



STAR SANDWICHES

INGREDIENTS

An adult's help, one large and one small star-shape cookie cutter, two slices of bread, butter or margarine, sprinkles

INSTRUCTIONS

- 1 For each sandwich, take two slices of bread. Spread a thin layer of butter or margarine on one slice.
- 2 Using the larger cutter, create a large star from each slice.
- 3 Cut a small star from the centre of the unbuttered slice.
- 4 Sprinkle your sprinkles across the centre of the buttered slice.
- 5 Place the unbuttered slice on top to complete your star window sandwich.



INGREDIENTS

PUFF PASTRY STARS

An adult's help, puff pastry sheets, small or medium star-shape cookie cutter, one egg (lightly beaten), toppings (we used sesame seeds, poppy seeds and grated cheese)

INSTRUCTIONS

- 1 Ask an adult to preheat oven to 200°.
- 2 Defrost pastry sheets on bench until soft (takes about 5 minutes).
- 3 Cut as many stars as you'd like from the pastry.
- 4 Place stars on a baking tray lined with baking paper.
- 5 Brush each star with egg.
- 6 Sprinkle toppings — sesame seeds, poppy seeds, grated cheese — over each star as desired.
- 7 Bake in oven until puffed and golden (around 5-7 minutes).
- 8 Enjoy hot or cold.



Which number path will follow the star?