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!
<table>
<thead>
<tr>
<th></th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Draw Your Own Amusement Park</td>
</tr>
<tr>
<td>2-3</td>
<td>Memory Game</td>
</tr>
<tr>
<td>4</td>
<td>Path Maze</td>
</tr>
<tr>
<td>5</td>
<td>Spot the Differences</td>
</tr>
<tr>
<td>6</td>
<td>Draw Your Own Cupcake Decorations</td>
</tr>
<tr>
<td>7</td>
<td>Little Elliot’s Cupcake Recipe</td>
</tr>
<tr>
<td>8</td>
<td>Cupcake Wrappers</td>
</tr>
<tr>
<td>9</td>
<td>Cupcake Toppers</td>
</tr>
<tr>
<td>10-11</td>
<td>Coloring Pages</td>
</tr>
</tbody>
</table>
Draw Your Own Amusement Park

Coney Island has it all—from a Ferris wheel, to roller coasters, to a beautiful beach!
Draw your own amusement park here.
Memory Game

With a grown-up’s help, cut out the cards below. Shuffle the cards, and lay them all facedown on the table or floor. A player turns over two cards. If the cards match, the player removes that pair from the game and tries for another pair. If the pair doesn’t match, turn the cards back over, and move on to the next player. The player who has collected the most pairs at the end of the game is the winner!
Memory Game
Path Maze

Help Little Elliot and Mouse make their way to the Ferris wheel by tracing the two correct paths.
Spot the Differences

Can you spot the five differences between these two pictures of Little Elliot’s tiny treasures?

Circle the five differences.
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)
• 1 ¾ cups sugar
• ½ tsp. baking powder
• ½ tsp. baking soda
• 1 tsp. salt
• 1 cup butter
• 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 ⅔ 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, softened
  1 tsp. vanilla extract
• Fold in 4 to 5 cups of powdered sugar in batches, scraping down the sides of the bowl between each batch.
• Frost generously!
Cupcake Wrappers

Adding decorative cupcake wrappers is a surefire way to make an adorable cupcake even cuter. Just cut out these wrappers and bend one around the base of each cupcake (double-lining with a thin standard liner may keep grease spots from seeping onto your wrapper). Insert the tabbed end into the slit on the opposite end to secure.
Cupcake Toppers

These cupcake toppers make a delightful added touch. Just cut out the circles, tape them to toothpicks, and insert into each cupcake.
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!