

# CRAFT BOX

## SWEET TREATS - APPLE CAKES

This activity is for Cubs  
but any section or leaders  
could take part too !

### Cub Sweet Treat Challenge

#### What you need:

- Packet Cup Cake Mix  
(or make your own if preferred)
- Vanilla Frosting  
(or make your own if preferred)
- Red Food Colouring
- Caterpillar Gummy Sweets
- Pretzel Sticks or Chocolate Matches
- Fresh Mint Leaves  
(or use green gummy sweets if preferred)
- Cupcake liners



#### How to make it:

This is a chance to play with food – When is an apple not an apple...

1. Prepare the cake mix to the directions on the packet (or follow your own sponge cake recipe).
2. Spoon the mix into cup-cake liners in a baking tin and bake at 180 C and for 20-25 minutes.
3. Test the cake is cooked all the way to the middle by using a cocktail stick or similar item to probe the cake – if the stick comes out clean then the cake is cooked.
4. Add a few drops of red food colouring to the frosting and mix until it is red in colour.
5. Spread the red frosting onto the cakes using the back of a spoon.
6. Make the stalk and leaves using pretzels or chocolate sticks and mint as leaves or green gummy sweets.
7. Add a caterpillar to the apple cake and then share, eat and enjoy !

#### Get more Crafty:

Why not create some “Savoury Food Monsters” too ?

- A bolognaise “Face” using the pasta as the hair and meatballs or tomatoes for eyes
- A pizza “Face” using different vegetables to recreate the eyes, nose and mouth

#### Safety Notes:

**Scissors / Sharp Objects:** Supervise young people appropriately when they’re using scissors. Store all sharp objects securely, out of the reach of young people.

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

