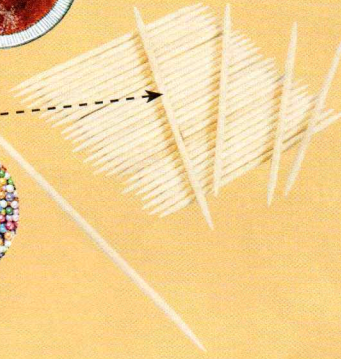
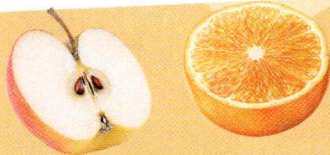


LET'S MAKE THANKSGIVING CAKE POPS!




ASK YOUR MUM OR DAD TO HELP YOU.

WHAT YOU NEED:

- 100 g of sponge finger biscuits
- 100 g of cream cheese
- 1 - 2 spoons of jam
- chocolate
- decorations
- sticks
- blender
- an apple or an orange, cut in half



INSTRUCTIONS:

- ▶ Put the biscuits in the blender. Cut them into very small pieces.
- ▶ Add the cream cheese and the jam. Mix well in the blender.
- ▶ Take the dough  out of the blender and make small balls from it.
- ▶ Put them in the fridge  for 15 minutes.
- ▶ Melt the chocolate (ask your mum or dad to do it). 
- ▶ Put the apple or orange on a plate. It can hold your cake pops.
- ▶ Put sticks in the balls. Put chocolate and decorations on the cake balls.
- ▶ Put the other end of the sticks into the apple or orange.
- ▶ Put the cake pops in the fridge for 60 minutes.



Enjoy!