# Activities Sheet

# Bible Story:

# 

**1. Crowns**



**You will need:** card; wrapping paper or tissue paper; sticky tape; stick on jewels etc

**Method:**

* Cut a long and deep strip from the card and wrap it around your head. You may have to ask an adult for help! And Cut to size.
* Cut out the crown shape then secure with sticky tape.
* Decorate with wrapping paper, scraps of tinsel, jewelled stickers shiny paper.

**2. Wise Men**



**You’ll need:**

3 toilet roll inners

Card for the crown, e.g., from Christmas cards

Coloured paper or fabric

Ribbon/pipe cleaners/tinsel (optional)

Shiny paper or foil for the cape

Pen

Scissors

Sticky tape

**For each wiseman:**

1. From a rectangle of card, cut a crown and tape it to the top of a toilet roll inner. Add ribbon or pipe cleaner or tinsel if you’d like to.

2. Cut a rectangle of coloured paper or fabric and attach to the lower end of the toilet roll inner.

3. Draw the wiseman’s face.

4. Gather one long edge of a rectangle of aluminium foil or shiny paper and stick to the back of the wiseman to form a cape.

**3. Star Cupcakes**

 

## Recipe from BBC Good Food

## Ingredients

* 110g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 110g [golden caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 2 [large eggs](https://www.bbcgoodfood.com/glossary/egg-glossary)
* ½ tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 110g [self-raising flour](https://www.bbcgoodfood.com/glossary/flour-glossary)

### For the buttercream

* 150g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 300g [icing sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 1 tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 3 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)
* food colouring paste of your choice (optional)
* star sprinkles or shapes to decorate

### Method

* **STEP 1**

Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

* **STEP 2**

Using an electric [whisk](https://www.bbcgoodfood.com/content/top-five-whisks) 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.

* **STEP 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.

* **STEP 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](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-five-cooling-racks).

* **STEP 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.

* **STEP 6**

Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

* **STEP 7**

If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes. Add star sprinkles!

**Epiphany Star finger print prayers**



**You will need:** White card; pens; finger paints

**Method:**

* Draw a large star shape on your piece of card, and then cut it out.
* Dip your finger into the paint. As you pray, place a finger print on your star as a symbol of your prayer.
* Finish with the Lord’s prayer