

## Dinosaur Party Recipe Ideas



Dinosaur Poop Specimens  
Bone Cookies  
Caveman's Feast  
Dino Toes  
Dinosaur Cake



Chocolate Crackles (Dinosaur Poop Specimens): - All time party favorite.

Ingredients: 4 cups rice bubbles, 1 ½ cups sifted icing sugar, 1 cup desiccated coconut, 3tbsp cocoa, 250 g coha, 24 patty cake cups. Directions: Mix first 4 ingredients together in a bowl, pour melted coha in and mix well. Put in patty cups and chill.... Makes 24.

Bone Cookies: - This is a little labor intensive, but well worth the effort! Make these the day before the party event.

Ingredients: 300g plain flour, ½ teaspoon baking powder, ¼ teaspoon of salt, 200g caster sugar, 125g unsalted softened butter, 1 egg lightly beaten, 1 ½ tablespoon brandy, ½ teaspoon vanilla essence. Royal Icing Ingredients: 600g icing sugar, 4 egg whites, food colouring, sprinkles. Directions: Sift flour, baking powder and salt. Combine sugar and butter in another bowl and beat with electric mixer until light, soft and creamy. Add egg, brandy, vanilla and beat gently until combined. Add spoonfuls of flour mixture beating well between each spoonful. Remove mixture from the bowl and knead into a smooth ball on a floured surface. Wrap in a plastic wrap and refrigerate for at least an hour. Preheat oven to 200 degrees. Divide dough into 2. Roll to a 2mm thickness on well-floured surface. Knead extra flour if dough is too soft. Cut bone shapes with knife and place onto baking paper-lined tray. Bake for 10 mins. Royal Icing: Combine sugar and egg whites stirring until smooth. Add food colouring of your choice. Decorate with sugar sprinkles.

Caveman's Feast (Spinach Dip in Bread Cob): - Ingredients: 2 cups (thawed) frozen spinach, 1 cup mayo, 1 cup sour cream, 1 packet spring onion vegetable soup, 1 can water chestnuts drained and chopped, 8 green onions. Directions: Mix all ingredients and put in hollowed out bread cob. Place on large plate surrounded by pieces of removed cob and vegetable pieces for dunking.

# Parties Kids Remember

## DinoToes:

Kids will love the gross-out factor of this tasty finger food. . Try some for a party or pre-trick-or-treating dinner. Ingredients: Cocktail wieners, 6-inch tortillas, Ketchup or mustard, toothpicks

### Directions

1. Heat the oven to 180 degrees. Cut a wedge into the end of each cocktail wiener to make a toenail.
2. Cut the tortillas into strips about 4 inches long and 3/4 inch wide. Discard the ends.
3. Soften the strips in the microwave between damp paper towels for 10 to 30 seconds.
4. Roll each wiener in a tortilla strip and secure with a toothpick.
5. Bake for 7 to 8 minutes. Remove them from the oven, then fill the toenail with ketchup or mustard. Remove the toothpicks before serving.

## Dinosaur Cake

Kids will roar with delight at the sight of this purple, prehistoric cake.

- 6 carrots, grated (about 2 cups)
- Juice of 1 lemon, plus 1/2 tsp. grated lemon zest
- 1/2 cup raisins
- 1/2 cup walnuts, chopped
- 2 cups packed light brown sugar
- 3 eggs, lightly beaten
- 1 tsp. vanilla
- 1/2 cup buttermilk
- 1/2 cup light oil
- 1/4 cup honey
- 2 cups all-purpose flour (or 1 cup white mixed with 1 cup whole wheat)
- 1 tsp. cinnamon
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- CREAM CHEESE ICING:
  - 8 oz. cream cheese, at room temperature
  - 4 tbsp. sweet butter, at room temperature
  - 2 cups confectioners' sugar, sifted
  - Several drops of blue and red food coloring

# Parties Kids Remember

## Step 1:

Preheat the oven to 350 degrees.

## Step 2:

Grease and lightly flour two 8-inch round cake pans.

## Step 3:

Sprinkle the grated carrots with the lemon juice and stir in the lemon zest; add raisins and walnuts and set aside.

## Step 4:

In a mixer or food processor, cream together the sugar and all wet ingredients. Sift together the remaining dry ingredients and gradually add to the creamed mixture, processing or stirring just until smooth. Stir in the carrot mixture until the batter is smooth; pour into prepared pans.

## Step 5:

Bake for 35 minutes or until the top feels firm to the touch. Wait for the cake rounds to cool before removing them from the pans.

## Step 6:

FOR FROSTING: In a processor, mixer, or by hand, beat all of the ingredients together until smooth and the shade of purple you desire. Before icing, cut both cooled cake rounds into the appropriate dinosaur shapes as shown in the diagram. Referring to the finished cake above, angle the small pieces to form the dinosaur's mouth and the long slivers to make the tail. Candy corn is ideal for creating the effect of a dinosaur's ridged back, but all sorts of cookies and candies will do the job, too. Enjoy!

