

BIRTHDAY FRUIT CAKE



INGREDIENTS:

- ★ 1 WATERMELON
- ★ 1 BANANA
- ★ 1 STRAWBERRY PUNNET
- ★ 1 HONEYDEW MELON
- ★ COOKIE CUTTERS IN DIFFERENT SHAPES
E.G. STARS, HEARTS
- ★ SERVING CAKE PLATE

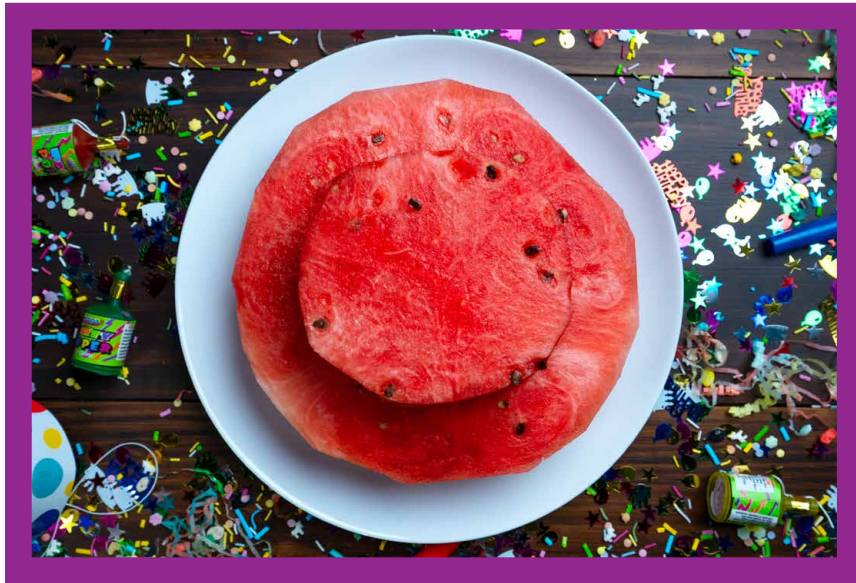
PREPARATION:

NOTE FOR SAFETY – ASK A GROWN UP TO DO THE PREPARATION STEPS AND TO SELECT FRUIT APPROPRIATE FOR THE INDIVIDUAL CHILD ACCORDING TO THEIR FOOD OR ALLERGY REQUIREMENTS & DEVELOPMENT

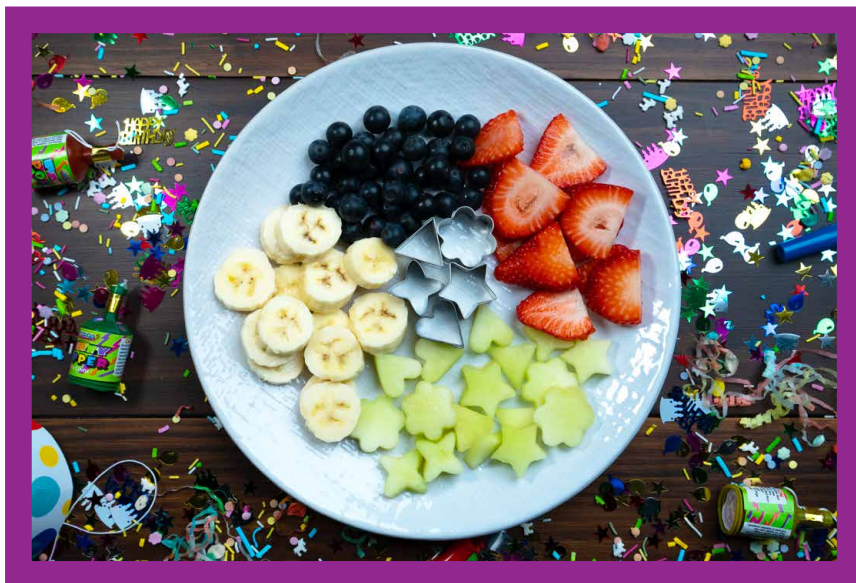
- ★ FOR SAFETY, A GROWN UP SHOULD SLICE A WATERMELON AT THE CENTRE TO FORM THE BOTTOM WIDEST LAYER OF THE CAKE. THEN CUT ONE MORE SLICE TO FORM THE NEXT LAYER. SLICE OFF THE WATERMELON SKIN FROM THE TWO CIRCLES NOW CREATED.
- ★ SLICE THE BANANA TO FORM CIRCLES.
- ★ SLICE THE OTHER FRUIT TO MAKE IT EASIER TO PUSH A COOKIE CUTTER THROUGH.

ASSEMBLY:

(TO BE MADE AT THE PARTY)



- 1.** PUT THE LARGEST WATERMELON SLICE ON A PLATE, THEN PLACE THE NEXT WATERMELON SLICE ON TOP TO FORM YOUR CAKE.



- 2.** MAKE SHAPES USING YOUR COOKIE CUTTER IN FRUIT YOU SELECTED.

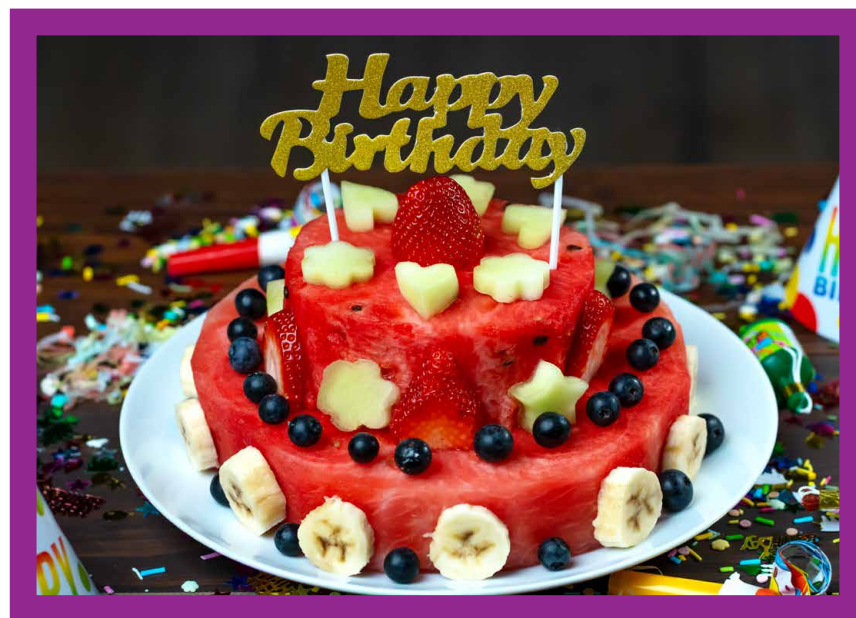
ASSEMBLY:

(TO BE MADE AT THE PARTY)



3.

START TO DECORATE YOUR CAKE WITH YOUR SELECTED FRUIT AND SHAPES.



ENJOY THIS
BIRTHDAY TREAT!