

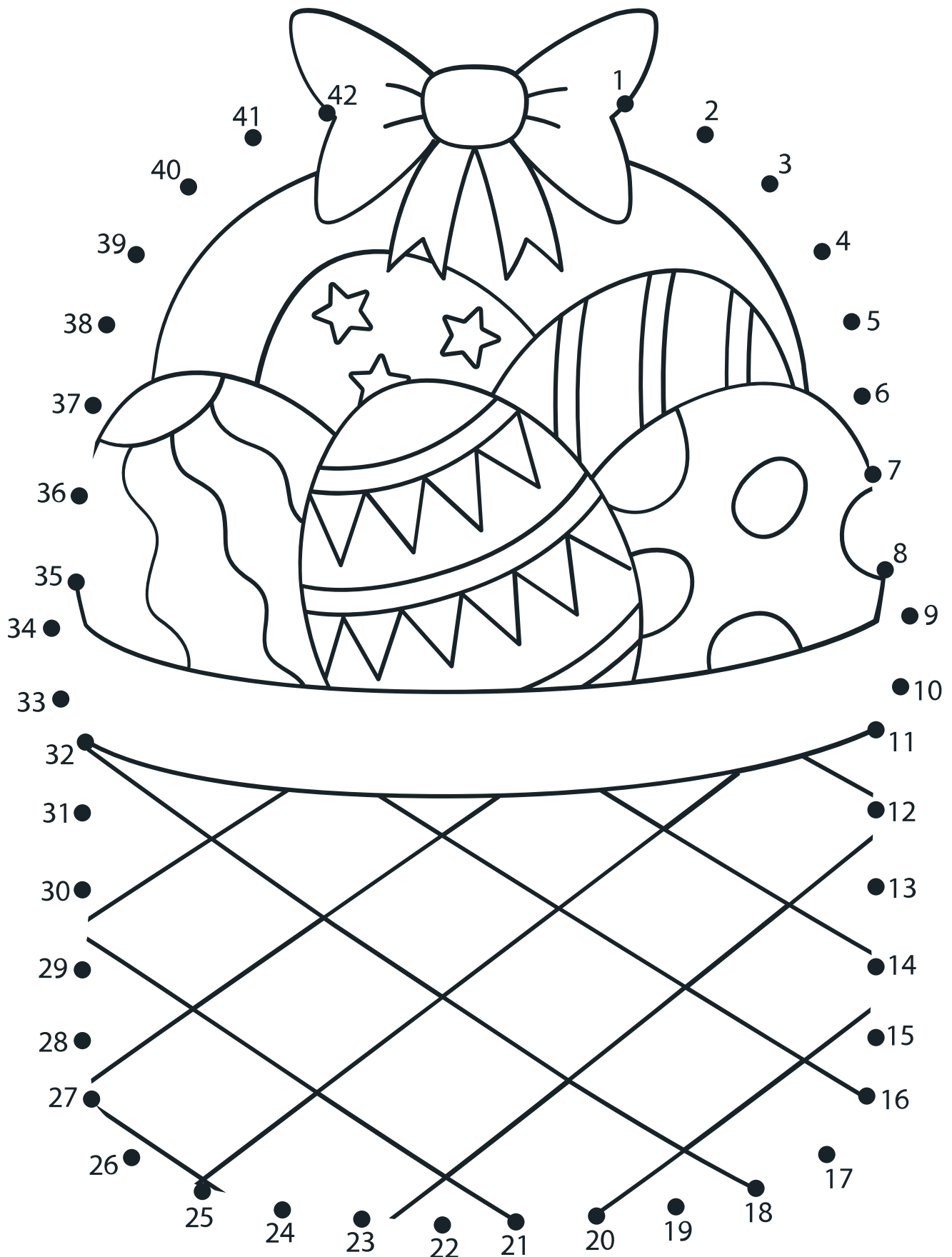
Spring

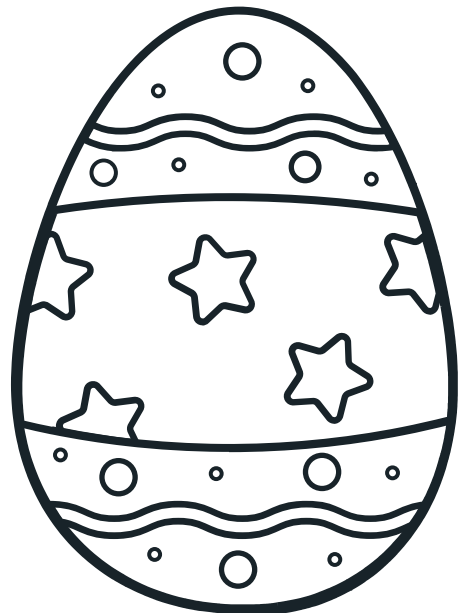
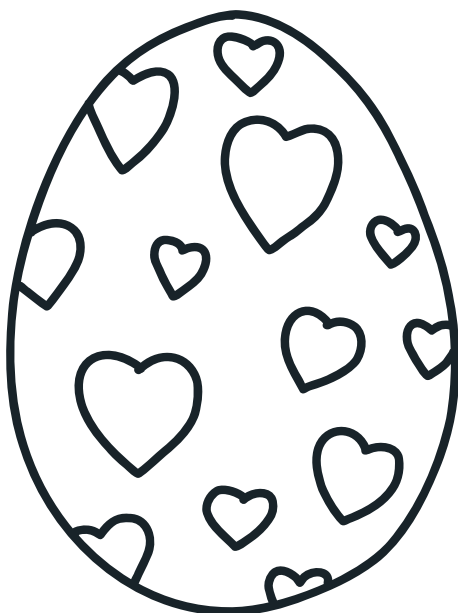
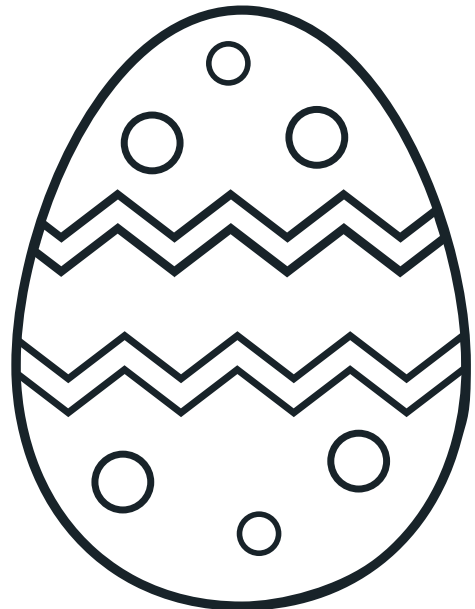
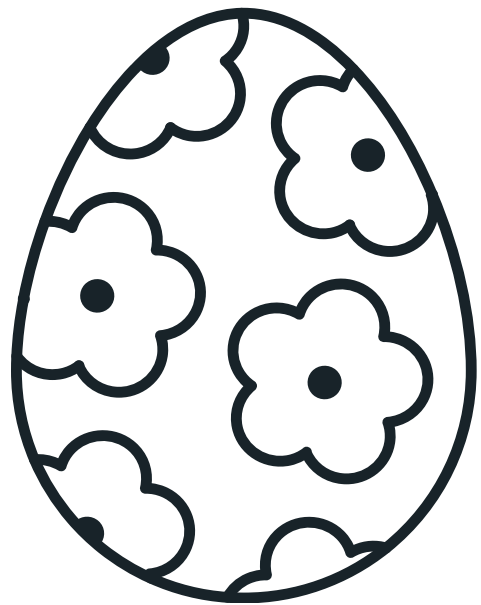
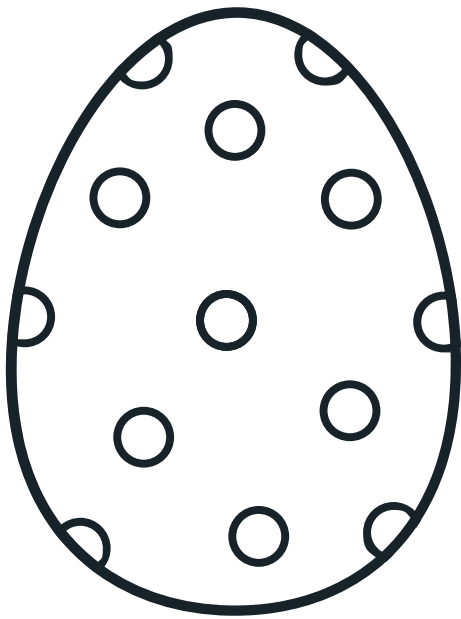
Activity Book





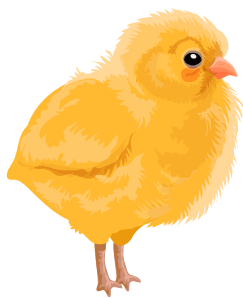
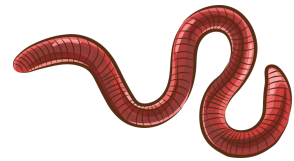
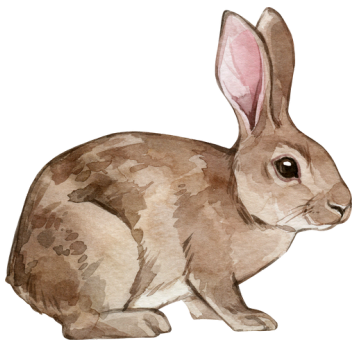
Dot to Dot





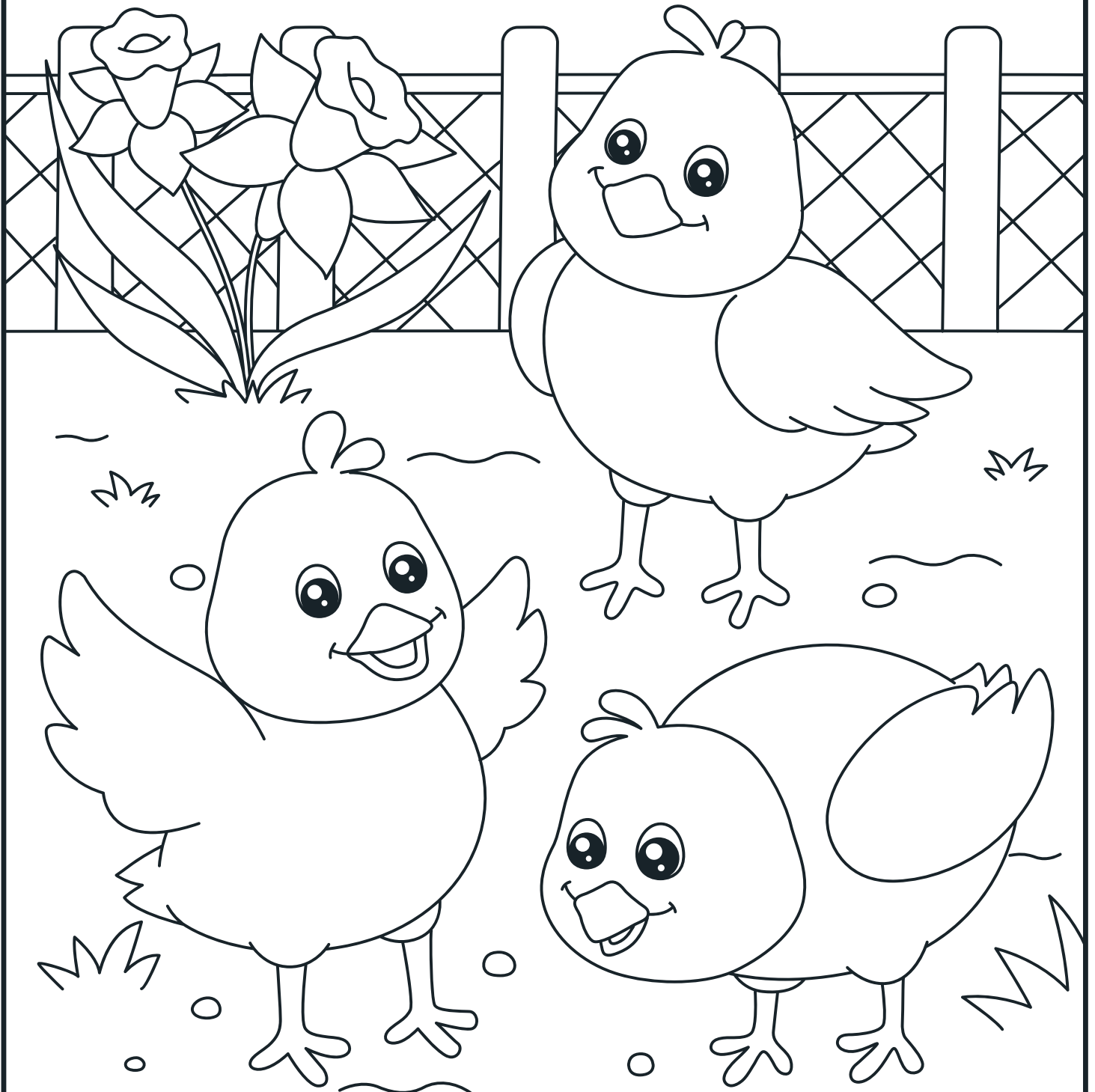
Animal Matching

Match the animal to its food.



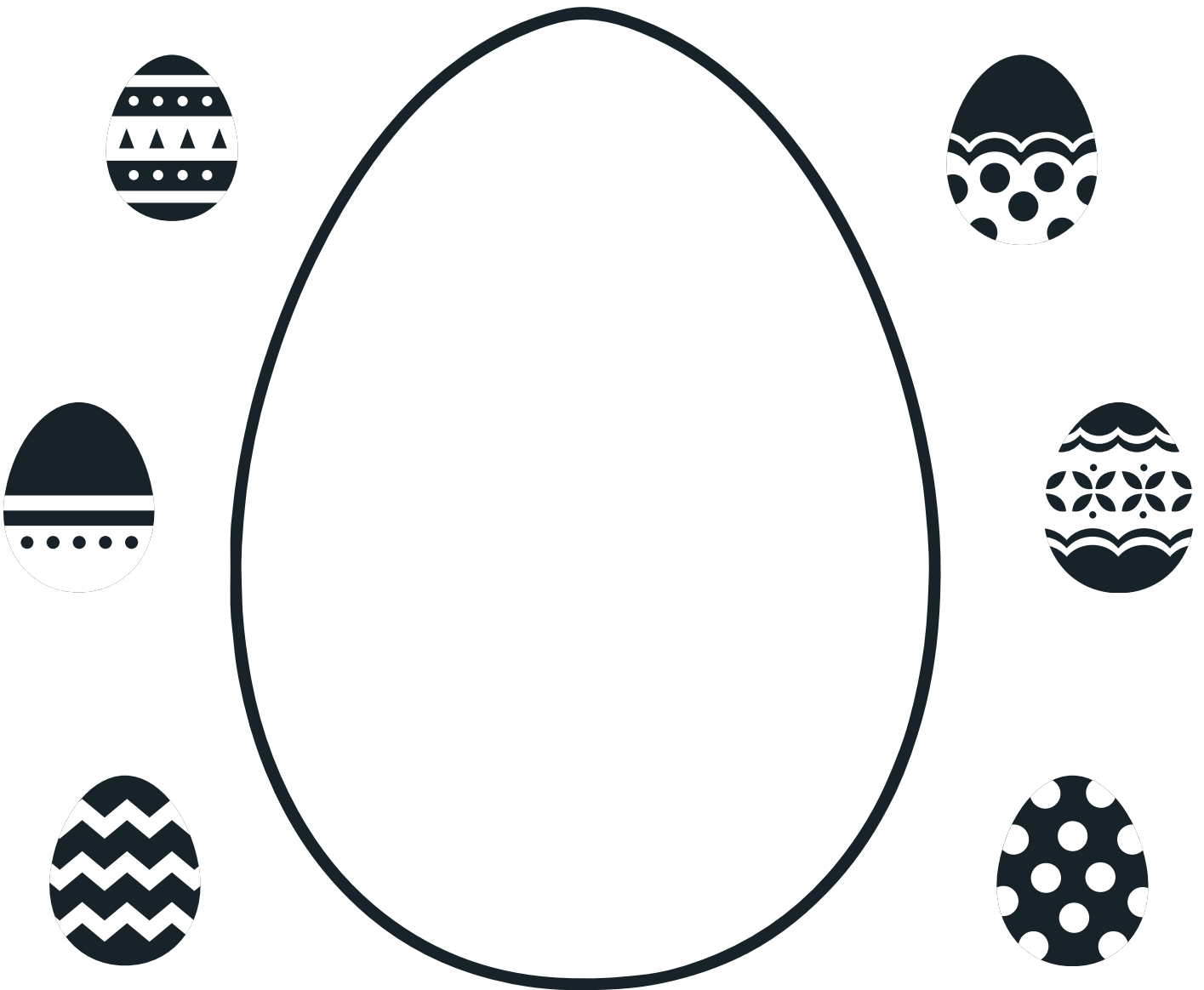
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Draw your own Easter Egg

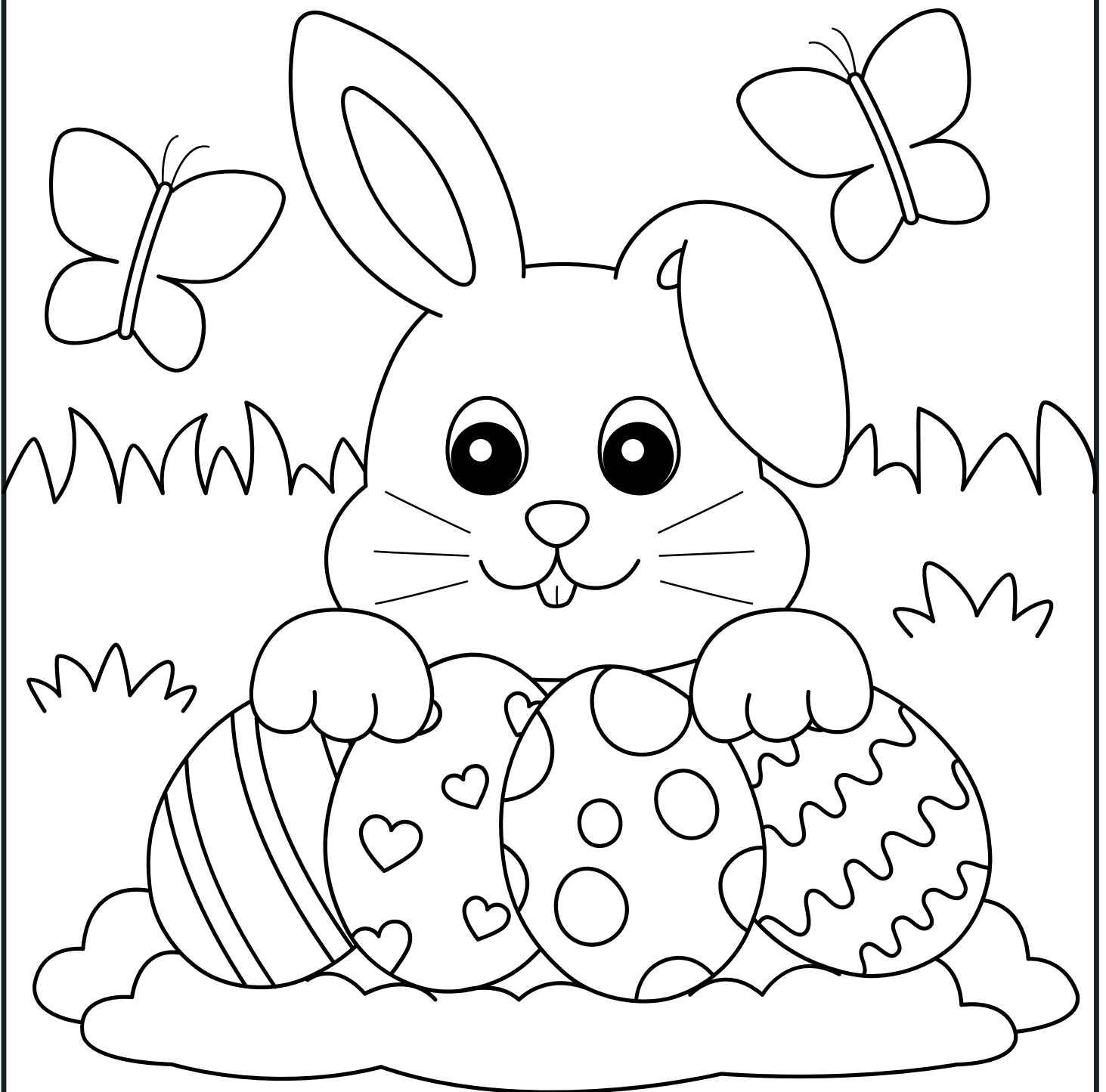
Use colours, lines, squiggles to draw your own beautiful easter egg



This is _____'s easter egg

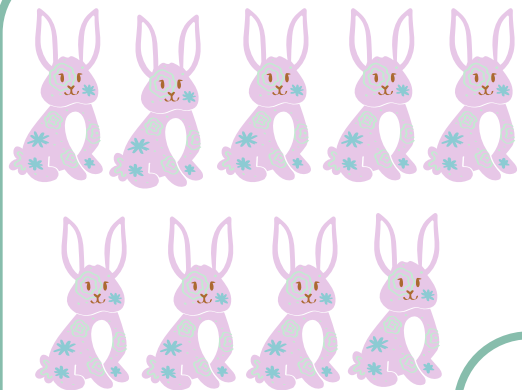
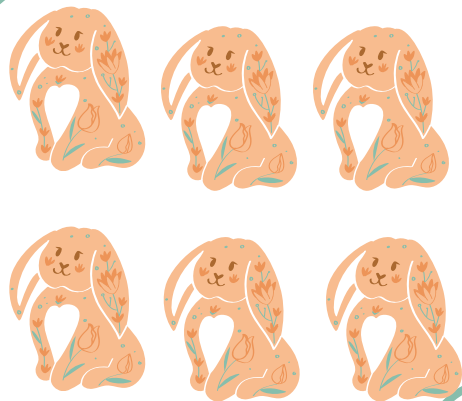
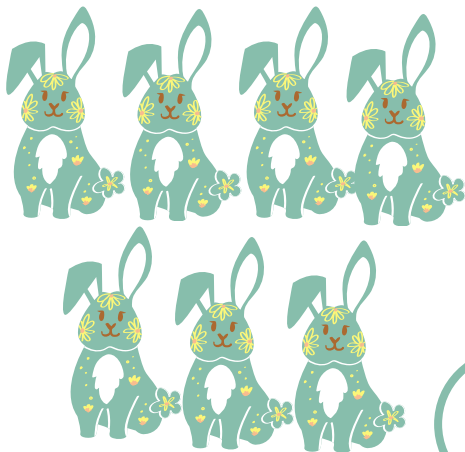
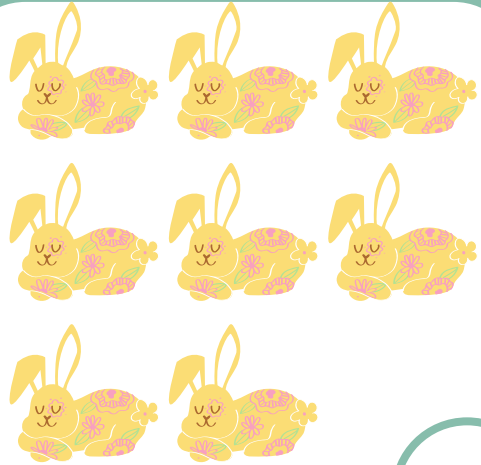
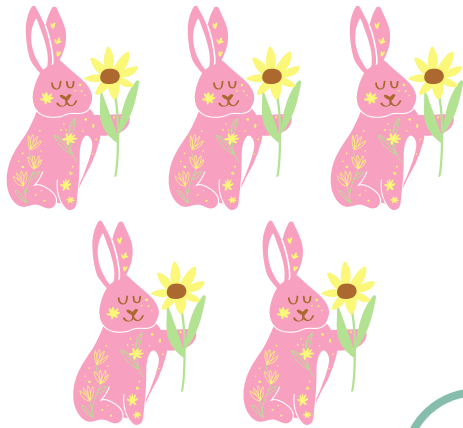
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Count and Write

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



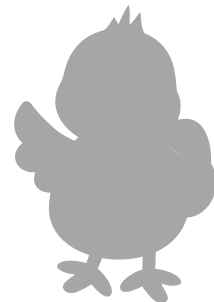
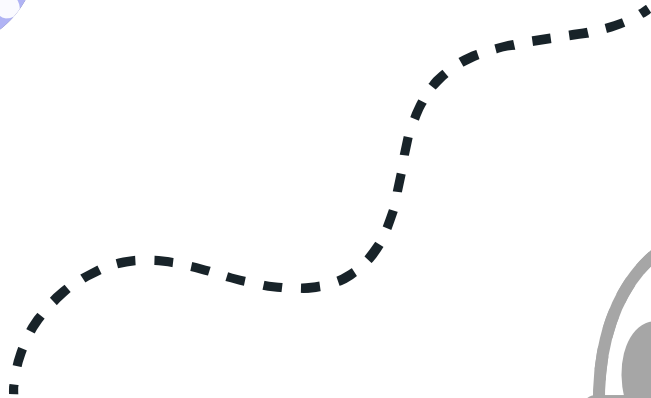
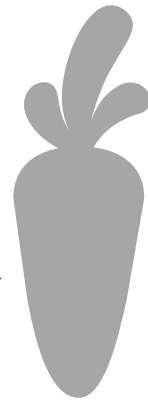
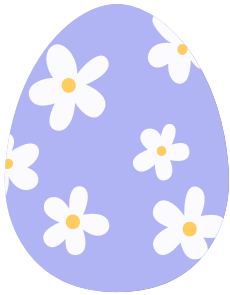
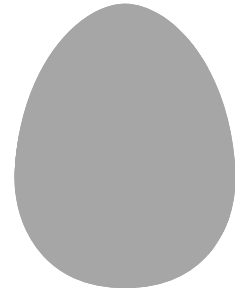
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Shadow Matching

Draw a line between each Easter element and its shadow.



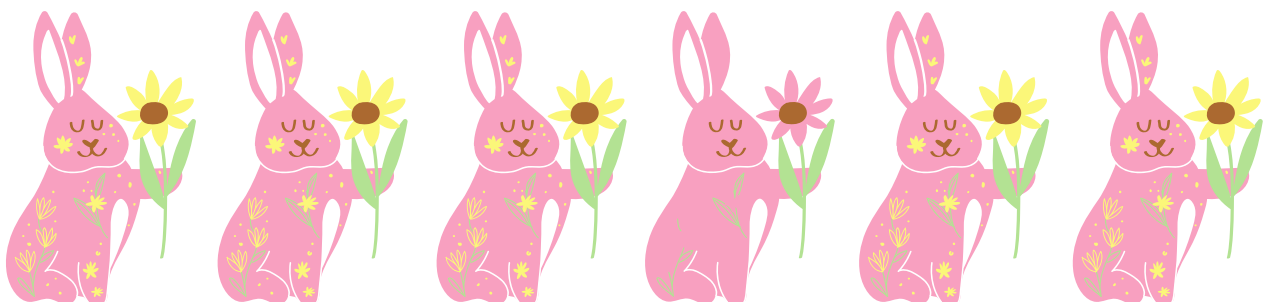
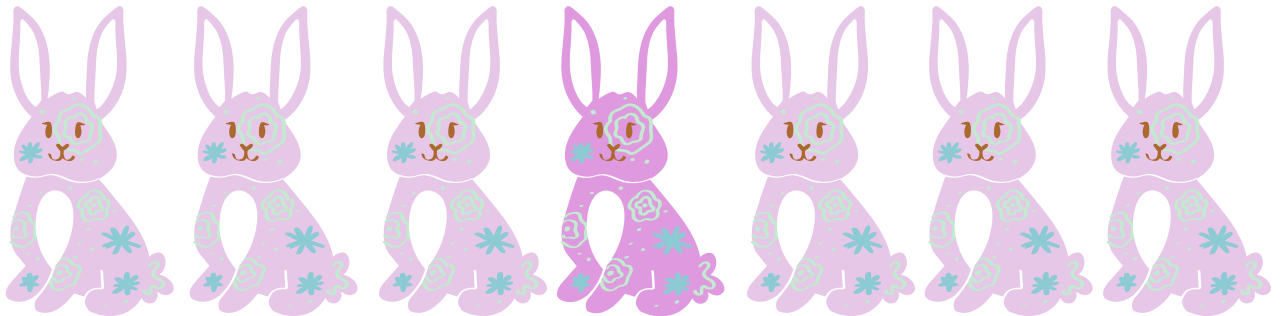
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Which One is Different?

Find and circle the different one.



Let's make Carrot Rice Crispy Treats

What you'll need:

180g Rice Krispies cereal
42.5g unsalted butter
1 package (280g) mini marshmallows
Orange food coloring
Green candy melts (or green frosting)
Orange frosting (optional)

Instructions:

- In a large saucepan, melt the butter over low heat.
- Once melted, add the mini marshmallows and stir until completely melted and smooth.
- Add several drops of orange food colouring to the melted marshmallow mixture. Stir well until the mixture is an even orange colour.
- Pour in the Rice Krispies cereal and gently stir until the cereal is fully coated with the marshmallow mixture.
- Lightly grease your hands with butter or cooking spray to prevent sticking. Take a small handful of the Rice Krispies mixture and shape it into a cone or carrot shape. You can make them as big or small as you want.
- Melt green candy melts (or use green frosting) and either pipe or spoon a small amount onto the top of each Rice Krispies carrot to resemble the green leafy part of the carrot.



Let's 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:

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

