



We've packaged up everything you need to host a popping Pride party.

## Buckle up for the Pride of your life

#### It's gonna be a good one.

Pride is a time for celebration – a time to come together to show the whole world the big love we share for each other as unique individuals. Times are tricky right now, and we're disappointed that the biggest event in the LGBTQ+ calendar won't be the same this year. That's why we're swapping Pride parades for a pretty epic party at home – nothing's getting in the way of us coming together to connect and celebrate our LGBTQ+ communities.

Get your household together and get stuck into our Pride party pack!

#### What's inside















Channel your inner mixologist and raise a glass to the LGBTQ+ community with a very special Pride cocktail – boozy or not!

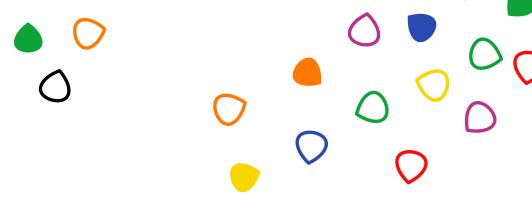
#### The 'Not Safe for Werk'

#### Get to work:

- 1. Fill a tall glass with crushed ice.
- 2. Shake the rum, pineapple juice and Maraschino Liqueur in a shaker and pour over the crushed ice.
- 3. Tilt the glass and slowly pour in the Grenadine Syrup down the inside of the glass and let it sink to the bottom.
- 4. Mix the Blue Curacao and champagne together and carefully pour the mixture on top of the drink over the back of a spoon.
- 5. Make it pretty with pineapple fronds and an orange slice.







#### The 'Werk and Slurp'

#### Get to work:

- 1. Fill a tall glass with crushed ice.
- 2. In goes the pineapple juice.
- 3. Tilt the glass and slowly pour in the Grenadine Syrup down the inside of the glass and let it sink to the bottom.
- 4. Mix the blue food colouring and lemonade together and carefully pour the mixture on top of the drink over the back of a spoon.
- 5. Make it pretty with pineapple fronds and an orange slice.

### Nibble it

Rock your most colourful apron or get your kids to work with our 'lced Queen' cupcake recipe.

#### The Iced Queen -

#### Get to work:

#### For 24 cupcakes

240g plain flour
240g golden caster
sugar
3tsp baking powder
A pinch of salt
80g unsalted butter

(room temperature)
240ml whole milk

2 medium free-range

eggs

1/2tsp vanilla extract

#### For the buttercream

250g unsalted butter (room temperature) 500g icing sugar 2tsp vanilla extract

#### Add the rainbow

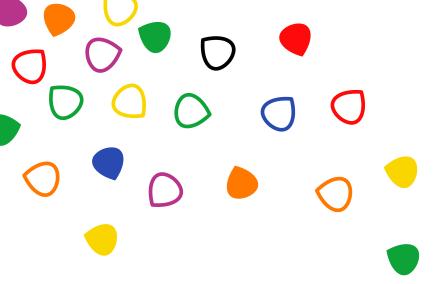
To make it pretty, try rainbow jelly sweets, hundreds and thousands, fruit or other fun colourful snacks!



#### 06



- 1. Preheat the oven to 170°C/160°C fan/gas 3. Line two 12-hole cupcake trays with cupcake cases.
- 2. For the cupcakes, beat the flour, sugar, baking powder, salt and butter together. Mix in half the milk.
- 3. In a separate bowl, whisk the eggs, vanilla extract and remaining milk together. Pour into the flour mixture and beat until smooth.
- 4. Divide the mixture evenly into the cupcake cases.
- 5. Pop the trays into the oven and bake for 20–25 minutes, or until the sponge bounces back when touched and a skewer inserted into the centre comes out clean.
- Leave the cupcakes to cool slightly in the tray then to cool completely on a cooling rack.
- 7. For the buttercream, beat the butter until soft. Sift in the icing sugar and mix to make a smooth icing. Add the vanilla extract and beat for a few minutes until light and fluffy. Transfer to a piping bag fitted with a large star nozzle.
- 8. When the cupcakes are cold, pipe the vanilla buttercream on top of the cakes and have fun decorating!





The soundtrack to your Pride party has arrived. Raise the roof by tuning into our Pride 2020 playlist, filled to the brim with fabulous feel-good hits.

Our Pride 2020 Spotify playlist

## Make it

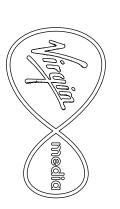
Give your house some rainbow realness with homemade bunting and colouring-in posters. Just print them out and have some fun.

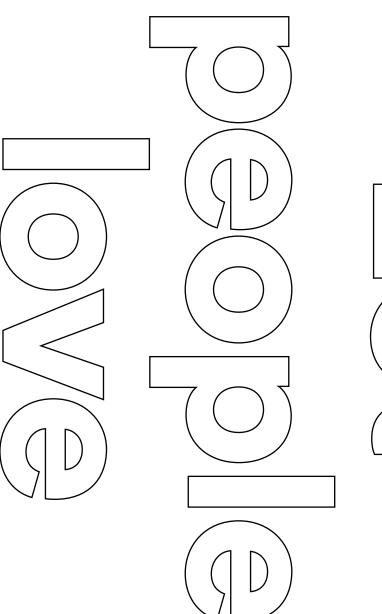
**Print out bunting** 

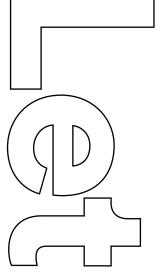
**Print out colouring-in posters** 

Share your Pride love on social! Don't forget to snap and post your cocktails, cupcakes and crafts tagging @virginmedia #Pride









## Trans rights are human rights



# ROCK YOUR PICE

