



**HAPPY
EASTER**



Easter Activity Pack

List of resources

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Schedule



What am I doing today?

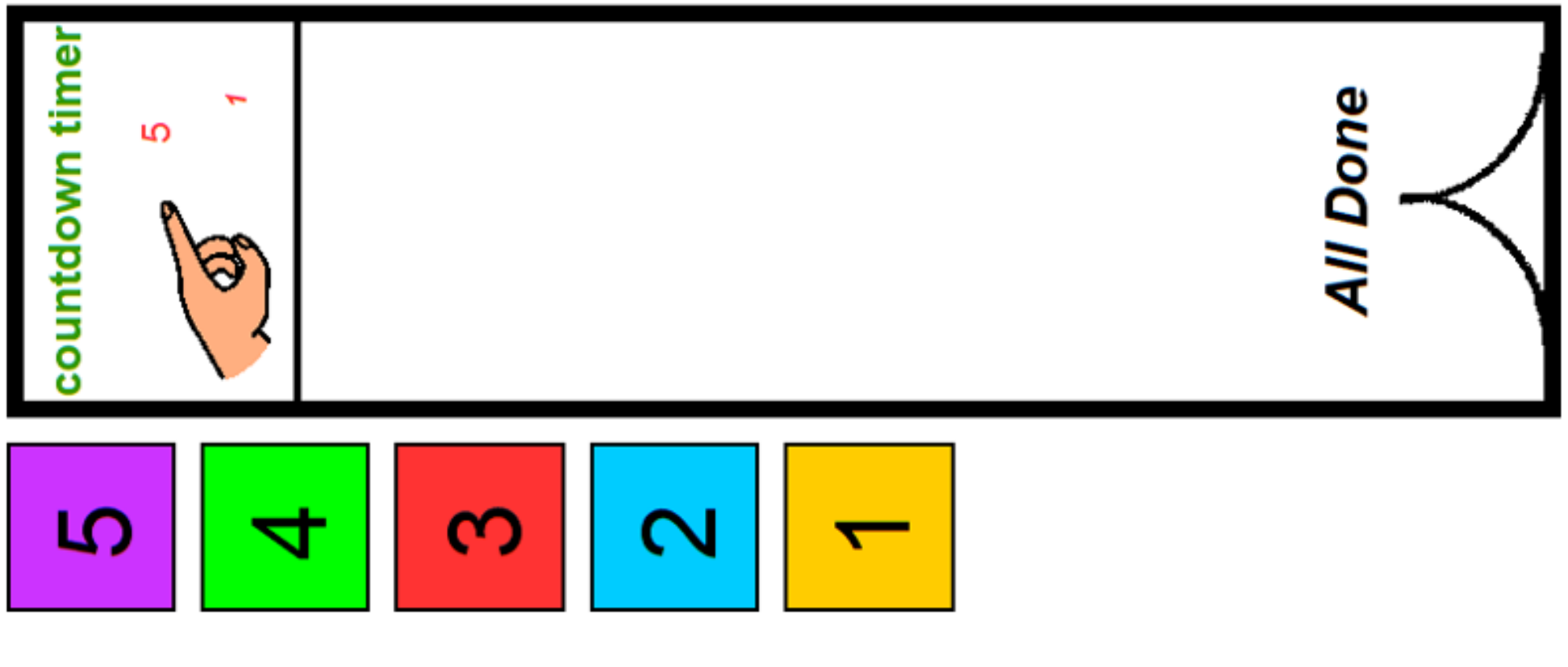
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Schedule pictures



Countdown



Easter nests



Ingredients:

- 200g milk chocolate
- 2 tbsp of golden syrup
- 50g butter
- 175g shredded wheat
- Mini eggs
- Bun cases

Method:

- Melt the chocolate, syrup and butter together
- Mix in the shredded wheat
- Spoon the mixture into bun cases
- Add 3 mini eggs to each nest
- Enjoy 😊

Easter brownie bites



Ingredients:

- 175g butter, chopped
- 150g dark chocolate
- 250g light brown soft sugar
- 85g self-raising flour
- 50g cocoa powder
- 3 large eggs, beaten
- 100g milk chocolate chips
- 24 mini chocolate eggs, plus extra to decorate

Method:

- **STEP 1** Heat oven to 180C/160C fan/gas 4. Line 24 holes of a mini muffin tray with paper cases. Put the butter, dark chocolate and sugar in a pan and heat it very gently, stirring all the time until the butter and chocolate have melted. Remove from the heat and leave to cool for a few mins.
- **STEP 2** Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm, melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.
- **STEP 3** Divide the mixture between the cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 mins until cooked but still gooey in the centre – they will continue cooking a little as they cool down. Leave to cool for 10 mins in the tin before transferring to a wire rack to cool completely.
- **STEP 4** Melt the rest of the chocolate chips in short bursts in the microwave, or in a bowl set over a pan of simmering water, stirring frequently. Leave to cool until it is quite thick, then dot a small amount on each cake and stick on some more mini eggs.



Easter bunny pancakes

Ingredients:

- 50g self-raising flour
- 50g wholemeal flour
- 2 small eggs, separated
- 150ml skimmed milk
- Oil for frying
- A few raisings for bunny paws, to serve (optional)
- 30g banan, sliced into rounds for the tails
- Extra chopped fruit to serve.

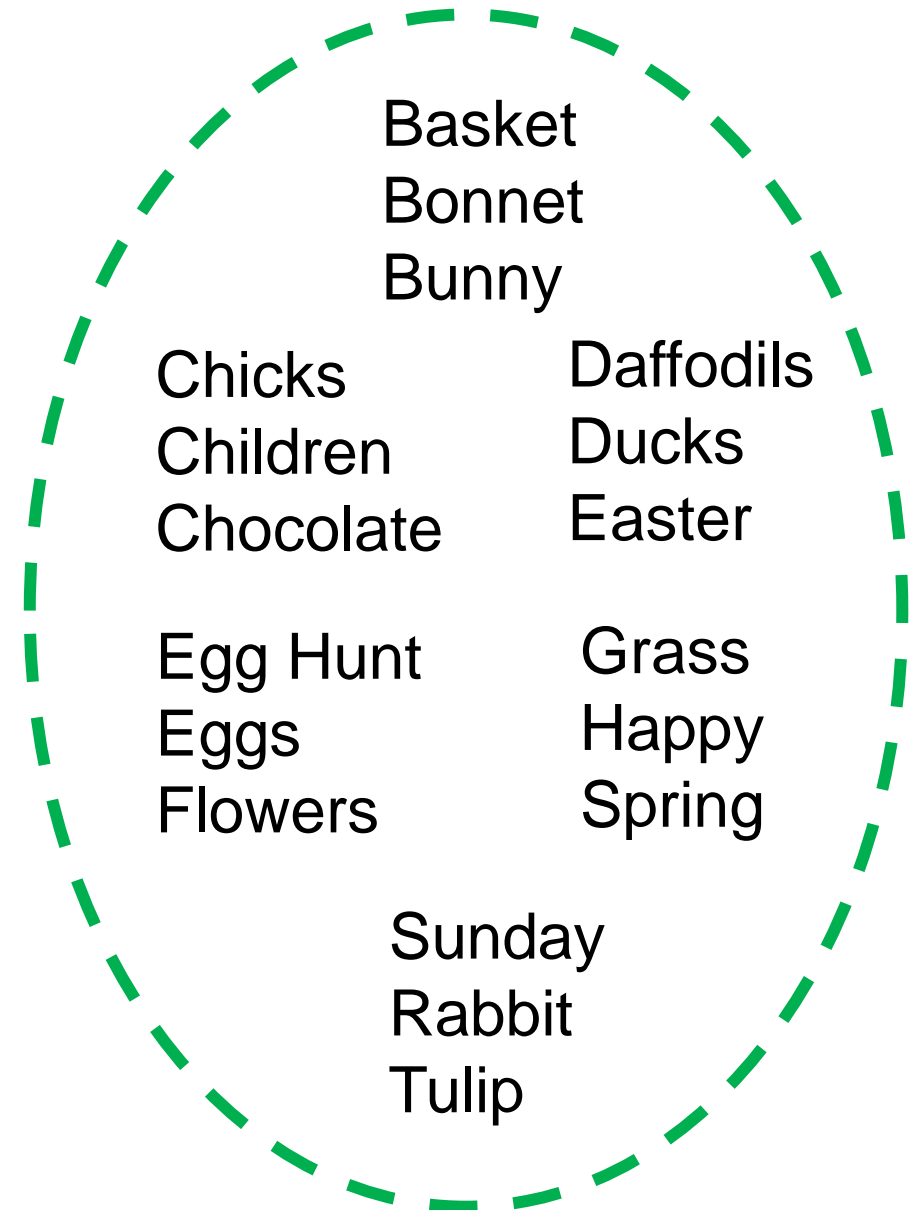
Method

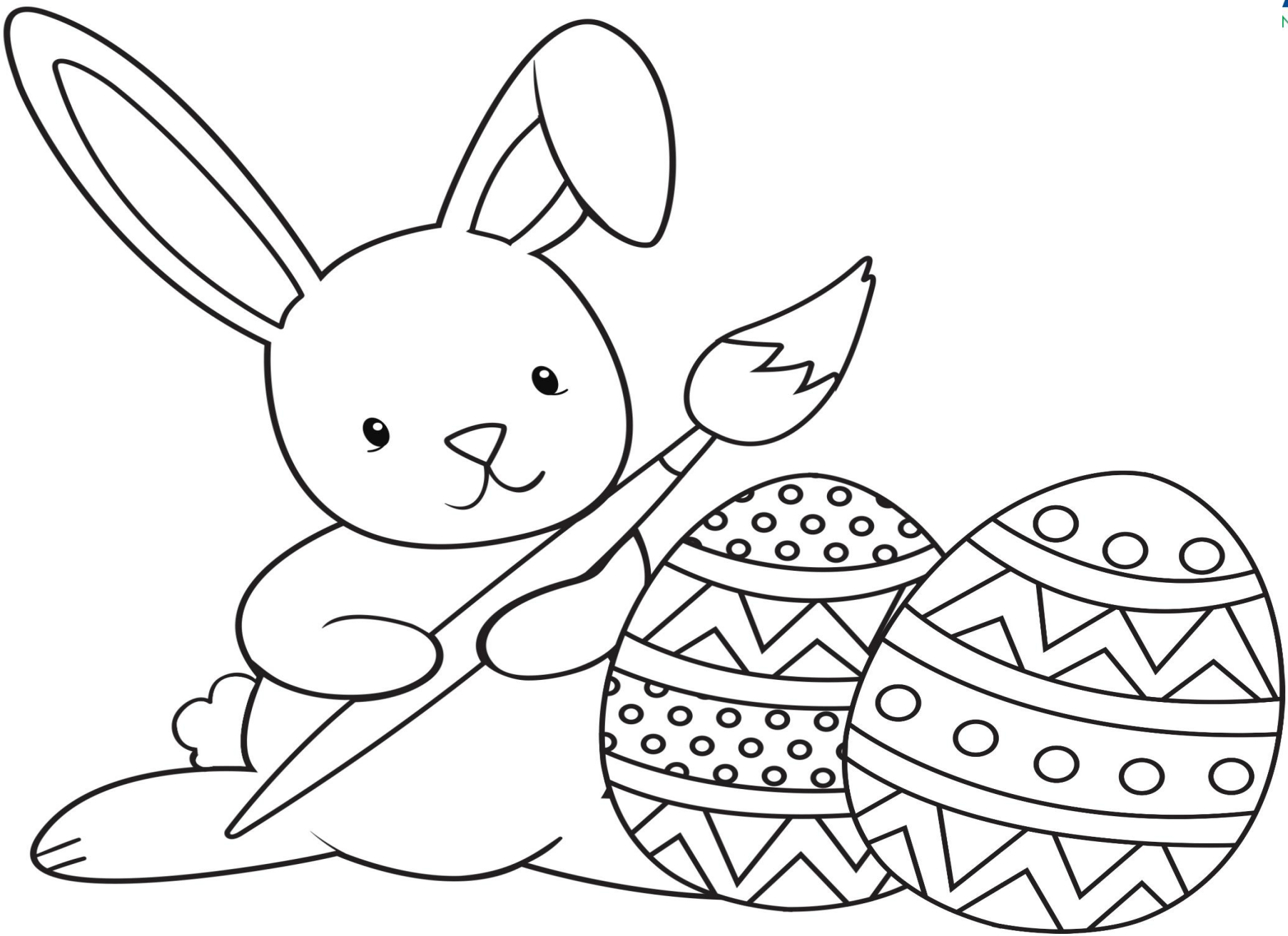
- **STEP 1** Put both the flours into a large bowl and whisk to break up any lumps. Add the egg yolks and a little of the milk, whisking to a thick paste. Add the remaining milk, a splash at a time, to loosen the batter.
- **STEP 2** In a separate bowl and using a clean whisk, whisk the egg whites until they hold stiff peaks. Gently fold the egg whites into the batter with a spatula, trying to keep in as much air as possible.
- **STEP 3** Heat a large non-stick pan over a medium heat and carefully wipe it with some oiled kitchen paper. Using a large spoon, add a generous dollop of batter to the pan in a round, for the bunny body. Add a smaller round for the head, two small ovals for feet, and two long thin strips for ears. Fit all the bunny components into the pan or cook them in batches.
- **STEP 4** Flip the pancakes after a minute or two, once the edges are set, the base is golden brown, and bubbles start to pop on the surface. Cook for another min until golden brown.
- **STEP 5** Put the bunny body in the middle of the plate, position the head, ears and feet just overlapping to look like the back of a bunny. Add a banana slice for the tail, and raisins (if using) for the feet pads.
- **STEP 6** Repeat with the remaining batter. Decorate with extra chopped fruit, if you like.

Easter wordsearch



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



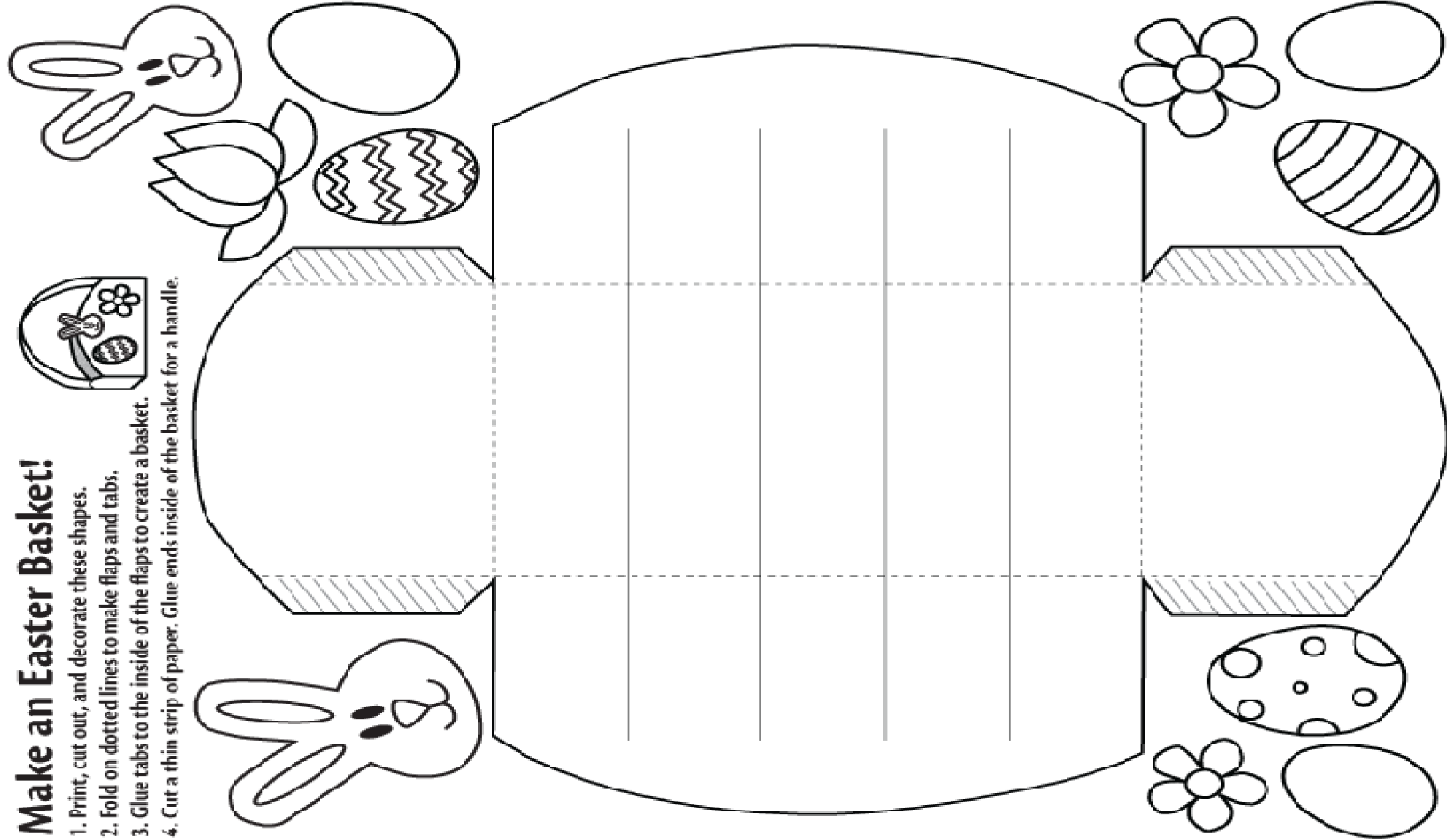
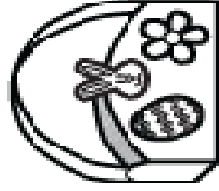






Make an Easter Basket!

1. Print, cut out, and decorate these shapes.
2. Fold on dotted lines to make flaps and tabs.
3. Glue tabs to the inside of the flaps to create a basket.
4. Cut a thin strip of paper. Glue ends inside of the basket for a handle.



Easter egg hunt



This way



This way



This way

Easter egg hunt

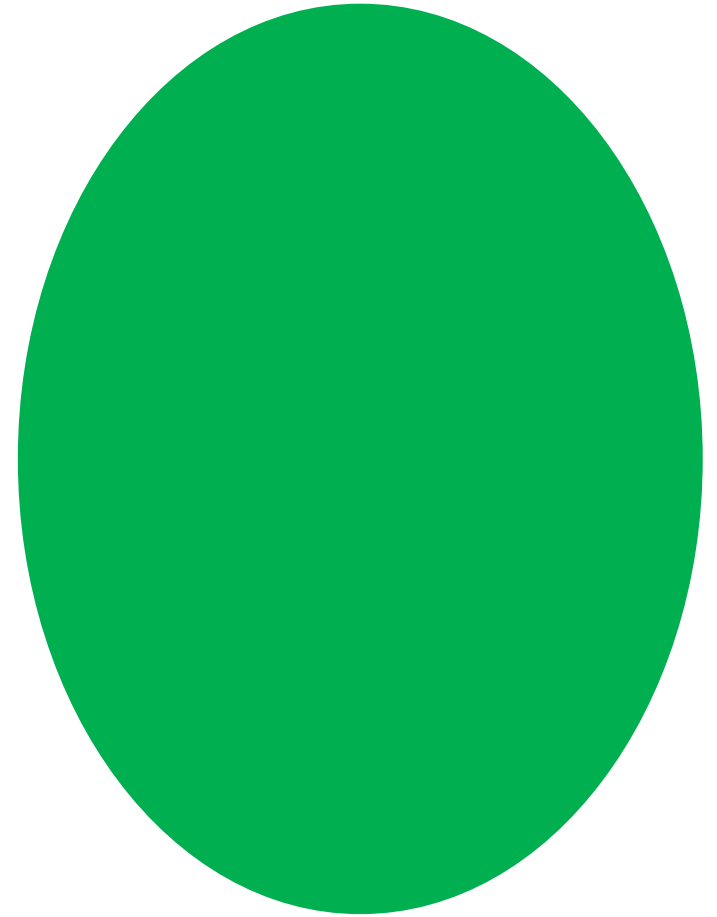
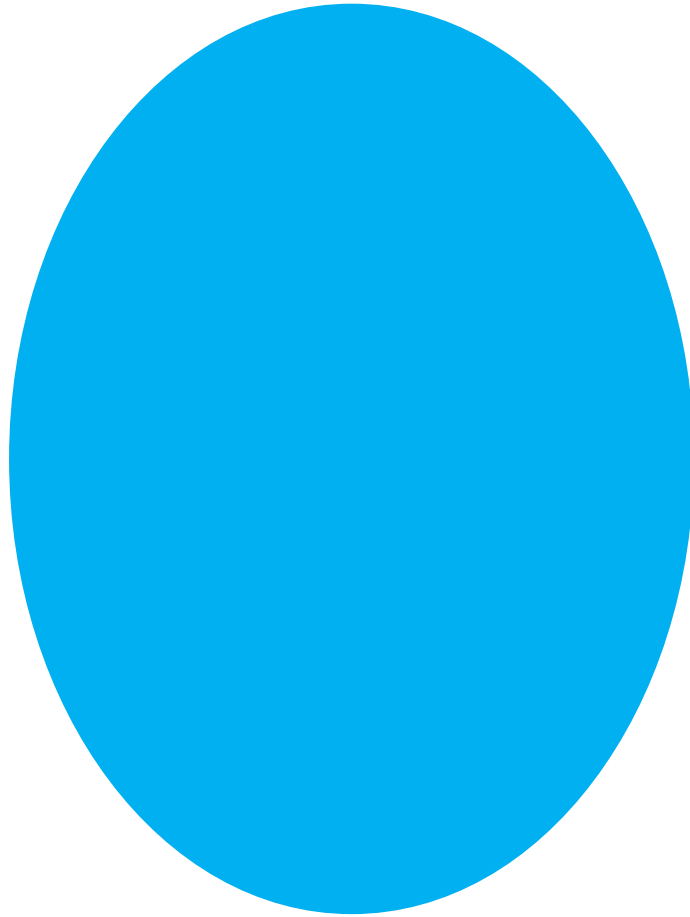
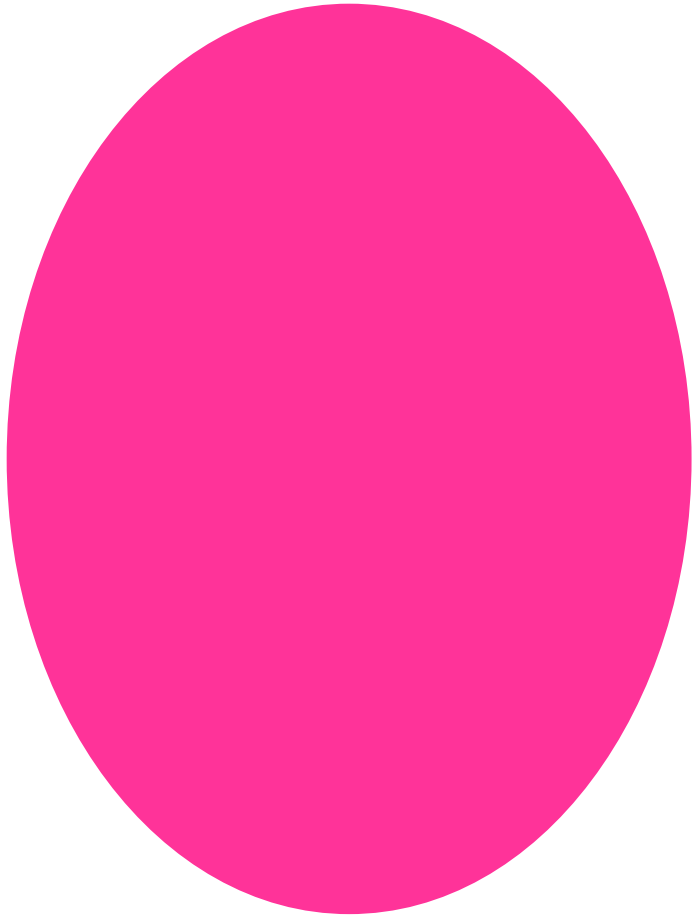
This way

This way

This way

Easter egg hunt

(paper eggs to hide)



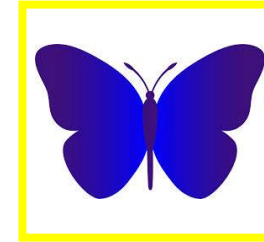
Scavenger hunt (hear and see)



Daisies ○



Birds ○



Butterfly ○



Daffodils ○



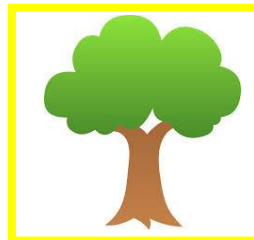
Bugs ○



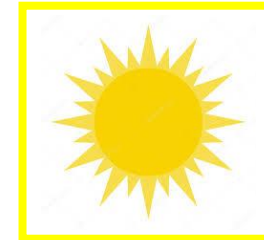
Clouds ○



Wildflowers ○

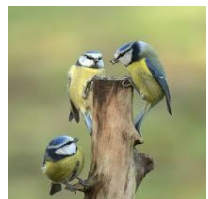


Tree



Sun ○

Scavenger hunt (hear and see)



Hear birds ☐



Smell flowers ☐



Hear lawn mower ☐



Smell cut grass ☐



Hear people talking ☐



Smell fresh air ☐