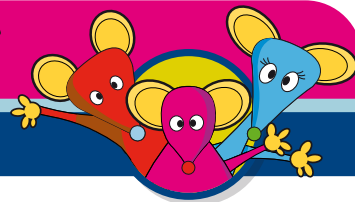


Inspiring young minds...

KIDS



Blue Mouse Cakes

Ingredients

100g margarine
100g sugar
200g Self Raising flour
2 eggs and a little milk
Icing sugar and a little water
Blue food colouring
Sweets for decoration

You will need

Wooden spoon
Bowl
Baking cases



1. Cream the margarine and sugar together, then stir in the eggs.
2. Add the flour mixing slowly (I sometimes go too fast and it spills!) You can also add some milk, just a little bit if you need to.
3. Next spoon the mixture into the cases (yummy, yum, now I can lick the bowl) and bake in an oven at Gas 5-6, 200C, 400 F for 15-20 mins. (Don't do what my friend Loz did. She opened the door too soon and they went flat!)
4. They should now smell delicious. Ask mum to check them and take them out of the oven. Leave to cool.
5. You can decorate your cakes now. Mix the icing sugar and a little drop of blue food colouring with the water until it is nice and thick then spread over each cake.
6. I then used chocolate buttons for ears, two chocolate drops for eyes and a brightly coloured jelly tot for the nose (You can use other sweets if you want to).
7. Your cakes are now ready to eat. I bet you can't wait. Don't they look so good?

Note: These are activities for you and your child to enjoy together. The safety of your child is obviously very important. Please use caution when using scissors and other materials in your child's presence.