

Get your Bake On: Swirl Meringues

Meringues.

Fluffy, chewy, crispy little morsels of deliciousness. I love the things...possibly a bit too much!

I made these swirled meringues the other day to adorn the top of a birthday cake I made for a friend and everyone seemed to respond well to them and said they looked pretty good. So, I thought I would share my 'how to' with you in the form of a video tutorial.

I kid you not folks, this recipe is idiot proof. So idiot proof even I have managed to make them look acceptable.

If you have a bake sale coming up, why not give these bad boys a whirl. They'll catch everyones eye and they taste great too!

Happy swirling!

(Oh, and if you like what you see and you fancy giving my YouTube channel a like, I would really appreciate it!)

Recipe notes

Ingredients:

4 egg whites

115g Caster Sugar

115g Icing Sugar

Cook/Prep time:

20 minutes prep.

1hr 30min bake.

2hr cooling.

Oven temperature: 100'c (fan)

Yield:

Approximately 12 large meringue cookies, or a mixture of large round ones and small droplet ones.

Get your Bake on: DIY Party Ring Biscuits

Party Ring biscuits have been a birthday buffet staple since I was little. There is just something about them that I love. They taste great for starters, but I also love the nostalgia that hits me when I see a plate full of them. Colourful, fun and way more exciting than a rich tea!

Scoffing some party rings transports me back to parties at peoples houses, where pass the parcel only had a prize in the middle (nope, shock horror, not everyone was a winner back in the 80's where pass the parcel was concerned!), we crimped our hair and wore highly flammable shell suits as we blew out the candles on our birthday cakes.

Seen as it was the littlest ones birthday yesterday, I thought I would have a go at making some myself. Don't ask me why, I

don't know myself, but I have to say, they were pretty delicious and I am certain that they would go down well at a school bake sale when the time comes around again.

You can ice them in any colours you like, meaning you can make them fit in with your party theme if you have one, and because you have made them yourself, you know *exactly* what has gone in them. No nasties. Unless the kids have helped you that is.

Then they are probably full of spit and bogeys...

Here's the recipe!

(PS: The icing used is just Royal Icing – I bought this as a box of powdered sugar and made it up as per the box instructions. You want the icing thin enough to pipe, but thick enough that it won't run off the biscuit and make a mess. Use the 5 second rule with the consistency – when you drop the icing back into the bowl after lifting it up with a spoon, the ribbon of icing dropped should take 5 seconds to disappear back into the mixture).

Happy scoffing!



[The 73 Questions Vlog Tag...](#)

I've done it. My first official 'Vlog'. Eek!

I hate my face.

I hate my voice.

Therefore Vlogging isn't something that comes easy to me.

In order to kick off my vlogging exploits, I have been tagged in the 73 questions tag by the lovely Laura from Dear Bear and Beany. [You can see her Vlog answering her questions here](#). Lauz is so lovely and is only just delving into the world of

YouTube herself so be kind to us both...or else.

(It's an empty threat, I don't do violence but I would come to your house and drink your alcohol cupboard bare).

So, without further ado, here is my ugly mug chatting shite and battling with a toddler to SHUT THE CHUFF UP!!!!

Enjoy!

(With copious amounts of Gin to get through it)

I am tagging some other bloggers so they can take part.

These are:

[Reclusive Fox](#)

[The Mum from Brum](#)

[Emma and Family](#)

[Amy and Tots](#)

[Bell and Bear](#)

[Mummy Miller](#)

Here are your questions!

1. What's your favourite movie?
2. Favourite movie in the past five years?
3. Favorite Hitchcock film?
4. A book you plan on reading?
5. A book that you read in school that positively shaped you?
6. Favourite TV show that's currently on?
7. On a scale of one to ten how excited are you about life right now?
8. iPhone or Android?
9. Twitter or Instagram?
10. Who should EVERYONE be following right now?
11. What's your favourite food?
12. Least favourite food?
13. What do you love on your pizza?
14. Favourite drink?
15. Favorite dessert?
16. Dark chocolate or milk chocolate?
17. Coffee or tea?
18. What's the hardest part about being a mum?
19. What's your favourite band?
20. Favourite solo artist?
21. Favourite song?
22. If you could sing a duet with anyone, who would it be?
23. If you could master one instrument, what would it be?
24. If you had a tattoo, where would it be?
25. To be or not to be?
26. Dogs or cats?
27. Bird-watching or whale-watching?
28. Best gift you've ever received?
29. Best gift you've ever given?
30. Last gift you gave a friend?
31. What's your favourite board game?
32. What's your favourite country to visit?
33. What's the last country you visited?

34. What country do you wish to visit?
35. What's your favourite colour?
36. Least favourite colour?
37. Diamonds or pearls?
38. Heels or flats?
39. Pilates or yoga?
40. Jogging or swimming?
41. Best way to de-stress?
42. If you had one superpower, what would it be?
43. What's the weirdest word in the English language?
44. What's your favourite flower?
45. When was the last time you cried?
46. Do you like your handwriting?
47. Do you bake?
48. What is your least favourite thing about yourself?
49. What is your most favourite thing about yourself?
50. Who do you miss most?
51. What are you listening to right now?
52. Favorite smell?
53. Who was the last person you talked to on the phone?
54. Who was the last person you sent a text to?
55. A sport you wish you could play?
56. Hair color?
57. Eye colour?
58. Scary film or happy endings?
59. Favourite season?
60. Three people alive or dead that you would like to have dinner with?
61. Hugs or kisses?
62. Rolling Stones or the Beatles?
63. Where were you born?
64. What is the farthest you have been from home?
65. Sweet or savoury?
66. Lipstick or lip gloss?
67. What book have you read again and again?
68. Favourite bedtime story?
69. What would be the title of your autobiography?

70. Favourite sound?
 71. Favorite animal?
 72. Who is your girl crush?
 73. Last photograph you took?
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Good luck folks and I can't wait to see your videos!

Thanks again to Laura for the kick up the bum to have a go at the Vlogging lark. It might be my one and only time, but at least I can say that I tried!

[Get your bake on: UK S'mores Recipe](#)

I love S'mores.

If you've never heard of them, they're basically an American snack of gooey yumminess which consists of a sweet cracker/biscuit called a Graham cracker (nigh on impossible to find these here in the UK and if you do they'll cost about £7!), marshmallows and chocolate. In a nutshell, you smack them all together (like a diabetics nightmare) into a sandwich, melt them and then scoff them!

They are perfect for Bonfire night (which is when I made them), New Year, BBQ's in the summer and camping trips. You can easily make them on a camp fire by wrapping the stacked ingredients in foil, placing them in the still hot embers (or on the grill rack, it's up to you) and let them melt before stuffing them in your face. This UK version uses good old Digestives in place of the Graham crackers because they are so

difficult to source here. Not quite the same but still just as tasty!

Be warned...they're sweet, not at all healthy, messy and delicious, oh, and have some baby wipes handy for once you're finished (god, that last comment sounds a bit disgusting now I think about it...let's swiftly move on shall we).

Here is a video with the recipe!

Enjoy!

1. [IMG_6160](#)

Gin & Tonic four ways – A Life is Knutts version...

It's tough being a parent.

I know people tell you to 'cherish every moment' and ask for time to slow down because their children are growing up too fast, but do you know what, sometimes it is so tough being responsible for these small humans we created that quite often, you can feel overwhelmed.

You can't get any peace and quiet for yourself – not even to go for a pee in the toilet – and because of that, sometimes we need a bit of help from an alcoholic beverage or two.

I keep seeing this video spring up on Facebook, Gin and Tonic four ways, and it got me thinking (dangerous, I know...).

I thought, wow, these look nice but I also thought, if I make

one of these drinks and try to sit down with it, I'll inevitably end up with one of the children yelling at me to wipe their poo bum, or to help them make a dragon out of a toilet roll tube and some pipe cleaners, or something like that. You never get 5 minutes peace.

So, I decided to make my own video.

Ladies and gents, I give you, Gin & Tonic four ways. A Life is Knutts version...

Thank you and goodnight...from under the bed with a G&T ☐

Gems.x

