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WORD SEARCH

Find the hidden Christmas words.

ELF SANTA PRESENTS RUDOLPH

TINSEL STAR CHRISTMAS LIGHTS

CAROLS JINGLE CANDY JOLLY

ZRPMTJORBBVCZWO GERSIWISQLCCCSP RQEINUPOTUNARPS KISLSXRCMAOROLX NIEKEJDBUHROZRU FNNQLDPCVSGLIEQ HWNLHFLSSFPJ ILNDRSIASFSS $\mathsf{E}\,\mathsf{P}\,\mathsf{I}$ QGNIIC BFYHHLWSEHTIUAI IXKHQFITCTAIWNF KGPDXJJMTSYFTDH PPBLUGPAZJOLLYS RUDOLPHSVNPNGAB PBHUABXIQPEKOZP

Answers on page 18.



CHRISTMAS WISH LIST

lear Santa,					



FIND 5 DIFFERENCES



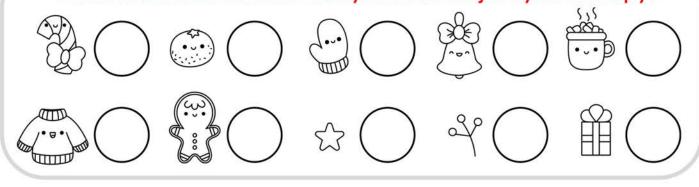


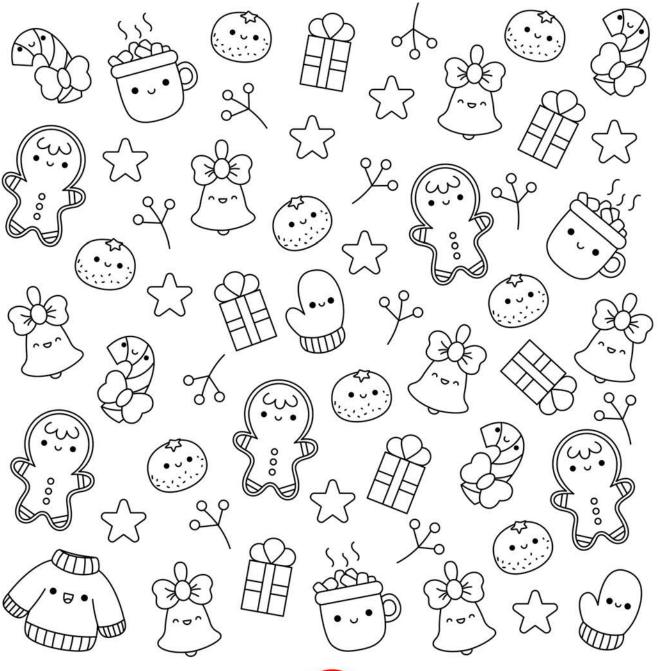
Answers on page 19.





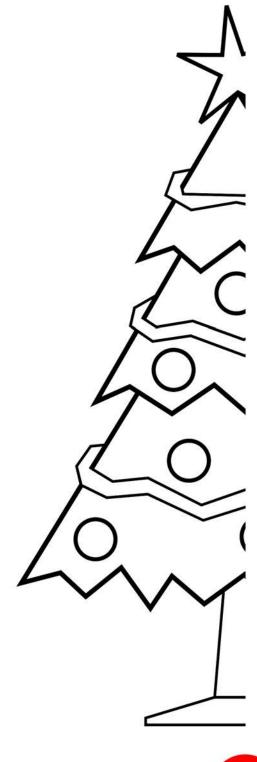
Write in the circles how many of each object you can spy.





CHRISTMAS TREE DRAW & DECORATE

Finish drawing the Christmas Tree. Colour and decorate it.





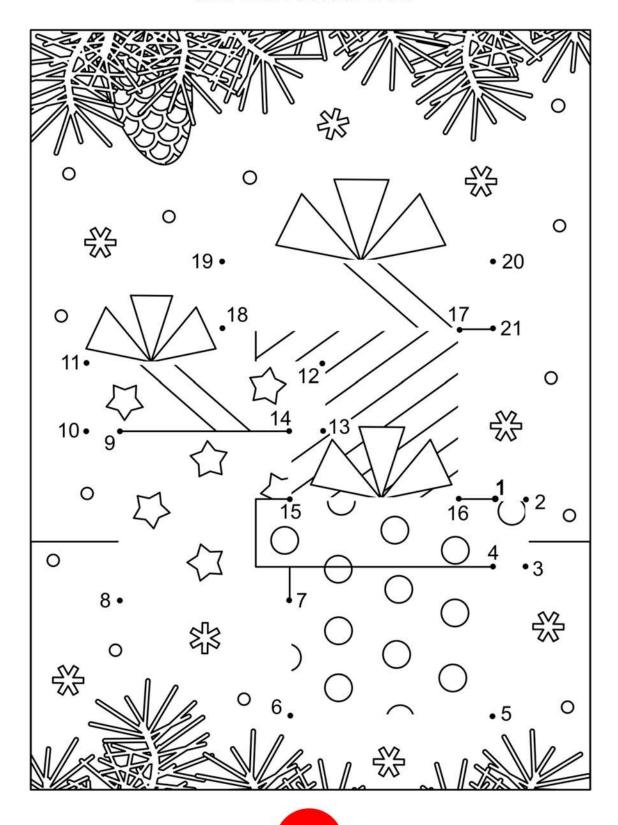
COLOURING IN

Colour in Santa and his reindeer.



CONNECT THE DOTS

Connect the dots to complete the Christmas scene and then colour it in.



MATCH THE HALVES

Match the halves by drawing a line to connect them.



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EASY MILO PINE CONES'



30M PREP | 10 SERVINGS | 253 CALORIES PER SERVE

ALLERGENS: RECIPE MAY CONTAIN LACTOSE, GROUNDNUT, GLUTEN, WHEAT & MILK.

Hidden inside cleverly arranged Nestlé Milo cereal is a gooey Biscoff and peanut butter centre. The result? A cute, sweet Christmas treat or edible gift that the kids will love to make themselves. You only need 5 ingredients to make them - and zero cooking time. All you have to do is mix the two spreads with butter and icing sugar, shape into cones and stud with the cereal. A dusting of icing sugar adds an extra festive touch!

INGREDIENTS

- 130g (1/2 cup) smooth peanut butter
- 80g (1/4 cup) Lotus Biscoff Spread
- 45g butter, chopped, at room temperature
 100g Nestlé Milo cereal
- 150g (1 cup) pure icing sugar, sifted, plus extra, to dust

2 METHOD STEPS

- 1. Place the peanut butter, Biscoff, butter and icing sugar in a bowl. Use a spatula to stir until evenly combined. Divide into 10 equal portions.
- 2. Use your hands to roll I portion into a cone shape. Starting at the base, insert pieces of cereal into the mixture to resemble a pine cone. Repeat with the remaining mixture and cereal. Dust with extra icing sugar to serve.

Refer to page 16 for recipe link which includes instructional video.



TINY TEDDY CHRISTMAS CANDY CANE SLEIGHS



15M PREP | 12 SERVINGS

INGREDIENTS

- 12 Tiny Teddy biscuits
- 12 mini M&M's
- 100g milk chocolate melted
- 12 treat size Milky Ways
- 24 mini candy canes
- 12 pretzels chopped into small pieces

7 METHOD STEPS

- 1. Lay each of the Tiny Teddies out flat on a tray or chopping board.
- 2. Stick one mini M&M onto each Tiny Teddy with a small amount of melted chocolate to resemble the nose.
- 3. Cut a tiny slit with a knife in the middle of each Milky Way.
- 4. Dip the bottom of each Tiny Teddy into the melted chocolate and then lightly press into the top of the Milky Way (the Tiny Teddy doesn't need to go right in the melted chocolate will help to keep it in place).
- 5. Spread melted chocolate along a 2cm section of each candy cane (approximately half to two-thirds of the way down) - I like to do this one sleigh at a time so that the chocolate doesn't set too quickly.
- 6. Place the Milky Way onto the melted chocolate and hold in place until set.
- Dip the ends of two tiny pretzel pieces into the melted chocolate and hold onto the top of the Tiny Teddy's ears until they have set.

Refer to page 16 for recipe link which includes step by step photos.



Source: bakeplaysmile.com

BROWNIE CHRISTMAS TREES



20M PREP | 45M COOK | MAKES 12 | 624 CALORIES PER SERVE ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK AND LACTOSE.

Turn the classic chocolate brownie into a festive Christmas tree with this fun recipe idea.

INGREDIENTS

- 200g dark chocolate, coarsely chopped
- 200g butter, chopped
- 1 cup (220g) brown sugar
- 3 Free Range Eggs
- 1 cup (150g) plain flour
- 1/3 cup (35g) cocoa powder
- 1/4 cup (60g) sour cream
- 1/2 cup (95g) white choc bits
- 125g butter, extra, softened

- 2 cups (320g) icing sugar mixture
- 1 tbsp milk
- · Green liquid food colouring
- M&M's Minis, to decorate
- Sugar stars, to decorate
- · Sprinkles, to decorate
- 100's and 1000's, to decorate
- 12 candy canes



BROWNIE CHRISTMAS TREES

6 METHOD STEPS

- 1. Preheat oven to 180C. Grease and line the base and sides of a 22cm square cake pan with baking paper.
- 2. Combine the dark chocolate and chopped butter in a saucepan over low heat. Cook, stirring, for 5 mins or until the chocolate melts and the mixture is smooth. Set aside for 5 mins to cool slightly.
- 3. Add the brown sugar to the chocolate mixture and stir to combine. Add the eggs and stir to combine. Add the flour, cocoa powder and sour cream and stir to combine. Gently fold in the white choc bits. Pour into the prepared pan and smooth the surface. Bake for 35-40 mins or until a skewer inserted in the centre comes out clean. Set aside in the pan to cool completely.
- **4.** Meanwhile, use an electric mixer to beat the softened butter in a bowl until very pale. Gradually add the icing sugar, in batches, beating well after each addition until pale and creamy. Add the milk and beat to combine.
- 5. Place the brownie on a clean work surface. Use a large serrated knife to trim outside edges of brownie. Cut in half. Cut each half into 6 triangles, about 10cm long and 6cm wide.
- 6. Tint half the icing green using green food colouring. Place in a piping bag fitted with a 5mm fluted nozzle. Pipe over half the brownie triangles. Place remaining icing in a piping bag fitted with a 5mm plain nozzle. Pipe over the remaining brownie triangles. Decorate the brownie triangles with M&M's, sugar stars, sprinkles and 100's and 1000's. Remove the round end of each candy cane. Attach the remaining candy cane to the base of each brownie triangle to make a Christmas tree.



EASY KITKAT CHRISTMAS HOUSE



55M PREP

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, PEANUTS, TREE NUTS, MILK & EGG.

Forget a gingerbread house! This fun Christmas house will delight all the children at your festive gathering.

INGREDIENTS

- 290g pkt Nestlé Bakers' Choice White Choc Melts
- 4 x 170g blocks Nestlé KitKat
- 2 x 170g blocks Nestlé KitKat Gold
- 13 Allen's Jaffas
- 33 assorted Nestlé Smarties
- 2 Nestlé Freckles

- 45g bar Nestlé KitKat
- 45g bar Nestlé KitKat Gold
- 190g pkt Allen's Party Mix Lollies, to decorate
- · Desiccated coconut, to decorate

EASY KITKAT CHRISTMAS HOUSE

6 METHOD STEPS

- 1. Place the white choc melts in a heatproof bowl set over a bowl of simmering water (don't let the bowl touch the water). Use a metal spoon to stir until smooth. Set aside to cool slightly.
- 2. Meanwhile, trim two 170g KitKat blocks to make the front and back walls with 10cm gables.
- 3. Spoon melts over edges of KitKat blocks to assemble the house on board. Once walls are secure, spoon melts over edges of KitKat Gold Blocks to secure roof to walls.
- 4. Place the remaining melts in a piping bag fitted with a fine plain nozzle. Drizzle a little of the melts over the roof and decorate with ALLEN'S JAFFAS. Reserve 7 of the NESTLÉ SMARTIES. Drizzle a little of the melts over roof eaves and decorate with remaining SMARTIES. Using the picture as a guide, secure Freckles to front and back walls to decorate.
- 5. Cut 2 fingers off the KitKat. Cut each KitKat finger in half crossways to form 4 even pieces. Using the picture as a guide, secure pieces to the sides of the house to form windows. Pipe a little of the melts between KitKat pieces to form a window. Cut a piece from the KitKat Gold to form a door and secure to front of house. Using a little of the melts, secure 1 of the reserved SMARTIES to door.
- 6. Secure remaining Smarties to bottom window eaves (3 per side). Use a little of the melts to form snow on top of roof and window eaves. Use the party mix lollies and coconut to decorate house as desired.

RECIPE LINKS



Easy Milo 'Pine Cones'

Search: Milo and biscoff pine cones recipe taste.com.au

Or, type into your browser: taste.com.au/recipes/peanut-biscoffpine-cones-recipe/9t7omw3y



Tiny Teddy Christmas Candy Cane Sleighs

Search: Tiny Teddy Christmas Candy Cane Sleighs recipe bake play smile

Or, type into your browser: bakeplaysmile.com/tiny-teddy-christmas-candy-cane-sleighs/



Brownie Christmas Tree

Search: Brownie christmas tree recipe taste.com.au

Or, type into your browser: taste.com.au/recipes/browniechristmas-tree/YDXduhFW



Easy KitKat Christmas house

Search: Easy KitKat Christmas house recipe taste.com.au
Or, type into your browser: taste.com.au/recipes/easy-kitkatchristmas-house-recipe/t4ys58c2



ANSWER KEYS

The following pages include answers to the activity pages.



ANSWER KEY WORD SEARCH

Find the hidden Christmas words.

ELF SANTA PRESENTS RUDOLPH

TINSEL STAR CHRISTMAS LIGHTS

CAROLS JINGLE CANDY JOLLY

ORB R SI NARPS Ε INU L S X K R O E K E F N N Q S F G T Н S SI R Α S B Q G N Р E H T H L W S C T A Τ Т M PA Ζ HUABXIQPEKOZP

ANSWER KEY FIND 5 DIFFERENCES







ANSWER KEY I SPY

Write in the circles how many of each object you can spy.



































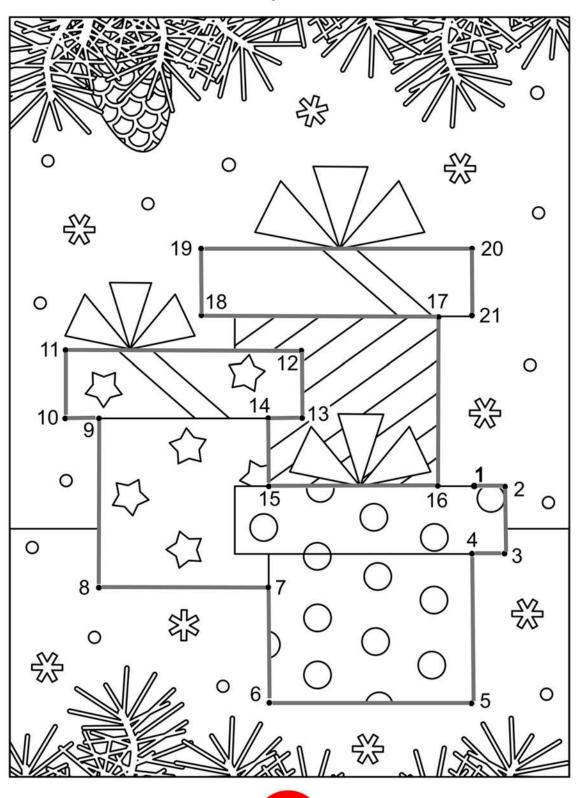






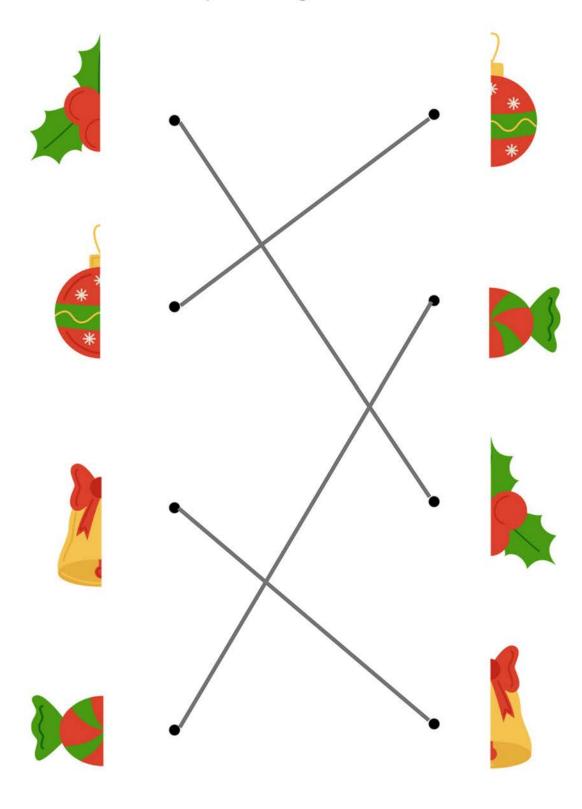
ANSWER KEY CONNECT THE DOTS

Connect the dots to complete the Christmas scene.



MATCH THE HALVES

Match the halves by drawing a line to connect them.



Merry Christmas

FROM THE TEAM AT









