



Amelia Bedelia



& FRIENDS



Blast Off



by Herman Parish



pictures by Lynne Avril



Greenwillow Books
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Greenwillow Books



Two Ways to Say It[♥]

By Amelia Bedelia



"Hit the hay."



"Go to bed."

"Don't let
the bedbugs bite!"



"Have a good
night's sleep!"

"Out of this world."



"Really great."

"Hard to swallow."



"Difficult to believe."

"A mouthful."



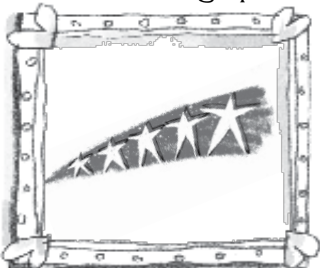
"Word(s) that are
hard to say."

"Full of beans."



"Has lots of energy."

"Stars lining up."



"Everything is coming together."

"She's onboard."



"She agrees."

"Toot my own horn."



"Bragging about myself."

"On Cloud Nine."



"Feeling extremely happy."

SATURN CAKE POPS

They are out of this world!

Ingredients

1 box cake mix (any flavor)

1 can frosting

1 package each yellow and orange candy wafers
(aka candy melts)

Wax or parchment paper

18–20 lollipop sticks

1 cookie sheet

Box poked with holes, or glasses filled with rice

1 ziplock bag



Directions

1. Bake cake according to directions on the box.
2. Let the cake cool, then crumble it into a bowl.
3. Add 4 teaspoons of frosting and mix thoroughly.
If cake is dry, add a bit more frosting.
4. Roll the cake mixture into Ping-Pong-sized balls.
(There'll be about 18 of them.)
5. Microwave a few yellow candy wafers in a mug
or other container. Heat the candy 20 seconds at
a time, so wafers don't burn.
6. Dip lollipop sticks into the melted wafers and then
poke them halfway into the cake pops. Put cake pops
on a cookie sheet lined with wax or parchment paper.
7. Freeze the cake pops on the cookie sheet for
20 minutes.





8. Melt a bigger handful of yellow wafers in the microwave.
9. Dip cake pops into the melted wafers. Tap stick gently to remove excess coating, then slowly twirl the pops until coating is smooth.
10. Stand cake pops in the box with holes (or in glasses with rice) to harden.
11. Line cookie sheet with fresh wax/parchment paper.
12. Microwave a large handful of orange candy wafers (20 seconds at a time).
13. Pour the orange melted wafers into a ziplock bag. Snip a small corner, to use it as a piping bag.
14. Measure the diameter of a few cake pops, then carefully draw cake pop-sized circles on the cookie sheet with the melted orange candy. (These will be Saturn's rings!)
15. Put the cookie sheet into the freezer until the rings harden.
16. After the rings harden, place them around the middle of the pops. You may have to gently trim to fit or add some melted chocolate so they will stick.
17. Enjoy your Saturn cake pops!

Ask a grown-up to help with the oven and microwave!

