PARTY WITH PLAY SCHOOL



IT'S PLAY SCHOOL'S 50TH BIRTHDAY AND WE ARE CELEBRATING!

THROW YOUR OWN SPECIAL PARTY WITH THE PLAY SCHOOL PARTY PACK



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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.





BUNTING

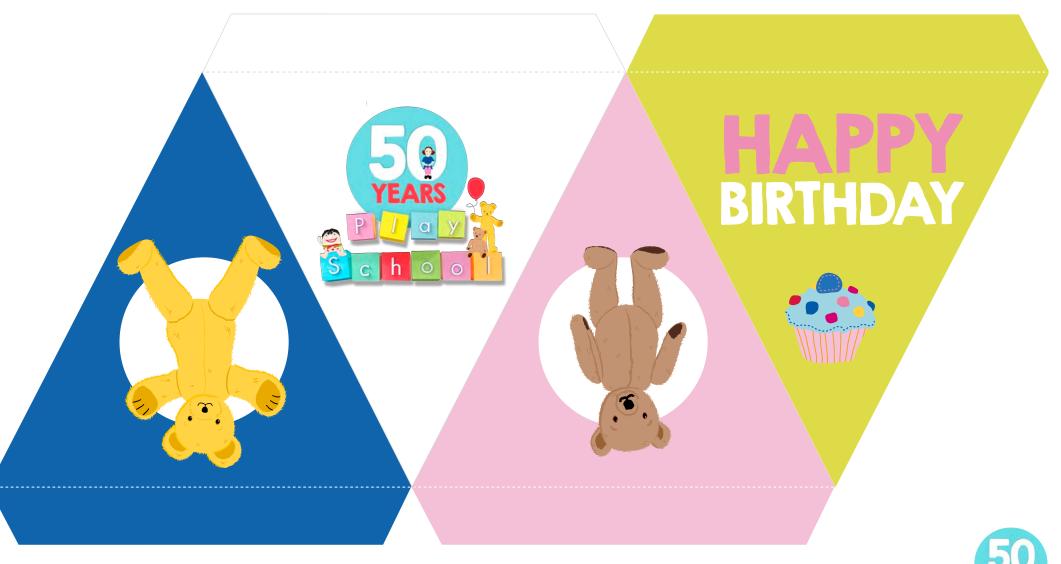
WHAT YOU NEED

THICK PAPER





BUNTING





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

PUSH THE STRAW THROUGH

DOTTED LINES ARE

















CUPCAKE TOPPER

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



















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

WITH THE SCISSORS MAKE A HOLE

THREAD STRING THROUGH TAG AND BAG TO ATTACH















POP THE PARTY HAT ON HUMPT





POP THE PARTY HAT ON HUMPTY









POP THE PARTY HAT ON HUMPTY









JEMIMA CAKE

- Preheat the oven to 180°C/375°F (gas Mark 4). Grease the base and sides of a 20cm x 30cm lamington tin and a 23cm square cake tin and line the bases with non-stick baking paper. Make up the cake mix according to the instructions on the packet and spread evenly between the two tins to the same depth.
- Bake the rectangular cake and the square cake for 30–35 minutes until skewers inserted into the cakes come out clean. Allow to cool for 5 minutes in the tins then turn onto a wire rack and cool.
- Secure the template to the cakes as shown, **STEP I**. Carefully cut the shape with a sharp knife. Separate the head and legs from the body.
- Tint the butter cream a flesh colour (add a little pink and yellow) and spread neatly all over the head and legs. Ice the body with the remaining butter cream but keep a little in reserve.
- Knead the ready-made icing on an icing-sugar-covered surface until smooth. Divide into 4.
- Colour ¼ flesh colour and use to make two arms, **STEP 2**. Colour ½ blue, roll out to 5mm thick and smooth over the body, **STEP 3**. Colour the remaining ¼ pink, roll out and cut into thin strips and decorate legs as shown. Join body, head, arms and legs together.
- 7 Cover Jemima's feet with licorice as shoes. Cut the licorice to create her hair. Tint the reserved butter cream dark brown and pipe lines over the licorice for her hair. Cut small rounds from the licorice for eyes and rounds of pink from the allsorts for cheeks. Pipe a mouth with the red writing icing. Position the ribbon bows.

WHAT YOU NEED

2 x 340g packets of butter cake mix 1 quantity of butter cream Pink, yellow, blue and brown food colouring 2 x 500g packets of ready-made icing 240g packet of licorice straps Pink licorice allsorts Red writing icing Red ribbon Jemima Templates to assemble Toothpicks







Step 2



Step 3



From The ABC Book of Children's Cakes published by ABC Books. Copyright text © Kathy Knudsen 2009, 2014. JEMIMA CAKE TEMPLATE

JEMIMA CAKE TEMPLATE PAGE I

You can use this templates to help you cut out Jemima's shape.

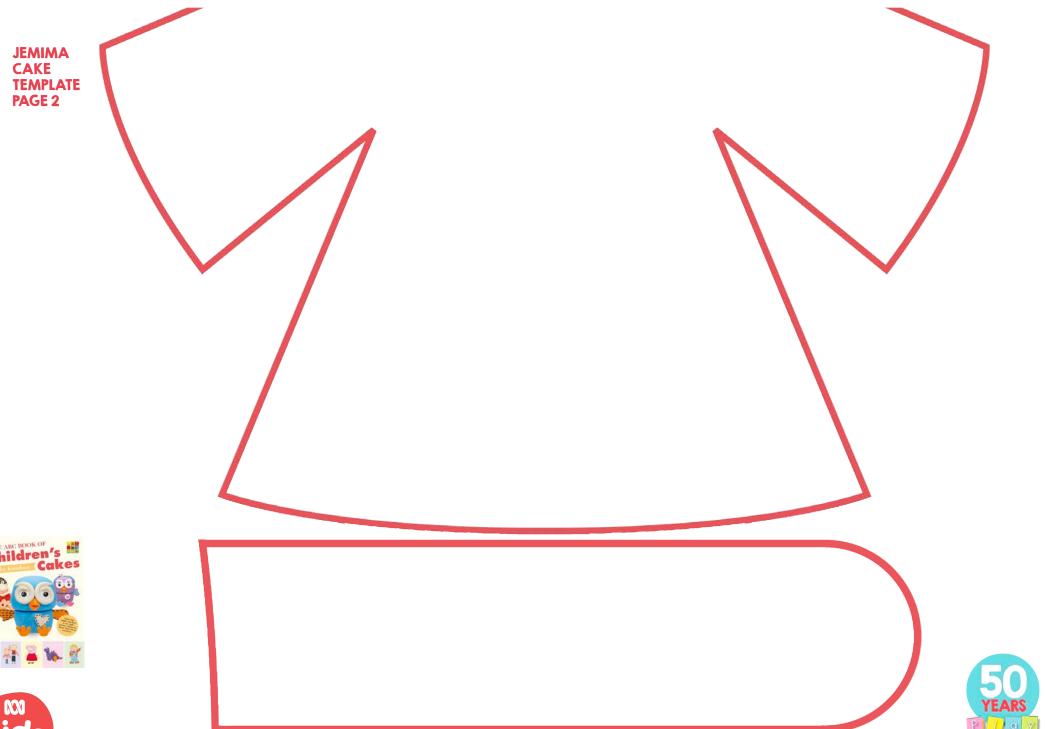
It is to scale so all you have to do is trace the outline onto non-stick baking paper with a pencil and cut out the shape with a pair of scissors.

NOTE

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











FROM EVERYONE AT PLAY SCHOOL, WE HOPE YOU HAVE A GREAT PARTY



