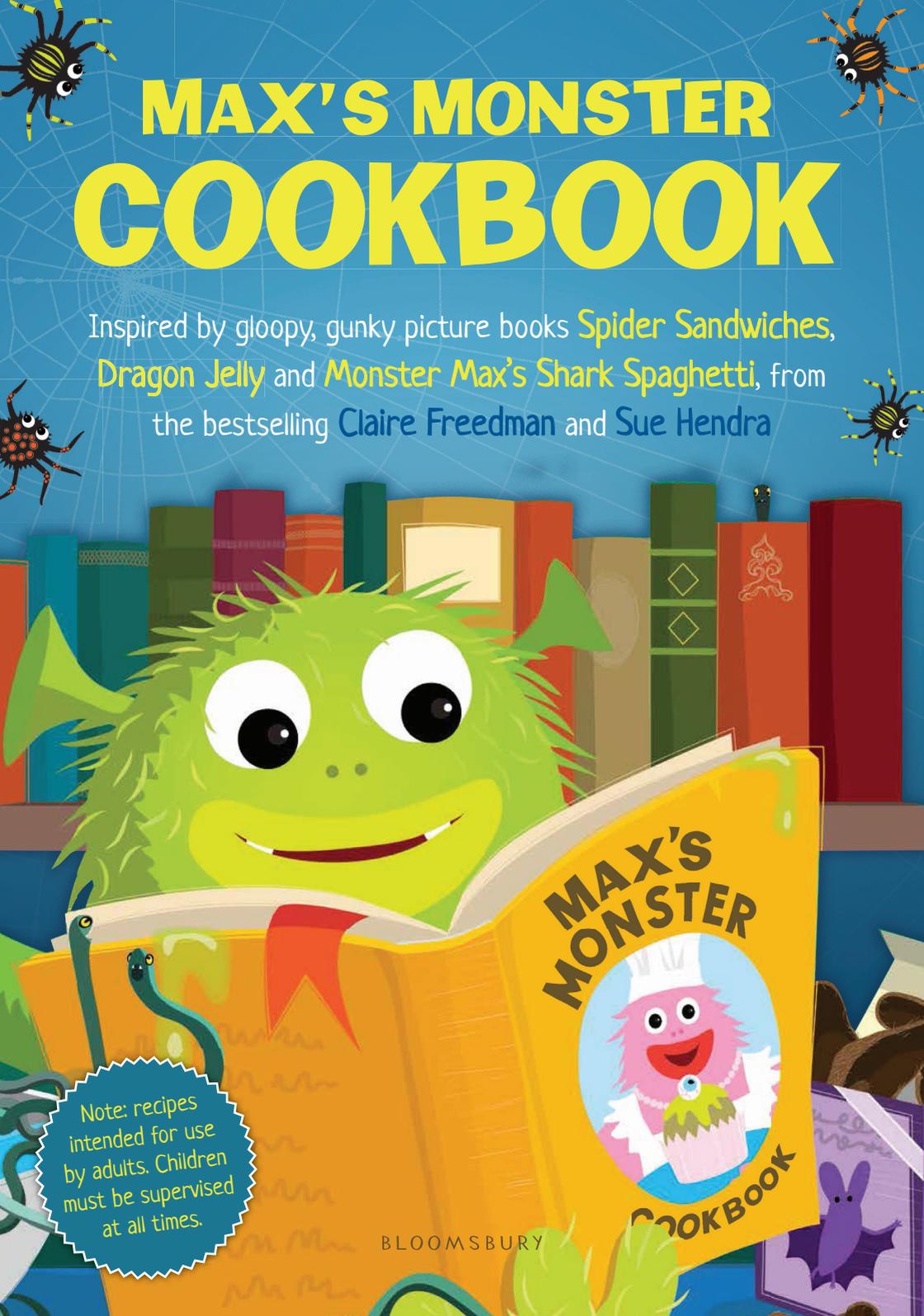


# MAX'S MONSTER COOKBOOK

Inspired by gloopy, gunky picture books *Spider Sandwiches*,  
*Dragon Jelly* and *Monster Max's Shark Spaghetti*, from  
the bestselling *Claire Freedman* and *Sue Hendra*



MAX'S  
MONSTER

COOKBOOK

Note: recipes  
intended for use  
by adults. Children  
must be supervised  
at all times.

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# SPIDER SANDWICH



## INGREDIENTS:

- 2 slices of buttered bread
- 4 slices of cheese
- 2 leaves of lettuce
- 2 slices of tomato
- Cucumber
- 2 black grapes



## METHOD:

1. Start to make up a sandwich by using one slice of bread and topping this with lettuce, tomato and cheese.
2. To make the eyes, take two grapes and slice off the tip of each one. Then take a slice of cheese and, using an apple corer or small circle cutter, cut two round slices of cheese and top with the grape tips. Cut the leftover grapes in half and press the cheese circle eyes against each one. The sticky grape edge should hold them in place.
3. Place the grape eyes on top of the sandwich, near one corner.
4. Take your top slice of bread and cut two slits in the corner edge of the bread so that it pushes up and leaves the crust edge in place.
5. Carefully place this on top of your sandwich and position it so that the eyes can be seen through the pushed-up piece of bread.
6. To make the spider legs, cut a wedge of cucumber about 6-8 cm in length and then cut this in half lengthways. Lay the cucumber slice down on its cut edge and cut four angled leg shapes into each piece.
7. Place your sandwich on a plate and poke the legs around the edge of the sandwich, in between the layers.

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# GRASSHOPPER SMOOTHIE



## INGREDIENTS:

¼ honeydew melon

1 kiwi

Juice from half a lime

A splash of fresh apple juice

Celery stick to decorate

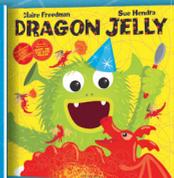
## METHOD:

1. Using a sharp knife, cube the melon and place in a food processor.
2. Cut the kiwi in half and scoop out the flesh with a spoon and add this to the melon.
3. Add the lime juice and a splash of apple juice.
4. Blend until smooth and then pour into a tall glass.
5. To make some edible grasshoppers, cut two or three small sticks of celery and cut a slit on either side of the top and bend out its legs. Use kiwi seeds for eyes.
6. Decorate the glass with your grasshoppers and some thin celery stalks for blades of grass.

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# BUG BURGERS



## INGREDIENTS:

- 1 beef burger
- 1 burger bun
- 1 teaspoon of cream cheese
- 2 slices of cucumber
- 2 leaves of lettuce
- 2 slices of tomato

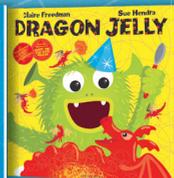
## METHOD:

1. Take your burger patty and cut it into six equal wedges and then shape each one so the edges are rounded but still keep their wedge shape.
2. Grill the burger wedges until they are cooked through.
3. To make the legs of your bugs, take a slice of cucumber and, using an apple corer or small circular cutter, remove the seeded middle and some of the flesh, leaving a thin edge. Cut this ring of cucumber into six pieces.
4. To create your bugs, carefully poke the cucumber legs into the sides of the burger wedges – three on each side. You may need to hold the burger pieces with a fork as they will be hot.
5. Use a cocktail stick to apply two small dollops of cream cheese for eyes and then top these with two tiny pieces of cucumber skin for the pupils.
6. Create your burger using the bun, lettuce, and tomato, and then place your burger bugs on the top in a circle, so they are all facing outwards.
7. Add your favourite sauce and then carefully place the bun lid on top.

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# SQUASHED FLY JAM



## INGREDIENTS:

1 jar of lemon or lime jam/marmalade

Handful of raisins

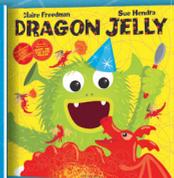
## METHOD:

1. Take each raisin and cut two diagonal slits at one end and bend out each side for wings.
2. Mix the raisins into your jam and serve on toast or in a sandwich.

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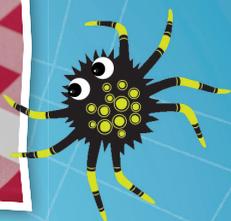
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# EYEBALL CAKE



## INGREDIENTS:

### For the sponges

- 4 free range eggs
- 225g of caster sugar
- 225g of self-raising flour
- 225g of softened butter
- 2 tsp of baking powder

### For the filling and topping

- 100g softened butter
- 140g icing sugar
- 300ml double cream
- Red food colouring

### For the eyeballs

- 200g Madeira cake
- 100g milk chocolate (melted)
- 200g white chocolate (melted)
- Smarties and icing colouring to decorate

### You will also need ...

- 12 wooden skewers
- 1 small butternut squash cut in half to stand the cake pops in

**SEE NEXT PAGE FOR METHOD!**

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# EYEBALL CAKE

## METHOD:

### FOR THE SPONGES

1. Preheat oven to 180°C/350°F/Gas 4.
2. Grease and line 2 x 20 cm sandwich tins.
3. Break the eggs in a large mixing bowl and then add the sugar, flour, butter and baking powder.
4. Mix together well and divide the mixture evenly between the two tins and smooth the surface.
5. Place on the middle shelf of the oven and bake for 25 mins. The cakes are ready when they are golden brown and coming away from the edge of the tin.
6. Leave to cool on a wire rack.

### FOR THE EYEBALLS

1. Blitz the Madeira cake in a blender into crumbs and then stir in the melted milk chocolate and mix until combined.
2. Use your hands to roll the mixture into about 10–12 walnut-sized balls and then chill in the fridge for two hours until firm.
3. Push a skewer into each ball and spoon the white chocolate over the cake balls until they are covered and smooth.
4. Push the skewers in the butternut squash to stand them up, and then push a Smartie into the surface of each cake ball to set in place when the chocolate sets.
5. When the eyeballs are completely dry, add detail to the eyes using icing colours and then remove from the skewers.

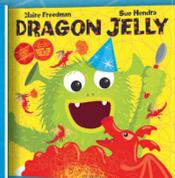
### TO CONSTRUCT YOUR EYEBALL CAKE

1. To make the cake filling, beat the butter and icing sugar together until smooth and creamy.
2. Spread a layer of the buttercream all over the bottom sponge and then place seven or eight eyeballs around the edge of the cake, using the buttercream to hold them in place.
3. Whisk up the double cream until it thickens and then add a couple of drops of red food colouring and continue whisking until the cream is a thick pink mixture.
4. Before putting the top sponge in place, use a sharp knife to cut out some small sections of the cake big enough to push an eyeball in place, and secure using a bit of leftover buttercream.
5. Lift the top layer in place and carefully spoon the pink cream topping over the cake and eyeballs.

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# DRAGON JELLY



## INGREDIENTS:

1 pack of raspberry or strawberry jelly cubes

1 pack of orange jelly cubes

Dark food colouring or raisins

## EQUIPMENT:

1 large round ring jelly mould or similar

Sharp knife

Cup of boiling water

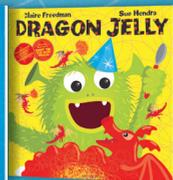
## METHOD:

1. Make up the raspberry jelly mixture according to the instructions using half a pint of hot water and half a pint of cold water.
2. Pour the warm jelly mixture into the ring mould, leave to cool and then set hard in the fridge.
3. Make up the orange jelly mixture as the raspberry jelly is almost set. Leave to cool a little longer but not set.
4. Pour the orange jelly mixture on top of the raspberry jelly to achieve a two-tone fiery effect. Leave both mixtures to fully set before turning your jelly ring out on to a serving plate.
5. Cut a wedge out of the jelly ring to form the gap between head and tail. Save this section for later.
6. Starting with the tail, use a sharp knife to carve slices off the jelly to taper the tail into a point. By dipping your sharp knife into boiling water, you will find that it slices through the jelly easier.
7. Now shape the dragon's neck, leaving a wider section for the back of the head, ears and eyes and then taper again for his nose and mouth.
8. To make the eyes and nostrils, cut slits and holes in the head and either squeeze a tiny amount of food colouring into the cuts and then rub off any excess on the outside, or alternatively, cut a raisin in half and push those into the eye sockets and another one for the nostrils.
9. With the chunk of jelly you cut out at the beginning, cut off the orange part and then cut this into chunky triangles and position them along your dragon's back.

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# SHARK SPAGHETTI



## INGREDIENTS:

Serves 2

12 x ready-made meatballs  
(uncooked)

Spaghetti

1 tin chopped tomatoes

$\frac{1}{2}$  jar of passata

$\frac{1}{2}$  onion (finely diced)

4 tbsp olive oil

Cheese

1 black olive

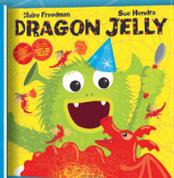
## METHOD

1. To make a meatball shark, combine two meatballs together and mould into a short fat sausage shape, narrow at one end. Then cut a slit in the narrow end and open up to form a mouth.
2. The fins are made by pinching the top of a single meatball and shaping it into a triangle with a slight curve in it. Use a cocktail stick to hold the shape of the shark and fins.
3. Heat 2 tbsp of oil in a pan and fry the onion until soft. Then add the chopped tomatoes and passata and simmer for 20 to 30 mins to get a rich tomato sauce. Season to taste.
4. Heat 2 tbsp of oil in a frying pan and gently fry the meatball shapes until golden and cooked through.
5. To finish your sharks, cut some small triangles of cheese and, using a cocktail stick, make some holes in the roof of the shark's mouth and push them in. Cut two small circles from a slice of cheese and then cut two smaller circles from a black olive. The heat from the shark should hold these in place on the side of the shark's head.
6. To plate up your dish, cook the required amount of spaghetti and place in a bowl, then spoon in a generous amount of tomato sauce and then place your shark in the middle of the sauce and a few fins swimming around the edge.

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