

All you need to throw an Amelia Chamelia Birthday Party!







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Words can be found backwards, forwards and diagonally.

## FIND A WORD

i N T S F S K A C S N У S 0 0 A B S E D i G Z V B C E K У T T A Q U 0 U Z Z R A A C C R M W M H Z C V L T ] E R 0 P B P N N V B T E T E L X G L R 0 S K Z H H P X M T K G Q Z F N E H C R 0 E M X S P A i T S L E D P B W B Z B 0 R i H R X U Q K M У X W Q 0 0 i N E S V D X B Q 0 U У К H H E S T A W H 0 T E У Z K C C S P Q P W 0 0 A R K T A M C 0 H A ] G A X D W R V L V S B U M B U Z U P D

AMELIA
BALLOONS
BIRTHDAY

CHAMELEON GELATO invisible

PARTY
POWERS
SECRET
SURPRISE







## Amelia, \*Chanelia Charty PACK

## CUPCAKES

2 cups self-raising flour, sifted 3/4 cup CSR Caster Sugar 2 eggs, beaten 3/4 cup milk 125g butter, melted, cooled 1 teaspoon vanilla essence Sprinkles, to decorate Ready made icing

1.

Preheat oven to 200°C or 180°C fan-forced. Grease a 12 x <sup>1</sup>/<sub>3</sub> - cup capacity muffin pan. Alternatively, line holes with paper cases.

2.

Place the flour and caster sugar in a large bowl. Make a well in the centre then add milk, butter, eggs and vanilla to flour mixture. Using a spoon, stir gently to combine.

3.

Spoon mixture into prepared muffin pan. Bake for 12 to 15 minutes, or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes before transferring to a wire rack to cool.

4.

Once cool, spread icing on the tops of the cupcakes, and decorate using the sprinkles



