

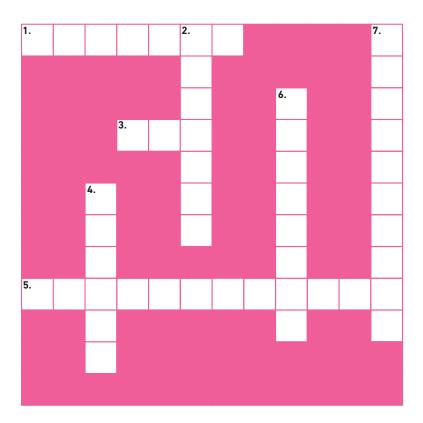




ACTIVITY BOOKLET

CROSSWORD, WORD SEARCH, TEDDY & BETTY MAZE, COLOURING IN, DREAMLAND FACTS & CUPCAKE RECIPE!

CROSSWORD



ACROSS

- 1. Legendary creature (7)
- 3. Light-hearted pleasure (3)
- 5. Shoes with wheels (12)

DOWN

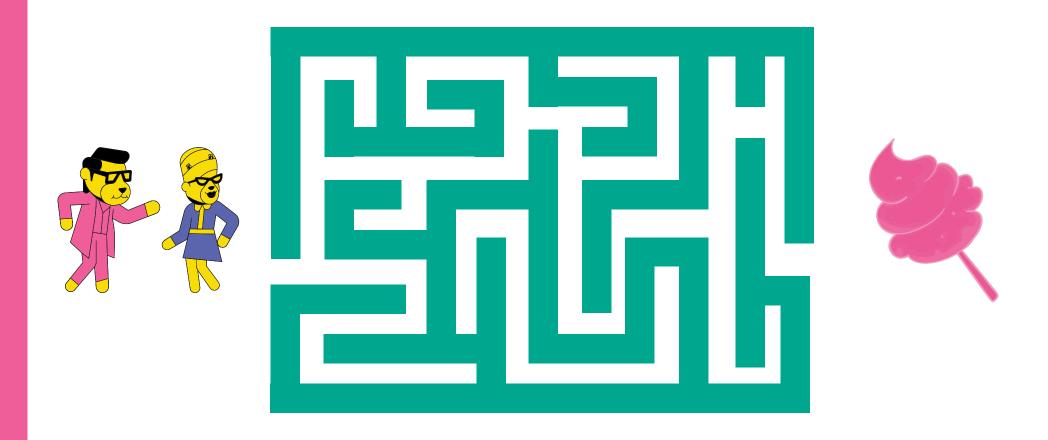
- 2. Spectrum of light (7)
- 4. Amused expressions (6)
- 6. Soft sweet food (3,5)
- 7. Sugar confection (10)

WORD SEARCH

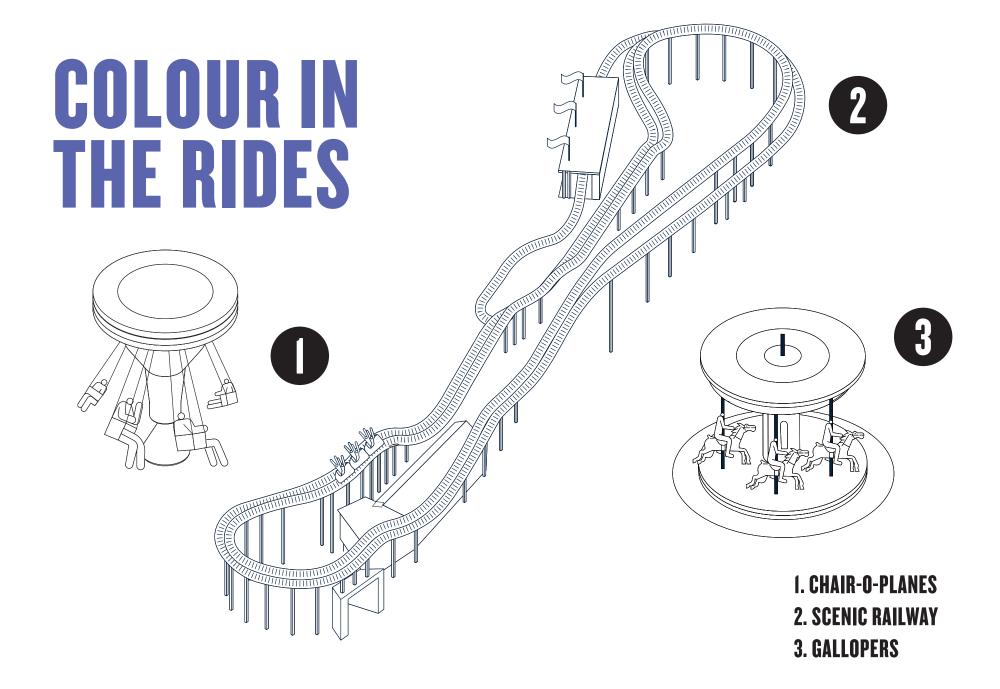
S C E N I C R A I L W A Y W W M C P O L T U S L C X E M I L O G I C I E I B S D A R N I C N Q S A C Z E S I R A G H A U O S G K A V C O R C S O A R I O J G B O R G E R M E D N D H U A L M S A X Z L A O M T L I V A C Z T Q U E M E R L L P Z F L Y F I G P D W S D R E A M L A N D D R O P I C W D R E A M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

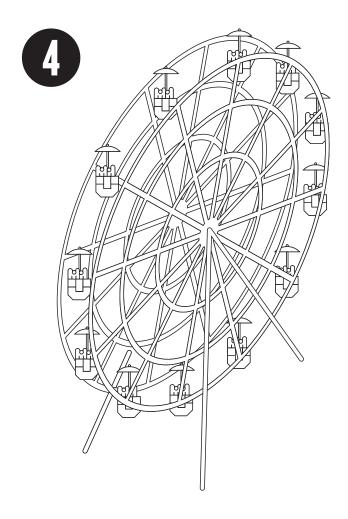
SCENIC RAILWAY DREAMLAND DROP ROLLERCOASTER WALTZERS CAROUSEL SEAGULLS SWINGS MIRRORMAZE

HELP TEDDY & BETTY GET TO THE CANDYFLOSS!

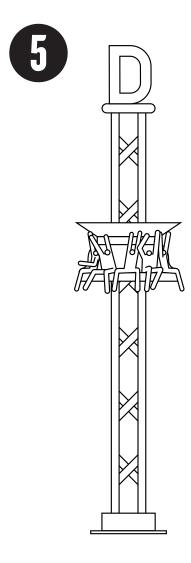


What route will take Teddy & Betty to the candyfloss? Draw a line to show them the way!





4. BIG WHEEL



5. THE DREAMLAND DROP

DREAMLAND FACT PAGE

DID YOU KNOW THAT DREAMLAND IS 100 YEARS OLD THIS YEAR?

It was called Dreamland in 1920 by John Henry Isles

DID YOU KNOW THAT DREAMLAND USED TO BE HOME TO LIONS & OTHER ANIMALS?

The menagerie cages are still part of the parks landscape

DID YOU KNOW THAT THE SCENIC RAILWAY IS ALSO 100 YEARS OLD? THE OLDEST IN THE UK!

The combined manufacturing age of all of our our rides is 923 years old!

DID YOU KNOW THAT DURING WORLD WAR 2 DREAMLAND PLAYED A HELPING HAND?

Dreamland was turned into a hospital for troops

CUPCAKE RECIPE

MAKE YOUR OWN DREAMLAND CUPAKES

Share your pictures or videos of your cupcake creations to our social media pages tagging @dreamlandmargate and use #dreamlandmargate

FOR THE CUPCAKES

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- 1/2 tsp vanilla extract
- 110g self-raising flour

FOR THE BUTTERCREAM

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk



METHOD - WATCH RECIPE VIDEO

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

Using an electric whisk 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.

Add $\frac{1}{2}$ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

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.

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.

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

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

Why not add your own decorative touches to make your cupcakes dreamy!

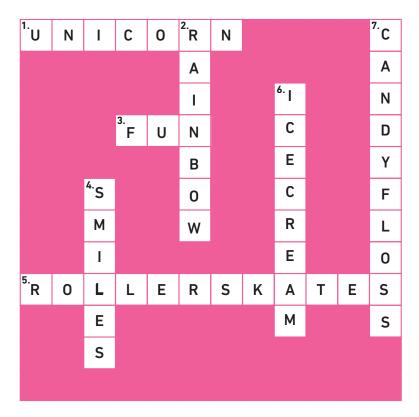


I LOVE THE NHS

#dreamlandmargate

CROSSWORD

ANSWERS



ACROSS

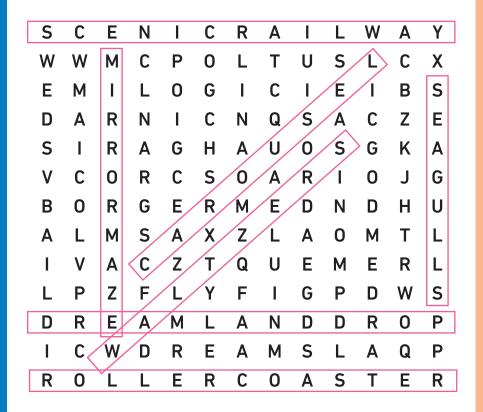
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WORD SEARCH

ANSWERS



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