

Have Your Say

Thank you to everyone for sending in your reviews of *GingerSnaps*. Let me know what you think of *Angel Cake*.

CCx

YOUR EMAILS

This is seriously my favourite book of all time now. It actually did bring me to tears 'cos it is like my own life. I wish there was a weird boy who played the sax in my class...

OLAMIDE, AGE 13

GINGERSNAPS was one of the most addictive books I've ever read. It's all about friendship and how you should pick your friends wisely and be yourself. It also has a mysterious boy called Sam, who likes Ginger for her real personality. I could rate

this book 11/10 for its marvellous story !!! Cathy Cassidy you rock!!!

EMILY, AGE 11

o.m.g.... this is the best book I have ever read. It makes you feel like you are there!! I would definitely go out with the boy in the trilby hat!!

CHERRYROSE, AGE 10

I've just finished reading **GINGERSNAPS** and in was BRILLIANT! The last bit made me cry though. Sometimes I'm just like Ginger and my friend/enemy is JUST

like Shannon.
LILZA, AGE 9

If this book was a hotel it would definitely have 6 stars!!

SYDNEY, AGE 11

your gallery



Blue Lemonade
By **BRITTANY**



Fox
By **KELSEY,**

Recommend a Friend

Fill in this form for you and a friend, and we'll send YOU a fab free gift!

MY DETAILS

Name _____

Address _____

Email address (if you have one!) _____

Date of birth* _____

*If you are under 13, you must get permission from a parent or guardian. Notice to parent/guardian of children under 13 years old: I consent to my child/ward submitting his/her personal details as above.

Name _____ Signature _____

MY FRIEND'S DETAILS

Name _____

Address _____

Email address (if you have one!) _____

Date of birth* _____

*If you are under 13, you must get permission from a parent or guardian. Notice to parent/guardian of children under 13 years old: I consent to my child/ward submitting his/her personal details as above.

Name _____ Signature _____

Send to: Love from Cathy Cassidy, Puffin Marketing, 80 Strand, London, WC2R 0RL

See terms and conditions on WWW.CATHYASSIDY.COM

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love from cathy cassidy

Hello!



Photograph by Chris Watt

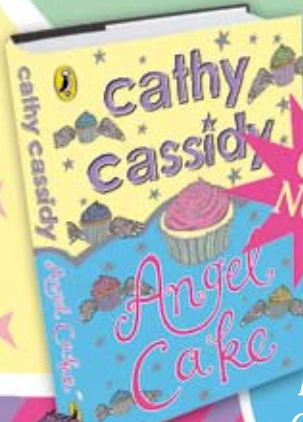
My new book **ANGEL CAKE** is out now... I hope you're going to like it! I think it's got the coolest cover ever... all those icing sugar shades, yum! It

looks good enough to eat!

ANGEL CAKE is all about Polish girl Anya who comes to settle in Britain and finds it's not quite the way she imagines. Her hopes and dreams bite the dust in the endless Liverpool rain, but things start to look up when she meets a cool boy in angel wings, giving out free cakes on the corner of the street! It turns out that Dan is the school bad-boy. Can he live up to the angel wings... or will he let Anya down? Better read it and see!

Inside, you can find out all about my **NATIONAL BEST FRIENDS DAY** and how to celebrate it... what better way to show your friends how much they mean to you? Go for it!

Don't forget to take a look at my website, www.cathycassidy.com and let me know what you think of **ANGEL CAKE**... you can send in your reviews, do a pic of your fave **ANGEL CAKE** character or just send in a photo, poem, or question. And remember... life is sweet!



WATCH A VIDEO OF CATHY READING THE FIRST CHAPTER ON CATHYASSIDY.COM

Cathy Cassidy x

cathy cassidy's Best Friends Day

Find out more inside ABOUT HOW TO CELEBRATE WITH YOUR FRIENDS ON 4TH JULY

Six steps to ANGEL CAKE heaven

ingredients

- 2 1/4 CUPS PLAIN FLOUR
- 1 1/2 CUPS SUGAR
- 2 LARGE FREE-RANGE EGGS
- 3 TEASPOONS BAKING POWDER
- 1/2 TEASPOON SALT
- 1/2 CUP BUTTER/MARGARINE
- 1 CUP MILK
- 1 TEASPOON VANILLA ESSENCE

Chocolate icing:

- 150G BUTTER - SOFTENED
- 250G ICING SUGAR
- 2 TABLESPOONS COCOA POWDER
- 2 TEASPOONS HOT WATER
- CHOCOLATE BUTTONS OR YOUR FAVOURITE SWEETS

method

1. Preheat your oven to 180°C/350°F/Gas Mark 4. Put paper cases in the cupcake tray.
2. Put the flour, sugar, baking powder and salt into a large bowl. Mix well.
3. Add the butter, milk and vanilla. Beat for 1 minute until thick and gooey, and add eggs. Beat for a further 1 minute on medium speed then 2 minutes on high speed.
4. Spoon cupcake mix into tray until 1/2 full and bake for 20-25 minutes. Leave to cool on a cooling rack.
5. For the icing, beat together the butter and icing sugar. Mix the cocoa powder and water in a separate bowl.
6. Add the combined cocoa powder and water to the butter and sugar, beat until smooth and creamy then swirl over your angel cakes. Decorate with choccy buttons or any sweets to make your own delicious angel cake treats.

Yum!!

Created by

Candy Cakes

MAKE YOUR OWN Angel Wings

Stiff white card (A2)

White tissue paper

Pva glue

1 metre elastic

Get a big sheet of white card from any art shop and fold in half. Draw on your wings shape as shown, and cut out. Open the wings out. Tear white tissue paper into smallish pieces and scrumple up before sticking onto one side of your angel wings with white PVA glue. Fill all of the card, then finish off with a sprinkle of silver glitter. Leave to dry. Get a friend/parent to hold the wings in place on you, and use a pencil to mark out where the elastic needs to go. Place wings on flat surface and make two small holes on either side to thread elastic through, making loops as shown. Knot firmly... and be ANGELIC!

You can also use layers of curled white paper for a feather effect. Draw a ruler along thin strips of white paper to make them curl, and glue onto wings, working from bottom of card up to the top.

DRAW
WINGS

WHEN: Saturday 4 July 2009

WHAT: CATHY CASSIDY'S National Best Friends Day

WHERE: EVERYWHERE!

WHO: EVERYONE!

The idea is very simple – 4 JULY is the perfect opportunity to spend time with your best friends and show them just how much you care. It's a day to celebrate friendship and to share some good times together. It's a day for fun, laughter, smiles and cakes! You could...

Hold a cake sale

Organise a pamper party

Throw a mini-party with your best friends

Make Dream Flags with your bf's

Set up a picnic in the park

Try out a Random Act of Kindness

For more ideas, planning tips, recipes and Dream Flag instructions go to cathycassidy.com! PLUS there are details of how you can send in photos of your Best Friends Day celebrations.

EXCLUSIVE NEWS!

Meet CATHY CASSIDY on 4 JULY for the celebrations! Cathy will be at Waterstones Piccadilly in London from 1pm-3pm. Come and join the party and get your copy of ANGEL CAKE signed!!

NEWS! NEWS! NEWS!

Get Cathy's new tasty mini-book CUPCAKES AND KISSES

FREE! with MIZZ on sale 25th June- 9th July It's full of treats: an exclusive mini story, quizzes, YUMMY cake recipies, boys and much more!!

Exclusive!

All the questions you EVER wanted to ask ... answered by CATHY CASSIDY!

