

## Classic Aussie Fairy Bread Recipe

### Made with Hopper 100's and 1000's Rainbow

Bring back the nostalgic magic of Aussie childhood parties with this super simple, allergy-friendly version of Fairy Bread. Made naturally colourful and safe for all with Hopper's Rainbow 100's and 1000's.

### What You'll Need:

- Sliced white sandwich bread (soft and fresh!)
- Plant-based or dairy-free margarine or butter (room temp)
- Hopper 100's and 1000's Rainbow

### Let's Make It!

1. **Spread It:** Evenly spread a generous layer of margarine or soft butter over each slice of bread.
2. **Sprinkle It:** Pour Hopper 100's and 1000's onto a plate. Gently press the buttered side of the bread into the sprinkles until fully coated.
3. **Cut It:** Use a sharp knife to cut each slice into triangles, traditional Aussie fairy bread style!
4. **Serve & Smile:** Arrange on a platter and serve fresh. No party (or picnic) is complete without it!