



Fun treats for
Kids Parties



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Kids Parties with Copha

Fun and delicious kids treats and Copha go hand in hand!

This range of crowd-pleasing recipes are simple to make and sure to be loved by all at the party!

From **Rainbow teacake** to **Popcorn rocky road**, there's something for everyone.

We've also included healthy snacks and party game ideas to keep the little ones entertained!

Try a recipe today, or to learn more about Copha visit www.copha.com.au



Popping candy bark

Difficulty: Easy
Preparation: 7 mins
Makes: 1 Sheet (30cm X 30cm)

Ingredients

- 200g milk or dark chocolate
- 40g Copha
- 40g popping candy

TIP:

Popping candy shards can also be decorated with pure gold leaf (this is edible) for a more glamorous garnish to any dessert platter.

Method

1. Melt together the Copha and chocolate over a medium heat or microwave on 50% power for 1½ minutes, stirring occasionally until smooth.
2. Spread the mixture in a thin layer onto a tray lined with foil.
3. Whilst the chocolate is still wet, sprinkle evenly with the popping candy.
4. Mark the Chocolate with a warm knife into large triangular shards and allow to set in a cool place until required.



Honey joys

Difficulty: Easy
Preparation: 8 – 10 mins
Cooking: 10 mins
Makes: 18 Honey joys

Ingredients

- 60g Copha
- 2 tablespoon honey
- (1/3) cup sugar
- 4 cups corn flakes

TIP:

These honey joys are gluten free.
Honey joys can also have sultanas,
dried cranberries or chocolate chips
added prior to baking.

Method

1. Pre-heat oven 150°C
2. Melt together the Copha, honey and sugar in a saucepan over low heat, stirring until the sugar has dissolved. Allow mixture to cool slightly.
3. Place the corn flakes into a large mixing bowl, then pour the Copha mixture over. Mix well to coat flakes.
4. Spoon the honey joy mixture into muffin trays lined with paper cases.
5. Bake the honey joys in the pre-heated oven at 150°C for 10 minutes.
6. Remove tray from oven and cool on a wire rack. Honey joys will firm on cooling.
7. When cool, store in an airtight tin.



Popcorn rocky road

Difficulty: Easy
Preparation: 15 mins
Makes: 20 Squares

Ingredients

- 100g Copha
- ½ cup cocoa powder
- ½ cup icing sugar
- ½ teaspoon vanilla extract
- 100g white marshmallows, halved
- 50g glace cherries, halved
- 100g caramel popcorn
- white chocolate for decorating

TIP:

Setting time 40 minutes.
This rocky road is also delicious with addition of walnuts or toasted slivered almonds. Desiccated coconut may also be added.

Method

1. Line the base and sides of a 15 x 30cm slab tin with baking paper.
2. Melt the Copha in a small saucepan over a low heat.
3. Combine the cocoa powder, icing sugar and vanilla in a large bowl. Stir in the Copha until well combined.
4. Fold the marshmallows, glace cherries and caramel popcorn into the Copha mixture and coat all ingredients well.
5. Pour the mixture evenly into the lined tin, press firmly with hands or the back of a flat spoon. Allow to set in a cool place or refrigerate.
6. When the rocky road is set, cut into squares with a warm sharp knife and store in an airtight container until required.



More party snacks



Fruit Skewers

Ingredients

- Fresh fruit of your choice
- Natural yoghurt
- Wooden skewers

Method

1. Chop up fruit into pieces roughly the same size.
2. Thread onto skewers, alternating fruit varieties.
3. Serve with yoghurt on the side as a dipping sauce.



Fun Wraps

Ingredients

- Wholegrain wraps
- Lettuce, washed and broken into pieces
- Tomatoes, sliced
- Cucumber, sliced into long strips
- Cheddar cheese, cut into long strips

Method

1. Layer all ingredients on a wrap
2. Fold up bottom section of wrap, and roll sides in.
3. Wrap in coloured paper covering the bottom half of the wrap, and secure with coloured string or a peg.

Popping candy hedgehog

Difficulty: Easy
Preparation: 15 mins / 40 mins refrigeration time
Cooking: No cooking required
Makes: 16 squares or 12 fingers

Ingredients

Hedgehog

- 250g Copha
- 4 tablespoon cocoa powder
- 80g castor sugar
- 1 tablespoon rum or coffee
- 1 egg
- 250g shortbread biscuits, roughly chopped
- 50g red jelly lollies, chopped

Icing

- 30g Copha
- 125g milk chocolate bits
- 50g popping candy pieces

TIP:

Refrigeration time 40 minutes.
Hedgehogs may be stored in an airtight container for up to 1 month. If you are gluten intolerant, replace shortbread biscuits with rice cookies or popcorn.



Method

Hedgehog

1. Line the base and sides of 30 x 15cm slab tin with baking paper.
2. Combine the cocoa powder and castor sugar in a large bowl and mix well.
3. Melt the Copha in a small saucepan over low heat. Pour the melted Copha into the bowl and mix with the cocoa powder and sugar.
4. Stir in the rum and beaten egg.
5. Fold through the biscuit pieces and lollies. Mix together until well combined.
6. Press hedgehog mixture into the lined slab tin.

Icing

1. Melt together the remaining Copha and chocolate in a bowl. Microwave on 50% power for 1 minute. Stir until well combined.
2. Spread the topping mixture over the hedgehog evenly, sprinkle with poppy candy pieces and allow hedgehog to set.
3. Refrigerate for several hours before slicing into squares or fingers using a warm wet knife.
4. Serve as required.



Chocolate crackle popcorn

You can't go wrong with these popcorn sized colourful chocolate crackle balls –the kids will love helping to make and eat them too!

Difficulty: Easy
Preparation: 30 mins
Cooking: 1 hour
Garnishing: 30 mins
Makes: 10 – 15 small popcorn bags or tubs

Ingredients

- 250g (1 block) Cofpa
- 200g white chocolate, chopped (not compound)
- 125g (1 cup) icing sugar - sifted
- 60g (½ cup) milk powder
- 4 cups Rice bubbles
- 100g (1 cup) desiccated coconut
- natural food colouring (multi-colours) - e.g. red, green, yellow, blue

TIP:

Store popcorn crackles in an airtight container in the fridge for up to 4 days.



Method

1. Line 2 flat baking trays with baking paper.
2. Combine white chocolate and Copha in a large bowl. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
3. Add the icing sugar, milk powder, rice bubbles and coconut. Stir to combine.
4. Divide mixture evenly into 4 bowls and put a few drops of food colouring in each to get the desired colour you want. Rest the crackle mix for 20 minutes.
5. Pinch off walnut sized pieces and shape into popcorn balls. Place popcorn crackle balls in fridge to set for 1 hour.

Assembly

1. Mix up the different colour popcorn crackles and divide evenly into popcorn bags or tubs before serving.
2. Store popcorn crackles in an airtight container in the fridge for up to 4 days.



Kids party games



Egg and Spoon Races

We recommend hard-boiling the eggs first, to avoid a very messy group of kids! Get the kids to team up into groups of four, for a fun relay race.



Simon Says

This game never fails to delight. Choose someone to be 'Simon' who will instruct everyone to do things like:

'Simon says : Hands in the air! Simon says : Thumbs on chins! Simon says: One leg up!'

After a few instructions, Simon is to give an instruction without saying 'Simon says', eg. 'Finger on your eye!'

Any kids who follow the instruction without the 'Simon says' are out, until you get to the winner.

Rainbow teacake

with vanilla frosting & M&M's

Spectacular looking, this colourful birthday treat is easier to make than you think. And you can even make it a day before the party!

Difficulty: Medium
Preparation: 45 mins
Cooking: 30 mins
Garnishing: 30 mins
Makes: 12 generous slices

Ingredients

Tea Cake

- 170g ($\frac{3}{4}$ cup) castor sugar
- 4 eggs
- 150g ($1\frac{1}{4}$ cups) self-raising flour
- 1 tablespoon corn flour
- 15g Copha, melted
- 80ml ($\frac{1}{2}$ cup) milk
- 3 x 380g M&M's packets, to decorate (replace with Smarties if desired)

Vanilla Frosting

- 3 cups icing sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 1 to 2 tablespoon whipping cream

TIP:

Can be stored in fridge for up to 3 days.



Method

Tea Cake

1. Pre heat oven to 170°C (fan forced 150° C) 330°F/ 300°F. Grease and line an 18cm/7 inch spring form tin with baking/ grease proof paper.
2. Combine castor sugar and eggs together in an electric mixer and beat for 8 to 10 minutes until pale and creamy and tripled in volume.
3. In a separate bowl, sift together self-raising flour and cornflour 3 times. Sift flours over egg mix and quickly fold through using a spatula, making sure all ingredients are well combined.
4. Melt Copha in microwave or saucepan until fully melted. Warm milk in microwave (on high for 20 seconds). Pour Copha and milk down the side of bowl and fold through the egg and flour mix.
5. Pour final mixture into prepared pan and smooth surface. Bake in oven for 30 minutes or until a skewer inserted into the centre comes out clean. Remove pan from oven.
6. Set cake aside in the pan for 5 – 10 minutes before turning onto a wire rack for 30 minutes to cool completely.

Vanilla Frosting

1. Using an electric mixer, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes.
2. Add vanilla and cream and continue to beat on medium speed for 1 minute more, adding more cream if needed for spreading consistency.

Assembly

1. Slice your cake in half horizontally, ensuring you cut as evenly as possible. Place the bottom sponge on a serving plate.
2. Spread vanilla frosting over the base. Place the top cake layer on top of your filling layer.
3. Spread the frosting over the sides and top of the cake evenly.
4. Separate the M&M's by colour. Place a single row of alternating colour M&M's around the base of the cake. Continue to place M&M's row by row up the side of the cake, as per picture. Once the sides are done, continue this same process along the top of the cake.
5. Let frosting set before serving.



Layered chocolate crackle slice

Crunchy and chocolaty, the kids will want to gobble these up. And we bet you will too!

Difficulty: Easy
Preparation: 30 mins
Cooking: 25 mins
Makes: 16 – 20

Ingredients

Biscuit Base

- 250g (1 packet) chocolate ripple biscuits
- 100g Cofpa

White Chocolate Crackle

- 60g (¼ cup) Cofpa
- 80g (¾ cup) white chocolate, chopped (not compound)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g (¼ cup) milk powder
- 20g (⅓ cup) desiccated coconut

Dark Chocolate Crackle

- 60g (¼ cup) Cofpa
- 80g (¾ cup) dark cooking chocolate (chopped)
- 65g (½ cup) icing sugar
- 25g (1 cup) rice bubbles
- 2 tablespoon cocoa powder
- 20g (⅓ cup) desiccated coconut
- ¼ pouring cream

TIP:

Crackle slices can be stored in an airtight container in the fridge for up to 4 days.



Method

Biscuits Base

1. Grease and line with baking paper a 25cm x 16cm x 2 ½cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2cm over hang.
2. Melt Copha in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs.
3. Mix melted Copha and biscuit crumbs together. Then press biscuit mix into baking tray firmly, using the back of a spoon if necessary. Put in the fridge to set for 10 to 15 minutes.

White chocolate crackle layer

1. In a large bowl, combine together white chocolate and Copha. Place bowl over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
2. Add icing sugar, rice bubbles, milk powder and coconut to the bowl. Stir to combine.
3. Pour crackle mix over the biscuit base and spread evenly. Put back in the fridge to set.

Dark chocolate layer

1. In a large bowl combine dark chocolate and Copha. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
2. Add icing sugar, rice bubbles, milk powder and coconut to the bowl. Stir to combine. Pour dark chocolate crackle mix over white chocolate layer and biscuit base and spread evenly. Put back in the fridge to set.

Assembly

Once set, slice crackle cut into 16 to 20 squares.



Mini red velvet cupcakes

Make these mini-cupcakes for something fun and yummy to add to the party table. And the smaller portion sizes should keep the adults happy too!

Difficulty: Medium
Preparation: 30 mins
Cooking: 20 mins
Makes: 12 standard or 24 mini cupcakes

Ingredients

Cupcakes

- 225g (1¼ cup) self-raising flour
- 25g (¼ cup) cocoa powder
- 150g (½ cup) castor sugar
- 60g (¼ cup) diced Copha
- 2 eggs
- 1 teaspoon vanilla essence
- 125ml (½ cup) buttermilk
- 1 tablespoon red food colouring
- 1 teaspoon bi-carbonate of soda
- 1 tablespoon white vinegar
- colourful sprinkles/100s and 1000s (for decoration)
- 1 small packet of Smarties (for decoration)

Copha cream cheese frosting

- 250g (1 cup) softened cream cheese
- 125g (½ cup) softened Copha
- 250g (2 cups) icing sugar
- 1 teaspoon vanilla essence

TIP:

Serve at room temperature; suggest take out from the fridge 1 hour before serving. Can be stored in an airtight container in the fridge for up to 3 days.



Method

Cupcakes

1. Pre-heat oven to 180°C (fan forced 160°C) 350°F/ 320°F. Line a standard 12-hole cupcake/muffin pan with paper cases for standard sized cupcakes, or a 24-hole pan for mini-cupcakes.
2. Sift together self-raising flour and cocoa powder. Soften Copha in microwave in 30 second increments until just soft enough to beat.
3. Cream Copha and castor sugar using an electric mixer; adding eggs one at a time.
4. Combine vanilla essence, buttermilk and food colouring in a bowl, microwave on high for 30 seconds. Turn mixer to low speed. Add flour mix and buttermilk in batches.
5. In a small bowl, stir together the bi-carbonate soda and vinegar. Add to the cup cake batter. Divide batter equally into the prepared pan and bake for 15 – 20 minutes or until skewer inserted into the centre comes out clean.
6. Set aside for 5 – 10 minutes in the pan before turning onto a wire rack for cooling.

Copha Cream Cheese Frosting

1. Soften Copha in microwave in 30 second increments until just soft enough to beat.
2. Pre-warm the outside of your electric mixer bowl with running hot water (to keep Copha soft). Add Copha, cream cheese, icing sugar and vanilla essence to your bowl and beat until well combined.

Assembly

1. Fill a piping bag fitted with a 2cm nozzle with frosting.
2. Pipe swirls over the cup cakes.
3. Decorate your cupcakes with 100s and 1000s and smarties.



More party snacks



Berry Smoothies

Ingredients

- Raspberries or strawberries, stems removed
- Bananas, peeled and roughly chopped
- Natural yoghurt
- Milk or coconut water

Method

Add all ingredients to a blender, and process until smooth. Adjust quantities of fruit and liquid to get desired consistency.



Smiley Toasts

Ingredients

- Wholegrain bread
- Cream cheese
- Cherry tomatoes, sliced (for eyes)
- Carrots, peeled and sliced (for nose)
- Cucumber, cut into semi-circles (for mouth)
- Spring onions, sliced into thin strips (for eyelashes)

Method

1. Toast the bread
2. Spread with cream cheese
3. Decorate with chopped vegetables as desired. Use your imagination!

Mini chocolate mudcakes

Make these mini mudcakes for something fun and yummy to add to the party table. And the smaller portion sizes should keep the adults happy too!

Difficulty: Medium
Preparation: 40 mins
Cooking: 45 mins
Makes: 12

Ingredients

Mudcakes

- 250g (1 block) diced Copha
- 250g chopped milk cooking chocolate (can also substitute for dark cooking chocolate if desired)
- 500g (1¼ cups) firmly packed brown sugar
- 4 eggs
- 125ml (½ cup) sour cream
- 300g (2⅓ cups) plain flour
- 1 teaspoon baking powder
- 60g (⅓ cup) Cocoa powder
- Jelly lollies to garnish

Chocolate Ganache

- 180g chopped milk or dark cooking chocolate
- 80ml (⅓ cup) thickened cream (plus extra for serving)

TIP:

If refrigerated, bring to room temperature before serving.
Can be stored in an air-tight container in the fridge for up to 3 days.



Method

Mudcakes

1. Pre heat oven to 140°C (fan forced 120° C) 280°F/ 240°F. Lightly grease and double line a 21cm/8in spring form pan making sure the paper is 5cm/2in above the rim.
2. Combine cooking chocolate and brown sugar together in a bowl. Place bowl over a pot of lightly simmering water to melt. Stir occasionally until fully melted. Remove from heat and set aside for 5 minutes.
3. Melt Copha in the microwave or saucepan until fully melted. Add melted chocolate. Whisk eggs in one at a time followed by sour cream.
4. Combine plain flour, baking powder and cocoa powder and sift over Copha mix. Stir through until well combined.
5. Divide cake mix equally into muffin pan and bake in the oven for 45 minutes or until a skewer inserted into the centre comes out clean. Remove pan from oven. Set cake aside in the pan for 5 – 10 minutes before turning onto a wire rack for 30 minutes or until cooled completely.

Chocolate Ganache

1. In a medium sized saucepan, bring cream to boil over medium heat.
2. Remove from heat, add chocolate and stir until combined and glossy. Set aside to cool.

Assembly

1. Spoon ganache mixture over the top of each mini-cake.
2. Top with a jelly lolly.
3. Let frosting set before serving.



Chocolate crackles

Chocolate crackles aren't just for kids parties! So quick and easy to make, this sweet and crunchy delight is bound to please your guests, no matter what the occasion (or age)!

Difficulty: Easy
Preparation: 10 mins
Makes: 10 Crackles

Ingredients

- Dark chocolate crackle
- 250g (1 block) Copha
- 125g (1 cup) Icing sugar
- 60g (½ cup) Cocoa powder
- 4 cups Rice bubbles
- 100g (1 cup) Desiccated coconut

Method

1. Line a standard 12 cup muffin tray with paper cases.
2. Melt Copha in microwave on high or in a saucepan until fully melted. Mix rice bubbles, icing sugar, cocoa powder and desiccated coconut in a large bowl. Add in the melted Copha, and stir to combine.
3. Spoon crackle mix evenly into the prepared muffin cups. Place in fridge for 1 hour to set.

TIP:

Can be stored in an airtight container in the fridge for up to 4 days.



Kids party games



Musical chairs

An oldie but a goodie. Simply take away one chair after each round, until you've got a winner. Don't forget to give them a prize at the end.



Piñatas

Most party stores sell ready made piñatas. Hang from a tree, and let the kids take it in turns to crack the piñata while blindfolded!



Tried and trusted Copha

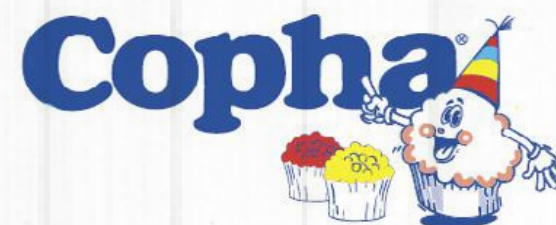
Copha has been part of Australian history for more than 70 years. Developed in 1933, Copha quickly became popular with busy mums who wanted a no-fuss vegetable shortening for home baking and cooking.

Over the years, Copha has been strongly embraced by families, especially to make the much-loved Chocolate Crackles – a favourite kid's party food.

From birthday parties to baking at home with mum or grandma, Copha has always been associated with fun, family and sweet childhood memories.

For great party food ideas, including chocolate cake recipes to gluten free desserts, Copha is the ideal cooking ingredient!

Visit our website www.copha.com.au



Make your own cookbook filled with your favourite **Copha recipes**.

Copha has a great range of delicious recipes for sweet treats, view the recipes **here** and make your own cookbook today.

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