

# From Your Diary with Love



## Chocolate Rice - Crispy - and - Cornflake cakes

**⚠ Very Important!**

Ask permission before getting your friends round and raiding the kitchen cupboard!

### What you need:

- ♥ An adult helper
- ♥ 1 tablespoon of butter
- ♥ 4 tablespoons of golden syrup
- ♥ 4 bars of plain or milk chocolate
- ♥ A heavy pan
- ♥ Half a packet of cornflakes or Rice - Crispies
- ♥ Cake cases

Wash your hands

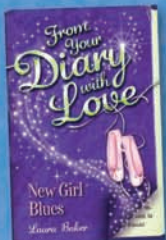


### What to do:

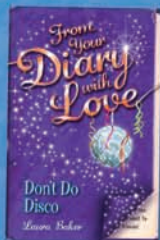
1. Get your adult to gently melt the butter, syrup and chocolate in a small heavy pan. Don't try to heat the mixture yourself as this can be very dangerous
2. When the chocolate is all melted, stir in the cornflakes or Rice - Crispies. If you want to add a healthy touch - you can add some raisins to the mixture at this point
3. Spoon the mixture into the cake cases and leave in the fridge for half an hour to set.



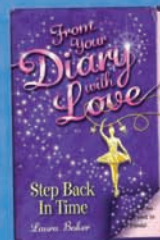
These cakes are simple to make and a real crowd pleaser - just be sure to brush your teeth afterwards!



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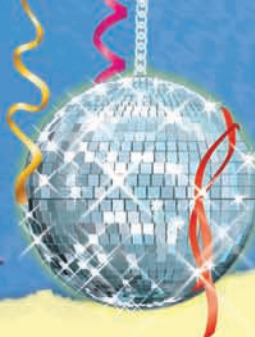


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# Fruit Kebabs

**⚠ Very Important!**

Ask permission before getting your friends round and raiding the kitchen cupboard!

## What you need:

- ♥ An adult helper
- ♥ Bananas
- ♥ Grapes
- ♥ Strawberries
- ♥ Cherries
- ♥ Pineapple chunks
- ♥ Cocktail sticks

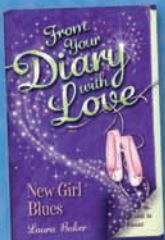
Wash your hands



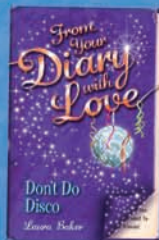
## What to do:

1. Get an adult to slice the banana, cut the grapes and strawberries in half and remove the stones from the cherries.
2. Take different chunks of fruit and thread them onto the cocktail sticks.
3. Remember that cocktail sticks have sharp pointy ends. You should be very careful when using them and might want to remove the ends of the sticks before giving them to party guests.
3. Keep the fruit kebabs in the fridge until the party starts

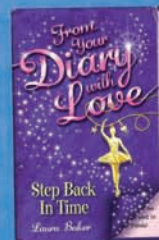
Not only do these fabulous Fruit Kebabs taste great, but they're good for you too!



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# From Your Diary with Love

## Creative cakes

When you're starting in a new place and trying to make new friends - throwing a party can be a great way to do just that. To make sure all your new friends go away with a sweet feeling (and not a sick stomach!) use these sparkling party food ideas."

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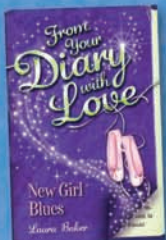
### What you need:

- ♥ Plain sponge fairy cakes (make sure you have at least one for each of your guests!)
- ♥ A selection of sweets and sprinkles
- ♥ Tubes of squeezzy icing (different colours)

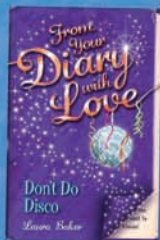
### What to do:

1. Set up a table or clear an area so that friends have room to make their cakes without disrupting the rest of the party
2. Stack the plain sponge fairy cakes in the centre of the table
3. Pour a selection of your sprinkles and sweets into small bowls and place them out around the table
4. Lay out the tubes of icing sugar too
5. When your party guests arrive they can take a plain sponge cake and get creative! Friends can make their own personal designs in their favourite colours with the tubes of icing sugar and then decorate them with sweets and sprinkles.

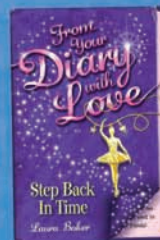
Not only will the cakes look great and taste delicious but you can have lots of fun making them!



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