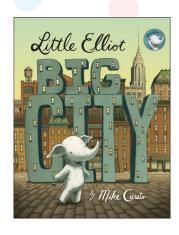




ACTIVITY KIT



Even amid the hustle and bustle of the big city, Little Elliot finds time to enjoy a little something sweet. This activity kit contains everything you need to sweeten up your day with a little fun!



Path Maze Spot the Difference

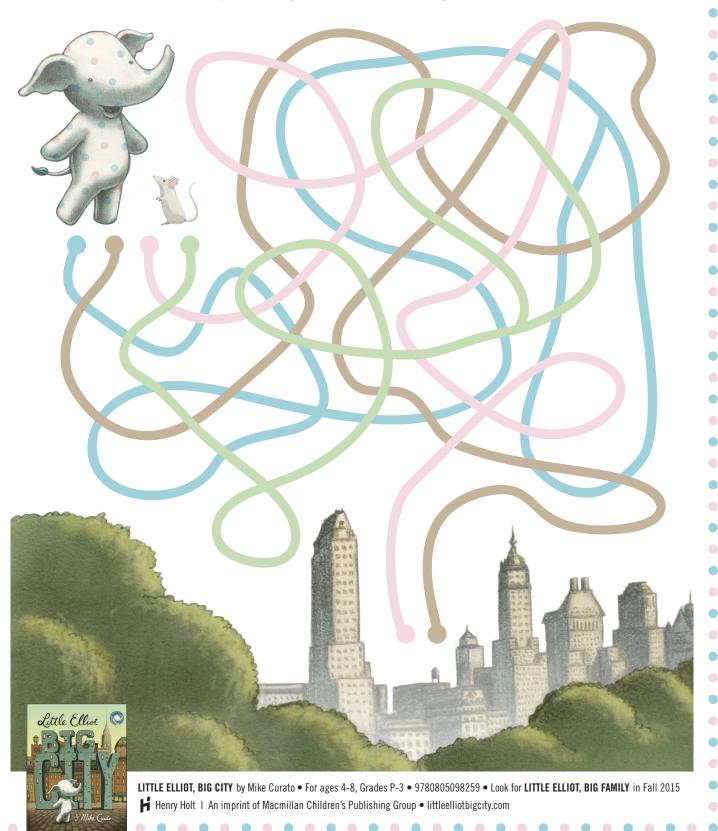
Cupcake
"Decorating"
Activity

Cupcake Recipe

Cupcake Liners Cupcake Toppers Coloring Pages

Path Maze

Help Elliot and Mouse make their way to the big city by tracing the two correct paths.



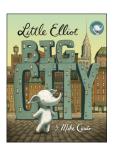
Spot the Difference



Can you spot the difference in these two pictures of Elliot's tiny treasures?

Circle the five differences.





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Draw Your Own Cupcake Decorations

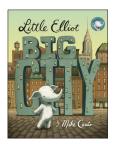
What would your dream cupcake look and taste like? Draw a picture of your creative flavor on the cupcakes below!











Little Elliot's Cupcake Recipe

Some things are even better when they're little . . . like cupcakes! Follow this recipe to make your own Little Elliot cupcakes!

Ingredients:

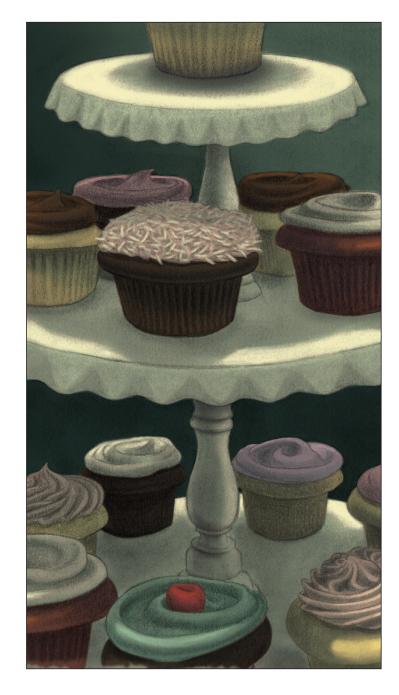
- 3 cups flour (to make these gluten free, use gluten-free all-purpose flour, almond flour, or coconut flour)
- 1¾ cups sugar
- ½ tsp. baking powder
- ½ tsp. baking soda
- 1 tsp. salt
- 1 cup butter
- \bullet 4 eggs
- 1 cup buttermilk
- 2 tsp. vanilla extract

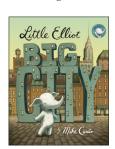
Instructions:

- Preheat oven to 350 degrees.
- Line cupcake pans with standard liners.
- Combine dry ingredients in a large bowl.
- Lightly whisk eggs in a medium bowl.
 Add remaining ingredients and stir together until blended.
- Add wet ingredients to dry ingredients, mixing well until completely combined.
- Pour into liners until each one is ²/₃ full.
- Bake for about 15 minutes or until a toothpick comes out clean when inserted.
- Let cool for 10 minutes before removing from pan; cool completely on a wire rack.

Buttercream Frosting:

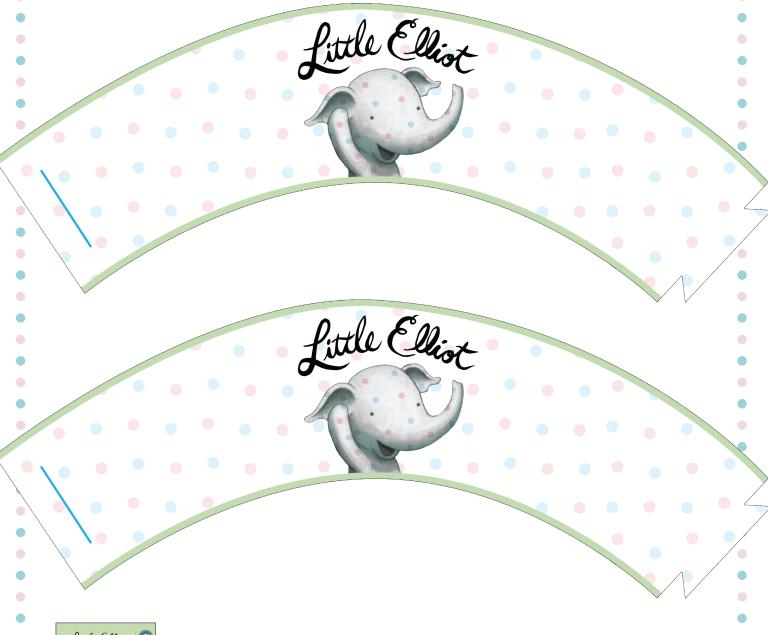
- Beat together:2 cups butter, softened1 tsp. vanilla extract
- Fold in 4-5 cups of powdered sugar in batches, scraping down the sides of the bowl between each batch.
- Frost generously!

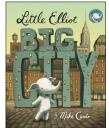




Cupcake Liners

Adding decorative cupcake liners is a surefire way to make an adorable cupcake even cuter. Just cut out these liners, and wrap one around the base of each cupcake (double-lining with a thin standard liner may help to avoid grease spots). Insert tabbed end into the opposite slit to secure.





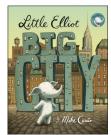
Cupcake Toppers

Finally, add these cupcake toppers for a delightful added touch.

Just cut out the circles, tape them to toothpicks,

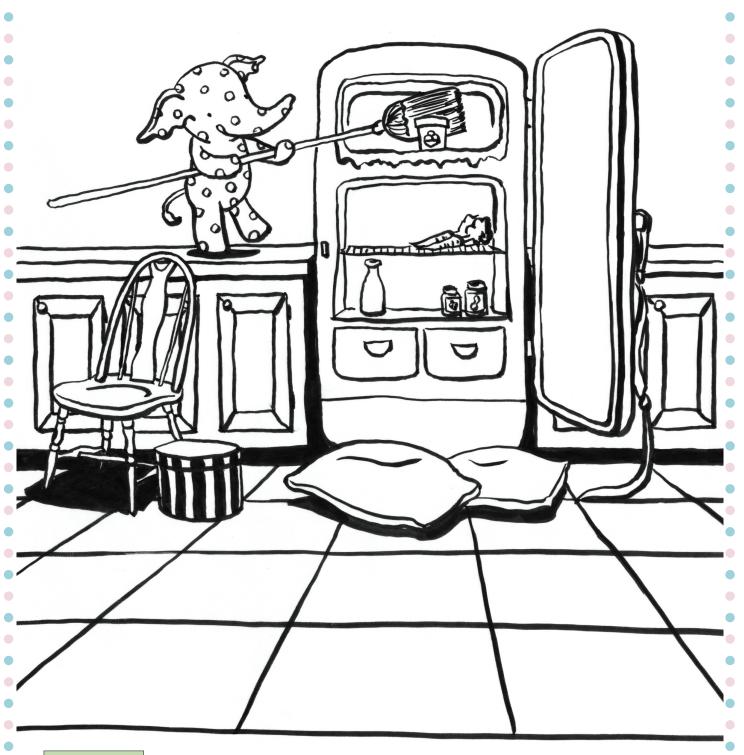
and top each cupcake with one.

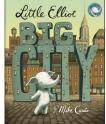




Little Elliot is small but finds ways to make life at home easier.

Use crayons or markers to decorate the scene!





Little Elliot enjoys small treasures like cupcakes. Use crayons or markers to decorate the scene!

