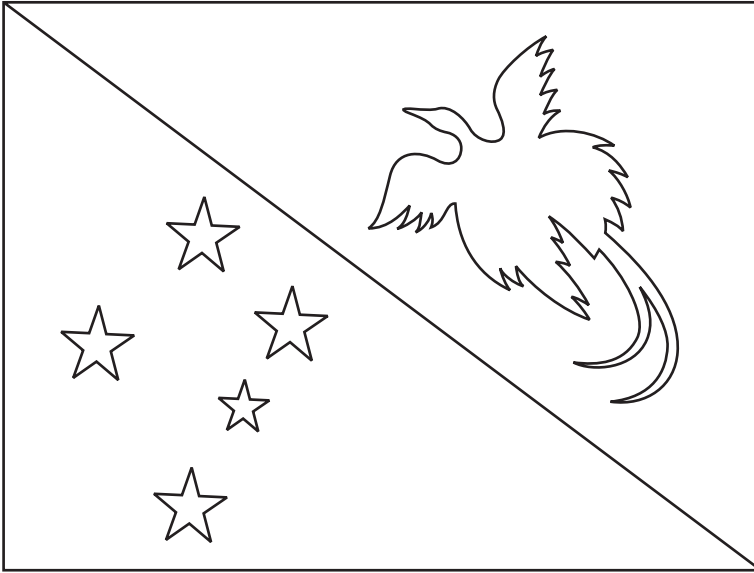


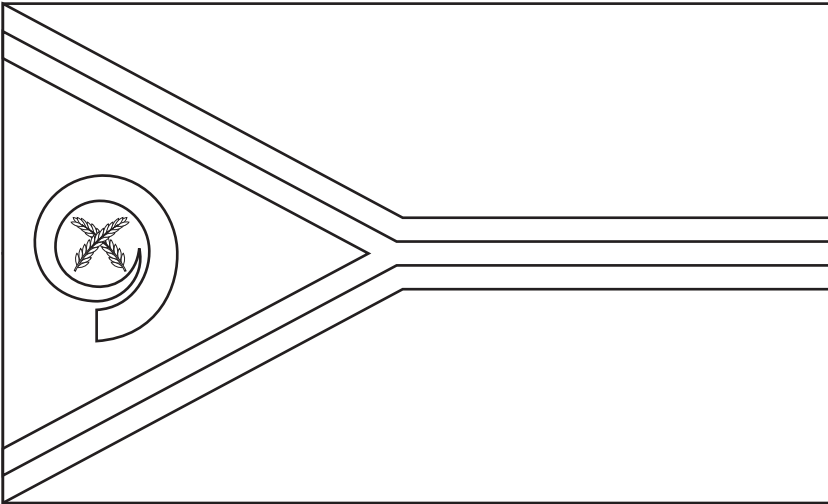
Color The Flag



PAPUA NEW GUINEA

DIRECTIONS:

Color the top-right half red.
Color the bird yellow.
Color the bottom-left half black. Leave the stars white.

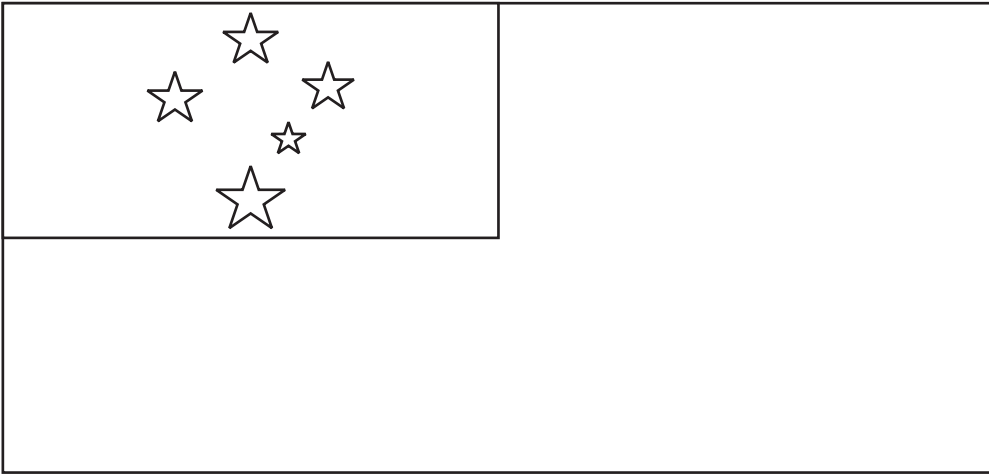


VANUATU

DIRECTIONS:

Color the top half red. Color the bottom half green.
Color the triangle on the left black. Color the Y-shaped stripe yellow. Color the border on either side of the yellow Y black. Color the tusk and leaves yellow.

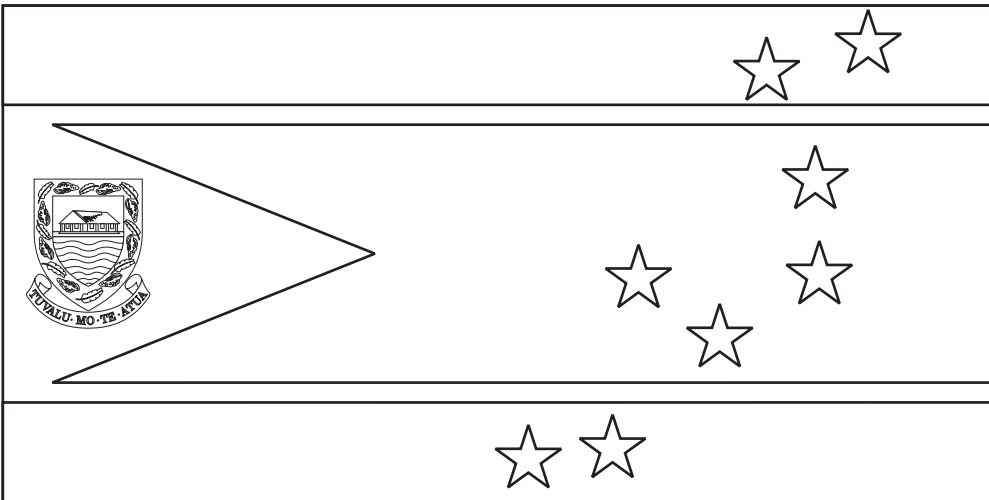
Color The Flag



SAMOA

DIRECTIONS:

Color the square in the top-left corner blue. Leave the stars white. Color the rest of the flag red.



TUVALU

DIRECTIONS:

Color the main part of the flag sky blue. Color the stars yellow.

Color the Union Jack in the top left corner as follows: color the main cross in the middle red but leave the border around it white. Color the small middle stripes of the X red but leave the border around them white. Color the 8 triangles dark blue.

Let's Cook!

LAMINGTONS (AUSTRALIA)



BigStockPhoto.com

INGREDIENTS

Cake:

- 1 ½ cups (195 g) all-purpose (plain) flour
- 1 ½ teaspoons (4 g) baking powder
- ¼ teaspoon (0.6 g) salt
- ½ cup (113 g) unsalted butter,
at room temperature
- 1 cup (200 g) granulated
white sugar
- 2 large eggs, at room temperature
- 1 teaspoon (5 ml) pure vanilla extract
- ½ cup (120 ml) milk,
at room temperature

Chocolate Frosting:

- 4 cups (1 pound/450 g) confectioners
(powdered or icing) sugar, sifted
- ⅓ cup (35 g) unsweetened
cocoa powder
- 3 tablespoons (42 g) butter
- ½ cup (120 ml) milk,
at room temperature

Coating:

- 2 ½ cups (175 g) unsweetened
shredded dried coconut

INSTRUCTIONS

Preheat oven to 350 degrees F (180 degrees C). Grease the bottom and sides of an 8 inch (20 cm) square cake pan. Then line the bottom of the pan with parchment paper.

In a large bowl sift or whisk together the flour, baking powder, and salt.

Beat the butter until soft. Add the sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl as needed. Add the vanilla extract and beat until combined. Alternately mix in the flour mixture (in three additions) and milk (in two additions), beginning and ending with the flour.

Spread the batter into the pan and smooth the top. Bake in preheated oven for about 20–25 minutes, or until a toothpick inserted in the center of the cake just comes out clean.

Cool the cake in the pan, placed on a wire rack, for about 10 minutes and then remove the cake. Remove the parchment

paper. Once the cake has completely cooled cut into 16 2-inch (5 cm) squares.

Chocolate Frosting:

Place the powdered sugar, cocoa powder, butter, and milk in a heatproof bowl placed over a saucepan of simmering water. Stir the mixture until it becomes smooth and of pouring consistency.

To assemble Lamingtons:

Place the coconut on a large plate. One at a time, dip the squares of cake into the chocolate frosting and then roll the cakes in the coconut. Gently transfer the Lamingtons to a clean wire rack to set. If the icing becomes too thick, simply place the frosting back over the simmering water and reheat until it is of pouring consistency. You may have to do this a few times as the frosting tends to thicken over time. Add a little more milk to frosting if necessary.

Once the Lamingtons have set, store in an airtight container for several days. Makes 16 2-inch (5 cm) Lamingtons.