

Design your own crown

Can you design a crown to wear on the Queen's Platinum Jubilee?

What you will need

PDF Crown Template

Printable White card or thick paper

Coloured pencils or felt tips

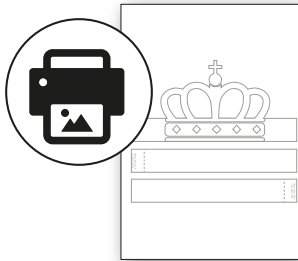
Glue or tape

Scissors *(with adult supervision)*

Optional: Embellish your crown further using glitter, feathers, stickers or even rhinestones...

Colour the template in with your favourite colouring supplies to celebrate the Queen's Platinum Jubilee.

Ready to give it a go? Print out our template and let's get crafting!



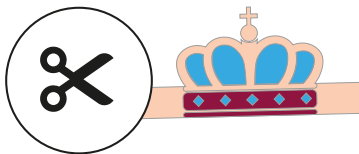
Step 1

Print out the crown template (you can find it at the end of this document). We recommend card or thick paper.



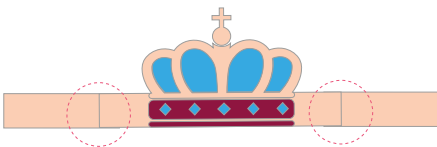
Step 2

Colour in your crown



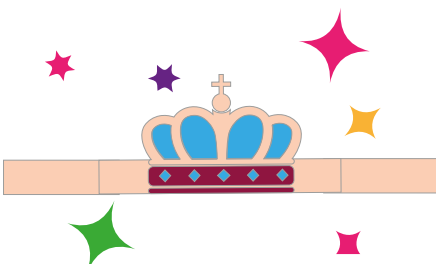
Step 3

Cut out all the pieces with scissors. Ask an adult to help!



Step 4

Glue the ends of your crown to each other using glue or tape.

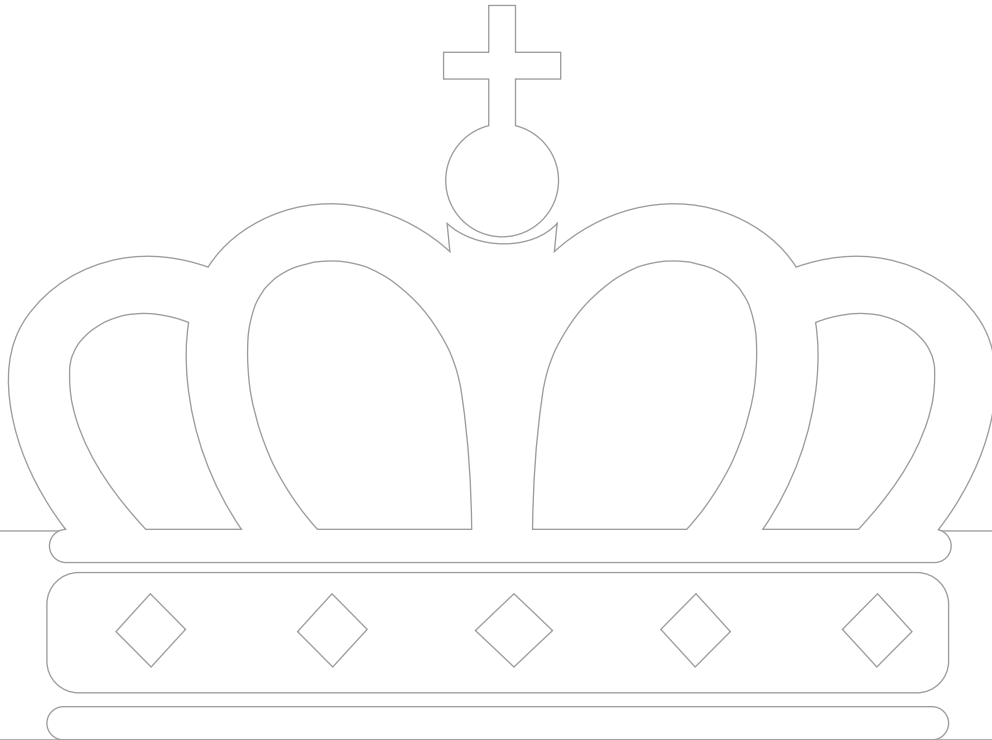


Optional Step 5

Embellish your crown further using glitter, feathers, stickers, rhinestones...

Wrap your crown around to fit your head, secure with glue or tape and wear with pride!

Design your own crown template



glue or tape here
to your crown design

glue or tape here
to your crown design

Cupcakes with DIY Mini Jubilee Toppers

Bake these easy vanilla cupcakes in just 35 minutes.
Perfect for celebrating and decorating with the DIY Jubilee toppers!

Recipe

PREP: 20 MINS COOK: 15 MINS

Ingredients

110g softened butter
110g golden caster sugar
2 large eggs
½ tsp vanilla extract
110g self-raising flour

For the buttercream

300g icing sugar
1 tsp vanilla extract
3 tbsp milk
Food colouring paste of
your choice (optional)

Method

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Using a whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.
7. If adding colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.



Jubilee Inspired Mini Cupcake Toppers

What you will need:

Cocktail Sticks
Printer
Jubilee topper template sheet
Adhesive tape or glue
Scissors
Colouring pens & pencils

Step 1.

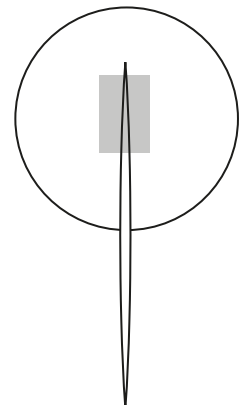
Colour in the jubilee toppers from the print out sheet

Step 2.

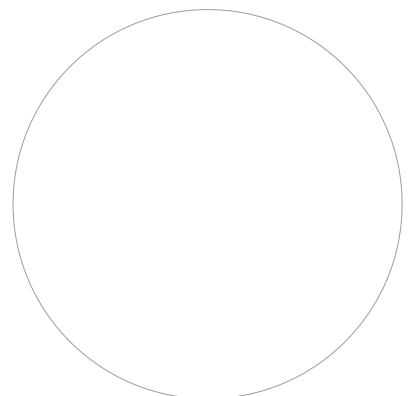
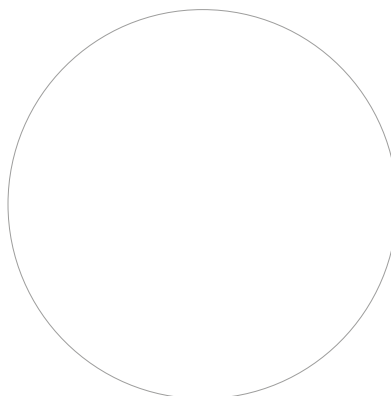
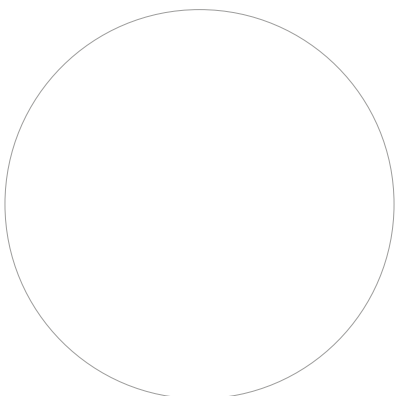
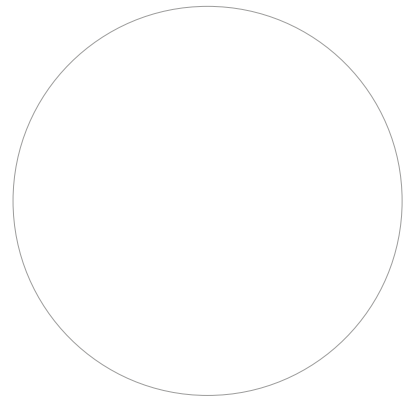
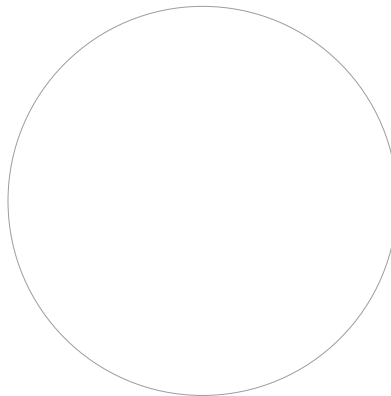
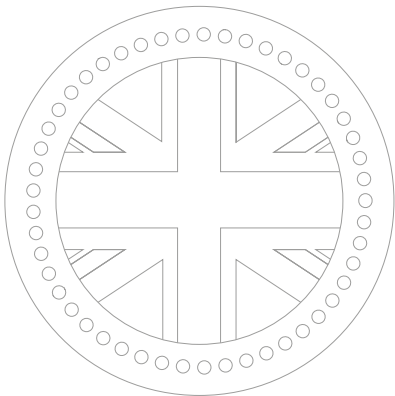
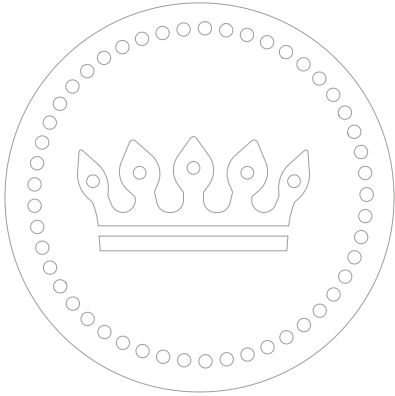
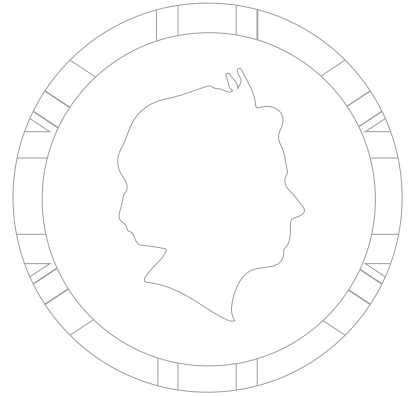
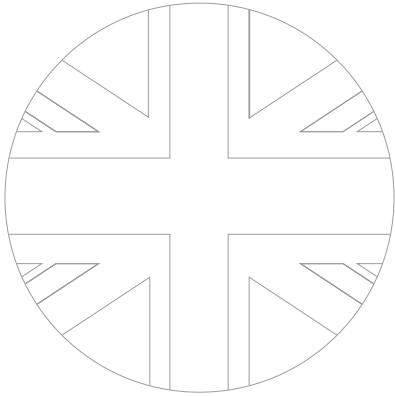
Cut out the cupcake toppers - Adult Supervision Required.

Step 3.

Place a small amount of adhesive tape or glue on the back of the paper flag and position the cocktail stick directly on top.



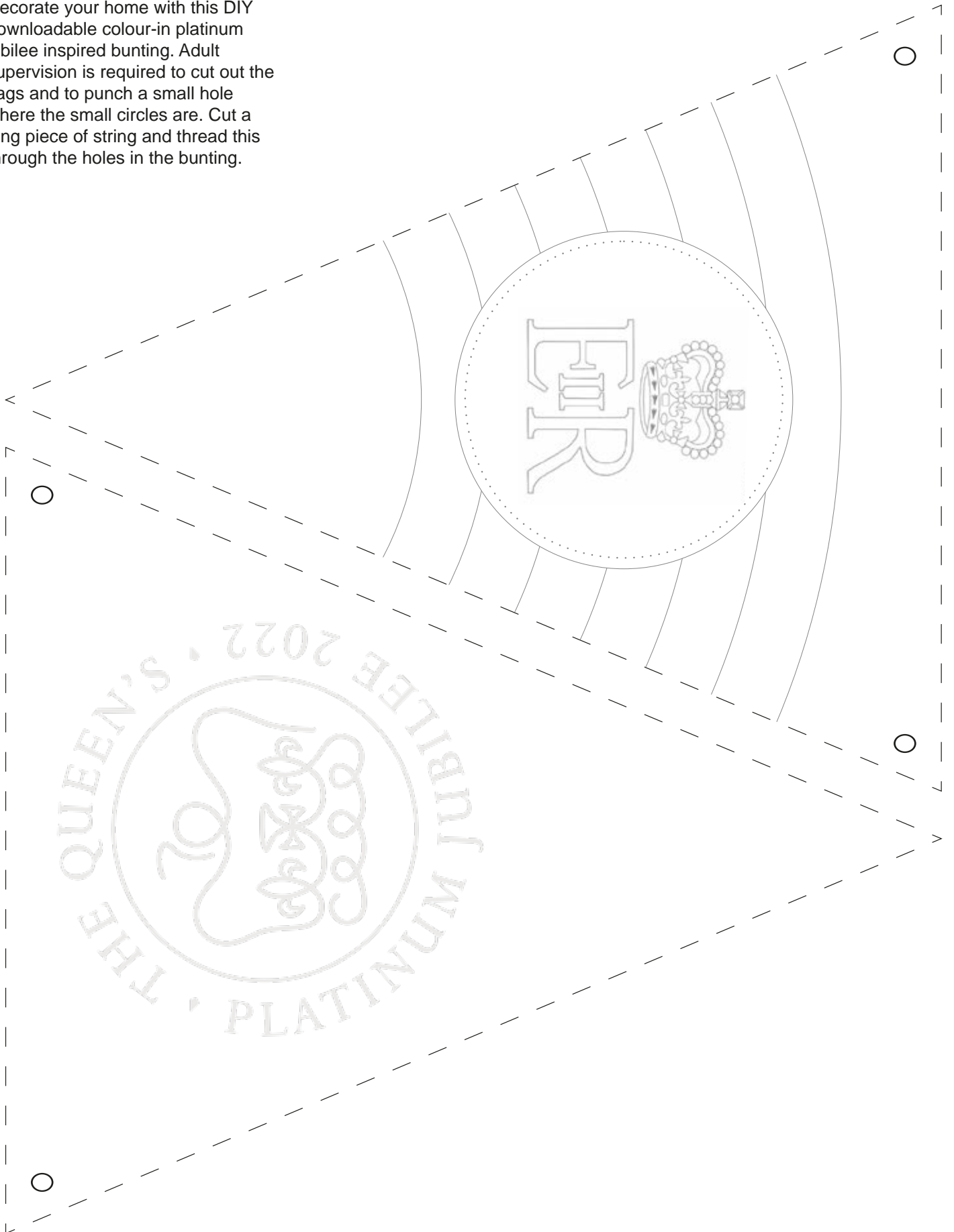
Cupcakes with DIY Mini Jubilee Toppers



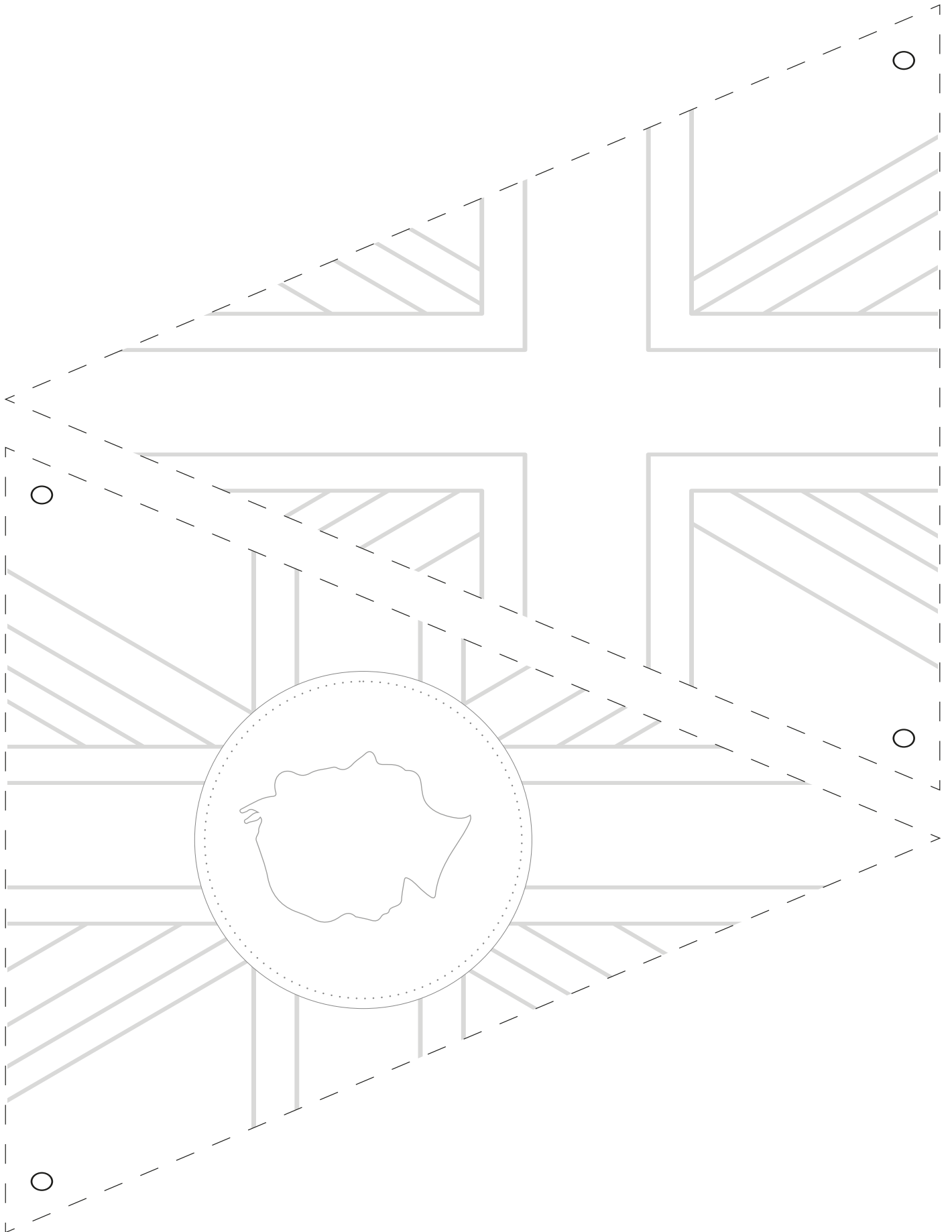
design your own

Colour in Bunting Templates

Decorate your home with this DIY downloadable colour-in platinum jubilee inspired bunting. Adult supervision is required to cut out the flags and to punch a small hole where the small circles are. Cut a long piece of string and thread this through the holes in the bunting.



Colour in Bunting Templates



Colour in Bunting Templates

