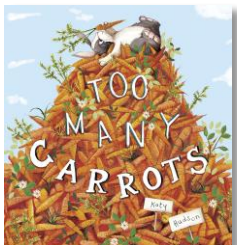


# Colouring Activity!



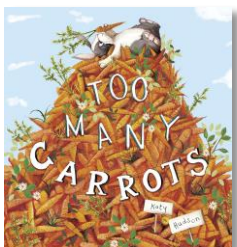
Activity based on  
TOO MANY CARROTS by Katy Hudson.

Curious  
Fox



## Dot to Dot Activity!

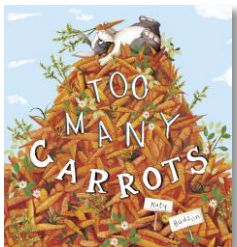
Join the dots to discover who is hitching a ride with bird.



Activity based on  
TOO MANY CARROTS by Katy Hudson.

Curious  
Fox 

**Colouring Activity!**  
Colour in and then give  
to someone special.



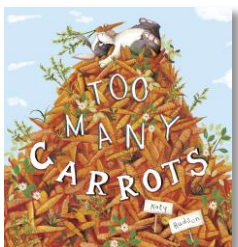
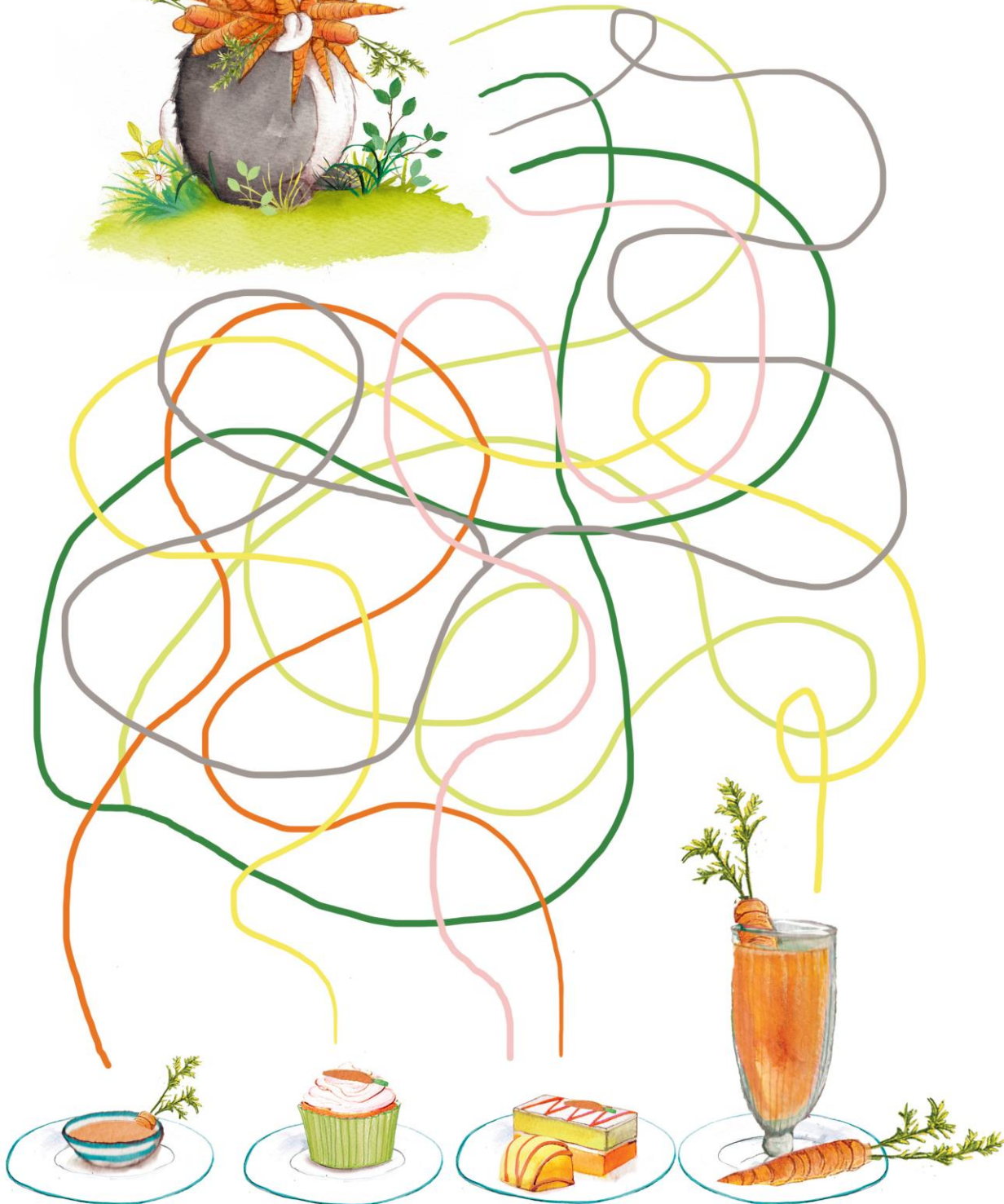
Activity based on  
TOO MANY CARROTS by Katy Hudson.

Curious  
Fox





Can you figure out which  
carrot dessert is Rabbit's  
favourite?



Activity based on  
TOO MANY CARROTS by Katy Hudson.

Curious  
Fox



# Rabbit **LOVES** his carrots, MAYBE A LITTLE TOO MUCH!

Here is a delicious Carrot Cupcake  
recipe so you and your family can  
enjoy carrots too!

## Ingredients

- 125g soft brown sugar
- 125ml sunflower oil
- 2 eggs, beaten
- 225g flour
- 1 tsp ground cinnamon
- tsp ground ginger
- tsp baking soda
- tsp baking powder
- Grated zest of 1 clementine
- 200g carrots, grated
- 75g walnuts, chopped, plus extra to sprinkle
- 200g cream cheese
- 110g icing sugar

## Method

1. Preheat the oven to 200C/gas
2. Beat the sugar, oil and eggs. Fold in the flour, spices, baking soda and powder, clementine zest and a pinch of salt. Stir in the carrot and walnuts.
3. Divide the mixture between 12 to 16 lined cupcake-tin holes.
4. Bake for about 20 minutes, or until a skewer inserted in the centre comes out clean.
5. Cool on a rack.
6. Beat together the cream cheese and icing sugar.
7. Spread over the cool cupcakes and sprinkle with extra chopped walnuts.