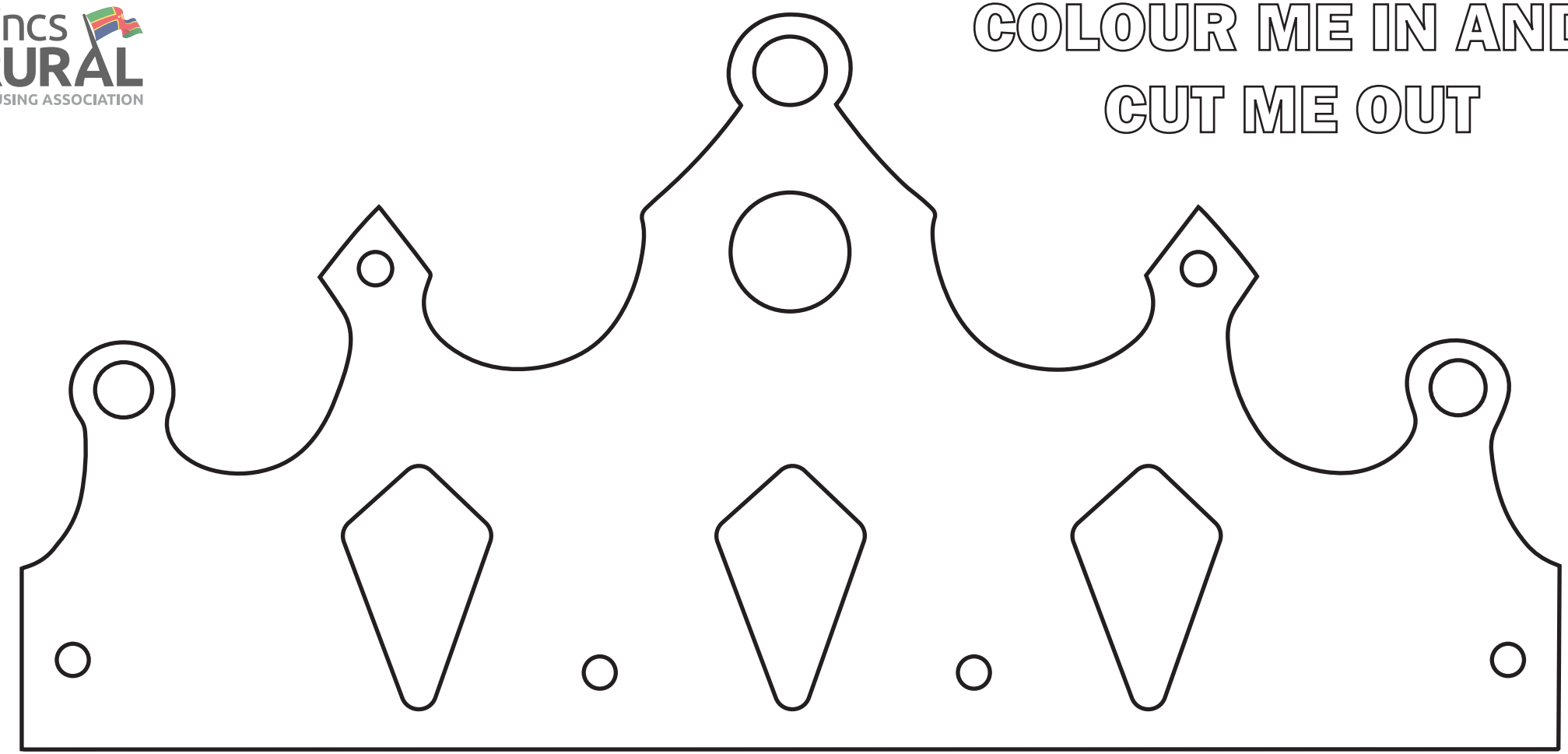
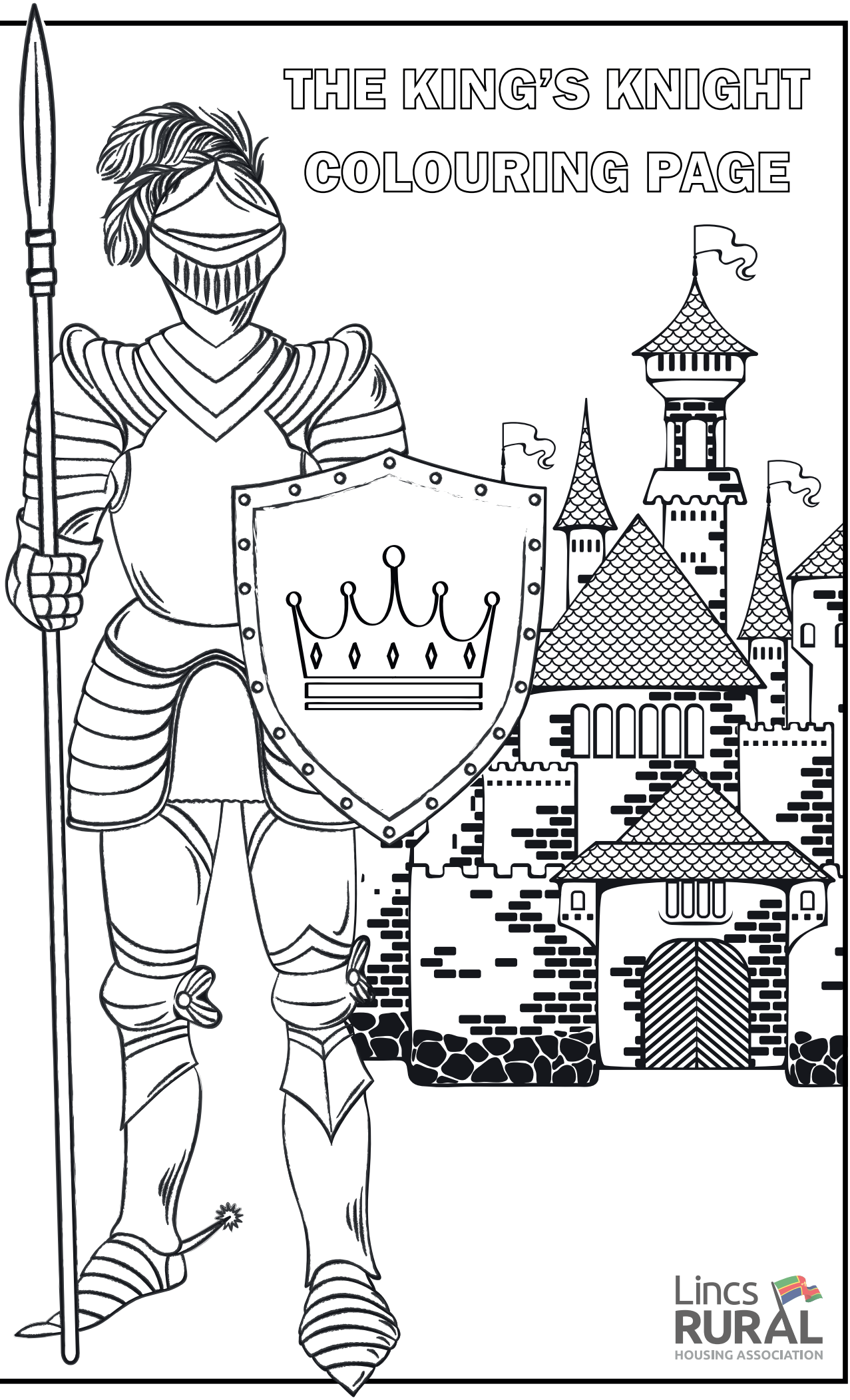
Lincs RURAL HOUSING ASSOCIATION

COLOUR ME IN AND CUT ME OUT



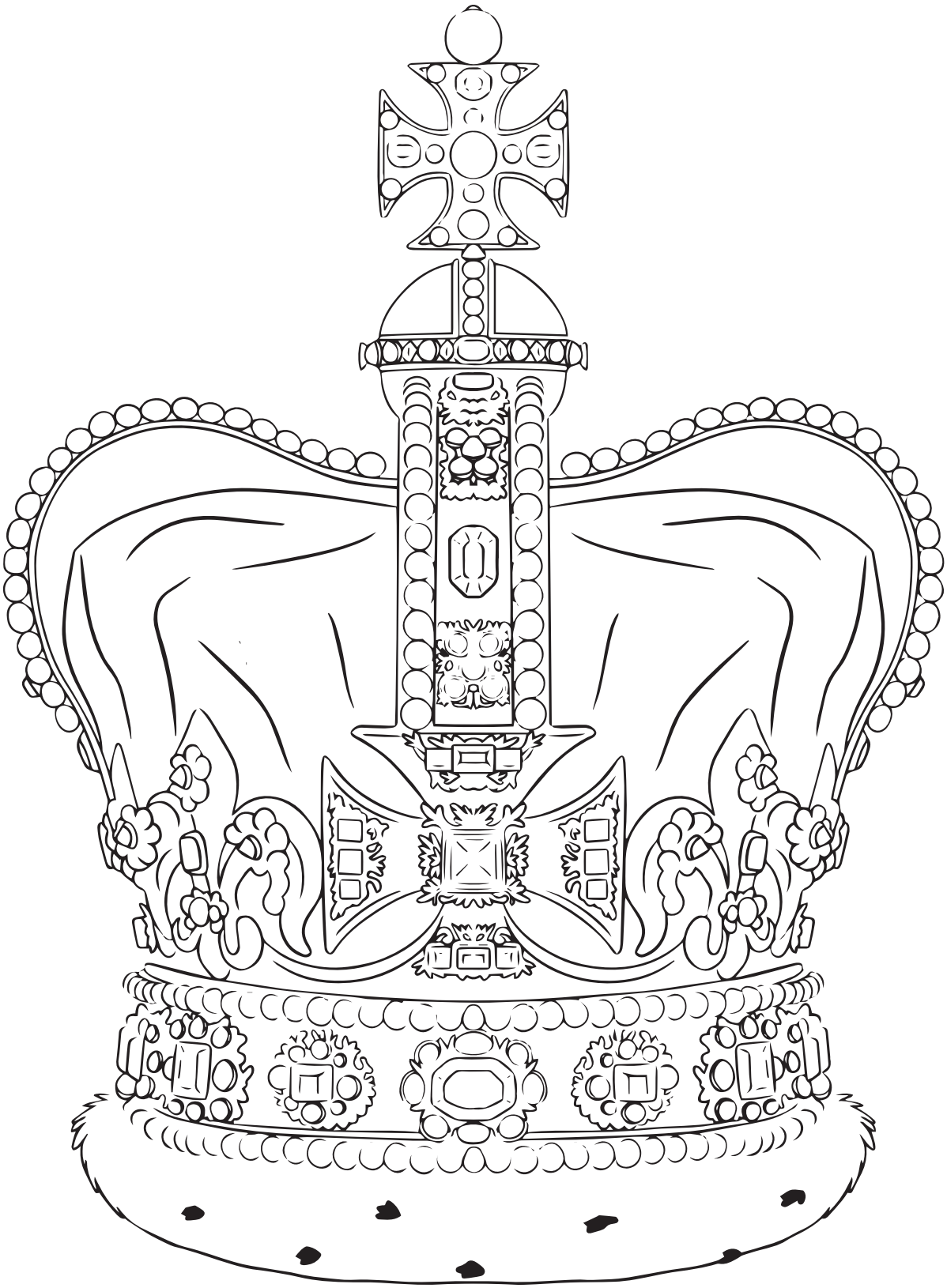
THE KING'S KNIGHT COLOURING PAGE



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Lincs RURAL HOUSING ASSOCIATION

THE KING'S CROWN COLOURING PAGE



Coronation Wordsearch

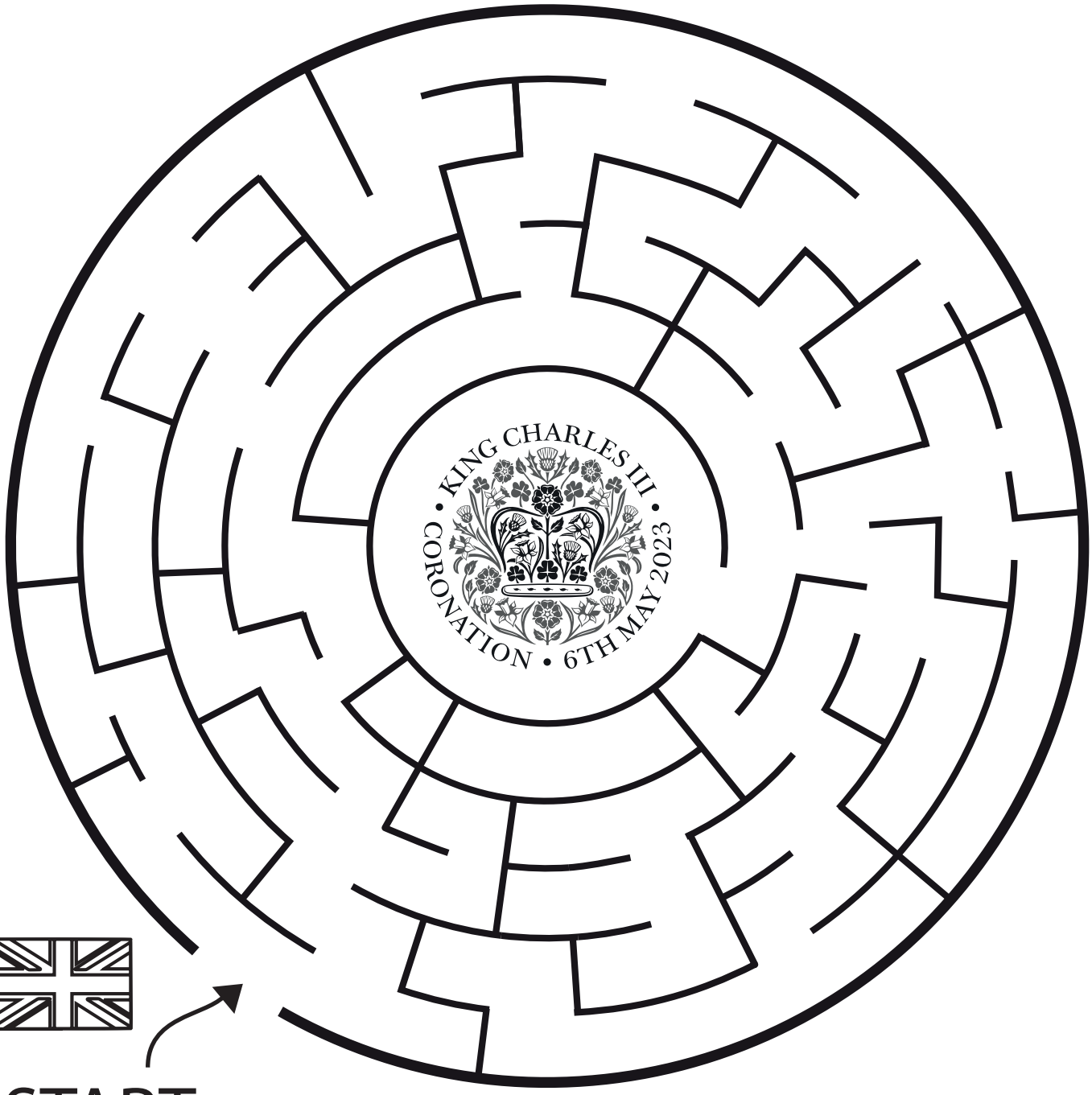
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U I R A Z O P E I K T I V Y W A U H
C G B K I N G Q L C R O W N G O N R
W E S T M I N S T E R A B B E Y T O
A C A R R I A G E L B Y Q R K O I N
I C T A W W O Q Y V E R K E V V N E
Y Y A Q U E E N Q B K O A Y M V G M
Y Z M Z W I N D S O R G M T T J Y U
H K U W B U C K I N G H A M I O P D
C A S T L E U C O R O N A T I O N M
Q B Q A Z F I I R O Y A L P N H N G
S T R E E T P A R T Y O V H R E C S

Can YOU discover the missing words?

CORONATION
KING
QUEEN
CROWN
WESTMINSTER ABBEY
ROYAL
CELEBRATION
WINDSOR
STREET PARTY
CASTLE
BUCKINGHAM
CARRIAGE
THRONE
BUNTING
PALACE

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Can you solve the Coronation Maze?



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Victoria Sponge Traybake Recipe



Ingredients

FOR THE CAKE

- 250g Unsalted butter (softened, plus extra to grease
- 250g caster sugar
- 6 eggs, beaten
- 250g self-raising flour
- 1tsp. Vanilla bean paste
- 3 tbsp. milk

FOR THE FILLING

- 6 tbsp raspberry jam
- 300g raspberries
- 300ml double cream
- 3 tbsp icing sugar
- 1/2 tsp Valilla bean paste

Directions

Step 1
Preheat oven to 180°C (160°C fan) mark 4 and grease and line a rough 25 x 30cm baking/roasting tin with baking parchment.

Step 2
For the cake, using a freestanding mixer, or a handheld electric whisk and a large bowl, beat the butter and sugar until light and fluffy, about 5min. Gradually beat in the eggs. If the mixture looks as if it might curdle, beat in 1tbsp of the flour. Beat in the vanilla bean paste.

Step 3
Sift in the (remaining) flour and fold in using a large metal spoon. Add and fold in the milk. Scrape into the prepared tin and smooth to level. Bake for 30-35min, or until the cake is golden and springs back when lightly pressed. Leave to cool in the tin for 5min, then transfer to a wire rack to cool completely.

Step 4
To assemble, slice the cake in 1/2 horizontally. Place the base on a serving plate or board. Spread over the jam and top with the raspberries.

Step 5
Using a freestanding mixer, or a handheld electric whisk and a large bowl, beat the cream and icing sugar until the mixture just holds soft peaks. Spoon on top of the raspberries and jam and spread to level. Lay on the remaining sponge and dust with icing sugar. Serve.