

Recipes

Encourage your children to cook this Easter and keep them entertained with these egg-cellent Easter recipes!

Chocolate Easter Egg Nests

Ingredients/Equipment:

110g Rice Krispies/Cornflakes/Mini Shredded Wheat
150g milk chocolate
50g butter
Weighing scales
Chopping board
Large Mixing Bowl
Saucepan
Sharp knife
Wooden Spoon
Metal Spoon
Muffin Tray

To Decorate:

Sugar coated mini chocolate eggs

Method:

1. Break the milk chocolate into pieces
2. Put the chocolate and butter into a pan and melt over a low heat
3. Once melted, stir the cereal into the chocolate mixture
4. Spoon the mixture into a muffin tray
5. Chill for several hours, until set
6. Decorate with mini chocolate eggs to serve

Easter Bunny Biscuits

This fun Easter recipe is a great extra Easter treat.

Ingredients/Equipment:

65g butter
40g caster sugar
3tsp baking powder
3 eggs
2 tbsp milk
2 tsp vanilla
100g plain flour, sieved
Weighing scales
Chopping board
Large mixing bowl
Sieve
Rolling pin
Electric hand whisk
Wooden spoon
Sharp knife
Rabbit shaped cutter

Baking tray
Cooling rack

Method:

1. Preheat the oven to 200°C, gas mark 6.
2. Cream the butter and sugar together in a large mixing bowl, using a wooden spoon or electric hand whisk, until pale and fluffy.
3. Add the eggs and beat well.
4. Stir in the sifted flour and baking powder.
5. Gradually stir in the milk and vanilla until the dough starts to come together.
6. Lightly flour the worktop.
7. Roll out the dough then cut out the biscuits using the rabbit-shaped cutter.
8. Place the biscuits on greased baking trays and bake for 10 minutes.
9. Place on a cooling rack.

Hot Cross Buns

Ingredients/Equipment:

450g plain flour
1tsp salt
1tbsp mixed spice
50g butter
1 sachet easy blend dried yeast
225g mixed dried fruit
110g caster sugar
250ml milk
1 egg
Weighing scales
Chopping board
Piping bag and nozzle
Large mixing bowl
Small mixing bowl
Wooden spoon
Pastry brush
Saucepan
Sieve
Whisk
Sharp knife
Tea towel
Baking tray
Cooling rack

For crosses

1 tbsp flour

For glaze

2 tbsp sugar
3 tbsp milk
½ tsp mixed spice

Method for the buns:

1. Sift flour, salt and spices into the large mixing bowl.
2. Mix in the yeast, dried fruit and sugar.
3. In a saucepan, melt the butter.
4. Stir in the milk and heat gently until tepid.
5. Add the egg to the butter and milk mixture and whisk.
6. Add to flour mixture.
7. Mix well until it forms a dough.
8. Lightly flour work surface.
9. Place dough on surface and knead for 10 minutes until dough is smooth and elastic.
10. Divide into even pieces and form into balls.
11. Arrange the balls on a lightly greased baking tray.
12. Cover with a clean, damp tea towel and leave in a warm place for one and a half hours until they have doubled in size.

Method for the crosses:

1. Put the flour in a small mixing bowl with one and a half tbsp of water to make a thick batter
2. Fill the piping bag with the batter
3. Pipe a neat cross on each bun

Bake at 200C/ 400F/Gas 6 for 25 minutes

Method for the glaze:

1. Place the sugar, milk and mixed spices along with 3tbsp of cold water into a pan and heat gently for 2-3 minutes
2. When the buns are cooked, brush the glaze over each one

Easter Chocolate Cake**Ingredients/Equipment:**

200g dark chocolate (70% cocoa solids)

140g butter, softened

200g light muscovado sugar

5 medium eggs

1tsp baking powder

100g plain flour

Pyrex bowl

Large mixing bowl

Small mixing bowl

Saucepan

Weighing scales

Sharp knife

Chopping board

Wooden spoon

Whisk

XX cake tin

Greaseproof paper
Cooling rack
Knife

For the icing:

250g (9oz) dark chocolate
1tbsp golden syrup
100g (3 1/2oz) unsalted butter

To Decorate:

Sugar coated mini chocolate eggs

Method: Cake

1. Break the chocolate into pieces and place in Pyrex bowl
2. Place the bowl over a pan of simmering water to melt the chocolate
3. Once melted, set aside to cool slightly
4. Beat the butter and sugar together in a large mixing bowl until creamy
5. Separate the eggs and beat in the egg yolks, one at a time
6. Fold in the baking powder and flour
7. Stir in the melted chocolate
8. Whisk the egg whites until they hold their shape
9. Fold the egg whites into the cake mixture
10. Line the cake tin with greaseproof paper
11. Tip the mixture into the tin
12. Bake at 180°C/350°F/gas 4 for 35 minutes
13. Remove from the oven and leave to cool on cooling rack

Method: Icing

1. Put all the ingredients in a bowl
2. Place the bowl over a pan of simmering water until the chocolate and butter have melted
3. Allow to cool
4. Put the icing in the fridge and stir every 5 minutes, until ready to spread over the cooled cake

To decorate the cake:

1. Using a knife, spread the icing over the cake when it has cooled
2. Decorate with sugar coated chocolate min eggs

Games

What better way to spend Easter Sunday than with your friends and family. To liven it up a bit we have come up with some great games for everyone to enjoy.

Easter Egg Hunt

Start by hiding Easter eggs and other treats/gifts around the home and garden (weather permitting)
Once hidden challenge your friends and family to find as many as they can in 3 minutes

How Many Eggs?

Fill a jar with sugar coated mini chocolate eggs
Each person has to guess the number of eggs they think are in the jar
The person who guesses the right number or comes closest wins the jar of eggs

Easter Tag

This game is great fun – especially with its Easter twist

Begin by choosing someone who is the ‘Easter bunny’
The person who is the ‘Easter bunny’ has to chase the other players - but can only bunny hop
The other players also have to bunny hop around and try to avoid the ‘Easter bunny’
The first person to be ‘tagged’ becomes the ‘Easter Bunny’ and the game starts again
If any player runs, they automatically become the ‘Easter Bunny’

Crafts

We all know that kids can be bored especially over the Easter holidays, so we have put some crafty suggestions together for you to help keep your kids entertained over the break.

Decorative Eggs

What you need:

Eggs
Saucepan with lid
Egg Carton
Coloured crayons
Glitter paint with tip (on bottle)
Flat sided jewels in multiple colors and sizes
White craft glue
Pom Pom
Wool (brown/orange/yellow) – for hair
Wiggle eyes, in any size
Cooling rack/egg box
Marker pen

TIP: You will need to decorate only one side of the egg at a time. Decorate the other side when first side is dry.

How to make:

1. Place the eggs into a shallow pan, cover with water and boil gently for three minutes
2. Turn off heat and cover pan with a tight fitting lid and let sit for 15 minutes
3. Drain out the hot water and let cold water run over the eggs for several minutes
4. Fill the pan with cold water and let the eggs sit for 5 minutes
5. Remove the eggs from the pan and dry
6. Ensure that the eggs are cool and dry

Egg Heads

1. Place egg into empty egg carton
2. Cut the wool into lengths. The size of each will depend on how long you want the hair to be.
Cut enough lengths to cover the top of the egg
3. Cover the top of the egg in glue and stick the wool on top
4. Decide where you want to place the eyes and glue them in place. Alternatively draw the eyes on the egg with a marker pen.
5. Add a nose by gluing on a miniature pom pom.
6. Draw mouth with a marker.
7. Leave to dry.

Jeweled Eggs

1. At the top of the egg, make a scalloped circular design with the glitter paint.
2. Draw a blob of paint on the top of the egg (the blobs can be a large or as small as you wish).
3. Place a jewel on the top of the egg in the puddle of paint.
4. Draw a blob of paint on the side of the egg. Place a jewel in the blob.
5. Repeat as many times as desired on one side of the egg.
6. Let dry then repeat on the other side.

Bunny Ears

What you need:

White Card
Pink paper
Scissors
Pencil
Glue
Sticky Tape or stapler
Ruler
Pencil

How to make:

1. Cut a strip of card about 5cm wide by about 60cm long
2. Cut 2 ears out of the card about 21cm long x 8cm wide
3. Cut out 2 smaller ears out of pink paper
4. Glue the pink ears inside the white ears
5. Glue the ears inside the band, positioning to fit behind the child's head