

\$14.95 U.S.
Ages 6 and Up



The *Fairies Cookbook* is just what every girl needs to enter a magical world of culinary fun. Perfect for birthday parties, tea parties, or afternoon playtime, this book offers charming fairy-themed treats that everyone will love. It includes full-color photography and step-by-step instructions for each recipe.

Enchantingly good, deliciously fun!

Barbara Beery is the founder of Batter Up Kids Culinary Center in Austin, Texas. This national retail cooking center franchise offers culinary classes and camps and hosts cooking birthday parties for children ages 2 through teens. For more information, check out the website at www.batterupkids.com.

Barbara is also the author of *Delicious Desserts*, *Sensational Snacks*, and the best-selling *Pink Princess Cookbook*.

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FAIRIES COOKBOOK

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Barbara Beery



Fairy Queen Quiches



Rainbow Confetti* Parfait*

Ingredients List

2 cups milk

½ cup sugar

3 tablespoons corn-
starch

¼ teaspoon salt

1 teaspoon vanilla

1 tablespoon butter

Assorted food
coloring

Whipped cream and
rainbow sprinkles for
garnish

Colored mini marsh-
mallows for garnish

Makes 4 to 6
servings

Let's get cooking!

In a medium saucepan over medium heat, heat milk until bubbles form around the edges.

In a bowl, combine sugar, cornstarch, and salt. Pour sugar mixture into hot milk, a little at a time, stirring to dissolve. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil.

Remove from heat, and stir in vanilla and butter. Divide pudding equally into three bowls and tint each portion with a different food coloring. Color one pink, one green, and one yellow.

Divide evenly among parfait glasses, layering each pudding color. Cover and chill at least 2 hours before serving.

Garnish with a dollop of whipped cream and rainbow sprinkles.

You'll find yourself over the
rainbow!



Fancy Pink Fairy Cocoa

Ingredients List

½ cup white chocolate chips

½ teaspoon vanilla extract

2 cups whole milk

2 tablespoons maraschino cherry juice

2 large marshmallows

¼ teaspoon cornstarch

Makes 2 servings

Let's get stirring!

Put white chocolate chips in a mixing bowl. Heat the milk in a small saucepan until steaming. Do not bring to a boil.

Pour heated milk over chocolate chips. Add vanilla and maraschino cherry juice. Whisk to blend.

Take marshmallows and dust with cornstarch. Flatten each marshmallow with your hand by pressing down slightly.

Using a ½-inch heart-shaped pastry cutter, cut a heart shape out of each marshmallow.

Garnish cocoa with marshmallow hearts.

A sweet sipping treat!

