

# MALICE <sup>IN</sup> UNDERLAND

## Recipe Pack

### Witches' Cat Cakes

These are easy to make, no-bake cakes. You can use a cake pen to draw the line on the cat's eyes, but a writing icing tube would work just as well.

#### **You will need:**

200g dark chocolate or milk chocolate

200g mini shredded wheat

20g butter, softened

12 muffin cases

#### **For the decoration:**

Black cake pen (or writing icing tube)

Strawberry shoes laces

M&Ms

A 150g bag of dried apricots

Star sprinkles or something similar for the cat's tongues (optional)



#### **Method:**

Tip the mini shredded wheat into a large bowl and crush them up using the end of a rolling pin or your hands.

Melt the chocolate in a microwavable bowl in the microwave - get an adult to help you with this. The chocolate melts best if you set the microwave to 60% power. It takes about two minutes to melt but check it after each minute, giving it a stir, to make sure it doesn't burn. Alternatively, place the chocolate in a heatproof bowl over a pan of simmering water, without letting the bowl touch the water.

When the chocolate is almost melted, stir in the butter until the butter has melted into the chocolate and the mixture is smooth.

Scrape the melted chocolate into the shredded wheat bowl and mix with a wooden spoon until all the crushed wheat is covered in chocolate.

Divide the mixture between your cake cases.



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### Now to make your cat faces!

Start with the ears. Take a dried apricot and using your fingers, open it out, so that you have two halves. Cut each half in half, width ways. Now you have four cat ears. Pinch the rounded ended of each half to a point and this makes the cat ear shape. Then tuck it down into the cake case, where you'd like your ear to go and repeat until you have enough ears for all your cats. Alternatively, you could cut each apricot in half and then cut each half into a triangle for your cat ears. It is entirely up to you.



### Cat's eyes!

Using the cake pen, draw a vertical line down the middle of each M&M. Leave the edible ink to dry for a couple of minutes before placing your cat's eyes on the cake.

### The Cat's whiskers!

Take your strawberry shoe laces and cut them into 6cm strands. You'll need 3 strands per cat face. Take your three strands and twist and pinch them in the middle, then lay them on your cat face, with the twist in the middle. Your cat's nose will cover the middle part of the whiskers.

### Noses!

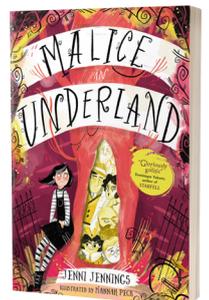
Cut your apricots into small triangles for your cat's noses and then lay them over the middle of your cat's whiskers.

### Tongues!

If you want your witches' cats to have tongues, use a pink star sprinkle or any pink sprinkle and place it just beneath your cat's nose.

Leave to set for a couple of hours before stuffing them into your mouth and sharing them if you have to!

Keep your witches' cats in an airtight container for up to 5 days.



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### Ma Malign's Edible Swag!

This mixture makes approximately 14 edible jewels. You can use whatever sweets you like to decorate your swag, the brighter and more sparkly the better!

#### **You will need:**

- 80g dark chocolate
- 80g white chocolate
- Jelly beans
- M&Ms
- Glitter sugar
- Gold or silver sugar pearls
- Sprinkles
- Greaseproof paper or baking parchment



#### **Method:**

Melt the white and dark chocolate in two separate microwavable bowls. Set the microwave power to 60% and heat the chocolate for approximately 2 minutes, checking regularly to give it a stir and make sure it doesn't burn.

Spoon a teaspoon of the melted chocolate onto the baking parchment and smooth it out in a circular motion with the spoon, until you have a rough chocolate disc of about 5cm.

Repeat this with the rest of the white and dark chocolate until you have used all of the chocolate up.

#### **Bedazzle your swag!**

While your chocolate discs are still melty, drop on your jelly beans, sweets, sprinkles and glitter sugar - the more the merrier!

When you have finished decorating, leave the swag for 2-3 hours to set completely, before transferring to your mouth!

The edible swag can be kept in an airtight container for 7 days.

