

**MRS PLAYER'S
Cake and Crafts
Calendar.**

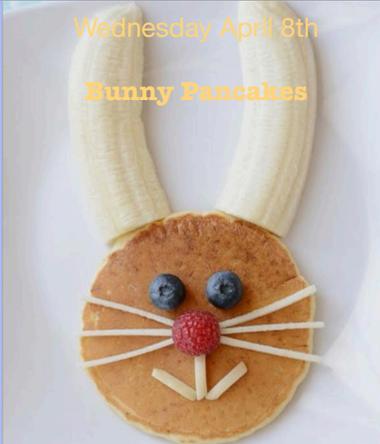
Tuesday April 7th

**Bunny
Bookmarks**

(see youtube video)

Wednesday April 8th

Bunny Pancakes



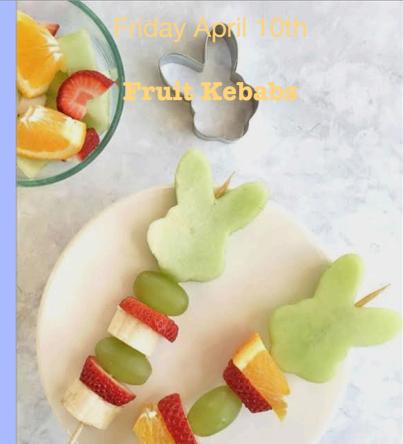
Thursday April 9th

**Chick
Envelopes**

(see youtube video)

Friday April 10th

Fruit Kebabs

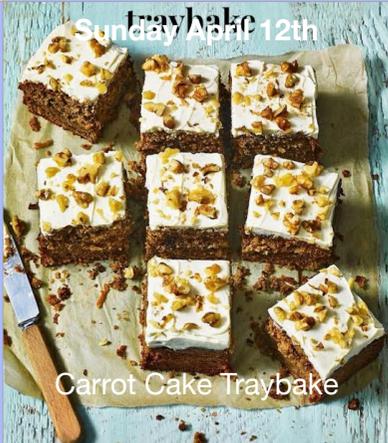


Saturday April 11th

**Chicken
Boxes**

(see youtube video)

Sunday April 12th



Carrot Cake Traybake

Monday April 13th

**Paperclip
Animals**

(See youtube video)

**Cornflake
Easter Nests**



Wednesday April 15th

PopUp Card

(See youtube video)

Thursday April 16th

Easter Egg Brownies



Friday April 17th

**Grow a
Rainbow**

(See PDF)

Saturday April 18th

Chocolate Pastry Wheels



Sunday April 19th

Bunny Bags

(See PDF)

Monday April 20th

Easter Cupcakes



How to Grow a Rainbow

You will need:

- Kitchen roll/paper towel
- Felt tip pens
- Two small bowls of water
- Paper clip
- Thread



1. Cut your kitchen roll into the shape of a rainbow.
2. Colour a rainbow with felt tips about 2 cm up on both sides.
3. Attach your paper clip to the top and tie a piece of thread to it. This will give you something to hold your rainbow with.
4. Fill each small container with water.
5. Hold your rainbow with the ends slightly submerged in the water then watch your rainbow grow!



THE SCIENCE

A brief introduction to 'capillary action'! Water molecules like to stick to things - including themselves. Sticking to things is called *adhesion* and sticking to itself is called *cohesion*. The fibres in kitchen roll make lots of little holes. Water is 'sucked' through the holes because of adhesion (liking to stick to other things) and cohesion (liking to stick to itself) means the rest of the water follows. The water pressure will eventually slow down and the pressure of gravity will mean it stops moving.

@MrsBpriSTEM

Carrot Cake

150ml sunflower oil
180g self-raising flour
1tsp ground cinnamon (optional)
½ tsp bicarbonate of soda
2 carrots grated – medium/large whatever
110g soft brown sugar
2 eggs
90g golden syrup

Icing

100g cream cheese
50g butter
250g icing sugar
½ tsp cinnamon (optional)

Put everything in a bowl (except sunflower oil) and mix until well combined – then add oil in 2 lots and mix again – that's it!

Pour into lined 8 x 8" tray tin.

Bake at 180°C for approx 25 to 30 mins.

Leave to cool in tin for 30 mins and tip out.

Cornflake Nests

- 100g milk chocolate
- 50g butter
- 2tbsp golden syrup
- 100g cornflakes
- Mini sugar coated Easter eggs

Break up the chocolate into squares and place in a plastic or glass microwave proof mixing bowl with the butter and syrup and heat in the microwave on 30 second bursts until melted, then stir until smooth (or place in a bowl over a pan of gently simmering water until everything is melted and smooth).

Add the cornflakes and stir with a spoon until they are well coated in chocolate.

Place 12 paper cupcake cases in a bun tin and spoon the mixture into the cases. Place in the fridge to set for 30 mins. Decorate with sugar eggs

You can use any cereal you like to make these Rice Krispies and chopped Shredded Wheat biscuits are both good.

Brownies:

185g easter chocolate, chopped. (grab your mini eggs ready to drop into the batter)

115g butter diced

300g caster sugar

1 tsp vanilla extract

2 eggs, beaten

100g plain flour

50g self raising flour

30g cocoa powder

20cm square tin, (or similar) line it with baking parchment (this makes it easy to take out of the tin)

Pre heat oven 170C/ 325F/Gas Mark 3.

Gently melt the chocolate and butter in a heat proof bowl over a pan of hot water, or for 20 sec bursts in the microwave, stir until smooth, leave to cool slightly.

Add sugar, vanilla essence and beaten eggs to the melted choc and butter, mix to combine. Sift both flours and cocoa powder into the bowl and fold together until smooth.

Tip it all into your tin, spreading carefully up to all edges and make it even on top. Pop into oven on middle shelf for 30-35 mins. Leave to cool in the tin then cut into squares.

Easter cupcakes:

115g butter, room temp

115g caster sugar

2 eggs, beaten

85g self raising flour

25g cocoa powder

Preheat oven to 180C/350F/Gas Mark 4. (Makes 12 cupcakes)

Place butter and sugar into a bowl beat together until light and fluffy. Gradually beat in the eggs. Sift in the flour and cocoa powder, fold this into the batter.

Spoon the mixture into cupcake cases, about half full in each. bake for 15-20 minutes until well risen and golden on top. Do not open the oven or they will sink.

Leave to cool before you add the frosting of your choice.

Chocolate Pastry Wheels

Pre heat the oven to 170C

Let a pre-rolled sheet of puff pastry come to room temp, then roll it out. (cold sheets crack) leave it on it's baking sheet.

Carefully spread the filling of your choice evenly over the sheet (chocolate spread, jam, chopped nuts, peanut butter etc)

Roll the sheet up length ways as tightly as you dare without the filling squiggling out.

Slice the pastry roll into wheels, between 1-2cm thick, carefully laying these flat on a baking tray (make sure you put taking parchment on first, as pastry sticks)

Place in oven for between 16-18 minutes, until gold brown. Leave to cool on the baking parchment before taking them off.