Pirate Week "Arrrh, Shiver me Timbers! Enjoy a week of being Pirates me hearties. Don't forget to find the treasure!"



### Pirate Flour free Chocolate Cake

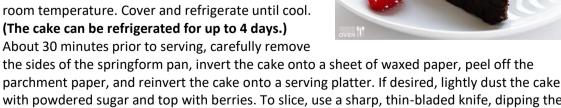
Being out at sea for long periods of time, Pirates sometimes run out of ingredients. The Ship Cook has to come up with alternatives!

### **INGREDIENTS**

- 8 large eggs, cold
- 1 lb. dark, semisweet or bittersweet chocolate, coarsely chopped
- 16 Tbsp. (2 sticks) unsalted butter, cut into 16 pieces
- optional toppings: powdered sugar and/or berries

### **METHOD**

- 1. Adjust an oven rack to the lower-middle position and heat the oven to 160°F. Line the bottom of an 8-inch springform pan with parchment paper or waxed paper and grease the sides of the pan. (Be sure to grease the sides really well!) Wrap the outside of the pan with 2 sheets of heavy-duty aluminium foil and set it in a large roasting pan, or any pan that's larger than the springform. Bring a kettle or pot of water to boil.
- 2. In a mixer using the whisk attachment, beat the eggs at high speed until the volume doubles. This usually takes about 5 minutes.
- 3. Meanwhile, melt the chocolate and butter together. You can either do this in a double boiler on the stove (by placing the chocolate and butter in a large heatproof bowl, set over a pan of almostsimmering water, and stirring until melted and smooth). Or you can do this in the microwave (by heating the chocolate and butter in a microwave-safe bowl in 30-second intervals, stirring in between, until the chocolate and butter are melted and smooth). Then fold about a third of the beaten eggs into the chocolate mixture using a large rubber spatula until only a few streaks of egg are visible. Fold in half of the remaining egg foam, and then the last half of the foam, until the mixture is totally homogenous.
- 4. Scrape the batter into the prepared springform pan and smooth the surface with a rubber spatula. Place the roasting pan on the oven rack and VERY carefully pour in enough boiling water to come about halfway up the sides of the springform pan. Bake until the cake has risen slightly, the edges are just beginning to set, a thin-glazed crust (like a brownie) has formed on the surface, and an instant-read thermometer inserted halfway into the centre reads 60° C, 22-25 minutes. Remove the springform pan from the water bath and set on a wire rack; cool to
  - (The cake can be refrigerated for up to 4 days.)
- 5. About 30 minutes prior to serving, carefully remove the sides of the springform pan, invert the cake onto a sheet of waxed paper, peel off the parchment paper, and reinvert the cake onto a serving platter. If desired, lightly dust the cake with powdered sugar and top with berries. To slice, use a sharp, thin-bladed knife, dipping the knife into a pitcher of hot water and wiping the blade before each cut.



Perhaps make some pirate decorations to put on top of the cake!





### Make a Pirate Ship

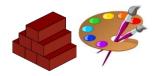
This can be as big or small as you want it to be. If you are able to use some garden equipment or have some large cardboard boxes in the garage the sky is the limit. Here are some pictures to help with your inventiveness but every Pirate Ship is different. Remember to give your ship a name. Make a pirate flag and a ship steering wheel. If you can make some sails for your ship too. Then it only leaves you to dress up in your pirate outfit and start your journey looking for treasure!











### Pirate treasure map

### **Materials**

Paper Pencils & felt tips Tea bag

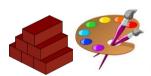
### How to make:

- 1. Draw your map. Remember that some felt tips may smudge and bleed slightly when made wet during staining.
- 2. Tear the edges of the map slightly and screw up the paper to help it look old.
- 3. Put tea bag in some warm water.
- 4. Flatten out the paper and use tea bag to stain map and make it look old.
- 5. Allow map to dry then roll into a scroll and tie it with some ribbon or string. Remember to keep your map safe so no one else can find the treasure.









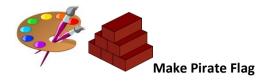
**Pirate Treasure Chest** 

### Materials:

- Small cardboard box, shoe box or egg carton
- Brown and gold paint
- Glue
- Different coloured plastic packaging to make jewels
- Card to make gold coins







# You need: Black paper White chalk or white paper Use template below

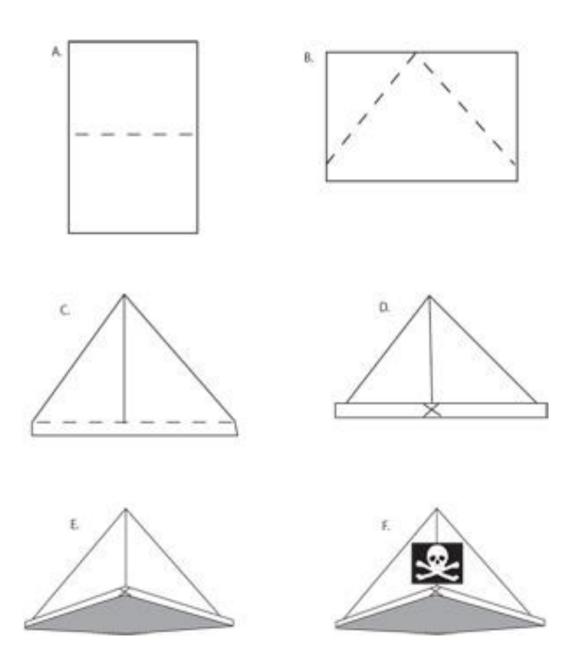






You can make a pirate hat using newspaper and black and white paint.

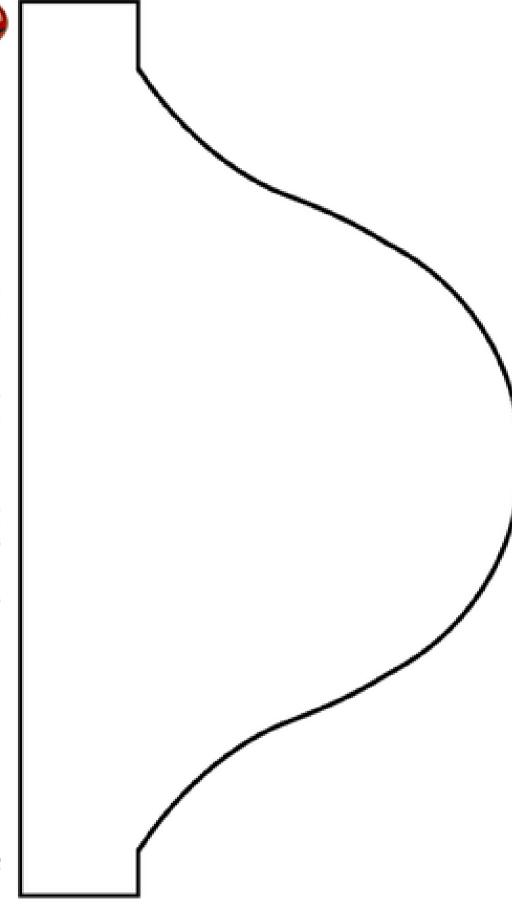
https://www.youtube.com/watch?v=bD5cYCkBjU0



Or you can print out the template below. Stick it on card and cut out the flag template to stick on top.

# Pirate hat template









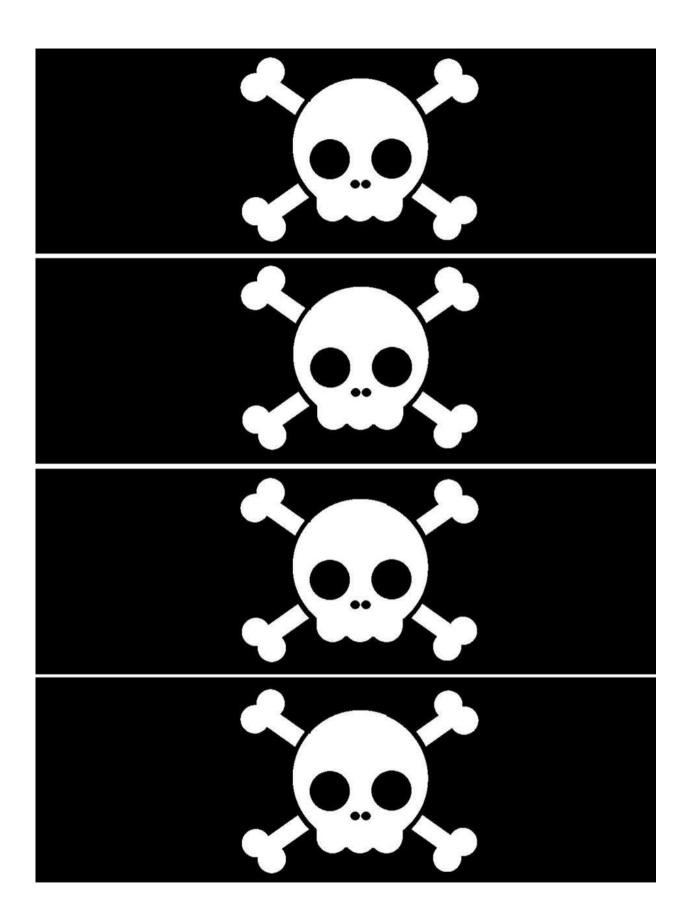
### Pirate Eye Patch

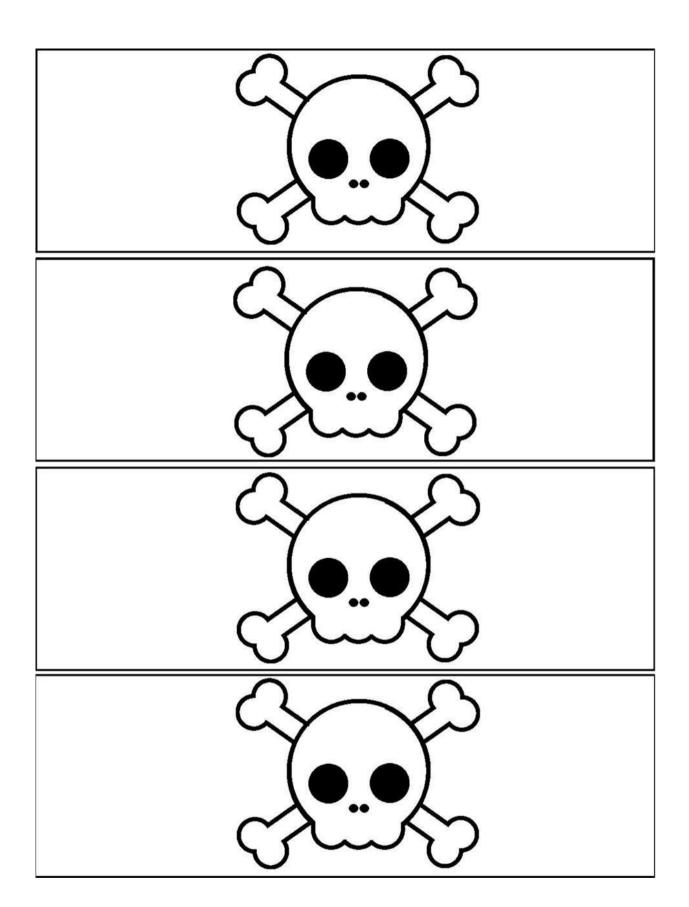
## Cut out around each eye patch

use a hole punch to make circles on both sides of patch tie with string, ribbon or elastic at holes and together at back of head Note: I use an extra small hole punch for small crafts

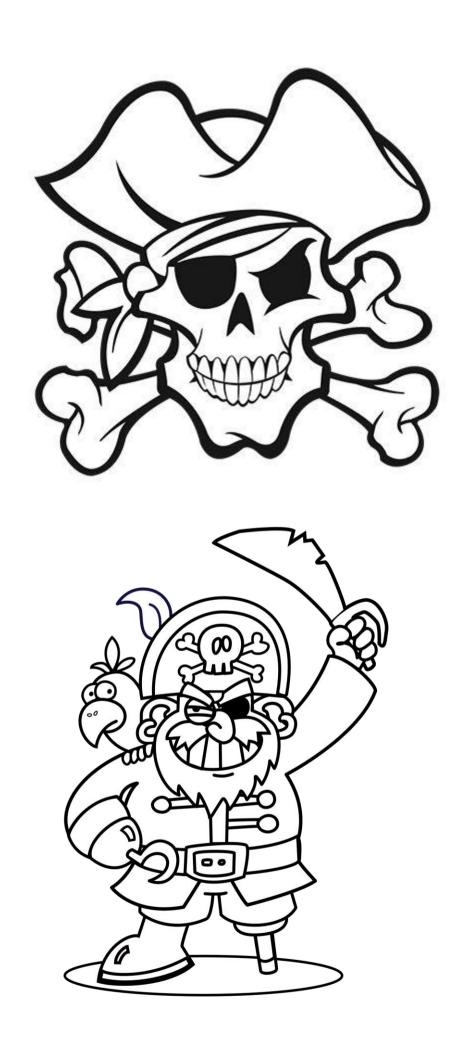


Original Artwork by Shannan familyshoppingbag.com



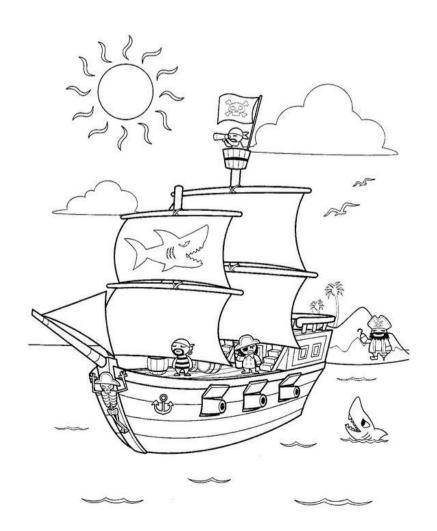










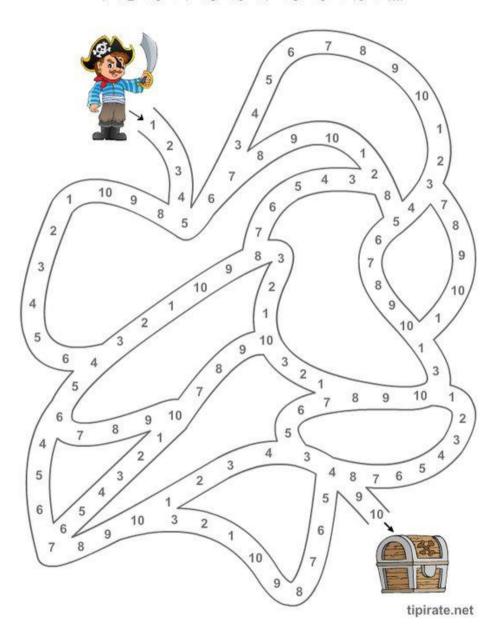


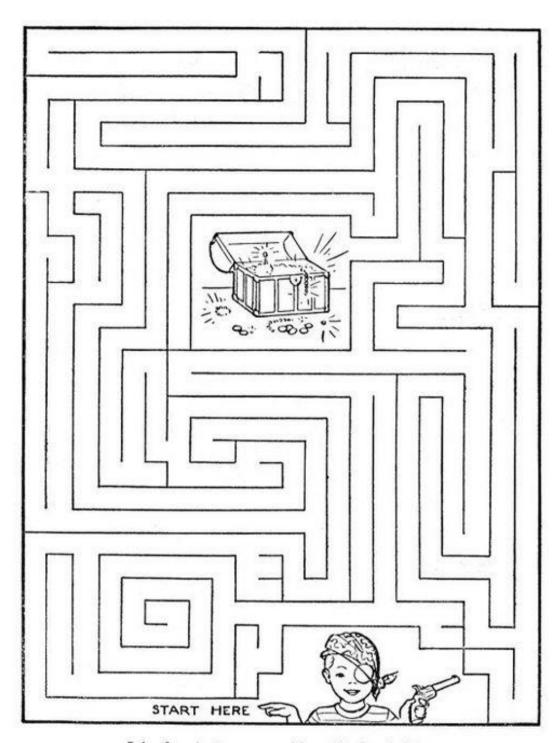


### LE CHEMIN DES CHIFFRES

Trace le chemin du pirate. Suis les chiffres dans l'ordre indiqué :

$$1 \rightarrow 2 \rightarrow 3 \rightarrow 4 \rightarrow 5 \rightarrow 6 \rightarrow 7 \rightarrow 8 \rightarrow 9 \ \rightarrow 10 \rightarrow 1...$$





Join the pirate crew and hunt for buried treasure.



