

# DIY PRINCESS RECIPE

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**YOU WILL NEED:**

**Child safety** - All use of knife and hot kitchen appliances must be done by an adult.

## INGREDIENTS

### PRINCESS SANDWICH:

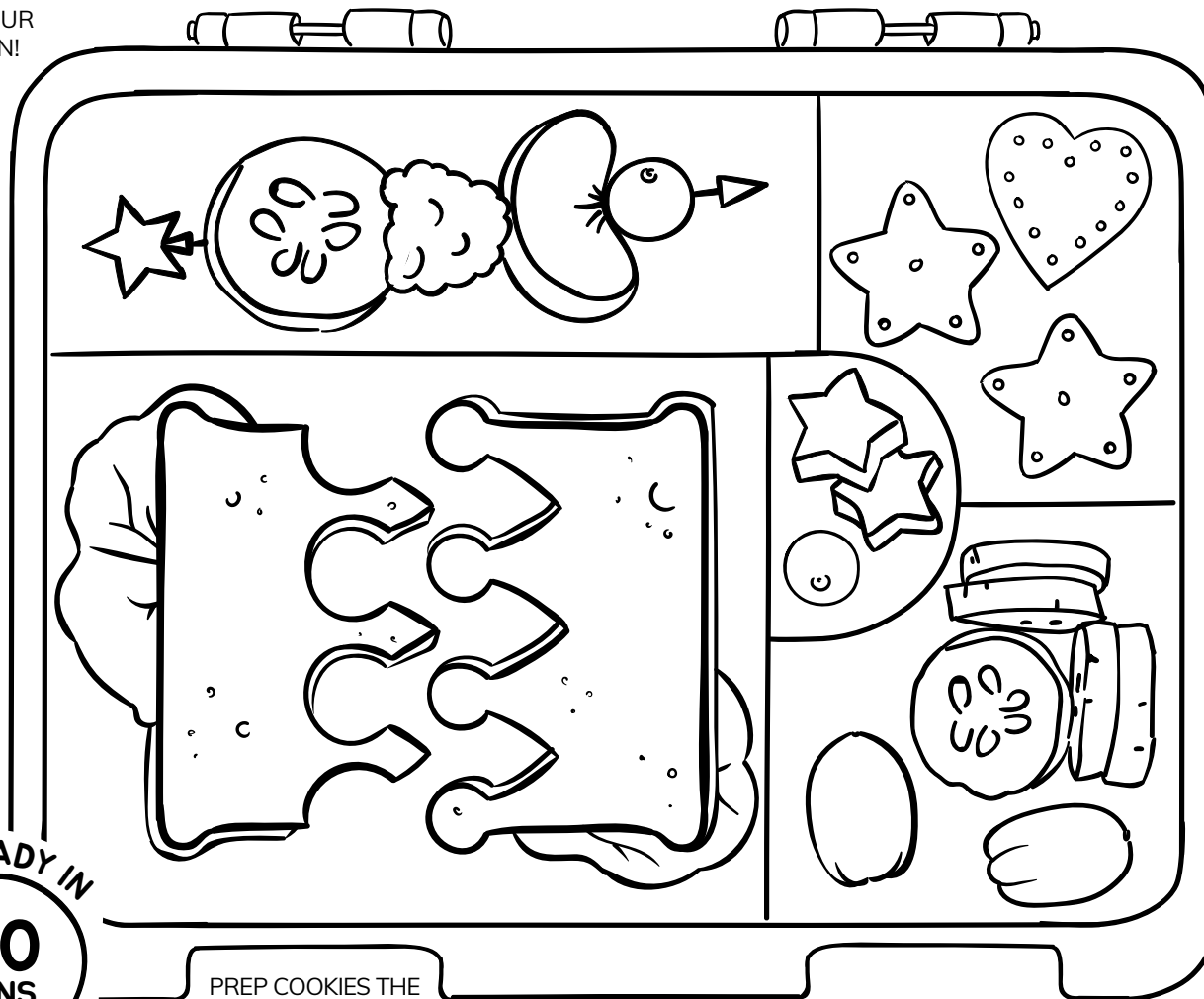
 X 2 BREAD SLICE	 X 1 CHEESE SLICE	 X 1 HAM SLICES	 X 1 TOMATO
<b>CROWN CUTTER WORKS BEST WITH SOFT BREAD</b>		 SPRINKLE PEPPER	 SPRINKLE SALT

### SPARKLE GINGERBREAD COOKIES:

 1 CUP WHOLE WHEAT FLOUR	 1/2 TSP BAKING POWDER	 1/2 TSP GND CINNAMON	 1/8 TSP ALL SPICE
 1/8 TSP GND GINGER	 2 TBSP MILK	 2 TBSP MAPLE SYRUP	 1 TBSP MOLASSES
 1/4 CUP BUTTER, SOFTENED	 1/8 TSP SALT	<b>LIGHT MOLASSES FOR MORE COMMON LIGHT BROWN COLOUR</b>	

### RAW SNACKS:

 X 1 CUCUMBER	 HANDFUL BLUEBERRIES	 HANDFUL RASPBERRIES	 X 2 CHERRY TOMATOES
<b>FULL OF VITAMINS &amp; ANTIOXIDANTS</b>		 X 1 WATERMELON	 X 1 MANDARIN



READY IN

**30 MINS**

PREP COOKIES THE NIGHT BEFORE 90 MINS

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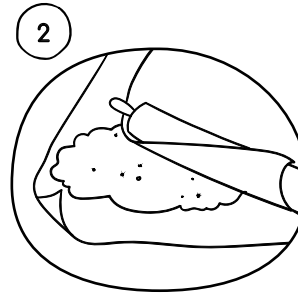
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## METHOD

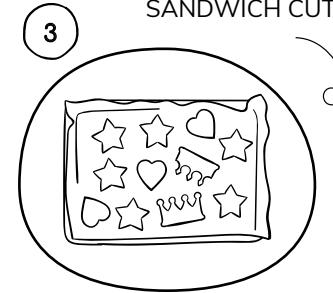
START WITH THE COOKIES THE NIGHT BEFORE



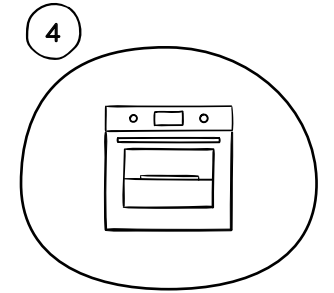
Place all ingredients into a bowl & use your hand to mix together to form a dough.



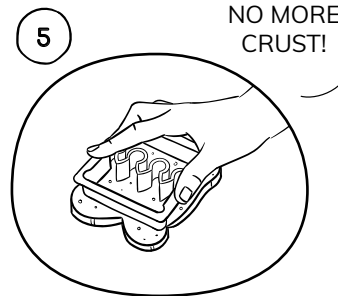
Roll the dough 5 mm thick between two pieces of baking paper. Preheat oven to 180 degrees Celsius.



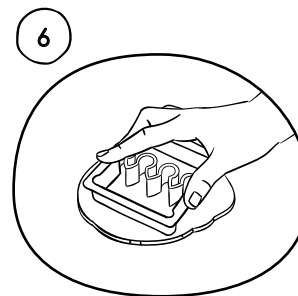
Cut out the dough with a cookie cutter or hand carve with kitchen knife & transfer to the prepared baking tray.



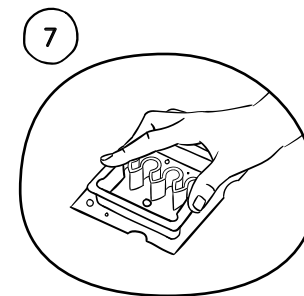
Bake for 8 to 10 minutes, until lightly browned around the edges. Careful not to burn. Cool. Optional - add icing pattern on top!



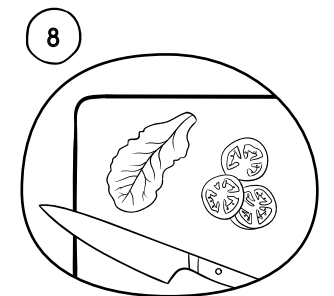
Press your crown sandwich cutter onto bread slices & press firmly until you cut all the way through.



Repeat by pressing cutter onto ham slice.



Repeat by pressing cutter onto Swiss cheese slice.

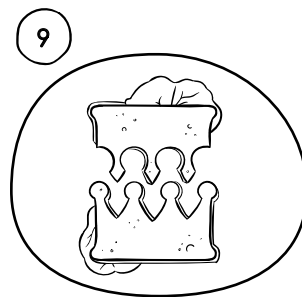


Slice up tomato & break up lettuce.

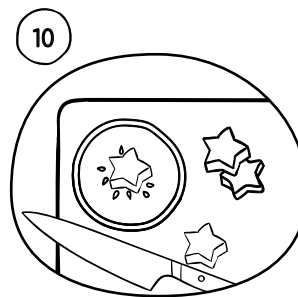
### Handy Tip:

If you don't have wand skewers you could try using regular skewers & crafting a wand head to the top using paper!

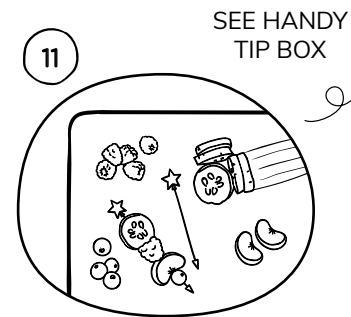
COLOUR IN THE RECIPE AS YOU GO!



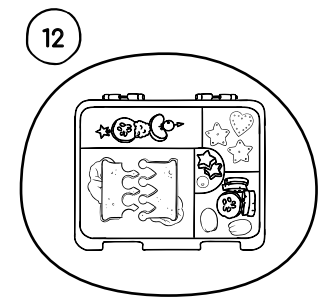
Spread butter on bread & stack with cheese, ham, tomato, lettuce, salt & pepper.



Cut watermelon star shapes, using a star cutter, or if your confident, your kitchen knife.



Chop up your cucumber. Gather raspberries, blueberries & mandarin, slide onto magic wand skewers.



Place all of your princess bento lunch items into your bento.