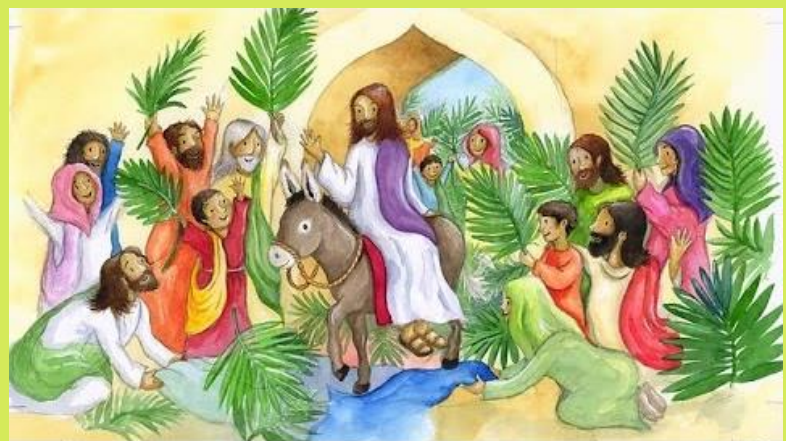
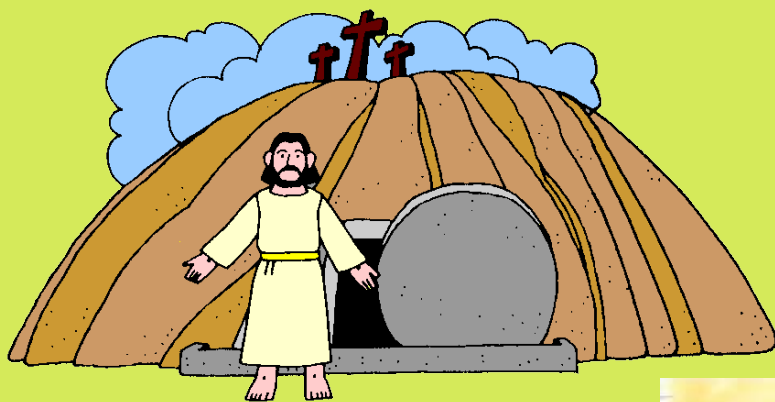




Here are some fun activities,
crafts and cooking ideas for you
to do over the Easter Holidays!



Ping Pong Flop

SAVE YOUR EASTER BOXES

You will need:

- Easter boxes
- Ribbon for tying to waist
- Ping pong balls.

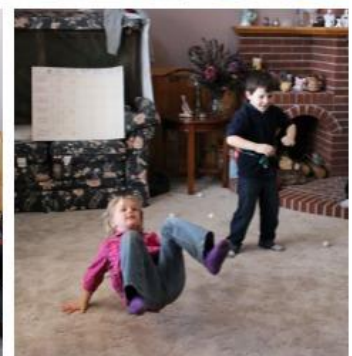
Instructions:

- Each player will get a Easter box with a hole cut in it strapped to their back.
- Inside the box will be 2 ping pong balls.
- The first player to bounce the ping pong balls out of the hole wins.
- Points earned according to the place finished.



OR

- Partner up
- One partner has the Easter box strapped to their back
- The other partner needs to see how many ping pong balls he can through into the box in 2 minutes
- The winner is the team with the most ping pong balls inside the box



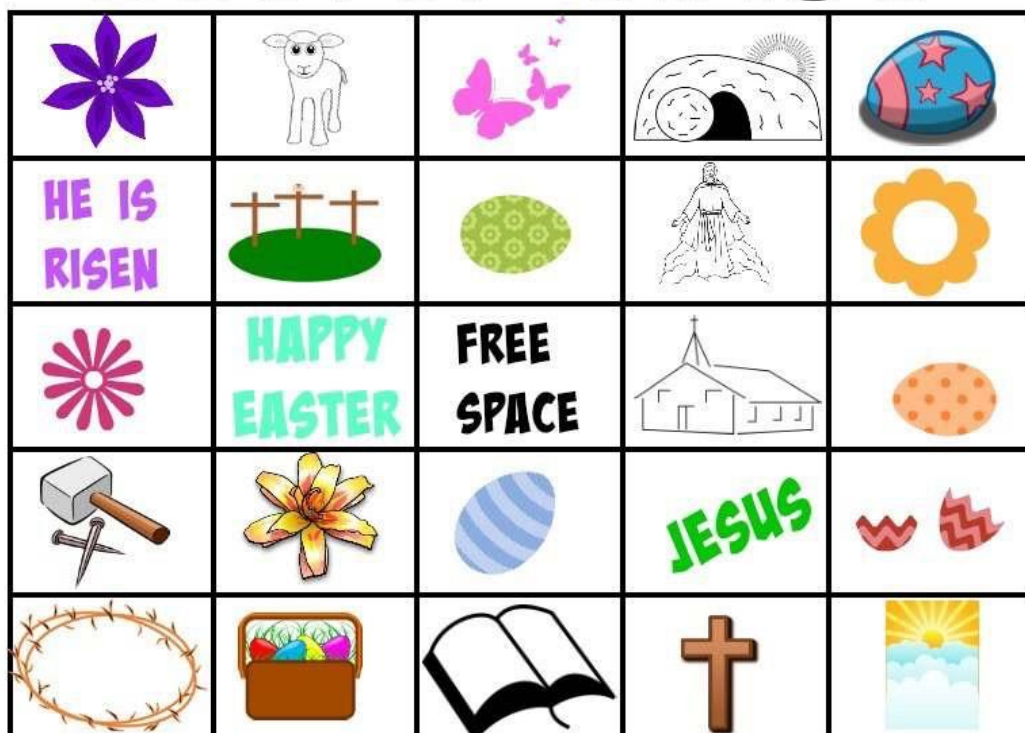
Easter Bingo

Instructions:

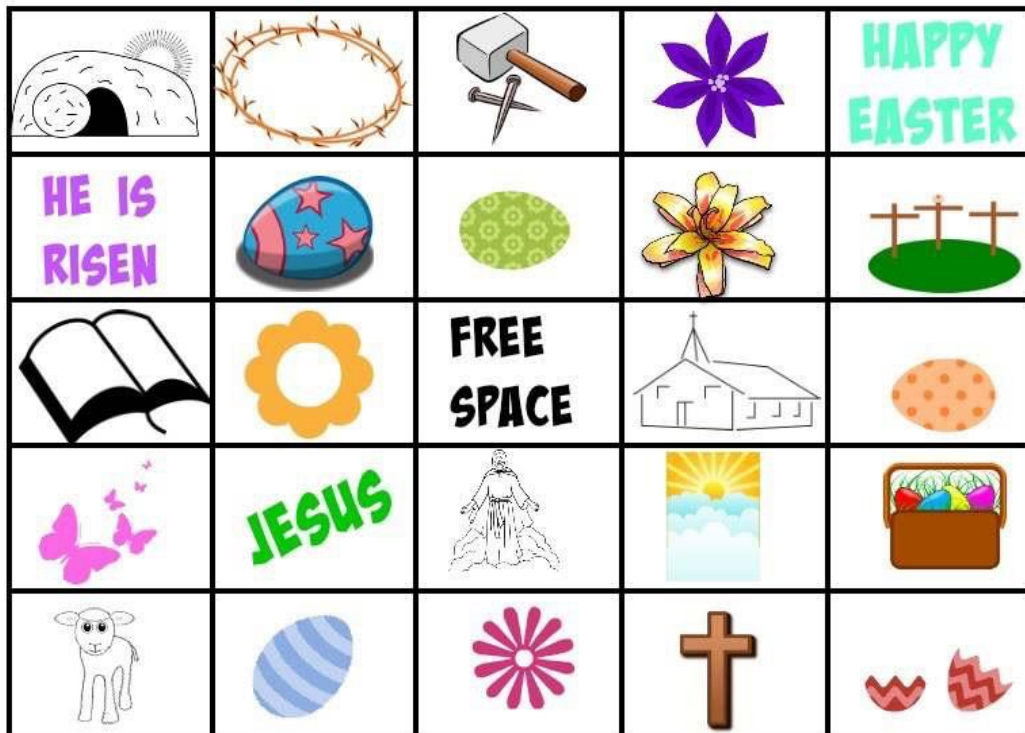
- Each player has an Easter bingo board.
- The bingo caller must cut up the sheet that does not have an 'Ester Bingo' title
- They must then pull out a card at a time and calls and shows the picture – e.g. "Orange Flower"
- If a player has the picture on their card, they can cover it with a jellybean
- When a player covers all the pictures on their board they call out "BINGO!"
- The first player to do so is the WINNER!

I have created Cards that you can print, but why not make it more fun and draw your own!

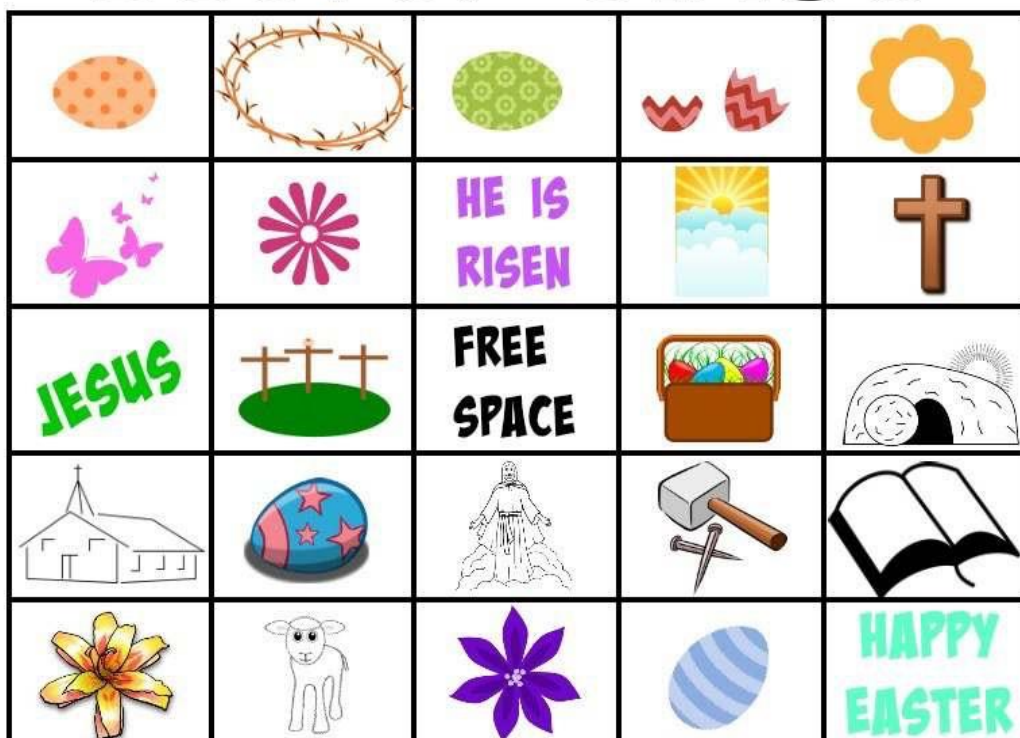
EASTER BINGO



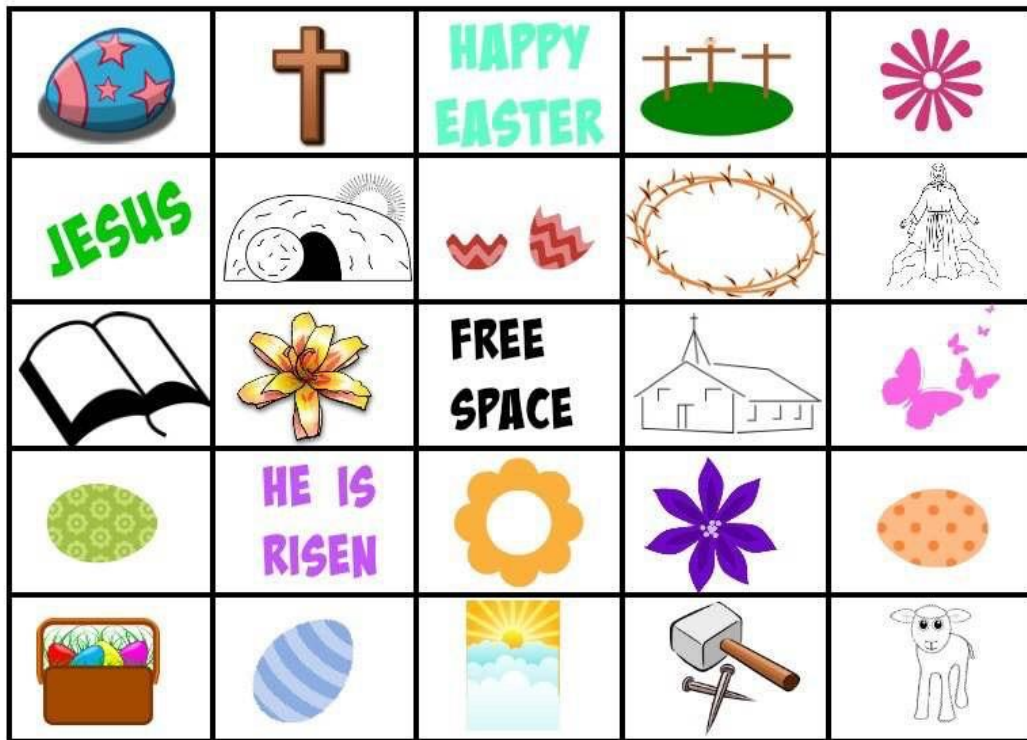
Easter Bingo



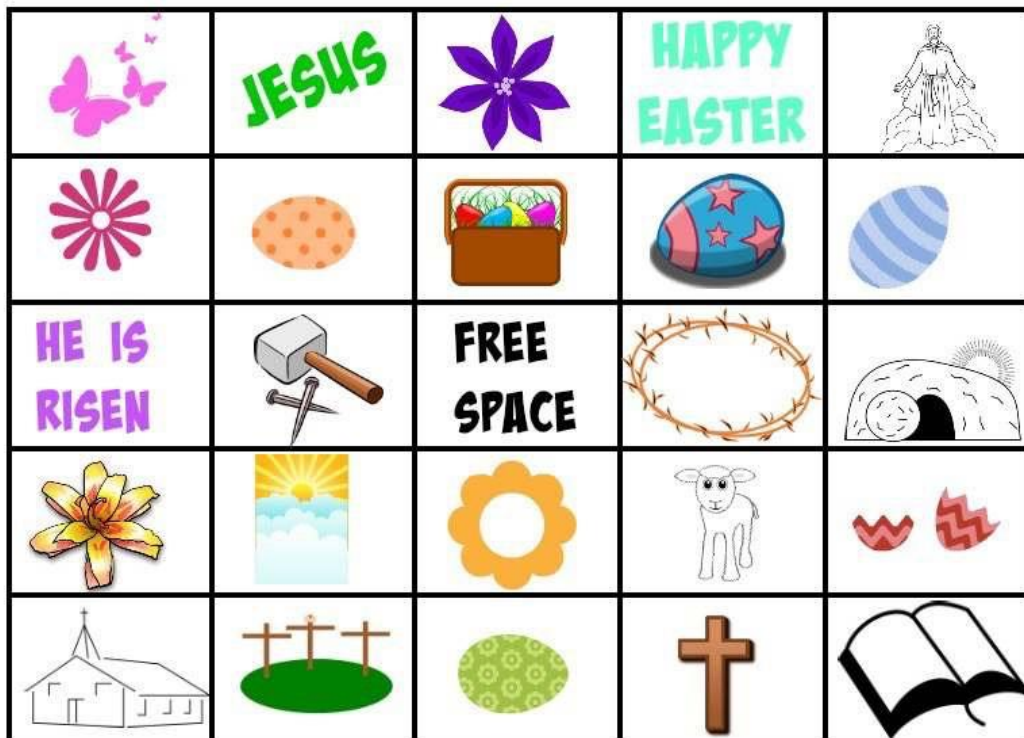
Easter Bingo

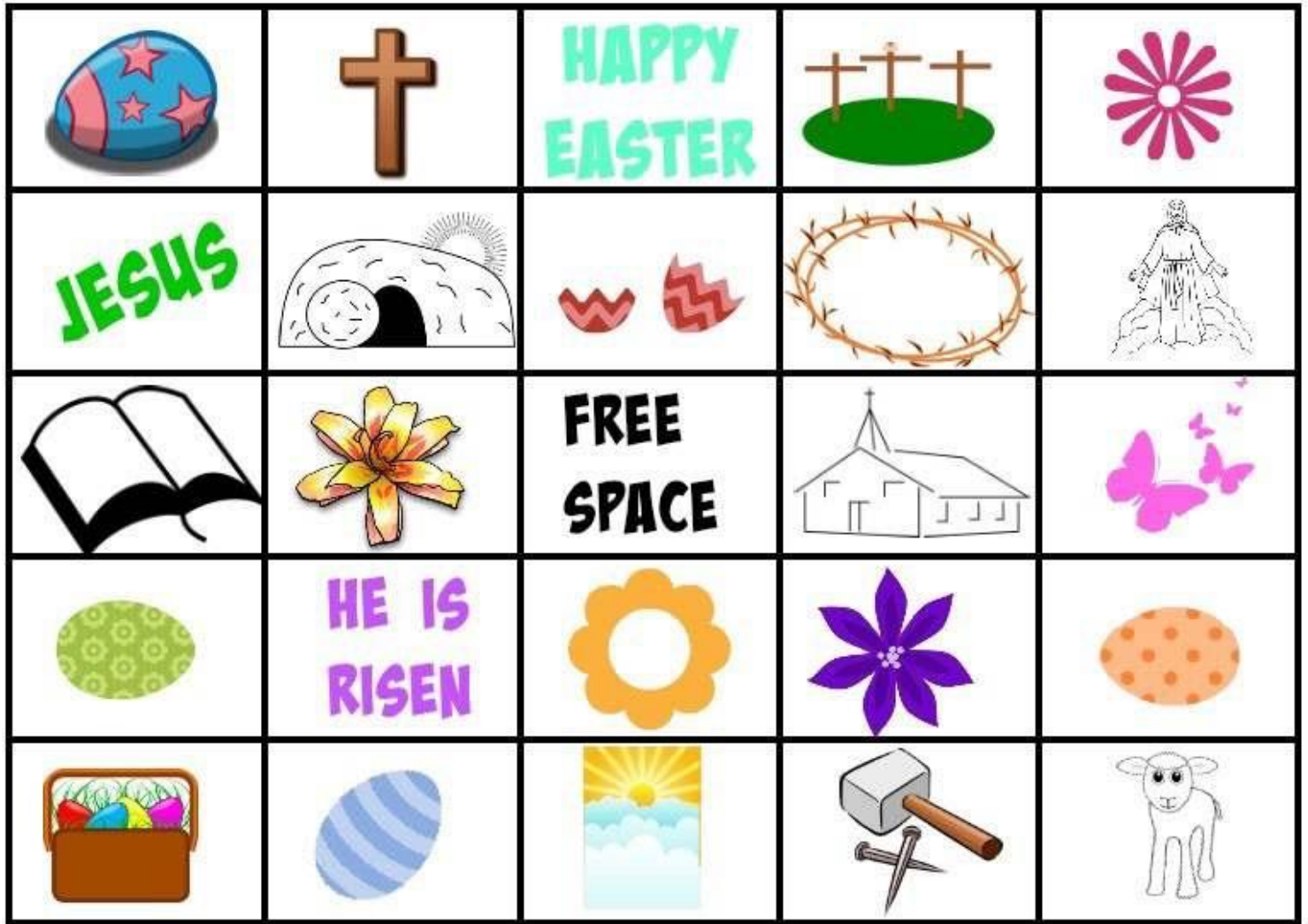


Easter Bingo



Easter Bingo





Create your own outdoor bowling using old plastic bottles!



You will need:

- 10 empty plastic bottles
- 1 ball
- Food colouring to mix with water to fill the plastic bottles

Or you can decorate the bottles your way!!

Instructions:

- Remove the lid from the plastic bottles
- Add 2 drops of food colouring
- Fill the bottles with water
- Screw the lids back onto the bottles (make sure they are on tight)
- Set up your bottles
- Roll the ball



Easter Bunny Cups

Materials:

- White paper cups
- White Card
- Googly eyes
- Mini pink pom poms
- Black wire whiskers
- Cotton Ball
- Glue



Instructions:

1. Cut out your bunny ears
2. Glue the eyes to the cup
3. Put a small dab of glue just below the nose and arrange the whiskers
4. Once you have the whiskers in place put a small dab of glue on the pink pom pom and put it on top of the whiskers
5. Glue the bunny ears to the back of the cup
6. Add a fluffy cotton ball tail to the back
7. Fill your bunny with popcorn and chocolate!
8. ENJOY!

Easter Sock Bunny

Materials:

- Old socks
- Uncooked rice (around 1 cup per bunny)
- Elastic bands
- Black marker
- Ribbon
- Scissors



Instructions:

1. Take the sock and place it over a tall glass so it's easier to pour the rice into.



2. Poor the rice into the sock.



3. Take the elastic band and tie the top close



4. To make the head and body shape, take another elastic band and tie it between the head and the body



5. Use another elastic band and make the bunny tail.



6. To make the ears, cut any excess sock so that there is a couple of inches for the ears. If you want floppy ears that flop down, then leave them a bit longer.

Once the excess is gone, cut the top portion down the middle.

Using a marker, draw on a bunny ear shape. Take your scissors and cut along the marker line. Once done, your bunny ears should stand up straight (or flop down if you want floppy ears)



7. Use the black marker to draw the bunny eyes and nose.



8. Cut a long enough piece of ribbon and tie a bow around the bunny's neck



Create a Stain Glass Easter Suncatcher to hang in your window!

Materials:

- Two pieces of clear contact paper
- Black card paper
- White card paper
- Small strips of art tissue paper in various colours
- Glue



Instructions:

1. On the white card paper, draw the image of the three cross'
2. Use this as a template to cut around the black card paper
3. Cut out two sets of borders on the black card (all together you should have 8 rectangles)



4. Stick one boarder set around the outside of your clear contact paper and stick the image of the three cross' in the middle
5. Use glue and begin applying the tissue paper



6. Once you have finished applying the tissue paper, stick the second boarder set around your stain glass suncatcher
7. Then glue the second sheet of clear contact paper and cut out any excess
8. Hang your stain glass suncatcher in the widow!



Egg cup wreath!

You will need:

- Egg carton
- Paint
- Carboard paper
- Pom poms
- Glue



Instructions:

1. Cut loose the cups from the egg carton, and turn each little cup into a 'flower' by slitting the sides and pushing them open to form petals



2. Paint your flowers in different colours
3. Cut out a ring in your piece of carboard paper
4. Paint the ring green



5. Glue pom poms to the centre of your egg carton flowers



6. Stick all the flowers onto your cardboard ring



Easter crispy nest cakes

Ingredients:

- 200g Milk chocolate
- Breakfast cereal such as all bran/ bran flakes/ cornflakes/ rice crispies
- Chocolate mini eggs

What you will need:

- Cake cases
- Muffin tin
- Wooden spoon
- Bowl
- Saucepan
- Teaspoon



Method:

1. Break up the chocolate and put it in the bowl. You'll get less messy kids if you leave the chocolate in the wrapper while you break it up.
2. Grown-ups job. Put a little water in the saucepan and heat it gently. Sit the bowl on top and let the chocolate melt.
3. Take the bowl with the chocolate off the saucepan. If you sit it on a tea towel it will help it to stay nice and still. Pour in your breakfast cereal. How much depends on how much chocolate you've used and how good at mixing you are!
4. Stir, stir, stir, stir....
5. Put one case in each muffin tin hole. Using a teaspoon put some of the mixture into each cake case. If you make a little dent in the middle, you'll get a nice nest shape.
6. Count a few eggs into each nest. Now you have to be a little patient and leave them to set – in the fridge if it's hard for you to wait!

Vanilla Chick Biscuit Pops

Ingredients:

- 200G butter, at room temperature
- 100g golden caster sugar
- 1 medium egg, beaten
- 1 tsp vanilla extract
- 200g plain flour, plus extra for dusting
- 200g icing sugar
- 2tbsp milk
- Yellow food colouring (a few drops)
- 75g unsweetened desiccated coconut
- 50g small chocolate chips
- 25g orange or white fondant icing, plus a few drops' orange food colouring



You will need:

- 15-18 lolly sticks
- Ribbon to decorate (optional)
-

Method

1. Put half the butter and all the sugar in a bowl. Using an electric whisk or wooden spoon, beat together until smooth and creamy. Beat in the egg and half the vanilla extract until thoroughly combined.
2. Tip the flour into the mixture and mix on a low speed until it comes together to form a dough. Gather up into a ball, wrap in cling film and chill in the fridge for 20 mins.
3. Heat oven to 180C/160C fan/gas 4. Line 2 baking trays with baking parchment. Put the biscuit dough on a lightly floured surface and roll out until about 5mm thick. Cut out the biscuits using a 6cm round cutter. Transfer the biscuits to the prepared trays and insert the lolly sticks into the sides, just a quarter of the way through. Bake for 6-7 mins until the

edges are golden brown, then carefully transfer to a wire rack and allow to cool completely before decorating.

4. Meanwhile, make some buttercream frosting. Place the remaining softened butter in a bowl and beat with a wooden spoon. Slowly add the icing sugar, 1 tbsp at a time, until thoroughly incorporated and you have a smooth, creamy mixture. Add a little milk and the remaining vanilla extract with a few drops of food colouring to give a pale-yellow colour. Chill for 5 mins.
 5. Put the desiccated coconut in a small bowl, add a few drops of yellow food colouring and mix well until the coconut is coloured pale yellow.
 6. Spread the buttercream frosting over one side of the biscuit and sprinkle with the coconut. Add 2 chocolate chip eyes to each. Pinch a little orange fondant icing and shape into a beak and press into the mixture. Decorate with a ribbon, if you like, and serve. Will keep for 2 days in an airtight container.
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Bunny Tails!

Ingredients:

- Marshmallows
- White chocolate
- Coconut shavings

Method:

- Melt the white chocolate
- Dip the white marshmallow into the melted chocolate
- Sprinkle them with coconut
- Let them dry
- And enjoy!



Chocolate Bunny Bottom Cupcakes!

Ingredients:

- 200g butter
- 1 cup brown sugar
- 100g dark chocolate
- 2 extra large eggs
- 1tsp vanilla extract
- $\frac{3}{4}$ cup self-raising flour
- $\frac{1}{4}$ cup cocoa

To Decorate:

- 150g butter
- 250g chocolate buttercream icing mix
- 3 tsp water
- Marshmallows

Method:

1. Preheat oven to 150°C fan-forced. Line a 12 cup muffin tin with paper patty cases.
2. Combine butter, sugar and chocolate in a saucepan and heat gently until melted and smooth. Allow to cool slightly.
3. Whisk the eggs into chocolate mixture one at a time, followed by vanilla, until smooth. Fold in flour and cocoa. Spoon batter between prepared paper cases. Bake for 25 minutes until just cooked. Cool in pan for 5 mins before moving to a cooling rack to cool completely.
4. For buttercream, place butter in a bowl and using electric beaters, mix until smooth. Add icing mix and water, mixing well. Transfer to a piping bag with a small round nozzle. Pipe in a circular motion on the top of cupcakes and decorate to resemble bunny bottoms. Decorate with a marshmallow dipped in desiccated coconut in the centre for the tail and split a second marshmallow for the feet. You can use pink sprinkles as foot pads if you're feeling up to it.

