



MOLANG

Birthday Party

YOU'RE INVITED!

For: _____

Date: _____

Place: _____

RSVP: _____



MOLANG

Birthday Party

COASTERS



MOLANG
Birthday Party

COASTERS





CUP STICKER



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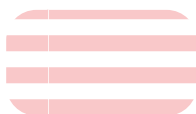
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BIRTHDAY TIARA



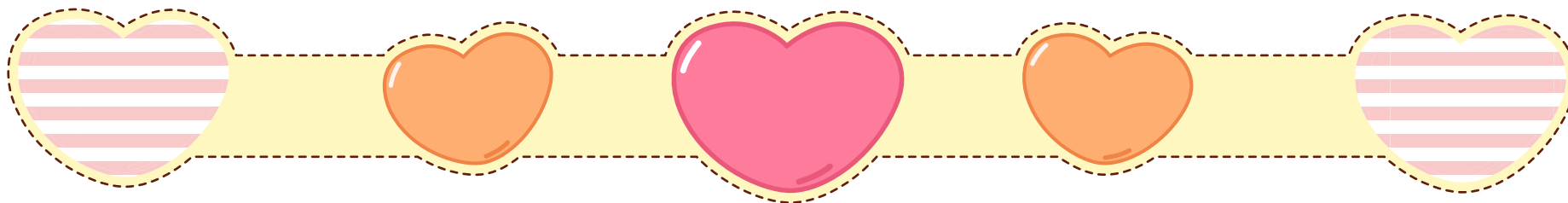
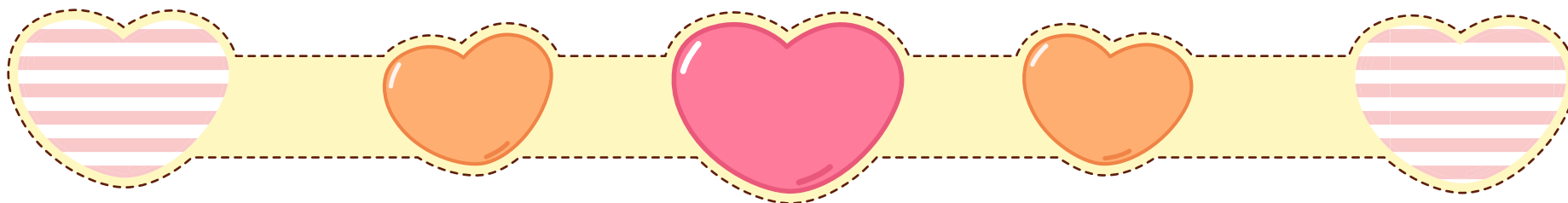
----- Cut

 Paste

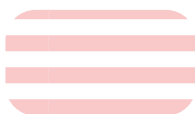


BIRTHDAY TIARA

Extensions



----- Cut

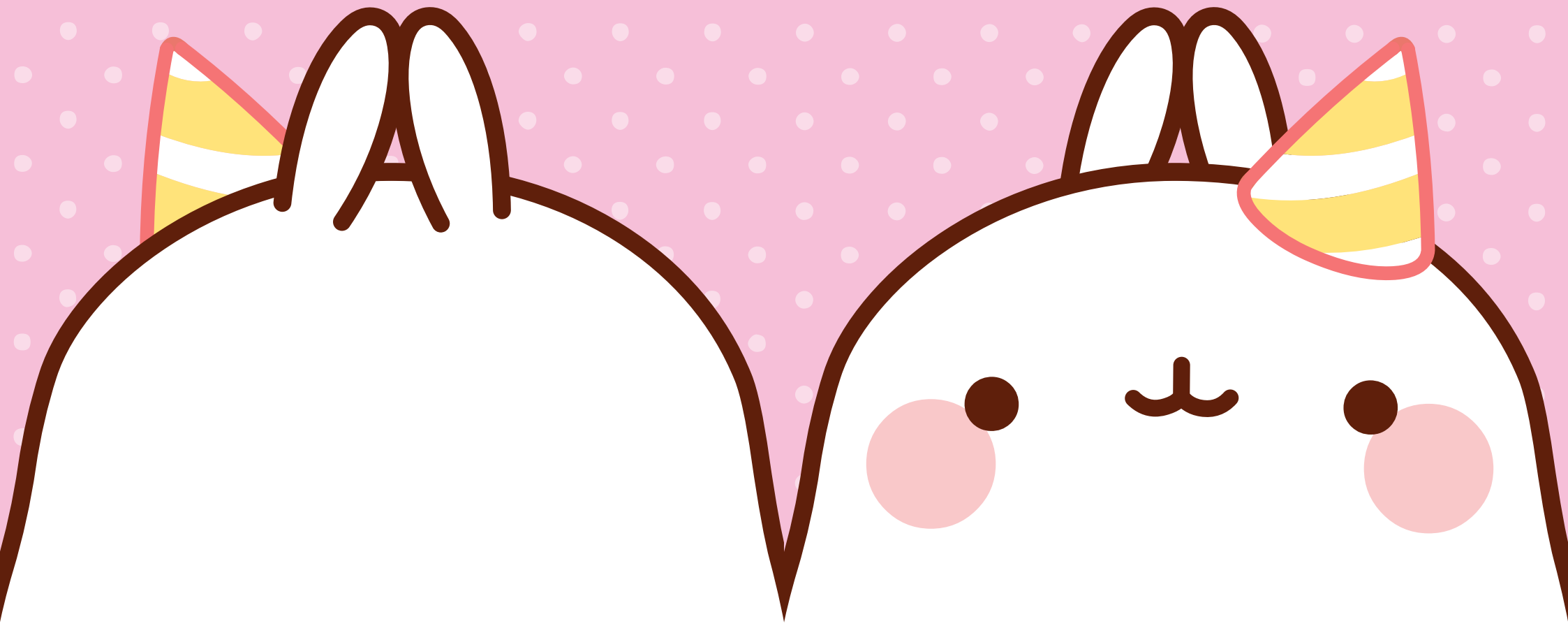


Paste



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PARTY HAT

INSTRUCTIONS:

1. Print on heavy card stock and cut out hat
2. Bend into a cone shape, overlapping the area on the dotted line and glue or tape to secure
3. Attach string or ribbon to tie under chin

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MY MOLANG BIRTHDAY RECIPES



BADA GLOUGLOU



500 g



2.5



500 ml

=



x5



Rinse the strawberries
under cold water and hull
them.

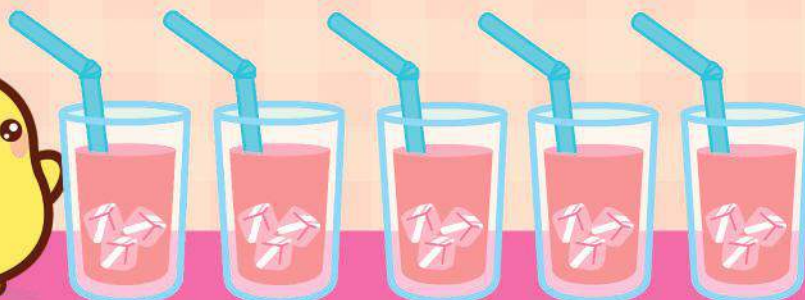


Peel and slice the bananas.



Place the fruits
and the milk in a blender
and blend until smooth.

Pour the smoothie into glasses
and...enjoy!



CHOCO BONO CAKE



200 g



200 g



4



180 g



100 g
self-raising flour



Break up the chocolate bars and melt them with the butter on the stove.



Separate the egg yolks and keep the whites in a different bowl.



First mix the sugar with the egg yolks, then add the flour as you go along and finally the melted chocolate and butter.



Whisk egg whites. Once the whites are stiff, add all the mixture slowly and mix.



Transfer the mixture to a buttered baking tin and bake in the oven at 180°C / gas 6 for 30-45 minutes.



CUPITOU

part 1: cupcakes



2



110 g



110 g



110 g
self-raising
flour



350 ml



vanilla
extract



Heat oven to 180°C fan /gas 6.
Line two cupcake trays with
paper cases.

Mix the butter and sugar in a
bowl. Whisk the eggs and stir in
the vanilla extract.



Fold in the flour with a large
spoon and add the milk until the
mixture is smooth.



Fill the cupcake cases
and bake for 10-15 minutes, until
top is golden brown.

Leave the cupcakes in the tray to
cool and transfer to a wire rack
to cool completely.



CUPITOU

part 2: buttercream icing



140 g



280 g
icing sugar



1 - 2 tbsp



food
colouring



For the icing, beat the butter
in a large bowl until soft.

Add one half of the icing sugar
and beat until smooth.

Then, add the rest of the icing
sugar with a tablespoon of milk,
adding more milk if necessary,
until the mixture is creamy.



Add food colouring
and mix it well.

Spread or pipe icing
over the cupcakes
and top with decorations
as desired!





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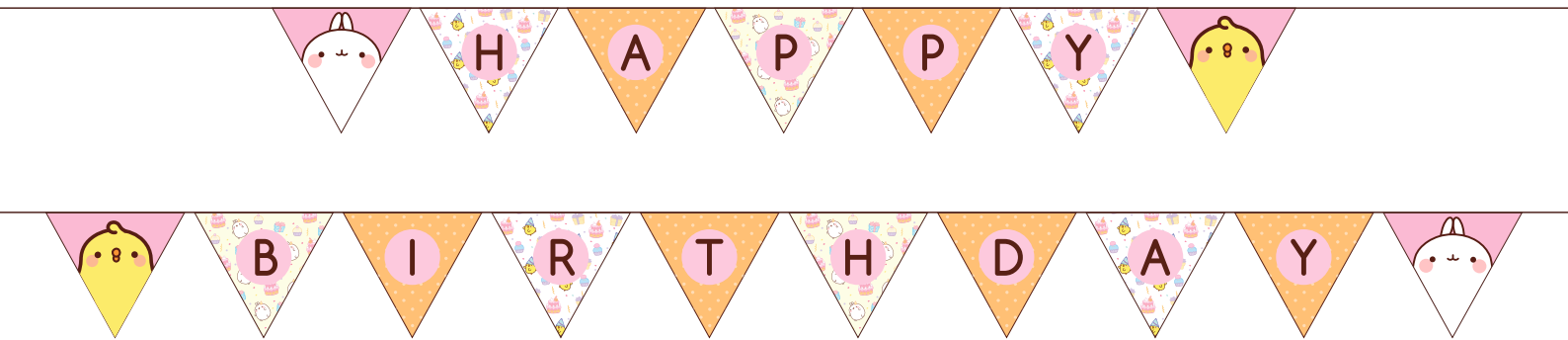
Birthday Party



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GARLAND

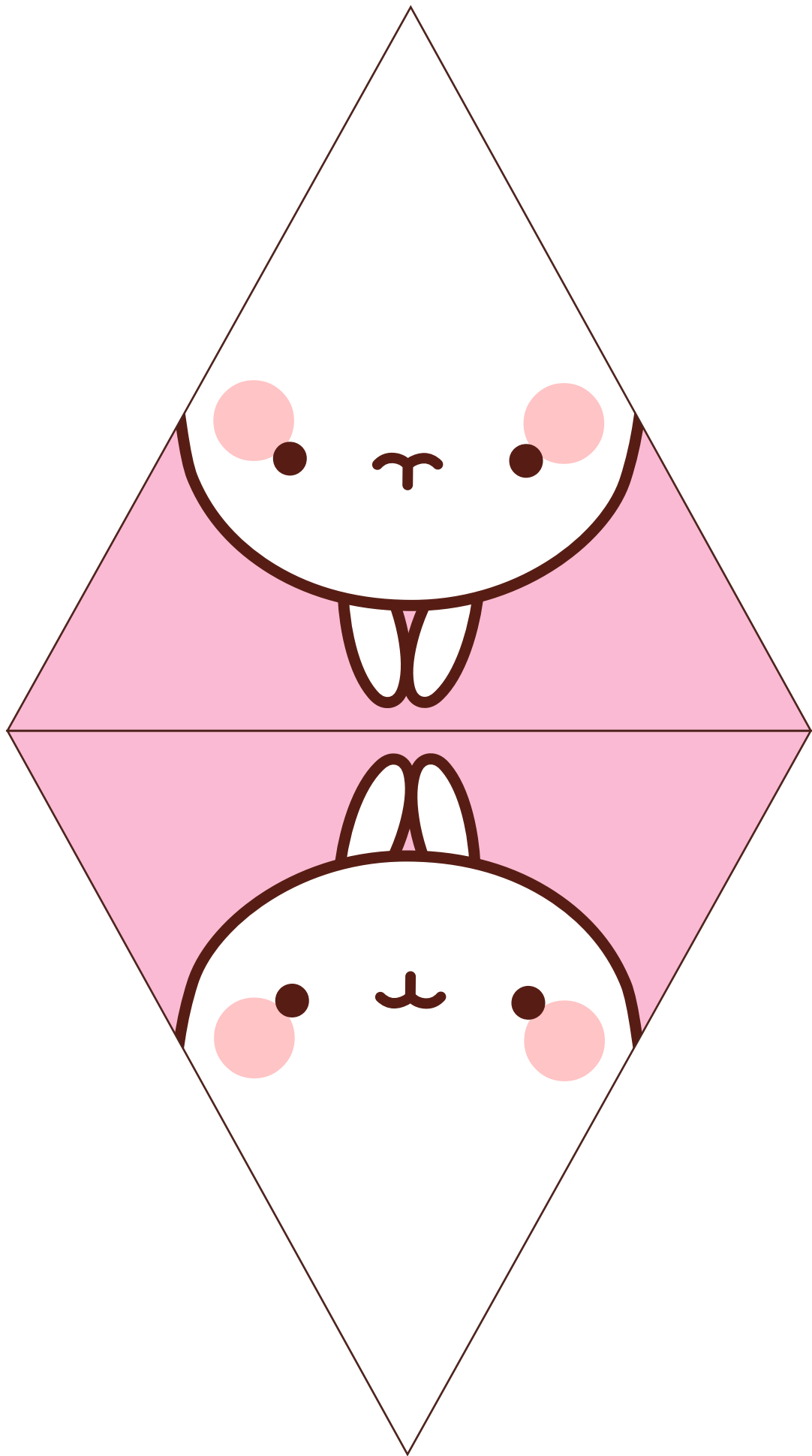


You'll need :

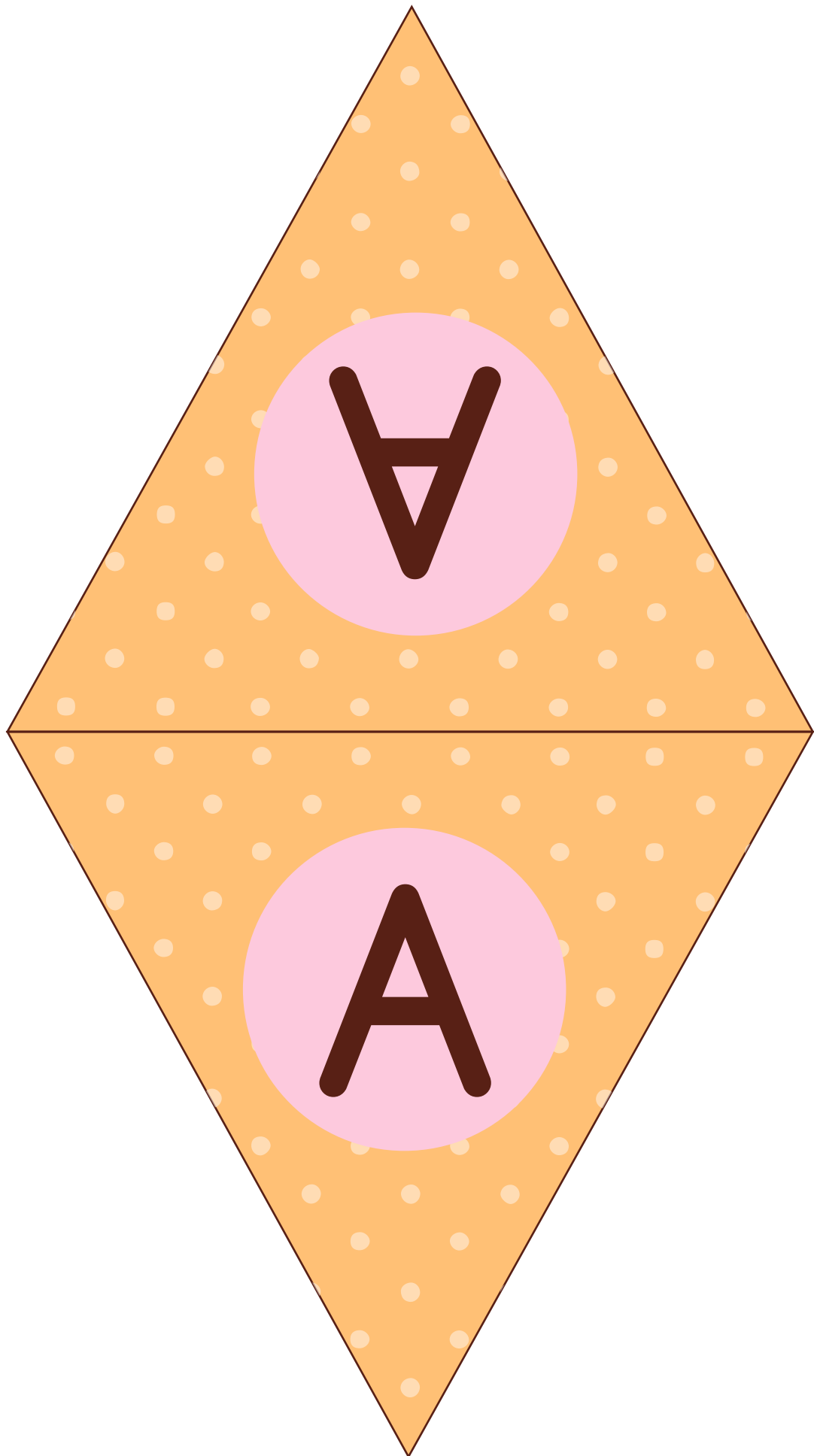
- Spool of ribbon or string
- A pair of scissors
- A glue stick or double sided sticky tape

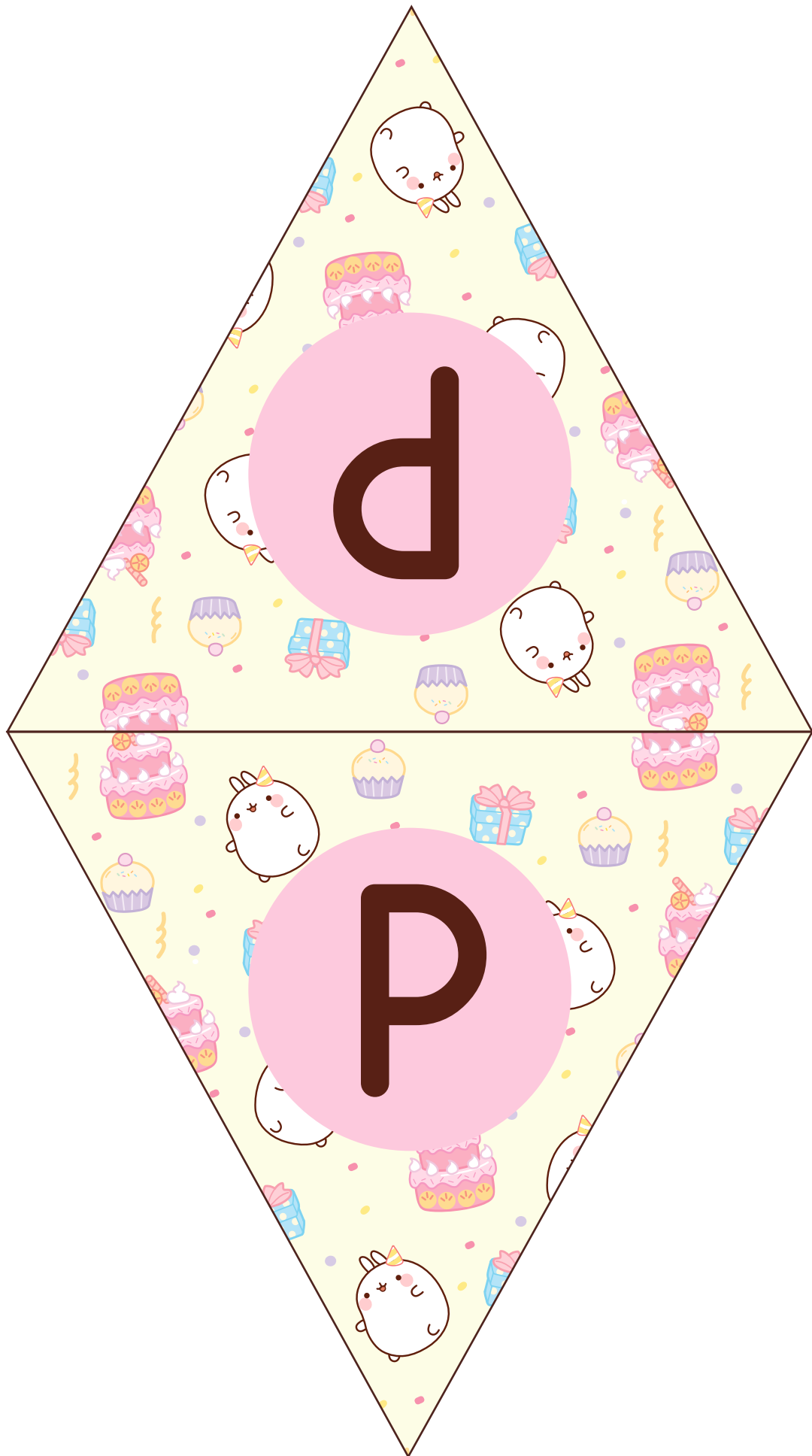
Steps :

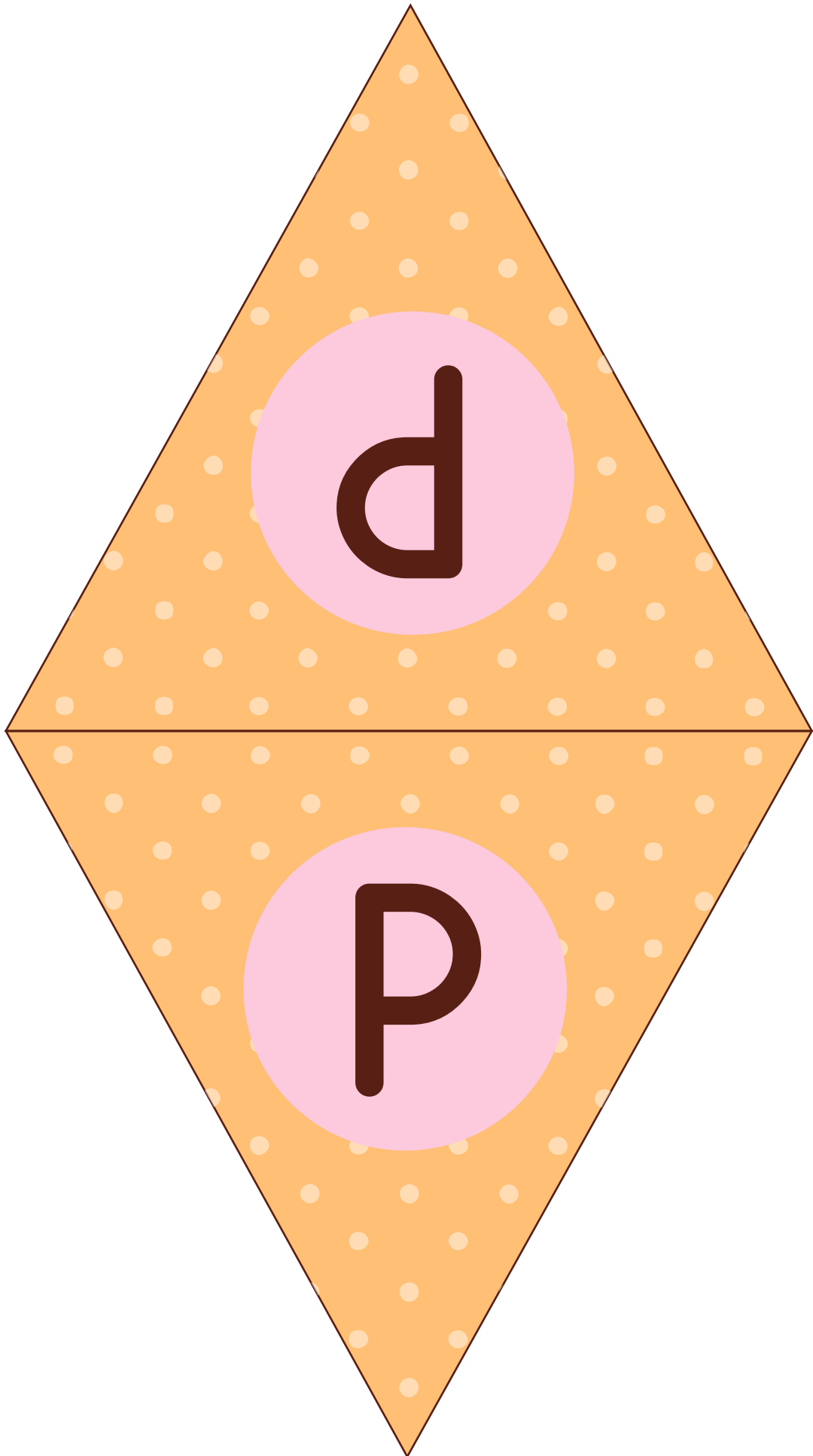
1. With your scissors cut out the diamond shaped bunting. When cut out fold each piece in half and use glue stick to stick the two sides together. Leave a gap at the wider end of the bunting to thread your ribbon or string through.
2. Take your string or ribbon and thread the pieces of bunting through. When you have added all of the bunting pieces, cut your ribbon/string and tie a knot. You're ready to decorate!

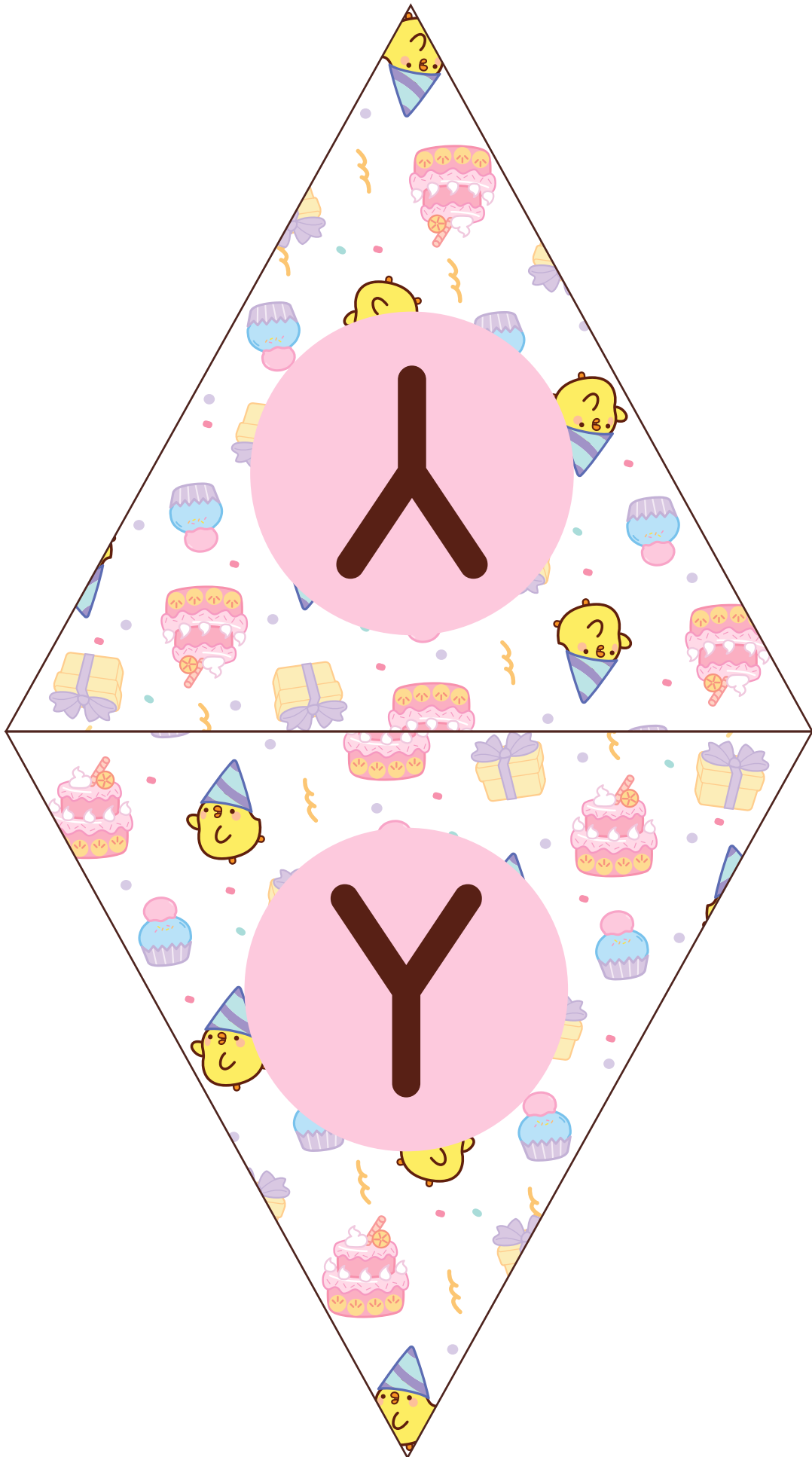


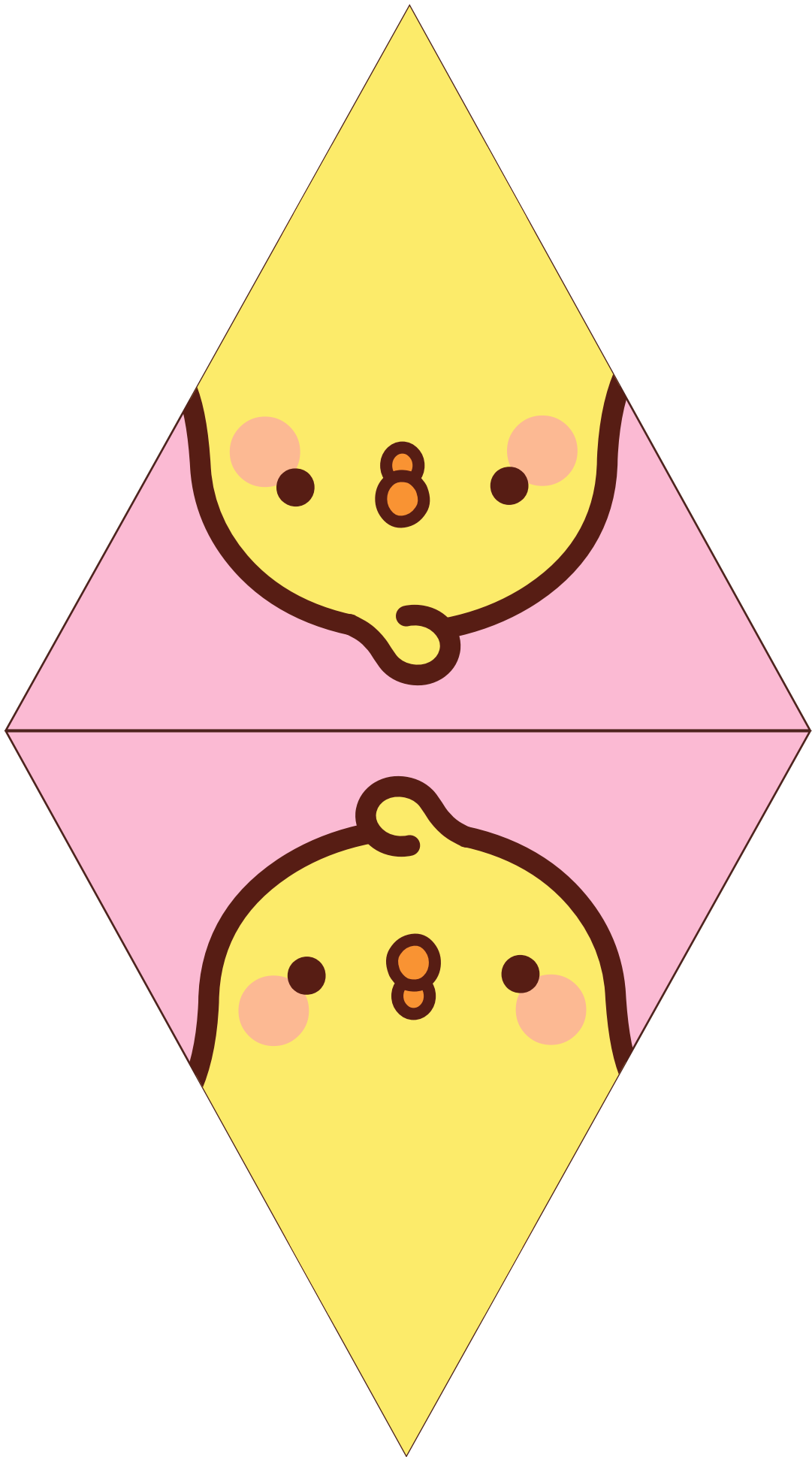


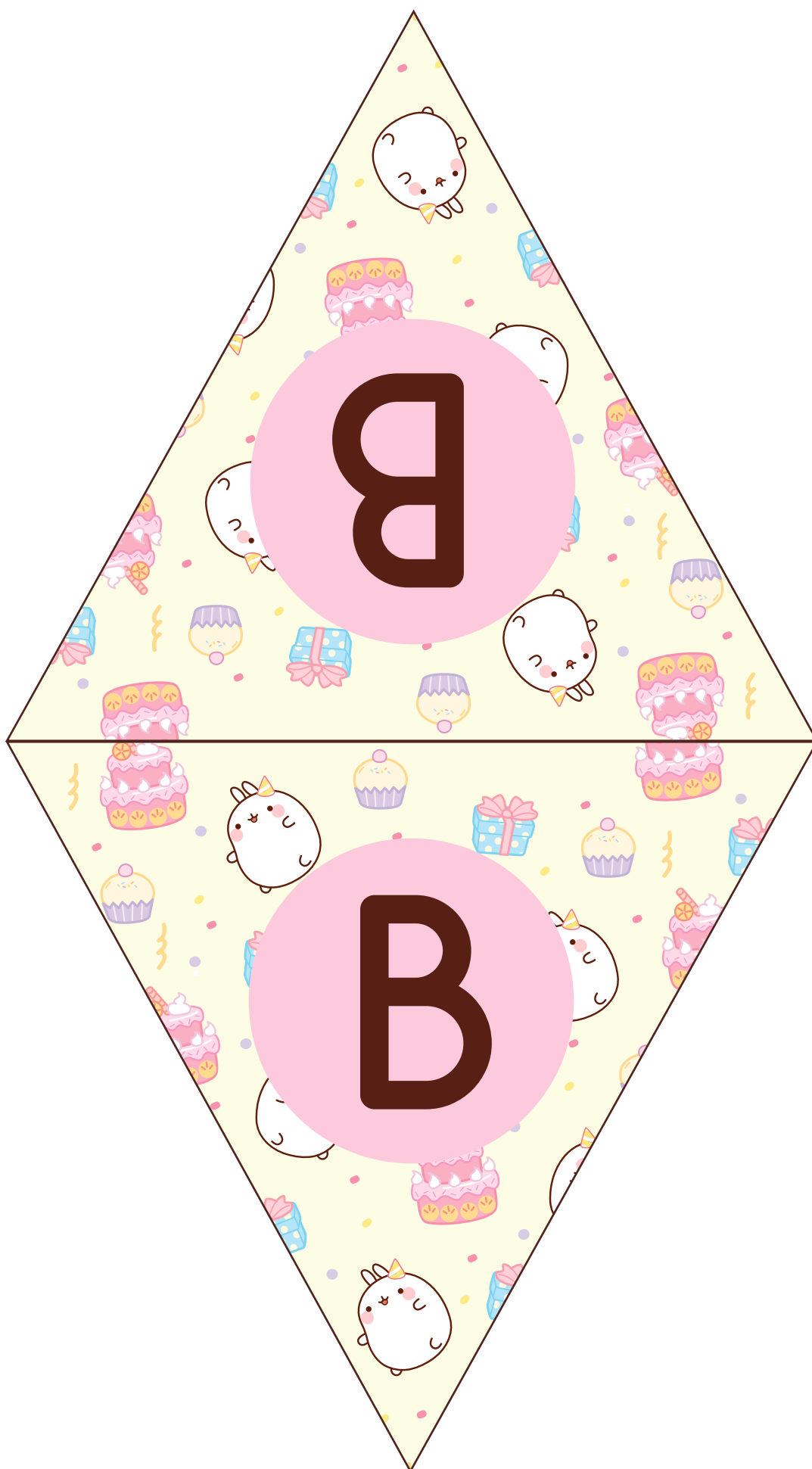


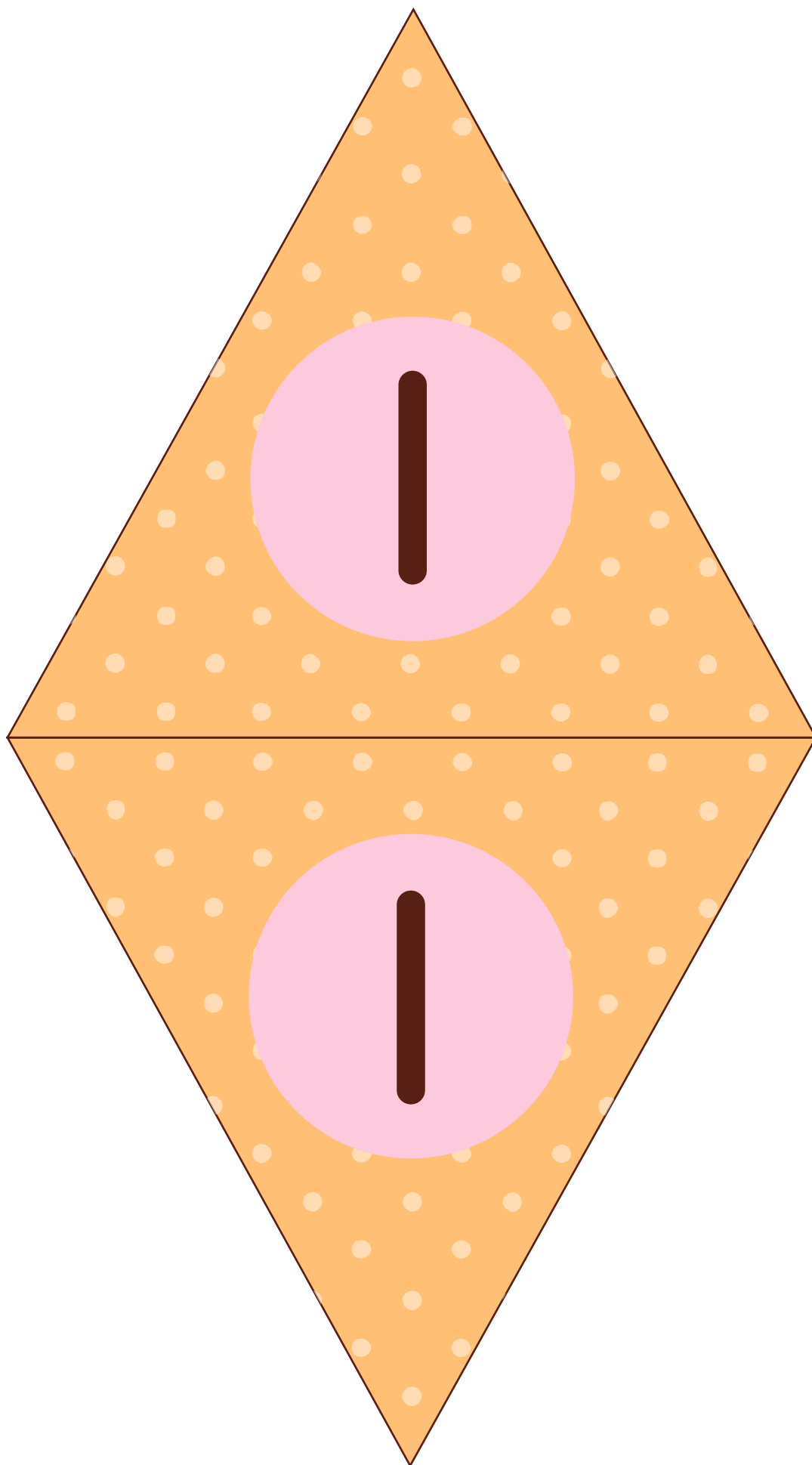


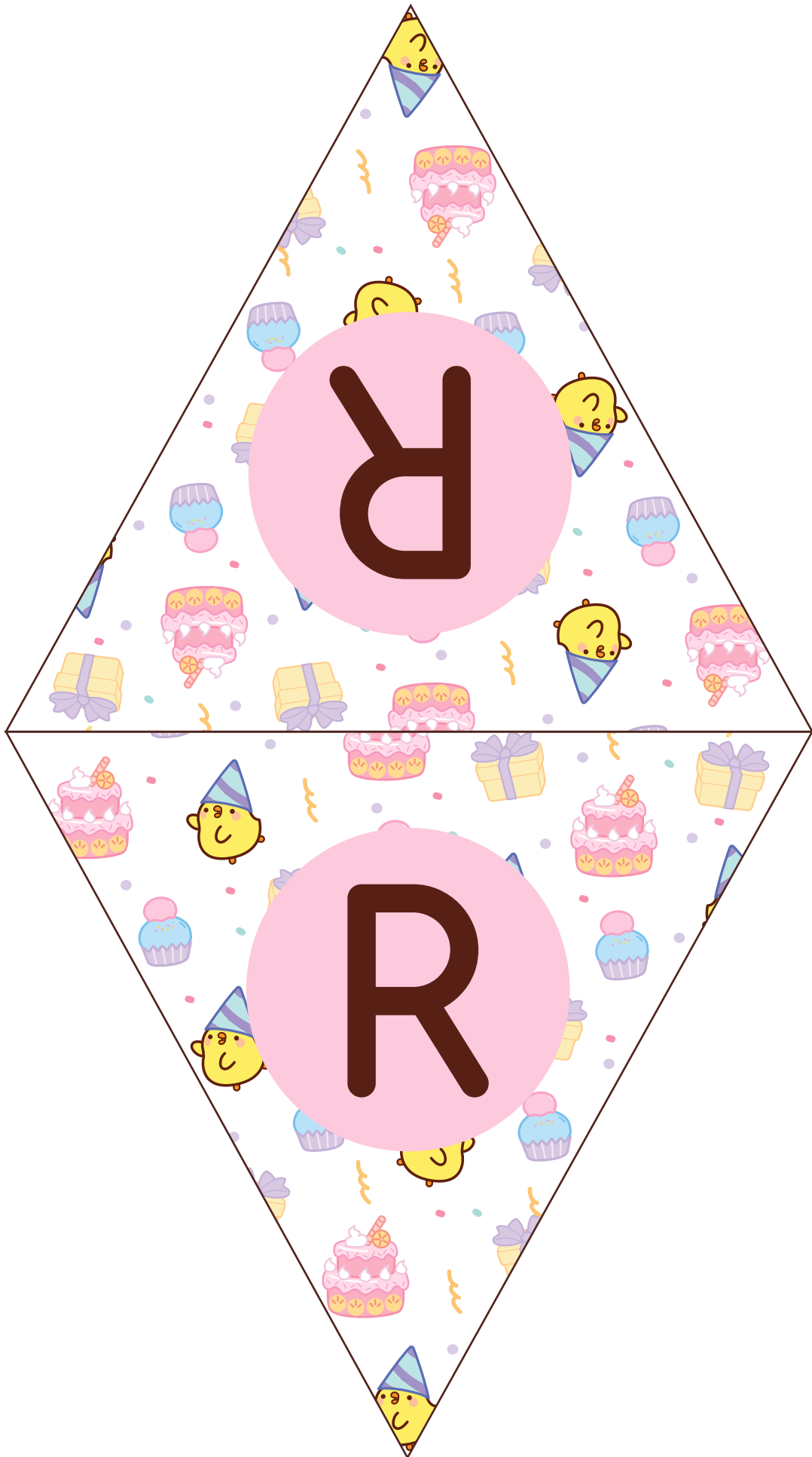


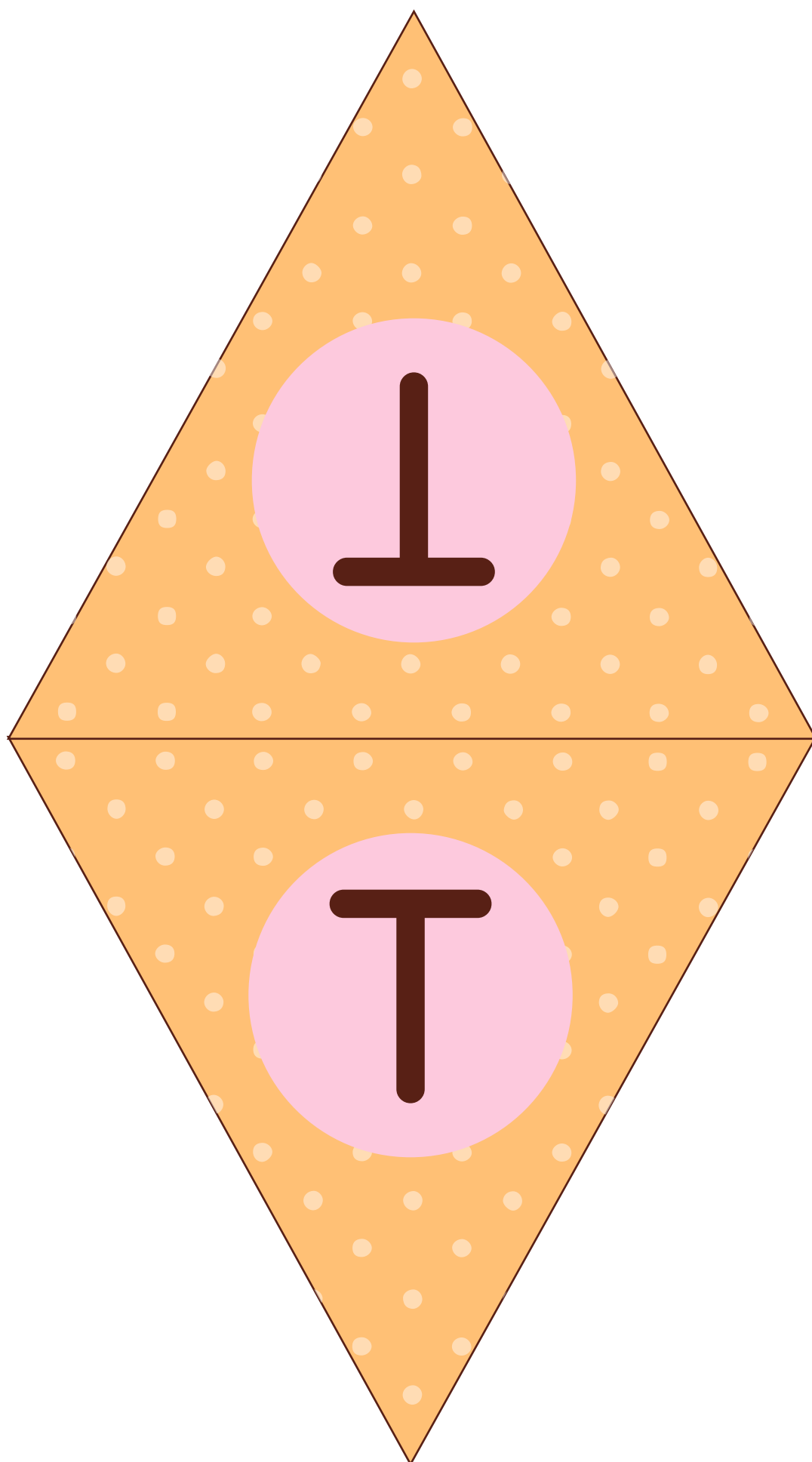


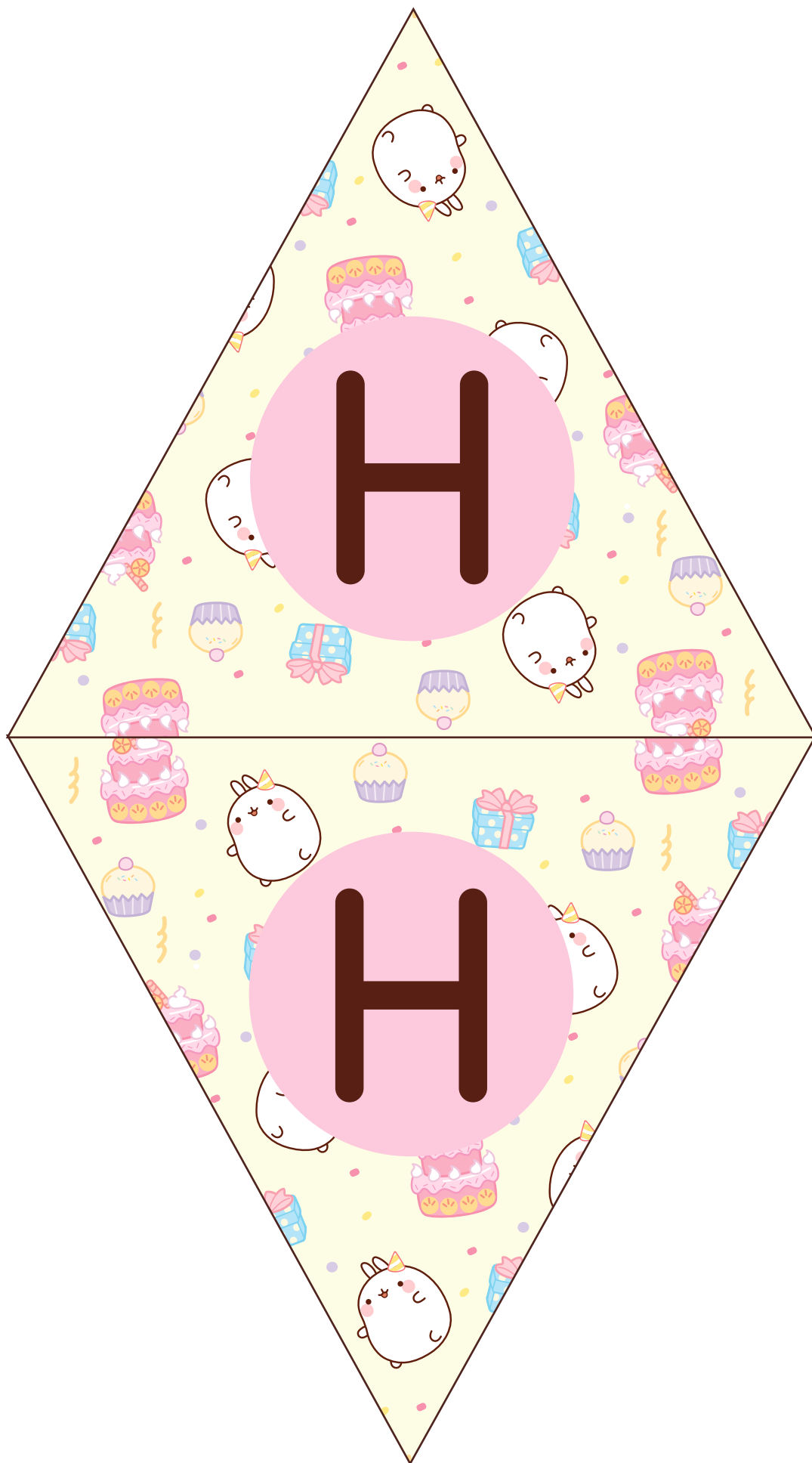


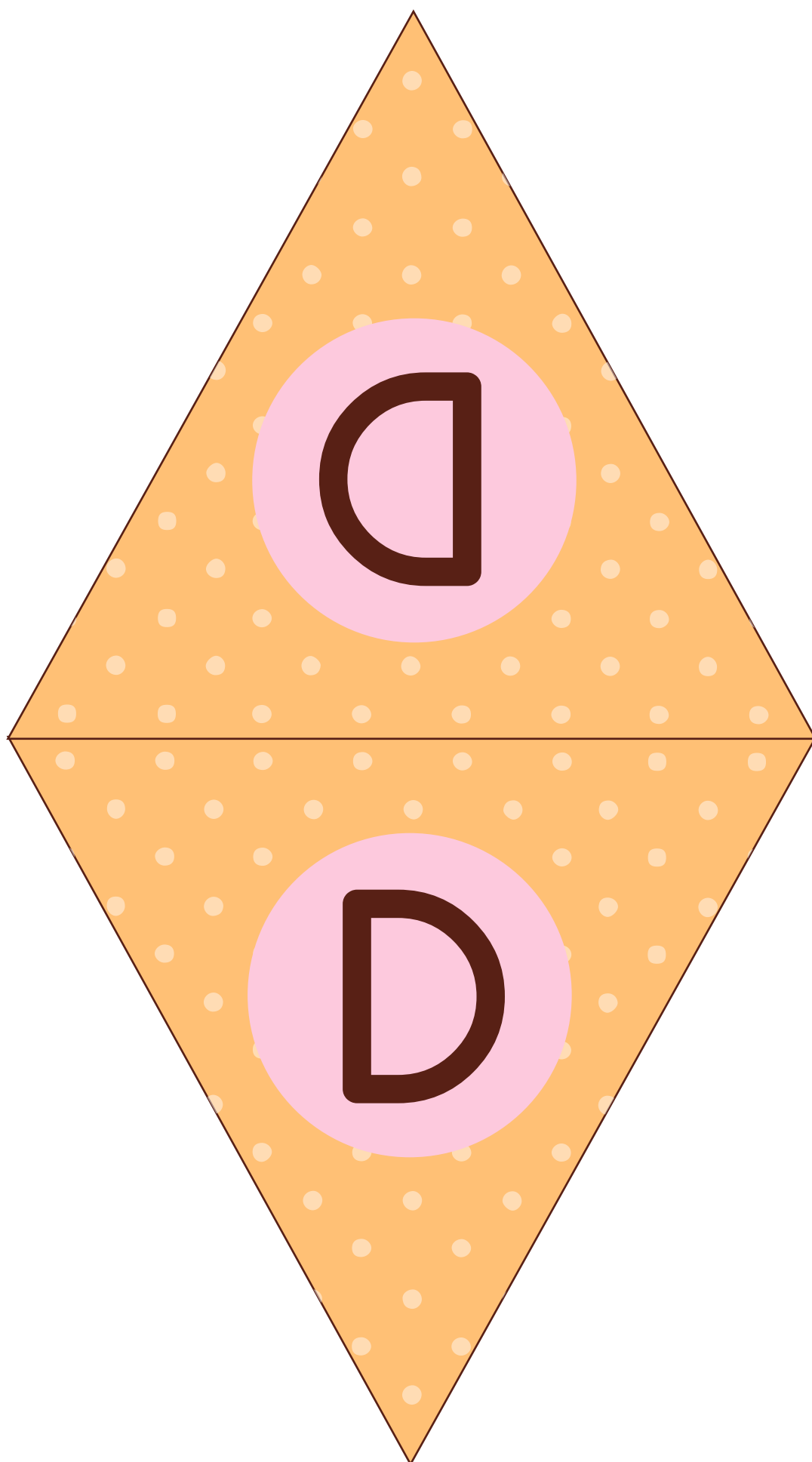




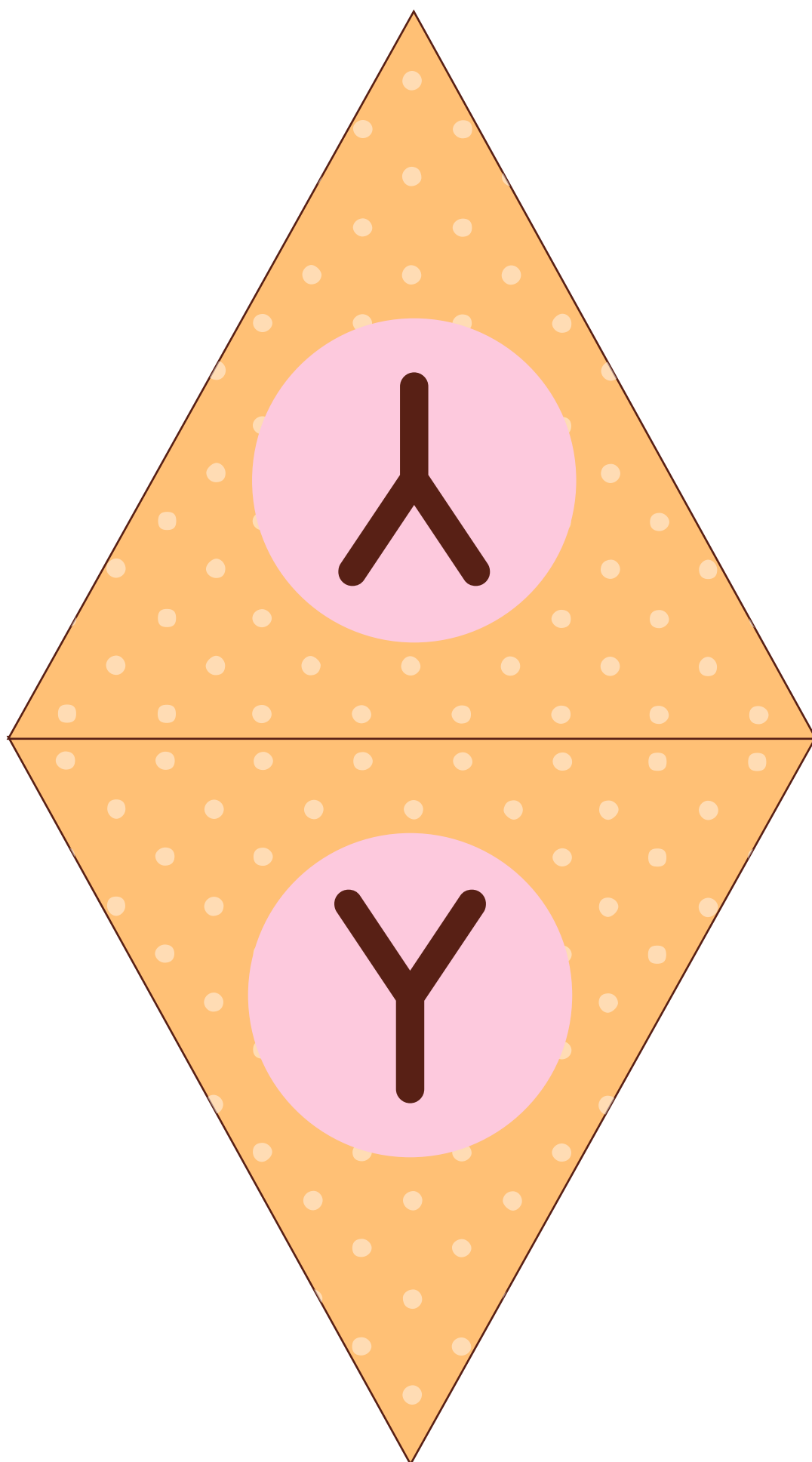












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DRINK UMBRELLAS*



Glue area: 

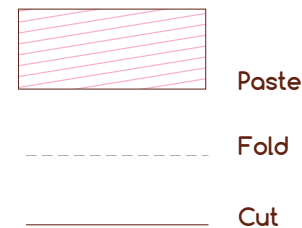
Folding lines: 

Cutting lines: 

*cocktail stick is needed

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 Paste
----- Fold
_____ Cut



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