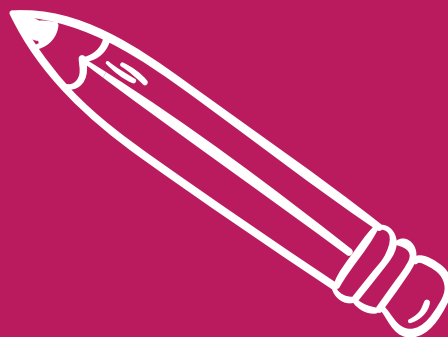




Mother's Day Fun and Inspiration



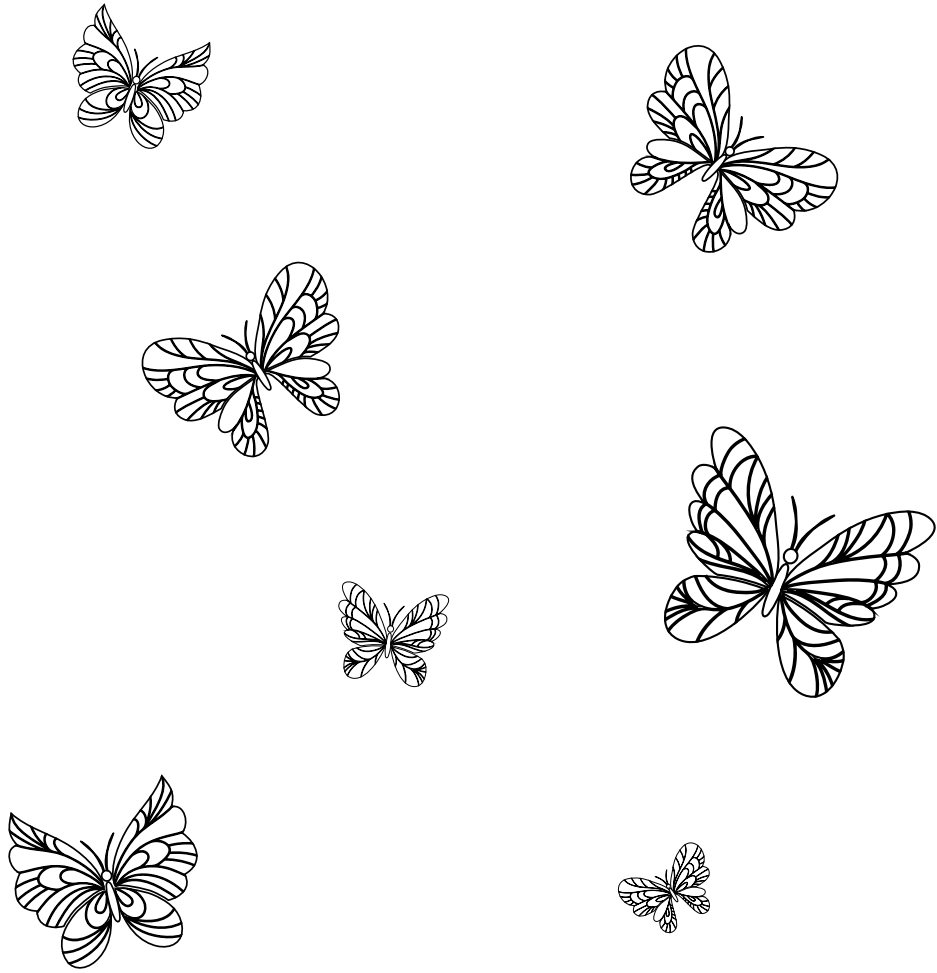
The page features a purple background with various white line-art illustrations of flowers and butterflies scattered around a central text area. The illustrations include several butterflies of different sizes and orientations, and several flowers, some with stems and leaves, and some as simple outlines. The central text is contained within a light purple rounded rectangle.

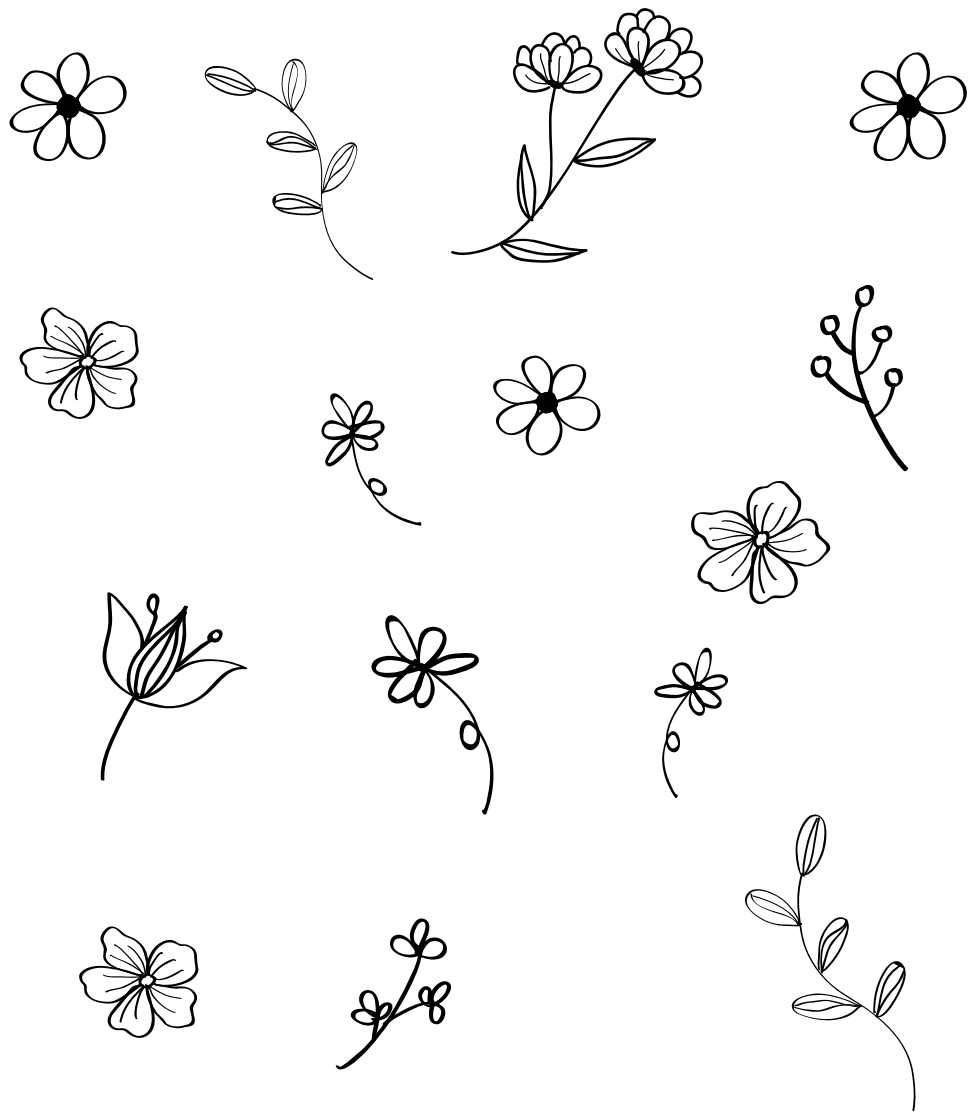
Mother's Day Cards

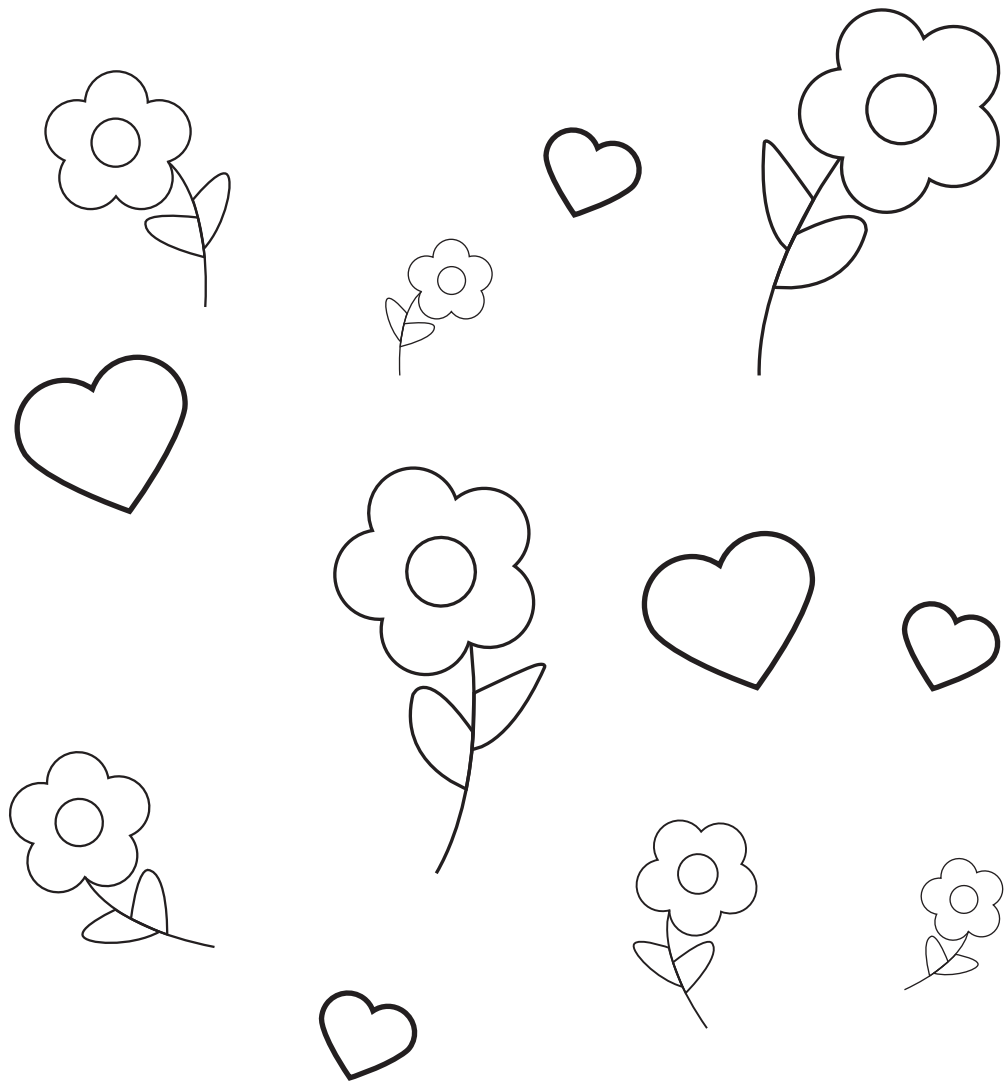
Colour in one of our bespoke Mother's Day
cards for that special lady in your life!



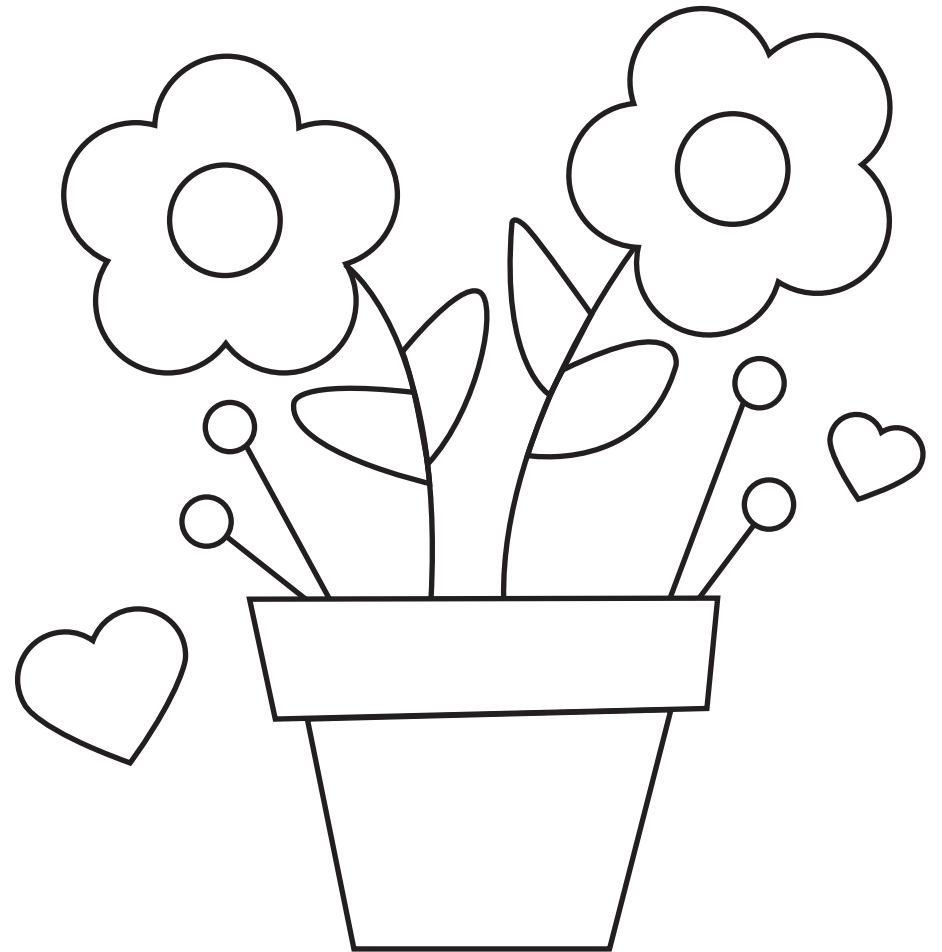
Happy
Mother's
Day

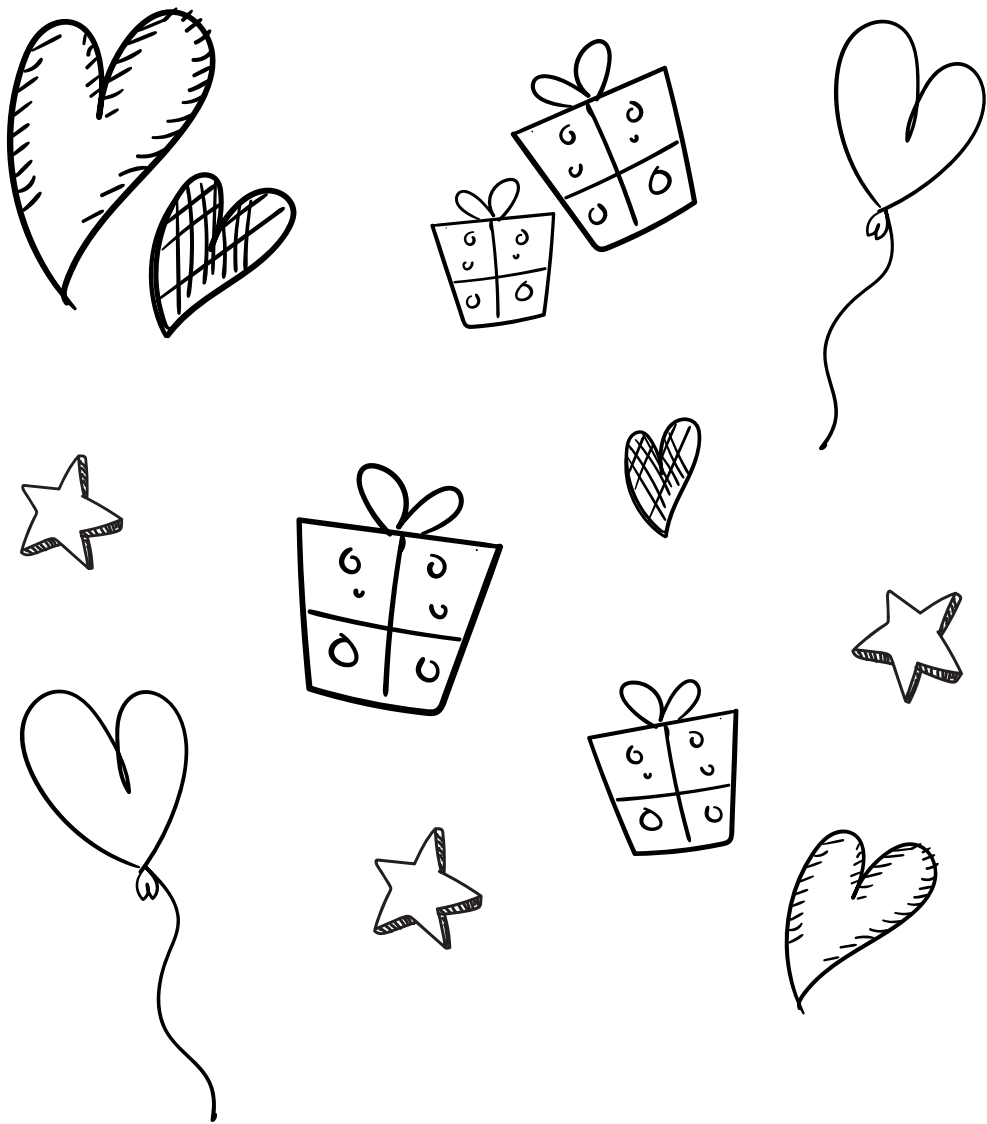






HAPPY
MOTHER'S DAY





MY MUM

By _____

Age _____

What is Mum's name?

How old is Mum?

How tall is Mum?



My favourite thing to do with Mum is...

Mum always says...

Mum's favourite foods is...

Where is Mum's favourite place to go?

If Mum was a cartoon character she would be...

How do you know Mum loves you?

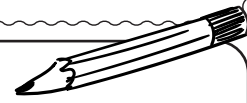
What is Mum's job?

What is Mum good at?

What is Mum not so good at?

The best thing about Mum is...

My message for Mum





Mother's Day Coupons

Struggling with gift ideas? Why not fill in this coupon and give your Mum some time and help this Mother's Day!



This voucher entitles Mum to

1 x FREE HUG

This voucher entitles Mum to

**1 x BREAKFAST
IN BED**

This voucher entitles Mum to

This voucher entitles Mum to

**1 x MAKING THE BED
WITHOUT BEING ASKED**

This voucher entitles Mum to

1 x BIG KISS

This voucher entitles Mum to

This voucher entitles Mum to

**1 x DAY OF EMPTYING
THE RUBBISH BIN**

This voucher entitles Mum to

**1 x DAY OF KEEPING
MY BEDROOM TIDY
WITHOUT BEING ASKED**

This voucher entitles Mum to

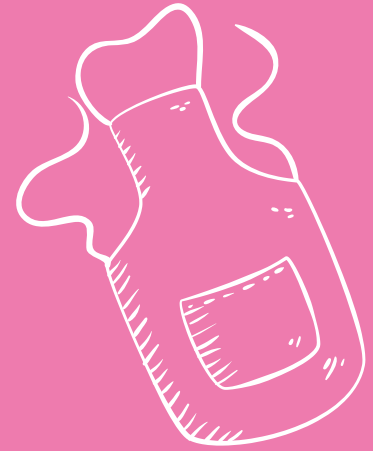
This voucher entitles Mum to

**1 x DO MY HOMEWORK
WITHOUT COMPLAINING**

This voucher entitles Mum to

**1 x WASHING UP
THE DISHES**

This voucher entitles Mum to



Carrot Cake Recipe

Make your Mum something delicious this Mother's Day
with our simple carrot cake recipe.



Carrot Cake Recipe

Ingredients

175ml vegetable oil, plus extra for the tin

75g natural yogurt

3 large eggs

1 tsp vanilla extract

200g self-raising flour

250g light muscovado sugar

2 tsp ground cinnamon

1/4 fresh nutmeg, finely grated

200g carrots (about three), grated

100g sultanas or raisins

100g pistachios, finely chopped

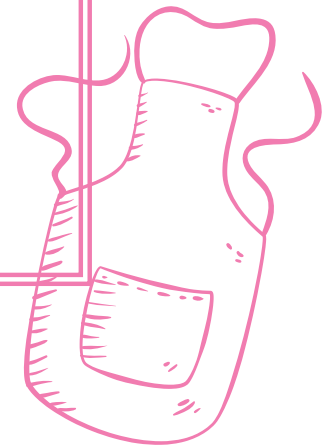
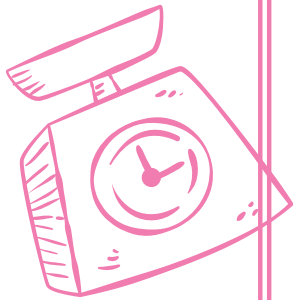
For the icing:

100g slightly salted butter, softened

200g icing sugar

100g full-fat cream cheese

100g fondant icing or marzipan



Carrot Cake Recipe



Method

Heat oven to 180C/160C fan/gas 4. Oil and line a 900g loaf tin with baking parchment. Whisk the oil, yogurt, eggs and vanilla in a jug. Mix the flour, sugar, cinnamon and nutmeg with a good pinch of salt in a bowl. Squeeze any lumps of sugar through your fingers, shaking the bowl a few times to bring the lumps to the surface.

Add the wet ingredients to the dry, along with the carrots, raisins and half the pistachios. Mix well to combine, then scrape into the tin. Bake for 1 hr 10 mins or until a skewer inserted into the centre of the cake comes out clean. If any wet mixture clings to the skewer, return to the oven for 5 mins, then check again. Leave to cool in the tin.

To make the icing, beat the butter and sugar together until smooth. Add half the cream cheese and beat again, then add the rest (adding it bit by bit prevents the icing from splitting). Remove the cake from the tin and spread the icing thickly on top. Scatter with some of the remaining pistachios. Dye the fondant or marzipan orange by kneading in a drop of food colouring. Roll into little carrot shapes, then use a skewer to make indentations and poke a few pistachios in to look like fronds. Top the cake with the carrots, then serve.

