

# Today's special Coco muffin ➔ chick ➔

## ingredients (per child)

½ cup sweetened shredded coconut  
2 large muffins  
6 almonds (feet and beak)  
4 chocolate chips or raisins (eyes)  
8 dried cranberries (comb)

### Icing:

250g icing sugar  
3 tbsp butter/margarine  
½ tsp vanilla  
1½ - 2 tbsp milk

## materials (per child)

1 butter knife  
2 plates  
1 small bowl  
1 mixing spoon

1· In the bowl measure and mix the ingredients to make the icing. Be careful when adding the milk, don't add too much too quickly or the icing will be too runny!

2· Use the knife to trim the top of the two large muffins. They should be able to sit flat upside down. Eat any scraps that you trim off!

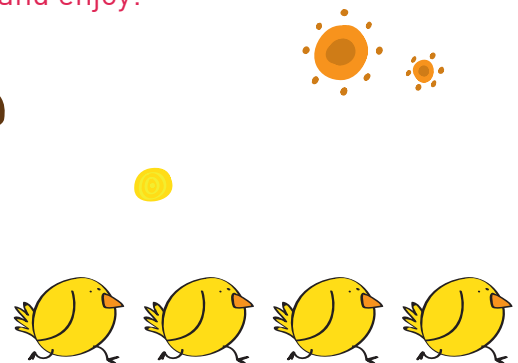
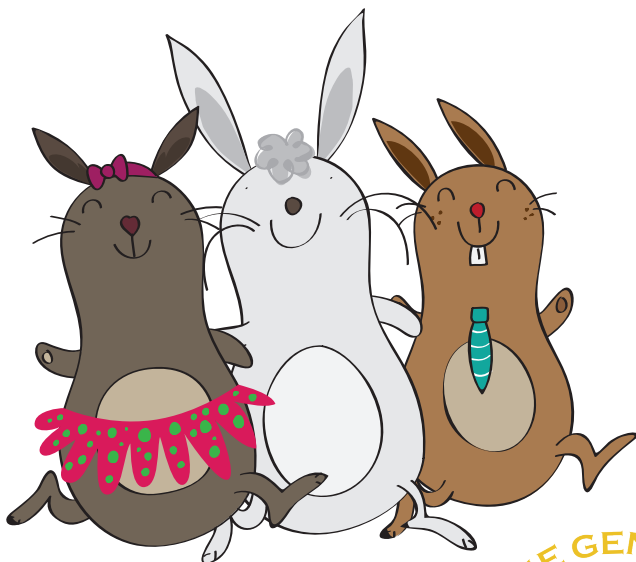
3· Next, cover the muffins with icing using a knife. Cover completely.

4· Roll the muffins, one at a time in the coconut. To make this easier, place the coconut on a plate. Use your fingers to add coconut to any spots that are missing.

5· Insert the beak and feet. Use one almond for the beak and two for the feet on each muffin.

6· Use some small pieces of chocolate chips or raisins for the eyes.

7· Eat and enjoy!





→ Match the pictures with the correct word!



coconut

milk

almonds

muffin

vanilla

sugar

