

CRAFT PARTY

FOOD PROJECT INSTRUCTIONS

Episode: Snow Party
Project: Frozen banana polar bears



Ingredients:

Bananas
Natural yoghurt
Raisins
Lolly sticks

Equipment:

Tray
Greaseproof paper

Method:

1. Chop the bananas in half. (then take one half each)
2. Cut 2 thin disks off the end of it. Cut one of the disks into quarters.
3. Stick a lolly stick in the cut end of it.
4. Dip it in yoghurt
5. Place two of the quarters of banana where the ears would go.
6. Place the slice of banana in position to be the snout
7. Dip the other raisin in a little bit of yoghurt and place it on top of the snout
8. Cut another raisin in half for the eyes.
9. Position the two halves where the eyes would go.
10. Put it in the freezer to let your polar bears CHILL

Prep:

Tray of perfect polar bears

Episode: Slime Party
Project: Jelly slime pond

Ingredients:

Jelly
Hot water
Grapes
Roll out icing

Equipment:

Jug
Spoon
Small tumblers/jam jars



Method:

1. Break the jelly into chunks and put them into the jug.
2. Mix in the hot water, give it a good stir so that it dissolves.
3. Pour the jelly mixture into the 4 tumblers
4. Add the grapes. They'll sink to the bottom and look like pebbles at the bottom of the pond.
5. Leave to cool, then put them in the fridge to set.
6. While it's setting you can make the pond creatures that are going to live in it. Use coloured icing to do this. You could make a frog, dragonfly and some pond lillies
7. Once the jelly is set place your pond creatures on top and serve.

Prep:

Pre made jelly jars
Pre made icing creatures/pond lillies

Episode: Unicorns Party
Project: Rainbow groovy smoothie

Ingredients:

Berries
Bananas
Kiwis
Spinach
Orange juice
Cantaloupe melon (cut into chunks)
Water
Milk

Equipment:

Blender
Knife
Spoon
Tall glass
Paper straw (that looks like a horn!)



Method:

1. Put the berries, half the banana and a little water in the blender and press go.
2. When it's smooth pour it into the tall glass and wash out the blender.
3. Cut the kiwis in half, scoop out the insides with a spoon and put it into the blender. Throw a few leaves of spinach in, this will add nutrients and colour but shouldn't affect the taste. Press go!
4. When it's smooth pour it into the tall glass and wash out the blender.
5. Put a banana in the blender, add a splash of milk and press go.
6. When it's smooth pour it into the tall glass and wash out the blender.
7. Put the melon chunks in the blender and add some orange juice. Press go!
8. When it's smooth pour it into the tall glass and wash out the blender.
9. Remove the green bits from the strawberries, and then put the strawberries in the blender. Add half a banana and a splash of water and press go!
10. When it's smooth pour it into the tall glass and wash out the blender.
11. Finally put the berries, half a banana and a splash of water in the blender and press go.
12. When it's smooth pour it into the tall glass and wash out the blender.
13. Serve with a unicorn horn straw!

Prep:

4 Premade smoothies

Episode: Chocolate Party
Project: Chocolate bowls

Ingredients:

Milk chocolate
White chocolate
Sprinkles
Kitchen roll
Oil
Whipped cream
Strawberries (chopped)

Equipment:

Bowls (two for chocolate, one for water, one to stand balloons in)
Spoon
Balloons
Spatula



Method:

1. Take a bowl of hot water and place a bigger bowl on top of it. Break the milk chocolate into it, and stir so that it melts.
2. Take another bowl of hot water and place another bigger bowl on top of it. Break the white chocolate into it, and stir so that it melts.
3. Inflate the balloon and tie it off. Stand it in a small bowl. Put some oil on a bit kitchen roll and rub it over the balloon. This will help release the chocolate from it when it sets.
4. Dip the balloon in the bowl of milk chocolate and spin it round so that the chocolate sticks to it.
5. Turn the balloon the other way up and stand it back in the small bowl.
6. If you need to add more chocolate you can with a spatula.
7. Use a spoon to drizzle white chocolate over the first layer of chocolate in a pattern.
8. Add sprinkles and leave to set. You can make a few of these!
9. Once they are set, pop the balloons. These are your chocolate bowls.
10. Add whipped cream to the bowl and then some strawberries to finish.

Prep:

Pre made chocolate balloons
Pre cut strawberries
Pre made Hero

Episode: Hearts Party
Project: Heart shaped pizza

Ingredients:

200g Plain flour
Salt
Oil
Quick yeast
100ml Warm water
Tomato puree
Mushrooms
Sweetcorn
Green peppers
Pepperoni
Grated cheese



Equipment:

Bowl
Spoon
Scissors
Tray

Method:

1. Put the flour, a pinch of salt, a splash of oil, and the quick yeast in a bowl and give it a stir.
2. Slowly add the warm water, mixing well as you do. When it starts to come away from the sides of the bowl, use your hands to bring the dough together.
3. Keep kneading the dough until it feels soft and stretchy. Put it somewhere warm with a clean tea towel on top and leave it to prove for about 30 mins.
4. Whilst your waiting you can prep the toppings and put the oven on to preheat to 200 °C. Start cut the mushrooms into slices.
5. Slice the peppers thinly.
6. Fold the slices of pepperoni in half and cut into heart shapes using scissors.
7. Sprinkle some flour onto the tray, and then stretch out the dough into a heart shape onto it. Prebake the dough for about 6 minutes. This will stop it going soggy.
8. Spread tomato puree across the dough nice and evenly. You can use a back of a spoon to do this.
9. Add the mushrooms, sweetcorn, arrange the peppers in heart shapes and then the grated cheese. Top with the pepperoni hearts, and bake for 15-20 minutes until the crust is golden brown and the cheese is well melted.

Prep:

All toppings prepped
Premade dough
Pre stretched dough
Premade pizzas x 2

Episode: Fruit Party
Project: Fruit bouquet

Ingredients:

Green grapes
Galia melon (cut into slices)
Watermelon (cut into slices)
Cantaloupe melon (cut into slices)
Strawberries

Equipment:

Knife
Cutting board
Cookie cutter
Skewers



Method:

1. Take the slices of melon and cut them into flower shapes. You can do this with a knife or a cookie cutter. Make lots of these out of all the varieties of melon!
2. Cut small circles in the middle of the melon flowers, and swap the centres over, so they contrast the petals.
3. Put the melon flowers on the end of the skewer, followed by the green grapes, to look like the stalks.
4. Take a strawberry and place top side down on the surface. Cut down into it to create petals so it looks like a rose.
5. Put the strawberry on skewer followed by the grapes.
6. Display all the stems in the glass.

Prep:

Pre cut melon
Pre cut flowers
Pre made bunch

Episode: Glitter Party
Project: Puffed rice stars

Ingredients:

150g Butter (melted in a pan)
100g Marshmallows
Puffed rice cereal
Sprinkles/Edible glitter

Equipment:

Pan
Bowl
Greaseproof paper
Baking tray
Star shaped cookie cutter
Wooden chopping board



Method:

1. Take your pan of melted butter and place it on a wooden chopping board and add the marshmallows, stir frequently until completely combined and smooth.
2. Stir in the puffed rice cereal, until completely coated.
3. Line the baking tray with greaseproof paper, and spoon the mixture into it, and smooth over the surface. Sprinkle with edible glitter. If you don't have any you could use sprinkles. Leave to set.
4. Once set, cut out the stars. Squish up the offcuts and make extra shapes from them too so you don't waste any mixture.

Prep:

Melted butter
Tray of mixture
Perfect stars

Episode: Ice cream Party
Project: Popcorn ice cream

Ingredients:

Popcorn (plain)
Honey
Cinamon
Ice cream cones
Sprinkles

Equipment:

Bowl
Spoons



Method:

1. Spoon some of the honey into the bowl, add the cinnamon and stir to combine.
2. Add the plain popcorn and mix well.
3. Once it seems like the honey evenly coats the popcorn, it's time to get messy!
Squeeze the popcorn into balls, and sit them on top of the ice cream cones.
4. Add some sprinkles to them, and leave to set.

Prep:

Plain popcorn
Finished popcorn cones

Episode: Robot Party
Project: Robot savory squares

Ingredients:

300g porridge oats
200g grated carrots
200g grated cheddar cheese
100g seeds or nuts
4 tsp dried mixed herbs
200g butter

For decorating:

Celery pre cut
Peanut butter
Cheese pre cut
Sliced olives

Equipment:

Bowl
Tray
Spoons
knife



Method:

1. Preheat the oven to 170c. Grease or line a 25x20cm of tray..
2. Put the oats into a large mixing bowl, followed by the grated carrots and grated cheese.
3. Add the seeds or nuts and the herbs and mix well.
4. Bring in the melted butter in a saucepan and pour it into the bowl over the other ingredients and stir well until everything is well combined.
5. Spoon the mixture into the tin and press down with a spoon. Bake in the oven for 25 minutes until golden.
6. Whilst the flapjacks are still warm cut them into small rectangle but leave them in the tin to cool completely. If you try to take them out of the tin while they are warm they will fall apart.
7. Stick the rectangles together in a robot shape using the peanut butter.
8. Cut the celery and more cheese into strips, and decorate the tops of the flapjack with it.
9. Put a slice of olive for each of the eyes to finish.

Prep:

Grated cheese/carrots
Pre baked tray of flapjack x 2
Pre cut celery/toppings
Pre made hero robots

Episode: Birthday Party
Project: Birthday cake sandwiches



Ingredients:

Bread
Cream cheese
Cucumber
Radishes
Slices of cheese
Tomatoes
Lettuce
Pretzel sticks

Equipment:

Round cookie cutter
Spreading knife

Method:

1. Carefully slice your fillings- including the cucumber, radishes, tomatoes and lettuce. Put them to one side.
2. Use the cookie cutter to cut out circles of bread- you'll need lots of these.
3. Spread them with cream cheese.
4. Layer up the bread circles with your fillings.
5. Spread the top with cream cheese to look like the frosting.
6. Stick some pretzel sticks in to look like candles.
7. Repeat with different combinations of your fillings. (bring on around 8)

Prep:

Circles of bread
All fillings
Heroes

Episode: Beach Party
Project: Fruit fish and chips

Ingredients:

Pineapple slices
Grapes
Banana
Honey
Biscuits

Equipment:

Bowl
Chopping board
Spreading knife
Plate
Fake newspaper



Method:

1. Put the biscuits in bowl and crush them up so they look like fine breadcrumbs. You can use a rolling pin or your fingers. Put to one side.
2. Peel your banana and cut it in half. Press down on it slightly so it flattens a bit.
3. Spread each half with a little honey, then dip it in the biscuit 'breadcrumbs'. They should stick all over it and make it look like a piece of battered fish. Put them to one side.
4. Cut the pineapple slices into long rectangles to look like chips.
5. Cut the grapes up finely so they look like mushy peas.
6. Arrange the banana 'fish', pineapple 'chips' and grape 'peas' onto a small plate.
7. For a finishing touch, lay the plate on a piece of handmade newspaper.

Prep:

Slice pineapple
Premade bananas
Precut grapes
Pre made fake newspaper

Episode: Space Party
Project: Alien Pops

Ingredients:

Marshmallows
Icing sugar
Water
Food dye
Sprinkles (in a bowl)
Black and white ready to
roll icing
Orange cut in half

Equipment:

Skewer
Plate
Bowl
Spoon
Tinfoil



Method:

1. Put the icing sugar in the bowl, add the food colouring and a little bit of water and stir. Keep adding water slowly until your icing is the consistency of double cream.
2. Put the marshmallows on the sticks and dip them in the icing.
3. Then dip them in the bowl of sprinkles so it looks like the hair of the monster.
4. Make sugar eyes using black and white eye-icing. Stick an eye on each monster.
5. Wrap the orange half in tinfoil. Poke the other end of the stick into an orange half on a plate so it stands up.
6. Repeat with the others, giving them each a different personality.

Prep:

Premade icing
Finished bunch of hero ones

Episode: Halloween Party
Project: Witches brooms

Ingredients:

Peelable cheese sticks
Pretzel sticks
Chives

Equipment:

Chopping board
Spreading knife



Method:

1. Cut the peelable cheese sticks in half
2. Poke a pretzel stick in one end of the cheese.
3. Peel the cheese to make the cheese look like the bristles of the broom.
4. Wrap a chive around the top end of the broom.
5. Repeat the process to make a whole bunch of brooms.

Prep:
Hero

Episode: Monster Party
Project: Mini monsters (apples)



Ingredients:

Apples
Strawberries
Sunflower seeds
Peanut butter alternative (we'll use sunflower seed butter)
Sugar eyes

Equipment:

Knife
Cutting board

Method:

1. Slice the apple into six equal segments.
2. Cut the core off and the seeds out.
3. Carefully slice into the green bit, to remove a section which will be the mouth.
4. Put the 'peanut butter' into the mouths.
5. Stick sunflower seeds into the top side of them to look like its teeth.
6. Slice the strawberries to be the tongues.
7. Use a tiny bit of peanut butter to stick the eyes to the apple.
8. Repeat the process to make a whole herd of monsters.

Prep:

Pre slice apple
Hero plate of monsters

Episode: Safari Party
Project: Cucumber crocodile

Ingredients:

Cucumber
Cheese cut into slices
Pepper
Grapes
Tomatoes
Olive
Cocktail sticks

Equipment:

Knife
Cutting board
Plate



Method:

1. Carefully cut one of the sides off the cucumber to make it flat. Save this slice and cut it in to four feet shapes.
2. Carefully cut in to one end of the of the cucumber in zigzag lines to create the mouth.
3. Place the cucumber feet onto the plate or board, and then place the cucumber with the mouth on top of that.
4. Stick cocktail sticks in the body of the crocodile to make up the spines
5. Whilst one person does that, cut some cheese into triangles.
6. Layer up the cocktail sticks with the grapes, tomatoes and triangles of cheese.
7. Cut a slice of pepper to be the tongue, and slip it in the mouth.
8. Cut two circles of cheese, and cut the olive in half. Stick a cocktail stick through them, and then stick them in the cucumber where the eyes go.

Prep:

Pre sliced cucumber
Pre cut cheese
Hero plate of monsters

Episode: Pirate Party
Project: Gingerbread pirates

Ingredients:

350g plain flour, plus extra for rolling out
1 tsp bicarbonate of soda
3 tsp ground ginger
1 tsp ground cinnamon
125g butter
175g light soft brown sugar
2 free-range eggs
4 tbsp golden syrup
Drawing icing

Equipment:

Mixing bowl
Jug
Spoon
Rolling pin
Tray
Sieve



Method:

1. Preheat the oven to 180C. Line two baking trays with greaseproof paper.
2. Sift the flour, bicarbonate of soda, ginger and cinnamon into the bowl.
3. Add the butter and rub it in until the mix looks like breadcrumbs. Stir in the sugar.
4. Lightly beat the eggs and golden syrup together, add to the bowl and stir until the mixture clumps together.
5. Tip the dough out of the bowl, knead it briefly until smooth.
6. Roll the dough out to a 0.5cm thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them. For decorations, use a skewer to make a small hole in the top of each biscuit.
7. Bake for 12-15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations.

Prep:

Pre made dough
Pre baked gingerbread pirates
Pre decorated pirates

Episode: Superheroes Party
Project: Super Sausages

Ingredients:

Hot dog sausages (cooked)
Pre-rolled shortcrust pastry
Ketchup
Mustard
Wooden skewers

Equipment:

Baking tray
Greaseproof
Pencil
Scissors
Knife



Method:

1. Preheat the oven and line your baking tray with greaseproof paper.
2. Start by making templates for your superhero cape and mask. Draw them out on the greaseproof paper and cut them out.
3. Unroll your pastry and cut around your templates to make a few capes and masks.
4. Take your precooked sausages, wrap a pastry cape around it and an eye mask.
5. Put the super sausages on the tray and place in the oven for about 10-15 minutes until the pastry is golden.
6. Take them out the oven, allow to cool, put a stick in the sausage and add a wiggle of mustard or ketchup to the back of the cape

Prep:

Pre cut templates
Pre cut capes and masks
Pre cooled un ketchuped
Pre made heroes

Episode: Emoji/tech Party
Project: Emoji monkey flapjack

Ingredients:

200g Oats
3 tbsp Cocoa
80g Sugar
2 Bananas
4 tbsp Sunflower oil
Raisins

Equipment:

Bowls
Spoon

Tray
Greaseproof paper



Method:

1. Preheat the oven to 180c and line your tray with the greaseproof paper.
2. Put the half the oats, half the sugar and the cocoa in the bowl and stir.
3. Put the rest of the oats and the rest of the sugar in another bowl and stir.
4. Put a banana and 2 tbsp of oil in each bowl. Mix each bowl well. Mash it with a fork first, and then you can use your hands to get it smooth.
5. Sculpt the flapjack with the cocoa into the shape of the monkey's face.
6. Use the oat coloured flapjack mix to sculpt little monkey hands, a nose and the middles of the ears.
7. Add raisins as nostrils.
8. Put in the oven for about 15 minutes, remove and leave to cool down.

Prep:

Premade mix of each colour
Precut apples
Hero monkey
Varieties of different monkey faces

Episode: Secret Dens Party
Project: Campfire nachos

Ingredients:

Mixed beans
1 tbsp veg oil
Salt pepper
Tortilla chips
Breadsticks
Tomatoes
Onion
Garlic
Lime
Grated cheese
Coriander (optional)



Equipment:

Knife
Bowls
Chopping board
Fork or potato masher

Method:

1. Start by making the salsa. Chop the tomatoes up finely, add the chopped onion and garlic. Squeeze in the lime juice and give it a good stir. Put it to one side.
2. Next make the bean dip. Drain the beans and put them in the bowl with the oil, salt and pepper and mash. Make it nice and smooth.
3. Spread the bean dip thickly on the plate.
4. Add coriander around the edge of it to look like the grass.
5. Break the bread sticks into small log shapes and stick them in the dip around the 'flames' to look like logs.
6. Stand the tortilla chips up in the bean dip to look like flames of the fire.
7. Spoon the salsa on to the tortilla chips.
8. Sprinkle with cheese.

Prep:

Bean dip prepped
Salsa prepped
Hero end version

Episode: Music festival Party
Project: 'Mud' dip with cucumber wellies

Ingredients:

1 tin of Kidney beans (other beans will work too)
Oil
Lemon
½ onion
Garlic
Paprika (other spices will work too)
Cumin (other spices will work too)
Salt
Pepper
Carrot
Cucumber pre cut in half or into strips

Equipment:

Bowl (and serving bowl)
Garlic crusher
Potato masher
Knife
Chopping board
Greaseproof paper
Pencil
Scissors
(we'll use a wellie cookie cutter secretly for speed)



Method:

1. Drain and wash the kidney beans and put them into the bowl.
2. Crush the garlic into the bowl.
3. Finely slice the onion and add that to the bowl.
4. Juice the lemon and pour it in the bowl.
5. Add the oil and a teaspoon of the paprika and cumin into the bowl as well.
6. Now it's time to mash! You want the whole mixture to be really smooth and so keep going to make your glorious mud dip.
7. Make a template for your wellies. Draw out a welly shape on a piece of greaseproof paper and cut out out. Fold paper in half to make two.
8. Cut the cucumber in half lengthways, place the template on it and cut around it. You can use toothpicks to hold it in place if needed.
9. Arrange your cucumber wellies around the mud, and dip in!

Prep:

Premade dip

Premade wellies