



Pat-a-cake, pat-a-cake, baker's man, bake me a cake as fast as you can...

### Lemon Cupcakes

### Makes 12

- 125g (4oz) butter, softened
- 125g (4oz) caster sugar
- 125g (4oz) self-raising flour
- 2 large eggs
- Finely grated rind of 1 lemon plus 2 tbsp juice
- 12-hole bun tray and paper cases

### For the topping

- 175g (6oz) icing sugar
- 2-3 tbsp lemon juice
- Yellow food colouring
- Hundreds and thousands

✓ Preheat the oven to 190°C/Gas Mark 5. Beat the butter and sugar in a bowl until well combined, then add

the flour, eggs, lemon rind and juice. Beat the mixture until smooth, then divide between the paper cases in the bun tray.

- Bake the cakes for 15-18 mins until they have risen, are a light, even colour and just firm to the touch.
- Remove bun tray from the oven and transfer cakes to a wire rack to cool.
- To make the topping, sift the icing sugar into a bowl and add enough lemon juice to make an icing thick enough to cover the top of the cakes but runny enough to flow and give a smooth surface. Beat in a few drops of food colouring to give the icing a pale yellow colour.
- Spoon the icing on to the top of one cake at a time and spread it out almost to the edge using a palette knife. Sprinkle on the hundreds and thousands.
- Leave the icing to set before serving
   if you can!



**NOW HAVE** 

Take a small plum-sized piece of pink Play-Doh and roll into a ball. Flatten on two sides to create a cupcake shape.



Squish a piece of white Play-Doh into an 'icing' disc shape that will sit on top of the Play-Doh cupcake.



Decorate your cupcake with tiny balls and don't forget to put a 'cherry' on the top.

### Contents

aking with your kids is

fun... and a great way to learn. Try making

- **3.** Go crazy for cupcakes
- Make some gingerbread men
- 5. Roll out a very berry pie
- 6. Bake a flower layer cake
- Set up an icecream parlour
- 8. Have a Teddy bears' picnic
- 10. Grow wild in the garden!
- 12. Colour mix with Play-Doh



Gingerbread Men

Makes 4-6

#### **Ingredients**

- 175g (6oz) soft dark brown sugar
- 90g (4oz) clear honey
- 60g (2oz) butter
- 350g(12oz) plain flour
- 1 level tsp baking powder
- 1 level tsp ground ginger
- 1 level tsp mixed spice
- 1 medium egg, lightly beaten
- Chocolate drops (for buttons)
- Baking sheets, lined with baking parchment
- Gingerbread man cutter (or any other biscuit cutter shapes)
- Place the sugar, honey and butter in a pan, and melt over a gentle heat, stirring until the sugar has dissolved.
  Remove the pan from the heat and allow to cool slightly.
- 2 Sift together the flour, baking powder and spices into a bowl. Pour in the melted mixture and the egg. Mix well. Knead on a lightly floured surface until it is smooth and thoroughly mixed.
- To bake, set the oven to 180°C/ Gas Mark 4. Lightly dust your



## Run, run as fast as you can... You can't catch me, I'm the Gingerbread Man!

worksurface with flour and roll out the gingerbread. Cut out the shapes and transfer to the lined baking sheets.

Bake in the centre of the oven for 10-12 mins, or until they start to brown. Remove from the oven and, while still warm, press on the chocolate drops

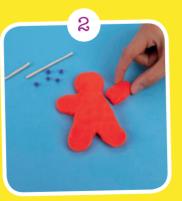
for buttons. Allow to cool on baking sheets.

Once cool, store the gingerbread men in an airtight container for up to three days. Place baking parchment sheets between the layers to prevent them from sticking together.

AND NOW WITH PLAY-DOH...



Make a small ball for the head and a medium-sized one for the body, then flatten them slightly. Roll a sausage shape for the arms and legs and press all the pieces together.



Once you've attached the limbs, use a roller to smooth the body. Roll a small piece of white Play-Doh to make two thin string shapes and another colour to make five tiny balls.



Gently press on the eyes and buttons and use the white string shape to make a smiley mouth and leg and arm cuffs. Now have fun chanting the rhyme above with your child! Sing a song of sixpence, a pocket full of rye, four and twenty blackbirds baked in a pie...

## Cherry Lattice Pie

### Serves 6-8

#### **Ingredients**

- 375g packet all-butter puff (or shortcrust) pastry
- Beaten egg, to glaze
- 1-2 tbsp granulated sugar

### For the filling

- 750g-1kg cherries, stoned and halved
- 4 level tbsp caster sugar
- 2 level tbsp cornflour
- Finely zested rind of 1 lemon
- Ice cream, custard or cream, to serve
- Pie dish, about 25cm in diameter

Set the oven to 220°C/Gas Mark 7 and put the pie dish in the oven on a baking sheet to heat up.

Roll out about three-quarters of the pastry and line the pie dish, leaving it hanging over the edge of the dish.

In a large bowl, mix together the cherries, sugar, cornflour and zest, then tip the mixture onto the pastry base.

Roll out the remaining pastry and

Roll out the remaining pastry and cut into strips 2-3cm wide, re-rolling as necessary.

Brush water around the pastry on the rim of the dish and place the pastry strips on top, pressing them down well at the ends. Trim away any excess pastry around the rim. Press well around the edge with your thumb and make dents with a small knife to create a pattern.

Place the pie dish on the hot baking sheet and bake for 15 minutes, then reduce the oven temperature to 180°C/Gas Mark 4 for a further 30-40 mins until the pastry is cooked, and the cherries feel tender when pierced with the tip of a knife or a skewer. Remove the pie from the oven and serve hot or warm with ice cream, custard or cream.

IT'S BERRY NICE WITH PLAY-DOH!



Take a large plum-sized piece of Play-Doh and roll into a ball. Use your thumb to create a dent in the centre and shape into a Play-Doh pie base.



Roll some purple Play-Doh berries and pile onto the base. Make Play-Doh sausages and flatten to create the lattice top.



Press down on the edge of the tart with your thumb and make dents with a playknife to create a pattern.



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### Flower Cake

**Serves 8-10** 

### **Ingredients**

- 125g (4oz) butter
- 175g (6oz) caster sugar
- 3 medium eggs
- 250g (8oz) plain flour
- 1 level tsp baking powder
- 150m/1/4 pint milk
- 3 x 20cm cake tins, lined

### For the filling and topping

- 250g (8oz) apricot jam
- 125g (4oz) icing sugar • A few drops of vanilla essence
- Sugar flowers to decorate

✓ Preheat the oven to 180°C/ Gas Mark 4. Beat the butter and sugar to a cream. Add the eggs, one at a time, stirring in and beating until smooth.

Sift in the flour and baking powder, adding the milk gradually to make a smooth, light mixture. Divide equally between the cake tins and bake for 30-35 mins. Cool for 5 mins. remove cakes from tins and place on a



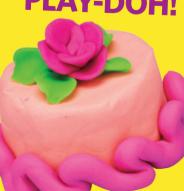
wire rack to cool.

Warm the jam and add 1 tbsp water. Spread over two layers of the cake and sandwich the three

Sift the icing sugar into a bowl and mix in 1 tbsp warm water and the vanilla extract. Pour the icing onto the cake letting it drizzle down the sides. Decorate with wafer or sugar flowers and add candles if you'd like to

transform it into a birthday cake.







Take an apple-sized piece of pink Play-Doh and roll into a ball. Flatten the top and bottom to make a thick disc. Roll a sausage shape with a darker pink colour.



Use the dark pink sausage to create a piping edge for the base of the Play-Doh cake. Create a wavy shape or twist it or use a textured roller to make it really decorative.



Shape four leaves with green Play-Doh and place on top of the cake. Make four or five dark pink rose petals, squidge them together at the base and place on top of the leaves.

# Make Believe Treat Time!



## Make Believe

# y Bears' Picnic

Get baking and making with Play-Doh, then hold a teddies' picnic, sing songs

and have some fun playing party games

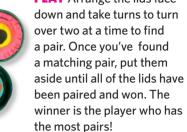
## Make and play Pair **PLAY** Arrange the lids face

### You will need

• 16 plastic milk bottle lids or **Play-Doh tub lids** 

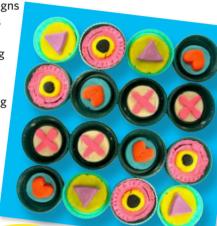
Play-Doh

Shape cutters (optional)



### **MAKE** Ask your

child to create eight designs for the insides of the lids and copy what they've done to make a matching pair. Start by placing a disc of one colour in the base of the lid and adding a shape, such as a smaller circle of square. Top that with another shape - a heart, triangle or cross. The more varied, the better.



Decorate your cupcakes with multicoloured swirls and add flowers and leaves or butterflies and sprinkles for decoration.

this tasty 'pizza', roll out a yellow circle, leaving a thick edge. Layer on a red 'tomato' base, add some



Roll two Play-Doh balls for the head and body. Make four sausages for arms and legs. Press all the parts together.



Give your teddy two yellow ears. Then make a small disc for the lower half of the teddy's face and press in place.



Make tiny blue eyes and a nose. For teddy's scarf, roll a red sausage, flatten and use a play knife to create tassels.



If you go down to the woods today, you're in for a big surprise

PLAY-DOH

FROSTING FUN

BAKERY

If your children like baking and

making, they'll love this Play-

Doh Frosting Fun Bakery, Which

includes a stamper, cupcake

moulds and icing tools. It's the

perfect play set for creating

amazing icing effects!

# MAKE A FANTASTICAL PLAY-DOH BANANA SPLIT



Take an apple-sized piece of blue Play-Doh and make a boat shape. Roll a yellow 'banana' and three balls of different-coloured 'ice cream'.



Put the Play-Doh banana in the bowl and add 'ice cream' scoops. Roll a white 'cream' sausage, a brown 'chocolate' one and make some 'cherries'.



Drape the white 'cream' sausage on top of the ice cream, add the ...chocolate sauce' and top with 'cherries'



or whatever you like.

# Make Believe FIGURE 1 STORY STO

Help your child to learn about where food comes from with our garden fun ideas... growing

# Play-Doh Cressheads

- You will need • 1 Empty Plav-Doh tub
- Cotton wool
- Cress seeds Water

Play-Doh tub with soapy water. Place cotton wool in the bottom and dampen with

water. Sprinkle on the cress seeds Place on an indoor windowsill and water regularly to keep the cotton wool damp. The cress 'hair' will grow in a week or two. When it's ready, your child can cut the cress and use it to make an egg and cress sandwich or to sprinkle on top of their favourite meal.



Round and round the garden like a tedaly bear...



### Print with fruit and veg



- paints Paper plates
- Paper
- A selection of fruit and vegetables
- Aprons

Protect your table with a plastic cloth or newspaper and make sure your children wear aprons - this is a fun, messy activity! Get them to squirt paint onto paper plates. Then supply a selection of fruit and vegetables - runner beans, carrots, a pepper chopped in half, celery sticks bunched

with an elastic band, halved apples etc. Place the chopped edge of fruit and veg into the paint and press firmly onto the paper to make a print. Younger children will enjoy simply printing while older ones might like to recreate a picture like this.







## PLANT UP A PLAY-DOH FLOWER POT



Roll a plum-sized piece of brown Play-Doh into a ball. Press your thumb into the centre and shape to make a plant pot.



Take another plum-sized piece of Play-Doh, halve and roll out two long brown sausage shapes to decorate your plant pot.



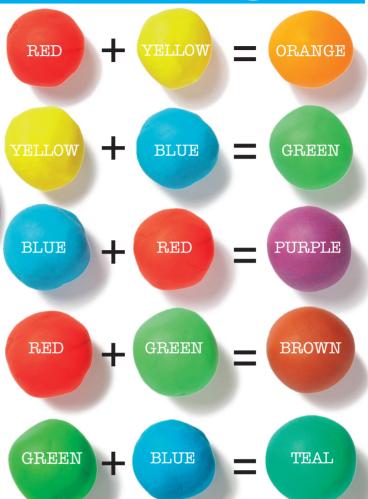
Press one of the sausage shapes in a series of 'n' shapes around the pot. Press another sausage around the top and base of the pot to finish.



## Mix it up and start again

Here's an easy way for your child to discover the fun of making new colours with Play-Doh. Talk to your child about the colours they're making and ask them where they see these colours, such as traffic lights, at the shops or rainbows.





You'll find Play-Doh playsets and tubs at all branches of Argos. To see the full range and order online, go to www.argos.co.uk/playdoh. Inspired by our ideas? Search

tems are subject to availability, product listings may vary by store. All recipes

upplied from goodtoknow.co.uk

for Play-Doh on Instagram and share your creations using

#playdohpossible

Creativity
is contagious
- pass it on!

Albert
Einstein



goodtoknow