



Glamour n' GlitZ Recipe Ideas

Other than a bit of shopping and a couple of hours of pre-party food preparation, these menu ideas should take some of the stress out of feeding your Glamorous guests. Why not enlist the help of your birthday girl!

Pink Meringues
White and Dark Chocolate dipped strawberries
Chocolate Crackles
Pretty Pink Cup Cakes
Fairy Bread
Pink Ice-cream sundaes and other surprises
Veggie-nachos
Wedges with Tomato sauce and sour cream
Red Creaming Soda

Pink Meringues: - Ingredients: 2 egg whites, 120g caster sugar, pink food colouring. Method: Beat egg whites in small bowl with electric mixer until soft peaks form. Gradually add sugar, beating until dissolved between additions. Continue beating on high speed for 10 minutes or until firm peaks form. Add pink food colouring to obtain desired colour. Either spoon or pipe on a baking paper lined tray. Bake about 45 minutes in a very slow oven (120 degrees) or until dry to touch. Cool meringues in oven with door ajar. Store in airtight container. Makes 20 meringues.

White and dark chocolate dipped strawberries: - Leave strawberries with stalk and leaves intact. Dip half in melted white chocolate (to melt chocolate, use defrost microwave function, stirring occasionally until melted). Dip remainder of strawberries in dark chocolate. Be sure to leave some of the strawberry exposed. Can be prepared several hours before serving.

Parties Kids Remember

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 copha, 24 patty cake cups. Directions: Mix first 4 ingredients together in a bowl, pour melted copha in and mix well. Put in patty cups and chill.... Makes 24.

Pretty Pink Cup cakes: - You could use these cupcakes as your birthday cake by displaying nicely on white tray adorned with glitter scatters and pink ribbon for decoration (Use your imagination). Place candles strategically in cup cake centres.

Ingredients: 125g unsalted softened butter, 125g caster sugar, 2 large eggs, 125g self raising flour, ½ teaspoon vanilla extract, 2-3 tablespoons of milk. 12 muffin tin lined with muffin papers. Royal Icing: 600g icing sugar, 4 egg whites, pink food colouring and sprinkles of your choice.

Directions; Preheat oven to 200 degrees. Put all ingredients except milk in food processor and blitz until smooth. Pulse while adding milk down the funnel to make soft dropping consistency. Divide between 12 muffin papers. Bake for 15 minutes until the cakes are cooked golden on top. Take cakes in their papers out of muffin tray and cool on wire rack.

Royal Icing directions: Combine icing sugar and egg whites stirring until smooth. Add pink food colouring. Decorate with pretty pink or silver balls. If you want to go all out - purchase tiny edible pink flowers from a cake decorating shop.

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.

Parties Kids Remember

Pink Ice-cream sundaes and other surprises: Ingredients: Pink colour ice-cream, musk sticks, pink smarties, love heart shaped candy, pink marshmallows, pink wafers, strawberry choc ice and strawberry sweet sauce. Directions: The night before party, scoop ice cream with ice-cream scoop onto a baking paper lined tray and return to the freezer. Display the assortment of candy etc in small bowls and provide each girl with pink plastic disposable cup. Place an ice-cream ball in each cup and let the girls create their own ice-cream sundae!

Vegie Nachos: Ingredients: 1 tablespoon olive oil, 1 medium brown onion, 1 clove garlic, 425g can crushed tomatoes, 420 g can mexican beans, 240g packet corn chips, 1 cup grated cheddar cheese, 1 large avocado, ½ cup sour cream, 1 tablespoon of lemon juice. Directions: Heat oil in medium saucepan. Cook onion and garlic, stirring until onion is soft. Add undrained tomatoes and beans, simmer uncovered about 15 minutes or until mixture thickens slightly. Just before serving, place corn chips on a large ovenproof plate, pour over bean mixture. Sprinkle with cheese, bake uncovered in moderately hot oven about 10 minutes or until cheese is melted. Meanwhile mash avocado with fork in medium bowl. Add half the sour cream and the juice. Mix well. To serve, put spoonfuls of avocado mixture and remaining sour cream over the nachos.

Wedges with sour cream and tomato sauce: Why wash, peel and cut a kilo of potatoes? Buy a packet of oven wedges, add the sour cream and tomato sauce for dipping.

The Secret to party food is keeping it simple!