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|  | **Easter Holiday Family Fun Please ask permission first 😊** | | |  |
| **Dance Off**   Family competition, winner chooses the next dance. | Design an Easter Egg  Display the design in your window. | **PE with Me** Design your own fitness show for your family similar to Joe Wicks | Family Picnic  in the garden / living room,  help make the snacks for this. | |
| Den Building Use cushions, blankets etc to build a den/fort  Easy and Fun Blanket Fort Family Night Idea by The Littles & Me | I Spy  Look for Easter Eggs in windows around the neighbourhood. | **Cosmic Kids**  Try one of the yoga adventurse  <https://www.youtube.com/user/CosmicKidsYoga> | **Junk Challenge**  Using old boxes etc. to create a tall tower, robot or rocket. | |
| Kids Charades  Guess the movie or even just an action e.g. cycling a bike etc.  How to play Kids Charades | Official Rules | UltraBoardGames | **Fashion Show**  Wear different combinations of clothes. Try to be unusual 😊 | **Bubble Fun**  Make your own bubble mix with washing up liquid and water. | Secret Agent  Leave messages / clues around the house for your family to find. | |
| **Upcycle**  Wash out and decorate a tin or glass jar. Use it to store things. | Movie Magic Design an invite for your family to watch a movie together. | **Bird Feeder** Wash out a milk carton to make a bird feeder for the garden  Milk bottle bird feeder | Christmas ornaments, Easy crafts ... | Shadow Drawing When the sun creates a shadow, layout some objects to draw round | |
|  | **Easter Treats Please ask permission first 😊** | | |  |

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| Easy Easter Nests |  | Easter Biscuits |  |
| Ingredients 200g milk chocolate, broken into pieces 85g shredded wheat crushed (or rice krispies or cornflakes) 2 x 100g bags mini eggs cupcake cases  Method 1. Melt the chocolate in a small bowl placed over a pan of barely simmering water. Pour the chocolate over the shredded wheat or cereal and stir well to combine.  2. Spoon the chocolate wheat into 12 cupcake cases and press the back of a teaspoon in the center to create a nest shape. Place 3 mini chocolate eggs on top of each nest. | | Ingredients 200g unsalted butter, softened 200g golden caster sugar 1 large egg ½ tsp vanilla extract 400g plain flour, plus extra for dusting  Method 1. Heat oven to 200C/180C fan/gas 6 and line a baking sheet with baking parchment. Put the butter in a bowl and beat it with electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels a bit sticky, add a little bit more flour and knead it in. 2. Pull pieces off the dough and roll them out to about the thickness of two £1 coins on a floured surface. The easiest way to do this with small children is to roll the mixture out on a baking mat. Cut out shapes using a 9cm biscuit cutter, or a use the rim of a small glass and peel away the leftover dough around the edges. Press some clean toys gently into the biscuits, making sure you make enough of a mark without going all the way through. Re-roll off-cuts and repeat. 3. Transfer the whole mat or the individual biscuits to the baking sheet and bake for 8-10 mins or until the edges are just brown. Leave to cool for 5 mins, then serve. Will keep for three days in a biscuit tin. | |
| Crispy Chocolate  Fridge Cake |  | Easter Fun Snacks | |
| Ingredients   * 300g dark chocolate, broken into chunks * 100g butter * 140g golden syrup * 1 tsp vanilla extract * 200g biscuit, roughly chopped * 100g sultana * 85g Rice Krispies * 100-140g mini [eggs](https://www.bbcgoodfood.com/glossary/egg)   [optional](https://www.bbcgoodfood.com/glossary/egg) 50g [white chocolate](https://www.bbcgoodfood.com/glossary/white-chocolate)  Method   1. 1. Line a 20 x 30cm tin with baking parchment. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally, until smooth and glossy. Add the vanilla, biscuits, sultanas and Rice Krispies, and mix well until everything is coated. 2. 2. Tip the mixture into the tin, then flatten it down with the back of a spoon. Press in some mini eggs, if using, and put in the fridge until set. When hard, drizzle all over with the melted white chocolate and set again before cutting into chunks. | | Use whatever you have in the cupboard to make an Easter themed snack/lunch. Images below are for some inspiration 😊    12 IRRESISTIBLY CUTE EASTER BREAKFAST IDEAS FOR KIDS  These are just a few suggestions. The main thing is to play, have fun and relax as a family over Easter. We will be back in touch really soon to hear all your news. | |