

# 😊 My Classroom

I N A  B O X

Well hello!

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**My Classroom In A Box** is part of my blog [thecassibox.com](https://thecassibox.com). Check it out, I'd be happy if you dropped by .

## How to Print:

Printing your printables is quick and easy! Follow these simple steps:

### ◆ Adjust Print Settings

- *Paper Size* - Choose A4 or Letter size, depending on your paper.
- *Fit to Printable Area* - Select "Fit to Page" or "Scale to Fit" if needed.

### ◆ Choose Paper & Quality - For best results:

- Use regular paper for worksheets or card/cardstock for durable prints.
- Select high-quality print settings for vibrant colors.

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**Heya! Life's better Together right. Let's Connect!**



# Vanilla Cupcake

🕒 20 minutes

Servings: 6 servings

## Ingredients

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100 ml milk  
50 g butter  
3 eggs  
1 tbs cocoa  
2 tsp baking soda  
a pinch of salt  
3 eggs

## Method

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- Preheat the oven to 180°C (350°F) and line a cupcake tray with cases.
- In a bowl, whisk the eggs and milk together.
- Add melted butter, cocoa, baking soda, and salt. Mix well.
- Pour the batter evenly into the cupcake cases.
- Bake for 15-18 minutes or until a toothpick comes out clean.
- Let cool, then enjoy! 🍰



# Mushroom soup

🕒 15 minutes

Servings: 6 servings



## Ingredients

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- 200 g mushrooms (sliced)
- 1 onion (chopped)
- 2 cloves garlic (minced)
- 500 ml water or broth
- 50 ml cream (optional)
- Salt and pepper to taste

## Method

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- Cook onion and garlic in a pot until soft.
- Add mushrooms and cook until tender.
- Pour in water or broth, simmer for 10 minutes.
- Blend until smooth (optional).
- Stir in cream, add salt and pepper.
- Serve warm and enjoy! 🍄

# Fried Rice Bowl

🕒 15 minutes

Servings: 6 servings



## Ingredients

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- 2 cups cooked rice (cooled)
- 1 cup mixed vegetables (chopped)
- 2 eggs (beaten)
- 2 tbsp soy sauce
- 1 tbsp oil
- Salt and pepper to taste

## Method

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- Heat oil in a pan, scramble the eggs, then set aside.
- Add vegetables to the pan, cook until tender.
- Add rice, stir well, then mix in the scrambled eggs.
- Pour in soy sauce, add salt and pepper.
- Stir-fry for 2-3 minutes.
- Serve warm and enjoy! 🍚

# Potato Wedges

🕒 15 minutes

Servings: 6 servings



## Ingredients

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- 4 large potatoes (cut into wedges)
- 2 tbsp olive oil
- 1 tsp paprika
- 1 tsp garlic powder
- ½ tsp salt
- ½ tsp black pepper

## Method

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- Preheat oven to 200°C (400°F).
- Toss potato wedges with olive oil, paprika, garlic powder, salt, and pepper.
- Spread on a baking tray in a single layer.
- Bake for 30-35 minutes, flipping halfway through.
- Serve hot and enjoy! 🍟

# Creamy Pasta

🕒 15 minutes

Servings: 3 servings



## Ingredients

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- 200 g pasta (any type)
- 1 tbsp butter
- 2 cloves garlic (minced)
- 200 ml cream
- 50 g grated cheese
- Salt & pepper to taste

## Method

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- Cook pasta in salted water, then drain.
- In a pan, melt butter and sauté garlic until fragrant.
- Add cream, stir, and simmer for 2 minutes.
- Mix in cheese, salt, and pepper until creamy.
- Toss pasta in the sauce, serve warm, and enjoy! 🍝