

Easter Activities Book



Recipes, craft, games, book reviews and
Easter gift ideas for the whole family



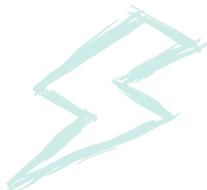
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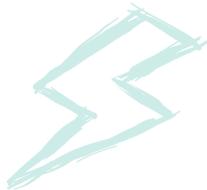
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Things to make and do





A letter from the Easter Bunny

Instructions

- Go to <http://www.huggies.co.nz/kids-activities/easter-craft/letter-from-the-easter-bunny>
- Enter your child's name
- Specify if they are a boy or girl
- Print your letter

Ideas

- Leave the letter by their bed to start the Easter egg hunt



Make a gorgeous little Easter Basket

Materials

- Basket template
- Scissors
- Glue or stapler
- Colouring pencils

Instructions

- Cut out the basket and handle. Let the kids colour them in
- Cut along the 4 dotted lines on the basket template
- Bring together the corners of the basket. Fold them towards each other until 'A' and 'B' overlay each other
- Staple or glue the handle in place

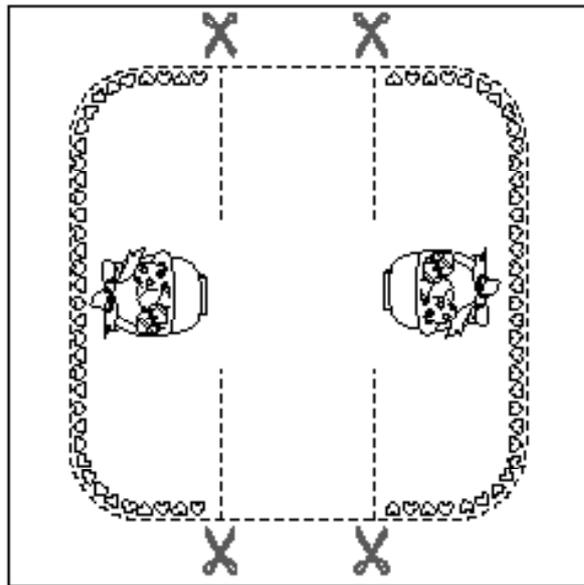
Ideas

- Gift for teachers
- Gift for family
- Gift for pre-school friends

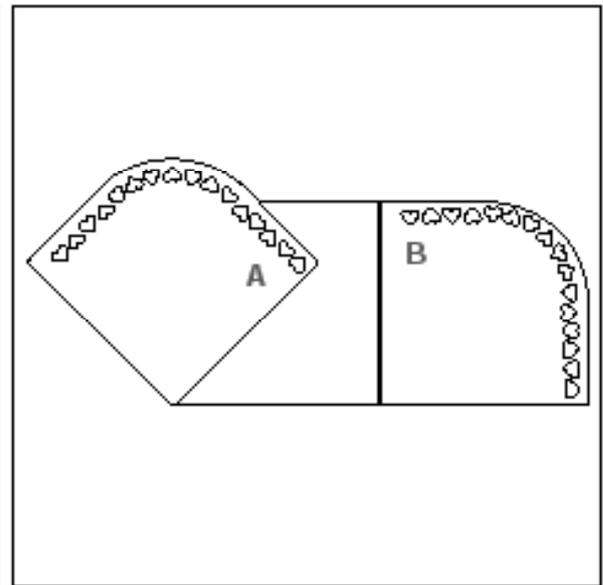




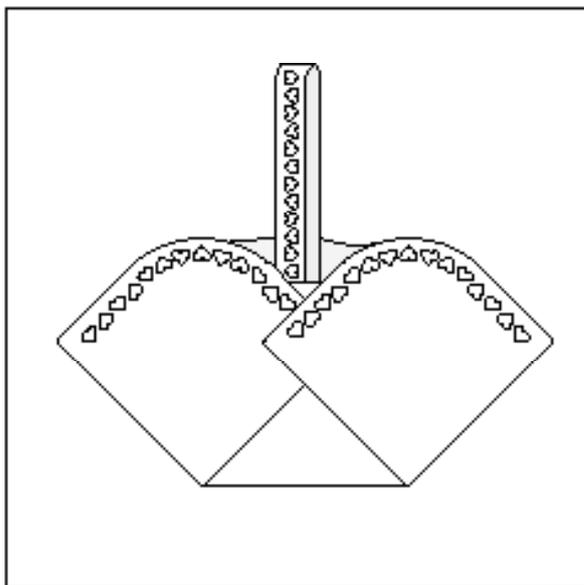
INSTRUCTIONS



1. Cut around the basket and handle templates, and colour them in.
2. Cut along the dotted lines within the templates. There are four in total.



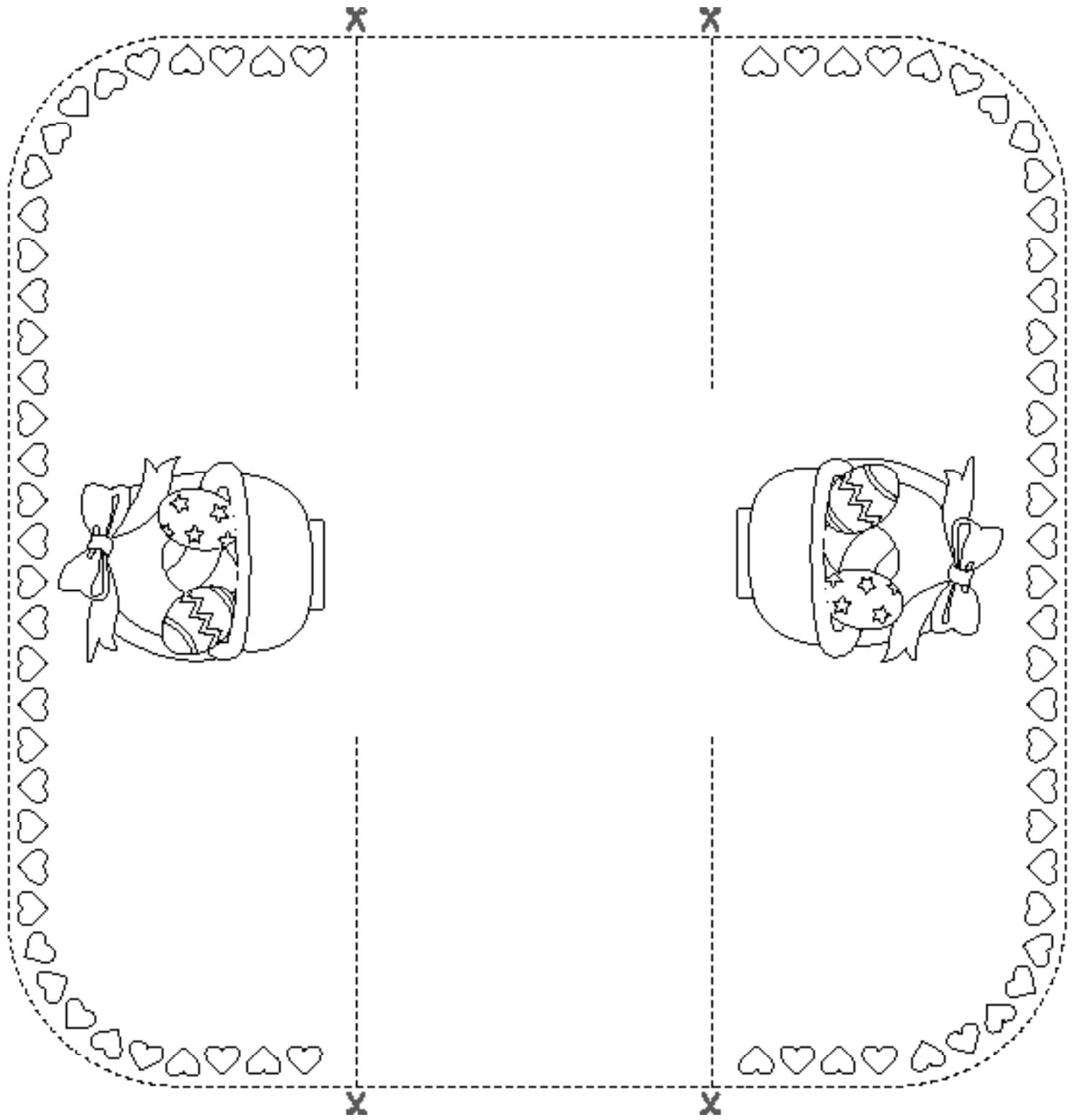
3. Bring together the corners of the basket. Fold them towards each other until 'A' and 'B' overlap each other. As per the diagram, make sure that the flap of the basket, with no design, is on the inside.



4. Staple or glue the handle to the inside of each end of the basket.



5. Place little Easter eggs inside!
NB: If you have lots of eggs and want to make the basket stronger, you might want to paste the basket and handle templates onto thin cardboard before you start.





Chicky babes

These little chicks are adorable and very easy to make.

Materials

- Styrofoam balls in 2 different sizes
- Pipe cleaners
- Textas
- Craft feathers
- Black fine-liner

Instructions

- Select 2 balls of different sizes and colour them in using the same colour
- Cut a small piece of pipe cleaner to attach the small ball on top of the larger ball
- Using the remainder of the pipe cleaner thread it through to create little feet
- Glue or sticky tape the feathers on top of its head
- Draw in a beak and 2 eyes using the black fine-liner



6 gorgeous Easter cards for the kids to colour in

Materials

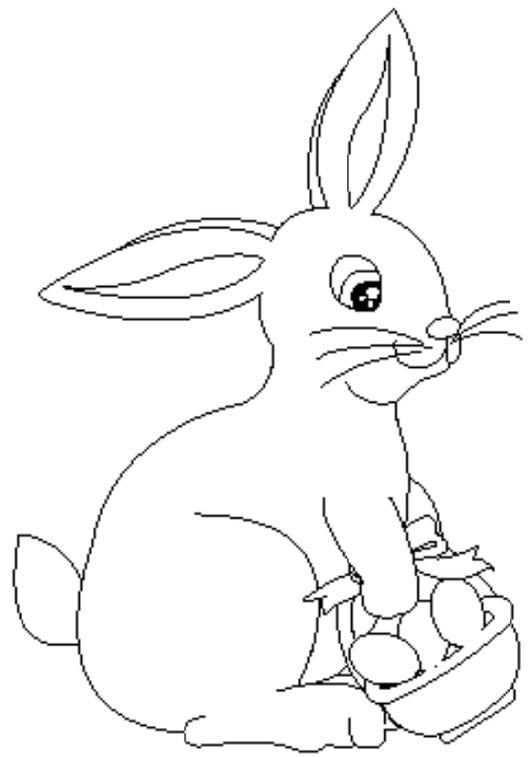
- Colouring pencils or crayons
- Glitter

Instructions

- Print your preferred card designs
- Cut and fold along the marked lines
- Have the kids colour and decorate them as they like
- Fold in half and add your message

Ideas

- Gift for teachers
- Gift for family
- Gift for pre-school friends

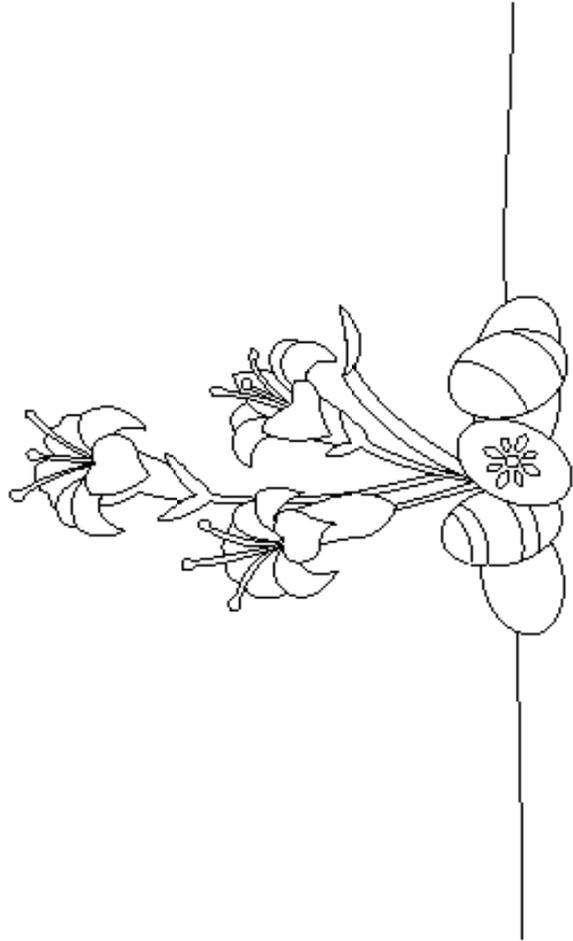
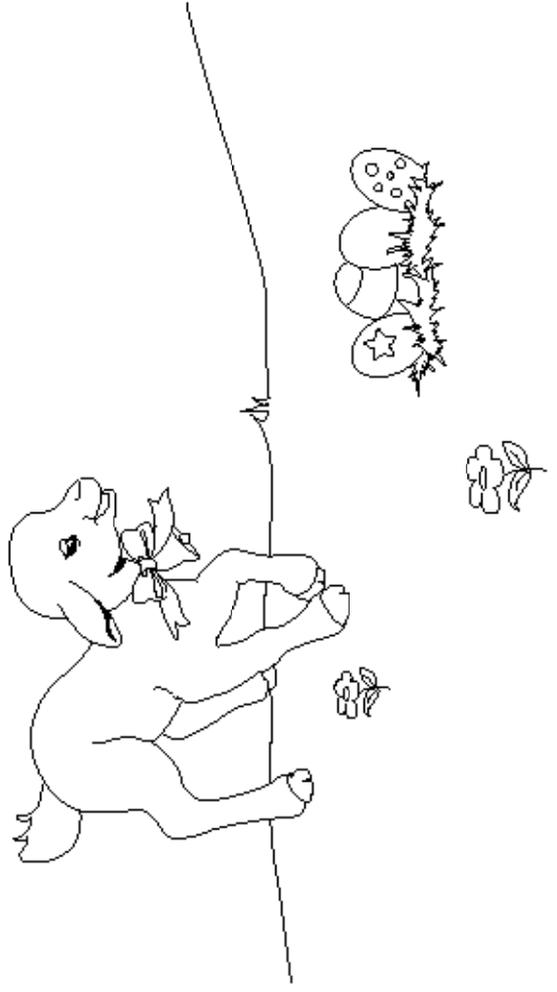


Happy Easter!



Happy Easter!

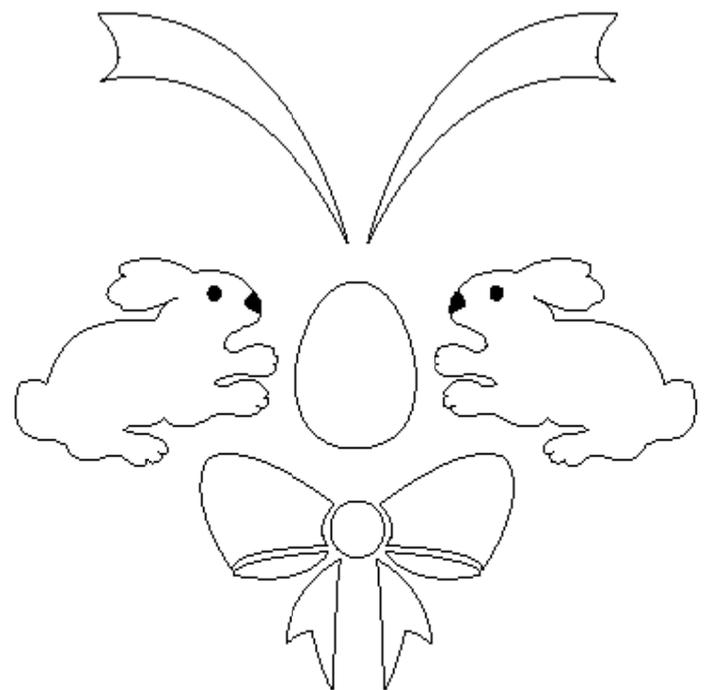
Happy Easter!



Best wishes this Easter



Enjoy your Easter



Happy Easter!



Funny Bunny Easter Box

Materials

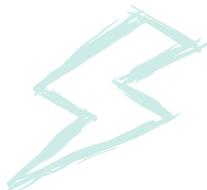
- Shoe box
- White contact paper
- Easter-themed stickers
- Five pieces of pastel-coloured ribbon to use as the basket handle
- Sheet of white cardboard
- Sheet of pink construction paper
- Pink pom-pom
- Black pipe cleaners
- 2 googly eyes
- Glue

Instructions

- Wrap the box in contact paper
- Cut the bunny's ears out of the cardboard
- Cut the inside of the bunny's ears out of the construction paper
- Glue them together and attach to one side of the box
- Help your child to glue the eyes, pom-pom nose, and pipe-cleaner whiskers onto the box
- Have your child decorate the box with the stickers
- Punch four holes on each side of the box
- Thread the ribbon through the holes and secure the ends with a double knot
- Gather the other sides of the ribbon and tie together in a large knot
- Tie the remaining ribbon to the other pieces in a pretty bow and your child is ready to hop along!

Ideas

- Gift for teachers
- Gift for family
- Gift for pre-school friends





Super cool Easter hat design

Materials

- Scissors
- Glue or stapler
- Coloured pencils
- Glitter
- One long piece of firm cardboard

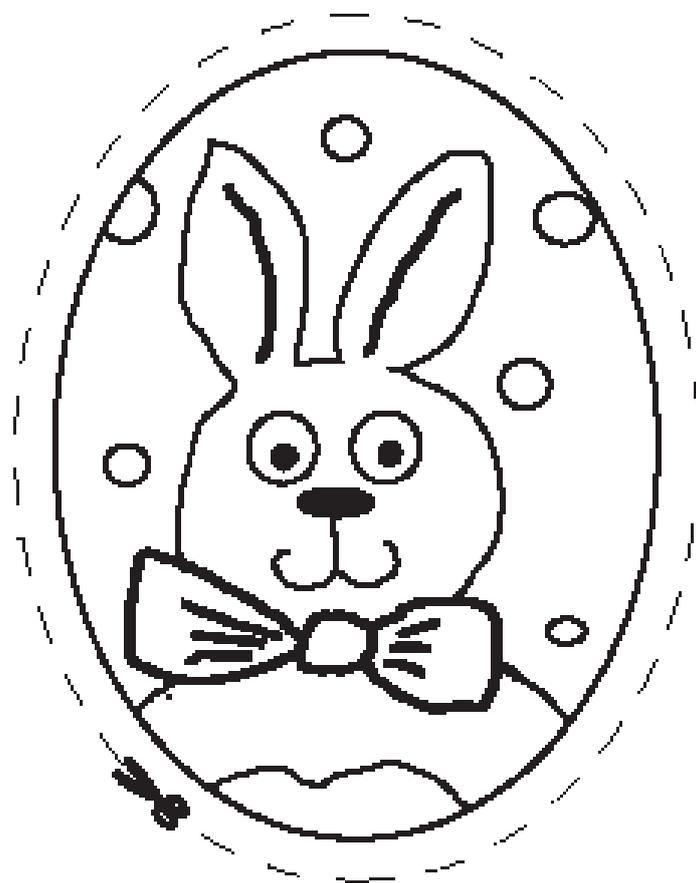
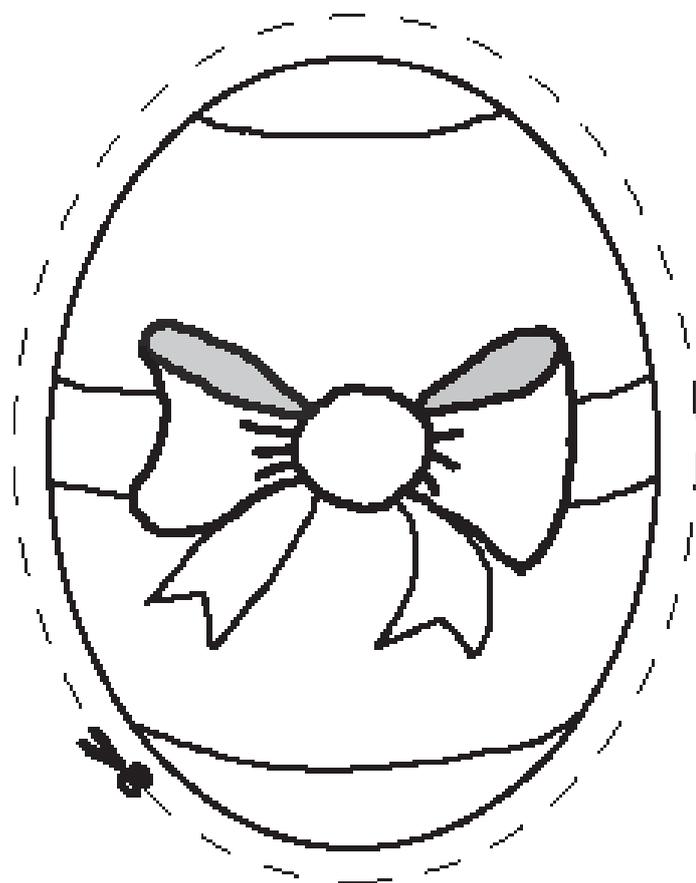
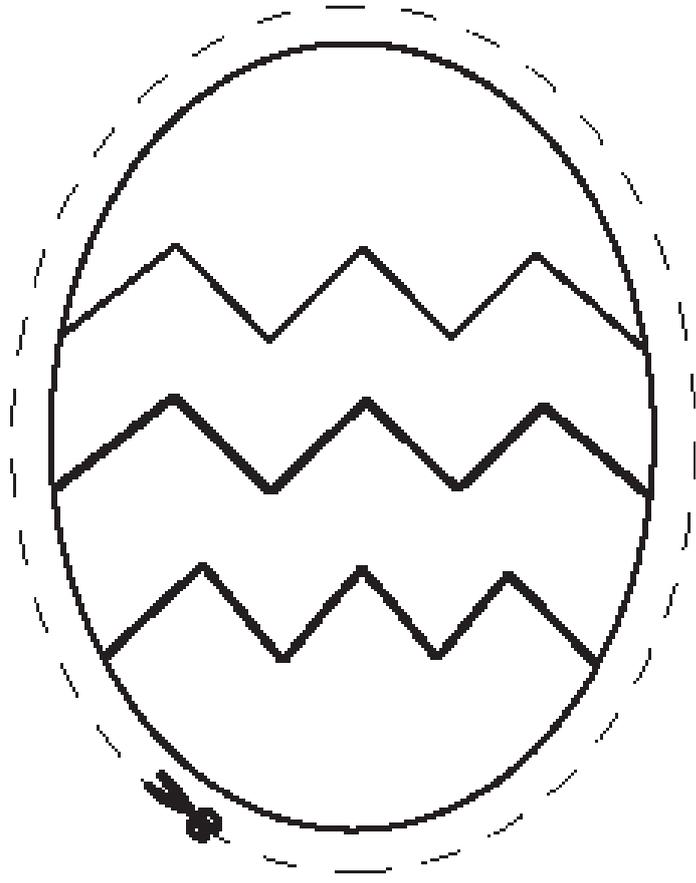
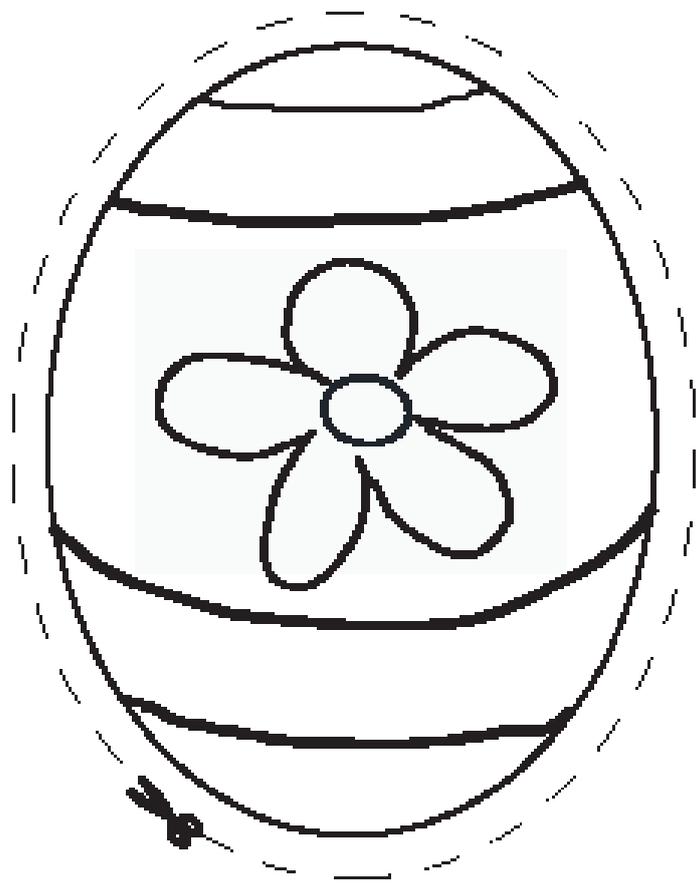
Instructions

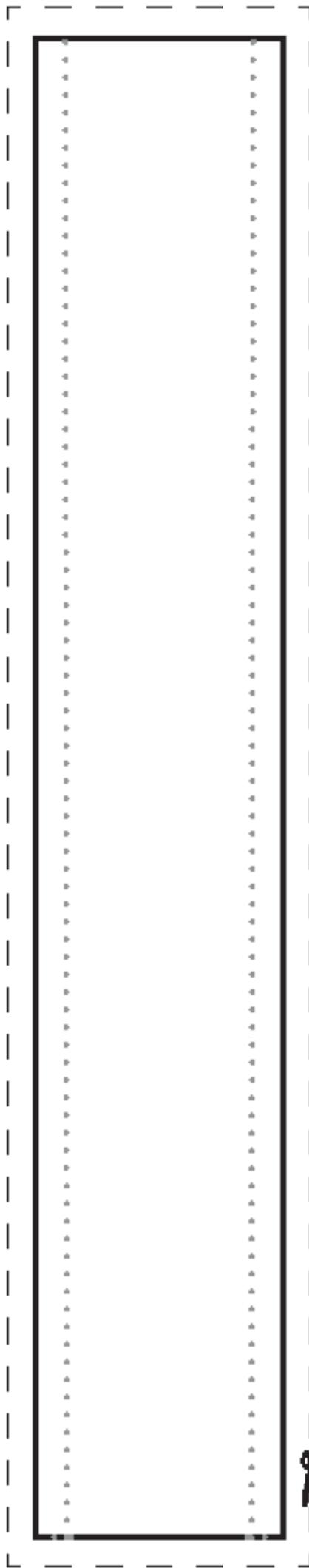
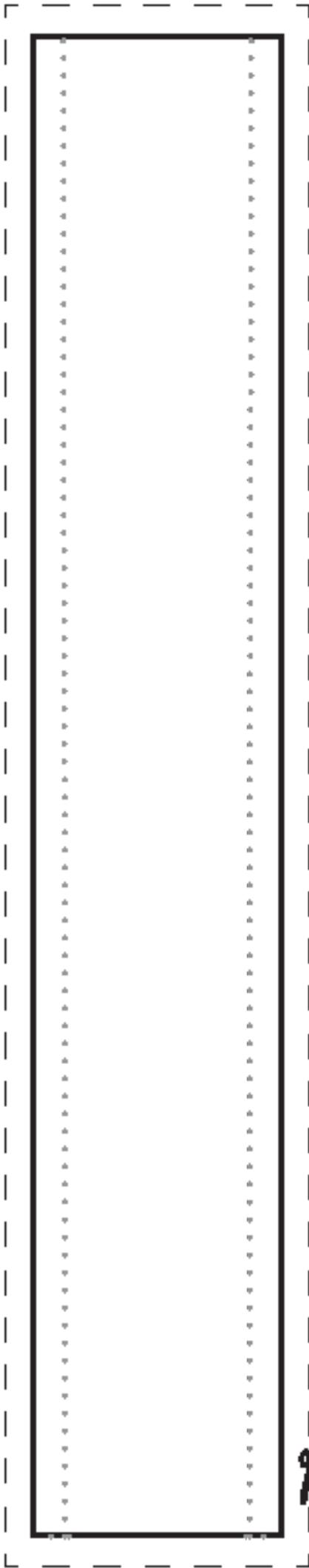
- Head band – print the attached template
- Use a soft tape measure to estimate the circumference around your child's head
- Add an extra 5cm to the length which will allow for the overlap. This will be the length of the cardboard you will need. Estimate about 10cm for the width of the headband
- Cut the headband out using these measurements. The best material to use would be a firm piece of cardboard in a nice bright colour. Put aside
- We have provided you with a template guideline to make it easier for you
- Decorative Eggs – print the attached template
- Help your child decorate and colour the eggs
- Glue things onto the eggs like rolled up crepe paper, glitter, coloured feathers, stickers, pieces of foil or cellophane
- Once the eggs are dry cut them out and glue onto headband

Ideas

- Colouring in sheet
- Easter hat parade







Cut along the outside line as indicated. Join head bands together at one end. Fit to your child's head to secure a good fit. Mark with a pencil, remove it from child's head & staple or tape it together to form your Easter Headband.



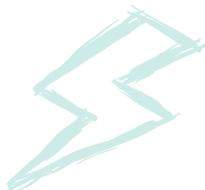
Easter Dove

Materials

- 1 egg
- 1 needle
- Black permanent marker
- Orange marker
- White feathers
- Cotton

Instructions

- Carefully wash and dry the raw egg
- Shake the egg gently to break up the yolk inside it
- Over a bowl or sink, insert the needle carefully into one end of the egg making a small hole
- Use the needle and make another hole at the other end of the egg
- Place your lips carefully over the larger of the two holes and blow firmly until all the egg yolk is expelled from the egg
- Using the black marker paint on some eyes
- Using the orange marker create a beak
- Glue white feathers under the base of the egg
- Using the cotton, thread it through both ends of the egg and display from a light fitting



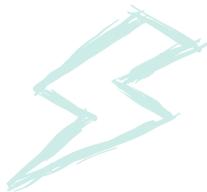
Make an adorable Bunny envelope

Materials

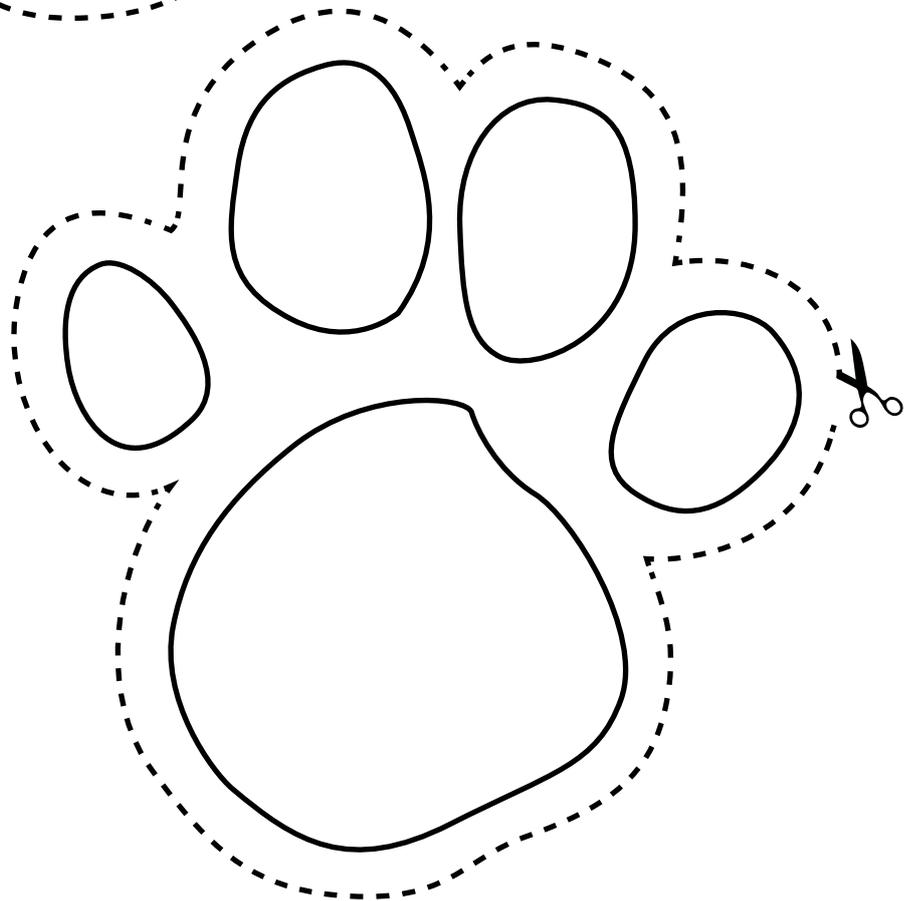
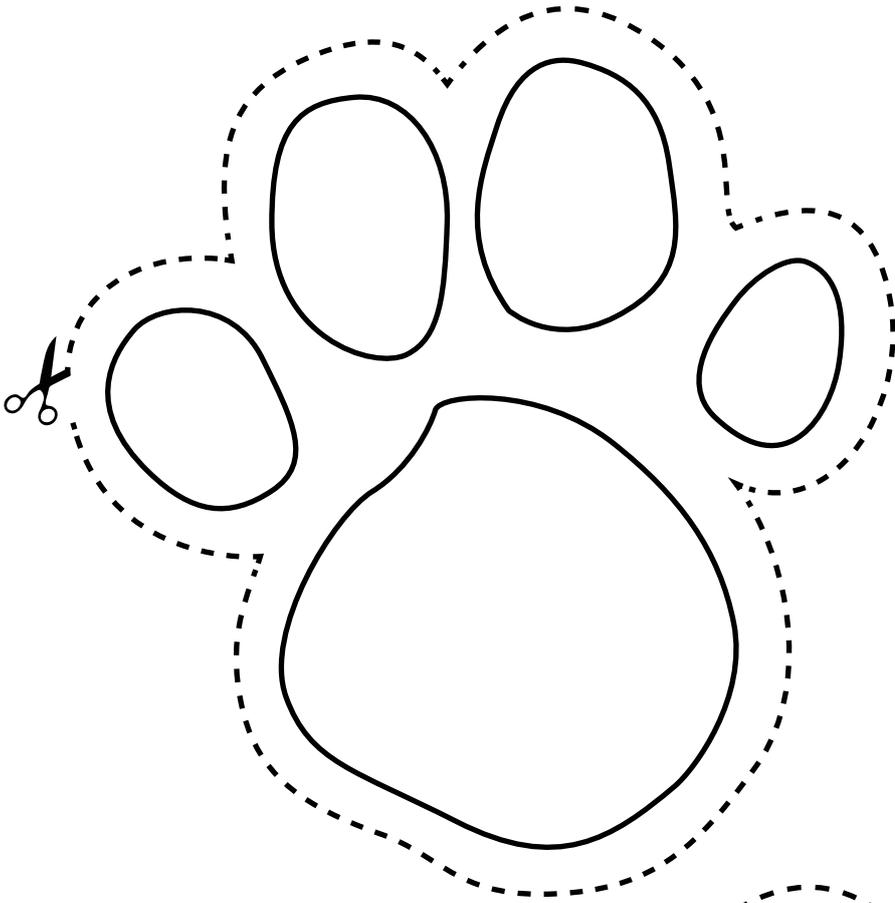
- Envelope
- Pencil
- Scissors
- Glue
- Red/pink coloured paper

Instructions

- Seal the envelope
- Turn envelope up the long way
- Draw bunny ears on the side of the envelope (see template)
- Cut around the outline of the bunny ears
- Draw and cut out outline of the bunny ears using the coloured paper and stick onto ears on the envelope
- Make a bunny mouth by drawing a pink nose in the centre
- Draw black lines out to add whiskers
- Fill with Easter treats like Easter eggs or home-made chocolates



Easter Bunny Footprints



5 favourite Easter Games

These games have been carefully planned so you can spread the fun over a period of time. That way, you can maximize the enjoyment of this special time for you and your little ones!



Game 1. Easter Basket Decorating

Materials:

- Baskets
- Twigs
- Leaves
- Flowers
- Ribbon

Easter Games can begin the day before Easter with the basket decorating game. This is a great chance to get outdoors with your children and explore your local park. Get the children to take a basket and go for a walk collecting twigs, flowers and even pebbles. When you return home, spend some time decorating the baskets with them. They can use these baskets throughout the following day.

Game 2. Easter Egg Trail

Materials:

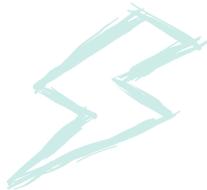
- Jellybeans or template provided

There's nothing like waking up in the morning and discovering the Easter Bunny has paid a visit.

We have two great ways to make this fantastic game. Either use jellybeans spaced a few cms apart for the kids to follow the trail to their precious eggs.

Alternatively, use the template we've provided and print it off a few times and tape or blu tack it to the floor throughout the house. The kids will love it! It can be used later by the kids to colour in and decorate as well.

This preparation leads perfectly into Game 3 which is the Easter Egg hunt itself.





Game 3. Easter Egg Hunt

Materials

- Coloured Easter Eggs in even quantities

To ensure every child has a fair turn, it's important to do a little forward planning. That way every child, from large to small, gets an even chance. When the children come out with their baskets allocate them Easter Egg colours that they will hunt for. So one child collects red eggs, the other yellow, and someone else gets the green ones. With very small children you will need to supervise closely of course as they may not understand the rules at this early stage.

Make sure you place an even number of eggs in the allocated colours around the place to ensure everyone ends up happy!

These last two games are designed for the afternoon and are perfectly for helping your little ones use up all that chocolate related energy!

Game 4. Egg and spoon race.

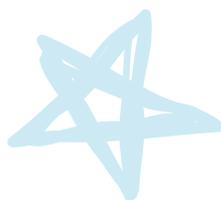
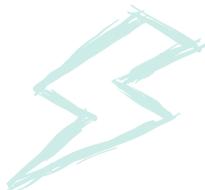
Materials

- Hard boiled eggs
- Teaspoons

This game is an oldie but a goodie. It's also a great way for children to run off some of that excess energy!

For littlies it is often a good idea to sticky tape the egg onto the teaspoon for them.

Get the children behind a starting line and indicate where the finish line is. Ensure they have placed their other hand behind their back. Anyone who drops their egg has to return to the starting line and try again. The child who finishes first with their arm behind their back, and the egg still safely on the teaspoon, is the winner.



Game 5. Easter Piñata

Materials

- Piñata (these can be made or purchased from most party stores)
- Cricket bat or large stick
- Fill the piñata with chocolate or hard boiled eggs and a selection of lollies

Tie the piñata to a tree or clothesline, ensuring it is within reach of small children, or that someone can lower it to their height. Line up the players making sure they are not too close to the person swinging the bat.

Explain they have 2 hits of the piñata each.

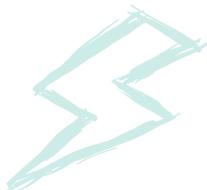
Blindfold them when it is their turn.

Let each person hit the piñata

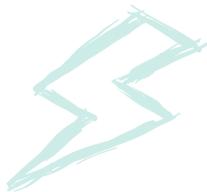
If the lollies don't spill out when they hit it, the next player takes their turn.

When the blow that lets the lollies out is struck, ensure there is a prize for the winner.

Everyone should join in collecting the lollies from the piñata.



Yummy things to cook and eat





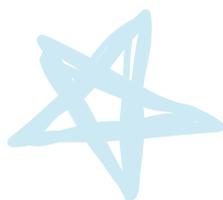
Hot Cross Buns

Ingredients

- 30 grams yeast
- 1 1/2 cups milk
- 60 grams butter
- 1 egg, beaten
- 5 cups plain flour
- 1 tablespoon salt
- 1/2 cup sugar
- 1 teaspoon mixed spice
- 1/2 teaspoon cinnamon
- 60 grams sultanas
- 60 grams currants
- 30 grams mixed peel

Instructions

- Mix all dry ingredients with half the flour in a large bowl
- Heat butter, milk and beaten egg until lukewarm
- Add liquids to dry mixture and beat 2 minutes
- Stir in remainder of flour until soft
- Knead on lightly floured board
- Cover dough in bowl with cloth and let rise for 30-40 minutes
- Punch dough down and divide into 24 buns and place on greased tray and allow to rise again
- Bake in moderate oven for 20 minutes
- Put on wire rack to cool
- Mix a little milk with 1/2 cup icing sugar, then brush on buns to make crosses





Chocolate Nests

Ingredients

- 200g or 1 cup milk chocolate chips or chocolate broken into chunks
- 100g or ½ cup dark chocolate chips or chocolate broken into chunks
- 50g or ¼ cup butter
- 2 tablespoons runny honey
- 100g or 4 cups corn flakes
- A non-stick muffin tray with 12 holes

Instructions

- Add the butter and honey to a large pan. Gently melt them over a low heat
- Turn off the heat and add the chocolate. Keep stirring until it has melted
- Gently stir in the corn flakes until they are coated in the chocolate mixture
- To make the nests, spoon the mixture into the holes in the muffin tray
- Push three little chocolate eggs gently into the middle of each nest
- Chill the nests for one hour, then use a spoon to lift the nests out of the tray





Carrot Cake

Ingredients

- 4 eggs, room temperature
- 1 ¼ cups vegetable oil
- 1 tsp vanilla extract
- 1 ½ cup caster sugar
- 2 cups self-raising flour
- 2 tsp bicarbonate of soda
- 3 tsp ground cinnamon
- 3-4 cups (firmly packed) grated carrot (approx 3-4 carrots)

Cream Cheese icing

- 250g unsalted butter, softened
- 250g pkt cream cheese, softened
- 500g icing sugar mixture, sifted
- Finely grated rind of 2 lemons
- 2 tsp lemon juice

Instructions

- Preheat oven to 180°C
- Grease and line base of your tin
- Combine eggs, oil and vanilla and whisk.
- In a separate bowl, sift sugar, flour, bicarbonate of soda, cinnamon and 1/2 tsp salt.
- Add oil mixture to dry ingredients and add carrots, stir gently to combine.
- Spoon into prepared tin, then bake on lowest shelf of oven for 55 minutes. (Helpful tip: cover the top of cake with baking paper after 30 minutes to prevent over-browning) or until skewer inserted into the centre comes out clean.
- Cool cake in tin, then turn on to a wire rack.

Icing:

- Using an electric mixer, beat butter until light and fluffy.
- Add cream cheese and continue to beat until light and fluffy.
- Gradually add icing sugar mixture, then add lemon rind and juice and beat until well combined.

Perfect Cupcakes Recipe



Ingredients

- 225g butter
- 1 ¼ cup caster sugar
- 3 eggs
- 1 tablespoon vanilla essence
- 350ml milk
- 3 cups self raising flour
- Cupcake liners

Instructions

- Pre-heat oven to 180 degrees
- Line cupcake pans with paper liners
- Cream butter and sugar together in electric mixer until light and fluffy
- Add eggs, one at a time
- Beat in the vanilla
- Add milk and flour alternately, approx half a cup at a time.
- Pour into cupcake pans
- Bake in oven for 15-20 minutes or until golden brown
- Makes approx 24 cupcakes (depending on size)

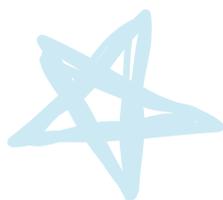
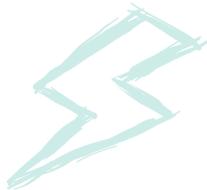
Vanilla Butter Icing

Ingredients

- 3 cups icing sugar
- 1 cup (softened) butter
- 1 tsp vanilla extract
- Food colouring of choice

Instructions

- Using an electric mixer whisk the icing sugar and butter together on low speed until well combined.
- Add vanilla and continue to beat on medium speed for approximately one minute.
- Add one to two drops of your favourite food colouring and mix on low speed for one more minute.





Easter Bilby Cupcakes

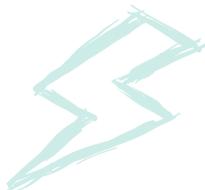
These are easy and so much fun to decorate! Using your trusty Huggies cupcake recipe bake your cupcakes and prepare your frosting.

Ingredients

- Cupcakes and frosting you've already prepared earlier
- 2 cups shredded coconut
- 1 packet m&m's
- 1 packet smarties
- 1 packet pink large marshmallows
- 1 packet mini marshmallows

Instructions

- Frost your cupcake with plain coloured frosting
- Slice large pink marshmallows in half and place one on either side at the top of the cupcake for your ears. (handy tip, use a dab of frosting to help you secure these items firmly on your cupcakes)
- Place a smartie in the centre for the bunny's nose
- Using the m&m's, place 2 of them just above the smartie as eyes.
- Use the mini marshmallows and place two just below the smartie for cheeks.
- Sprinkle shredded coconut on top until it is thoroughly covered
- Then gently shake off any extra shredded coconut
- Enjoy eating!





Edible Basket Cupcakes

Easy, delicious and simply adorable!

Use your trusty Huggies perfect cupcake and frosting recipes to prepare your cupcakes and frosting. Once cooled, you are ready to begin!

Ingredients

- Cupcakes already baked
- Frosting already prepared
- Pipe-cleaners
- 3 cups shredded coconut
- Green food colouring
- 1 bag smarties
- 1 bag mini m&m's

Instructions

- Frost the cupcakes
- Place the shredded coconut in a separate bowl.
- Add half a teaspoon green food colouring and mix vigorously until it is all evenly mixed through.
- Make a small hole in the centre of the cupcakes
- Place a tablespoon of shredded coconut in the centre of each cupcake.
- Add 3 smarties and 3 mini m&m's on top
- Place the pipe cleaners in an arch shape over the top of the cupcakes.
- Share fairly





Cinnamon Rolls

These are the perfect thing to bake for Easter Sunday morning

Ingredients

- 3/4 cup milk
- 1/4 cup margarine, softened
- 3 1/4 cups plain flour
- 1 (.25 ounce) package instant yeast
- 1/4 cup white sugar
- 1/2 teaspoon salt
- 1/4 cup water
- 1 egg
- 1 cup brown sugar, tightly packed
- 1 tablespoon cinnamon
- 1/2 cup margarine, softened

Instructions

- Heat the milk in a small saucepan until it comes to the boil, then remove from heat.
- Mix in margarine; stir until melted. Leave to cool until it is lukewarm.
- Combine 2 1/4 cups flour, yeast, sugar and salt in a large mixing bowl, and mix well.
- Add the lukewarm milk mixture, water and egg and beat well.
- Add the remaining flour, 1/2 cup at a time, stirring well after each addition.
- When the dough has just pulled together, turn it out onto a lightly floured surface and knead until smooth, this will take about 5 minutes.
- Using a damp cloth, wrap the dough and let rest for 10 minutes.
- In a small bowl, mix together brown sugar, cinnamon, softened margarine.
- Roll out dough into a 12x9 inch rectangle
- Spread dough with margarine/sugar mixture
- Roll up dough and pinch seam to seal
- Cut into 12 equal size rolls and place cut side up in 12 lightly greased muffin cups.
- Cover and let rise until doubled, about 30 minutes.
- Preheat oven to 190 degrees C (375 degrees F)
- Bake in the preheated oven for 20 minutes, or until browned.
- Remove from muffin cups to cool





Melted Chocolate Creations

After Easter there is often a lot of chocolate left over. Rather than let it go to waste, follow our instructions on how to melt it and then try our ten top chocolate tips.

Ingredients

- Chocolate!

Instructions

Melting Guide

- Make sure your chocolate is chopped up into even pieces.
- Melt the chocolate on low heat in the microwave, in a microwave proof bowl.
- DO NOT add water as this makes the chocolate unusable
- Stir frequently using a spatula approximately every thirty seconds or so.
- Continue until just melted

Melted chocolate creation suggestions

- Place a banana on a pop stick and roll it in melted chocolate, then freeze. Makes a delicious, refreshing snack.
- Add two tablespoons of thickened cream to the chocolate to make a ganache. Makes a delicious addition to any dessert.
- Melt chocolate down and dip some strawberries in it.
- Place some blueberries in ice-cube trays and pour melted chocolate over them. Leave in the fridge to set.
- Using a skewer, place some pieces of chopped up fruit on it. Then dip in the melted chocolate.
- Use as a topping on a bowl of ice-cream
- Use as decoration on top of cup cakes
- Use it as a fondue to dip chopped up fruit into.
- Add 2 tablespoons to a vanilla milkshake for a delicious creamy flavour.
- Pour into your own chocolate moulds to create your own chocolate creations.

