

For Review Only

Perfect for entertaining, tucking into a snack box or accompanying a daily beverage, these delectable treats are sure to put a smile on faces young and old. Doughnuts and bao take on the forms of animals, flowers and fruits, making for delightful everyday surprises. The treats showcased here are achievable for even beginners in the kitchen.

Celebrity food artist and blogger, Shirley Wong (Little Miss Bento), injects a dose of creative whimsy into these treats.



Gorgeous full-colour photography, clear step-by-step instructions and an inspiring selection of recipes make this handy cookbook perfect for gifting lovers of adorable confections.

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Little Miss Bento
Shirley Wong

get started making **Fun Treats**

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step-by-step recipes
for everyday surprises

Little Miss Bento
Shirley Wong

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Shirley Wong, better known by her online avatar Little Miss Bento, became an online sensation and gained a huge following when she started posting her cute food creations and recipes on her blog and social media channels.

Currently the top bento artist, food stylist and blogger based in Singapore, Shirley has won many awards for her foodart creations and has been featured in numerous local and international media platforms and publications.

A huge fan of the kawaii culture and a strong believer that home-style food should be simple and achievable, Shirley shares easy recipes for cute sweets and snacks in this brand new cookbook.

Find out more about Shirley and her creations on her blog and social media channels.

Blog | littlemissbento.com

Facebook | www.facebook.com/littlemissbento

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Many cultures around the world incorporate a midday break, a time out or interlude in the middle of everyday demands to relax, socialise and enjoy a beverage with baked goods. In this book I have tried to make this daily ritual easy, fun and hopefully put a smile on people's faces.

From doughnuts shaped as bears, bees and watermelons to bao formed as pandas, chicks, mushrooms and roses to teddy bear wagashi, the kawaii treats shared in this cookbook will appeal to those with a sweet tooth, or those who would like a petite surprise with their daily coffee or tea. The confections are also perfect for offering a guest or tucked into a child's snack box.

So go on, take a break and make tea time something to look forward to.

Little Miss Bento
Shirley Wong

Cute Bear Doughnuts

Makes 6 doughnuts



Ingredients

Milk 100 ml

Whipping cream 75 g

Honey 2 Tbsp

Egg 1, medium

Melted butter 1 Tbsp +
more for greasing

Vanilla essence 5 drops

Morinaga hot cake mix
150 g

Cake flour $\frac{1}{2}$ tsp

Black cocoa powder or
varlhona dark cocoa
powder $\frac{1}{2}$ tsp

Earl grey powder or
houjicha powder 2 tsp

TOOLS

Silicon doughnut moulds

Home-made piping bags
(page 12)

Parchment paper

Small sharp knife



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Method

1. Preheat oven to 180°C. Grease doughnut moulds. Set aside.
2. Combine milk, whipping cream, egg, honey, butter and vanilla essence in a large bowl. Mix well using a whisk.
3. Add hot cake mix in 2–3 parts, mixing well with each addition to ensure that there are no lumps.
4. Add 2 tsp batter to cake flour in a small bowl. Mix well. Spoon batter into a piping bag.
5. Add 2 tsp batter to black cocoa powder in a separate bowl. Mix well. Spoon batter into a piping bag.
6. Sift earl grey powder into remaining hot cake batter in a clean separate bowl. Mix well.
7. Using the piping bag containing black cocoa powder batter, pipe eyes and nose of the bear into doughnut mould.
8. Bake for 1 minute.
9. Remove mould from oven. Pour earl grey batter evenly into doughnut moulds until 90% full. Level surface with a teaspoon.
10. Bake for 14–15 minutes.
11. Pipe ears of bear onto parchment paper. Bake for 2 minutes.
12. Using a small sharp knife, make slits for each doughnut. Place ears into the slits to complete the bear character.

Note

Allow doughnuts to cool down on a wire rack before removing from the moulds to prevent the designs from falling apart.





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The recipes in this book were taken from *Kawaii Sweet Treats*, first published in 2016.

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