

The 1st Birthday



It may be a 1st birthday, but it's my party and I'll win if I want to. Follow my tips and you've got it in the lolly bag.

Tips & Hints

- 1 Use disposable cutlery so the only thing that's washed up is the competition.
- 2 Cover the birthday cake with an overturned bowl to keep it moist. Or you can just let your guests cry over its magnificence.
- 3 Schedule the party around your child's nap times so the only grumpy faces are on the other mums.
- 4 Lock the rooms you don't want toddlers in. This also protects all your secret recipes.
- 5 Aim for a combination of child and adult food to please everyone. It'll also show you can dominate at every level.

Do's & Don't's

- DO** sing happy birthday.
- DON'T** sing "three cheers for the cook" - out loud.

Drink Recipe

A delicious drink that can also give your guests brain freeze. Is it bad that I enjoy that?

Frozen berry frappe

INGREDIENTS

- 1kg frozen mixed berries
- 1L (4 cups) cranberry juice
- 2 tablespoons honey

METHOD

1. Place half the berries, cranberry juice and honey in a Sunbeam Cafe Series® Blender and blend until smooth.
2. Transfer to a large serving jug.
3. Repeat with the remaining berries, cranberry juice and honey.
4. Serve immediately.



Playlist

After decades of jazz-fusion training I've developed an exceptional victory dance - these tunes fit it perfectly.



- Pharrel Williams - Happy
- The Black Eyed Peas - I Gotta Feeling
- B.o.B - I've Got The Magic In Me
- The Edwin Hawinks Singers - Oh Happy Day

Cooking is
Competitive
- START WINNING -

Want to start your hot streak?

Download the FREE '25 Recipes for Winners' eBook [here](#) to get a taste of these champion recipes:

Mini Lamb Shank Pies

Rice Paper Rolls with
Cashew Nut Sauce

Mini Brownie Ice Cream Cones



Sunbeam