



Space Party Recipe Ideas Sheet

Stuck for party food ideas?

The following Space party menu should make the job of cooking for the young space travellers a lot easier.

Star and moon Cookies
Alien Ghostly Onion Dip
Mars Rocky Road Crispee Balls
Rocket Launchers Wings
Flying Saucer Pancakes
Alien Snot

Star and Moon 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 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.

Alien Ghostly Onion Dip: This will get the young wizards tucking into something healthy. Perfect with celestial crudité's or chips (or even as a topping for a baked potato), this dip is a snap to make. The secret to its delicious flavor is waiting at least 24 hours after you make it to serve it.

INGREDIENTS 1 medium to large onion, minced, 3 to 4 tbsp. olive oil, 1 tsp. salt
250ml reduced-calorie sour cream

Directions: In a medium sauce pan, over low heat, sauté the onion and olive oil until translucent and lightly browned; about 10 minutes. Add the salt and cool slightly. Mix onions with the sour cream, cover and refrigerate at least 24 hours. Makes 2 cups.

Parties Kids Remember

Mars Rocky Road Crispee Balls

Ingredients: $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ chopped pecans, $1\frac{1}{4}$ cups of Rice Bubbles, 1 cup mini marshmallows, $1\frac{1}{4}$ cups of choc chips, $\frac{1}{4}$ cup butter.

Directions: Melt choc chips with butter in saucepan over medium heat. Stirring continually. Pour remaining ingredients into a bowl, pour chocolate mix over dry ingredients, stir and then shape into balls. Let set for at least couple of hours. Store in airtight container.

Rocket Launchers:

Place chicken wings in Barbeque sauce and bake in oven (180 degrees) for about 45 mins.

Aien Snot: This drink should be placed in punch bowl with soup ladle for serving for greatest effect. Simply mix green sherbet and sprite lemonade together. Remember not to add the sherbet until all guests are watching for the reaction!

Flying Saucers:

Ingredients: 3 cups of flour, $\frac{1}{2}$ cup of brown sugar, 3 tbsp baking powder, $1\frac{1}{2}$ teaspoons of ground cinnamon, 1 teaspoon of salt., 1 egg, $\frac{3}{4}$ cup milk, 3 tbsp of vegetable oil

Directions Beat egg and mix ingredients until moistened. The batter will still be lumpy - do not overmix. Cook on hot lightly greased pan over medium heat.

Other Space food ideas

Star shaped sandwiches, Star and moon shaped cookies, Cupcakes with rockets iced on them, Jelly set in star shaped cups

Asteroids - Peanut butter on mini rice cakes. (could top with dots of jelly or crumbled granita biscuits, or rice krispies)

- Moon Balls - Cheetos cheese balls
- Moon & Star Cookies - using [cookie cutouts](#), make circle shapes with circle and star cutouts.
- Moon Cupcakes - individual cupcakes with chocolate frosting then topped with crushed cookie crumbs. For a finishing touch, insert a small Flag on a toothpick.
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Parties Kids Remember

- Pop rocks (candy that snaps in mouth) could be sprinkled on food. Serve everything in and on silver, black or space platters, plates, cups, bowls or try using flying discs

