Celebrating Christmas
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Christmas countdown Planner

This countdown can be stored and reused anytime. It might seem crazy to think about planning for Christmas only days after you’ve celebrated this one, but it may make the lead up to it just a bit more fun next time round!

This planner will help you with everything from your shopping, to the cooking and even getting your gifts wrapped. That way, when the big day rolls round you will be organized and able to relax and share this special day with your loved ones.

1 year ahead

1. Use the post Christmas sales as a valuable chance to buy up heavily discounted Christmas decorations and wrapping paper. Then store them away for the following year.

3 - 6 months ahead

1. Start planning a budget, guest list and a menu.

2. You can make your Christmas cake during this time. This needs to be wrapped in greaseproof paper, popped in some gladwrap and stored in an airtight container in a cool, dark place.

3. A good rule of thumb is to make your Christmas cake three months before and puddings usually six weeks ahead of time.

1 month ahead

1. Order your drinks of the soft and alcoholic variety now.

2. Order your ham and turkey. A good rule of thumb is that a 7kg ham serves about 20 people and a 4.5 kg turkey serves 6-8 people.

3. Start thinking about what table decorations you will use and what your centerpiece will be.
I week ahead

1. Have your knives professionally sharpened and make sure you have 2 chopping boards at your disposal.

2. Buy all your dry ingredients. Order your food online if possible so you can avoid Christmas crowds.

3. Ice your Christmas cake.

4. Make your Christmas cookies in preparation for any guests that pop in during the lead up to the big day.

5. Plan the outfits you and your family will wear on the day and make sure they are laid out in advance.

6. Make sure you have bought extra rubbish bags, and stocked up on extra tea and coffee bags.

7. Wrap and have a couple of spare generic Christmas gifts for any unexpected visitor who arrives bearing gifts.

8. Choose what music you want played during the day and make sure you set up the soundtracks or the playlist for it.

Two days ahead

1. Prepare all the elements of the menu that can be refrigerated.

2. Top up salt and pepper shakers.

3. Make sure you have a full sugar bowl as well for your guests.

4. Wrap all your Christmas presents.

5. Defrost anything that needs thorough defrosting.

6. Print our letter from Santa to have ready to leave out on Christmas Eve.
**One day ahead**

1. Buy any last minute fresh produce you require.
2. Set your table and check you have all the crockery and glassware you need.
3. Cover your table setting with a light dust cloth.
4. Unless you are using an esky, make sure your drinks are placed in the fridge to chill overnight.
5. Calculate your cooking times for all your dishes so that you can co-ordinate your menu.

**Christmas Day**

1. Make sure you pre heat the oven from early on in the day.
2. Pop your vegetables in to roast.
3. Pop your ham in the oven to cook.
4. Chill the drinks if needed, pop your music on and pour yourself a drink.
5. Enjoy the day, you deserve it!
Dear Santa,

My name is ____________________________________________

and I am _____ years old.

I live in ______________________________.

I have tried very hard to be good this year and

I would really like it if I could have ____________________________________________ for Christmas.

I hope you and the reindeers have a safe journey from the North Pole, and I promise not to peek when you come to my house!

Love your friend
What’s on the menu?

We’ve organized the perfect menu for you. From detailed recipes and instructions on how to prepare it, everything is done to make it easy for you. We’ve included a vegetarian option as well and most dishes can be pureed and given to bub too. Just remember to avoid over-seasoning things that you are serving them. Our menu is designed for 8 people so adjust the quantities to suit your guest list.

We’ve also provided a comprehensive drinks menu as well so that your day runs smoothly. Cheers!

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Christmas Day Menu

**Entrée:**
- Roast Beef Canapés  
- Baked Ricotta (Vegetarian option)

**Main:**
- Honey Roast Ham  
- Couscous Vegetable Loaf

**Side dishes:**
- Roast Potatoes  
- Corn, tomato and avocado salad

**Dessert:**
- Christmas cake
Entree:
Roast Beef Canapés (serves 8)

Ingredients:
• 30cm-long baguette bread
• olive oil cooking spray
• 200g sliced rare roast beef, cut into strips
• 200g roasted red capsicum, thinly sliced

Horseradish mayonnaise
• 1/2 cup S&W whole-egg mayonnaise
• 1 tablespoon horseradish cream
• 1 ½ teaspoons dijon mustard

Instructions:
1. Preheat oven to 180 degrees.
2. Trim the ends off the baguettes and cut into slices about 5mm thick.
3. Place bread slices on oven trays and spray with olive oil.
4. Bake for approximately 8-9 minutes until light golden in colour.
5. Leave to cool on worksurface.
6. While bread is baking, prepare the horseradish. Combine the mayonnaise, horseradish cream and mustard in a small bowl.
7. For adults, top the bread slice with roast beef and add a dollop of the horseradish mayonnaise and capsicum.
8. For little ones, puree a little of the roast beef and add it to the bread slice.

NOTE: Remember you can prepare the mayonnaise two days before and you can toast the bread the day before and simply store it in an airtight container.
Entree: (Vegetarian option)
Baked Ricotta

Ingredients:

• 2kg whole fresh ricotta
• ¾ cup olive oil
• ¼ cup lemon juice
• 2 tablespoons thin lemon rind
• 2 cloves garlic crushed
• 6 tablespoons fresh basil leaves, finely shredded
• 50 g semi dried tomatoes, chopped

Instructions:

1. Remove the paper from the ricotta and place it in a plastic colander.
2. Place over a bowl.
3. Make sure colander is not touching base of the bowl.
4. Cover with plastic wrap.
5. Leave ricotta in fridge overnight to drain.
6. Pre-heat oven to 250 degrees C.
7. Line a baking tray with baking paper.
8. Place the ricotta in the centre of the tray and brush with the olive oil.
9. Bake ricotta for thirty minutes or until it is golden brown.
10. Allow to cool slightly.
11. Mix the remaining olive oil, lemon juice, rind, garlic and basil in a bowl.
12. Place the whole ricotta on a platter and pour the dressing over it.
13. Scatter the top of the ricotta with the semi dried tomatoes.
14. Serve with bruchetta or thin slices of Italian bread.
Main meal :
Christmas Roast Glazed Ham

Instructions:

1. Pre-heat the oven to 180 degrees.
2. To prepare the glaze, simply mix the brown sugar, honey and hot English mustard together in a bowl. Set aside.
3. Locate the shank end of the ham so you can easily lift the rind. (This is the opposite end to where the ankle is located)
4. Cut a line through the thick rind of the smoked, cooked leg ham.
5. To remove the rind, run your thumb round the edge, under the rind and carefully pull it back easing your hand under the rind between the fat and the rind.
6. Make sure not to cut all the way through the ham.
7. Using a sharp knife, use the tip to make shallow cuts (score) along the fat in a crisscross pattern.
8. Then pour half of your glaze over the ham using the back of a spoon to spread it evenly.
9. Use your cloves to press over the shallow cuts you have made on the ham.
10. Put the ham on a rack in the centre of a deep baking dish and pour 2 cups of water into the base of the dish.
11. Cover the ham and dish securely with greased foil and cook for 45 minutes.
12. Remove from the oven and spread the remaining glaze over the ham.
13. Do not put the greased foil back on.
14. Increase the heat to 210 degrees and place the uncovered ham dish back in the oven
15. Cook for a further 20 minutes or until the surface is lightly caramelized.
16. Set aside for fifteen minutes before carving.

Ingredients:

• 2/3 cup soft brown sugar
• 3 tablespoons honey
• 1 tablespoon hot English mustard
• 7kg smoked, cooked leg ham
• Whole cloves, to stud
Main (Vegetarian option): Couscous Vegetable Loaf

**Ingredients:**
- 1 litre vegetable stock
- 500 g couscous
- 30 g butter
- 3 tablespoons olive oil
- 2 crushed cloves garlic
- 1 finely chopped onion
- 1 tablespoon ground coriander
- 1 teaspoon ground cinnamon
- 1 teaspoon garam marsala
- 250 g cherry tomatoes quartered
- 1 zucchini finely chopped
- 130 g can corn kernels drained
- 8 large fresh basil leaves
- 150 g sundried capsicum/peppers in oil
- 1 cup chopped fresh basil

**Dressing**
- 1/3 cup orange juice
- 1 tablespoon lemon juice
- 3 tablespoons chopped flat leaf parsley
- 1 tablespoon honey
- 1 teaspoon ground cumin

**Instructions:**
1. In a saucepan bring stock to a boil.
2. Place butter and couscous in a large bowl and add stock to it. Cover and leave for ten minutes.
3. Heat 1 tablespoon of oil in a frying pan and add the garlic and onion.
4. Cook over low heat for five minutes.
5. Add the spices and cook for one minute.
6. Remove from pan.
7. Add the remaining oil to the pan and fry the tomatoes, zucchini and corn over high heat in batches until soft.
8. Line a 3 litre loaf tin with plastic wrap and make sure the wrap overhangs on the sides.
9. Place basil leaves neatly at the base of the tin to form 2 flower shapes.
10. Drain the peppers, keeping two tablespoons oil back.
11. Chop the peppers.
12. Add the peppers, the onion, fried vegetables, sun dried peppers and extra basil to the couscous and mix.
13. Press into the tin and fold over the plastic wrap so it is completely covered.
14. Place some cans of food on top to weight it down and leave in the fridge overnight.
15. The dressing ingredients need to be placed in a jar and shaken to combine.
16. When serving, simply turn out the loaf and serve with the dressing as a side dish to be poured over as required.
Side serving: Roast potatoes

Ingredients:
- 1.2 kg desiree potatoes peeled
- 1 tablespoon rosemary
- sea salt
- 1 tsp oregano
- 1/3 cup olive oil

Instructions:
1. Preheat oven to 220C.
2. Cut peeled potatoes into 4cm strips or chunks.
3. Place potatoes in a large saucepan and pour over boiling water.
4. Cook for six minutes over medium heat on stove. Drain. Return the potatoes to the pan, place a lid on the pan and shake.
5. Place potatoes in a large baking tray, toss with oil, rosemary and oregano.
6. Roast for about 45-55 minutes turning occasionally.
7. Season with salt and serve immediately.
Side serving: corn, tomato and avocado salad (Serves 8)

Ingredients:
• 5 cobs of corn
• 5 rashers of bacon
• 1 punnet cherry tomatoes
• 2 avocadoes cut into chunks
• 5 spring onions
• ½ cup shredded basil
• extra virgin olive oil
• white wine vinegar

Instructions:
1. Microwave the corn with husks on for up to 1 minute and 30 seconds.
2. Leave to cool for five minutes.
3. Meanwhile cook the bacon until crispy and crumble into the salad bowl.
4. Add in shredded basil, cherry tomatoes, avocado chunks and spring onion.
5. Remove husks and silk from corn cobs and remove corn kernels using a sharp knife.
6. Add to salad bowl.
7. Toss in a tablespoon of olive oil and teaspoon of vinegar.
8. Serve immediately.
Dessert:  Christmas Cake

(This cake can be prepared well in advance of Christmas Day)

**Ingredients:**
- 2 cups sultanas
- 2 cups raisins (chopped)
- 2 cups currants
- 1 cup mixed peel
- ½ cup red glace cherries
- ½ cup chopped glace ginger
- 2/3 cup chopped glace apricots
- ½ cup brandy
- ½ cup orange juice
- 1 ½ cups walnuts
- 250g unsalted butter
- 1 cup soft brown sugar
- ½ cup orange marmalade
- 5 eggs
- 2 cups plain flour
- 1 tsp bicarbonate soda
- 1 tsp ground cinnamon
- 1 teaspoon ground nutmeg

**Instructions:**
1. Place all the fruit in one bowl, making sure to break up any clumps.
2. Stir in the brandy and orange juice.
3. Cover the mix with plastic wrap and leave overnight so the fruit can absorb the liquid.
4. The following day, pre-heat the oven to 160 degrees centigrade.
5. Grease and line a 23cm round or 20cm square cake tin.
6. Bake the walnuts on a baking tray for 8-10 minutes until lightly roasted. Cool, then chop up roughly.
7. Beat the butter, sugar and marmalade in a large bowl with electric beaters until the mix is creamy and light.
8. Make sure to keep scraping the mix down the sides using a rubber spatula.
9. Add eggs one at a time and beat well.
10. At this point the mix may appear curdled but this is normal.
11. Add the butter mixture and walnuts to the soaked fruit.
12. Sift the flour, bicarbonate of soda and spices over the top.
13. Mix gently until the contents are completely absorbed and there are no pockets of flour to be found.
14. Spoon the mix into the tin and tap the tin gently on the bench to remove air bubbles.
15. To prevent the cake burning on the outside during cooking time, fold several sheets of newspaper to wrap round the side of the cake tin.
16. Make sure it comes a little higher than the tin itself and tie round the tin securely using string.
17. Place the tin itself on several layers of folded newspaper on the oven shelf.
18. Bake for 3 to 3 ½ hours or until a skewer dipped in the centre of the tin comes out clean.
19. Cool in the tin before turning the cake out.
Dessert:  Christmas Cake (Icing)
Continued.

**Ingredients:**
- 1 egg white
- 1-3 teaspoons lemon juice
- 1 cup pure icing sugar sifted

**Instructions:**
1. Whisk the egg white until just foamy.
2. Beat in one teaspoon lemon juice.
3. Gradually beat in the icing sugar until the mix is thick and white.
4. Pour the icing over the top.
5. Using a palette knife, smooth the icing to the edge of the cake and let it run slowly down the edge of the cake.
6. Let the icing set a little before decorating with a selection of freshly chopped fruits of your choice.
Christmas Cookies (for the unexpected guests)

Ingredients:
• 125g unsalted butter, softened
• 2 cups soft brown sugar
• 1 teaspoon vanilla essence
• 2 eggs
• 60 g dark chocolate melted
• 1/3 cup milk
• 2 ⅔ cups plain flour
• 2 tablespoons cocoa powder
• 2 teaspoons baking powder
• ¼ teaspoon ground allspice
• 2/3 cup chopped pecans
• icing sugar (to coat)

Instructions:
1. Grease two baking trays.
2. In a bowl beat butter, sugar and vanilla until mix is light and creamy.
3. Add the eggs one at a time and beat in.
4. Stir in the chocolate and milk.
5. Sift the flour, cocoa, baking powder, allspice and a pinch of salt into the butter mixture.
6. Stir the pecans through.
7. Refrigerate the mix overnight.
8. The following day pre-heat the oven to 180 degrees C.
9. Roll the mix into tablespoons and place in the shape of balls.
10. Dip the balls in icing sugar until they are coated.
11. Place on baking trays a good distance apart from each other.
12. Bake for 20-25 minutes or until lightly browned and firm.
13. Leave to cool on wire racks.

These can be stored in air tight containers for up to two weeks.
Christmas Drinks

Mulled wine, contains alcohol: (serves 8)

**Ingredients:**

- 20 cloves
- 4 cinnamon sticks
- 1/2 cup caster sugar
- 2 roughly grated nutmeg
- 4 cups water
- roughly grated rind of 2 oranges
- 2 roughly chopped apples (skin on)
- One and a half litres of light, fruity red wine (such as a merlot)

**Instructions:**

1. Using a large saucepan over medium heat add the cloves, cinnamon, sugar, nutmeg, water, orange rind and apple.
2. Bring to a boil and then reduce heat till it is at simmering point. Leave to simmer for ten minutes.
3. Add red wine and continue simmering for a further five minutes.
4. Remove from heat and then strain the liquid.
5. Divide it among serving glasses.

Punch: this one is for the kiddies!

**Ingredients:**

- 2L (8 cups) fruits of the forest fruit juice, chilled
- 1 1.25L bottle soda water, chilled
- 250g (1 punnet) strawberries, hulled, halved
- 1/2 x 125g punnet raspberries
- 1/2 x 150g punnet blueberries
- 1 ripe kiwifruit, peeled, finely chopped
- 1/4 cup loosely packed small fresh mint leaves

**Instructions:**

1. Place juice in large punch bowl.
2. Add soda water.
3. Add fruit then cover bowl with gladwrap.
4. Leave in fridge for an hour to chill further and allow the flavours to develop.
5. Serve decorated with mint leaves.
Eggnog for adults: serves 8

Ingredients:
- 6 eggs
- 2/3 cup caster sugar
- 5 cups milk
- 1/2 cup dark rum
- 1/2 cup brandy
- 2 cups thickened cream
- ground nutmeg, to serve

Instructions:
1. In a saucepan over medium-low heat place eggs, sugar and milk.
2. Combine using a whisk and stir constantly until mixture thickens.
3. To assess if this has occurred check it by using a wooden spoon. If the mixture sticks to it then it is ready.
4. Remove from heat and add the rum, brandy and half the cream.
5. Beat remaining cream in a bowl using an electric mixer until soft peaks begin to form.
6. Then pour the egg mixture itself into heatproof glasses and top with the whipped cream.
7. Decorate with a light sprinkling of nutmeg.
8. Serve immediately.

Berry Punch: This one is just for the grown ups!

Ingredients:
- 250g strawberries, with the leaves removed and thinly sliced
- 125g blueberries
- 125g raspberries
- 1.5 litres of raspberry and cranberry juice, chilled
- 1 cup vodka
- 1 lime
- 1.25 litres lemonade, chilled
- ice cubes, to serve

Instructions:
1. Place strawberries, raspberries and blueberries in a large bowl.
2. Pour the juice and vodka over the berries, and cover and refrigerate.
3. Slice the lime thinly and add it to the bowl along with the lemonade and ice cubes.
4. Serve immediately.
Gingerbread Coffee

Ingredients:
- 1/2 cup maple syrup
- 1/4 cup brown sugar
- 1/2 teaspoon baking soda
- 1 teaspoon ground ginger
- 3/4 teaspoon ground cinnamon
- 6 cups freshly brewed coffee
- 1 cup low fat cream
- 1 teaspoon ground cloves
- 1 1/2 cups sweetened whipped cream

Instructions:
1. Mix the maple syrup, brown sugar, baking soda, ginger and cinnamon in a bowl until they are well blended.
2. Refrigerate the mix for fifteen minutes.
3. Pour about ¼ cup of the freshly brewed coffee into serving cups.
4. Add a tablespoon of the spice mixture to each and stir thoroughly.
5. Add the remaining coffee to the cups.
6. Add in a tablespoon of the low fat cream to each of the coffees and stir.
7. Garnish the drinks with the whipped cream and decorate with the ground cloves.
8. Serve immediately.
Things the kids can cook

Chocolate Christmas Trees

Ingredients

- About 300g milk chocolate, broken into pieces
- 1 1/2 cups rice bubbles
- (The cheap ones work just as well, you can use coco pops although it might be just a little too much chocolate)
- 3/4 cup shredded coconut

Instructions

1. Melt the chocolate and add rice bubbles and coconut and mix together.
2. Spoon the mixture onto a tray (I line the tray with alfoil although baking paper is just as good) into a cross shape.
3. Make 6 of these crosses, each one a little bigger than the last.
4. Save some chocolate mix for joining them together.
5. Chill in fridge for about half hour, or until they are set.
6. Place the biggest cross on the melamine plate, put a little of the extra chocolate on the bottom of the next biggest and place on top (have the cross parts going in different directions, ie a “x” and a “t” so it looks like the branches of a christmas tree)
7. Do this with the rest of the crosses.
8. Put back in the fridge for another half hour or until set.
9. If you are giving as a gift dust with icing sugar and top with a star or angel shaped biscuit as a tree topper and then wrap in cellophane.

Summary:
Easy to make, relatively cheap and makes a great present to your older kids teachers or our neighbours! Get the kids involved for a fun festive activity.
Mini Christmas puddings

Ingredients

- 1120 g dark chocolate
- 60 ml double cream
- 1 (800g) bought plum pudding
- 2 tablespoons fruit juice
- extra chocolate for dipping (or cocoa if you prefer)
- 100g white chocolate melts
- 12 cherries finely chopped
- 12 spearmint leaves chopped into smaller pieces.

Instructions

1. Line a baking tray with foil or baking paper.
2. Break dark chocolate into heatproof bowl and add cream.
3. Microwave for 1 minute and stir. Continue heating for ten seconds at a time until chocolate is melted and cream is combined.
4. Place fruit cake into the bowl and crumble it.
5. Add juice slowly, one tablespoon at a time until it is moist enough to hold together.
6. Place mix in refrigerator for 2 hours to firm up.
7. Remove the mix from the fridge. Scoop into tablespoon sizes and roll into small balls. Place carefully on plate.
8. Melt extra chocolate. Cool slightly. Dip truffles into chocolate one at a time to coat with chocolate. Remove with fork. Place on baking tray to set. Return to fridge for 30 minutes.
9. Place white chocolate melts in heatproof bowl. Microwave on low heat for one minute and then stirring every ten seconds until melted.
10. Leave to cool slightly.
11. Drizzle half a teaspoon of the white chocolate on top of each mini truffle.
12. Place a piece of chopped up cherry on top on top and a small spearmint leaf each side of the cherry on top of the melted chocolate.
13. Keep in the fridge until ready to serve. They will keep for 3 or 4 days.

Makes approx 20

Summary:

We’ve hand picked recipes that don’t require any oven time to make it that bit safer for little hands. While it might get a bit messy at times it’s part of the joy of preparation at Christmas time.
### Snowballs

**Ingredients**

- ¼ cup of cream
- 250 g white chocolate melts
- 2 tsp lemon juice
- 1 tablespoon lemon rind finely grated
- ½ cup desiccated coconut
- ¾ cup shredded coconut

**Instructions**

1. Heat the cream and white chocolate melts in a saucepan over low heat until the chocolate has melted. Alternatively, cook in the microwave stirring every 30 seconds until the chocolate has dissolved.

2. Stir in the lemon rind, lemon juice and desiccated coconut.

3. Refrigerate for 2 hours until firm.

4. Using a teaspoon roll into small balls. Coat them with the shredded coconut and place on foil lined tray.

5. Place back in fridge for another 2 hours or until ready to serve.

**Makes approx 30**

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**Summary:**

These little melt in the mouth heavenly treats won’t last long at home! They’re perfect with a coffee, or even as an after dinner treat.
Rockyroad Christmas Trees

Ingredients

- 400g dark chocolate
- 100g marshmallows cut in half
- 150g turkish delight (I bought at the local deli)
- 1/2 cup roasted and salted peanuts
- 1/2 cup shredded coconut

You’ll also need:

- 3 pieces of cardboard (manila folder thickness best)
- baking paper, stapler and sticky tape
- 3 regular size oven bags
- 3 coasters (I bought melamine coasters at a reject shop)
- 3 pieces of ribbon
- 3 pieces of wired tinsel
- 3 decorations (Santa or other)

Instructions

1. Cut 3 × 20cm squares from cardboard. Place onto flat surface. Cut 3 × 20cm squares of baking paper and place over each piece of cardboard. Staple to secure. Hold one corner and roll to form a cone shape, staple together and use sticky tape to hold tip together.

2. Place chocolate in heat proof bowl over saucepan of simmering water. Stir until melted. Remove from heat and stir in chopped marshmallows, turkish delight, peanuts and coconut. Stir to combine.

3. Spoon mixture evenly into all 3 cones pressing in firmly. Stand upright in a tall glass and place in fridge till set, approx 2-3 hours.

4. When set, remove cardboard and baking paper gently. Place each tree onto coasters, decorate by wrapping tinsel around tree and slip Santa decoration under tinsel. Place into oven bag and tie top together with ribbon. Fold corners of oven bag under the coaster and secure with sticky tape.

5. Enjoy!

Summary:
Makes great Christmas gift for family or friends or enjoy as a table decoration! Let the kids help out mixing and cooking this yummy treat!
Family Food Traditions

Gingerbread House

**Ingredients**

- One gingerbread kit (house, sleigh etc) you can make your own with a gingerbread recipe but I found it easier and faster for the kids in the kit form (you can find them in some lolly shops and Big W stores)
- One batch of royal icing
- Egg whites
- Icing sugar
- Assorted lollies like musk sticks, smarties, candy canes, anything you like to fill and to decorate your creations.
- Patience (in case the roof slips off)
- A cake board and some cellophane
- And some little helpers to decorate the finished product

**Instructions**

1. Clear a bench or table to work at.
2. Place your cake board in front of where you will be sitting.
3. Sift your icing sugar and slowly add egg whites till you get a stiff yet workable mixture.
4. Fill an icing bag or snap lock bag with a hole or nozzle.
5. Start assembling (don’t forget to add the lollies in the inside before you place the roof on, and make sure you put some icing around the base to hold it in place).
6. When you have finished wrap in cellophane can be given as a gift or placed on your Christmas table.
7. Have fun!

**Summary:**

This would make a great Christmas gift for the grandparents, friends or cousins. Such a fun way to add even more magic to Christmas. A great way to involve the kids in a fun holiday cooking activity!
Summary:
Traditionally Christmas pudding used suet – mutton or beef fat. You can get vegetarian suet or you can use butter or the homemade alternative, which is palm oil, mixed with a little rice flour.

Ingredients
- 225g raisins
- 30g mixed peel
- 30g almonds
- 110g sultanas
- 60g flour
- ¼ tsp nutmeg
- ¼ tsp cinnamon powder
- ½ tsp salt
- 30g ground almonds
- 450g mutton fat or butter or palm oil mixed with a little rice flour
- 110g breadcrumbs
- 75g brown sugar
- 3 eggs
- 4 tbsp brandy (leave this out for the kids)
- 120ml milk
- 1 tbsp butter for greasing

Instructions
1. Chop the fruit, peel and nuts.
2. Mix all the dry ingredients together.
3. Gently blend the fat, breadcrumbs and sugar into the dry ingredients.
4. Beat the eggs and fold into the mixture. Fold in the brandy and milk.
5. Grease a large pudding basin, put a layer of greaseproof paper and grease again. Cover with a cloth and seal.
6. Put the pudding basin into a pan half filled with boiling water and boil for 6 hours.
7. Leave to cool.
8. Remove the cloth and cover with greaseproof paper. Refrigerate until Christmas day or the day you wish to serve it.
9. On the day, cook the same way for another 4 hours. Remove top paper turn out.
10. Pour a generous amount of brandy over it, light and revel in your glory! Of course miss this step out if you are serving it up to the kids.
11. Serve with brandy butter*: 100g unsalted butter, 100g sugar, 4 tbsp brandy, Grated rind of 1 large orange. Leave the butter out to soften. Mix the sugar and orange rind together. Beat in the brandy until it gets frothy. Mix well into the softened butter and refrigerate. (*Kids alternative is simply ice cream of plain cream)
DIY Christmas Decorations

Christmas Photo Stars

Equipment:
• Scissors
• Cardboard
• Camera/ or photo of child
• Glue
• Glitter or spray paint
• String or ribbon

Instructions
1. Cut two Star shapes out of cardboard.
2. Then cut a circle out of the middle of each of the two stars.
3. Decorate the stars with glitter, glitter glue, or paint. Set aside to dry.
4. Take two photos of your child and place them on the backside of each star, making sure the photo is showing through the decorated side of the star, like a photo frame. Sticky tape or glue the photos in place.
5. Glue the photos & stars back-to-back and let dry.
6. Then give them to a relative for Christmas.

Summary:
Family and friends will love receiving a keepsake photo star that they can use for years to come.
Make a foil bauble

You will need the following:

- One roll of aluminium foil (buy the cheapest one you can find)
- String, left over ribbons or knitting wool
- White or light coloured tissue paper
- Bright coloured tissue paper – optional
- Glue and paint brush
- Acrylic paints
- Decorative items like stickers, glitter glue, sequins, small beads etc...

Instructions

1. Cut lots and lots of long strips of foil measuring approximately 10cm x 20cm.
2. Cut several pieces of string or ribbon measuring approximately 30cm long.
3. Take one piece of string and fold it in half. Take one piece of foil and wrap it around the string. Keep squeezing the shape until it becomes quite small and resembles a small ball.
4. Wrap more strips around the ball one at a time. Make sure they are wrapped nice and tight so the ball keeps its form. Keep adding until you are happy with the size of the ball.
5. Tear the white tissue paper into small strips. Brush glue all over the foil and add bits of tissue paper one at a time until the ball is fully covered and relatively smooth.

You have 2 choices at this point. Either:

A) Brush glue all over the foil and add bits of brightly coloured tissue paper one at a time until the ball is fully covered and relatively smooth OR

B) Wait for the ball to dry and use the acrylic paints to colour the ball.

Here is the fun part – decorate the ball with any items you have at home like sequins, beads, stickers, pom poms, glitter glue etc...

Note – if all the gluing is putting you off this project you can always buy some polystyrene balls and skip steps 1 to 5. Simply make a small hole in the polystyrene ball using a ball point pen. Place a bit of glue on the end of the string and insert the string into the opening. Continue on to decorate the ball as detailed in steps 6 and 7.
Make a picture of Rudolph

You will need the following:

• One large piece of cardboard or paper
• One brown paper lunch bag
• Scrap pieces of coloured paper in red and white
• Glue and paint brush
• Black coloured pencil, crayon or marker
• Glitter glue
• Cotton balls

Instructions

1. Cut out a large pear shape from either soft brown paper or the brown paper lunch bag as shown. Make this shape quite large if possible; it makes it much easier for little fingers to glue on the other bits later. Glue the shape onto the cardboard.

2. Cut out a large red circle for the nose and glue it to the middle of the face.

3. Cut out 2 smaller circles from the white paper for the eyes and glue them into place.

4. Use the pencils and crayons to draw in the eyes, eyebrows and a big, happy smile.

5. Use the black crayon to draw in the antlers or find two small twigs in the garden and glue those in place for a 3D effect.

6. Add some cotton wool ‘snow’ balls around Rudolph as desired.

Summary:

Get the kids to make a picture of Rudolph using basic craft bits and pieces.

This is a cheap and easy activity for kids of all ages. You only need very few scrap materials to get started and I’m sure you’ll find most of them lying around them house already.
You will need the following:

- One large piece of cardboard or paper
- Various bits of coloured paper
- White paper
- Glue and paint brush
- Coloured pencils, crayons or markers
- Glitter glue
- Cotton wool balls

Instructions

1. Tear a piece of coloured paper into a large, oval shape as shown. A soft pink coloured paper would work well or you can use a brown paper lunch bag. Glue the oval shape onto a piece of card board or paper.

2. Tear up lots of pieces of white paper for the hair and beard. Try using tissue paper as it is soft and easy for little hands to tear up. You will need to glue on several layers so have lots of bits of paper ready. For a softer effect you could replace the paper with cotton wool balls. Glue the paper or cotton wool around the face so it looks like hair and a beard. Make sure you add the whiskers in as well.

3. Tear 2 small circles of coloured paper for the checks and one large circle for the nose. Pink and red are great colours for this step. Glue them into place.

4. Use the pencils and crayons to draw in the eyes, eye brows and a big, happy smile.

5. Cut out a piece of red paper or left of Christmas wrapping paper for the hat. Glue the hat into place. Decorate the hat with glitter glue.

6. Add a cotton wool ball to the hat as shown.

Summary:

Get the kids to make a picture of Santa using basic craft bits and pieces.

This is an easy activity for kids of all ages. Use any materials you have lying around at home and add a bit of colour or glitter for that special effect.
Reindeer magnet

You will need the following:

• A polystyrene sphere
• Gold chocolate wrapping
• Googly eyes
• Red pompom
• Brown craft chenille
• Magnet
• Glue

Instructions

1. Wrap the polystyrene ball with the gold paper, glue on eyes and pompom. Then make antlers out of the chenille and glue to the back of the ball. Glue a magnet to the back of the ball on top of the chenille.

Summary:

Add some Christmas cheer to your fridge this Christmas with this Rudolph the red nose reindeer magnet.
Christmas Fridge Magnets

You will need the following:

- 1 cup cornflour
- 1 1/4 cups cold water
- 2 cups bicarb soda
- saucepan
- plate
- damp cloth
- cookie cutters
- rolling pin
- acrylic paints
- paint brush
- acrylic spray glue
- used magnets from old fridge ads/calendars

Instructions

1. Make craft clay by combining cornflour, water and bicarb soda in saucepan; stir over medium heat for approx 4 mins until a moist mashed potato consistency (food colour may be added for coloured clay).

2. Remove from heat, turn onto a plate, and cover with a damp cloth until cool.


4. Shape as desired or roll out and shape with cookie cutters (may be stored for later use in an airtight container).

5. Let dry overnight.

6. Paint with paints.

7. Spray over the top with spray paint to seal.

8. Glue used magnets to the back and write a small message.


Summary:

Family and friends will love receiving a set of handmade Christmas magnets that they can use for years to come.
You will need the following:

- A white paper plate (buy the cheapest ones available. They are quite pliable and perfect for this project)
- Scrap piece of thin ribbon
- Pencil
- Scissors
- Stapler
- Items to decorate the angel – Glitter glue, beads, stickers, plastic jewels etc...

Instructions

1. Roughly draw the outline of an angel onto the paper plate with a pencil as shown.
2. Cut along the 2 dotted lines and cut out the section above the angel’s head.
3. Fold back the 2 corners of the skirt and secure them together at the back with a stapler.
4. Decorate the angel with glitter glue, beads, stickers etc...
5. Tie the ribbon around the angel’s neck with a bow.

Note – To make a hanging angel simply attach a folded piece of ribbon to the back of the angel’s head using a stapler.
Top Ten Christmas Decoration Tips

Think about things like your table setting and decorations well in advance, rather than stressing out on Christmas Eve. Here’s our surefire guide to a beautifully decorated day.

1. Get out your old decorations a few weeks before. Cull anything that is falling apart, or might become a potential hazard to your little one.

2. Don’t feel you need to overhaul your Christmas decorations completely. Instead, buy one or two special pieces that you can keep for the future. There are always some excellent sales in the pre-season so keep an eye out.

3. The key ‘must-have’ purchase is a nice centerpiece for the meal table. You can usually source one cheaply at Spotlight.

4. Choose a colour scheme and stick with it. Whether it’s red and silver or gold and white, make it something you can live with for a few weeks.

5. Make ice-cubes from fruit juices for additional festive colour and flavour in your drinks and punches.

6. Use your old magazines and papers to cut and create decorative paper chains with your little one. They will love doing the gluing and sticking with you.

7. Plan your table decorations for the day itself well in advance. You can usually purchase festive disposable napkins to add a lovely accent to your table.

8. A practical option is to use a dark green tablecloth and red disposable napkins. That way those spills and accidents your little one may have won’t be as noticeable!

9. Dim the lights. This is a great time to decorate with Christmas lights. Just make sure they are placed well away from little hands.

10. A wreath on the front door is a great welcome. You can make a lovely hand print wreath with your little one following the instructions we have here.
Christmas games for the kids

After all the feasting all the grown ups often want to do is to have a well deserved lie down! However, your little ones are likely to be filled with energy and keen to run off some of that delicious festive fare.

We’ve prepared some terrific games that are easy to organize and play and hopefully they’ll be ready for a break after they’ve played a few of these!

It might be worth stocking up in advance on some small prizes like candy canes for the winners.

1. Christmas Freeze

**Equipment:**
Soundtrack of Christmas music.

**Instructions:**
• Tell the children you will be playing the music but as soon as it stops they must “freeze”.
• Start playing music.
• When you stop the music the last child to freeze is out.
   (It is worth having a couple of practice runs for this game!)

2. Snowball Race

**Equipment:**
Styrofoam balls (you can find these at Spotlight)
Spoons
Gloves (Plastic or woolen) for each team
Buckets/bowl

**Instructions:**
• Divide your guests into teams.
• The players then take turns putting on the gloves and balancing the “snowball” on a spoon.
• Then they must run to the other side of the room or garden.
• There they drop the snowball into a bucket and return to the team, pass the gloves and go to the back of the line.
• The first team to complete the race wins!

3. Gingerbread decorating

**Equipment:**
Gingerbread biscuits
White icing
Smarties

**Instructions:**
• Get the children to decorate their own gingerbread men.
• Help them with the icing and smarties.
• Makes a great afternoon tea snack for them as well!
4. Candy Cane relay

**Equipment:**
4 candy canes per team

**Instructions:**
- Give the first player all four candy canes.
- They must hold them and pass them all down the line to their team mates without any of them being dropped or broken.

5. Rudolph’s run

**Equipment:**
- Vaseline
- Circles of red noses cut out of cardboard paper

**Instructions:**
- Divide the guests into teams.
- Get the first child to put Vaseline on their nose and then put the red circles on it.
- They race to the other side of the room or garden wearing their nose.
- Then they pass the nose to their team member.
- If nose falls they must go back to the start of the game.
- The first team to finish wins.

6. Pin the Nose on Rudolph

**Equipment:**
- Blindfold
- Large picture of Rudolph
- Each child’s name printed on a sheet of paper with blutack on the back.

**Instructions:**
- Blindfold the player.
- Spin the child gently round.
- Get them to try to stick their name on Rudolph’s nose.
- The winner is whoever gets the closest.

7. Create a human Christmas tree!

**Equipment:**
- A roll of red and green crepe paper
- Aluminum foil
- Candy canes

**Instructions:**
- Give the children the crepe and foil to decorate guests as Christmas trees.
- Encourage them to be as creative as they can!
- They can use the candy cane as the final touches for decorating their “trees.”
8. Guess Who Santa!

**Equipment:**
A Santa sleigh (just a decorative small one)

**Instructions:**
- Get the children sit in a circle.
- Blindfold one child.
- Give the sleigh to another child. They then say:
  - “Santa Santa, where’s your sleigh Someone’s come and taken it away Guess who Guess who?”
- The blindfolded child gets three guesses as to who is speaking.
- The child who has the sleigh is next one to be blindfolded.

9. Secret Star

**Equipment:**
Cut out a cardboard star and pop some double sided sticky tape on the back.

**Instructions:**
- Get each child to try and stick the star on the back of someone else without them knowing.
- They are likely give the game away fairly quickly.
- Make sure everyone gets a go of wearing the star without them knowing!

10. Stuff the stocking

(a great chance to use up some of those extra Christmas chocolates and lollies!)

**Equipment:**
A large Stocking
A teaspoon
1 bowl for each team.
Wrapped lollies and chocolate

**Instructions:**
- Divide the children into two teams.
- Have them all line up at one end of the room.
- At the other end, hang a Christmas stocking for each team.
- Place a bowl of lollies and a spoon in front of each team.
- Each child takes a turn taking a lolly from the bowl using the spoon.
- They then carry the lolly on the spoon to the stocking and drop the lolly in the stocking.
- They then race back to the next person in their team and pass them the spoon.
- The first team to fill the stocking wins!
Huggies Top 20 Christmas Songs

We’ve compiled a list of Christmas songs, ranging from the traditional to the modern, for you to play on Christmas day. Simply click on the song and it will take you to itunes or an mp3 download.

1. All I Want for Christmas Is You – Mariah Carey
2. Have Yourself a Merry Little Christmas – Ralph Blane, Hugh Martin
4. Last Christmas – Wham!
6. “Do They Know It’s Christmas?” – Band Aid
7. Merry Xmas Everybody – Slade
8. It’s the Most Wonderful Time of the Year – Edward Pola, George Wyle
9. I’ll Be Home for Christmas – Walter Kent, Kim Gannon, Buck Ram
10. White Christmas - Louis Armstrong
11. Driving Home for Christmas – Chris Rea
12. Let It Snow! Let It Snow! Let It Snow! – Sammy Cahn, Jule Styne
13. Merry Christmas Everyone - Shakin' Stevens
14. Walking in the Air – Aled Jones
15. Rockin’ Around the Christmas Tree – Johnny Marks
16. Feliz Navidad – José Feliciano
18. Silver Bells – Jay Livingston, Ray Evans
19. Mary’s boy child
20. The First Noel
Top 10 Kids Christmas songs

We’ve made the Christmas playlist for the kids an easy one for you. This is a selection of songs your little ones will love. It’s linked to Youtube so you can play them for your kids over and over again!

1. **Rudolph the Red Nosed Reindeer**
The story of Santa’s special reindeer, Rudolph, is loved by kids the world over.

2. **Santa Claus is coming to Town**
A great way to get kids to think about making sure they’re on their best behaviour during the exciting days leading up to Christmas!

3. **We Wish You a Merry Christmas**
Easy for your little one to learn and to help them think about others during the Festive season!

4. **Deck the Halls**
A lovely one to play when you’re decorating the tree or making decorations together.

5. **Six white boomer**
An Aussie carol with a new spin on Santa’s journey.

6. **Frosty the Snowman**
An easy to learn song that will make your little one aware that there are other places in the world that celebrate Christmas where it is cold and snowy.

7. **Jingle Bells**
A happy and cheery tune performed by the Wiggles that your little one will love.

8. **The Little Drummer boy**
A beautiful song that will entrance your child. They can even drum along to the song as well.

9. **Let’s clap hands for Santa Claus**
A lovely rendition by the Wiggles, great for the Christmas build up!

10. **Yule be wiggling**
This lovely song where The Wiggles help Santa delivering toys all over the world. A great way to remind your little one of the different ways countries celebrate Christmas.
Favourite Christmas Movies

- Santa Claus: The Movie
- Bad Santa
- Miracle on 34th Street
- A Muppets Christmas Carol
- Home Alone
- Elf
- It’s a wonderful life
- National Lampoon’s Christmas Vacation
- The Santa Clause 1, 2, 3
- Santa Claus Conquers the Martians
- The Polar Express
- Lethal Weapon
- Merry Christmas, Mr Lawrence
- The Holiday
- The Grinch That Stole Christmas
- Deck The Halls
- Mickey’s Christmas Carol
- Jingle All The Way
- Unaccompanied Minors
- Christmas With The Kranks
- Fred Claus
Here are our 2012 top books for Christmas about Christmas! Don’t forget that the Huggies Bookclub can post to you or to your friends and family. With free gift wrapping for Christmas it is a very easy way to get gifts for your loved ones!

**Christmas: Baby Touch and Feel**

Help your baby discover all about Christmas with touch and feel textures.

Stroke, tickle and touch the textures together with your baby and help them discover all about Christmas. Let their little hands roam and feel how shiny the stars are, how silky the angel, how woolly the stocking and how velvety the reindeers. They’ll learn as you play.

Twinkly, bumpy, scaly, silky, sandy, sticky and shiny textures in a chunky package: perfect for encouraging tiny fingers to explore and tiny minds to develop.

RRP $7.95
Huggies member $6.75
[Buy it now!](#)

**Madeline’s Christmas 70th Anniversary Edition**

It’s Christmas Eve, and Miss Clavel and her charges are all in bed with colds. All except Madeline, who answers the door to a rug-seller. But when she discovers that the rug-seller is also a magician, the little girls are whisked away on a magic Christmas carpet ride! The small but feisty heroine, Madeline, and her charming Parisian world have been loved by children and adults alike for seventy years.

RRP $16.99
Huggies member $13.59
[Buy it now!](#)
The Little Drummer Boy

Annie’s grandfather carves The Little Drummer Boy from the leg of an old oak table as a Christmas gift for his small granddaughter. And throughout her life Annie’s favourite decoration travels the world with her and always hangs on the Christmas tree at her house, close to the top. Seasons and fashions come and go and Annie has children and grandchildren of her own but the pair remain together, although as they age they both start to fade. But they put that down to being well loved.

RRP $24.95
Huggies member $19.96
Buy it now!

Suzy Goose and the Christmas Star

When Suzy Goose decides that the Christmas tree is missing a star, she sets off on a journey to fetch the shiny star in the sky. No matter how far she travels, she never reaches it. But when she finds herself back at the tree, everyone has a beautiful Christmas surprise!

RRP $16.95
Huggies member $13.56
Buy it now!

Dear Santa

A fabulously festive follow-up to the classic lift-the-flap book, Dear Zoo – now in a brand new paperback format!

A letter to Santa starts off on a merry chain of gift-wrapping, but nothing is quite right, and each time he thinks better of his choice. Lift the flaps to unwrap each present and find out what Santa chooses as the perfect present in the end!

RRP $12.99
Huggies member $10.39
Buy it now!
**Santa Koala Activity and Sticker Book**

The Santa Koala Activity and Sticker Book is packed with fun things to do. With join-the-dots, colouring-in, word searches, mazes, and more! Have a jolly Aussie Christmas with Santa Koala and his mates.

RRP $5.99
Huggies member $4.79
[Buy it now!](#)

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**Tickly Christmas Wibbly Pig**

Big Aunt Larlie is coming to stay and she’s brought her knitting needles and lots of balls of wool. She has already given Wibbly a scarf and some gloves and now Wibbly is worried that there is another tickly Christmas present on the way... A perfect tale of a small child’s anticipation of Christmas.

RRP $16.99
Huggies member $13.59
[Buy it now!](#)

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**Kipper’s Christmas Eve**

Which is best Kipper wonders: Christmas Day or Christmas Eve? Presents or expecting presents? Kipper’s friends: Pig, Arnold and Tiger are all getting ready for Christmas too and Kipper manages to give little Arnold his best Christmas Eve ever.

RRP $16.99
Huggies member $15.59
[Buy it now!](#)
Bruce Saves Christmas

‘All the other kangaroos, Thought him rather shy and small. They didn’t think poor Brucie, Could be any help at all . . .’ Brucie the joey loves reading books and doing science reports—how can he help Santa fly the ute on Christmas Eve? But when a catastrophe occurs that will surely prevent Santa from delivering the presents, Brucie must use all his smarts to save the day! Come along for the ride with Santa and his team of roos in this funny and sweet Christmas tale.

RRP $15.99
Huggies member $12.79
Buy it now!

The Night Before Christmas

Young children will love to join in the excitement of waiting for Santa to visit on Christmas Eve, as seen through the eyes of two little mice. With lively rhyming text from an award-winning author, and heartwarming illustrations from a strong new talent, this wonderfully cosy and festive board book is destined to be a seasonal classic and would make the perfect stocking filler!

RRP $14.99
Huggies member $11.99
Buy it now!

Snowy’s Christmas

Featuring bright, beautiful, funny illustrations, this is a touching Christmas picture book with a lot of heart and a lot of bounce.

Snowy is a bit different to his friends. He feels a bit left out and doesn’t want to celebrate Christmas with his friends. But then a mysterious stranger arrives by the billabong. Suddenly Snowy’s Christmas is looking up . . . up . . . UP!

A gorgeous story about family, friends, fitting in and doing something special at a special time of year.

RRP $29.99
Huggies member $12.95
Buy it now!
The Huggies List of Best Christmas Apps for your iPhone

There’s an app for just about everything these days and Christmas is no excuse! We’ve gathered a list of our favourite Christmas apps for the iPhone this year and we hope you enjoy it as much as we do. It includes our brand new Huggies Christmas App, plenty of games and activities for the kids and some cooking and organisational helpers for mums and dads. Merry Christmas!

HUGGIES® Baby Faces
• **Price:** Free
• **Description:** We’re excited to be releasing our adorable baby faces Christmas app. Take a pic of Bub with your iPhone and add Christmas hats, Santa beards and other cute accessories. Perfect for posting to Facebook or sending to friends and family as eCards!

Christmas!!
• **Price:** Free
• **Description:** One of the few high quality free Christmas apps on the market, Christmas!! is packed full of yuletide activities for both little ones and grown-ups! Inside you’ll find a Christmas countdown, gift list, advent calendar, games, Christmas songs, wallpaper and more!

Christmas Wallpapers HQ
• **Price:** Free
• **Description:** Already in the Christmas spirit? Make sure your iPhone is too with this huge selection of free Christmas wallpapers. Plenty of variety – from snowy landscapes to favourite characters the kids will love. Hello Santa and Rudolph!

Better Christmas List
• **Price:** $0.99
• **Description:** As one of the top rated Christmas apps in the App Store, this one is worth the small fee. Mums are arguably the best multi-taskers in the world; however, a little help never goes astray at Christmas time. You’ll find gift and shopping lists, budget trackers and more. You can also use a password to protect from prying eyes.

Good Food Festive Recipes
• **Price:** $2.99
• **Description:** For those of you who prefer traditional Christmas fare, this app is sure to impress. A huge variety of tasty recipes complete with high quality images may make you want to ditch the prawns and oysters this year.
Christmas Advent Calendar
• **Price:** Free
• **Description:** A gorgeous way to involve your little in the countdown to Christmas day. They can tap the virtual ribbon to unlock a new gift every day from the Advent Calendar.

Cookie Doodle
• **Price:** $0.99
• **Description:** This app is ideal for entertaining little ones who love helping in the kitchen. It comes with cookie cutters, cookie dough, sprinkles and enough cooking utensils to make your own virtual Christmas cookies (or any type of cookie for that matter). Great for keeping them busy when you’re busy in the kitchen too.

Santa’s Christmas Village
• **Price:** $1.99
• **Description:** For $1.99 you get 17 Christmas activities to get you in the festive mood. Includes educational and fun games such as Reindeer Memory, Santa’s List and Snowman Math, as well as musical activities like Oh Christmas Tree and our favourite, Bear Piano. The kids will love it!

Fuzzle Christmas
• **Price:** Free
• **Description:** The ultimate free and addictive Christmas puzzle game! With a number of levels available, this game is suitable for all ages, including mum and dad. The Christmas tunes in the background can’t help but get you excited for the silly season.

Christmas Sudoku
• **Price:** $0.99
• **Description:** This Christmas-themed take on already popular Sudoku is a must have this year. You can also challenge friends via Bluetooth, play on a number of levels and themes and send out Christmas postcards to friends and family. The option to play with festive goodies as opposed to numbers makes it fun for the kids too.

Huggies Pick for the iPad this Christmas

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**How the Grinch Stole Christmas by Dr. Seuss**
• **Price:** $5.49
• **Description:** This is our App Store ‘splurge’ item of the year, but it is definitely well worth it. The makers truly bring this Christmas classic to life and the little ones will absolutely adore it! With ‘read to me’, ‘read it myself’ and ‘auto play’ options available, it’s perfect for a range of ages. Looks great on the iPad, however, it’s also compatible with the iPhone.
Gift ideas for the whole family.

When it comes to getting gifts for family members a great way to do this is to shop online rather than battling the stores. From dad down to your newborn bub, we have a range of gift ideas for you. As Norlin Mustapha owner of Just Us Kids Online says: “Shopping online is so much easier, you don’t have to drag the kids along, it’s convenient – no hassling for car parks, or crowds! And with lots of online stores now providing prompt and free deliveries, with options of gift wrapping even, it actually saves you time shopping.”

A sensible suggestion is also to focus on gifts for your child that are both cute and practical. Spotlight is a great place to pick up some miniature cooking kits so your little one can join you in the kitchen! Buying gifts that fulfill these purposes means that they aren’t disposable or wasted gifts. Instead they are things that can be used on a regular basis and can be a valuable source of pleasure for your and your little one.

As well as being cute and practical it is important to get gifts that suit the individual needs and demands of your child. As Linda, owner of UrbanBaby says: “We love to choose gifts that inspire children and get the creative juices flowing, babies and littlies want to play and explore – rather than just be entertained. We’ve found kids love toys that are different, and we road test as much as possible with our own kids!” By shopping around you can ensure your little one gets the special something that will keep them happily occupied.

**Ideas for dad:**
- Live adrenalin voucher
- Cool dad travel mug
- Instant wine chiller
- Clongs

**Ideas for mum:**
- Kikki-k diary and calendar
- Sodashi skincare
- Dusk scented candles
- Day Spa voucher

**Presents for girls 0-1**
- Classic baby beads
- Eric Carle beautiful butterfly activity soft set
- Cozy sheepskin playmat

**Presents for boys 0-1**
- Baby crocodile comforter
- Kid o stack and nest cups
- Hug a planet rattle and squeak

**Presents for girls 1-2**
- Baba Hair clip set
- Jane Jenny lunch bag
- BenBat Go Vinci Backpack

**Presents for boys 1-2**
- Tickle Monster Laughter Kit
- Face food dish
- Clown foldable height chart
- Janod Wooden truck sorter

**Presents for girls 2-3**
- Link and Learn Kits
- Green toys chef set
- Ms Food face dish
- Duo Wooden puzzle

**Presents for boys 2-3**
- Wooden Percussion set
- Kobba Runner Balance bike
- Starter cooking set
- Quoit set

**Presents for girls 3-4**
- Cardboard Construction Fairy Palace
- Cuisipro cookie cutter set
- Lilliputians Reversible handbag
- Scrapbook mega set

**Presents for boys 3-4**
- Pizza chef making set
- Wheelies Wooden Car Set
- Rocket play set
Stocking fillers for kids.

We’ve included a list of stocking fillers for boys and girls that will have the advantage of filling it really well but without breaking the bank!

Think about the things your little one is interested in and keep the focus on that, but don’t be afraid to throw in the odd surprise to keep it interesting.

You can source many of the suggested ideas at stores like Spotlight, Thingz, your local pharmacy or the many online stores like Just Us Kids, Urban Baby, Icklekids or Cool Things.

Top 20 for boys

- Hackey sacks
- Toothbrush
- Tape measure
- Puzzle
- Planes or gliders
- Kite
- Colouring in books
- Glo sticks
- Silly putty
- Mini play clay
- Slinkies
- Toy cars
- High bounce balls
- Novelty Money box
- Seed packets
- Mini parachute men
- Magic tricks
- Spinning top
- Yo-yo
- Wooden egg clapper

Top 20 for girls

- Long dance ribbon
- Mini craft kits
- Finger paints
- Play doh
- Key rings
- Hairslides/bangles/bracelets
- Sticker books
- Mini brain teaser puzzles
- Bubble blower
- Scented pencils
- Mini projectors
- Space hopper
- Wind up toy
- Rubber duck/bath toys
- Hatching egg toy
- Stamping set
- Tambourine
- Bath crayons
- Cookie cutters
- Pack of playing cards
Homemade Christmas Cards
Seasons Greetings
Happy Christmas
Seasons Greetings
Merry Christmas
Happy Christmas
Print this handy sheet of Christmas Gift Tags and let the kids decorate them as they like. In addition to the mess you will get truly original artwork that is priceless.
From all of us here at Huggies® we wish you and your family a happy and healthy Christmas and all the very best for the year ahead. We hope you have enjoyed our Huggies® Christmas eBook. You can visit our eBook library at www.huggies.com.au at anytime for many more free pregnancy, baby and parenting eBooks.

The Huggies Team