

HOST YOUR OWN

UNICORNIA

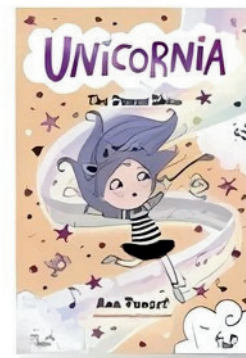
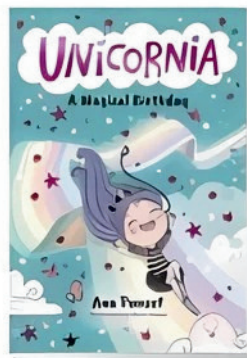
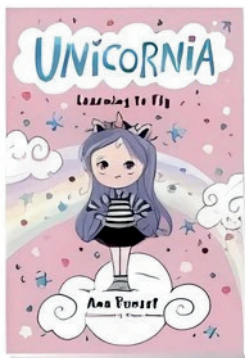
EVENT!



Activity kit

Welcome!

This free, downloadable event kit contains accessible activities to host your own *Unicornia* event – whether you are a bookshop, library, school or family, this is your sparkling guide to venture into the glitter-dusted world of Unicornia with Claudia and friends!



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UnicorniaBooks.com



UNICORNIA

Claudia and Chai coloring sheet





UNICORNIA

Create your own Unicornia headband

YOU WILL NEED:

Scissors

Coloring materials

Extra paper

Sticky tape or glue

INSTRUCTIONS:

1. Decorate and color 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!





UNICORNIA

Color-by-Numbers



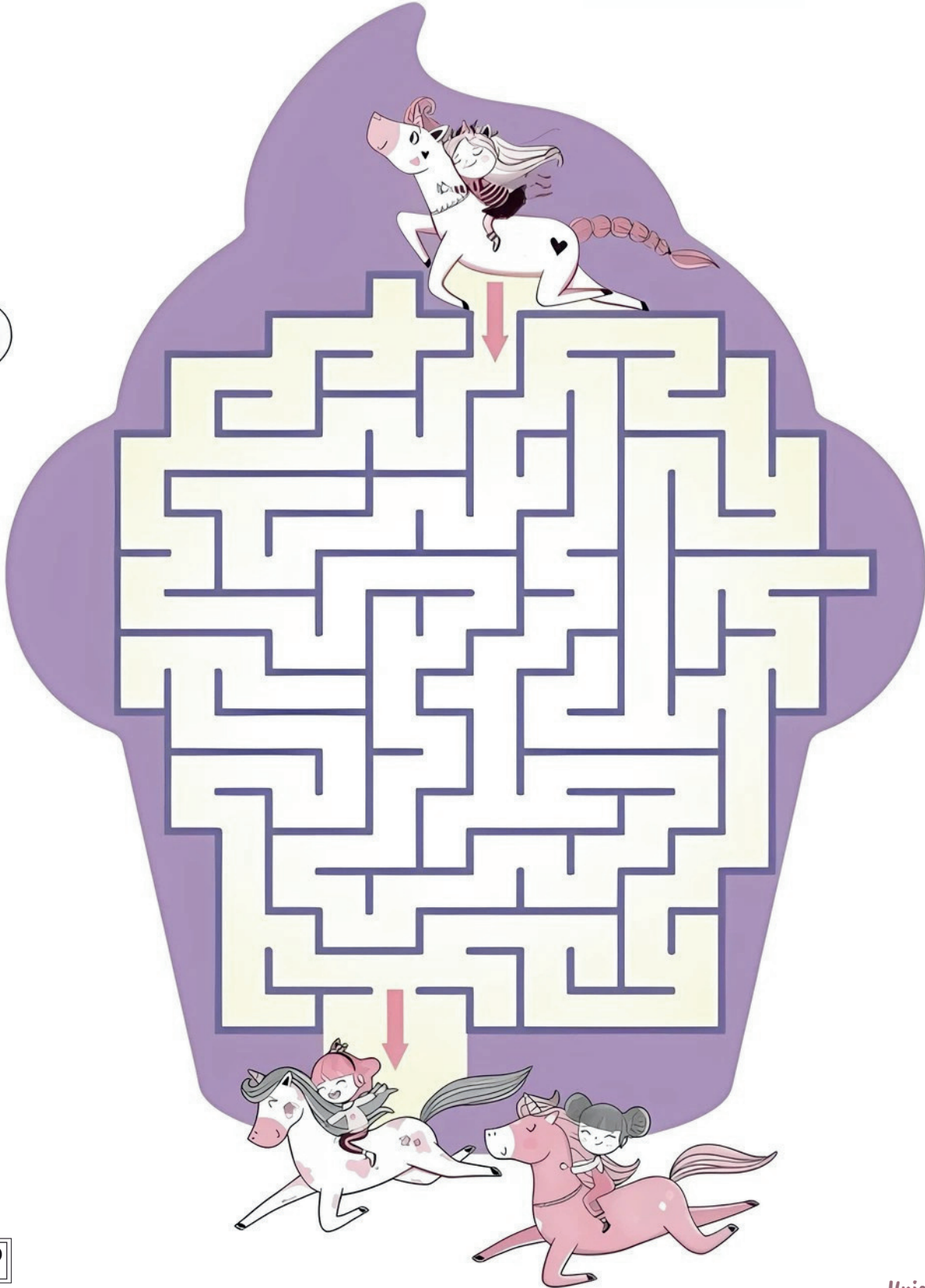
- 1** Orange
- 2** Red
- 3** Peach
- 4** Purple
- 5** Pink
- 6** Green
- 7** Blue



UNICORNIA

Cupcake Maze

Guide Claudia and Chai through the maze so they can get to their friends.





UNICORNIA



Magical Cupcakes Recipe



Ingredients (makes 8 cupcakes)



For the cupcakes:

- 1/2 cup (one stick)
butter (softened)
- 1/3 cup sugar
- 2 eggs
- 1/2 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp vanilla extract



For the frosting:

- 1 cup (2 sticks)
butter (softened)
- 1 tsp vanilla extract
- 2 cups powdered sugar
- 2 tsp milk (optional)

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



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 350°F.
2. Put the butter 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 liners.
6. Fill each liner just over halfway with the batter.
7. Bake the cupcakes for 20 minutes, until golden.
8. Ask a grown-up to get the tray out of the oven and leave it to cool on a cooling rack.

Time to make the frosting! Yum!

Method:

1. In a mixing bowl, mix together the butter with the vanilla extract until it's super soft.
2. Sieve the powdered sugar into the bowl, then ask your adult to mix everything together with an electric mixer until the texture is really creamy. If you don't have an electric mixer, use a normal whisk—just make sure to beat everything really well, until the mixture gets paler. 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 colored frosting, mix in a few drops of food coloring just before you put the frosting in the piping bag.

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

If you'd like to make colored 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!

Certificate of Attendance

At the end of your event, give out a certificate of attendance to everyone who took part!
You can use one of the examples below as a template to cut out and copy!



Congratulations!

Visited the magical world of  **UNICORNIA**

At _____

On _____



Candlewick Press

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