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Opening extract from

Flossie Crums: The Royal Spotty Dotty Cake

Written by

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Published by

Pavilion Children's Books

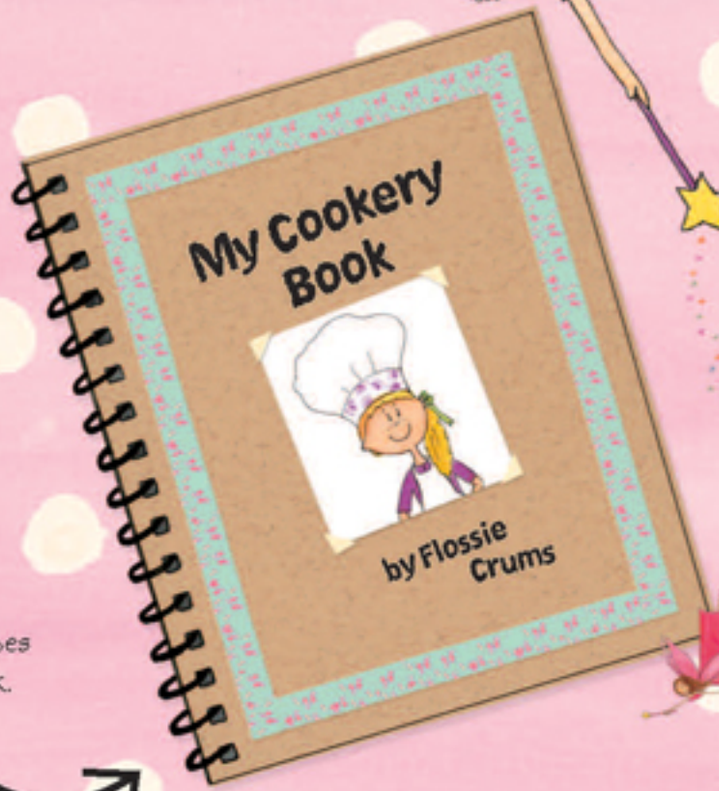
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Hello! I'm Flossie Crums, aged seven and three quarters. I'm just an ordinary girl, but I also happen to be the Royal Baker of the Fairy Kingdom of Romolonia! Ever since, I was little I've always made special cakes, but now I bake for the fairies too.





I keep all my recipes in this little book.



My Mum



My Dad

My Family



...and my fairy friends

My dog Rocket

My Cat Goliath





My little brother Billie. He likes collecting bugs... yuck!



Instead of nappy changing, Crystal showed us how to tell **flower-time.**



(Flower-time is just like human-time except there are flowers instead of numbers.) Then suddenly it was pansy o'clock (that's five o'clock, see!) and it was time to go home.

"Come on Billie we've got to go.

I want to make a cake for the baking competition in the village fair."

"You're bound to win!" said Cherry kindly. **"Your cakes are the best in your world – and in ours!"**

But I wasn't so sure. An old lady called Miss Batty had won first prize for the last three years running.

We waved goodbye to everyone. Plum led us back to the doorway to our garden. As she spun round and round us, flying in the opposite direction, Billie and I grew bigger and bigger until we were back to our normal size.

"Bye bye," she waved and disappeared back through the door which then magically melted away.





I decided my entry in the cake competition would be a brilliant double-decker Orange and Lemon Spotty Dotty Cake.

Billie then disappeared into the garden with Rocket and his horrid box of worms and I was finally left alone to bake in peace – phew!

"No Billie, it's not beautiful take it..."

"Wooff!"

Rocket had spotted Honey!



"AAAAgggrrrhhhhh!"

screamed Honey, toppling off the edge of the bowl and falling head first into the cake mix!

"Bluummmfff," wailed poor Honey.
"Blmmmfff, mmmerbbble,
bbbllerbble, blmmmmfff!"



BILLIE'S EXPLODING TOFFEE AND CHOCOLATE BROWNIES WITH JELLY WORMS!

These are Really yummy!



Billie's Exploding Toffee and Chocolate Brownies with Jelly Worms!

What you need:
160g/5½oz/⅔ cup softened butter
160g/5½oz dark chocolate
3 medium eggs
250g/9oz/just over 1 cup caster sugar
50g/2oz chocolate toffees, cut into small chunks
110g/3¾oz/1 cup plain flour
jelly worms, indoor sparklers

What you do:
Preheat the oven to 180°C/350°F/gas mark 4. Using a little extra butter, grease a 20.5cm/8inch square tin (or, even better, use a silicone brownie tin).

Put the butter and dark chocolate in a saucepan on the heb and leave over a gentle heat until melted. Stir together, then take off the heat and leave to cool for 5 minutes.

Using a wooden spoon, mix the eggs with the sugar and add to the melted chocolate. Add the chocolate toffee chunks and flour, then mix everything together.

Spoon all the mixture into the tin and get help to put it in the oven, then bake for 25 minutes.

Get a grown-up to help take the tin out of the oven, then let it cool. Cut into 12 brownie squares.

Pile up on a plate and serve with jelly worms and indoor sparklers!