

Fruity Hedgehog

Serves 15
Prep time: 20 minutes

Ingredients

1 large green pear
1-2 packets ALLEN'S Party Mix or ALLEN'S Retro Party Mix
1 packet of ALLEN'S Jelly Beans
Fresh fruit such as grapes, cherries, strawberries
40 toothpicks

Preparation

1. Slice the bottom third off the pear so it sits flat. Cut the stem close to the pear and place on the serving plate.
2. Gently secure a black jelly bean on a toothpick and insert the other end of the toothpick into the stem of the pear for the hedgehog's nose. Cut a black jelly bean in half and secure using half a toothpick, for the hedgehog's eyes.
3. Skewer the lollies and the fruit with the toothpicks and place in the pear in neat rows.
4. Refrigerate until needed.



Slithery Jelly Cups

Makes 8 • Prep time: 30 minutes
Setting time 3 hours

Ingredients

2 packets different flavoured jelly
e.g. raspberry, lime, lemon
1 packet ALLEN'S SNAKES ALIVE
Blueberries, strawberries or raspberries (optional)

Preparation

1. Prepare the first jelly layer following packet instructions and allow to cool to room temperature. Pour the jelly mixture evenly into 8 x 200ml glasses. Add a snake and fruit if using. Place in the fridge and allow to set for 1 ½ hours.
2. Prepare the second jelly and allow to cool to room temperature.
3. Place another snake on top of the set jelly ensuring part of the snake is protruding. A toothpick or skewer can be used to secure in place. Add some fruit if using and pour the second jelly over the first layer. Place in the fridge for at least 1 ½ hours.
4. When set, serve with additional fruit if desired.



Fun Party Recipes

from



ALLEN'S MAKES SMILES®



Biscuit Pops

Makes 20 • Prep time: 30 minutes
Cooking time: 20 minutes, plus cooling time

Ingredients

225g unsalted butter
½ cup sugar
¼ cup HIGHLANDER Sweetened Condensed Milk
2 cups plain flour
1 tsp baking powder
20 ice cream sticks

Icing

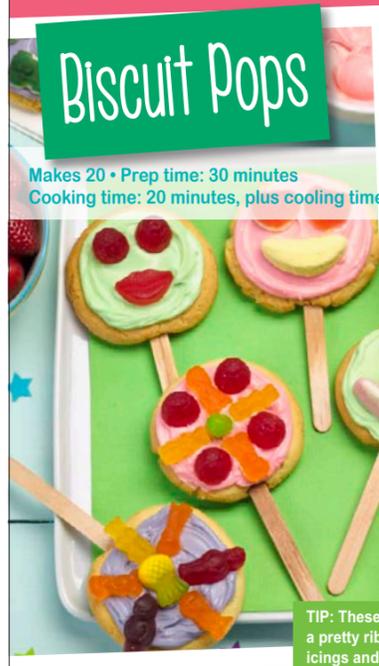
100g unsalted butter, softened
1 ¾ cups icing sugar
1-2 Tbsp hot water
1 tsp vanilla essence
1-2 drops food colouring to suit (pink, orange, yellow, blue, green, purple)
1 packet ALLEN'S Party Mix or ALLEN'S Retro Party Mix

Preparation

1. Preheat the oven to 180°C.
2. Lightly grease or line 2 oven trays with baking paper.
3. Using an electric beater, cream the butter and sugar together in a bowl. Beat in the HIGHLANDER Sweetened Condensed Milk.
4. Sift together the flour and baking powder and fold into the creamed mixture. Roll tablespoons of the mixture into balls and place on the oven trays. Lightly press each ball with a spatula to flatten into an even round shape. Insert ice cream stick into the dough.
5. Bake for 15-20 minutes, then cool on a wire rack.

ICING & DECORATION: Using an electric beater, cream the butter for 1-2 minutes until pale. Add icing sugar, half a cup at a time alternating with 1 teaspoon hot water and beat until fluffy, creamy and desired consistency. Tint with colouring or flavour with essence. Spread icing over top of cooled biscuits. Decorate with the lollies.

TIP: These are great for party bags, fairs etc. Place Biscuit Pops in a cellophane bag and tie with a pretty ribbon. They also make a great party activity – give each child a biscuit and place the icings and lollies in bowls and let them have fun decorating and creating their own masterpiece.



Piñata Cake

Serves 12 • Prep time: 1 hour
Cooking time: 1 hour plus cooling time

Chocolate Cake

1 ½ cups sugar
1 ¾ cups plain flour
¾ cup NESTLÉ Baking Cocoa
2 tsp baking powder
2 tsp baking soda
½ cup canola oil
1 cup water
1 cup reduced fat milk
2 eggs
1 tsp vanilla essence

Icing

200g NESTLÉ Cooking Chocolate
¼ cup cream

Chocolate Shell

Canola oil for greasing
1 packet NESTLÉ White Melts, 375g
2 packets ALLEN'S Party Mix/
ALLEN'S Retro Party Mix/
MACKINTOSH'S or other ALLEN'S lollies for decorating and for the inside of the piñata.
Fresh strawberry for the top



Preparation

- CHOCOLATE CAKE:** 1. Preheat oven to 180°C. Grease and line a 24cm spring form pan.
2. Place the sugar in a large bowl and sift the flour, baking cocoa, baking powder and baking soda. Mix well.
3. In a separate bowl whisk the remaining ingredients. Combine the liquid mixture with the dry mixture and mix thoroughly. Pour into pan.
4. Bake in preheated oven for 50-60 minutes, until risen and firm - test the cake with a skewer inserted into the centre, it should come out clean when ready. Cool completely before icing.

ICING: Combine chocolate and cream and melt over a low heat until smooth and glossy – allow to cool and thicken then spread over the cake. Decorate with ALLEN'S lollies as desired.

- CHOCOLATE SHELL:** 1. Lightly grease a 6 cup capacity glass bowl with oil; place bowl in the freezer for 10 minutes.
2. Melt chocolate following pack instructions and pour into the bowl. Slowly swirl chocolate to evenly coat the bowl. Continue rotating until chocolate begins to set; try to keep the chocolate a similar thickness, particularly at the edge.
3. Stand until chocolate is almost set. Cover and set aside in a cool place.
4. When needed, gently press/prise the chocolate shell from around the bowl to loosen. If it does not release easily, cover the base of the bowl with a warm tea towel until it slips out.
5. Pile lollies onto the centre of the cake and carefully place chocolate shell over them.
6. Using melted chocolate, secure the lollies and strawberry to the chocolate shell.
7. Serve and allow the birthday child to break the chocolate shell open with a toy hammer.

Check out the range...



Range may vary instore

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