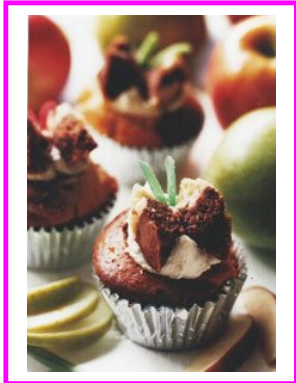


Fairy Party Recipe Ideas Sheet

Stuck for fairy food ideas?

Here is a suggested party menu.



Chocolate Crackles
Fairy Wand Cookies
Fairy Bread

Little Butterfly cakes
Pink Meringues
Cheese Stars

Spinach Dip in Bread Cob
Fairy Punch (Ribena Juice)



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

Fairy Wand 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.

Parties Kids Remember

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 star shapes with star cutter and place onto baking paper-lined tray. Bake for 10 mins. Insert a popsicle stick through 2 points of the star when cookie is still warm. Royal Icing: Combine sugar and egg whites stirring until smooth. Add food colouring of your choice. Decorate with glitter sugar sprinkles.

Fairy Bread: - Ingredients: 10 slices of white bread, 50g softened butter, 100's and 1000's sprinkles. Directions: Spread each slice of bread with some butter and sprinkle with 100's and 1000's. Cut into shapes using fancy biscuit cutters or simply cut into triangles.

Little Butterfly Cakes: - No birthday party menu should be without these!!!!

Ingredients: 125g butter, ½ cup caster sugar, ½ teaspoon vanilla essence, 2 eggs lightly beaten, 2 cups self-raising flour, ½ cup milk, 2 tablespoons icing sugar mixture, pink and blue food colouring, red licorice, 1 cup thickened cream (whipped).

Directions: Line two 12-hole patty pans with paper cases. Beat butter, sugar and essence in a small bowl with electric beater until light and fluffy. Beat in eggs, a little at a time, beat until combined. Add sifted flour and milk in 2 batches, beat until combined. Spoon heaped tablespoons of mixture into paper cases. Bake in moderate oven (180 degrees) for 15 minutes or until cooked when tested. Place on wire racks to cool. Place icing sugar in plastic bag, tint with desired food colouring. Cut licorice into 2cm long pieces. Cut 1 cm deep circle from the centre top of cold cakes and reserve tops. Spoon whipped cream into each cake, cut reserved tops in half, push halves into cream to represent butterfly wings and dust tops with coloured icing sugar.

Parties Kids Remember

Insert licorice pieces for antennae. Makes 24 cakes. Unfilled cakes can be made 2 days ahead. Store in airtight container in refrigerator. Fill close to serving.

Pink Meringues: - These are really easy to make - but why bother? Purchase them freshly made from your supermarket bakery.

Cheese Stars: - Ingredients: 50g self raising flour, Pinch cayenne, 25g softened butter, 80g finely grated red leicester cheese, 20g grated parmesan cheese. Directions: Preheat oven to 200 degrees. Combine all ingredients in food processor. When it comes together it looks crumbly, but after a few kneads it comes together smoothly. Dust surface with flour, roll out neither very thick or thin (2 ½ mm thick is ideal). Put on non-stick or lined trays in preheated oven for about 10 minutes. Look after 8 mins. The biscuits continue to crisp up while cooling on the rack.

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.

Birthday Cake: - I suggest go the easy option and purchase a Wendy's Icecream Fairy cake for around thirty dollars or alternatively enlist the help of the birthday girl and ice a batch of cup cakes in her favorite fairy designs. The cup cakes look great displayed in a shoe box that has a piece of beautiful material draped over it and birthday candles placed strategically in a few cup cakes.

The secret to party food is keeping it simple !