



## Colowr by number



Choose you four favourite colors and assign a number to each of them


## Count and write

Count the Easter bunnies and write the number in the circle.



#  <br> Hraw your own Easter" Egg 

use colors, lines, squiggles to draw your own beautiful easter egg



## $\stackrel{H}{8}$ <br> Majesticare

## Shadow Matching

Draw a line between each Easter element and it's shadow.




## $\%$ <br> Majesticare <br> Which One is Bifferient?

Find and circle the different one.



Besign your

This faster

Ask your grown-up to share photos of your T-Shirt design with us by emailing majesticpeople@majesticare.co.uk or on our Majesticare Team Facebook page for a chance to win an exciting prize!

## Letis balee Chocolate faster nests

## you will need:

- 2259 of broken Milk Chocolate
- A packet of Mini Eggs
- Rice Crispies, Cornflakes or Shredded Wheat Cereal
- 2 tbsp Golden Syrup
- 50 g of Butter


## How to make it:

1. Line a tray with 12 cupcake cases (see step 4 if you're using shredded wheat to make your nests)
2. Melt the butter, chocolate \& golden syrup together over a pan of simmering water. Stir until smooth.
3. Stir in desired amount of your chosen cereal until evenly coated.
4. Fill cupcake cases or alternatively mould your shredded wheat into 12 easter nests.
5. Place your mini eggs in the centre of your nests and chill for an hour in the fridge until set.


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## Letis bake faster tgy Cookies

## you will need:

- 175 g of butter
- 200 g light brown sugar \& 100 g golden caster sugar
- 1 tbsp vanilla extract \& 1 large egg
- 250 g plain flour
- $1 / 2$ tsp bicarbonate of soda
- 50 g white chocolate \& 100 g of dark chocolate chunks
- Crushed Mini Eggs


## How to make it:

1. Heat oven to $190 \mathrm{C} / 170 \mathrm{C}$ fan/gas 5 \& line two baking sheets.
2. Beat the butter, sugars \& vanilla in a bowl until fluffy. Add the egg to this \& then beat again.
3. Add flour, bicarb \& a pinch of salt. Mix gently with a spatula.
4. Add the chocolate chunks and mini eggs (save some eggs for decoration)
5. Scoop into small balls and space them out evenly on the trays.
6. Bake for 15-18 minutes \& swap the sheets half way through.
