

St Thomas Weston -- Sunday School

January 3, 2021 -- Epiphany

Three Kings Day

Three Kings Day Cake



Ingredients:

Cake Mix (Yellow, White or Spice)
Vanilla Pudding Mix
4 Eggs
¾ Cup of Oil
1 Cup of Dry Sherry Wine
Icing Sugar
Jujube Candies (for the Jewels)

Kitchen Tools:

Bundt Cake Pan
Mixing Bowl
Mixing spoon or spatula
Electric Hand Mixer (optional)

Instructions:

1. Dump everything into a bowl except for the icing sugar and the jujube candies
2. Mix with the hand mixer (or your muscle power) till it is well blended and smooth.
3. Spray the Bundt cake pan with oil then pour the cake batter into it.
4. Bake at 350° for 45-50 minutes. The cake is done when a knife comes out clean.
5. When it is cool, turn pan over and drop cake onto a serving tray, then decorate by dusting it with the icing sugar and placing jewels all around it.
6. Eat . . . Yum!

Three Kings Day Wands



Materials:

Cardstock (any colour)
Star Tracer (attached below)
A Straw
Ribbons – 4 pieces approx. 60cm long
Markers
White glue

Directions:

1. Print 2 stars onto card stock.
2. Cut them out.
3. Decorate with markers.
4. Place decorated side down and paint all over with glue.
5. Place the straw in the middle of the star near the bottom so about a quarter of it is on the star and the rest pokes out for the wand handle.
6. Place two ribbons on either side of the straw so they flow down beside the wand handle.
7. Set your second star on top of the glued star lining up the edges to cover all the glue. Press down firmly to make sure the glue sets.
8. Wave around to celebrate the fact that you will get to eat that yummy cake soon.

