

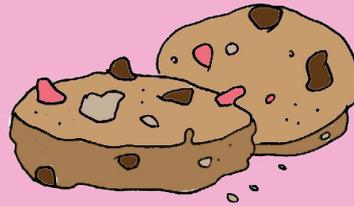
Treats

After playing all those games you're sure to be hungry! These snacks are yummy to eat, and more importantly, they're made for sharing!

Fairy Biscuits:

Ingredients:

- 1/4 cup all-purpose flour
- 1/4 teaspoon Baking powder
- 1/8 teaspoon Salt
- 2 teaspoons Sugar
- 2 teaspoons Margarine
- 4 teaspoons Milk
- Sprinkles: lollies, little chocolates, berries, etc.



Method:

Mix together flour, baking powder, salt, sugar and margarine until dough looks like medium-sized crumbs. Slowly mix in the milk. Mix in some nuts, chocolates or berries.

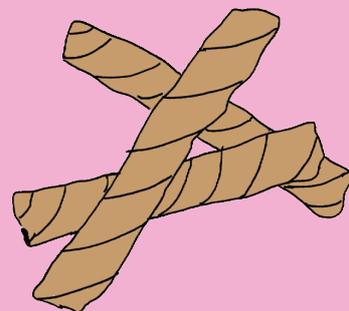
Form dough into a loose ball and divide it into 4 pieces with a spoon. Place a few dough pieces on greased sheet or pan. Bake 20 minutes until they spring back when touched..

Sprinkle with decorations and share- yum!

Cheezy Vegemite Wands:

Ingredients:

- 1 sheet frozen puff pastry
- 1 tablespoon butter
- 1 tablespoon Vegemite (or to taste!)
- 1/2 cup grated tasty cheese
- 1 teaspoon plain flour
- 1 tablespoon milk



Method:

Place pastry sheet on bench to defrost. Preheat the oven to 180°C. Line a baking tray with baking paper.

Spread pastry sheet with butter, Vegemite and then sprinkle with cheese.

Fold the bottom edge of the pastry over to encase the ingredients.

Cut into 12 'wand' strips and twist 2-3 times. Place on baking tray, brush with milk and bake for 10 minutes or until golden and crisp. Serve warm or cold.





Jack's Watermelon Freeze

Ingredients:

- 5 cups of watermelon chunks, all seeds removed
 - 5 cups of orange juice
 - 5 cups of water
- pop sticks and tiny plastic cups

Method:

Blend all ingredients in a blender.
Pour into cups and insert pop sticks.
Freeze until solid,- enjoy!

Fairy Berry Fools

Ingredients:

- 6 strawberries, chopped
- 1 cup of Vanilla or Berry yoghurt
- 1 meringue nest, crushed
- Marshmallows, grated chocolate and extra meringue to decorate

Method:

Combine strawberries, yoghurt and crushed meringue in a bowl.
Spoon into serving dishes or glasses, top with marshmallows, extra meringue and grated chocolate.
Yummmmmm!

