

The ages given can be used as a rough guide – if you are interested in a particular recipe, we can happily adapt the party to suit the age of your child.

We also welcome personalised recipes should your budding chef already have a favourite!

Ingredients summary:

Happy faces

dairy margarine /sugar / golden syrup / cocoa /chocs/ baking powder

Choc men

as above

Lollipops

as above

Fairy Wands

as above

Hi 5 Hands

as above

Glamour hands

dairy margarine / sugar / flour / Vanilla / chocs

Marble cake

dairy margarine / egg / sugar / flour / food colour / milk / chocolate decorations optional

Orange cake

dairy margarine / sugar / milk / flour / orange rind and juice / milk / egg / cream of tartar

Cup cakes

dairy margarine / egg / sugar / flour / milk

Choc fudge biscuits

dairy margarine / cocoa / coconut / egg / sugar / flour / cornflakes / baking powder

Edible art

dairy margarine / sugar / flour / egg / food colour / chocs

Lollipop Advanced

dairy marg / sugar / milk / flour / rolled oats

Upside down Cake

dairy marg / sugar / milk / flour / canned dried fruit

Self Saucing chocolate pudding

dairy marg / sugar / egg / milk / cocoa / flour

Choc Pinwheels

dairy marg / sugar / egg / van ess / cocoa / flour

Brownies

dairy marg / egg / sugar / cocoa / flour / white/brown choc

2-5 years old

HAPPY FACES – 1½ HOUR PARTY

Children mix their own dough. Making one large ball, which is flattened on to the baking sheet, they then decorate the happy faces with coloured chocolates.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

INITIAL COOKIES – 1½ HOUR PARTY

An easy mix dough is formed into a ball and flattened. Colourful chocolates are placed to form the child's first and (if enough room) second initial. Colourful sugar may be sprinkled on top.

Ingredients: dairy-free margarine / sugar / golden syrup / food colouring / chocs / baking powder

LOLLIPOPS – 1½ HOUR PARTY

An easy mix dough is divided into two balls. The first ball is flattened into a round disc on the centre of the baking sheet. The second ball is rolled into a sausage shape and placed around the flattened ball. Two tone chocolate flavour is often chosen for effect. A wooden stick is placed under the biscuit to form the lollipop and it is decorated with colourful chocolates and sprinkles.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

WANDS & SWORDS – 1½ HOUR PARTY

An easy mix dough is divided into several balls. One ball is flattened into a round disc on the centre of the baking sheet. The rest of the balls are placed around it and pinched to form points. Two tone chocolate flavour is often chosen for effect. A wooden stick is placed under the biscuit to form the lollipop and it is decorated with chocolates and sprinkles. Single or two tone chocolate flavour swords are a good alternative for boys at the party.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

6-9 years old

CUPCAKES – 2 HOUR PARTY

Normal cake making procedure of creaming, plus egg and flour. Three cupcakes are made – white, pink or blue, and purple. Coloured sprinkles decorate each cupcake.

Ingredients: dairy-free margarine / egg / sugar / flour / milk

DOUBLE/TRIPLE CHOC CHIP COOKIES – 1½ HOUR PARTY

White and chocolate chips (cocoa also if desired) come together to make a yummy biscuit dough that makes 8 to 10 biscuits.

Ingredients: dairy-free margarine / cocoa / coconut / egg / sugar / flour / cornflakes / baking powder

GINGERBREAD/CHOCMEN 1½ HOUR PARTY

Children mix their own dough, roll, cut out and decorate with chocolates one gingerbread man and two small shapes.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

GLAMOUR HANDS – 1½ HOUR PARTY

This is a more mature version of the Hi-5 hand listed above using the creaming method. Greater attention is made to the decoration and detail of the fingernails and bracelet. One hand print is made.

Ingredients: dairy-free margarine / sugar / flour / vanilla / chocs

HI-5 HANDS – 1½ HOUR PARTY

Children trace around their hand as the template for the Hi-5 hands. (Younger children with smaller hands will make two, older children will make one). Children mix their own dough, divide the dough into seven small balls. Forming sausage shapes with each ball they then fill in the traced hand and decorate according to taste – fingernails, bracelet etc - with chocolates and sprinkles.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

LOVE HEARTS – 1½ HOUR PARTY

An easy mix dough is divided into two colours and several balls. The centre of the heart is constructed by making a "v" shape using the colourful dough. Two sausages of the white dough are placed around the "v" forming a heart shape. A further two sausages are made using the coloured dough which is placed outside completing the heart biscuit which is decorated with chocolates and sprinkles.

Ingredients: dairy-free margarine / sugar / golden syrup / food colouring / chocs / baking powder

MARBLE CAKE – 2 HOUR PARTY

Normal cake making procedure of creaming, plus egg and flour. The mixture is divided into sections, coloured and baked in a small tin.

Ingredients: dairy-free margarine / egg / sugar / flour / food colour / milk / chocolate decorations optional

PUFFY PEARS - 1½ HOUR PARTY

A simple but eye-catching dessert. Fresh pears are peeled, halved and placed on top of puff pastry. The children trace the shape of the pear on the pastry, plus make a stalk and leaf. The pastry is egg-glazed and sugar-sprinkled.

Ingredients: puff pastry / canned or fresh pears / dried fruit or chocolate filling / egg / sugar glaze

YOUNG EDIBLE ART – 1½ HOUR PARTY

This is similar to edible art but better suited to younger children. An easy mix dough is made into multiple colours and divided among the guests. Special instruction and guidance is given to make your chosen masterpiece, with suggestions for butterfly or fish designs. Decorated with chocolates and sprinkles.

Ingredients: dairy-free margarine / sugar / golden syrup / food colouring / chocs / baking powder

ZOO ANIMALS – 1½ HOUR PARTY

Children mix their own dough, roll and cut out a choice of monkey, lion, bear, giraffe or elephant then decorate with chocolates. Up to eight zoo animals are made.

Ingredients: dairy-free margarine / sugar / golden syrup / cocoa / chocs / baking powder

10-13 years old

ADVANCED LOLLIPOPS – 1½ HOUR PARTY

A more challenging recipe for older children. Butter is rubbed into the flour resulting in a stiff dough which is rolled out thinly and cut into rounds. The lollipop biscuits are put together with a layer of jam, and a wooden stick is placed between the two layers of dough to form the lollipop. It is decorated with colourful chocolates and sprinkles. Variation to the above: food colouring may be added to the dough for greater effects (using the edible art recipe).

Ingredients: dairy-free margarine / sugar / milk / flour / rolled oats

CHEESE STRAWS – 2 HOUR PARTY

A savoury pastry with grated cheese which is rolled out and cut into strips. These are twisted, egg-glazed and sprinkled with sesame/poppy seeds or, for young participants – divided into small balls, hand-rolled into fingers, glazed and sprinkled.

Ingredients: dairy-free margarine / flour / egg / milk / vegetarian cheese / salt / optional sesame or poppy seeds

COFFEE SCROLLS – 2 HOUR PARTY

Each child will make a small batch of coffee scrolls with a choice of cinnamon or chocolate in the centre. Dried fruit or cooked apple is also an option. While their scrolls are baking the children can make their own batch of sweet spicy yeast dough. They may wish to take their extra dough with them to bake at home. Once the scrolls are baked and have cooled a little fondant icing is piped on to each scroll.

Ingredients: flour / yeast improver / salt / dairy-free margarine / cinnamon / sugar / cooked apple / dried fruit / egg / sugar glaze

EDIBLE ART – 2 HOUR PARTY

A multi-coloured biscuit dough is made and shared among the cooks so each child has at least four colours to sculpt 3D biscuits. The biscuits can be eaten or dried, varnished and mounted on card for display. This recipe is great for creative minds.

Ingredients: dairy-free margarine / sugar / flour / egg / food colour / chocs

NOVELTY CAKES – 2-2½ HOUR PARTY

Normal cake making procedure of creaming, plus egg and flour. Food colouring may be used. Each child's cake is cooked in a slab form and when cool may be cut into shapes such as a tree. A chocolate biscuit/bar is used for the truck. The tree-shaped cakes may be iced and decorated. Other shapes/novelty cakes by request.

Ingredients: dairy-free margarine / sugar / egg / milk / flour / icing / food colouring

ORANGE CAKE – 2 HOUR PARTY

Normal cake making procedure of creaming, plus egg and flour. Includes grating oranges for rind and juice which is added to the mixture. Pieces of orange are cut and used for decorating on the top of the cake.

Ingredients: dairy-free margarine / sugar / milk / flour / orange rind and juice / milk / egg / cream of tartar

PINWHEELS CHOC/VANILLA – 2 HOUR PARTY

Each child makes either vanilla or chocolate with the dough shared between pairs. The dough is rolled out, one is placed on top and then it is rolled up like a sausage. The dough is cut into thin slices for pinwheels.

Ingredients: dairy-free margarine / sugar / egg / vanilla essence / cocoa / flour

SAVOURY SCROLLS – 2 HOUR PARTY

Each child will make a filling of mashed potato and grated cheese for the savoury scrolls. While their scrolls are baking, and if time permits, the children can make their own batch of yeast dough which they may wish to take with them to bake at home.

Ingredients: flour / yeast improver / oil / salt / sugar / tomato paste or Vegemite / cheese / egg glaze

UPSIDE DOWN CAKE – 2 HOUR PARTY

Normal cake making procedure of creaming, plus egg and flour. A thick layer of margarine is spread on the baking dish and brown sugar is sprinkled on to this. Canned pineapple and dried fruit is arranged to form patterns. The mixture is spread evenly on top.

Ingredients: dairy-free margarine / sugar / milk / flour / canned and dried fruit

VEGETARIAN PIZZA – 2 HOUR PARTY

The cooks either make the pizza dough base or grate and chop ingredients such as red/green peppers, zucchini, carrots, cheese (plus pineapple, olives) for the topping. They can do both activities depending on the size of the group. Fun shapes and picture designs can be made to make this activity even more fun.

Ingredients: flour / yeast improver / salt / sugar / tomato paste / vegetarian cheese / corn kernels / red pepper / olives / carrot
