



Annabel Karmel's

Mini Puff Pastry Pizza Faces



An iconic duo, Baby Annabell and Annabel Karmel have joined forces to celebrate the new Baby Annabell Lunch Time range, creating 5 fantastic recipes designed to enthuse children about cooking and healthy choices.





A playful take on every child's favourite! Here's a recipe to keep little tummies full and hands busy. Making pizza from scratch is much easier than you may think, and you can pack-in goodness with a rainbow of brightly coloured veggie toppings. Simply line them up in bowls and let your little kitchen sidekicks unleash their inner Picasso to make the pizza faces. Not forgetting Baby Annabell... with the Lunch Time Table little ones can choose what she's having to eat and listen to her funny reactions as she explores new foods too.

Ingredients

320g packet ready rolled puff pastry
1 egg, beaten
75g passata
2 tbsp sundried tomato paste
1 tsp fresh thyme, chopped
50g mozzarella, diced

Decoration

Red pepper
Black olives
Tomatoes
Fresh Basil

Method

- 1 Preheat the oven to 200°C Fan / gas 6 and line a baking tray with non-stick baking paper
- 2 Unroll the puff pastry and cut out four 8cm circles to make the faces
- 3 Using the extra pastry cut out strips to make the hair. Beat the egg and then stick the hair on to the circle faces by brushing on a thin layer of the egg
- 4 Mix the passata, sundried tomato paste and herbs together in a small bowl to make the tomato sauce and spoon the sauce onto the faces and spread out to the edges
- 5 Top with slices of mozzarella and brush the hair with a little of the beaten egg
- 6 Pop the pizzas onto the baking tray and bake in the oven for 12 to 15 minutes until well risen and golden
- 7 Leave to cool slightly before getting to work bringing the faces to life with peppers, olives and tomatoes and sprigs of fresh basil.

Top tip: Baby Annabell is happiest when all the lights are green



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Choc Orange & Courgette Cake



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This super-easy traybake is chocolate cake with a difference! The added fruit and veg may sound a little unusual but this burst of goodness will surprise even the biggest of little sceptics! The hidden veg keeps the cake lovely and moist, and little chefs will love measuring, mixing and decorating their bake – and letting Baby Annabell have first taste of course! Not forgetting Baby Annabell... with the Lunch Time Table little ones can choose what she's having to eat and listen to her funny reactions as she explores new foods too.

Ingredients

175g self-raising flour
175g caster sugar
175g butter, softened
3 eggs
25g cocoa powder
1 tsp baking powder
50g plain chocolate

melted
1/2 tsp orange extract
100g courgette, grated
Pinch salt
2 tbsp milk

Icing

100g butter softened
2 tbsp cream cheese
1/2 tsp pure vanilla extract
Freeze dried raspberries
200g icing sugar

Decoration

Blackberries
Blueberries
Raspberries
Strawberries
Mint
Edible flowers

Method

- 1 Preheat the oven to 160°C fan / gas 3 and line the base of 2 x 20cm sandwich cake tins with non-stick baking paper
- 2 Measure all the cake ingredients into a mixing bowl
- 3 Whisk until light and fluffy using an electric hand whisk
- 4 Spoon the mixture into the tins and level-off the surface
- 5 Bake for 25 to 30 minutes until well risen and firm in the centre. Then transfer to a wire rack to cool
- 6 Measure all the icing ingredients into a bowl and whisk until fluffy
- 7 Fold through the freeze-dried raspberries and spoon into a piping bag. Pipe on top of the cake to cover
- 8 Top with the mixed fruit, edible flowers and mint and cut the traybake into 12 slices

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Halloween Monster Chicken Burgers



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Little monsters will love making my haunting burgers. Frighteningly tasty, Halloween party guests will squeal with delight when they take their first bite. With sharp cheese teeth and stuffed olive eyeballs, my veggie-packed chicken burgers make for the scariest of serves. Not forgetting Baby Annabell... with the Lunch Time Table little ones can choose what she's having to eat and listen to her funny reactions as she explores new foods too.



Ingredients

2 slices white bread	50g tinned sweetcorn
400g minced chicken thighs	2 tsp fresh thyme, chopped
100g carrot, peeled and grated	1 tsp fresh sage, chopped
1/2 red pepper, diced	25g parmesan, grated
6 spring onions, chopped	2 tbsp sunflower or rapeseed oil

Decoration

Burger buns	Stuffed olives
Curly Lettuce	Tomato ketchup
Cheese slices	Cocktail sticks or thin straws
Cucumber, cut into thin slices	

Method

- 1 Put the bread into a food processor and whiz until finely chopped
- 2 Add the remaining ingredients and whiz until finely chopped and the mixture has come together
- 3 Shape the mixture into 10 burgers, each around 6cm in diameter
- 4 Heat a frying pan with 2 tbsp of sunflower or rapeseed oil
- 5 Fry the burgers on both sides for about 8 to 10 minutes until golden and cooked through. Allow them to cool slightly before assembling your mini monsters!
- 6 To make the teeth, cut zig zag triangles out of one side of a cheese slice
- 7 Assemble your monster burgers with the lettuce, burger, cucumber tongue, cheese teeth, and ketchup. Insert olives on two mini cocktail sticks or thin straws to make your monster eyes and insert into the top of the bun. Remember to remove cocktail sticks before serving to young children.

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Halloween Alien Apple & Pumpkin Muffins



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This Halloween take your little ghosts and ghouls on an outer space adventure with my alien muffins. You won't need a degree in cake decorating to conjure-up these boggle-eyed bakes, so crank-up your cauldron (aka, the oven) and have some UFO food fun! Not forgetting Baby Annabell... with the Lunch Time Table little ones can choose what she's having to eat and listen to her funny reactions as she explores new foods too.



Ingredients

150g self-raising flour
50g caster sugar
1 & 1/2 tsp baking powder
1/2 tsp ground cinnamon
1/4 tsp fine salt
1/4 tsp ground ginger

1/2 tsp mixed spice
125g sunflower oil
75ml maple syrup
2 eggs, beaten
1/2 tsp vanilla extract
50g peeled and grated apple
100g peeled and grated pumpkin
60g raisins

Decoration

Thin straws
Mini marshmallows
Cake decor
edible eyes

Icing

100g unsalted butter
225 g icing sugar, sifted
Orange and purple food colouring
1/2 tsp vanilla essence

Method

- 1 Preheat the oven to 180°C fan / gas 4 and line a 12-hole muffin tin with paper cases
- 2 Put all the dry ingredients in a bowl and mix (self-raising flour, caster sugar, baking powder, ground cinnamon, salt, ground ginger and mixed spice)
- 3 Put all the wet ingredients into another bowl and stir to combine (125g sunflower oil, maple syrup, eggs, vanilla extract, grated apple, grated pumpkin and raisins)
- 4 Gently mix the wet ingredients with the dry ingredients until combined
- 5 Divide the mixture evenly between the muffin cases and bake in the oven for 20 minutes until well risen, golden and just firm in the middle
- 6 Remove from the oven, leave to cool in the tin for a few minutes then transfer to a wire rack to cool completely
- 7 To make the icing, beat the butter in a mixing bowl until soft. Add half the icing sugar and beat until smooth. Add the remaining icing sugar and vanilla essence
- 8 Divide the icing in half add a few drops of orange food colouring to one half and a few drops of purple icing to the other half
- 9 To decorate, pipe the icing on top of each muffin, reserving a little back for sticking on the monster's eyes
- 10 To make the eyes, take two mini marshmallows and insert on top of two thin straws. Dab a little icing onto the marshmallow and stick on an edible eye. Insert the two cocktail sticks or straws on top of the muffin. Now you're ready with the perfect surprise for unsuspecting trick or treaters!

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Veggie Fritters



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Annabel's crispy fritters have a magical way of making little ones forget they are munching their way towards their 5-a-day! Bursting with colourful veggies, fresh herbs and cheese, mini chefs will love to mix and flip the ingredients – with a grown-ups help of course! Not forgetting Baby Annabell... with the Lunch Time Table little ones can choose what she's having to eat and listen to her funny reactions as she explores new foods too.



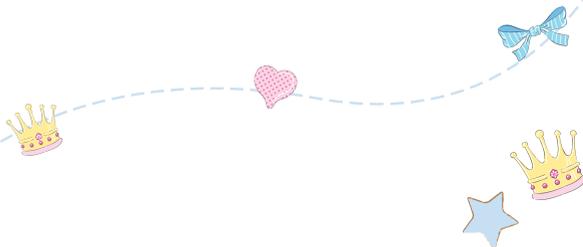
Ingredients

100g tinned sweetcorn
100g cherry tomatoes,
roughly chopped
25g yellow pepper, finely diced
4 spring onions, sliced
1 clove garlic, crushed
2 tbsp fresh basil, chopped
50g plain flour
1/2 tsp baking powder
25g Parmesan cheese, grated
1 egg
1 tbsp sweet chilli sauce

Method

- 1 Put the sweetcorn into a food processor and whiz until finely chopped
- 2 Spoon into a bowl, add the remaining ingredients and whisk together
- 3 Heat a little oil in a frying pan. Add large tablespoons of the mixture into the pan. Fry for 2 minutes, then flip over and fry for 2 to 3 minutes until lightly golden and cooked through
- 4 Place on a plate and leave to slightly cool. Then lunch for the littles is served!

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