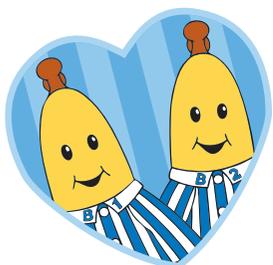


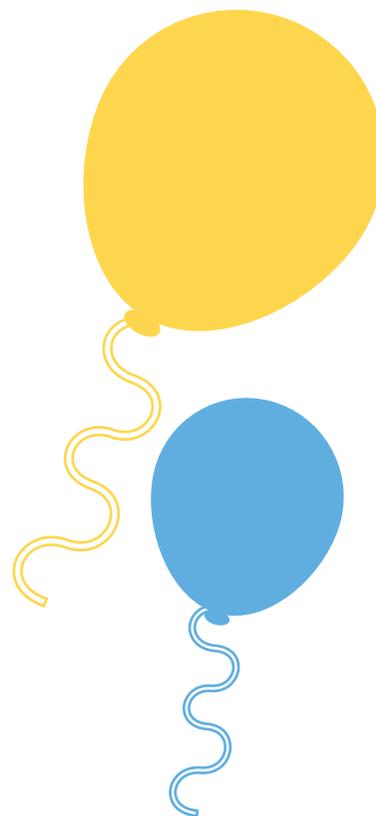


It's Party time!





# CONTENTS



INVITE

BUNTING

COLOURING IN PLACEMAT

STRAW DECORATIONS

CAKE TOPPER

LOOT BAG TAGS

POP THE PARTY HAT ON B1 & B2

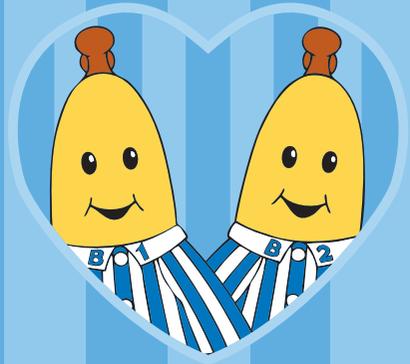
CAKE



**NOTE**

THIS PARTY PACK HAS BEEN DESIGNED FOR ADULTS TO CREATE WITH YOUNG CHILDREN.  
WE RECOMMEND THE USE OF SCISSORS AND PINS BE CARRIED OUT BY AN ADULT.





YOU'RE INVITED TO A  
B1 & B2 BIRTHDAY PARTY

DEAR .....

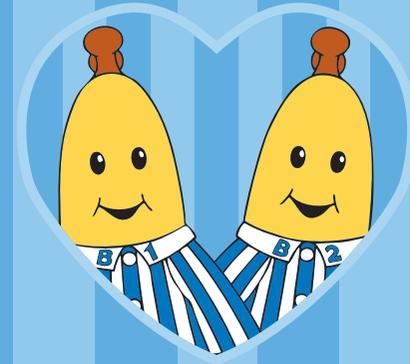
LET'S PARTY

WHERE .....

TIME .....

RSVP TO .....

I REALLY HOPE YOU CAN MAKE IT!



YOU'RE INVITED TO A  
B1 & B2 BIRTHDAY PARTY

DEAR .....

LET'S PARTY

WHERE .....

TIME .....

RSVP TO .....

I REALLY HOPE YOU CAN MAKE IT!



# BUNTING

## WHAT YOU NEED

THICK PAPER  
SCISSORS  
STRING

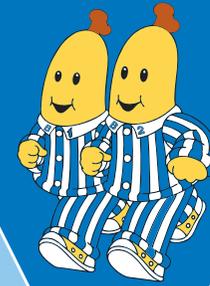
## WHAT YOU NEED TO DO

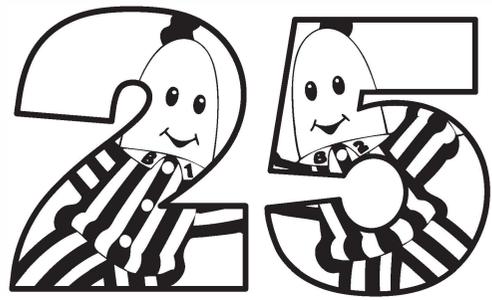
CUT OUT BUNTING TRIANGLES  
FOLD ON THE DOTTED LINE  
AND FOLD OVER STRING  
SECURE WITH TAPE OR GLUE

HAPPY  
BIRTHDAY



HAPPY  
BIRTHDAY





YEARS



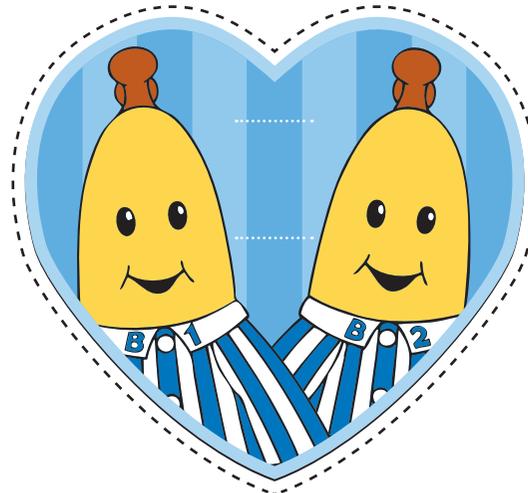
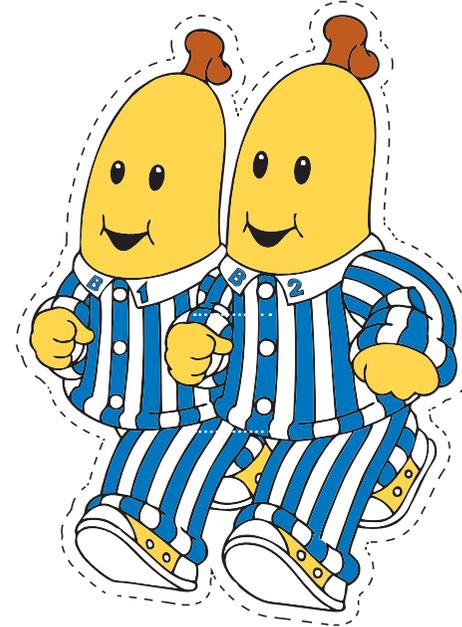
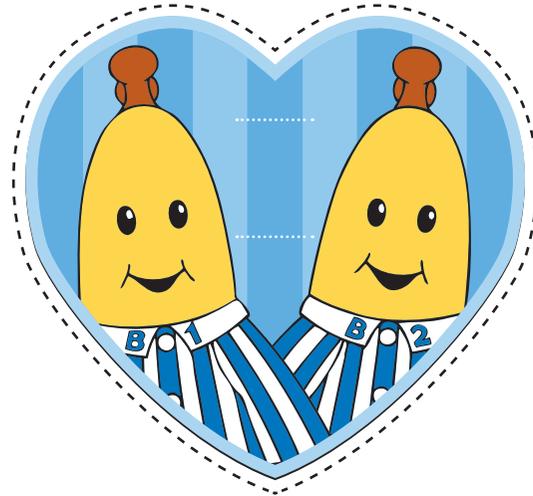
# STRAW DECORATIONS

## WHAT YOU NEED

THICK PAPER  
SCISSORS  
PENCIL  
STRAWS IN FUN COLOURS

## WHAT YOU NEED TO DO

PRINT THE TEMPLATE OUT  
ON THICK PAPER  
WITH THE SCISSORS  
CAREFULLY CUT-OUT THE TOYS  
ALONG THE DASHED LINES  
CUT A SLIT WHERE THE  
DOTTED LINES ARE  
PUSH THE STRAW THROUGH



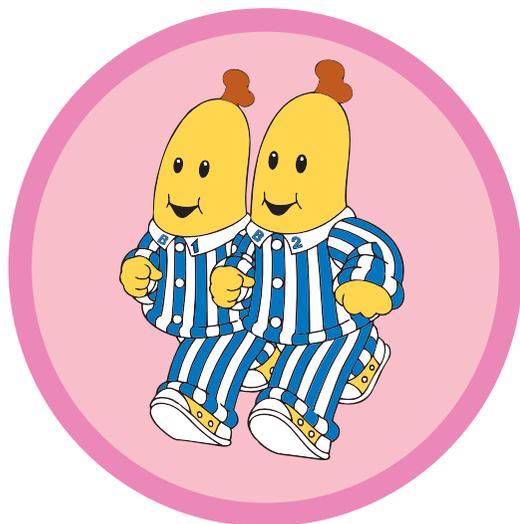
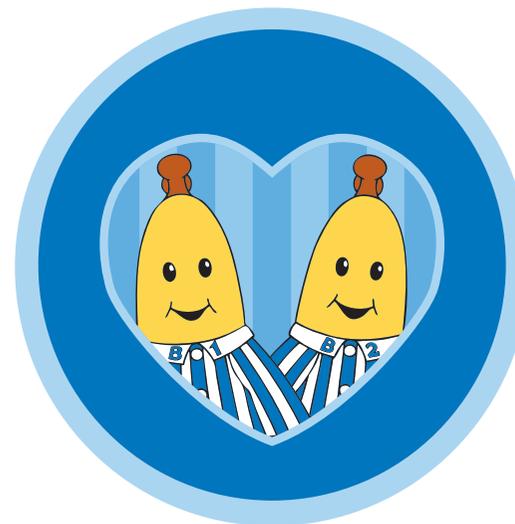
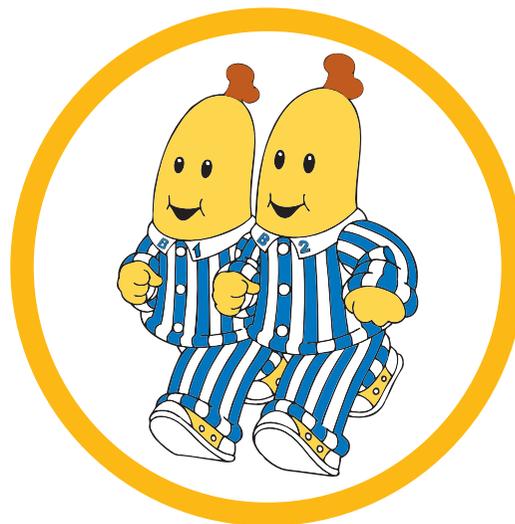
# CUPCAKE TOPPER A

## WHAT YOU NEED

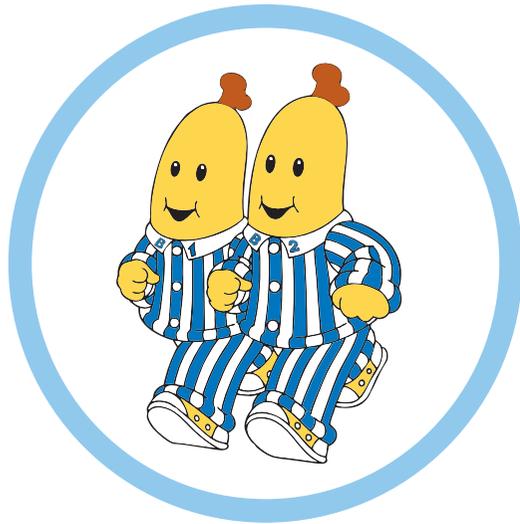
THICK PAPER  
SCISSORS  
STICKY TAPE  
STRAWS

## WHAT YOU NEED TO DO

PRINT THE TEMPLATE OUT  
ON THICK PAPER  
WITH THE SCISSORS  
CUT-OUT THE TOYS.  
CUT THE STRAWS DOWN  
USE THE STICKY TAPE TO ATTACH  
THE CIRCLE TO THE STRAW



# CUPCAKE TOPPER B



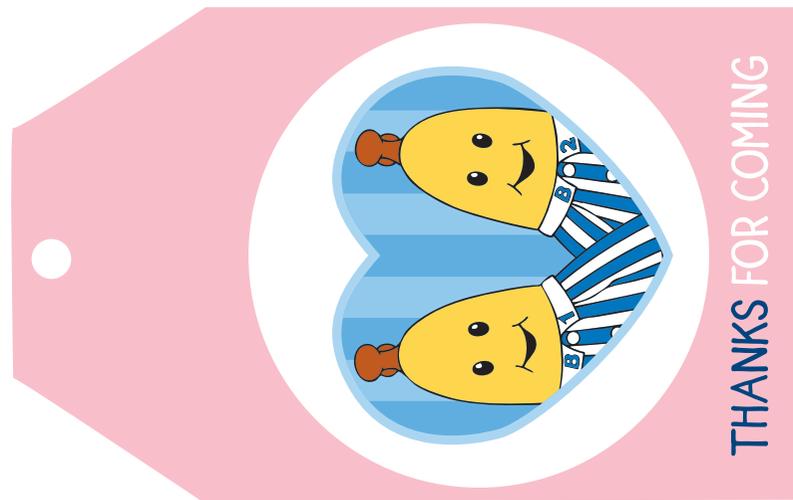
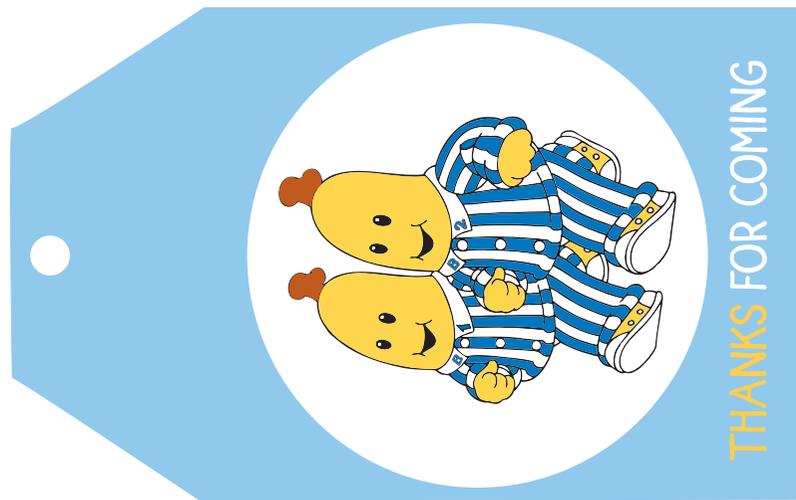
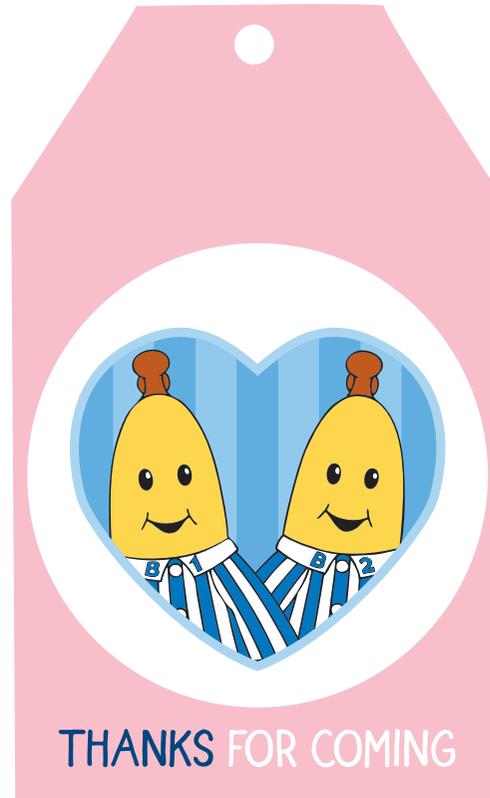
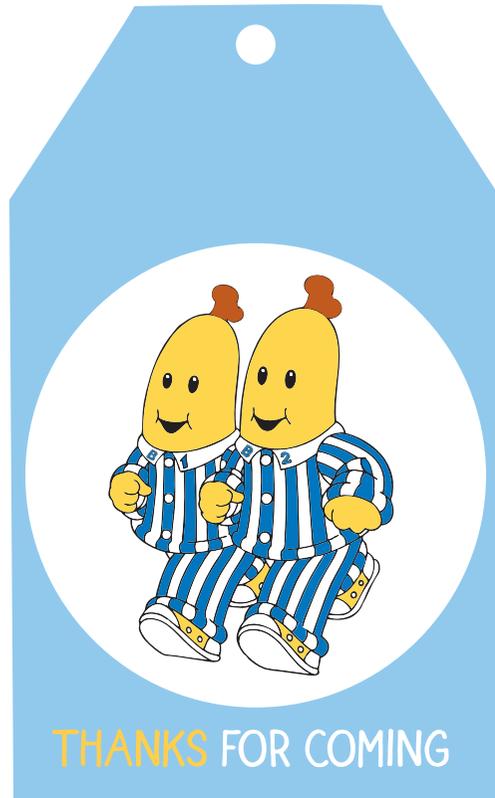
# LOOT BAG TAG

## WHAT YOU NEED

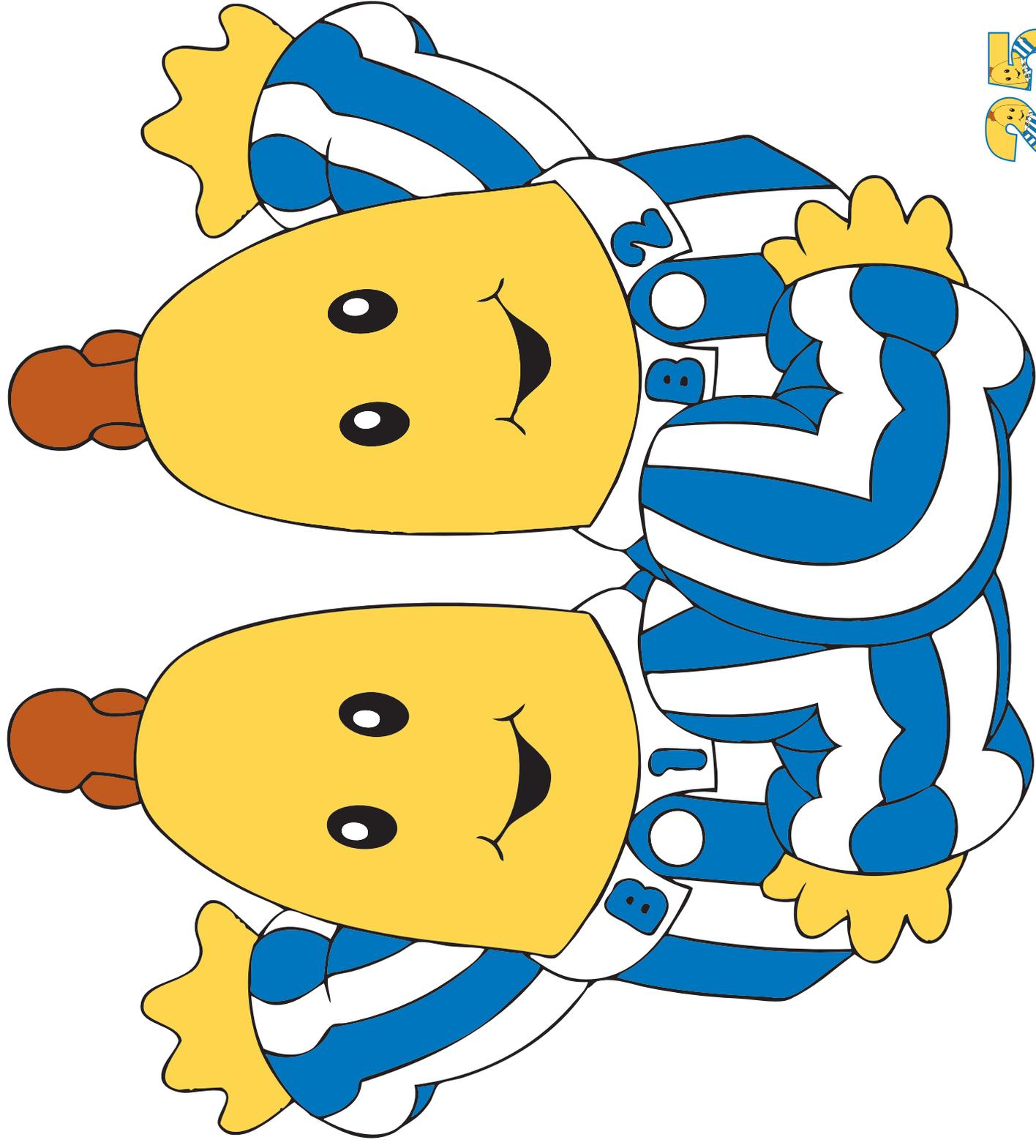
THICK PAPER  
SCISSORS  
STRING

## WHAT YOU NEED TO DO

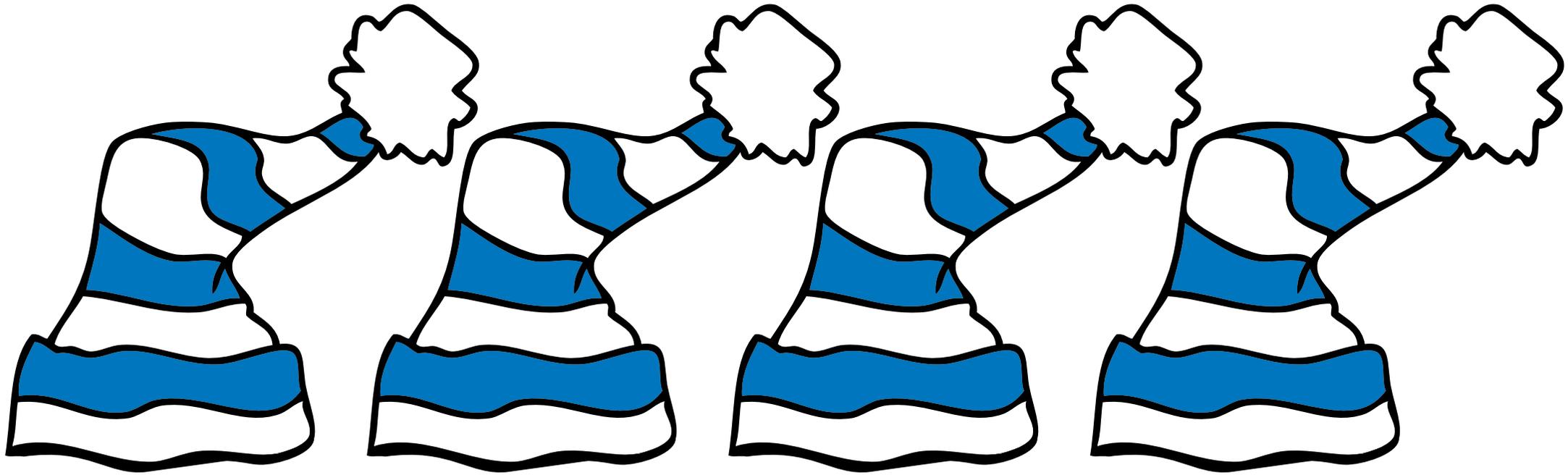
PRINT THE TEMPLATE OUT  
ON THICK PAPER  
WITH THE SCISSORS  
MAKE A HOLE  
THREAD STRING THROUGH TAG  
AND BAG TO ATTACH



# POP THE PARTY HAT ON B1 & B2



# POP THE PARTY HAT ON B1 & B2



# B1 & B2 CAKE

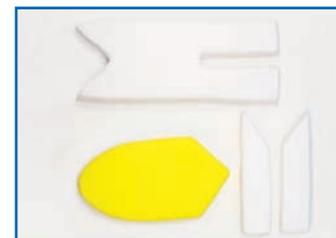
- 1 Preheat the oven to 180°C/375°F (gas Mark 4). Grease and line the base and sides of two 20cm x 30cm lamington tins with non-stick baking paper. Make up the cake mix according to the instructions on the packet and spread evenly between the two tins.
- 2 Bake for about 25–30 minutes or until a skewer inserted into the cake comes out clean. Allow to cool for 5 minutes in the tins then turn out onto a wire rack to cool.
- 3 Secure the template to the cakes (**in a separate PDF**), **STEP 1**. Carefully cut the shape with a sharp knife. Thinly spread the butter cream over the cakes.
- 4 Knead the ready-made icing on an icing sugar covered surface until smooth. Colour 500g yellow and 250g deep blue, cover and set aside. Roll out the remaining 750g white icing into a rectangular shape 5mm thick. Gently lift and lay over the body and legs, smoothing with the palms of your hands. Re-roll the remaining white icing and cover arms. Roll out yellow icing into a rectangular shape and cover the head, **STEP 2**.
- 5 Thinly roll out blue icing, cut into strips and attach to the pyjamas with a little water. Roll out the remaining white icing, cut into strips and attach to the wrists, waist and ankles. Cut a wider strip of white icing for the collar, trim ends, fold in half and attach to the neck.
- 6 Using the remaining yellow icing, form two rounded feet and two hands, and attach with a little water. Knead together some white and blue icing to make light blue icing. Cut two white and two smaller light blue ovals for the eyes. Cut two small black circles for the eyes and small strips for the eyebrows from licorice. Place small dots of white icing on eyes, **STEP 3**. Assemble eyes using a little water, then attach to the cake. Cut the remaining licorice in half and press firmly together, trim with scissors and insert into the top of the head.
- 7 Write the number on the collar using blue writing icing. Tint a little white icing pale pink for the lips, roll out thinly and cut out a smile. Attach mint sweets for 'buttons'. Add a little blush to the cheeks using a dry paintbrush and pink chalk.

## WHAT YOU NEED

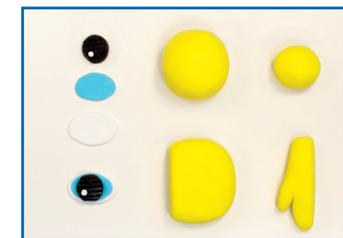
- 2 x 340g packets of butter cake mix
  - ½ quantity of butter cream
  - 3 x 500g packets of ready-made icing
  - Yellow, Wedgewood blue and pink food colouring
  - 12cm length of licorice strap
  - Blue writing icing
  - 2 round flat mint sweets
  - Pink edible chalk
  - B1 & B2 Templates to assemble
  - Toothpicks
- Makes one cake



Step 1



Step 2



Step 3

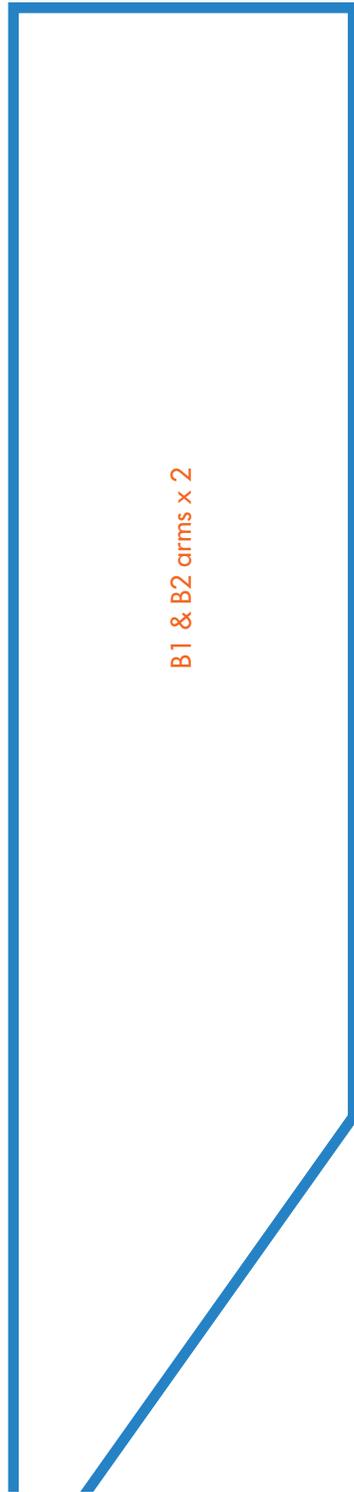
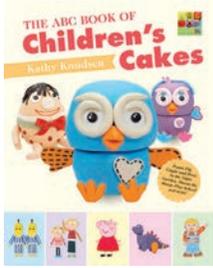
## B1 & B2 CAKE TEMPLATE PAGE 1

You can use these templates to help you cut out B1 & B2 shapes. It is to scale so all you have to do is trace the outline onto non-stick baking paper with a pencil and cut out the shape with a pair of scissors.

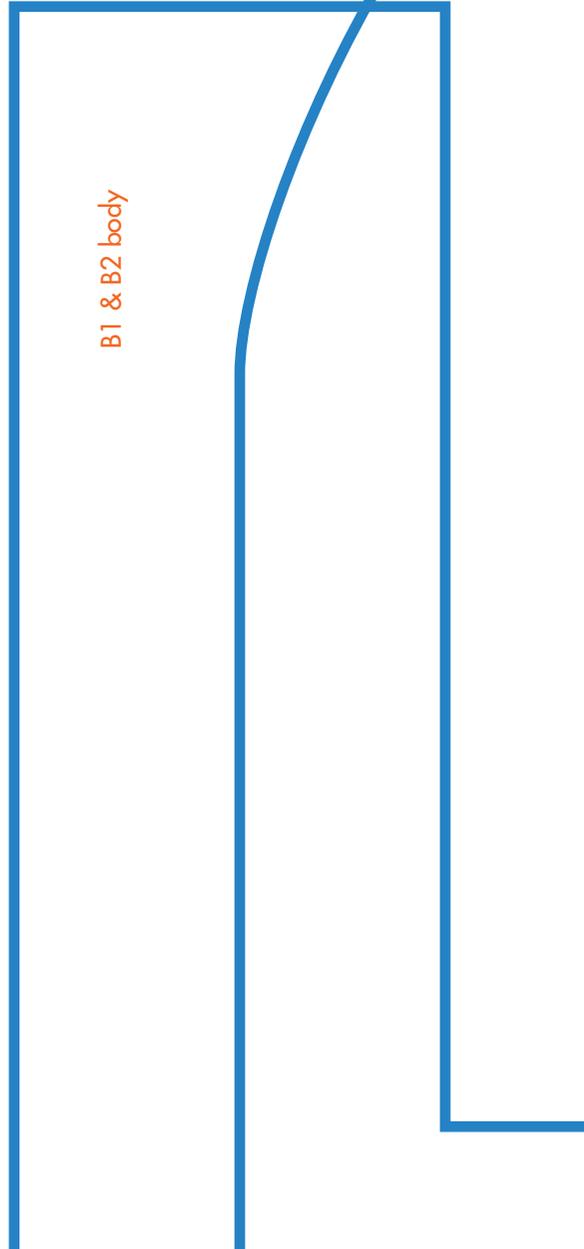
### NOTE

Don't forget to remove toothpicks or pins with the paper once you've cut around the template on your cake.

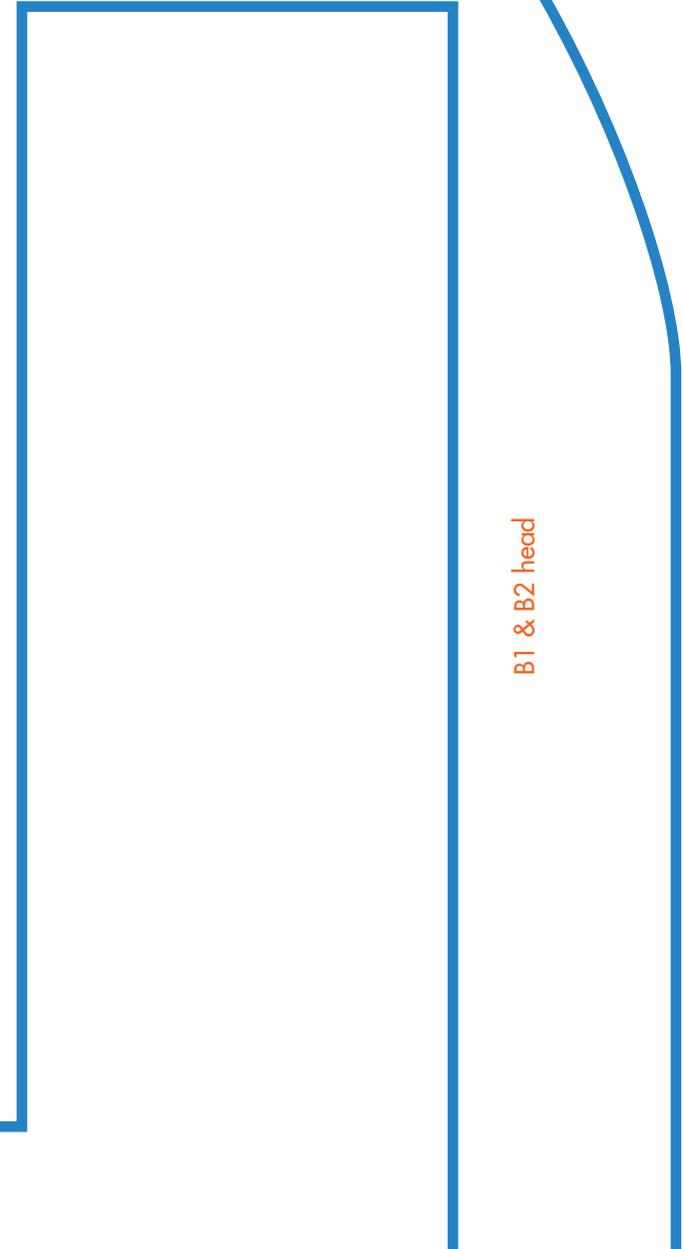
From The ABC Book of Children's Cakes  
published by ABC Books.  
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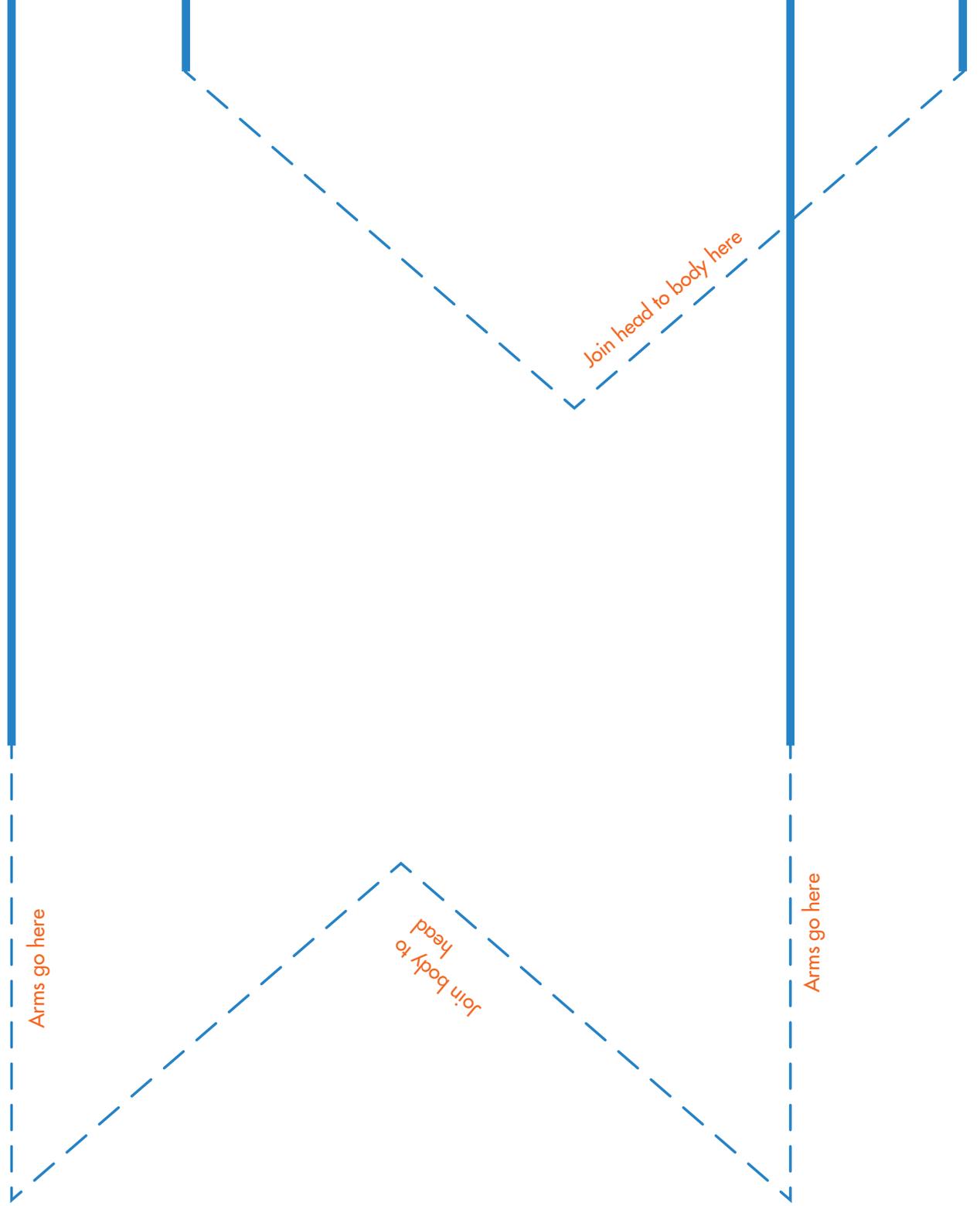
B1 & B2 arms x 2



B1 & B2 body



B1 & B2 head



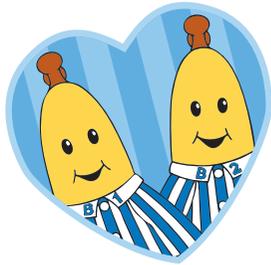
Join head to body here

Arms go here

Join body to head

Arms go here





FROM EVERYONE AT  
BANANAS IN PYJAMAS,  
WE HOPE YOU HAVE  
A GREAT PARTY

