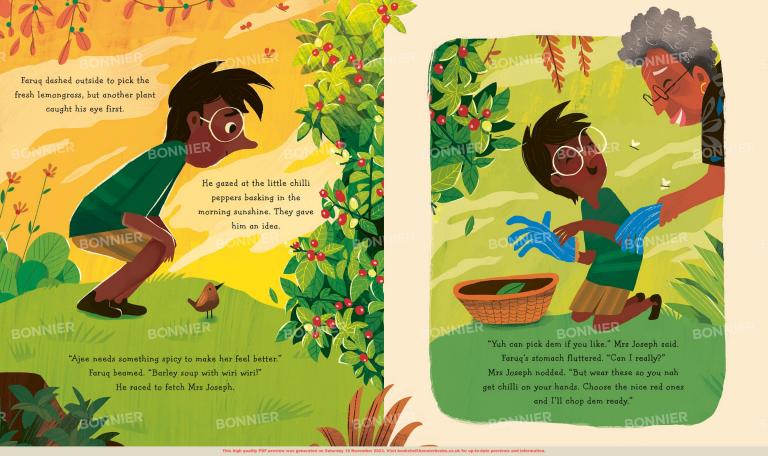


"What can I do to help?" he asked.

"Maybe a cup of fever grass tea?"

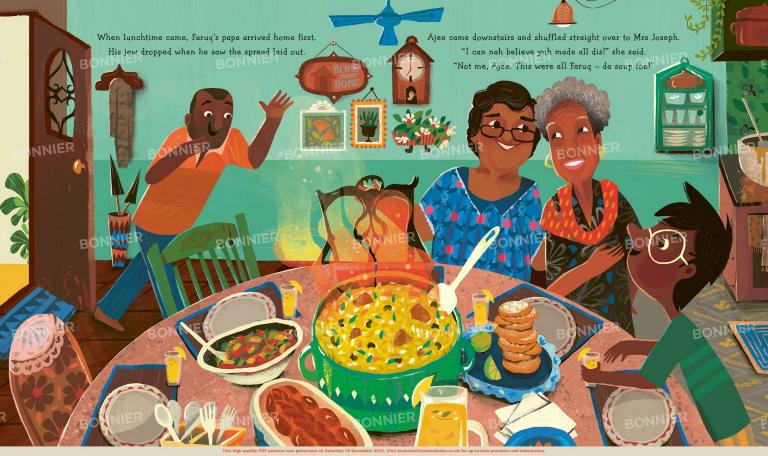
ONNIER

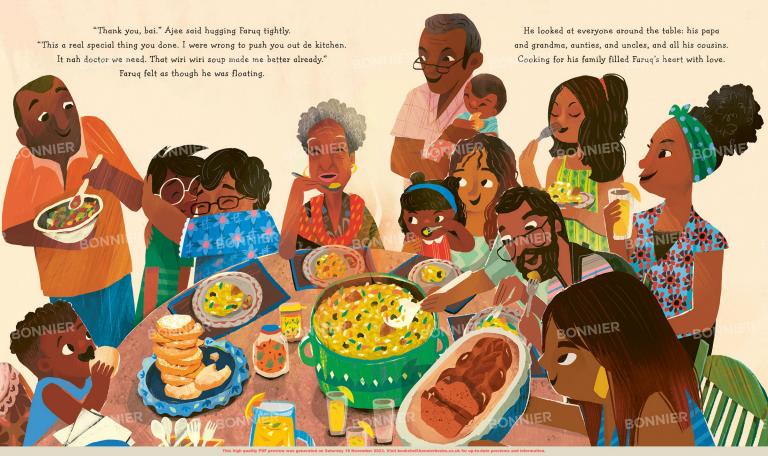
BONNIER















# Easy-peasy Guyanese Lime Cookies

Makes 12-14 cookies, depending on size

## Ingredients

- · 90g butter
- · 110g caster sugar
- · Zest of 1 lime (½ tsp)
- · Juice from half a lime (1 ½ tbsp)
- · 120g plain flour
- · ½ tsp baking powder

- · 1/4 tsp salt
- · 1/4 tsp nutmeg
- 1/4 tsp cinnamon

#### For the sugar coating:

- · 60g sugar
- · Pinch of cinnamon (less than ½ tsp)

Always bake with an adult and check for

any allergies!

· Pinch of nutmeg (less than ½ tsp)



- 2. Line two baking trays with baking paper.
- 3. In a large mixing bowl, beat the butter and sugar until light and fluffy. Next, mix in the lime zest and juice.
- 4. In another bowl, use a fork to combine the flour, baking powder, salt, nutmeg and cinnamon.
- 5. Gradually add the flour mixture to the butter, mixing well as you add.
- 6. For the sugar coating, combine the three ingredients in a small bowl.
- 7. Next, scoop a rounded tablespoon of the mixture into the palm of your hands and roll into a small ball (roughly the size of a walnut), then roll the ball in the sugar coating.
- 8. Place the cookie ball onto a baking tray and use the bottom of a glass to press it slightly flat.

  Repeat steps 7-8 until you run out of mixture. Faruq placed his first cookies too close together! Make sure you leave space between yours as they will spread while cooking.
- 9. Bake for 12-15 minutes until the edges are just starting to turn a golden-brown colour. Use a spatula to lift them onto a wire rack to cool.

