Rabbit loves carrots. Maybe a little too much. In fact, his carrots are crowding him out of his cozy burrow. When his friends offer to help — that’s just asking for trouble. TOO much trouble! This charming and lovingly illustrated picture book shows how friendships get us over the rough spots in life, even if the going gets a little bumpy!

**INCLUDES:**
- Coloring Sheets
- Dot to Dot Activity
- Design Your Own Tortoise Shell
- Follow the Maze to Rabbit’s Favorite Dessert
- Carrot Recipe
- Poster
Coloring Activity!

Activity based on
TOO MANY CARROTS by Katy Hudson.
Available February 2016. #TooManyCarrots
www.capstoneyoungreaders.com
Coloring Activity!
Color in and then give to someone special.
Dot to Dot Activity!
Join the dots to discover who is hitching a ride with bird.

Activity based on
TOO MANY CARROTS by Katy Hudson.
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www.capstoneyoungreaders.com
Can you figure out which carrot dessert is Rabbit's favorite?

Activity based on
TOO MANY CARROTS by Katy Hudson.
Available February 2016.
#TooManyCarrots
www.capstoneyoungreaders.com
Craft Activity! Design your own tortoise shell!

Instructions

1. Color and decorate your shell design
2. Cut around edge of shell
3. Punch four holes as indicated
4. Thread two bits of string through the holes to make two arm straps.
5. Wear your tortoise shell!

Activity based on
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Rabbit LOVES his carrots, MAYBE A LITTLE TOO MUCH!

Here is a delicious Carrot Cupcake recipe so you and your family can enjoy carrots too!

Ingredients

- 125g soft brown sugar
- 125ml sunflower oil
- 2 eggs, beaten
- 225g flour
- 1 tsp ground cinnamon
- tsp ground ginger
- tsp baking soda
- tsp baking powder
- Grated zest of 1 clementine
- 200g carrots, grated
- 75g walnuts, chopped, plus extra to sprinkle
- 200g cream cheese
- 110g icing sugar

Method

1. Preheat the oven to 200C/gas
2. Beat the sugar, oil and eggs. Fold in the flour, spices, baking soda and powder, clementine zest and a pinch of salt. Stir in the carrot and walnuts.
3. Divide the mixture between 12 to 16 lined cupcake-tin holes.
4. Bake for about 20 minutes, or until a skewer inserted in the centre comes out clean.
5. Cool on a rack.
6. Beat together the cream cheese and icing sugar.
7. Spread over the cool cupcakes and sprinkle with extra chopped walnuts.
Rabbit loves carrots. Maybe a little too much...

TToo Many Carrots

by Katy Hudson

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