

creative

play

Cookbook

for Kids



**Easter
Edition**

Hello...

All you need to make the best treats this Easter!

We often talk about Sensory Play and how playing outdoors offers so many benefits but one of the senses we can't experience outdoors is TASTE.

As playgrounds are currently closed, why not try baking?!

Baking teaches children basic maths through counting and measuring, encourages creativity through choosing how to decorate their item of food and helps the development of fine motor skills and eye hand coordination.

Within this baking book you will find a number of yummy recipes that are simple enough for children to get involved and most importantly enjoy once done – they need a well deserved break from playing out in the garden don't they!



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Easter Chocolate Nests



Ingredients:

- 100g cornflakes
- 25g Unsalted Butter
- 100g Dark Chocolate
- 100g Milk Chocolate
- 1 tbsp honey
- Bag of mini eggs

1. Melt the chocolate and butter in a bowl in the microwave, once melted add the honey and cornflakes and mix.
2. Place cupcake cases into a cupcake tin and put a tablespoon full of the mixture in each case.
3. Place a couple of the eggs on top of each cake and place in the fridge for one hour.



Easter Tiffin

Ingredients:

- 175 g Golden Syrup
- 125 g Unsalted Butter
- 200 g Milk Chocolate (chopped)
- 200 g Dark Chocolate (chopped)
- 200 g Digestives (chopped)
- 4 Shredded Wheat (crushed) optional
- 100 g Raisins
- 200 g Easter Chocolates

Topping:

- 150 g Milk Chocolate (chopped)
- 150 g Dark Chocolate (chopped)
- 200 g Easter Chocolates (crushed)



1. Line a 9x9 square baking tray with parchment paper and leave to the side.
2. In a pan melt the golden syrup and butter gently on a low heat – when the butter and syrup have melted fully and started to bubble slightly, turn the heat off and add the chocolate and stir until the chocolate has melted. (If it doesn't quite melt then turn the heat back on to a very low setting so that the chocolate doesn't split.)
3. Put the digestives, shredded wheat, raisins and Easter Chocolate into a large bowl and pour the warm chocolate mix on top. Mix it all together until its all coated well. Pour into the tin and press down very firmly.
4. In another bowl, melt together the next set of chocolate and pour on top of the Tiffin. Sprinkle on all of the crushed Easter Chocolates that you want. Leave to set in the fridge for 3–4 hours. (or a bit longer if it still feels too soft.)
5. Once set, carefully remove from the tin and cut into your pieces. Try 4x4 so you get 16 large pieces, or 5x5 for slightly smaller but still delicious sized pieces.

Easter Egg Brownies

1. Put the butter and the chocolate in a heatproof bowl and set over a pan of simmering water, stirring occasionally until melted. Alternatively, cover the bowl loosely with cling film and microwave in 30 sec intervals until melted. Leave the melted chocolate mixture to cool to room temperature.
2. Heat oven to 180C/160C fan/gas 4. Grease a 20cm square tin with butter and line with 2 long strips of folded baking paper – one running top to bottom, the other left to right then line the base with a piece of baking paper. The strips will help you lift it out later.
3. Break the eggs into a large bowl and tip in the caster sugar. With an electric mixer on maximum speed, whisk the eggs and sugar for around 5–8 mins or until they look thick and creamy and have doubled in size.
4. Pour the cooled chocolate mixture over the egg mixture, then gently fold together.
5. Sieve the flour and cocoa into the wet ingredients then continue to fold the mixture gently with a spatula just until everything is fully combined, try not to over-mix.
6. Pour the mixture into the prepared tin and carefully level the mixture with the spatula. Put in the middle of the oven and bake for 20 minutes.
7. Meanwhile, cut the fondant filled eggs in half and set aside then crush the mini eggs but leave some whole. After 20 mins take the brownie out of the oven and press in the fondant eggs, cut side up. Scatter over half of the mini eggs too then put it back in the oven for a further 5 mins.
8. Once baked, top with the remaining mini eggs, leave to cool completely then place in the fridge for about 1hr to firm up. Lift it out of the tin using the strips of baking paper and cut into squares to serve. Decorate with little Easter chicks if you like.

Ingredients:

- 85g unsalted butter
+ extra for greasing
- 185g of dark chocolate
- 3 large eggs
- 275g caster sugar
- 85g plain flour
- 40g cocoa powder
- 5 fondant filled eggs
- 150g mini eggs

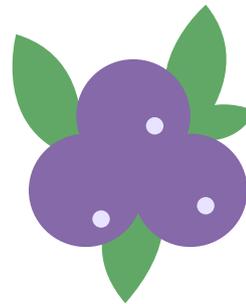
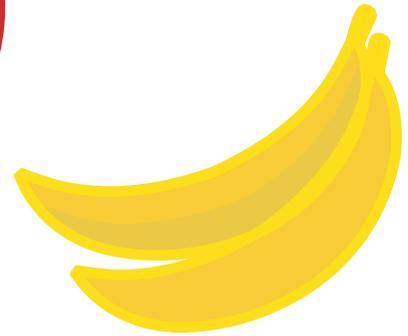
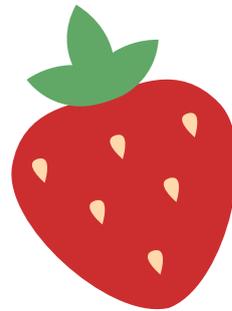
To decorate:

- You will also need a few fluffy chenille
Easter chick to decorate (optional)

No Bake Easter Fruit Tarts

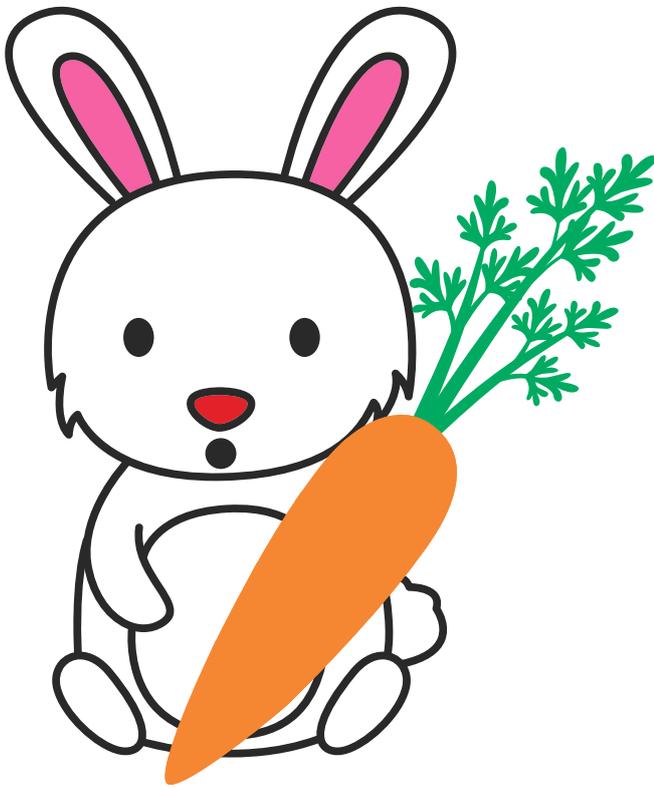
Ingredients:

- 1 cup nut butter
- 1/4 cup honey
- 2 tsp vanilla extract
- 1/4 teaspoon salt
- 2 cup oats, dry
- 3/4 cup Greek yogurt, vanilla
- 3/4 cup strawberries
- 3/4 cup blueberries
- 1 medium banana
- 3/4 cup grapes, green



1. In a microwave safe bowl, add almond butter, honey, vanilla and salt. Microwave for 20 seconds, then stir until smooth.
2. Take 1 cup of the oats and place in a blender. Blend until the oats are finely chopped and resembles flour. Set aside.
3. Add the other cup of oats to the almond butter mixture and stir. Slowly add in a little of your homemade oat flour at a time until you get a mixture that you can form into a crust. Depending on your nut butter the amount of flour can vary.
4. Take small amounts of the mixture and form Easter egg shaped disks. Place onto parchment paper or foil for easy cleanup.
5. Once all the Easter eggs are formed, spread on a layer of greek yogurt. Top with sliced fruit to make your designs and enjoy!

No Bake Carrot Cake Bites



Ingredients:

- 3 medium carrot
- 6 medium dates
- 1/2 cup pecans, chopped
- 1 tablespoon nut butter
- 1 cup oats, dry
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger, ground
- 1/8 teaspoon sea salt

1. Add the carrots to the bowl of a food processor and process until finely ground. Transfer to a plate or bowl and return the bowl to the food processor base.
2. Add in dates and pecans and process until combined. Return the carrots to the food processor and add in the remaining ingredients.
3. Process until a dough forms and you can roll them easily into balls. If the mixture is too wet, add in a tablespoon or two of flaxseed meal (or more oats).
4. Roll the mixture into balls and store in an airtight container in the fridge for up to one week.