



World Book Day®: Recipes for Book-Themed Treats

On 3rd March, it is World Book Day. This is a fantastic opportunity to celebrate the books you love, discover new books and spend time reading for fun. This resource is packed with some book-themed treats that you can create as part of the celebrations. Remember, cakes and biscuits should be enjoyed as occasional treats.

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Chocolate Open Book Cake

This delicious chocolate cake could be baked for a celebration and can be decorated however you like. Why not base your decoration on a page from your favourite book?

Preparation

Before you begin, tie long hair back, put on an apron and wash your hands thoroughly. Make sure all surfaces are sanitised.



Illustration
Allen Fatimaharan



Cake Ingredients

- 75g cocoa powder
- 200ml boiling water
- $\frac{3}{4}$ tsp bicarbonate of soda
- 4 eggs
- 375g dark muscovado sugar
- 175ml sunflower oil (plus extra for greasing the tin)
- 1 tsp vanilla extract
- 275g self-raising flour

Buttercream Ingredients

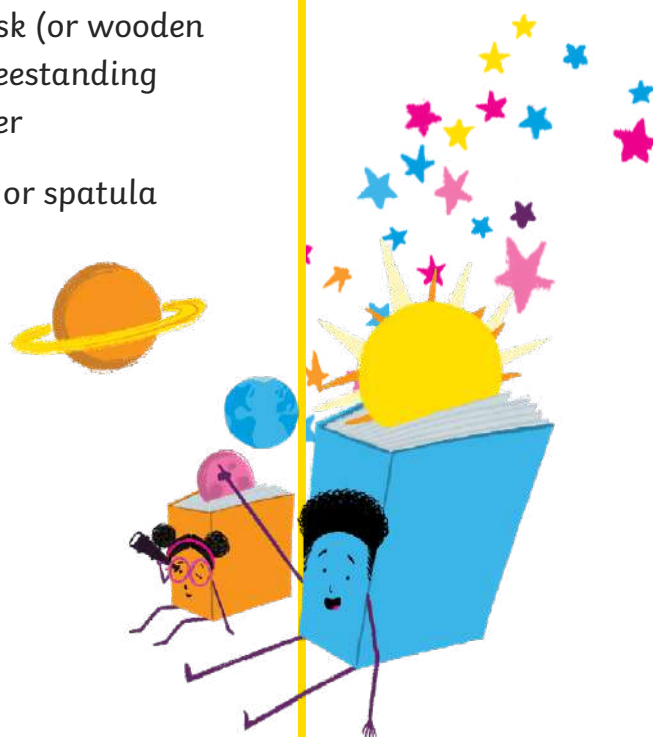
- 450g icing sugar
- 150g unsalted butter
- 60ml milk
- 60g cocoa powder

Decorations

- white fondant ready-to-roll icing
- cocoa powder
- mini icing tubes (various colours)
- your choice of ready-to-roll icing colours
- edible cake decorating pens

Equipment

- cake tin (you can buy open-book cake tins or simply use a large shallow rectangular tin - approximately 30cm x 23cm x 5cm)
- oven and oven gloves
- measuring jug
- tablespoon
- teaspoon
- mixing bowl
- whisk
- skewer
- wire cooling rack
- sharp knife
- electric whisk (or wooden spoon) or freestanding electric mixer
- butter knife or spatula
- rolling pin



Making the Cake

- 1 Ask an adult to help you preheat the oven to 180°C (approximately 350°F or 160°C fan/gas mark 4).
- 2 Grease your cake tin with some oil (or use butter, if you prefer). This is so your cake won't stick to the tin.
- 3 Measure out 200ml of boiling water into a measuring jug - you might need an adult to help with this.
- 4 Add the cocoa powder to the boiling water and stir.
- 5 Next, mix in the bicarbonate of soda to the water and cocoa mixture, then set aside to cool.
- 6 In a mixing bowl, whisk together the eggs, sugar, oil and vanilla extract.
- 7 Stir the flour into the mixing bowl. Then add the cooled cocoa mixture. Make sure everything is combined.
- 8 Pour the cake mixture into the cake tin.
- 9 Ask an adult to help you place the cake in the oven using oven gloves - the middle shelf is a good spot.
- 10 Bake the cake for 30 - 40 minutes. To know whether it has cooked, check these things:
 - Has the cake risen?
 - Is it firm to the touch? Does the cake spring back when you lightly press it?
 - If you insert a skewer into the middle of the cake and take it back out, does it look clean?

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11 If it has finished baking, take it out of the oven (with the help of your adult) and leave it to cool in the tin for about 10 minutes. Then turn it into a wire cooling rack to cool completely.

12 Once the cake has cooled, carve the shape of an open book. Get an adult to help you. We recommend finding the middle of the cake and cutting a line down with a sharp knife (not all the way through). Then, carve at an angle from each side down towards the middle. This should create a dip in the middle of the 'book' as if it is open with the pages splayed.

Decorating the Cake

13 With an electric whisk (or wooden spoon) or in a freestanding electric mixer, mix together the icing sugar, cocoa powder and butter on a low speed. Make sure they are fully combined so that there are no lumps of butter remaining.

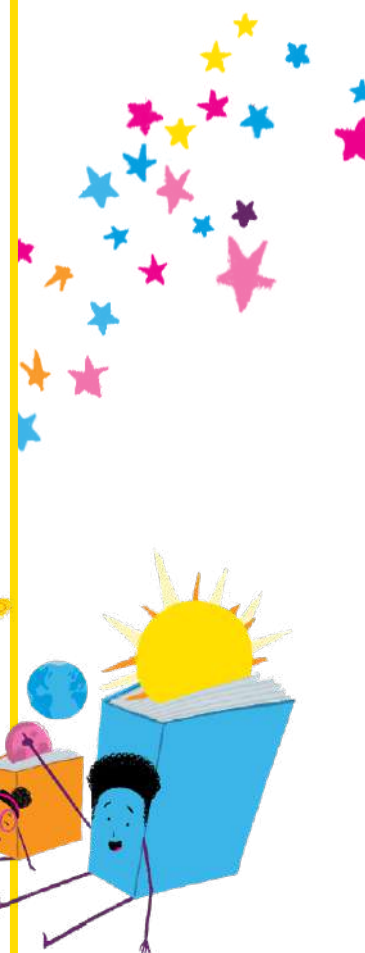
14 Gradually add the milk into the buttercream while it is mixing on a low speed.

15 Now, turn the speed up to high to make sure the buttercream is light and fluffy.

16 Spread this all over the cake. Don't worry about it being neat as this will be covered by fondant icing soon!

17 Roll out the white fondant icing until it's about half a centimetre thick.

18 Carefully, drape it over the cake (you might need to ask an adult to help you). Make sure you press the icing into the middle to define the shape of the open book. Using a butter knife, trim off any excess icing around the bottom of the cake.



19

Carefully, use a blunt tool (like the end of a pencil) to make indentations all the way around the cake to look like pages piled up. Brush with cocoa powder to add definition.

Other Decoration Ideas

This next bit is up to you! Personalise the book cake however you like. Here are some ideas:

Add a bookmark with colourful ready-to-roll icing.

You can add another thinner layer of icing on top of the cake and curl the edges to make the pages look old and worn.

To make the pages look aged, brush a little cocoa powder around the corners.

Roll and cut out fondant icing shapes to add to the images on your cake.

Using mini icing tubes or edible cake decorating pens to add images and words to the pages.



Share a Story Vanilla Cupcakes

This recipe makes 12 cupcakes that you can decorate with mini books. These treats are perfect for a World Book Day celebration or book-themed party. Why not use this as a way to recommend books to your friends and family? Add different book names and covers to the cupcakes and give them as gifts.

Cupcake Ingredients

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- 12 tsp vanilla extract
- 110g self-raising flour

Buttercream Ingredients

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- food colouring (optional)

Decorations

- white fondant ready-to-roll icing (for the book pages)
- another colour of fondant ready-to-roll icing (for the book covers)

Preparation

Before you begin, tie long hair back, put on an apron and wash your hands thoroughly. Make sure all surfaces are sanitised.

Equipment

- oven and oven gloves
- 12 cupcake cases
- 12-hole cupcake tray
- electric whisk or wooden spoon
- mixing bowl
- teaspoon
- skewer
- wire cooling rack
- butter knife or piping bag
- rolling pin

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Making the Cake

- 1 Ask an adult to help you preheat the oven to 180°C (approximately 350°F or 160°C fan/gas mark 4).
- 2 Fill a cupcake tray with 12 cupcake cases.
- 3 Beat the butter and caster sugar together in a mixing bowl with an electric whisk or a wooden spoon until the mixture is pale and fluffy.
- 4 Next, beat in two large eggs, one at a time. Start slowly to avoid splashing and make sure you scrape the mixture down from the sides of the bowl each time.
- 5 Add the vanilla extract, self-raising flour and a pinch of salt, then whisk until just combined.
- 6 Spoon the mixture into the cupcake cases.
- 7 Ask an adult to help you slide the tray into the oven (the middle shelf is a good place). Bake the cupcakes for about 15 minutes. Check if they're baked:
 - Have the cupcakes risen?
 - Are they golden brown?
 - Are they firm to the touch? Do the cakes spring back when you lightly press them?
 - If you insert a skewer into the middle of a cupcake and take it back out, does it look clean?
- 8 Get an adult to help you take the cupcakes out of the oven. Take them out of the tray and leave them to cool completely on a wire rack.

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Making the Buttercream

- 9 Whisk the butter until it's really soft.
- 10 Add the icing sugar, vanilla extract and a pinch of salt.
- 11 Starting slowly, whisk this all together until smooth.
- 12 Beat in the milk.
- 13 You can add food colouring now, if you want to make your buttercream colourful.
- 14 Make sure the cupcakes are completely cool. Spoon, spread or pipe the buttercream onto the cupcakes.

Decorating with Mini Books

- 15 Roll out some of the white fondant icing until it is about 1 - 2mm thick.
- 16 Using a butter knife, cut out an oblong shape (around 4 or 5cm long by 2cm wide).
- 17 Fold the oblong in half, like a book.
- 18 Roll out another colour of fondant icing (your choice) until it is about 1 - 2mm thick.
- 19 Using a butter knife, cut out a slightly longer oblong shape.
- 20 Fold this around the white pages to make a book cover.
- 21 Repeat this process as many times as you like to create lots of mini books. Place these on top of your cupcakes.

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Extra Idea

Why not use edible cake decorating pens to write or draw on the book covers?

Book Cover Lemon Biscuits

These zesty lemon biscuits can be decorated to look like your favourite book cover.

Biscuit Ingredients

- 250g softened butter
- 140g caster sugar
- 1 egg yolk
- 2 tsp lemon juice
- zest of 2 lemons
- 300g plain flour

Decorations

- mini icing tubes (various colours)
- your choice of fondant ready-to-roll icing colours
- edible cake decorating pens

Preparation

Before you begin, tie long hair back, put on an apron and wash your hands thoroughly. Make sure all surfaces are sanitised.

Making the Biscuits

- 1 Ask an adult to help you preheat the oven to 180°C (approximately 350°F or 160°C fan/gas mark 4).
- 2 Line a baking tray with baking parchment. You can grease the tray with a little butter or oil before placing the paper on top, so it stays on the tray.

Equipment

- oven and oven gloves
- non-stick baking tray (or line with baking parchment)
- zester
- mixing bowl
- wooden spoon
- teaspoon
- sieve
- cling film
- rolling pin
- oblong biscuit cutter
- wire cooling rack

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- 3 Mix the butter, sugar and lemon zest in a large mixing bowl with a wooden spoon.
- 4 Add the egg yolk and lemon juice, then stir.
- 5 Sift the flour into the bowl and mix until everything is combined. You might need to use your hands towards the end to give everything a good mix and press the biscuit dough together.
- 6 Wrap the dough in cling film and pop it in the fridge to chill for 20 - 30 minutes.
- 7 Unwrap the dough and roll it out until it's less than 1cm thick.
- 8 Use an oblong biscuit cutter (or a book-shaped cutter, if you can find one) to cut out your biscuits.
- 9 Carefully place the biscuits onto the tray. Make sure you leave gaps between them.
- 10 Ask an adult to help you slide the tray into the oven (the middle shelf is a good place). Bake the biscuits for about 10 - 15 minutes (it will depend on the size of your biscuit cutter and the thickness of your dough). They should be a pale golden colour.
- 11 Get an adult to help you take the biscuits out of the oven. Leave them on the tray for 10 minutes. Then, transfer them from the tray to a wire cooling rack. Leave them to cool completely.



Decorating the Biscuits

Once your biscuits have cooled, you can decorate them as your favourite book covers. Here are some suggestions for how to do this:

- Roll out your choice of fondant icing and cut out an oblong shape to cover the whole biscuit. Stick this to the biscuit with a blob of icing. This can be the background.
- You could write or draw onto the biscuit book covers with mini icing tubes or edible decorating pens.
- Cut out shapes from ready-to-roll fondant icing to stick to the biscuit book covers.

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Gingerbread Book Characters

Get creative in the kitchen by transforming gingerbread figures into your favourite book characters.

Gingerbread Ingredients

- 350g plain flour (plus extra when rolling out the dough)
- 1 tsp bicarbonate of soda
- 4 tsp ground ginger
- 1 tsp ground cinnamon
- 125g butter
- 175g light soft brown sugar
- 1 egg
- 4 tbsp golden syrup

Decorations

- mini icing tubes (various colours)
- your choice of fondant ready-to-roll icing
- edible cake decorating pens
- variety of small sweets or chocolates



Illustration
Allen Fatimaharan



Equipment

- oven and oven gloves
- non-stick baking tray (or line with baking parchment)
- sieve
- mixing bowl
- fork
- tablespoon
- teaspoon
- cling film
- rolling pin
- gingerbread figure biscuit cutter
- wire cooling rack

Preparation

Before you begin, tie long hair back, put on an apron and wash your hands thoroughly. Make sure all surfaces are sanitised.

Making the Gingerbread Figures

- 1** Ask an adult to help you preheat the oven to 180°C (approximately 350°F or 160°C fan/gas mark 4).
- 2** Line a baking tray with baking parchment. You can grease the tray with a little butter or oil before placing the paper on top, so it stays on the tray.
- 3** Add the butter (at room temperature/slightly softened) and sugar to a large mixing bowl. Using a fork, cream these ingredients together. This involves pushing the fork down to combine the sugar and butter.
- 4** Add the egg and golden syrup and beat these into the mixture with the fork.
- 5** Next, sift the flour, bicarbonate of soda, ginger and cinnamon into the mixing bowl. Stir these in. The mixture should start to clump together. You might need to use your hands towards the end to make sure everything is properly combined.



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- 6 Wrap the dough in cling film and chill in the fridge for about 15 minutes.
- 7 Unwrap the dough and roll it out on a floured surface until it is less than 1cm thick.
- 8 Use your gingerbread cutter to cut out the character shapes.
- 9 Gently transfer these to your lined baking tray. Make sure you leave gaps between them.
- 10 Ask an adult to help you slide the tray into the oven (the middle shelf is a good place). Bake the gingerbread shapes for about 12 - 15 minutes (it will depend on the size of your biscuit cutter and the thickness of your dough). They should be light golden brown.
- 11 Get an adult to help you take the gingerbread figures out of the oven. Leave them on the tray for 10 minutes. Then, transfer them from the tray to a wire cooling rack. Leave them to cool completely.

Decorating Ideas

Once your gingerbread figures have cooled, you can decorate them as your favourite book characters. Here are some suggestions for how to do this:

- Roll out your choice of fondant icing and cut out shapes to make clothes or features of your character. Stick these to the gingerbread with blobs of icing.
- You could write or draw onto the characters with mini icing tubes or edible decorating pens. This can be a good technique for smaller details like eyes, noses and mouths.
- Stick sweets and chocolates to the gingerbread characters to add details like buttons, jewellery, facial features or other accessories.
- Use long sweets (like laces) for hair.
- Use sprinkles to add patterns to clothes.
- Pipe icing to make furry or hairy textures.



Fruit and Vegetable Story Scenes

You can create just about any scene from a book using colourful fruit and vegetable pieces. Take a photo, then enjoy eating some pieces as a healthy snack.

Ingredients

- your choice of fruits or vegetables
- dips (optional)

Equipment

- chopping board
- sharp knife
- bowls
- large plate or tray (to display your scene)

Preparation

Before you begin, tie long hair back, put on an apron and wash your hands thoroughly. Make sure all surfaces are sanitised.

Design the Scene

Which scene would you like to create using fruits and vegetables? Draw it in the space below. Label what you think you could use for each part.

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Make the Scene

- 1 Make sure you have an adult to help you. Chopping up fruits and vegetables can sometimes be tricky! Be careful when using a sharp knife.
- 2 Cut up your chosen fruits and vegetables. Think about what shapes you need. Sometimes you might cut long shapes; other times you might cut small chunks. Can some fruits and vegetables be circular shapes? How about squares or rectangles?
- 4 Place the different shapes of fruits and vegetables in different bowls. This will make it easier to assemble your scene.
- 5 Place your display board, plate or tray in front of you.
- 6 Start arranging the shapes on this surface to create your scene.
- 7 You could use dips, dried fruit or other items for some of the features.
- 8 Make sure you snap a photo before enjoying some tasty

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These recipes may involve the use of knives, hot water and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items such as knives or graters or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.

Illustration
Allen Fatimaharan

