

PRD. 
REAL ESTATE

Christmas

ACTIVITY BOOK



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CHRISTMAS COLOURING IN & ACTIVITY

WORD SEARCH

Find the hidden Christmas words.

S	N	O	O	S	N	O	W	M	A	N	U	D	W	A
L	E	I	C	T	B	L	W	I	N	T	C	E	I	G
E	R	T	H	R	R	I	E	W	T	W	H	E	N	I
I	O	W	R	E	A	T	H	P	R	G	R	R	M	N
G	L	E	I	T	P	G	A	R	N	H	R	T	E	G
H	W	Q	S	N	R	T	R	E	E	T	N	I	A	E
S	A	N	T	A	E	N	W	S	D	S	U	N	W	R
M	F	S	M	U	S	S	Z	E	D	E	E	S	A	B
E	K	L	A	M	E	C	E	N	B	G	W	N	E	R
R	L	E	S	E	W	I	N	T	E	R	I	O	L	E
B	E	G	W	S	I	R	D	S	L	I	N	W	L	A
E	S	H	I	N	N	S	E	N	R	N	C	S	Y	D
L	I	O	M	H	O	L	L	Y	L	G	D	A	H	E
L	T	R	E	C	H	M	A	R	L	I	G	H	T	S
S	N	O	W	F	L	A	K	E	S	G	I	N	G	D

SNOWFLAKES
SNOW
BELLS
HOLLY

CHRISTMAS
PRESENTS
TREE

LIGHTS
SANTA
WREATH
DEER

GINGERBREAD
SNOWMAN
WINTER
SLEIGH

Answers on page 23.

PRD.

3

CHRISTMAS WISH LIST



Dear Santa,

[illegible]

CHRISTMAS MAZE

Help Santa through the maze to find his hat.



Answers on page 24.

I SPY

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



11



11



7



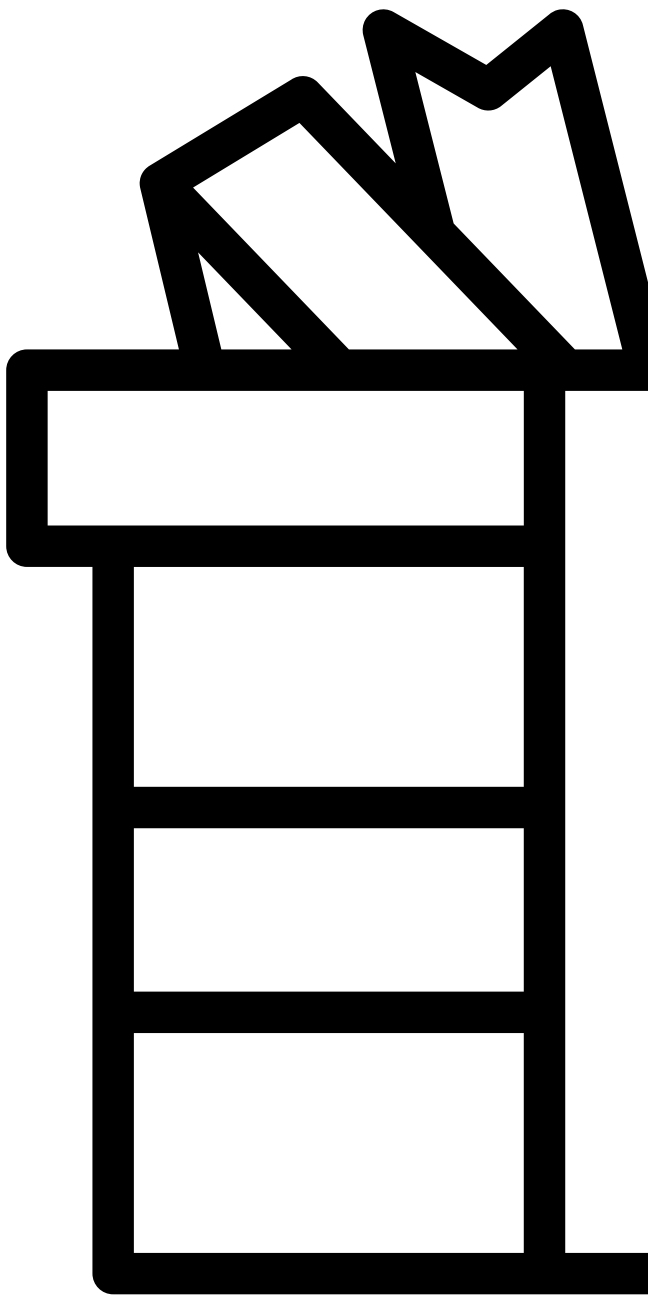
Answers on page 25.

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CHRISTMAS PRESENT

DRAW & DECORATE

Finish drawing the Christmas present. Colour and decorate it.



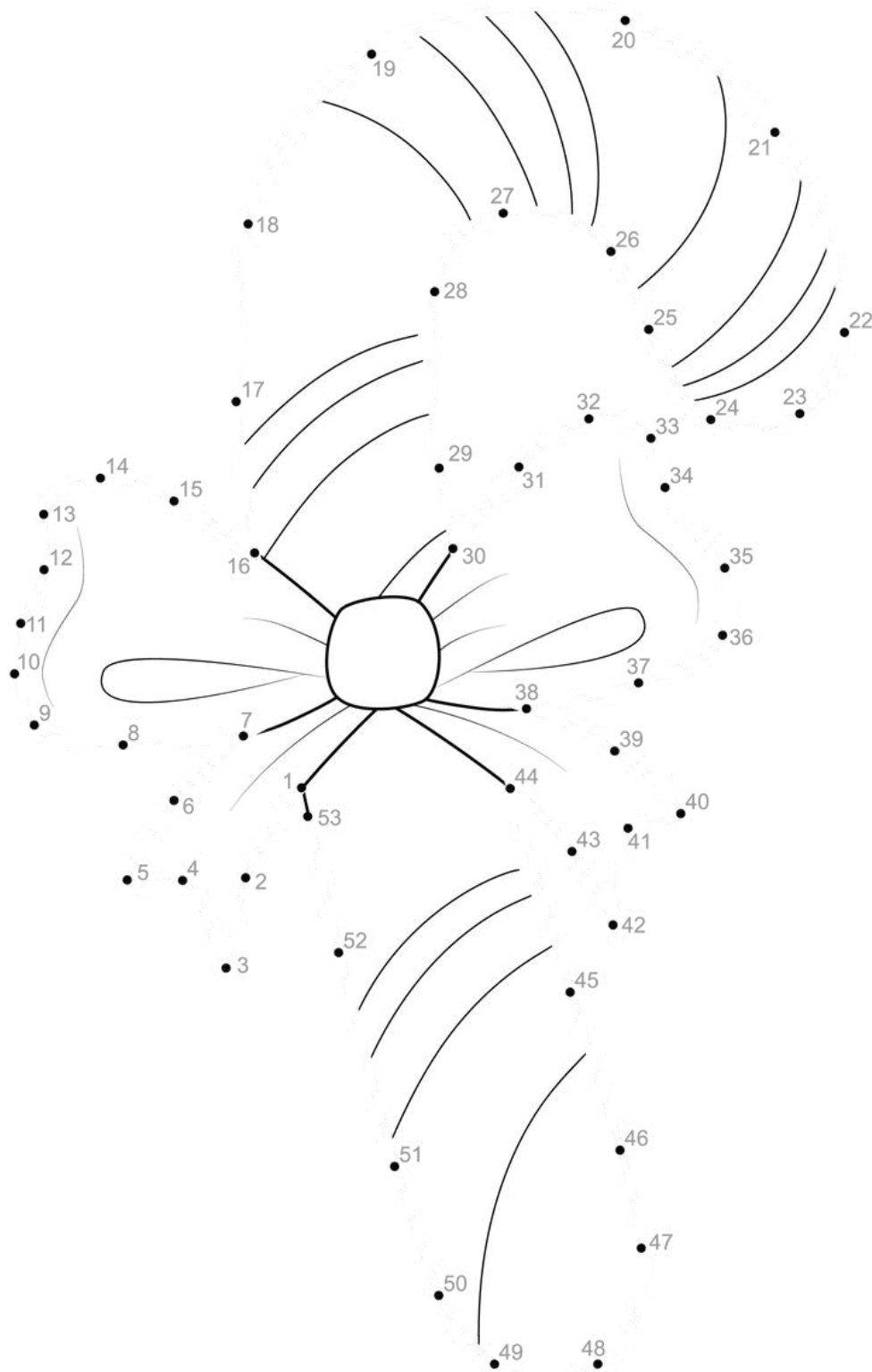
COLOURING IN

Colour in the fox and his presents.



CONNECT THE DOTS

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



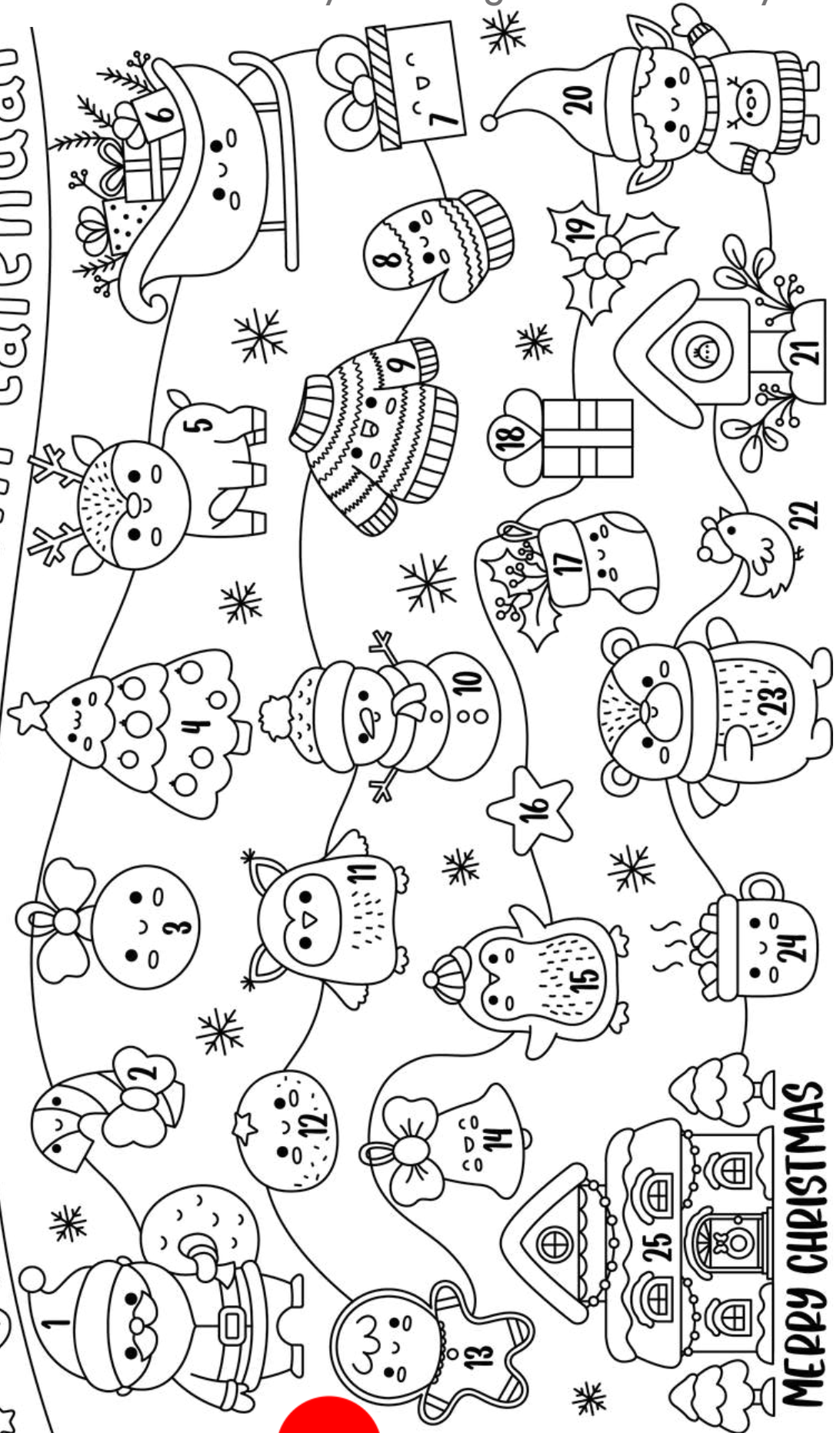
Answer on page 27.



ADVENT CALENDAR

Count down to Christmas by colouring in an icon a day!

CHRISTMAS advent calendar



PRD.

MERRY CHRISTMAS



CHRISTMAS RECIPES

GINGERBREAD CAKES

With the help of an adult and using pantry ingredients and a pie maker, these simple gingerbread cakes with cream cheese icing make a perfect Christmas treat.



10 MINUTES PREP | 25 MINUTES COOKING | 10 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, SULPHITES & MILK

INGREDIENTS

- 225g (1 1/2 cups) self-raising flour
 - 155g (3/4 cup) brown sugar
 - 2 tsp ground ginger
 - 1 tsp mixed spice
 - 2 eggs
 - 125ml (1/2 cup) milk
 - 125g butter, melted, cooled
 - Ground cinnamon, to sprinkle (optional)
- ICING**
- 250g tub spreadable cream cheese
 - 2 tbsp icing sugar mixture
 - 2 tsp fresh lemon juice



SCAN THE QR
CODE TO ACCESS
THE RECIPE LINK

4 METHOD STEPS

1. Sift the flour, brown sugar, ginger and mixed spice into a large bowl. Make a well in the centre. Whisk together the eggs and milk in a bowl then add to the well with the butter. Use a large metal spoon to fold until the mixture is just combined.
2. Turn on the pie maker. Place 1/4 cupful of the mixture into each pie maker hole. **An adult may be required to use the pie maker.** Close the lid and cook for 7 minutes. Lift out cakes and transfer to a wire rack to cool completely. Repeat with the remaining mixture to make 10 cakes in total.
3. To make the icing, stir all the ingredients in a small bowl until smooth.
4. Spread the icing over the cakes and dust with cinnamon, if using.

CHRISTMAS PUDDING TRUFFLES

With the help of an adult, give your loved ones these festive, pudding truffles this Christmas.



20 MINUTES PREP | 10 MINUTES COOKING | 45 MINUTES CHILLING | 20 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK & LACTOSE

INGREDIENTS

- 750g Christmas pudding or fruitcake
- 100g dark chocolate, chopped
- 30g Unsalted Butter
- 12 red glacé cherries, quartered and thinly sliced
- 200g white chocolate, chopped
- 12 green glacé cherries, quartered and thinly sliced

4 METHOD STEPS

1. Break up the Christmas pudding or fruitcake in the bowl of a food processor and blitz until it forms coarse crumbs. **An adult supervision may be required to use the food processor.**
2. Place the dark chocolate and butter in a heatproof bowl over a saucepan half-filled with simmering water. Stir until the ingredients melt together and the mixture becomes smooth. Add the melted chocolate to the Christmas pudding or fruitcake crumbs, and stir to combine.
3. Line a tray with baking paper. Roll large tablespoonfulls of the mixture into balls, and place on the lined tray. Transfer into the fridge to chill for 45 minutes.
4. Meanwhile, place the white chocolate in a heatproof bowl over a saucepan half-filled with simmering water. **An adult may be required to use the stove.** Stir until the chocolate has melted and becomes smooth. Use a teaspoon or piping bag to drizzle the melted white chocolate over the truffles, and decorate with the slices of cherries.



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ACCESS THE RECIPE LINK



Source: taste.com.au

CHOC PEPPERMINT BROWNIE

With the help of an adult, add a touch of minty freshness with this irresistible choc peppermint brownie.



35 MINUTES PREP | 30 MINUTES COOKING | 16 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK & LACTOSE

INGREDIENTS

- 150g butter, chopped
- 100g 70% mint dark chocolate, chopped
- 1 cup (220g) brown sugar
- 3 Australian Free Range Eggs, lightly whisked
- 2/3 cup (100g) plain flour, sifted
- 1/4 cup (25g) cocoa powder, sifted
- 3/4 cup (120g) icing sugar mixture
- 1 tbsp milk
- 1/4 tsp peppermint essence
- 35g Peppermint Crisp chocolate bar, finely chopped

**SCAN THE QR CODE TO
ACCESS THE RECIPE LINK**



4 METHOD STEPS

1. Preheat oven to 190C. **An adult may be required to use the oven.** Line a 20cm square cake pan with baking paper, allowing sides to overhang.
2. Stir butter and chocolate in a saucepan over medium-low heat until smooth and combined. Remove from heat. Stir in brown sugar. Set aside for 5 mins to cool.
3. Stir in egg, flour and cocoa powder. Pour into prepared pan. Bake for 25 mins or until just firm to touch. Set aside in pan to cool completely.
4. Remove brownie from pan. Combine icing sugar, milk and peppermint essence in a small bowl to make a runny icing. Drizzle brownie with icing. Sprinkle with Peppermint Crisp. Set aside for 15 mins or until set. Cut into pieces.

CANDY-CANE CHIP COOKIES

With the help of an adult, these great looking chocolate cookies are topped with crushed striped candy-canes.



25 MINUTES PREP | 15 MINUTES COOKING | 30 MINUTES COOLING | 12 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK & LACTOSE

INGREDIENTS

- 125g butter
- 2/3 cup brown sugar
- 1 tsp vanilla essence
- 3/4 cup plain flour
- 2 tbsp cocoa powder, sifted
- 1/3 cup desiccated coconut
- 10 mini candy canes
- 1 egg

SCAN THE QR CODE TO
ACCESS THE RECIPE LINK



4 METHOD STEPS

1. Preheat oven to 160C or 140C fan. **An adult may be required to use the oven.** Line two large baking trays with non-stick baking paper. Place candy canes in a snap-lock bag. Lay bag on a folded tea towel on a non-breakable surface (a cement path is good) and hit with a hammer to break up the candy canes.
2. Using an electric beater, beat butter, sugar and vanilla until light and creamy. **An adult may be required to use the beater.** Add egg and beat well. Mix in flour, cocoa powder and coconut using a flat-bladed knife. Mix in only 2/3 of the crushed candy canes. Refrigerate for 30 mins until firm.
3. Roll heaped tablespoons of the mixture into balls. Place onto the prepared trays, leaving room for spreading. Press out until about 1cm thick. Bake for 15 mins swapping the position of the trays halfway through cooking so they cook evenly.
4. As soon as cookies come out of the oven, sprinkle with the remaining candy-cane pieces and press in gently. Leave on trays for 5 mins then lift onto a wire rack to cool completely.



CHRISTMAS CRAFTS

FLUFFY SANTA SLIME

All crafts and activities should be supervised by an adult.



SLIME INGREDIENTS

- Red Glitter Glue (approx 150g)
- 1/4 cup water
- 1/2 tsp baking soda
- 4 cups unscented shaving cream (more if you'd like)
- Liquid Red Food Coloring
- 2 tbsp contact lens solution (must include boric acid and sodium borate in ingredient list)

SANTA JAR INGREDIENTS

- Glass jar
- 2 buttons to decorate
- black cardboard to decorate
- glitter cardboard to decorate

SCAN THE QR CODE TO
ACCESS THE
INSTRUCTION LINK



5 METHOD STEPS

1. First empty your bottle of red glitter glue into a bowl and mix in your water. Adding water is optional but it will make your slime stretchier. Also mix in your baking soda.
2. Add your 4 cups of shaving cream in and mix. This is where you'll need to add more red food coloring.
3. Slowly mix in your contact lens solution. Add just a teaspoon at a time and mix until you're satisfied that the slime is not too sticky. Knead while continuing to add in your contact solution a teaspoon at a time.
4. At this point you can see how your slime consistency has turned out. If it's too sticky, add a bit more contact solution. If it's not fluffy enough, you can add another cup of shaving cream and work it into the slime. If you're still finding it sticky you can use some hand lotion on your hands while you're mixing and kneading it.
5. Now you can play! Make sure to seal in a jar when you're done for safe keeping and storage.

SALT DOUGH ORNAMENTS

All crafts and activities should be supervised by an adult.



INGREDIENTS

- 4 cups flour
- 1 cup salt
- 1.5 cups warm water (maybe a little more)
- Small Circle Cookie Cutter
- Acrylic Paint
- Paintbrushes
- Glitter
- Clear Glue
- Gold Twine
- Clear glaze spray or mod podge
- Straw

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



INSTRUCTIONS ARE ON THE NEXT PAGE



Source: thebestforkids.com

SALT DOUGH ORNAMENTS

All crafts and activities should be supervised by an adult.

10 METHOD STEPS

1. Preheat your oven to 120 degrees Celcius. **Adults will need to do the baking part**, but kids can help decorate!
2. Combine your flour, salt and water and mix. Knead for 5-10 minutes or until your dough is soft. If your dough is too dry, add a tablespoon of water at a time. If your dough is too sticky, add a little bit of flour back in.
3. Once you're done kneading, roll out the dough to about 1/2 cm thickness. We recommend thinner ornaments to reduce baking time.
4. Using your ornament cookie cutter, cut out your shapes from your dough. Use a smaller circle cookie cutter to cut out the center of some of your ornaments. To make a hole for adding twine in, use a straw.
5. Bake for 2 hours at 120 degrees Celcius.
6. Once cool and completely dried, paint with acrylic paint.
7. You'll want to seal your ornaments before adding your glitter. Make sure your ornaments are completely dried through before sealing. Spray with a clear glaze spray or finish with mod podge to seal.
8. Now add clear glue on top of your ornament and shake glitter on top until you fill the ornament with glitter. For the photo versions we just put a few lines of glitter across the ornament.
9. Glue a photo to the back of the ornament.
10. Once you're done, add your gold twine for hanging them on the tree.



WATERLESS SNOW GLOBES

All crafts and activities should be supervised by an adult.



INGREDIENTS

- Artificial Snow
- Small Christmas trees
- Any small Christmas decorations
- Small Foam Balls (optional)
- Jars with Lids
- Hot Glue Gun

HELPFUL PROJECT INFO

- Age Level: 6+
- Mess Factor: Medium
- Difficulty Level: Easy
- Time to Complete: Under 30 minutes



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THE INSTRUCTION LINK

4 METHOD STEPS

1. Remove lids from jars. Glue small Christmas trees and other small Christmas decorations such as snowmen, trees, and/or presents inside the lids of the jars. Set aside.
2. Add artificial snow to each jar, about 2-inches up the side.
3. Add some foam balls over the artificial snow. The foam balls are like cute little snowballs!
4. Secure lid on the jar and gently shake to distribute the snow. Some of the snow will stick to the sides of the jar, giving them a Christmas-y look!



Source: CraftsbyAmanda.com

TAPE CHRISTMAS TREES

All crafts and activities should be supervised by an adult.



INGREDIENTS

- Cardboard
- Painter's tape
- Washable paint
- Large nylon brushes
- Muffin tin or container to hold paint
- Pom-pom balls, construction paper stars, stickers to decorate
- Washcloth - For spills and wiping hands



SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK

5 METHOD STEPS

1. **With an adult's supervision**, start by cutting your cardboard into a triangle tree.
2. Start taping in criss cross or diagonal lines over the cardboard.
3. Paint trees and wait until dry.
4. Once dry, carefully remove the taped sections to reveal the cardboard underneath.
5. Glue decorations.



Source: busytoddler.com

ANSWER KEYS

The following pages include answers to
the activity pages.

ANSWER KEY

S	N	O	O	S	N	O	W	M	A	N	U	D	W	A
L	E	I	C	T	B	L	W	I	N	T	C	E	I	G
E	R	T	H	R	R	I	E	W	T	W	H	E	N	I
I	O	W	R	E	A	T	H	P	R	G	R	R	M	N
G	L	E	I	T	P	G	A	R	N	H	R	T	E	G
H	W	Q	S	N	R	T	R	E	E	T	N	I	A	E
S	A	N	T	A	E	N	W	S	D	S	U	N	W	R
M	F	S	M	U	S	S	Z	E	D	E	E	S	A	B
E	K	L	A	M	E	C	E	N	B	G	W	N	E	R
R	L	E	S	E	W	I	N	T	E	R	I	O	L	E
B	E	G	W	S	I	R	D	S	L	I	N	W	L	A
E	S	H	I	N	N	S	E	N	R	N	C	S	Y	D
L	I	O	M	H	O	L	L	Y	L	G	D	A	H	E
L	T	R	E	C	H	M	A	R	L	I	G	H	T	S
S	N	O	W	F	L	A	K	E	S	G	I	N	G	D

SNOWFLAKES
SNOW
BELLS
HOLLY

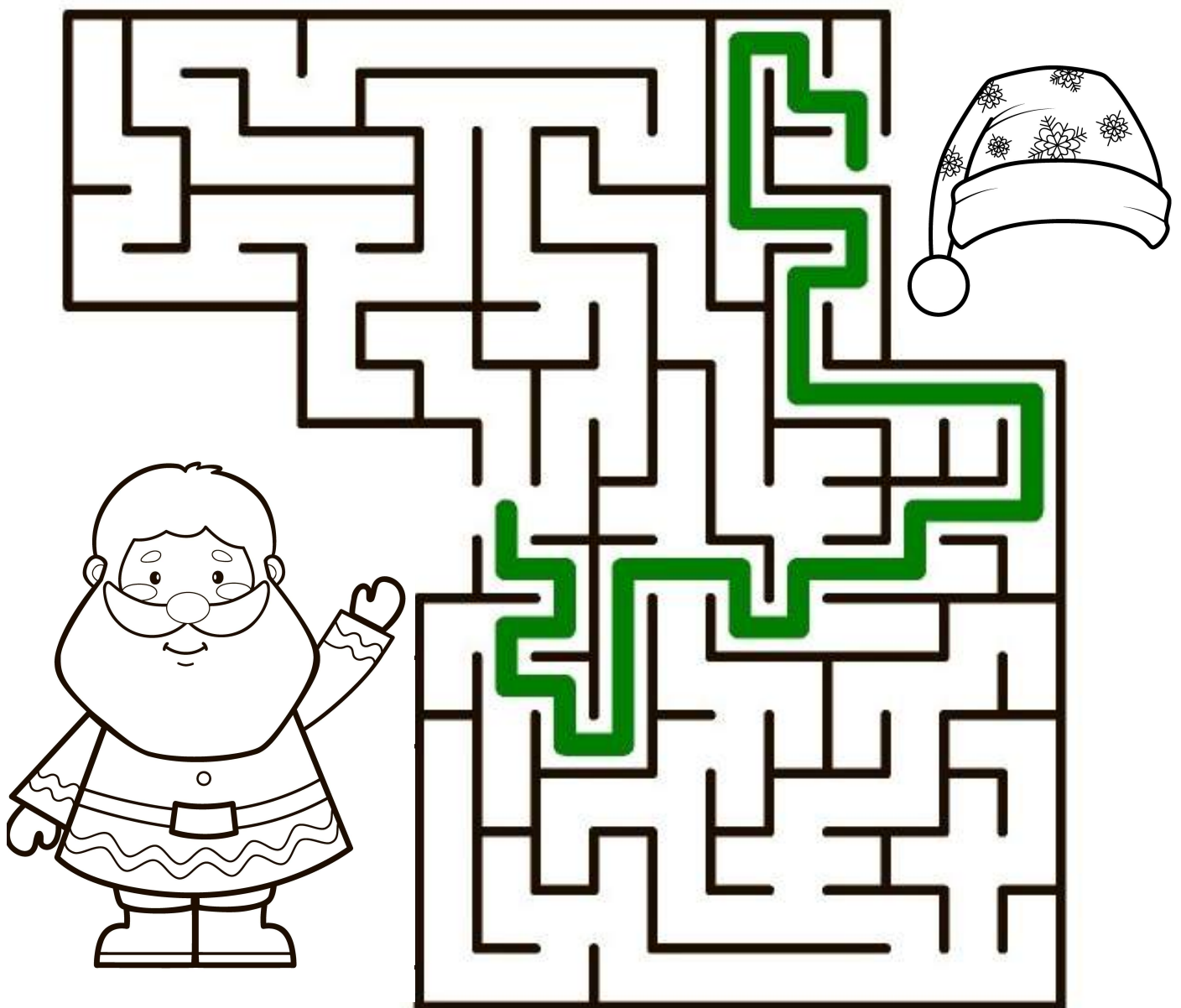
CHRISTMAS
PRESENTS
TREE

LIGHTS
SANTA
WREATH
DEER

GINGERBREAD
SNOWMAN
WINTER
SLEIGH

ANSWER KEY

CHRISTMAS MAZE



ANSWER KEY I SPY



12



4



10



6



7



8



6



3



3



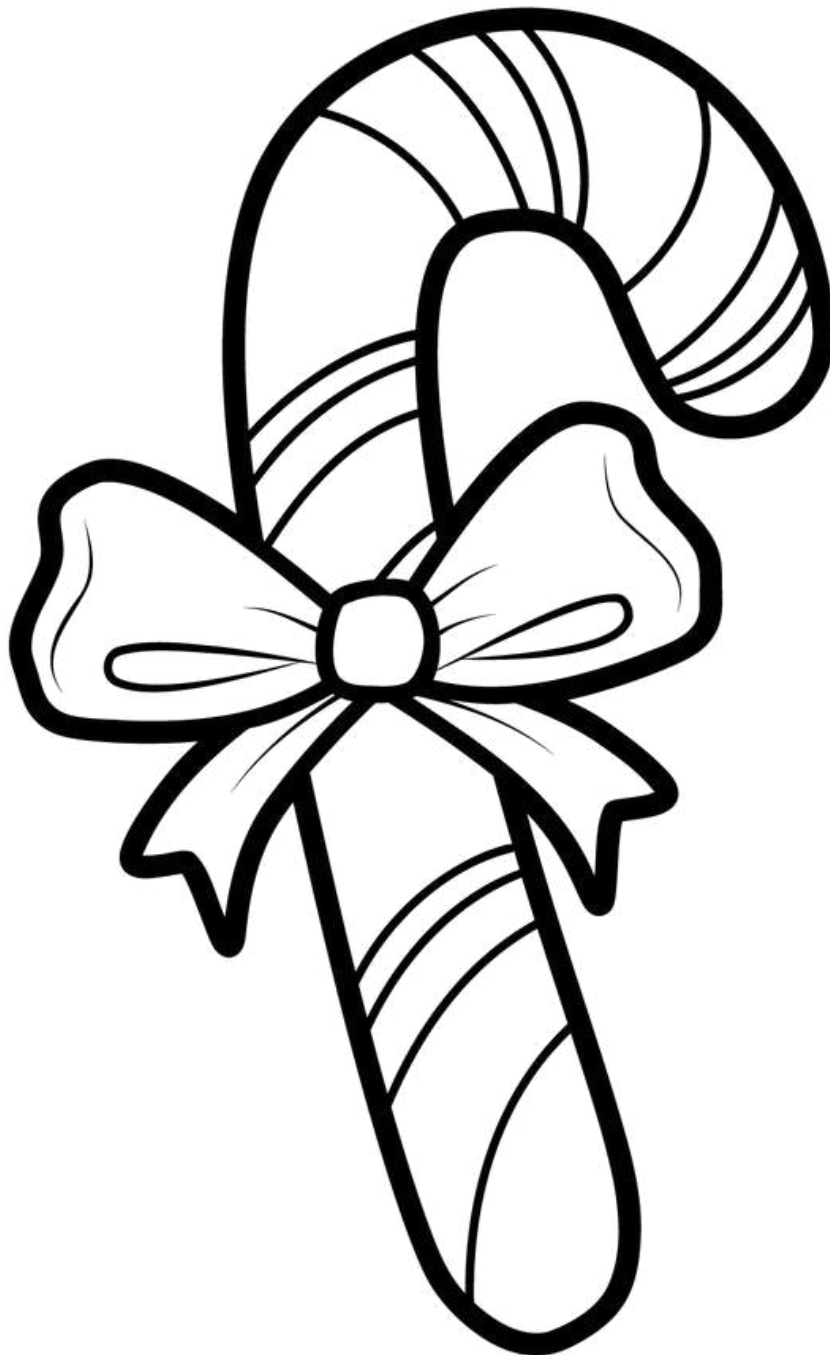
11

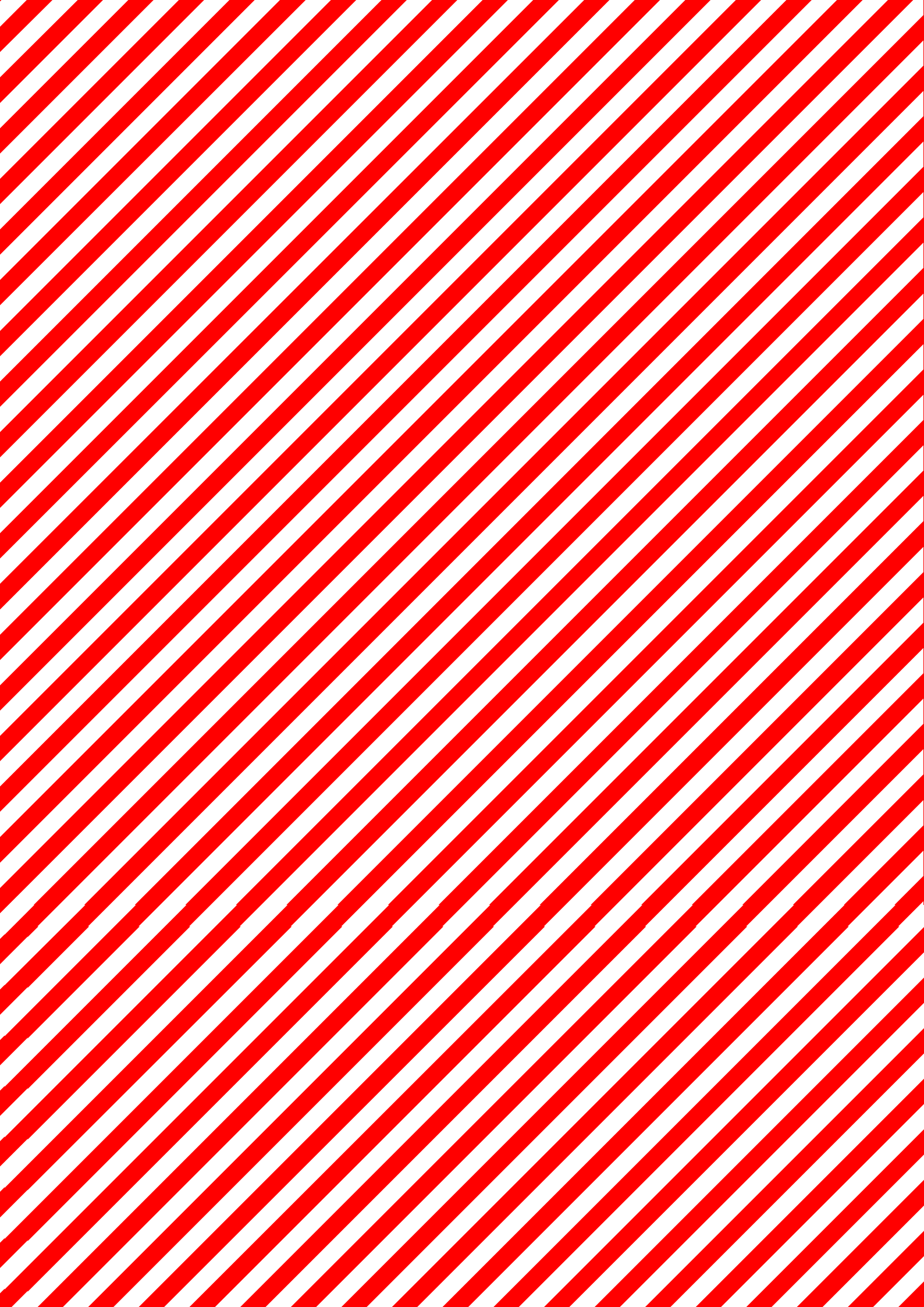
DRAW AND DECORATE



ANSWER KEY

CONNECT THE DOTS





Merry Christmas

FROM THE TEAM AT

PRD.  REAL ESTATE



PRD.  REAL ESTATE

PRD Office Name

Your trusted local agents.

 0000 0000

 info.office@prd.com.au

 www.prd.com.au/office



LATEST
FOR SALE



REQUEST
APPRAISAL



PROPERTY
MANAGEMENT