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## RECIPES

## EASTER EGG FRUIT TARTS



Ingredients:
1 cup almond butter
1/4 cup honey
2 tsp vanilla extract
1/4 teaspoon salt
2 cup oats, dry

3/4 cup Greek yogurt
$3 / 4$ cup strawberries
$3 / 4$ cup blueberries
1 medium banana
$3 / 4$ cup grapes, green

## Method:

1. In a microwave safe bowl, add almond butter, honey, vanilla and salt. Microwave for 20 seconds, then stir until smooth.
2. Take 1 cup of the oats and place in a blender. Blend until the oats are finely chopped and resembles flour. Set aside.
3. Add the other cup of oats to the almond butter mixture and stir. Slowly add in a little of your homemade oat flour at a time until you get a mixture that you can form into a crust.
4. Depending on your brand almond butter the amount of flour may vary.
5. Take small amounts of the mixture and form Easter egg shaped disks. Place onto parchment paper or foil for easy cleanup.
6. Once all the Easter eggs are formed, spread on a layer of greek yogurt. Top with sliced fruit to make your designs and enjoy!


## EASTER CREAM CHEESE MINTS

## Ingredients:

1 package of cream cheese, softened
1/4 cup butter, softened
2 Ibs powdered sugar

1-2 tsp mint extract
Gel food coloring
$1 / 2$ cup powdered sugar for rolling mints

## Method:

1. Combine cream cheese and butter in a large mixing bowl and mix until smooth. Then, add 1 cup of powdered sugar, the mint extract, and mix until smooth.
2. Gradually, add the remaining powdered sugar until smooth and consistent.
3. Separate the mixture into four separate bowls, or however many different colors you want. Add a small amount of food color to each bowl and stir in until the color is uniform.
4. Cover and refrigerate for 2 hours or until firm enough to handle.
5. Line 2 quarter sheet pans with parchment paper and liberally dust with powdered sugar. Set aside.
6. Pinch off small amounts of the dough and form into a 1-inch balls. Roll each ball in powdered sugar and place on prepared sheet pans. Gently press the tines of a fork into the top of each ball. (You can also use the bottom of a shot glass if you don't want the lines.
7. Let stand, uncovered, for at least 4 hours or until the mints are firm. If the bottoms have any moisture, flip over and let stand again until the bottoms of the mints are also firm.

## CARROT GARDEN ICE CREAM



Ingredients:
2 packages Oreo cookies
1.5L vanilla ice cream

1 carton frozen whipped topping, thawed
1/2 cup vanilla icing
Orange food colouring
1 bag green Iolly snakes

## Method:

1. Finely crush half of the cookies; coarsely crush the remaining cookies.
2. In a large bowl, beat ice cream, whipped topping and finely crushed cookies until blended. Spread into an $8-\mathrm{in}$. square dish; sprinkle with crushed cookies. Freeze until firm.
3. Tint frosting orange; pipe carrot tops in rows over dessert. Cut green apple licorice into 1-in. pieces; separate strands, leaving one end intact. Place on carrots to form stems.


## CHICK DEVILLED EGGS

Ingredients:
12 large eggs, hard boiled and peeled 1/2 cup mayonnaise
$1 / 4$ cup finely grated parmesan cheese 2 teaspoon dijon mustard
1 red pepper, cut into small triangles 6 black olives, sliced

## Method:

1. Trim bottom of eggs so they stand upright. Cut off the top third of each egg, saving egg white tops.
2. Carefully remove yolks to a small bowl. Add the mustard, mayonnaise and Parmesan to the yolks and mash. Transfer mixture to piping bag. Pipe the yolk mixture into each egg white. Top with egg white tops.
3. Decorate the exposed yolk mixture with the pepper triangle "beaks" and olive "eyes." Refrigerate at least 1 hour.


BONUS RECIPE!

## Ingredients:

1 packet hummus
10 baby carrots
Clean miniature plant pots

## Method:

1. Spoon some hummus into thoroughly cleaned miniature pots. Then, poke some baby carrots into the hummus and enjoy!


## SHAVING CREAM EASTER EGGS



## Materials:

Hardboiled eggs
White vinegar
Shaving cream

Gel food colour
Muffin pan
Toothpicks

Method:

1. Place your eggs into a shallow container of vinegar to prepare them to take the dye. Keep the eggs in the vinegar for at least 20 minutes, but no longer than four hours. Carefully rinse the vinegar off the eggs and pat dry.
2. In a muffin tin, fill each cavity approximately $2 / 3$ full with shaving cream. Add a drop of food colouring in two or three complementary colours on top of the shaving cream in each cavity.
3. Use a toothpick or a wooden skewer to gently stir the food colouring into the cream, adding another drop of colour if needed. Gently place your dry egg on top of the coloured shaving cream in your muffin tin, trying not to allow the egg to touch the bottom of the tin. Allow the eggs to sit in the mixture 10 minutes for more pastel colours and overnight for bolder colours.
4. Once the colour has set, rinse your eggs directly under the tap. Gently pat your eggs dry with a paper towel and place on a smooth surface.


## EASTER BUNNY BOOKMARK

Materials:
origami paper
googly eye stickers
white paper
black marker
scissors
glue

Method:

1. Fold the paper diagonally. Unfold.
2. Fold into a triangle (coloured side on the outside). Grab hold of the top of the triangle (one sheet only) and fold it toward the bottom of the triangle.
3. Fold the left and right corner towards the bottom centre of the triangle. Crease and unfold.
4. Again grab the corner, this time folding it towards the top of the triangle. Crease well. Do the same with the other side.
5. Now tuck both tops inside the pocket. You now have your corner bookmark! You can also tuck the white triangle inside the pocket.
6. Cut ears, teeth and nose and glue them on, and add two eye stickers (or just draw your own).



Materials (Santa):
glitter craft foam
clothespin
yellow paper or card
small scrap of foam/ cardboard

## tape

black and orange pens scissors

## Method:

1. Start by cutting out a small rectangle of glitter foam, then trim around the corners to turn it into an oval egg shape and cut a zigzag shape across the egg.
2. Pinch open the clothespin. While it's open, add a small strip of tape to the side where the egg is going to go. Lay the egg upside down on the table and line up the top and bottom egg pieces.
3. Carefully press the clothes pin onto the back of the foam egg so that the opening in the clothespin lines up with the opening in the cracked egg. Try to line it up so that the end of the clothespin where your chick is going to go is in the middle of the egg.
4. Cut out a tiny chick shape from yellow paper or card. Then use a black gel pen and an orange gel pen to draw the eyes and beak.
5. Tape a tiny piece of craft foam to the back of the clothespin where the chick is going to go. Then add a little bit of crafter's tape to the paper chick and attach it to the little foam spacer you just attached.

https://onelittleproject.com/peekaboo-clothespin-eggs/

## ACTIVITIES




## 

Name
Find all the Easter words!

VNCAPGYTUWBKRESALOFK I XDBIBKDZDDYCAULXSAW OGLMWDRXIDCMGXVFDUIE XRKRWBWEASTERBUNNYHK NMIBAKLGUIHZXNBCJKWF MHKIFMSWXXOEREARKSWV XLTLUUTPFSPCHOCOLATE VSTBGYIPCRZFUAYTEFFY JLLYJPUXCTRWETFDCISE GLWNKTHDCTRZUHQKUPJA STFKEGKBPECARROTRCZG QGRYJAUQHEDMTAPGPPZC PHYWSLDQTGMPDBTOIDUR Y XWECZEEMGCOIBDTPMLR YSPBPPKFQHEVMIAUGVLA BASKETDJVUAQQTYWZLAL GAHWHMCUUNSUEUBIQOIM CHFORGLLATBMXONCCIDK HPLBPCFXVWE JOFRZRWEH PXKDPZKKUCJQKVNIGZGA

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## DOWNLOAD PDF

## Easter Surprise

The Easter Bunny and some of his friends are enjoying the day. Can you spot 10 differences betweeen the two pictures?


## SGAVENGER HUNT

It's not Easter without a scavenger hunt!

To get started, print a copy of this page, clip it to a clipboard, grab a pencil and see what you can find!

If you're just watching you might like to offer a prize to the scavenger who finds everything on the list. Happy hunting!



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