



A Sprinkle of Magic

Party Planning Guide

www.asprinkleofmagic.com.au





HOSTING A STRESS-FREE PARTY FOR YOUR CHILD!

So exciting your child's birthday is approaching and you have decided to throw them a birthday party! But you soon realise the preparation you will need in order to put the party together! You soon become a bit overwhelmed and start to panic, if this sounds like you, it is honestly ok, it will be ok and you will throw the perfect stress-free party, trust me YOU HAVE GOT THIS!

I have designed a party planning guide to help parents organise, prepare and plan all that is needed to host a party without the stress. Organisation and planning is the key to a stress-free, enjoyable event. Believe me, the day creeps up on you very quickly and you will be very thankful you started taking notes and lists when you first decided to host a party!

I have been hosting parties for over 20 years and this truly is the key to my success, apart from my absolute LOVE for what I do, it's staying organised. When I have 3 or 4 parties a weekend to prepare for, lists are my savior, I tend to make lists on lists but my sanity thanks me for this on the day!

All the planning before the event will reduce stress and avoid last minute runs to the shops and avoid panic attacks that you have forgotten something!

Each page will help you plan, prepare and organise your child's birthday party, I have put thought into each section and added from experience the essential elements to hosting a stress-free party!

Have FUN planning and remember to smile!





PLANNING YOUR PARTY

Party Date Time

Occasion Theme

Venue location/address

RSVP date Colour theme

Numbers invited Unable to attend

Unsure Attending

Budget

*Brainstorm
Ideas and
Visualise*





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Total attending



PARTY CHECK LIST

- ☐ Set party date, location and time
- ☐ Choose the duration of your party
- ☐ Decide on a theme and colour scheme for the party
- ☐ Plan the guest list
- ☐ Design, purchase or make invitations
- ☐ Send invitations
- ☐ Make a party playlist of music (Spotify is great)
- ☐ Make a list of food ideas and plan your menu
- ☐ Place orders (cake, balloons, favors)
- ☐ Pay deposits
- ☐ Purchase or make decorations (make a list of items)
- ☐ Plan party activities and games
- ☐ Book entertainment
- ☐ Start planning party schedule, to do list and shopping lists
- ☐ Put together party favors
- ☐ Plan party clothes (birthday outfit)
- ☐ Contact guests who haven't replied
- ☐ Confirm numbers with entertainer or venue (usually a week before)
- ☐ Order or purchase thank you cards
- ☐ Make a list of cleaning to be done if party is at home
- ☐ Buy food and drinks including ice
- ☐ Charge phones and cameras



PARTY MENU PLANNER

Hot food/savoury



Sweets and desserts

Drinks



PARTY MENU PLANNER

General Guide

- Aim for a mix of savoury, sweet, fruit if possible and a birthday cake. Please see our party catering guide for suggestions and ideas.
- A menu of 5-8 items should offer a variety of food for your guests.
- 2-3 serves of each savoury and 1-2 serves of each sweet per child.
- Add an alternative to fizzy drinks by offering water, juice or cordial.
- If parents are staying, maybe consider offering a small platter of food for them

Menu

Savoury

Sweet

Fruit

Birthday Cake

Drinks



PARTY MENU PLANNER

Food preparation plan

Find below, a 7 day food plan to help prepare and organise what is needed leading up to the party day! If you run out of time on one of the days, just add it to the following day. It will help keep everything on track and make it easier to know what food needs to be bought, cooked and prepared.

Day 1	Day 2
Day 3	Day 4
Day 5	Day 6
PARTY DAY!	



PARTY DAY!



PARTY CATERING GUIDE!



Food and drinks

- During the party planning process, decide how you would like to serve the food at your party. You may like to have a sit-down party table, snacking buffet or individual food boxes (these can be used as a picnic lunch on a rug). If you decide to have food boxes, keep a couple aside in case additional siblings or non-respondents arrive.
- Children eat surprisingly little at parties, they are full of excitement to sit down for too long, you will find they will pick little bits from their plate. When preparing the food, make things easy on yourself! Smaller portion sizes, easy to prepare before the party, simple foods; choose menu items that can be prepared in advance and try to limit the dishes that require heating up.
- If you have something savoury, something sweet, fruit if possible and a birthday cake, you will be fine! A menu with 5-8 items should offer plenty of variety (please don't stress if you have more or less, this is just a guide) with 2-3 serves of each savoury and 1-2 serves of each sweet per child.
- You will find kids will get VERY excited over the food table and try to fill their WHOLE plate with everything, trust me they won't eat it all. Try to have someone help with the food table and suggest the kids take a couple of things: if they are still hungry they can come back for more.





PARTY CATERING GUIDE!



Food and drinks

- For children under school-age; you can expect most parents to stay for the party. Once they are school age, consider whether you want to encourage parents to stay or go. You can include on the invitation a nicely worded guide 'due to the space restrictions, we are unable to host all parents. We appreciate you dropping off your children and returning at the end of the party'.
- Parents who decide to stay will understand the focus is on the children but will likely appreciate a drink and perhaps a small snack. Organising a platter of cheese, dips and biscuits is a really easy way to provide something for the parents and they will be grateful.
- A lot of parents don't like their children having fizzy drinks; if possible try to steer away from these and instead offer cordial, juice or water. Kids love individual pop top drinks which are so easy to use as they are non-spill, can be refilled with water and you can write the kids' names on the labels. Remember to unscrew the lids, remove the seal and screw the lids back on before handing them to the kids.
- When deciding on what foods to offer, be mindful of food allergies and keep your table nut-free. You will find most parents will let you know prior if their child has an allergy and may even provide their own plate of food. I also find school aged kids are more aware of what foods they can and can't eat but if unsure just ask the parents.





SAMPLE MENU AND FOOD IDEAS!

Traditional Party Menu

Hot food

- | | | |
|--|--|--|
| ☐ Mini/party pies | ☐ Sausage rolls | ☐ Hot dog/cocktail frankfurts |
| ☐ Chicken nugget | ☐ Pastry pinwheels (served hot or cold) | ☐ Pizza |
| ☐ Hot chips | ☐ Quiches | ☐ Spring rolls |
-

Savoury

- | | | |
|---|--|---|
| ☐ Sandwiches | ☐ Mini quiches | ☐ Savoury muffins |
| ☐ Wraps sliced into threes | ☐ Platter of carrot and celery sticks, cherry tomatoes and cheese squares | ☐ Platter of cold meat |
| ☐ Dips and crackers | ☐ Bowls of chips | ☐ Popcorn |
-

Sweets

- | | | |
|--|---|--|
| ☐ Cut up fruit or fruit skewers | ☐ Jelly cups | ☐ Honey joys |
| ☐ Cookies | ☐ Chocolate crackles | ☐ Fairy bread (always a winner and first to go) |
-

Drinks

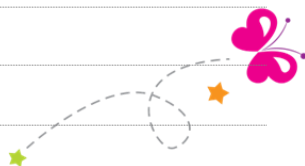
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|---|---|--|
| ☐ One pop top or water bottle per child (have a few spare just in case any extra child arrive) | ☐ Large jug or dispenser of cordial or juice | ☐ Jug of water or juice for the parents |
|---|---|--|



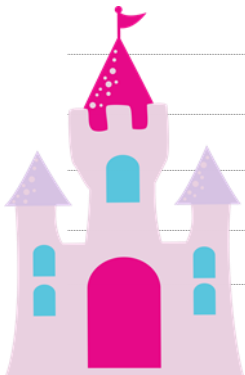
PARTY FOOD SHOPPING LIST

Use the below table to make a list of shopping items from each store or supermarket, it will make it easier to keep on track of what you need as you may find yourself going between shops.

Shop Name



Shop Name





PARTY FOOD SHOPPING LIST

Use the below table to make a list of shopping items from each store or supermarket, it will make it easier to keep on track of what you need as you may find yourself going between shops.

Shop Name

Shop Name

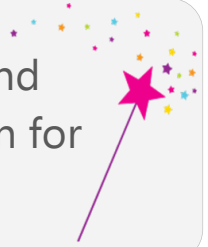




PARTY DECOR

Make a list of party décor ideas and use the space below to draw pictures and any inspiration for your party

Ideas and
Inspiration for
party





PARTY DECOR SHOPPING LIST

Use the below table to make a list of shopping items from each shop, it will make it easier to keep on track of what you need as you may find yourself going between shops. We have also put together a party décor shopping list to make it easier when preparing this list!

Shop Name

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Shop Name

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____





SHOPPING LIST

Use the below list to help you prepare your own shopping list

Table and serving

- | | |
|--|--|
| ☐ Tablecloths | ☐ Cutlery |
| ☐ Plates (Dinner and dessert) | ☐ Serviettes (Lunch/dinner and dessert) |
| ☐ Cups | ☐ Drink dispenser |
| ☐ Beverage tub/cooler | ☐ Platters and serving bowls |
| ☐ Cake stand | ☐ Serving spoons and tongs |

Decorations

- | | |
|---|--|
| ☐ Streamers | ☐ Balloons |
| ☐ Balloon weights | ☐ Balloon ribbons |
| ☐ Pintables | ☐ Banner |
| ☐ Theme-related props (if using) | ☐ Bunting |



Party bags and games

- | | |
|--|--|
| ☐ Take home/gift bags | ☐ Lollies |
| ☐ Favours (see our favour page for ideas) | ☐ Party hats |
| ☐ Piñata, lollies and rope to tie up pinata | ☐ Thank you cards |

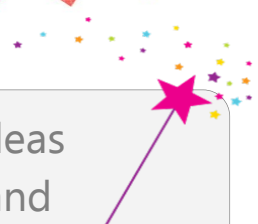
Other items

- | | |
|--|---|
| ☐ Candles | ☐ Matches/lighter |
| ☐ Cake knife/server | ☐ Ice |
| ☐ Bin liners | ☐ Paper towel |
| ☐ Cling wrap | ☐ Scissors and sticky tape |
| ☐ Felt tip pen | ☐ Camera/video/batteries |



ENTERTAINMENT

Make a list of entertainment for the party including music, activities/crafts, games and entertainment. Remember to ask your child for their ideas and what they may like at their party!

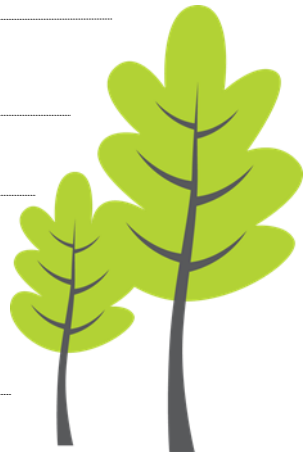


Ideas
and
Inspiration

Music

Games

Activities/entertainment





VENDOR/SHOP DIRECTORY

Help to organise where you will source from



NAME: _____

SERVICES/ITEMS: _____

WEBSITE: _____

PHONE: _____

EMAIL: _____

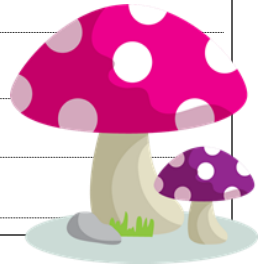
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SERVICES/ITEMS: _____

WEBSITE: _____

PHONE: _____

EMAIL: _____



NAME: _____

SERVICES/ITEMS: _____

WEBSITE: _____

PHONE: _____

EMAIL: _____





VENDOR/SHOP DIRECTORY

Help to organise where you will source from



NAME:	_____
SERVICES/ITEMS:	_____ _____
WEBSITE:	_____
PHONE:	_____
EMAIL:	_____

NAME:	_____
SERVICES/ITEMS:	_____ _____
WEBSITE:	_____
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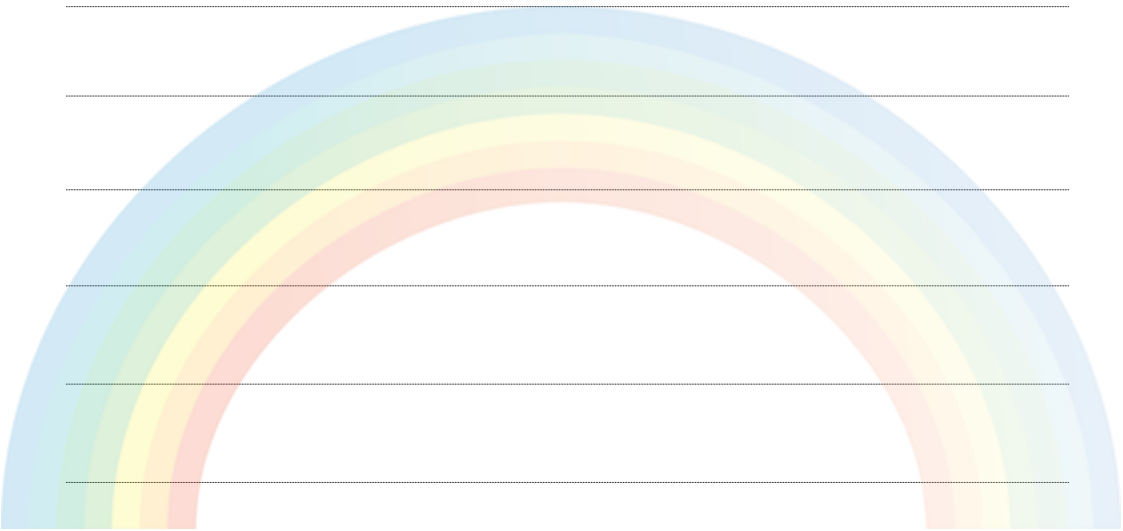
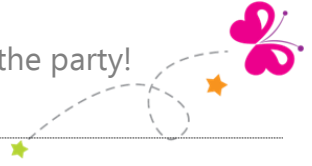
NAME:	_____
SERVICES/ITEMS:	_____ _____
WEBSITE:	_____
PHONE:	_____
EMAIL:	_____





PARTY PLANNER

Make any notes or last minute ideas for the party!





PARTY CHECKLIST

To stay organised and ensure a stress-free party, keep ticking off all the items you have organised so you know what is left to do.

- | | |
|---|---|
| ☐ Set date, time and RSVP date | ☐ Contact entertainers to confirm |
| ☐ Choose party theme and colour scheme | ☐ Purchase food, music and venue layout |
| ☐ Set budget | ☐ Plan party outfit |
| ☐ Set location | ☐ Make decorations |
| ☐ Create guest list | ☐ Organise party bags and favours |
| ☐ Send invitations | ☐ Organise bathrooms and parking for the day |
| ☐ Choose décor, paperware, centre-pieces, linens | ☐ Charge camera/video camera/batteries |
| ☐ Plan menu and food chooses | ☐ Make day of party schedule |
| ☐ Plan activities and entertainment | ☐ Cook/bake party food |
| ☐ Contact entertainers to check they are free | ☐ Pick up cake |
| ☐ Create shopping list | ☐ Clean/tidy venue |
| ☐ Confirm number of guests | ☐ Decorate venue |
| ☐ Set up food table and drinks | ☐ Greet guests and have the BEST time! |





PARTY DAY SCHEDULE

Put together a plan for the day. Allow at least 30mins to have everything completed before guests start to arrive; keep in mind that some guests do arrive before the start time, so it's good to have a schedule to work with.



7am

8am

9am

10am

11am

12noon

1pm

2pm

3pm

4pm



WEEKLY SCHEDULE

MONDAY

TUESDAY

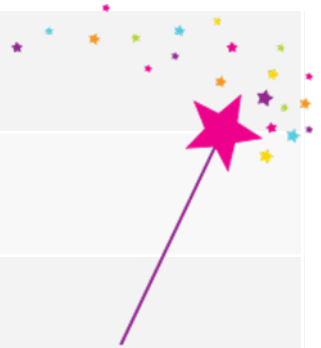
WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY



To do



25



COUNTDOWN!

Countdown the days by marking off each day till it's your party! You can also draw pictures to decorate.

DAYS TILL MY PARTY						
13	12	11	10	9	8	7
6	5	4	3	2	1	My Party



PARTY TO DO CHECKLIST

6 weeks before party

- ☐ Set your party date and time.
- ☐ Decide on a budget.
- ☐ Organise equipment including tables, gazebo and chairs if hiring.
- ☐ Book entertainment or outsource providers and pay deposits.
- ☐ Set location and book in a venue if hiring.
- ☐ Order invitations if having them made or bought online.



One month/4 weeks before party

- ☐ Choose your party theme and colour scheme.
- ☐ Create your guest list and send or hand out invitations.
- ☐ Plan menu/food and drinks.
- ☐ Order cake or food from outside suppliers.
- ☐ Order party supplies online and check on delivery dates.

3 weeks before party

- ☐ Plan décor and decorations.
- ☐ Plan activities, games and entertainment.
- ☐ Order favours for gift/take home bags.



PARTY TO DO CHECKLIST

2 weeks before party

- ☐ Start purchasing favours for gift/take home bags.
- ☐ Choose party outfit.
- ☐ Create music/playlist.
- ☐ Purchase drinks/alcohol.
- ☐ Purchase non-perishable items.
- ☐ Finalise menu and food.



1 week before party

- ☐ Finalise guest list and follow up non RSVPs.
- ☐ Purchase food.
- ☐ Make/purchase decorations.
- ☐ Complete gift/take home bags.
- ☐ Create a plan/schedule for the party.
- ☐ Order balloons and purchase balloon weights.
- ☐ Confirm entertainment and outsourced.

3 days before party

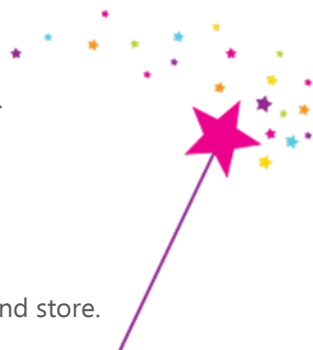
- ☐ Organise bathrooms/parking ready for the party.
- ☐ Collect keys from venue if hiring.
- ☐ Organise games and activities.



PARTY TO DO CHECKLIST

1 – 2 days before party

- ☐ Clean the house; make sure you have enough toilet paper and clean towels.
- ☐ Make sure your camera is ready.
- ☐ Organise cash to pay for outsource providers.
- ☐ Final food/grocery shopping.
- ☐ Prepare food items and start baking.
- ☐ Decorate the cake (or collect from supplier) and store.
- ☐ Refrigerate drinks.
- ☐ Hang party decorations/fill balloons.
- ☐ Move furniture, set up tables (including food table), chairs and a place to put gifts.
- ☐ Organise any games and activities.



Day of party!

- ☐ Collect helium balloons.
- ☐ Purchase ice and organise drinks.
- ☐ Put up last minute decorations and blow up balloons; attach a few to your gate.
- ☐ Pick up cake.
- ☐ Lay out food, drinks and tableware, party bags and ensure you have a bin.
- ☐ Set up drinks and glassware.
- ☐ Freshen up bathroom, toilet and quick mop over floors.
- ☐ HAVE FUN!



Our Favourite Recipes



TINY TEDDY CARS

These will be super popular with the little ones.

Serve them on their own or use them as cars on racetrack birthday cake!

Prep Time: 20 mins

Cook Time: 2 mins

Ingredients:

- 100 grams milk chocolate, melted
- 1 bag Milky Way bars (you will need 24)
- 1 box Tiny Teddy biscuits, honey flavour
- 1 bag Smarties (340g)



Method:

1. Set out a tray or serving plate for the Teddies.
2. Sort the Smarties into colours and cut 12 Smarties in half with a sharp knife to use for steering wheels (keep in mind steering wheel colours need to match with wheel colours).
3. Remove the wrappers from the Milky Way bars.
4. Cut 24 Tiny Teddies in half at the belly button using a sharp knife.
5. Place the melted chocolate into a resealable bag and snip a tiny corner off. Squeeze out a few drops of chocolate to glue 4 Smarties 'wheels' on each car then place on the serving tray.
6. Place a few drops of chocolate on the top of each 'car' and sit the Teddy's on. Place a drop of chocolate on the 'car' in the front of each Teddy and glue on steering wheels.

Notes These are super-cute! You can just plate them up and serve them as a special treat or use them to top cupcakes or birthday cakes.

100 COOKIES FROM 1 BATCH

Prep time: 10 mins
Cook time: 10 mins
Total time: 20 mins
Serves: 100

Ingredients:

- 500 grams butter
- 1/2 cup sugar
- 5 cups SR flour
- 1 can condensed milk

Method:

1. Cream sugar, butter and condensed milk.
2. Add flour, slowly mix to combine.
3. Divide into 4 portions.
4. Add desired ingredients to each portion. Such as 100&1000's choc chips, nuts, sultanas, white chocolate & coconut.
5. Freeze cookie dough logs to use another day.
6. Roll tablespoon mixture into balls, flatten slightly.
7. Bake for 10-12min, or until golden.



Notes I usually make a couple dozen cookies then freeze the left over mix in 2 logs. That way I can have fresh baked cookies in no time next time I need them. You can add choc chips, m and ms, jam etc... to the mix.

SAUSAGE ROLLS

Prep time: 20 minutes

Cook time 30 minutes

Ingredients:

- 400 grams sausage mince
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 medium carrot, grated
- 1 medium zucchini, grated
- 1 cup (65g) fresh breadcrumbs
- 3 tbs chopped parsley
- 1/2 tsp ground nutmeg
- Salt & freshly ground pepper
- 2 eggs
- 3 sheets frozen puff pastry, semi thawed
- 1 tbs (10g) sesame seeds
- Tomato sauce, to serve



Method:

1. Preheat oven to 200°C. Line 2 baking trays with baking paper. Mix both minces, onion, garlic, carrot, zucchini, breadcrumbs, parsley, nutmeg and seasoning together. Beat 1 egg and add to mince mixture. Divide into 6 equal portions.
2. Cut pastry sheets in half. Roll a mince portion until 25cm long. Place down the center of pastry. Beat remaining egg and brush edges.
3. Roll up to enclose filling, and cut into 6 pieces. Place on trays, seam side down. Brush with egg and sprinkle with sesame seeds. Bake for 20 mins, reduce heat to 180°C, and cook for 10 minutes until golden. Serve with tomato sauce.

SPINACH AND RICOTTA ROLLS

Ingredients:

- 250 grams Spinach (I use fresh and steam it, but frozen spinach also works)
- 250 grams Ricotta Cheese
- 1 egg
- Puff pastry
- 1/2 cup of Cheddar or Parmesan cheese grated
- Salt and Pepper to Taste (I didn't add salt, and they still taste great)
- Tsp Oregano
- Tsp Tarragon
- 1 egg yolk



Method:

1. Pre-heat the oven to 180 degrees.
2. If you have fresh spinach you need to steam it until it is soft and mushy, then drain and chop.
3. Mix the ricotta, cheddar, oregano, tarragon, 1 egg, spinach, salt and pepper into a mixing bowl, and make sure it is all mixed through.
4. Cut the pastry sheets in half.
5. Brush the long edges with egg yolk.
6. Fill a piping bag, or zip lock bag with the corner cut off with the ricotta and spinach mixture and then pipe them down the centre of each pastry half (as demonstrated below).
7. Fold the sides over so they overlap and then cut the long roll to make smaller rolls. Any size will work.
8. Flip them over so they are 'seam' down on a tray covered in baking paper.
9. Brush some more egg yolk over the top so they brown nicely.
10. Then put the tray in the oven for 20 minutes on 180 degrees.

CHICKEN NUGGETS

Ingredients:

- 500 grams chicken mince
- 1 egg lightly beaten
- $\frac{3}{4}$ cup breadcrumbs made from stale bread
- 60 grams cottage cheese, mashed
- 2 tablespoon finely chopped
- fresh parsley (optional)
- 1 cup dried breadcrumbs
- Vegetable oil for shallow-frying



Method:

1. Place chicken mince, egg, soft breadcrumbs, cottage cheese and parsley (if using) in a bowl and mix well to combine.
2. Take 2 tablespoons of mixture, shape in to balls, and then flatten slightly and gently press into dried breadcrumbs to coat. Repeat to use all remaining mixture.
3. Heat 1 cm/ $\frac{1}{2}$ in oil in a frying pan over a medium heat until hot, add nuggets and cook for 2 minutes each side or until cooked through and golden. Drain on absorbent kitchen paper, cool slightly and serve.

CHICKEN STRIPS

Ingredients:

- 1 ½ kgs chicken breast tenders or whole chicken breasts
- ¼ cup flour
- ½ teaspoon seasoned salt
- 1 cup bread crumbs
- 1 cup panko bread crumbs
- ½ teaspoon garlic powder
- 1 teaspoon paprika
- salt & pepper
- 2 eggs beaten with 2 tablespoons water



Method:

1. Preheat oven to 180 degrees. Line a pan with parchment paper.
2. Cut chicken breasts into 3/4" pieces if using whole chicken breasts.
3. Combine flour and seasoned salt in a bowl.
4. Combine bread crumbs, panko bread crumbs, garlic powder, paprika and salt & pepper to taste.
5. Season chicken with salt & pepper.
6. Lightly dip chicken in flour, dip in eggs and carefully dip in the bread crumb mixture.
7. Place chicken on prepared pan and spray with cooking spray or oil.
8. Bake 18-22 minutes or until cooked through.

PARTY PIES

Prep time: 35mins

Cook time: 45mins, plus chilling time

Ingredients:

- 1 tablespoon vegetable oil
- 3 rashers rindless bacon, finely chopped
- 1 onion, finely chopped
- 750 grams beef mince
- 1/3 cup plain flour
- 2 1/2 cups beef stock
- 1 tablespoon tomato paste
- 1 teaspoon chopped rosemary
- 6 sheets frozen short crust pastry, thawed
- 3 sheets frozen puff pastry, thawed
- 1 egg, lightly beaten
- 1/4 cup sesame seeds
- tomato sauce, to serve



Method:

1. Preheat oven to 180 degrees. Lightly grease 2 x12-hole muffin pans. Heat oil in a large saucepan on high. Sauté bacon and onion for 3-4 minutes until onion is tender. Add mince and brown well for 4-5 minutes, breaking up the lumps with the back of a spoon.
2. Blend in flour and cook, stirring, for 1 minute. Gradually stir in stock, tomato paste and rosemary and bring to the boil, stirring. Reduce heat and simmer, uncovered, for 10 minutes or until mixture reduces and thickens. Transfer to a large bowl. Cool for 10 minutes and then chill in fridge until cold.
3. Meanwhile, using a 10cm cutter (large mug/cup), cut 24 rounds from the short crust pastry sheets. Ease into each muffin hole. Using an 8cm cutter, cut 24 rounds from the puff pastry sheets. Spoon 2 tablespoons filling into each shell and brush edges with a little egg. Top each pie with puff pastry rounds, pressing edges to seal. Brush with egg and sprinkle with sesame seeds. Bake for 20-25 minutes or until golden and puffed. Rest in pan for 5 minutes before serving with tomato sauce.

JELLY SLICE

Ingredients:

Base

- 85 grams melted butter
- 1 packet (250g) Marie or arrowroot or digestive biscuits crushed

Filling

- 1 tin sweetened condensed milk
- juice of 2 lemons,
- 2 heaped teaspoons gelatin
- 3/4 cup boiling water.

Topping

- Packet jelly
- 250ml boiling water
- 200 mL cold water



Method:

1. Mix the jelly following the packet instructions, pour into large flat dish or plastic container and put in freezer to chill.
2. Mix melted butter with crushed biscuits, press into slice tin.
3. Mix gelatin and water until dissolved. In a large bowl beat condensed milk, lemon juice, and gelatin mix together until smooth. Pour onto biscuit base. Put in fridge (cover with plastic film, or put into a plastic cake container so it doesn't absorb smells from the fridge).
4. Pour cooled jelly on top of filling and allow to set in the fridge. Slice with a hot knife.

TEA CUPS

These fun cups and saucers are a great recipe to make with your kids. While they look a little tricky to make, they are simply various sweets held together with icing on a biscuit.

Serving Size: 12

Ingredients:

- 12 Tic Toc biscuits
- 12 marshmallows
- 12 freckles
- 6 musk lifesavers
- 1 tablespoon icing sugar



Method:

1. Mix icing sugar with just enough water to make a stiff paste. Place biscuits, coloured side up, (the saucers) on a workbench.
2. Spread some icing on the base of the marshmallows (the cups) and stick to the biscuits. Spread icing on the base of the freckles and stick to the top of the marshmallow (the cappuccino top).
3. Cut lifesavers in half, spread a little icing on the two cut surfaces of each half and stick to the side of each cup (the handles!). Leave to set for at least 30 minutes. Really too cute for words.

CHOCOLATE SLICE

Ingredients:

For the base

- 150 grams butter melted and cooled
- 200 grams (1 cup) brown sugar firmly packed
- 1 egg lightly beaten
- 1 tsp vanilla extract
- 60 grams (1/2 cup) plain flour
- 45 grams (1/3 cup) self raising flour
- 30 grams (1/4 cup) cocoa
- 40 grams (1/2 cup) desiccated coconut



For the icing

- 200 grams (1 1/2 cups) icing sugar
- 30 grams (1/4 cup) cocoa powder
- 20 grams butter finely chopped
- 2 tbs boiling water, you may need to add extra water if your icing is very thick and hard to spread
- 2 tbs extra desiccated coconut for sprinkling

Method:

1. Preheat oven to 160 degrees. Grease and line a square tin with baking paper.
2. Place butter, sugar, egg and vanilla in a bowl, stir until combined.
3. Sift flour and cocoa into bowl, add the coconut. Stir until mixture has combined.
4. Spread mixture evenly into pan. Bake for 25-30 minutes or until just firm.
5. To make the icing. Sift icing sugar and cocoa into bowl.
6. Add butter and boiling water, stir together.
7. Spread warm slice with icing.
8. Sprinkle remaining coconut over slice.

Ingredients:

LEMON SLICE

For the base

- 80 grams butter
- 250 grams (3/4 cup) condensed milk
- 250 grams biscuits plain sweet biscuits (like Arnott's Marie biscuit)
- 90 grams (1 cup) desiccated coconut
- Lemon juice from 1 lemon
- Lemon zest from 1 lemon



For the icing

- 360 grams icing sugar
- 90 grams butter softened to room temperature
- 5 tbs lemon juice
- 3 tbs desiccated coconut

Method:

1. Grease and line a 22cm x 32cm rectangular slice tin with baking paper.
2. Crush biscuits and place into a bowl.
3. Add coconut and grated lemon rind. Mix to combine.
4. Add melted butter, condensed milk and lemon juice to the biscuit mixture. Mix thoroughly until well combined.
5. Press into the prepared tin and place into the fridge.
6. Sift the icing sugar into a bowl. Whisk the icing sugar, room temperature butter and lemon juice in a bowl until creamy and 'frosting-like' - if the frosting is too thick to spread, add a little more lemon juice.
7. Spread the frosting over the slice, sprinkle with extra coconut and place back into the fridge to set completely.
8. Cut into slices. Store in an airtight container in the fridge for up to 1 week.

Notes

This recipe needs 250 g (3/4 cup) of sweetened condensed milk (which is not quite the entire 395 g tin). The exact amount will be determined by the type of crushed biscuits you use. Start off by adding 250g and if your mixture is too dry, add a little more. The mixture should be quite moist and able to be pressed firmly into the tin (but it shouldn't be runny).

For the icing use pure icing sugar (compared to icing sugar mixture) as it will set the frosting firm when placed in the fridge. If your icing is too thick to spread, add a small amount of extra lemon juice and mix again. If your mixture is too runny, add some extra icing sugar. Whisk until it is smooth and creamy, no lumps or butter or icing sugar.



CHOCOLATE CRACKLES

Ingredients:

- 1 cup icing sugar
- 1 cup desiccated coconut
- 5 tbs cocoa powder
- 250 grams copha melted

Method:

1. Mix all ingredients together.
2. Spoon mixture into patty cake papers and place in the fridge until set.

Makes approximately 28



HONEY JOYS

Ingredients:

- 75 grams butter
- 1/3 cup (115g) honey
- 1 tbs caster (superfine) sugar
- 5 cups (200g) corn flakes



Method:

1. Preheat oven to 180 degrees. Line two 12-hole (1/3 cup) muffin pans with paper cases.
2. Stir butter, honey and sugar in a small saucepan over low heat until smooth.
3. Place corn flakes in a large bowl, add honey mixture; stir until corn flakes are well coated. Divide corn flakes mixture into cases.
4. Bake for 8 minutes. Stand 15 minutes or until firm.

VANILLA CUPCAKES

Ingredients:

- 200 grams unsalted butter softened
- 100 grams caster sugar
- pinch of salt
- 1 tsp vanilla extract see notes
- 4 eggs
- 200 grams (1 1/3 cups) self raising flour

For the buttercream

- 185 grams butter softened
- 340 grams (2 1/4 cups) icing sugar sifted
- 2 tbs milk
- 2 tsp vanilla extract
- Sprinkles or 100s & 1000s to decorate



Method:

1. Preheat oven to 180 degrees.
2. Place cupcake cases into the holes of two 12-hole muffin trays.
3. Place the butter, caster sugar, salt and vanilla extract into a bowl.
4. Beat together with a stand-mixer or hand-held beaters until pale and fluffy.
5. Add the eggs to a separate bowl and beat together lightly.
6. Slowly add the egg mixture to the butter mixture while continuing to beat.
7. When all of the egg mixture has been completely combined with the butter mixture, sift in the self raising flour and stir with a spoon until just combined (don't over combine).
8. Place the cupcake mixture into the cupcake cases - filling them to 2/3 full.
9. Bake in the oven for 12-15 minutes or until golden and when they spring back when touched in the centre.
10. Leave cupcakes in the baking trays for 5 minutes before moving to a wire rack to cool completely.
11. To make the buttercream, beat the butter in a bowl until pale and fluffy (approximately 5 minutes).
12. Slowly add the icing sugar, milk and vanilla extract and continue to beat until smooth and creamy.
13. Ice cupcakes when they have completely cooled and decorate with sprinkles

FAIRY BREAD

Ingredients:

- 1 loaf of bread
- Butter or margarine
- Rainbow sprinkles
- Cookie cutter

Method:

1. Spread the butter on the bread.
2. Pour the sprinkles into a shallow bowl.
3. Lay the bread, butter side down in the sprinkles and press gently on the bread to make sure as many sprinkles stick to the bread.
4. Cut the bread into halves or quarters and display on a plate.



Fairy Bread Sandwiches (photo above)

Use the same ingredients as above

1. Place the 2 slices of bread together and remove the crusts with a sharp knife (you can leave the crusts on the sandwiches if you like).
2. Cut the bread into quarters.
3. Carefully separate the pieces of bread, keeping each set of quarter together.
4. Spread butter/margarine over half of the bread slices and top with a generous pinch of rainbow sprinkles.
5. Cut shapes into the other bread slices using cutters then place on top of the butter/sprinkles covered slices to form a mini sandwiches.

MINI HOT DOGS

Ingredients:

- Mini rolls
- Butter or margarine
- Cocktail frankfurts
- Cheese
- Tomato or BBQ sauce



Method:

1. Cook cocktail frankfurts in boiling water making sure not to over boil or frankfurts will spilt. Drain water and sit aside.
 2. Cut and butter bread rolls.
 3. Place frankfurts in rolls and top with cheese and sauce.
- So easy to make and kids will love them.

PIGS IN A PUFF PASTRY BLANKET

Ingredients:

- Frozen puff pastry
- Egg
- Hot dogs or cocktail frankfurts
- Grainy mustard
- Fresh herbs
- Kosher salt



Method:

1. Preheat oven to 180 degrees
2. Defrost puff pastry and lay 1 sheet out at a time. Cut the large rectangle in half lengthwise, then cut both smaller rectangles into eight equal sections (1 sheet pf pastry should make around 16 rectangles in total).
3. Spread a small amount of mustard on top $\frac{1}{8}$ of each pastry rectangle. Lay a half of a hot dog or sausage on the mustard and sprinkle with herb of choice. Brush the other end of the rectangle with a little of the beaten egg and roll the sausage up in the pastry, sealing the ends. Put the sausage rolls in the refrigerator for 15-20 minutes for the pastry to chill.
4. Remove from the refrigerator and prick the tops with a fork, brush with the rest of the beaten egg, sprinkle with kosher salt and bake in the oven for 25 to 30 minutes, or until the pastry has turned a golden brown and looks crisp. Remove from the oven and serve warm or at room temperature with more mustard.

CHOCOLATE BALLS

Ingredients:

- 1 pkt of Arnott's Marie or Nice biscuits, crushed finely
- 1/2 cup desiccated coconut, plus extra for coating the balls
- 2 tablespoons cocoa
- 385ml sweetened condensed milk



Method:

1. Place all the dry ingredients into a large mixing bowl.
2. Add the condensed milk into the bowl and stir to combine.
3. Pour the extra coconut onto a plate or bowl.
4. Dampen your hands with water to make it easier to roll the balls. Roll each ball into coconut and place in an airtight container or plate.
5. Refrigerate to set and serve cold.

MARS BAR SLICE

Ingredients:

- 75 grams (1/3 cup) butter
- 150 grams Mars Bars chopped
- 1 tbs (20g) golden syrup
- 3 cups (90g) rice bubbles or any puffed rice
- 250 grams (1 2/3 cups) milk chocolate
- 1 tbs (20g) coconut oil or vegetable oil (optional)



Method:

1. Grease and line a 18cm X 22cm rectangular slice tin with baking paper and set aside.
2. Melt the butter, 100g (two thirds) of the Mars Bars and golden syrup on low heat in a saucepan (or in 30 second bursts in the microwave on 50% power). Please note: the Mars Bars will not completely melt. Mix until the butter and golden syrup are smooth.
3. Stir through the rice bubbles and the remaining Mars Bar (chopped).
4. Press mixture very firmly into the prepared tin.
5. Place milk chocolate and coconut oil/vegetable oil in a heatproof bowl. Microwave on medium for 3 minutes, 50% power, or until just melted, stirring every 30 seconds with a metal spoon. Stir until smooth.
6. Spread over slice and refrigerate until firm (a minimum of 3-4 hours – or best overnight).
7. Remove slice from the refrigerator about 30 minutes before cutting into squares with a warm serrated knife.

PIZZA

Ingredients:

- 1 1/2 cups self raising flour
- 1 cup greek yogurt
- Pinch of salt

Method:

1. In a bowl pour the greek yoghurt and the self raising flour.
2. Mix with a spoon until well combined.
3. Dust a clean counter top with more flour and lay the dough out.
4. Knead for a few minutes until dough is tacky (not sticky).
5. Roll out to desired thickness, and lay onto a prepared tray (greased or lined).
6. Top with your favourite toppings.
7. Bake in a preheated 180 degree oven for about 10-12 minutes once topped.
8. Keep a close eye on your pizza while it cooks, adjusting time as required.



FRUIT KEBABS

Most fruits work great. I recommend using an array of shapes and sizes as well as a rainbow of colours. Some examples include

- Melon (all varieties)
- Grapes (red, green & black) (sliced lengthways for young children)
- Berries (strawberries, blueberries, blackberries)
- Kiwis
- Pineapple
- Mandarins

(I would recommend avoiding banana, apples, pears)

Skewers come in a range of sizes and what you use will depend on how big you want your kebab to be. You may feel uncomfortable offering your child a kebab stick with sharp ends and some school settings do not allow them in lunchboxes. If this is the case you can use lollipop sticks or purchase kebab sticks especially designed for children.



A Sprinkle of Magic

I hope you have the most AMAZING, MAGICAL birthday party filled with laughter, fun and memories that are remembered for many years to come!

I had lots of fun creating this eBook and sharing information that will help you plan your next event! It has been designed to assist with the planning and organising, ensuring the process is a stress-free experience.

I have over 20 years experience hosting events and entertaining children, it's my absolute favourite thing to do. I have met so many families over the years and been apart of thousands of parties and events, it's a beautiful business to own.

Enjoy the planning process and remember to smile every time you feel a little overwhelmed.

Much love

Sarah xx

