

chocolate dinosaur nests

ingredients

- 200g dark chocolate
- 50g butter
- 2 tbsp golden syrup
- 100g cornflakes
- 24 mini eggs

directions

1. Melt the chocolate, butter & golden syrup together in a bowl over a gently simmering pan of water.
2. Stir until smooth and remove the bowl from the heat.
3. Stir in the cornflakes & mix until well coated.
4. Spoon into the muffin cases & make a well in the centre.
5. Add 3 mini eggs to each nest & place in the fridge to harden.

tip

Don't let the bottom of the bowl you are melting the chocolate in touch the simmering water



directions

1. Preheat the oven to 180°C/gas mark 4/350°F.
2. Cream the butter & sugar together until pale & beat in the eggs & vanilla.
3. In another bowl, combine the flour, baking powder & salt. Add the dry ingredients to the butter & eggs & mix gently but surely. Add a little more flour if the mixture is too sticky.
4. Halve the dough, form into fat discs, wrap each half in cling film & rest in the fridge for at least 1 hour
5. Sprinkle a surface with flour, place a disc of dough on it & sprinkle a little more flour & roll out
6. Use your dinosaur biscuit cutters & place the biscuits a little apart on two lined baking trays
7. Bake for 8–12 minutes, by which time they will be lightly golden around the edges. Cool on a rack and continue with the rest of the dough
8. When fully cooled, the biscuits can be iced and decorated. Put a couple of tablespoons of hot water into a large bowl, add the sieved icing sugar & mix together, adding more water as you need to form a thick paste. Colour as desired & have fun decorating your dinosaurs!

dinosaur biscuits



ingredients

- 175g soft unsalted butter
- 200g caster sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 400g plain flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 300g icing sugar (sieved)
- food colouring
- Dinosaur shaped food cutters (available online)

dinosaur meringue bones

ingredients

- Box of 6 eggs
- 250g caster sugar

directions

1. Preheat oven to 200 degrees. Put egg whites & sugar in the heatproof bowl and set over a pan of simmering water.
2. Whisk constantly until sugar is dissolved & mixture feels warm to the touch. About 5 minutes.
3. Remove the bowl from the heat & beat on high speed until very stiff peaks form. About 8 minutes.
4. Transfer meringue to a pastry bag fitted with a 1/2-inch plain round tip & pipe bone shapes onto two lined baking sheets.
5. Bake until crisp throughout, about 1 hour.
6. Let them cool on a wire rack.

tip

You will need a piping bag to pipe your dinosaur bones!

dinosaur cupcakes

directions

1. Preheat oven to 180C/gas 4 & line 12-hole muffin tin with paper cases.
2. Cream the butter & sugar together in a bowl until pale. Beat in the eggs a little at a time & add vanilla extract.
3. Fold in the flour using a metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 10-15 minutes until golden- brown on top & a skewer comes out clean. Set aside to cool for 10 minutes and cool on a wire rack.
5. For the buttercream icing, beat butter in a large bowl until soft. Add half the icing sugar & beat until smooth.
6. Add the remaining icing sugar with one tablespoon of milk, add more in necessary, until the mixture is smooth and creamy.
7. Add the food colouring & mix well.
8. Decorate the cupcakes with the buttercream & dino-themed toppers.



ingredients

- 110g butter
- 110g caster sugar
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 110g self-raising flour
- 1-2 tbsp milk

For the buttercream icing

- 140g butter, softened
- 280g icing sugar
- 1-2 tbsp milk
- a few drops of food
- colouring

For the toppers - use ready to roll marzipan, or you can buy edible dino-themed toppers online, or make them out of cardboard.