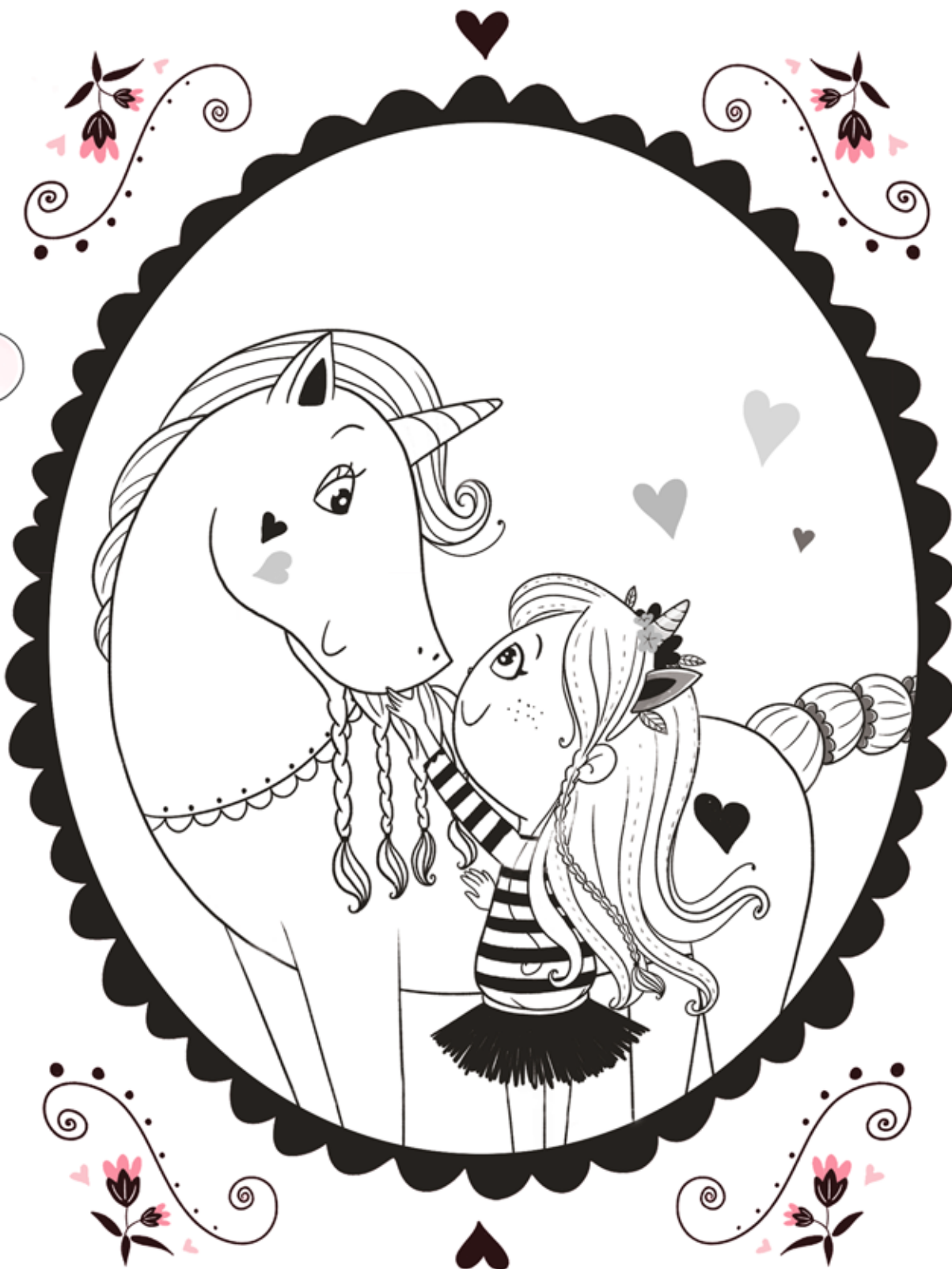




# UNICORNIA

Claudia and Chai colouring sheet



[UnicorniaBooks.com](http://UnicorniaBooks.com)



# UNICORNIA

## Create your own Unicornia headband

### YOU WILL NEED:

Scissors  
Colouring materials  
Extra paper  
Sticky tape or glue

### INSTRUCTIONS:

1. Decorate and colour in the unicorn horn and ears.
2. Cut around the dotted lines (ask an adult for help).
3. Using your extra paper, create a band that fits around your head and use the sticky tape or glue to secure the ends together (ask an adult if you need help measuring your head).
4. Stick your unicorn horn and ears to the band.
5. You now have a Unicornia headband!



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WALKER  
BOOKS



# UNICORNIA

Colour-by-Numbers



- 1 Orange
- 2 Magenta
- 3 Peach
- 4 Purple
- 5 Pink
- 6 Green
- 7 Blue

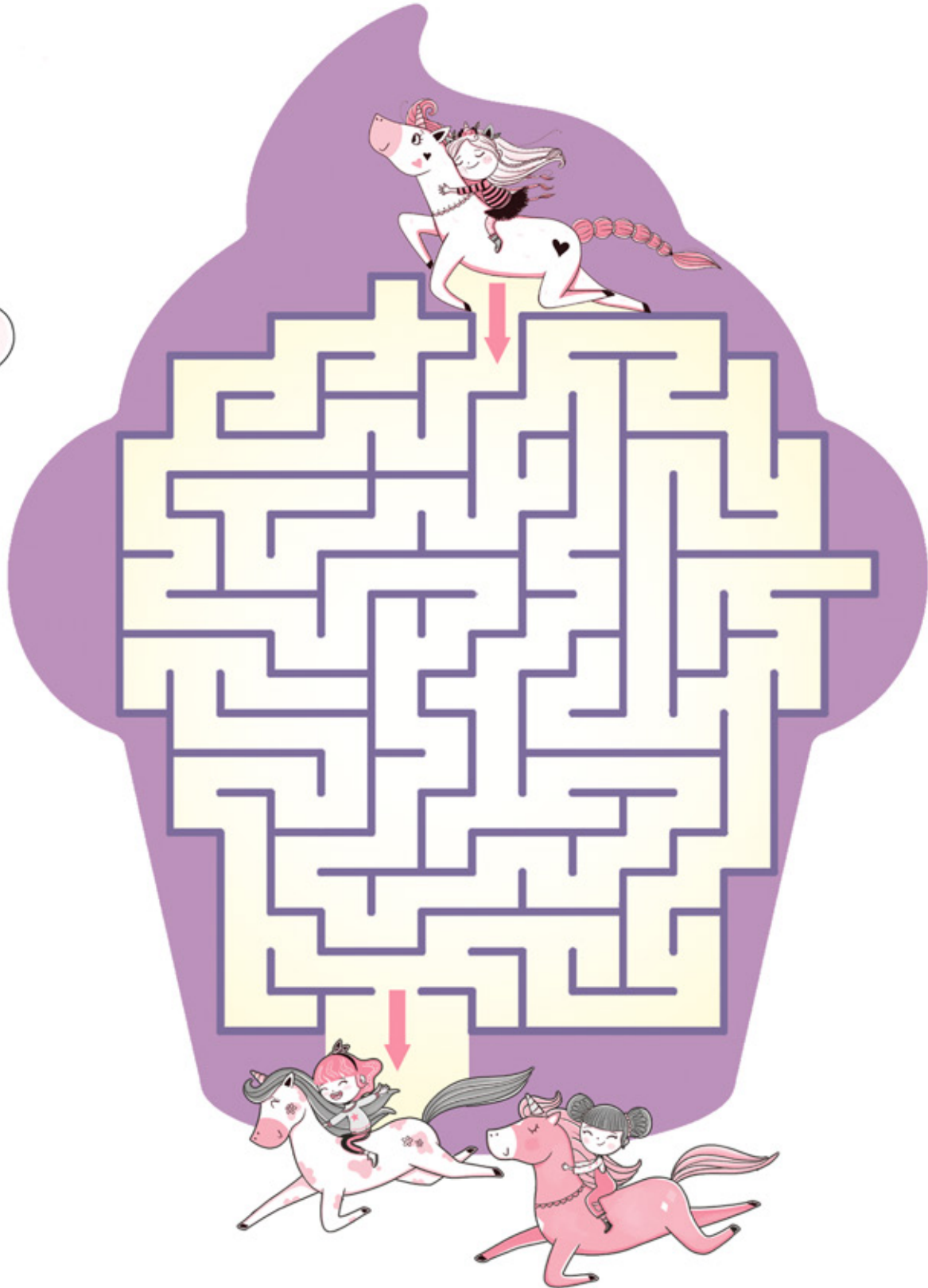
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# UNICORNIA

## Cupcake Maze

Guide Claudia and Chai through the maze so she can get to her friends.



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# UNICORNIA



## Magical Cupcakes Recipe



### Ingredients (makes 8 cupcakes)



#### For the sponge:

110g margarine,  
softened  
80g caster sugar  
2 eggs  
110g plain flour  
1 tsp baking powder  
1 tsp vanilla extract

#### For the frosting:

250g margarine,  
softened  
1 tsp vanilla extract  
250g icing sugar  
2 tsp milk (optional)  
A few drops of food  
colouring (optional)

**If you're allergic to or don't eat  
anything here, there are some  
really magical replacements you  
can find instead!**

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# UNICORNIA

**Do you have everything ready to make the cupcakes? Great! Now you just need a grown-up to help you bake your cupcakes!**

## Method:

1. Preheat the oven to 180°C (fan-assisted).
2. Put the margarine in a mixing bowl with the sugar, then whisk them together until you have a creamy mixture.
3. Add the eggs and beat them in until everything is silky smooth.
4. Sieve the flour and baking powder into the bowl. Add the vanilla extract, then mix everything again until you can't see any lumps.
5. Line a cupcake tray with eight cupcake cases.
6. Fill each case just over halfway with the sponge mixture.
7. Bake the cupcakes for 20 minutes, until golden.
8. Ask a grown-up to get the tray out of the oven and leave to cool on a cooling rack.

## Time to make the frosting! Yum!

## Method:

1. In a mixing bowl, mix together the margarine with the vanilla extract until it's super soft.
2. Sieve the icing sugar into the bowl, then ask your adult to whisk everything together until the texture is pale and creamy. If you don't have an electric whisk, use a normal one – just make sure to beat everything really well. If you want your frosting to be less stiff, you can add milk little by little until the consistency is just right.
3. Spoon the frosting into a piping bag with a fitted nozzle and pipe it on top of your cupcakes!

If you'd like to make coloured frosting, mix in a few drops of food colouring just before you put the frosting in the piping bag. The finished cupcakes will look amazing!

**Sprinkle any kind of edible decorations you like on top of your magical cupcakes.**

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