



Millie the Mermaid Who Couldn't Swim

Recipe Book



Beach Cake Recipe

These tasty fairy cakes have lovely, gingery sand on the top! Yummy!

Ingredients

- 100g caster sugar.
- 300g butter.
- 100g self-raising flour.
- 200g icing sugar.
- 2 eggs.
- 1 tsp vanilla extract.
- 200g icing sugar.
- Blue food colouring.
- 1 pack of ginger snap biscuits & items to decorate the cakes.



Method

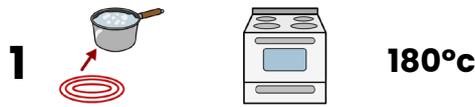
- 1) Preheat an oven to 180c.
- 2) Mix 100g butter with 100g caster sugar. You can use an Inclusive Technology Click-On 2 with a food mixer and switch here.
- 3) Sift in 100g self-raising flour and mix.
- 4) Add 2 eggs and 1tsp vanilla extract and mix well.
- 5) Put into cake cases and cook for 20 minutes.
- 6) Mix the icing sugar and the butter with a little blue food colouring. Spread on top of your cooled cakes.
- 7) Smash several ginger snap biscuits until you have sand-like crumbs. Use these to decorate your cake.



Beach



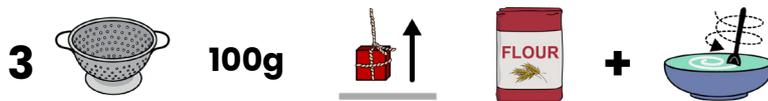
Cakes



1) Preheat an oven to 180C.



2) Mix 100g butter with 100g caster sugar.



3) Sift in 100g self-raising flour and mix.



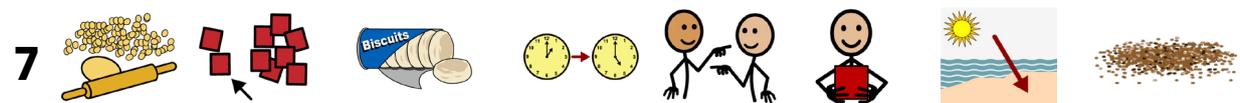
4) Add 2 eggs and 1tsp vanilla extract and mix well.



5) Put into cake cases and cook for 20 minutes.



6) Mix the icing sugar and the butter with a little blue food colouring.



7) Smash several ginger biscuits until you have sand-like crumbs.



8) Decorate your cake with the crumbs and other items.

Pirate Punch Recipe

This tasty Pirate Punch is a recipe from Two-Eyepatch McMurphy himself!

Ingredients

- 100g cranberries.
- 100ml/3fl oz Cranberry Juice.
- 500ml Orange Juice.
- Juice from 1 Lime..
- Orange segments, apple slices, pineapple chunks.
- 600ml Lemonade.

Method

- 1) Put Cranberries into a medium-sized container, cover with water and freeze until solid.
- 2) Mix the Cranberry juice and orange juice, lime juice in a jug and top up with lemonade.
- 3) Add orange segments, pineapple chunks, apple slices and any other fruit of your choosing to the punch.
- 4) Pour into tankards, smash the frozen cranberry shards and add to the punch.
- 5) Enjoy with a sea shanty or two!





Pirate

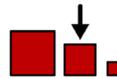


Punch

1



100g

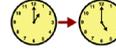


1) Put 100g cranberries into a medium sized tray.

2



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2) Cover cranberries with water and freeze until solid.

3



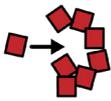
3) Mix the cranberry juice, orange juice, lime juice in a jug.

4



4) Top up with lemonade.

5



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5) Add orange segments, pineapple chunks and apple slices.

6

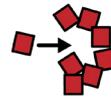


6) Pour into tankards.

7



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7) Smash the frozen cranberry shards and add to the punch.

Crabby Croissant Recipe

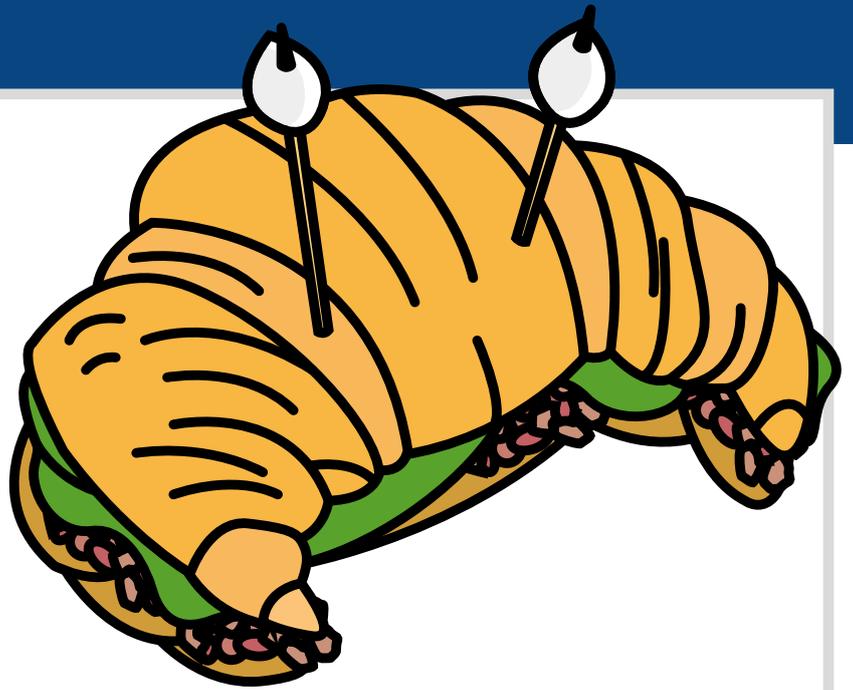
A tasty, wonderful looking seafood treat that is the star of any beach picnic!

Ingredients

- 200ml mayonnaise.
- 2tbsp tomato ketchup.
- ¼tsp cayenne pepper.
- Dash of Tabasco or Worcestershire sauce.
- Squeeze of lemon juice, to taste.
- Salt and freshly ground black pepper.
- Prawns, crab sticks & other seafood.

Method

- 1) Place the mayonnaise in a bowl and stir in the tomato ketchup, cayenne pepper and Tabasco or Worcestershire sauce.
- 2) Add lemon juice to taste and season with salt and freshly ground black pepper.
- 3) Add prawns, chopped crab sticks and other seafood as desired.
- 4) Cut a croissant in half and spread some of the seafood mixture and some lettuce.
- 5) Put two mini pickled onions on cocktail sticks for decoration!

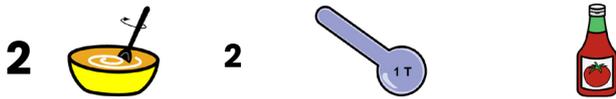




Crabby Croissant



1) Put 200ml mayonnaise in a bowl.



2) Stir in two tablespoons of tomato ketchup.



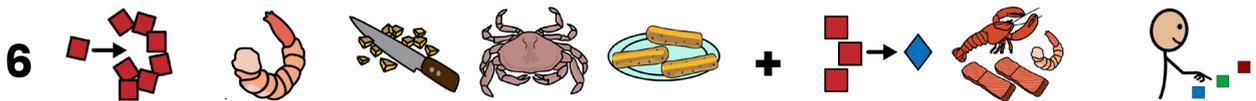
3) Add 1/4 teaspoon of cayenne pepper and a dash of Worcestershire sauce.



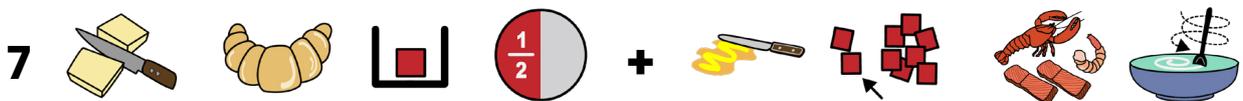
4) Add lemon juice to taste.



5) Season with salt and black pepper.



6) Add prawns, chopped crab sticks and other seafood as desired.



7) Cut a croissant in half and spread some of the seafood mixture.



8) Add a lettuce leaf.



9) Garnish with mini pickled onions on cocktail sticks.

Wobbly Jelly Fish Recipe

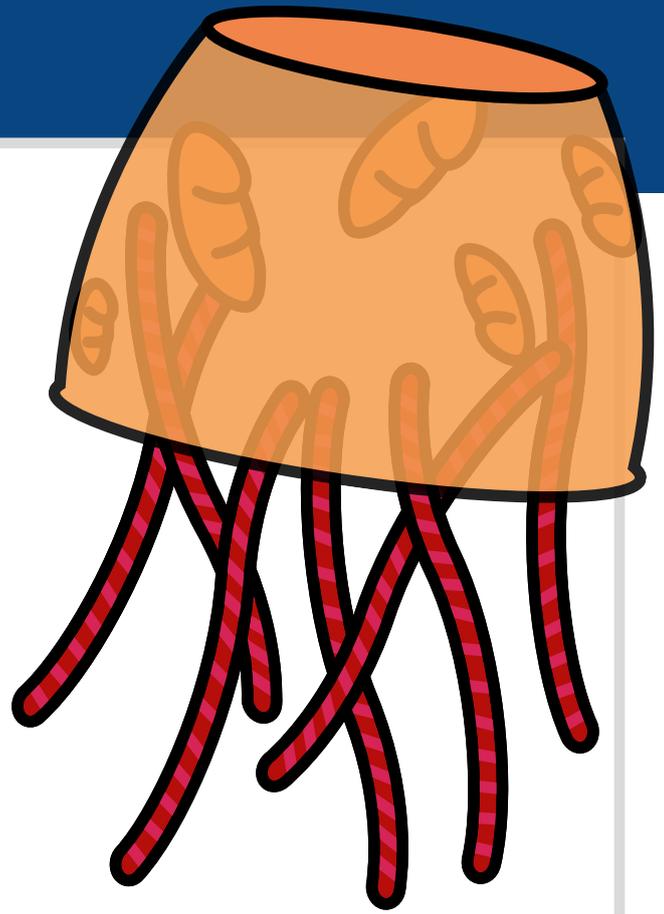
These easy to make fruity jelly fish are a wobbly delight!

Ingredients

- 135g block of fruit jelly.
- One tin of mandarin segments.
- A handful of fresh raspberries and strawberries.
- Red strawberry laces.

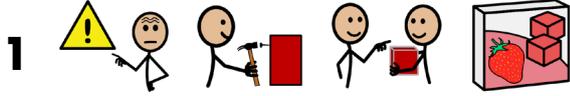
Method

- 1) Make your jelly. (Try using an Inclusive Click-On 2 with a switch linked to either the kettle or microwave.)
- 2) Pour some jelly mix into a small glass or cup.
- 3) Add a few pieces of fruit to each cup.
- 4) Add red laces around the top of the cup.
- 5) Chill for a few hours and remove from the cup.





Jelly Fish



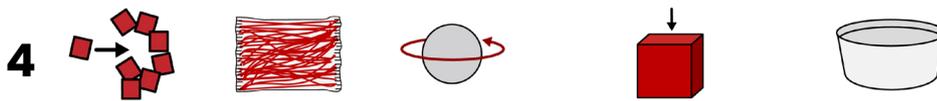
1) Carefully make your jelly.



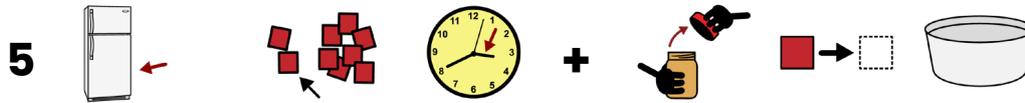
2) Pour some jelly mix into small glasses or cups.



3) Add a few pieces of fruit to each cup.



4) Add red laces around the top of the cup.



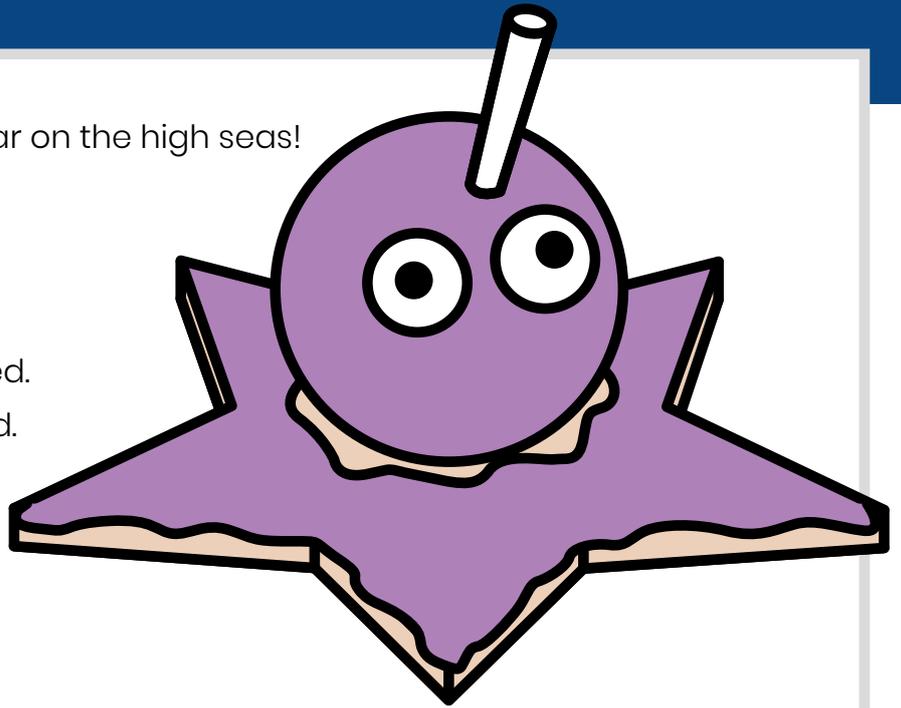
5) Chill for a few hours and remove from the cup.

Ollie Octopus Cake Pops Recipe

Cake pops are always popular on the high seas!

Ingredients

- 200g Madeira Cake.
- 80g unsalted butter, softened.
- 40g cream cheese, softened.
- 200g icing sugar, sifted.
- 1tsp vanilla extract.
- 200g white chocolate.
- Food colouring.



Method

- 1) Use your fingers to crumble the madeira cake.
- 2) Cream the butter and cream cheese together.
- 3) Gradually add the sugar and vanilla extract to make a frosting.
- 4) Refrigerate for 30 minutes.
- 5) Mix the frosting with the crumbs to make a fudge-like mixture.
- 6) Roll into balls, insert a lolly stick and chill.
- 7) Melt the white chocolate and add a couple of drops of food colouring.
- 8) Pipe some star shapes with the white chocolate on a baking sheet, dip the cake pops in the melted chocolate and place on the star.
- 9) Chill for 30 minutes.



Octopus Cake Pops



1) Use your fingers to crumble a Madeira Cake.



2) Cream the 80g butter and 40g cream cheese together.



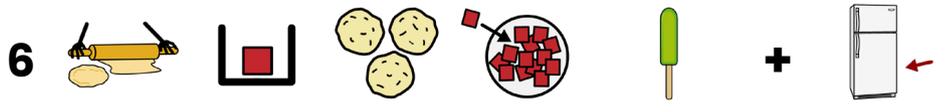
3) Slowly add the sugar and vanilla extract to make a frosting.



4) Chill for 30 minutes.



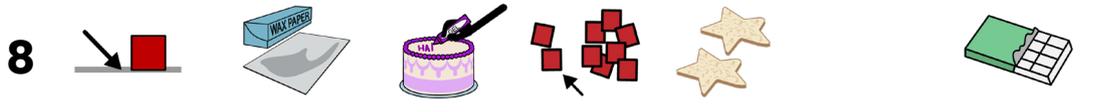
5) Mix the frosting with the crumbs to make a fudge-like mixture.



6) Roll into balls, insert a lolly stick and chill.



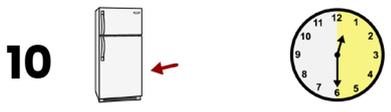
7) Melt 200g white chocolate and add food colouring.



8) On baking paper, pipe some star shapes with the white chocolate.



9) Dip the cake pops in the melted chocolate and place on the stars.



10) Chill for 30 minutes.

Starfish Shortbread Recipe

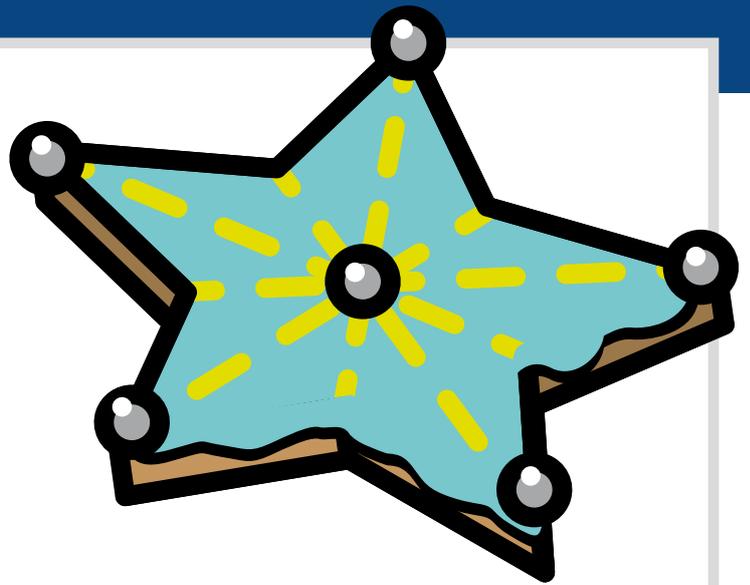
You'll be the star of any pirate party with these colourful, tasty biscuits!

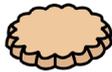
Ingredients

- 125g/4oz butter.
- 55g/2oz caster sugar.
- 180g/6oz plain flour.
- 100g icing sugar.
- Blue food colouring.
- Writing icing and silver balls to decorate.

Method

- 1) Heat the oven to 190C/375F/Gas 5.
- 2) Beat the butter and the sugar together until smooth.
- 3) Stir in the flour to get a smooth paste. Turn on to a work surface and gently roll out until the paste is 1cm/½in thick.
- 4) Use a star shaped cutter and place onto a baking tray.
- 5) Bake in the oven for 15-20 minutes.
- 6) Set aside to cool on a wire rack.
- 7) Mix the icing sugar with water and pour onto the biscuits.
- 8) Decorate with writing icing and edible silver balls.





Starfish Shortbread

1



190°C

5

1) Heat the oven to 190C or Gas 5.

2



125g



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55g



2) Beat 125g butter and 55g caster sugar together.

3

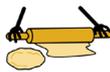


180g



3) Stir in 180g plain flour.

4



4) Roll out to about 1cm thickness.

5



5) Cut with a star shaped cutter.

6



6) Place onto a baking tray.

7

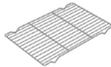


15 - 20



7) Bake in the oven for 15 to 20 minutes.

8



8) Cool on a cooling rack.

9



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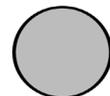


9) Mix the icing sugar with water and food colouring.

10



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10) Pour onto the shortbread, decorate with icing and edible silver balls.