

Autumn Celebrations

As the leaves begin to fall and the evenings turn cooler we can gather around the fire for Bonfire Night or have a Halloween celebration.

You'll find helpful resources on the [Cook and Share website](#), including how to look after our insects by making a **bug hotel**, and warming recipes such as **Sausage Hotpot** and **Fruit Crumble**.

Hosting your local community for a seasonal event is a great way to help people connect and you could use it to fundraise too.

This step-by-step pinwheel recipe can be used by any age (with some supervision for little ones). This recipe makes delicious snacks that can be enjoyed at all sorts of autumn events. Whether you're celebrating Halloween or heading out on a walk to see the changing leaves and foraging squirrels, include these as a tasty accompaniment to a meal or take in a lunchbox to enjoy on-the-go.



Garlic and herb pinwheels

This recipe is perfect for a Cook and Share Halloween or Bonfire Night celebration and can be made in advance or served warm.

Organisation and skill: ★★★ **Cost:** £££ **Equipment:** 

Community involvement: children under supervision, young adults, families, older people

Ingredients

- 225g strong white flour
- 1x 6g sachet easy blend yeast
- 1 tsp salt
- 150ml warm water
- 2 tbsp olive oil
- extra flour for rolling out
- For the herb filling:
 - 4 cloves garlic – peeled and crushed
 - 4 tbsp fresh chopped herbs like chives, basil, oregano and parsley
 - 2 tbsp olive oil

Equipment

- mixing bowl
- measuring jug
- teaspoon
- wooden spoon
- rolling pin
- chopping board
- sharp knife
- baking tray
- cooling rack



How to make it

- 1 Place the flour, salt and yeast in the mixing bowl. Add enough water and oil and mix thoroughly with a wooden spoon to form a soft dough.
- 2 Knead the dough on a floured surface for about five minutes until it is soft and springy. Leave it to one side to rise while you make the filling.
- 3 Heat the oven to 220°C / Gas 7.
- 4 Make the filling by combining the crushed garlic, chopped herbs and oil and mixing well.
- 5 Flour the work surface and roll the bread dough out to a rectangle, approximately 20x30cm.
- 6 Spread the garlic and herb mixture evenly in a thin layer over the bread dough. Starting at the short edge, roll up like a Swiss roll.
- 7 Cut the dough into 6 - 8 evenly sized pieces. Place them on a floured baking tray, arranged in a circle, just touching, with one in the centre. Set aside in a warm place to rise for at least 15 minutes.
- 8 When the dough has risen to twice its original size, bake for 15 minutes until it is golden brown.



 220°C / Gas 7  15 mins



Allergy aware:
This recipe contains
flour.

Cooking and sharing together

What other shapes could you make instead of pinwheels? Could you make stars or firework shapes?

If you are making the pinwheels for a firework event, what else could you serve? Check out our other autumnal recipes for Cook and Share Month!

Recipe hints and tips

Try other fillings, like pesto, herby cream cheese, marmite and grated Cheddar, olives, roasted peppers and sun-dried tomatoes.

Storage wise: This recipe will keep in a sealed container for 4-5 days.

Portion wise: serves 6-8 and can be served with a dip or on its own.

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