



+ Recipe – No Bake Berry Cream Pies

What you need (to make 3-4):

- 1 pint chilled double cream
- Vanilla essence to taste
- 1 pack digestive biscuits
- 120 g melted coconut oil
- Fresh or frozen raspberries
- Blueberries
- Strawberries
- Individual jars or ramekins

What you do:

- Pour chilled cream into a mixing bowl, whisk until thick, and sweeten with vanilla essence to taste.
- In a bowl, mash the raspberries until saucy. Pass through a sieve if you don't like the pips.
- Crush the digestive biscuits, using a blender or a rolling pin, until you get a fine crumb.
- Layer the raspberry sauce, whipped cream and digestive biscuits in the jars and ramekins. Alternate the layers so they look pretty.
- Top with strawberries, blueberries, more cream and sprinkle digestive biscuit crumbs.



+ Recipe – Eton Mess in a Teacup

What you need

- China teacup and saucer for each serving
- Mini meringues – lightly crushed
- Sliced fruit (your choice) – you could use strawberries, kiwi, raspberries or blueberries
- Thick double cream
- Mini flags on cocktail sticks – you could make these fairly easily
- Mixing bowl

What you do:

- In the bowl carefully mix the meringue, cream and some of the chopped fruit.
- Once mixed, spoon the mix into the individual cups, dress with some of the remaining sliced fruit and pop the flag in the top!



+ Activity – Teapot Centre Piece

These would look lovely on your tables at your **Right Royal Street Party!**

What you need

- A selection of teapots
- A selection of flowers – fresh or you could use artificial flowers so they last longer

What you do:

- Invite your residents to go flower shopping with you; your residents will have their own tastes about which flowers will look good together and also which ones will fit nicely in a teapot. You may find some teapots in local charity shops too.



+ Think You could do the same with teacups