



Ladybird Cake

This showstopping celebration cake is perfect for a party!



You will need:

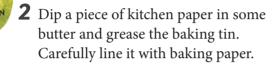
240g butter (soft) 240g sugar 6 eggs 240g plain flour 5 tablespoons cocoa powder 4 teaspoons baking powder Extra butter for

greasing

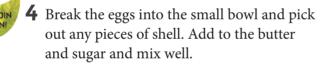
A rectangular baking tin (about 25cm x 35cm) A food processor A large mixing bowl A small bowl A sieve A rubber spatula A wire rack Baking paper

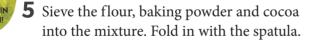
First make the cake:

1 Preheat the oven to 180°C/Gas Mark 4.



3 Cream the butter and sugar together in the food processor until pale and fluffy. Transfer to the large mixing bowl.





6 Pour the mixture into the tin and bake for 40-45 minutes.

7 Remove the cake from the tin, peel off the baking paper and transfer to the wire rack to cool.

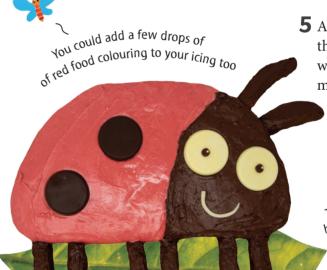
You will need:

150g butter (soft) 350g icing sugar 2 tablespoons milk 2 tablespoons cocoa powder 10 ripe cherries

A food processor A medium mixing bowl A rubber spatula A small saucepan

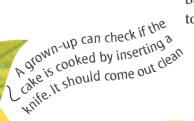
Then make the icing:

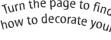
- 1 Cream the butter and icing sugar together in the food processor.
- **2** Put half the mixture in the medium mixing bowl and leave the rest in the food processor.
- Add the milk and cocoa powder to the mixing bowl and mix well with the spatula to make dark brown icing.
- **4** Remove the stones from the cherries. Put them in the saucepan with a tablespoon of water and cook over a low heat until they soften and go dark red.



5 Add the cherries to the food processor and whizz it all together to make red icing.

> Turn the page to find our how to decorate your cake,



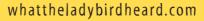












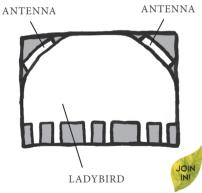
Now turn your cake into the ladybird!

You will need:

30g dark chocolate 30g white chocolate 30g white marzipan

A small heatproof bowl A silicone muffin mould A big board A sharp knife A rubber spatula





What to do:

- 1 Melt the dark chocolate in the heatproof bowl over a pan of simmering water or in the microwave. When it's melted, pour into two holes in the silicone mould to make two discs about 3mm thick.
- **2** Melt the white chocolate as above and pour into another two holes in the silicone mould to make two discs about 3mm thick. Put the mould in the fridge to set the chocolate.
- **3** When the cake is completely cold, lay it in front of you on the board with a long edge facing you. Cut the cake into a ladybird shape.
- **4** Cut some of the leftover pieces of cake into antennae shapes.
- **5** Take the silicone mould out of the fridge and gently press out the chocolate discs.
- **6** Use the spatula to spread a third of the cake with red icing to be the ladybird's wings. Don't forget the sides of the cake!



7 Put the two dark chocolate discs on the wings as spots.



8 Put the antennae in position.



9 Cover the ladybird's head, antennae and legs with dark brown icing.



10 Put the two white chocolate discs on the head as eyes.



11 Add a small blob of dark brown icing to each eye as pupils.



12 Roll two tiny balls of white marzipan and put them on each pupil to give the ladybird a glint in her eye.



13 Now all that's missing is the smile! Roll a small piece of white marzipan into a thin sausage and curve the ends up. Stick it in place as the ladybird's mouth.

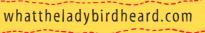




















Make Your Own Paper Chains

Help the clever little ladybird make paper chains to celebrate her birthday

- Cut out the paper chain designs below don't forget to ask a grown-up for help using scissors
- Fold the first strip into a ring and glue the ends together
- Slide the next strip of paper through the ring and glue the ends together
- Repeat until your chain is complete you might need to print this sheet out a few times to make a chain that is long enough or you could even add your own designs







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Picture Wordsearch

Can you find all these words in the grid?



POND

HOG





R	F	D	K	<u></u>		ς	F



LADYBIRD



THIEVES



MAP



GOOSE



FARMER







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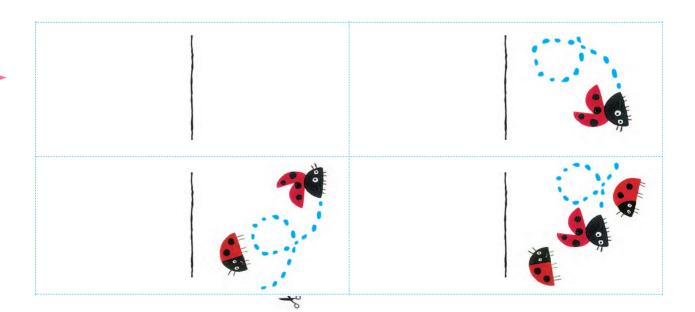


Ladybird Dominoes

Glue the dominoes to a piece of card and your set will be stronger and last longer. Ask a grown-up to help you cut along the dotted lines.

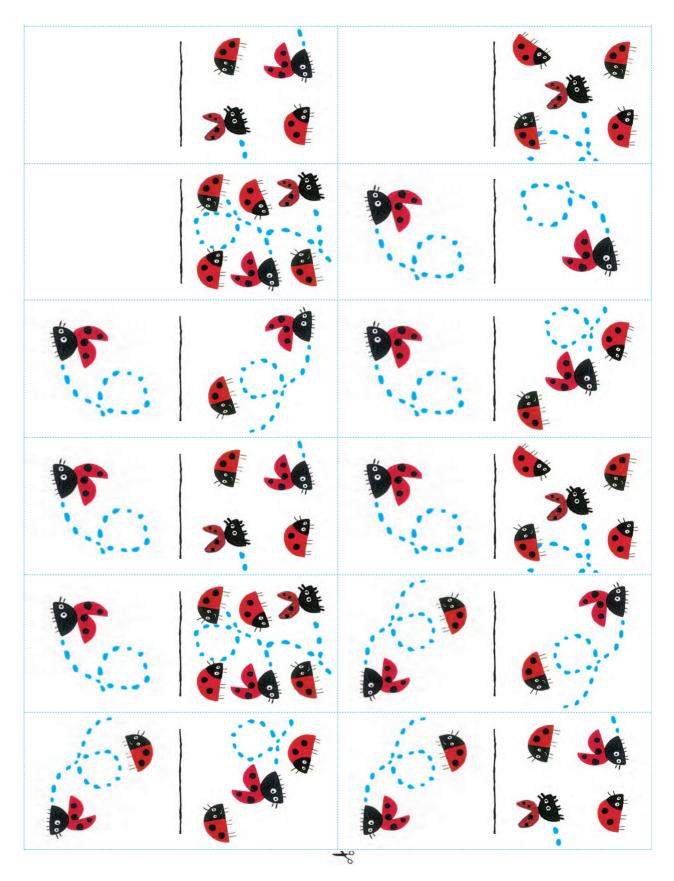
Domino Rules (two players)

- 1. Shuffle the dominoes and place them face down on a table or floor. Both players choose one domino and the player who has the most ladybirds on their domino starts the game.
- 2. Shuffle the dominoes and place them all face down again. Each player chooses seven dominoes. It is important that they do not show their dominoes to each other.
- 3. Each player takes it in turns to place one domino at a time. Each player must match one of the dominoes in their stash to one of the ends of the dominoes already played. For example, if the domino on the end has two ladybirds on it, another domino with two ladybirds must be placed against it.
- 4. If one player does not have a domino that matches either end of the dominoes already played, they are blocked. The other player may continue to place dominoes until the blocked player has a match and can take a turn.
- 5. When one player runs out of dominoes or both players become blocked, the game is over. The winner is the player who 'dominoes' (runs out of dominoes first) or who has the fewest ladybirds on their unplayed dominoes.





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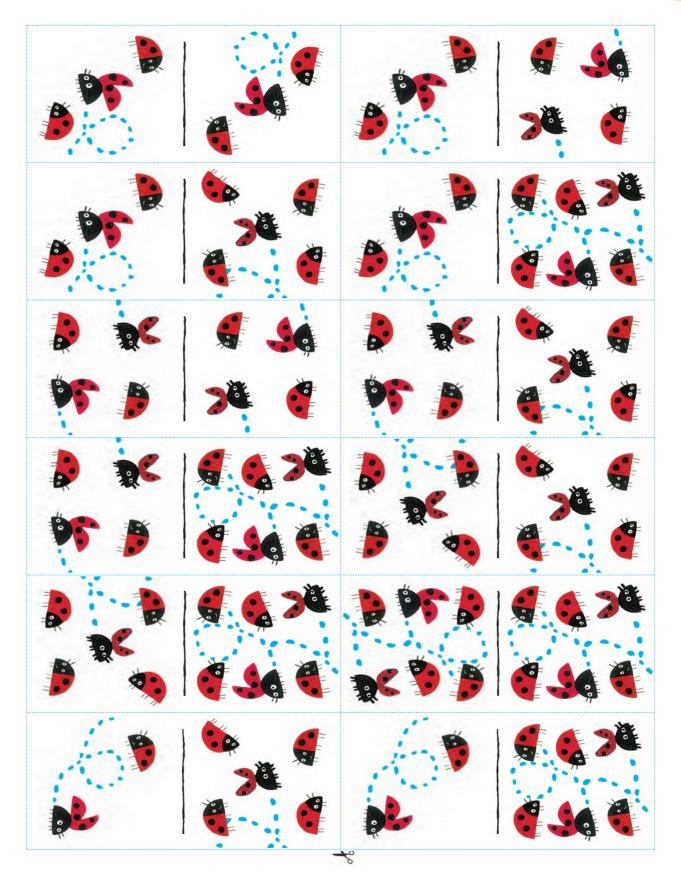
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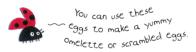
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Farmyard Cress Eggheads

Make farmyard animals from egg shells, then grow real cress to make crazy hair.

You will need:

6 eggs
A glass bowl
Colouring pens or paints
An empty egg box
Safety scissors
18 cotton wool balls
Water
Cress seeds



What to do:

- Ask a grown-up to crack each egg on the rim of the glass bowl to remove the top, leaving the bottom two-thirds of the shell intact.

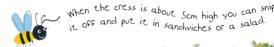
 Tip the inside of each egg into the bowl.

 (Don't eat any egg while it's raw, and wash your hands after this step.)
- 2 Ask your grown-up to gently wash out the inside of each egg shell, being careful not to crack it. Leave them to dry.
- 3 Now it's time to decorate your egg shells to look like animals. First paint them all over, then add a face near the top of each one. Be gentle so you don't break the shells.
- 4 Take your egg box and cut off the top.



- 5 Cut the bottom section in half lengthways, so you have two rows of three egg holders.
- 6 Carefully place each of your egg shells in an egg holder. Put three cotton wool balls in each shell.
- 7 Drip 8–10 drops of water on to the top of the cotton wool in each shell, then sprinkle on several cress seeds.
- 8 Place your egg shells somewhere sunny, such as a kitchen windowsill. Every couple of days sprinkle on a few drops of water. In a few days you will see cress hair starting to grow!







Tips, Tricks and Twists

- How about gluing some cotton wool on to an egg shell to make a sheep, or coloured craft feathers for a hen?
- Try putting your eggs in different places. What happens to the cress if it gets lots of sunlight? What about if it's in a shadier spot?















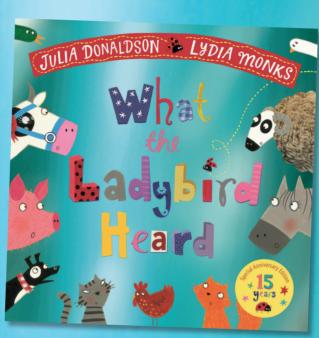








One small ladybird, 15 years of BIG adventures!

















Scan here to listen to the What the Ladybird Heard song, along with many more from Julia Donaldson's much-loved picture books, performed by Julia herself!







