SPRING activity book





Fun Spling Coloning





Colour By Number



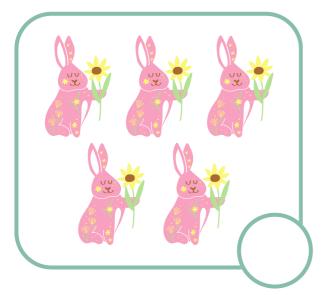
Choose you four favourite colors and assign a number to each of them

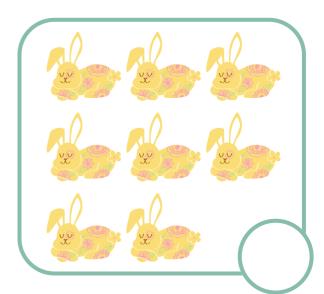


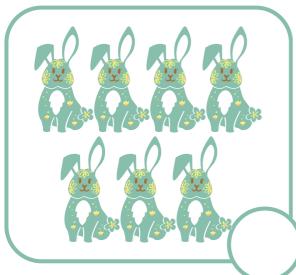


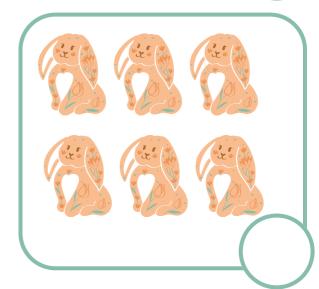
Count and Write

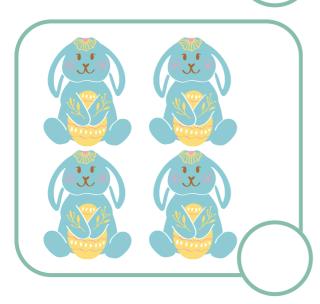
Count the Easter bunnies and write the number in the circle.

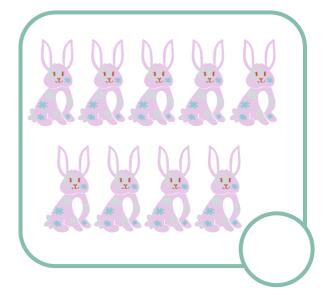










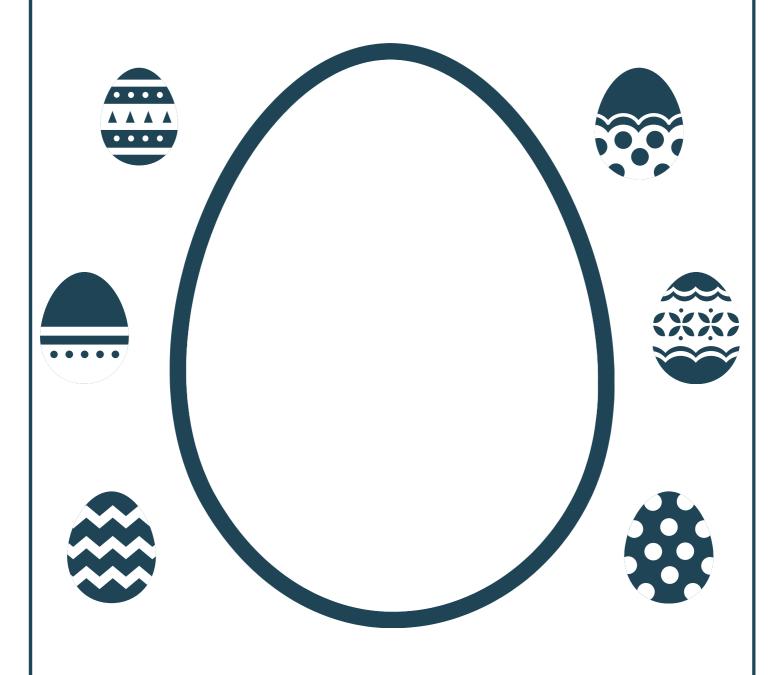






Draw your own Easter's Egg

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



This is

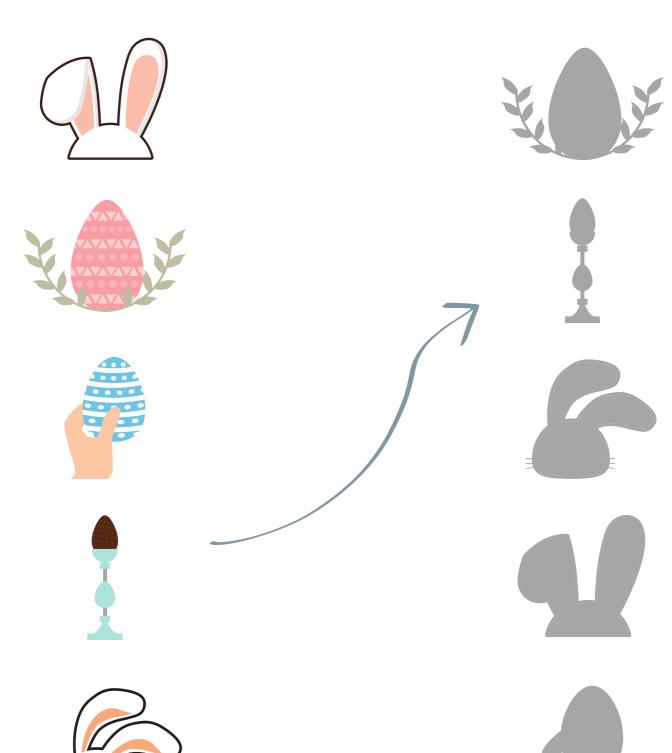
's easter egg





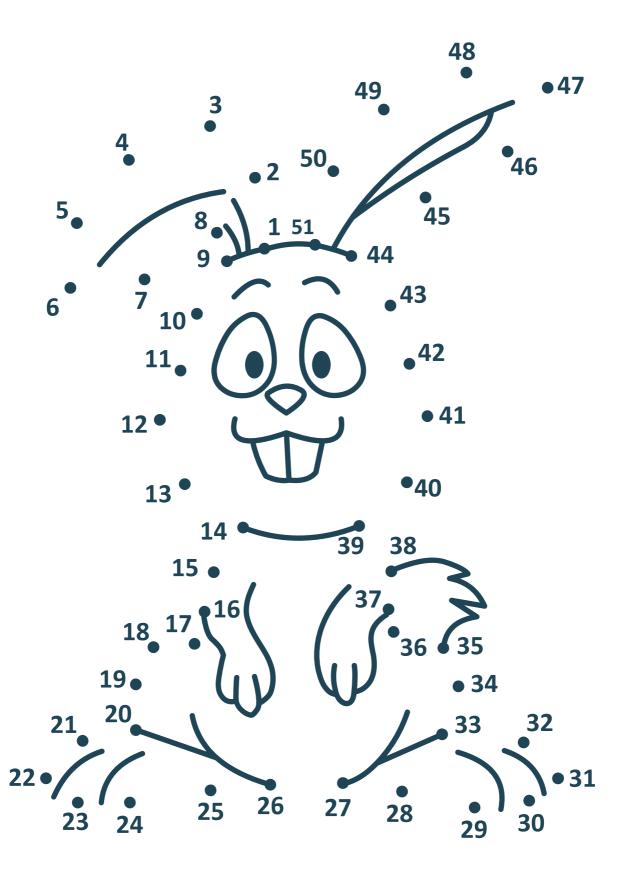
Shadow Matching

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

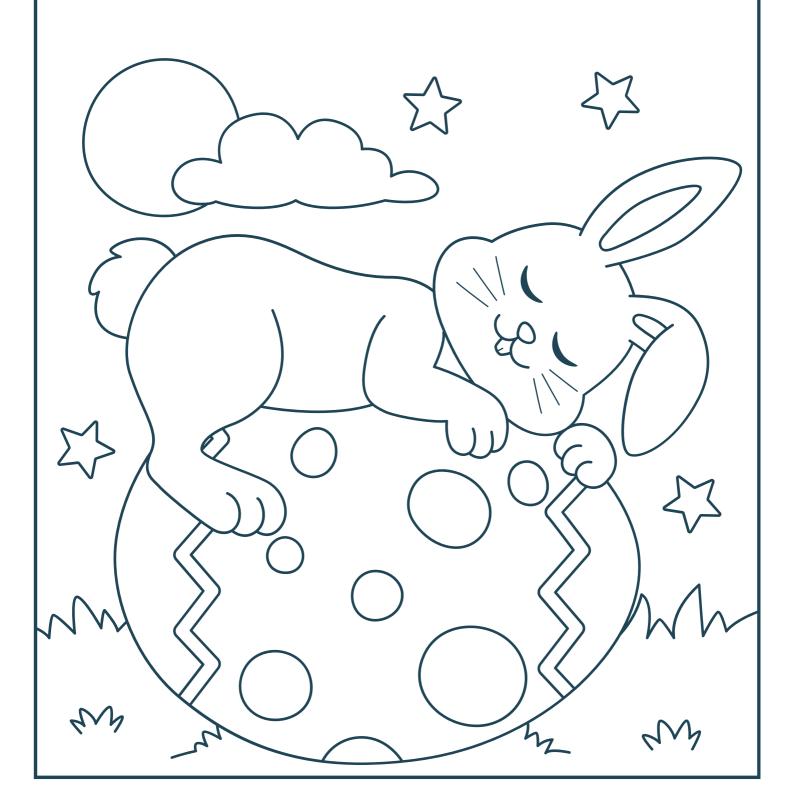




Animal Pot to Pot



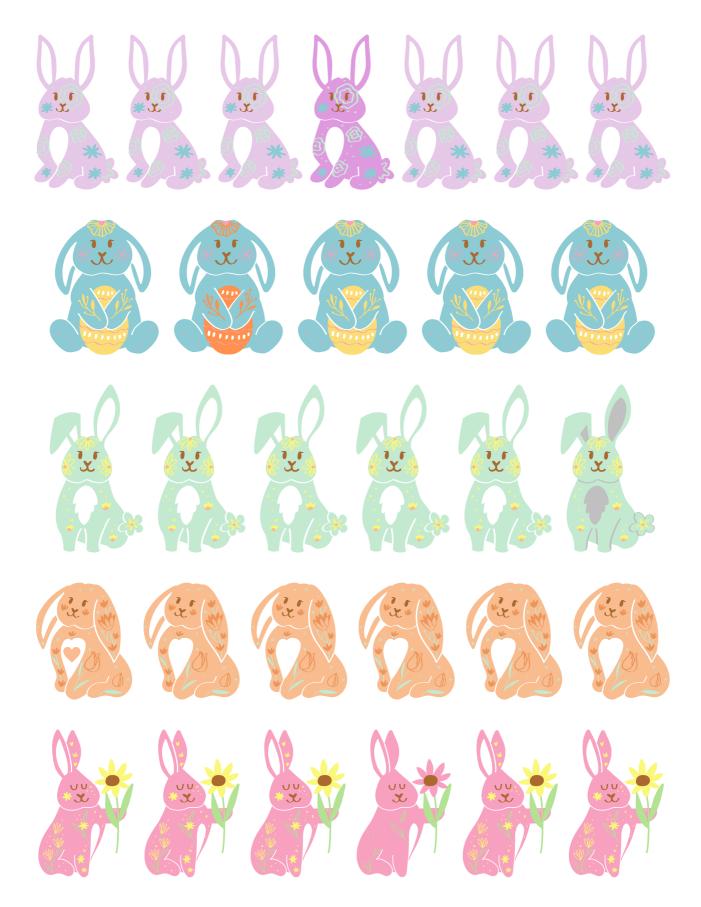






Which One is Different?

Find and circle the different one.



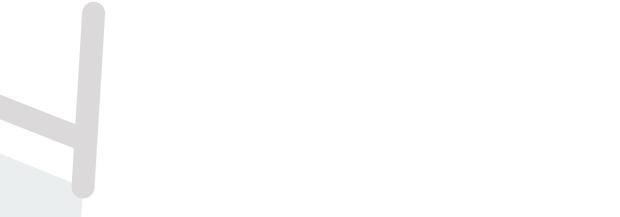




Design your Own T-Shirt This Easter

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!









Let's bake Chocolate faster Nests

you will need:

- 225g of broken Milk Chocolate
- A packet of Mini Eggs
- Rice Crispies, Cornflakes or Shredded Wheat Cereal
- 2 tbsp Golden Syrup
- 50g 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.





Letis bake Easter Egg Cookies

you will need:

- 175g of butter
- 200g light brown sugar & 100g golden caster sugar
- 1 tbsp vanilla extract & 1 large egg
- 250g plain flour
- ½ tsp bicarbonate of soda
- 50g white chocolate & 100g of dark chocolate chunks
- Crushed Mini Eggs

How to make it:

- 1. Heat oven to 190C/170C 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.

