# Chloe's Kitchen: Make your very own....... PONY PARTY PATTY CAKES!

tarbuck, Twilight and Chloe have been taste testing, baking and decorating for weeks now (so much for Starbuck's health kick!) – to create the PERFECT pony party

patty cakes. If Starbuck's girth is anything to go by, this HW recipe will leave your pony party quests whinnying for more! The perfect pony party patty cakes also make great snacks for school, slumber parties or pony club – so enjoy!

## Method:

1. Preheat the oven to 200°C and line your cup cake tray with your paper patties.

2. Combine butter and sugar until fluffy, then add your eggs, flour and vanilla essence and mix some more!

3. Gradually add in your milk as you mix until you have a soft batter ready for cup-cake creation!

4. Use a large spoon to fill each patty cake container – but only put enough mixture to reach halfway up the patty - or your cupcakes will 'overflow' in the oven. A bit like Starbuck's bellv!

5. Bake in your pre-heated oven for 15-20 minutes or until your pony party patty cakes are golden on top. Once you've taken your cakes out of the oven, allow them to cool for a couple of minutes before moving each patty cake onto a wire cooling tray, ready to be iced. Make sure your patty cakes have fully cooled before icing them!

 $\delta$ . Set your kitchen bench up with a series of small bowls of different coloured icing (you can use pre-bought frosting with food colouring added to it OR mix your own using the ingredients below\*\*!), bowls of lollies that you can shape into jumps or faces and plenty of friends to help you decorate your cakes!

\*See following page for details of ordering your pony party cup cake patties as part of a HorseWyse PONY PARTY PACK!

\*\*For homemade icing, simply mix 2 tablespoons of softened butter or margarine, with a cup of icing mixture and 2 tablespoons of hot water and add colour as you mix.

Twilight's tip: Make sure you sieve the icing mixture into a bowl before you begin, to stop any lumps forming, and gradually mix in the butter with a fork or spoon until it looks like play dough. Then add the hot water and/or food colour, one spoon at a time, until your icing looks just right!

Now, you're ready to start creating your pony party patty cakes! Why not try making show jumps, pony faces, horse shoes or even add some model horses and have yourself a patty cake horse show!

## You will need:

A 12-cup muffin or patty cake tin with pony party cup cake patties\*

Large mixing bowl Wooden spoon for chasing Starbuck out of the

kitchen with! LOTS of icing and lollies for decorating - just use

## your imagination!

# Ingredients:

125g softened butter 125g caster sugar 2 large eggs 125g self-raising flour 1/2 tsp vanilla essence 2-3 tablespoons of Buttermilk (available in most supermarkets) Pre-bought frosting/icing OR for homemade icing\*\*





We've had HEAPS of HW readers celebrating their Birthdays this year already - HAPPY BIRTHDAY EVERYBODY - and how cool do all these HW Reader Birthday Cakes look? Of course, you can find the recipes and instructions for this AMAZING HW Horsey Birthday Cake in our Winter 10th Birthday issue of HW - now available on our HW website as a back issue! www.horsewyse.com.au

#### Don't forget to email us some photos of your horsey kitchen capers...and Starbuck can't wait to see how creative you can get with your Pony Party Patty Cakes this issue! We'd love to include your cooking creations in a future issue of HW, so just email your photo and details to mail@horsewyse.com.au SOON! Happy Pony Partying People!

We'll catcha' cooking!

Chloe, Starbuck & Twilight

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