

Fold in the flour, then slowly add the milk while continuously whisking at the same time. When the mixture is so gooey that it drops off your whisk, you know it's now ready!



Spoon equal amounts of your mixture into the cases and put them in the oven for 15 minutes or until golden brown. Take them out of the oven and let them cool for 10 minutes.



DRESS TO IMPRESS Why not dress up like it's your own royal wedding? Will you be a prince, or a princess?

Or perhaps you could be one of the special star guests? Don't forget to put the fancy into fancy dress!



DECORATION NATION

To decorate your party, hang up posters, photos and design royal drawings. Use red, white and blue paper to make bunting, flags and streamers, and don't forget the party balloons!



ROYAL GAMES

For party games, why not have a royal quiz? Each question could be about the Royal Family past and present. You can also play traditional games like blind man's bluff, limbo or hide and seek!



for the Union Jack using the pre-rolled red, white and blue icing and stick them on. Alternatively, make your own icing using icing sugar and food colouring. Then simply pipe it onto your cupcakes.

Once your icing is dry, add extra decorations, like a flag made with paper and a toothpick, to make them look picture perfect for the big day. Have fun, gang!

To make your cupcakes even tastier, try using buttercream icing for the white topping on your cakes.

And remember, always

ask an adult for help with the oven!

What's got six legs, four ears and a crown? A prince on horseback!
Why did the balloon burst? A It saw the lolly pop!