

# RED NOSE CUPCAKES



Whip up a batch of these little beauties and you'll be fighting off the donations come cake o'clock.

For an added challenge, try to recreate the face of your favourite Red Nose in coloured icing.



Makes 12 cupcakes

## YOU'LL NEED

### For the cakes

- 100g soft butter or margarine
- 150g caster sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla extract
- 150g self-raising flour
- 1 tsp baking powder
- 3 tbsp milk

### For the decoration

- 150g icing sugar
- 2–3 tbsp water
- Glacé cherries or red sweets
- A tube of writing icing

## MAKE THE CAKES

1. Heat the oven to 180°C/160°C fan/gas mark 4 and line a 12 hole muffin tin with paper cases.
2. Mix the butter and sugar together in a bowl until smooth and pale. Beat the eggs in a separate bowl then mix them into the butter and sugar, along with the vanilla extract.
3. Gently fold in the flour and baking powder, adding the milk a little at a time until the mixture drops easily off a spoon. Dollop the mixture into the paper cases until they're about three-quarters full.
4. Bake in the oven for 10–15 minutes, or until golden-brown on top and a skewer poked into one of the cakes comes out clean.
5. Set aside in the tin for 5–10 minutes, then move your cakes to a wire rack to finish cooling.

## GET DECORATING

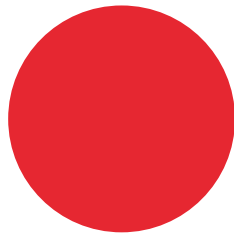
1. Sieve the icing sugar into a bowl and add the water a few drops at a time until the icing's smooth but still thick. (You don't want it running straight off your cakes.)
2. Spoon some icing onto each cake and gently spread it towards the edges.
3. Pop a cherry or sweet on top for a nose, then add eyes and a mouth with writing icing. Or get creative with your own design!

## TOP(PING) TIP

Use lemon juice instead of water to give your icing a zingy twist.

## CHOC TIP

Swap the vanilla extract for 20g of cocoa powder and a little extra milk to make your cupcakes chocolatey.



POP A SUGGESTED DONATION ON EACH CAKE LABEL.

RED NOSE DAY



# PINWHEEL SANDWICHES



The colourful Conk Jester's planning a 24-hour joke-athon for Red Nose Day, so some pinwheel sandwiches will be just the ticket to keep everyone's energy up.



Serves 4

## YOU'LL NEED

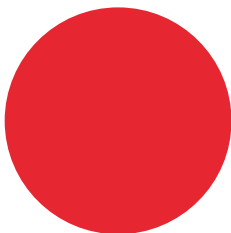
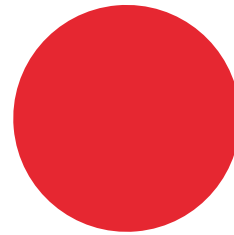
- 8 slices white or wholemeal sliced bread
- 250g tub cream cheese
- 110g pack of sliced ham
- Any other fillings you fancy

## MAKE THE PINWHEELS

1. Use a rolling pin to flatten out each slice of bread, then cut the crusts off.
2. Spread each slice with cream cheese and cover with a layer of ham.
3. Trim off any excess ham and roll each slice into a sausage. Wrap tightly in clingfilm and twist the ends to hold everything together, then pop them in the fridge to chill for a while.
4. Gently unwrap each roll and slice like a Swiss roll, revealing colourful little pinwheels.

## FIND A NEW FAVOURITE

Experiment with different fillings and wraps. We like hummus with grated carrot and sliced pepper, wrapped up in a tortilla.



# FRUITY NOSTROLLS



Hairy Nostroll comes from a long line of cave-dwelling creatures, scattered all over the globe. Hailing from the Isle of Fright, his fruity cousins are a surprisingly sweet bunch.



Each apple makes 4 nostrolls

## YOU'LL NEED

- 2 red apples, cut into quarters with the seedy bit sliced out
- Peanut butter, or a nut-free alternative like sunflower butter
- Sunflower seeds
- 2–3 strawberries, sliced
- 1 packet of edible googly eyes

## MAKE THE NOSTROLLS

1. Carefully cut a chunk out of the skin side of the apple to make a mouth.
2. Spread a thin layer of the butter inside the mouth and poke sunflower seeds in for teeth.
3. Add a slice of strawberry for a tongue.
4. Use a dot of butter to stick on the eyes – add one, two, three or more for a truly monstrous snack.

## THE EYES HAVE IT

If you can't find edible googly eyes, use chocolate chips instead.

LABEL YOUR NOSTROLLS WITH A SUGGESTED DONATION.

RED NOSE DAY

