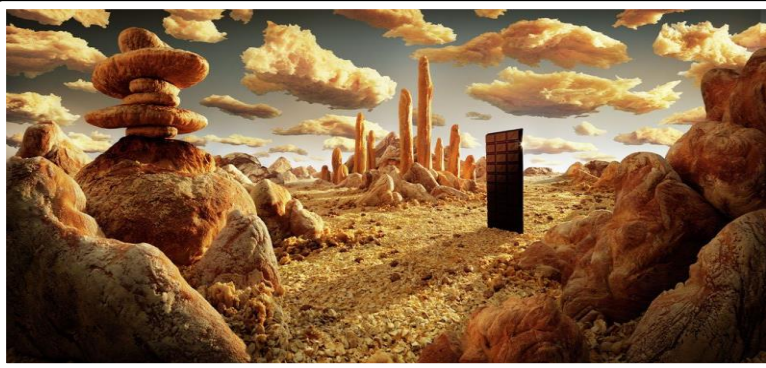


Our Wonderful World

Week 3 – Spectacular Space




This week's food theme is definitely my favourite, outer space! Did you know, you could fit ONE MILLION planet Earths inside the sun? Now that is truly incredible!






This week's Carl Warner picture is delicious bread scene, I think it looks just like the surface of another planet! Maybe Mars? Here is a link to a bigger version of the picture.

<https://shop.carlwarner.com/products/2001-a-space-breadscape>

Here are some recipes that you can try along the Spectacular Space theme. Each one has a link to the recipe, and a shopping list. I've added a picture to each one this week. Have fun with the recipes, be creative with the ingredients, and don't worry if they don't turn out exactly like the pictures!

Recipe Name	Recipe Link	Shopping List
Fruit Rocket Ship 	http://mykidcraft.com/fruit-rocket-ship/	<ul style="list-style-type: none"> • Skewers • Your favourite fruit (melon, pineapple, kiwi or anything you can cut in the right shapes will work best!)
Space Rock Buns 	https://rainydaymum.co.uk/space-rock-cake-recipe/	<ul style="list-style-type: none"> • Butter • Plain flour • Sugar • Raisins or other dried fruit • One egg • Milk
Rocket sandwich 	https://lifewiththecrustcutoff.com/fun-sandwich-ideas/ (You'll have to scroll past a couple of other sandwich ideas to get to this one)	<ul style="list-style-type: none"> • Bread • Any sandwich filling • Carrot (for the blast off!)

<p>Alien pretzels</p> 	<p>http://newspapercat.org/the-easiest-space-alien-party-food-idea-ever-alien-pretzels</p>	<ul style="list-style-type: none"> • Yoghurt covered pretzels (plain would work fine too) • Green gel icing • Edible icing eyes, or you can make your own out of white icing.
<p>Moon Rice Cakes</p> 	<p>https://www.fun365.orientaltrading.com/article/space-themed-snacks</p>	<ul style="list-style-type: none"> • Rice Cakes • Peanut Butter • Banana • Cheerios
<p>Martian crackers</p> 	<p>https://www.taste.com.au/recipes/martian-crackers/f86abcf8-287b-4cf8-84eb-a965d7a0de98</p>	<ul style="list-style-type: none"> • Crackers • Hummus • Cucumber • Mozzarella (or any cheese) • Cherry tomatoes
<p>Planet Cake Pops</p> 	<p>https://www.taste.com.au/recipes/planet-cake-pops/d09f2a27-b2ad-41eb-b2d0-152f5c9e4b62 (This is simpler than it looks at first glance!) Alternatively, here is my simplified version: Blitz the sponge cake up and mix it with icing, then form it in to balls and freeze for 30 mins. Melt chocolate and dip your lolly sticks in to melted chocolate. Then push dipped end of lolly stick about 2cm in to each cake ball. Dip the cake balls in to the melted chocolate and then roll in sprinkles. Freeze for another 30 minutes to set!</p>	<ul style="list-style-type: none"> • Pre made sponge cake • Pre made icing • Coloured sprinkles • White chocolate • Milk Chocolate • Lolly sticks