

Have your own Princess Tea Party!

Butterfly Cupcakes fit for a Princess

Ingredients for twelve cupcakes:

175g butter
300g caster sugar
A few drops of vanilla extract
5 egg yolks
175g plain flour
150g milk
1 teaspoon of baking powder
Raspberry or strawberry jam
Whipped double cream



1. Ask an adult to preheat the oven to gas mark 4 / 180C.
2. Beat together the butter, 175g of sugar and the vanilla extract in a large mixing bowl until light and fluffy. Add in the egg yolks and beat, and then the flour, baking powder and milk - and beat again.
3. Line a cupcake baking tray with 12 cupcake cases, then divide the mixture evenly between them.
4. Bake for 20 minutes until the cupcakes are golden.
5. Once the cupcakes have cooled, cut a 2cm deep x 3cm wide piece from the top of each cake, and then cut these pieces in half.
6. Spoon in some jam and cream into the hollows of each cake, and then arrange the little cake 'wings' on top to look like butterflies!
7. You could do some extra decorating to make them look extra special - how about sparkly sprinkles or a pretty dusting of icing sugar?



Hot-pink raspberry smoothies

Princesses need to make sure they eat plenty of fruit to keep up their energy. This raspberry smoothie is a tasty way to get one of your five-a-day, and makes a great tea party cocktail.

Ingredients for six servings:

1 1/2 cups of raspberries
3 cups of natural yoghurt
1 1/2 cups of apple juice

1. Put all the ingredients into a blender and blend until smooth.
2. Serve in cups with whole raspberries on the top.

Enjoy!



Piccadilly Press



How about cutting sandwiches into princess shapes like crowns or hearts? You could use cookie cutters or get an adult to help you cut your own shapes!



The perfect game of a princess tea party is Pin the Kiss on the Frog. Ask an adult to help you draw and cut out a picture of a frog, and lips for each guest. Stick a piece of rolled up sellotape to the back of each pair of lips. And take it in turns to try and stick them onto the frog's lips - blindfolded!

Make your own strawberry jam tarts

Jam tarts are a great sweet treat for your party!

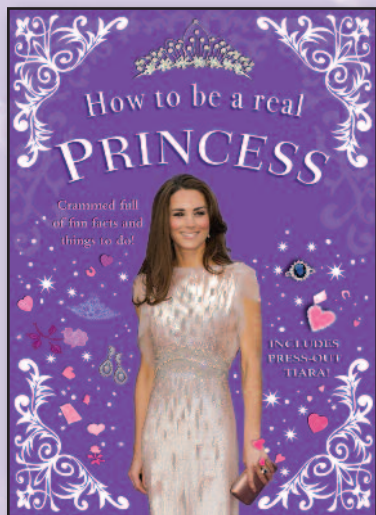
Ingredients for twelve tarts

250g ready-made sweet shortcrust pastry
Strawberry jam
Butter and flour



1. Ask an adult to set the oven to 180C/350F/Gas 4.
2. Using a small amount of butter on the butter wrapper, grease a tart mould.
3. Roll out the pastry on a floured surface until it's roughly half a centimetre thick.
4. Use the cookie cutter to cut out discs from the pastry. Then gently press one into each of the holes in the mould.
5. Spoon dollops of strawberry jam into the centre of each pastry case and ask an adult to put your tarts into the oven.
6. After they've been baking for 10-12 minutes, get an adult to transfer them to a wire rack to cool.

Once they've cooled, you can serve your strawberry tarts with clotted cream and real strawberries, or they're yummy on their own.



Find out all about what it's like for Kate being part of the Royal Family!



Piccadilly Press

www.piccadillypress.co.uk/children

