

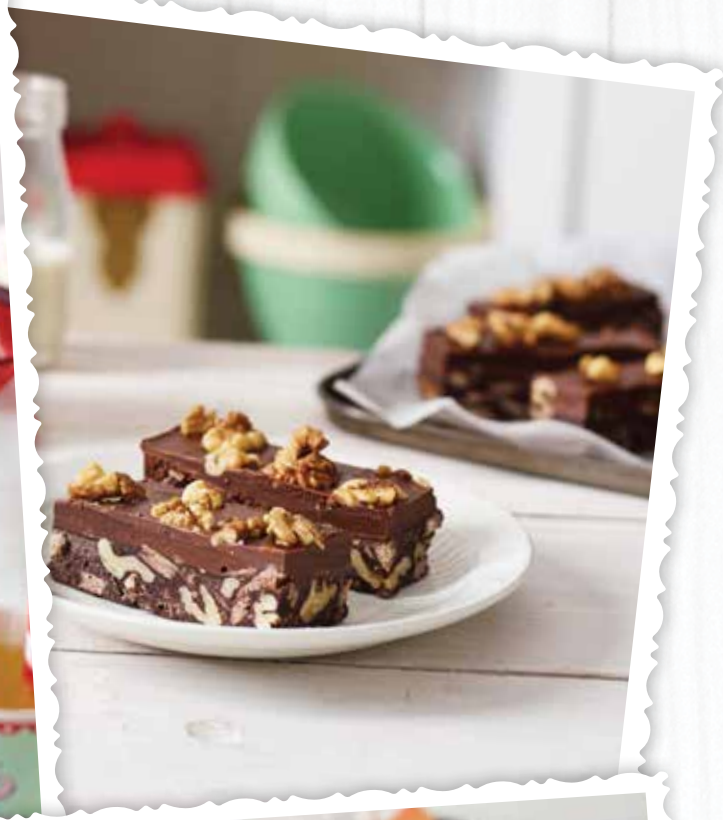
# Fun treats for Kids Parties



making *sweet*  
memories {since 1933}









# Kids Parties with Copha

For many of us, thoughts of our childhood birthday parties, evoke fond memories – the memory of delicious sweet treats, many made with Copha, and those simple but fun party games.

Times have changed but the loving care that goes into a birthday party and homemade sweets can never be replaced. After all fun, delicious kids treats and Copha have always gone hand in hand.

We have compiled a range of both modern and traditional kids party recipes which are simple to make and sure to be loved by all – even the adults.

From that very special rainbow birthday cake to the modern twist of adding popping candy to chocolate brownies, there's something for everyone.

We've also included some funny savoury 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](http://www.copha.com.au)



## Did you know?

Copha is made from 99% coconut oil.



**What is Copha?** Copha is a popular vegetable shortening and a key ingredient in the much-loved kids party recipe, chocolate crackles. Copha is made with more than 99% coconut oil and less than 1% soy lecithin. It's gluten free, contains no palm oil and remains stable in room temperature up to 36 degrees Celsius.



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# Popping candy bark

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	7 mins
<b>Makes:</b>	1 sheet (30cm X 30cm)

## Ingredients

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

## 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.

### TIP:

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









# Honey joys

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	8 - 10 mins
<b>Cooking:</b>	10 mins
<b>Makes:</b>	18 Honey joys

## Ingredients

- 60g Cophero
- 2 tablespoon honey
- 1/3 cup sugar
- 4 cups corn flakes

## Method

1. Pre-heat oven 150°C
2. Melt together the Cophero, 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 Cophero 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.

### TIP:

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





This recipe is dairy and nut free so is perfect for kids with a nut or dairy allergy.





# Popcorn rocky road

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	15 mins
<b>Makes:</b>	20 Squares

## Ingredients

- 100g Coha
- 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

## Method

1. Line the base and sides of a 15 x 30cm slab tin with baking paper.
2. Melt the Coha in a small saucepan over a low heat.
3. Combine the cocoa powder, icing sugar and vanilla in a large bowl. Stir in the Coha until well combined.
4. Fold the marshmallows, glace cherries and caramel popcorn into the Coha 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.

### **TIP:**

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







# Party snacks



## Fruit Kebabs

### Ingredients

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

### Method

1. Cut 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 tear into pieces
- Tomatoes, sliced
- Cucumber, sliced into long strips
- Cheddar cheese, cut into long strips
- Cold meat such as ham, chicken or turkey

### 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

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

## Ingredients

### Hedgehog

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

### Icing

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

## 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 Coha in a small saucepan over low heat. Pour the melted Coha into the bowl and mix with the cocoa powder and sugar.
4. Stir in 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 Coha 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 popping 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.

### **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.



You can top the hedgehog slice with smarties instead of walnuts to cater for kids who have a nut allergy.





# 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!

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	30 mins
<b>Setting Time:</b>	1 hour
<b>Makes:</b>	10 - 15 small popcorn bags or tubs

## Ingredients

- 250g (1 block) Copha
- 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

## 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.

### **TIP:**

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







# Rainbow tea cake 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!

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	45 mins
<b>Cooking:</b>	30 mins
<b>Garnishing:</b>	30 mins
<b>Makes:</b>	12 generous slices

## Ingredients

### Tea Cake

- 170g (¾ cup) castor sugar
- 4 eggs
- 150g (1¼ cups) self-raising flour
- 1 tablespoon corn flour
- 15g Copha, melted
- 80ml (⅓ 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

## 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 further, 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.

#### **TIP:**

Can be stored in fridge  
for up to 3 days.



# Party snacks



## Monster Apples

### Ingredients

- Granny Smith apples cut into segments
- Natural peanut butter
- Strawberries
- Sunflower seeds (for teeth)
- Mini white marshmallows (for eyes)
- Chocolate chips (for eyes)
- Lollipop sticks

### Method

1. Cut out a slice from each apple segment
2. Spread peanut butter into the cut out of each apple segment
3. Decorate monster mouths with strawberries and sunflower seeds for teeth
4. Place chocolate chips onto mini white marshmallows using a small amount of peanut butter to hold
5. Using a lollipop stick secure the marshmallow eyes onto the apple segment and serve





## Froggy Sandwiches

### Ingredients

- Wholegrain bread
- Ham
- Cheese
- Cucumber
- Olives or cherry tomatoes for eyes
- Toothpicks

### Method

1. Cut bread into circles with a cookie cutter
2. Add cheese and ham to sandwiches
3. Decorate with a cucumber tongue and olives or cherry tomatoes for froggy eyes
4. Secure your froggy sandwiches with toothpicks and serve



# Layered chocolate crackle slice

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

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	20 mins
<b>Makes:</b>	16 - 20 slices

## Ingredients

### Biscuit Base

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

### White Chocolate Crackle

- 60g ( $\frac{1}{4}$  cup) Cofpa
- 80g ( $\frac{3}{4}$  cup) white chocolate, chopped (not compound)
- 65g ( $\frac{1}{2}$  cup) icing sugar
- 25g (1 cup) rice bubbles
- 30g ( $\frac{1}{4}$  cup) milk powder
- 20g ( $\frac{1}{3}$  cup) desiccated coconut

### Dark Chocolate Crackle

- 60g ( $\frac{1}{4}$  cup) Cofpa
- 80g ( $\frac{3}{4}$  cup) dark cooking chocolate (chopped)
- 65g ( $\frac{1}{2}$  cup) icing sugar
- 25g (1 cup) rice bubbles
- 2 tablespoons cocoa powder
- 20g ( $\frac{1}{3}$  cup) desiccated coconut
- $\frac{1}{4}$  cup pouring cream

## Method

### Biscuit Base

1. Grease and line with baking paper a 25cm x 16cm x 2  $\frac{1}{2}$ cm (10in x 6in x 1in) baking tray. Make sure the paper has a 2cm over hang.
2. Melt Cofpa in microwave on high or in saucepan until fully melted. Using a food processor, crush biscuits until they resemble fine breadcrumbs.
3. Mix melted Cofpa 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 Cofpa. 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 Cofpa. Place over a pot of lightly simmering water. Stir occasionally until melted. Remove from heat.
2. Add icing sugar, rice bubbles, cocoa 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

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

### TIP:

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



# 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!

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	30 mins
<b>Cooking:</b>	20 mins
<b>Makes:</b>	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

## 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 cupcake 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 cupcakes.
3. Decorate your cupcakes with 100s and 1000s and smarties.

### TIP:

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



# Party snacks



## Berry Smoothies

### Ingredients

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

### Method

1. 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!

<b>Difficulty:</b>	Medium
<b>Preparation:</b>	40 mins
<b>Cooking:</b>	45 mins
<b>Makes:</b>	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)

## 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.

### 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.



# Chocolate crackles



Chocolate crackles are a favourite for kids parties. So quick and easy to make, this sweet and crunchy delight is bound to please your guests, no matter what the age!

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	10 mins
<b>Makes:</b>	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.



# Coconut ice



This delicious no-bake coconut ice recipe is simple and quick to make and is an old favourite that the kids will love.

<b>Difficulty:</b>	Easy
<b>Preparation:</b>	15 mins
<b>Makes:</b>	40 Squares

## Ingredients

- 250g Cophera
- 1 kg icing sugar, sifted
- 500g desiccated coconut
- 3 egg whites
- 1 tsp vanilla essence
- Pink food colouring

## Method

### Melt N Mix – no baking required!

1. Line a 30cm x 15cm slab tin with baking paper.
2. In a large bowl combine the sifted icing sugar and coconut. Mix well. Make a large well in the centre.
3. Melt the Cophera in a small saucepan over a low heat; remove and add the vanilla essence. Pour Cophera into the icing sugar and coconut mixture.
4. Whisk the egg whites until foamy but not stiff. Stir the egg whites into the mixture until well combined.
5. Divide the mixture in half. Press half the mixture into the slab tin; to make the mixture even press with a flat-based glass. Refrigerate until firm.
6. Add a few drops of pink colour to the remaining mixture and knead well to give the coconut ice an even colour.
7. Press the pink mixture over the white coconut ice and press firmly. Refrigerate coconut ice until firm.
8. Using a warm knife or shaped cutter cut the coconut ice into the required shapes. Decorate and serve as required.

### TIP:

This coconut ice is gluten-free.



# Party themes



## Slumber Party

Make the slumber party theme more fun by adding a pyjama dress code. Entertain the kids with fun games, movies and delicious treats.



If your child is old enough, sit down with them and offer a few suggestions for a birthday party theme.



### **When I Grow Up Party**

This theme will let the kid's imaginations run wild. A doctor, an astronaut or teacher? Let the kids dress up in anything they like for this playful theme.



# Party themes



## Princess Party

This theme never goes out of style. The kids can dress up as their favourite princess or movie character and use their imagination when playing party games. Decorate the space with colourful balloons and anything that glitters.





## Pirate Party

A theme that the kids can really have fun with. Make pirate themed snacks such as decorated cookies and cupcakes, play pirate themed music and decorate colourful bandanas as a costume addition.



## Party activities



### **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.

## Pin the tail on the donkey

A fun and classic game. You can buy a basic pin the tail on the donkey set for very little at any party store, or if you prefer you can get crafty and make your own. Then, secure the donkey to a spot in the house and let the kids have a go at placing the tail on the donkey whilst blindfolded.





# Party activities



## 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.



Old-fashioned games work best for young children while games like treasure hunt, pinatas or arts and craft will be more suitable for older children.



### **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!

### **Cupcake decorating**

A crafty and delicious way for the kids to get creative. Bake simple vanilla cupcakes and set them up on a plastic covered table. You may want to ice them yourself to avoid mess. Then provide decorating items such as lollies, sprinkles or fruit in bowls and let the kids customise their cupcake.





## Inside party ideas



### **Pass the Parcel**

Wrap small novelty gifts in different layers of party wrapping paper, leaving some layers without a gift. Play music and get the kids to sit in a circle, passing the present around the group. Each time the music stops, the child holding the present will unwrap a layer of paper until all layers are unwrapped and all presents are received.





### **Balloon Toss**

Blow up a small number of balloons depending on the number of children present. The aim of the game is to not let the balloon touch the ground, so let the kids get active by throwing and serving the balloon between each other. You can make the game more challenging by adding extra balloons.





## **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](http://www.copha.com.au)





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