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# Grobswitchy Grubcakes

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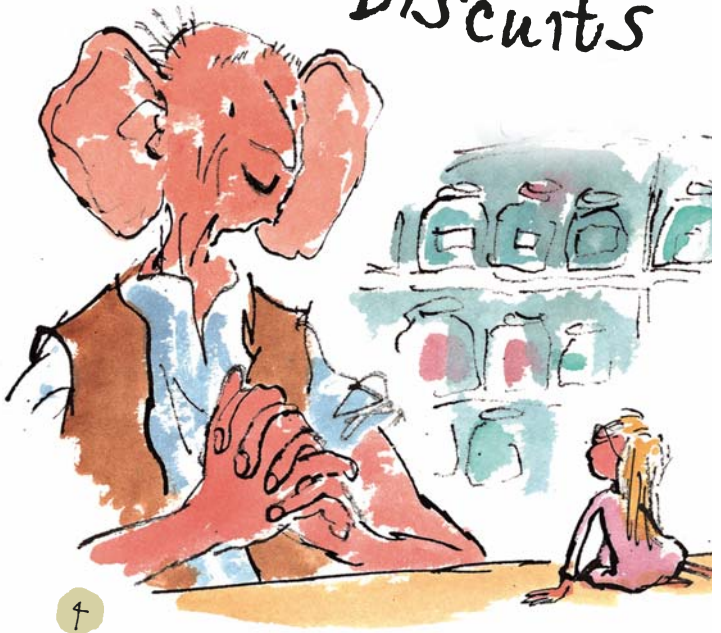
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# Bonecruncher Biscuits





## Step 1

Ensure the butter is soft – either leave it out for about an hour, or heat it for a few seconds in the microwave. Then, pour the butter into the mixing bowl.

## Step 2

Sift the flour into the bowl and mix until smooth. Then, stir in the cheese, keeping a handful to one side. Keep mixing until you can press the mixture into a ball.



### You Will Need:

- 125 g butter
- 175 g plain flour
- 50 g Red Leicester cheese, grated
- 1 baking tray
- a mixing bowl
- a grater
- a wire cooling rack
- a sieve
- a wooden spoon
- a rolling pin
- a knife

## Step 3

Now, roll out the dough mixture until it is about 1 cm thick.



## Step 4

Ask an adult to cut out as many bone shapes as they can from the dough, using a knife. Place the bones onto a greased baking tray.



## Step 5

Place the tray into a preheated oven (180°C/350°F/gas mark 4). Cook for 20 minutes, scattering the saved cheese over the bones 5 minutes before the cooking time is up. Remove the bones from the oven and leave to cool on the wire rack.

"Noise of crunching bones crackety-clack for miles around!"





# Oompa-Loompa Cakes



### You Will Need:

- 225 g self-raising flour
- 75 g margarine
- 75 g caster sugar
- 1 egg
- 75–100 ml milk
- 25 g cocoa powder
- a small bar of milk chocolate
- hundreds and thousands
- a selection of chocolate-covered sweets
- a sieve
- a mixing bowl
- a wooden spoon
- a wire rack
- mini cupcake cases from kit
- a greased mini bun tray

## Step 1

Turn the oven on to 200°C/400°F (gas mark 6). Put the mini cupcake cases in a mini bun tray. Place the sieve over a bowl, and sift the flour into it.



## Step 2

Put the margarine in the bowl and, using your fingers, rub the margarine in until the mixture becomes crumbly. Add the sugar and mix in.



## Step 3

Add the egg and milk and mix, using a wooden spoon, to make a stiff mixture. Now, stir in cocoa powder – this turns the mixture chocolatey.



## Step 4

Put spoonfuls of the mixture into the cupcake cases. Bake in the oven for 10–15 minutes. Cool on a wire rack.





## Step 5

Break a bar of chocolate into pieces, and place into a covered heatproof bowl. Heat in the microwave for 45 seconds and stir until smooth. Then, fill a spoon with the chocolate, and spread it on the top of the cakes.



## Step 6

While the chocolate is still warm, shake on hundreds and thousands and stick on a chocolate-covered sweet.



"You only had to mention the word 'cacao' to an Oompa-Loompa and he would start dribbling at the mouth"

