



Birthday party recipes by

Annabel Karmel



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Watermelon monster

This Watermelon Monster is sure to be a roaring success! Plus, it's a fantastic way to help attack that five-a-day target even on their birthday...

Ingredients

- 1 large watermelon
- 2 cantaloupe melons
- Grapes
- Oranges
- Strawberries
- Blueberries
- Gem Lettuce
- Melon baller



Method

1. Using a sharp knife cut a slice off the top of the watermelon and carve out the mouth. Scoop out the flesh with a melon baller creating as many balls as you can and then remove the rest of the flesh but leaving a slight border around the inside. Drain away any juices.
2. Cut the cantaloupe melons in half, remove the seeds and scoop out balls of the flesh using a melon baller.
3. Arrange the carved watermelon on a large round platter and fill with a mixture of melon balls, grapes and blueberries
4. Arrange gem lettuce leaves around the platter and fill with extra fruit including strawberries and orange wedges.
5. Finish off by creating eyes from slices of oranges, cantaloupe melon balls and blueberries and attach to the top of the melon using cocktail sticks.

SAFETY TIP!

Be sure to cut grapes and melon balls into quarters before serving to younger children to avoid the risk of choking.

Rice krispie treats

Snap, Crackle and Pop – these mini Rice Krispie monsters will soon get gobbled up!

Ingredients

100g butter

200g golden syrup

100g white chocolate

225g Rice Krispies

Decoration

100g white chocolate

Food colouring of your choice (i.e blue, orange, green, purple)

Edible eyes



Method

1. Line a 20cm square baking tin with baking paper.
2. Measure the butter and golden syrup into a saucepan and heat gently. When melted, remove from the heat and add the white chocolate. Stir until melted.
3. Add the Rice Krispies, stir well and spoon into the tin. Spread out and level the surface. Chill for 4 hours or until firm. Cut into 12 bars.
4. To decorate, melt the white chocolate in a bowl over a pan of simmering water. Once melted, divide the chocolate into three small bowls. Colour each bowl with a little food colouring of your choice.
5. Dip the bars halfway into the coloured chocolate, stick on the edible eyes to make monster faces and leave to set in the fridge.

Puppy pizzas

What's not to love about homemade pizza, especially when it comes with serious pup-appeal! Kids will love helping to make these cute doggie shapes, and they are just as delicious eaten cold, so why not make an extra batch for their lunchbox.

Makes 4 pizzas

Prep time: **15 minutes**

Cook time: **5 minutes**

Ingredients

4 slices Warburtons Half White Half Wholemeal medium bread

4 tbsp passata

2 tbsp sundried tomato paste

2 slices of Cheddar or Edam cheese

Black olives

4 slices salami

TOP TIP!

In need of an after-school activity? Lay out different ingredients such as cucumber and carrot batons, chives, slices of pepper, and let little ones channel their inner Picasso!



Method

1. Pre-heat the grill.
2. Toast the bread in a toaster and stamp out four circles using a 8 cm round cutter. Place on a baking sheet.
3. Mix the passata and sundried tomato paste together in a bowl and spread over the bread bases.
4. Stamp out four cheese slices using a 4cm round cutter and place on top.
5. Heat under the grill for 5 minutes until melted.
6. Cut out the eyes and a mouth from the olives and add to each pizza.
7. Add salami for the puppy's ears.