



HARPUR
CENTRE



Christmas Activity Pack

HARPURCENTRE.CO.UK





Christmas Word Search



Can you find the words hidden in the puzzle?

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

CANDY CANE

JINGLE

CAROLS

JOY

CHRISTMAS

SANTA

REINDEER

ELF

STOCKINGS

MERRY

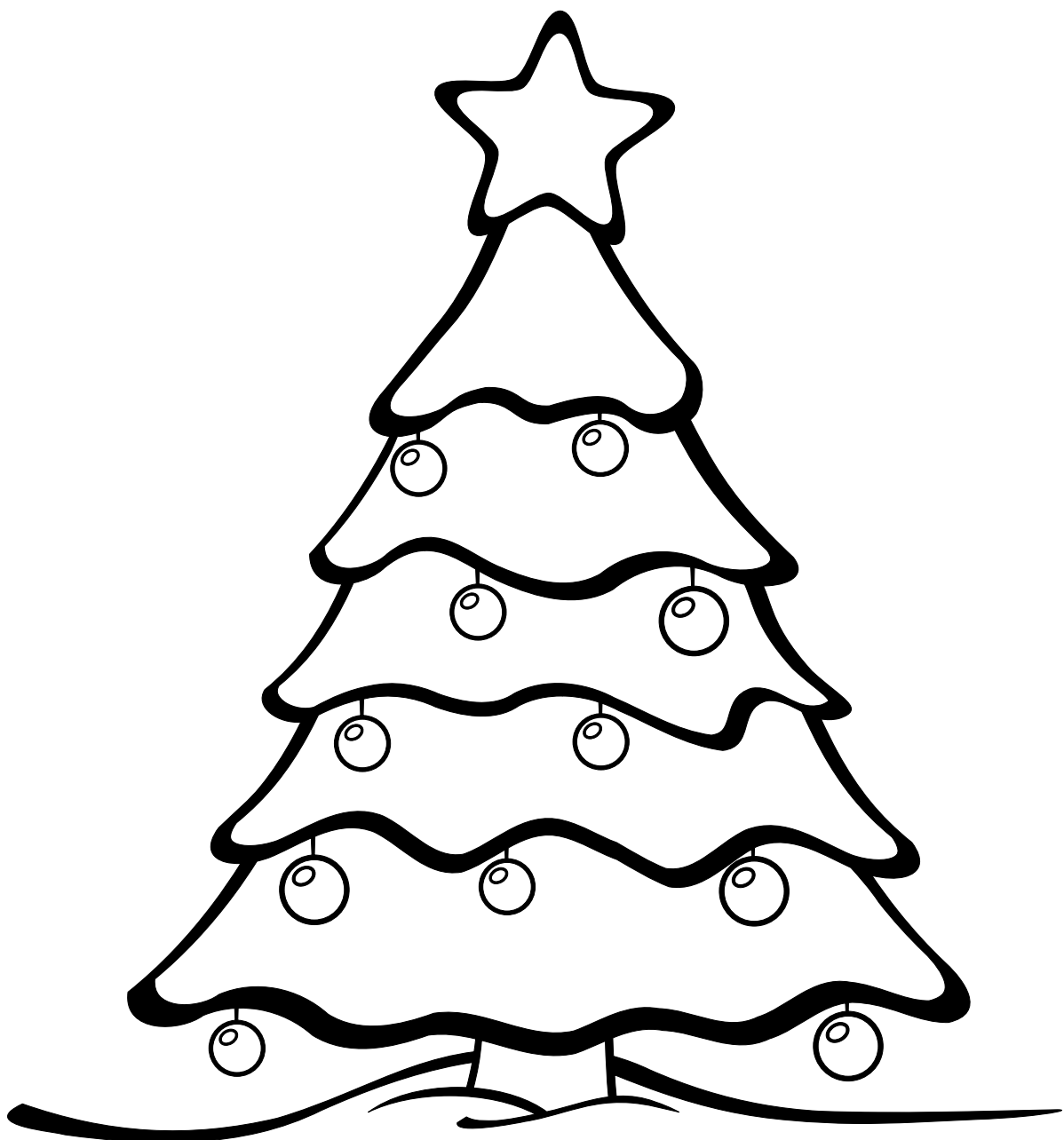
PRESENTS

TREE



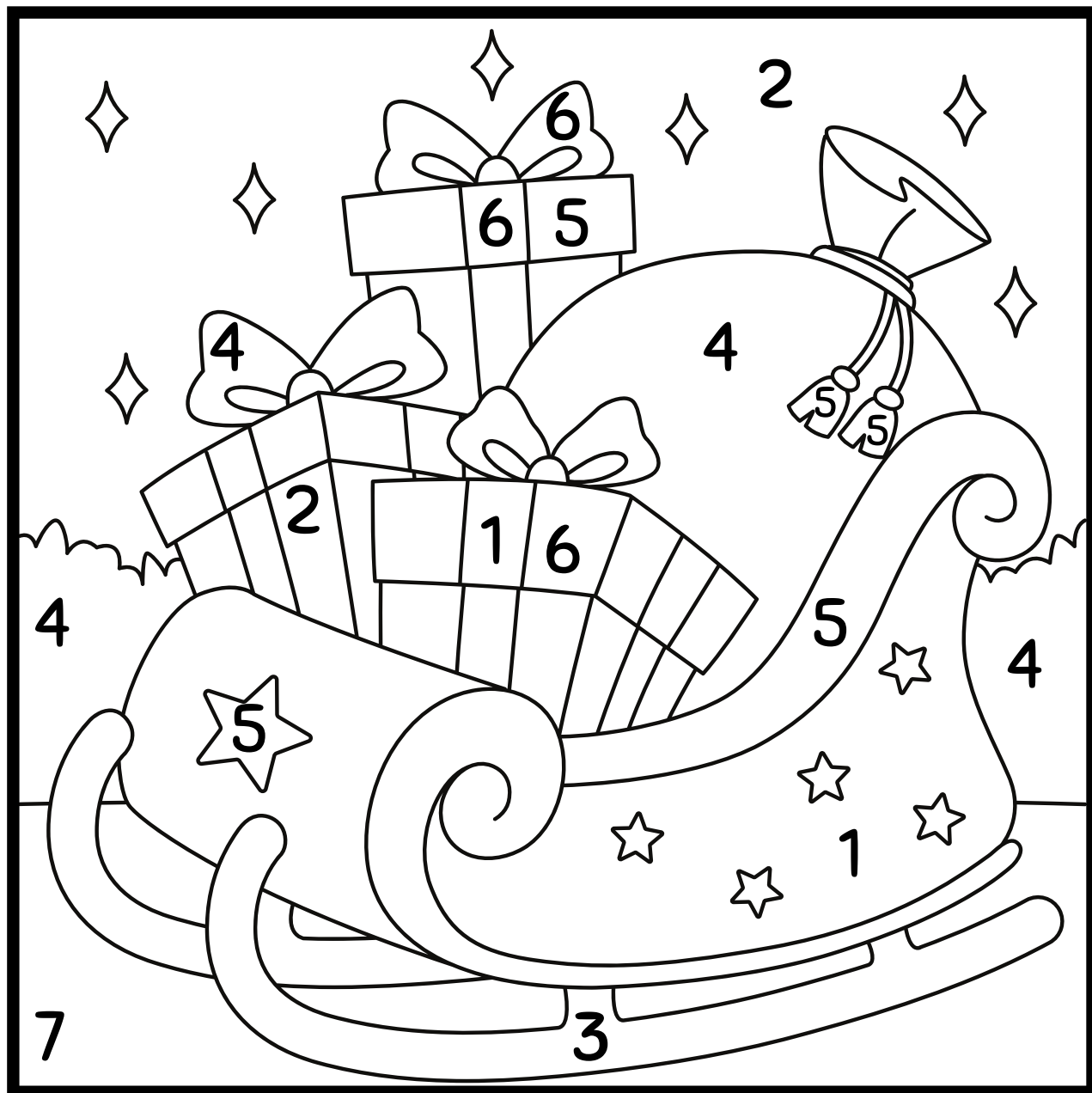
CHRISTMAS COLOURING

Colour the Christmas tree with your
own colour palette.



Colour by Number - Christmas

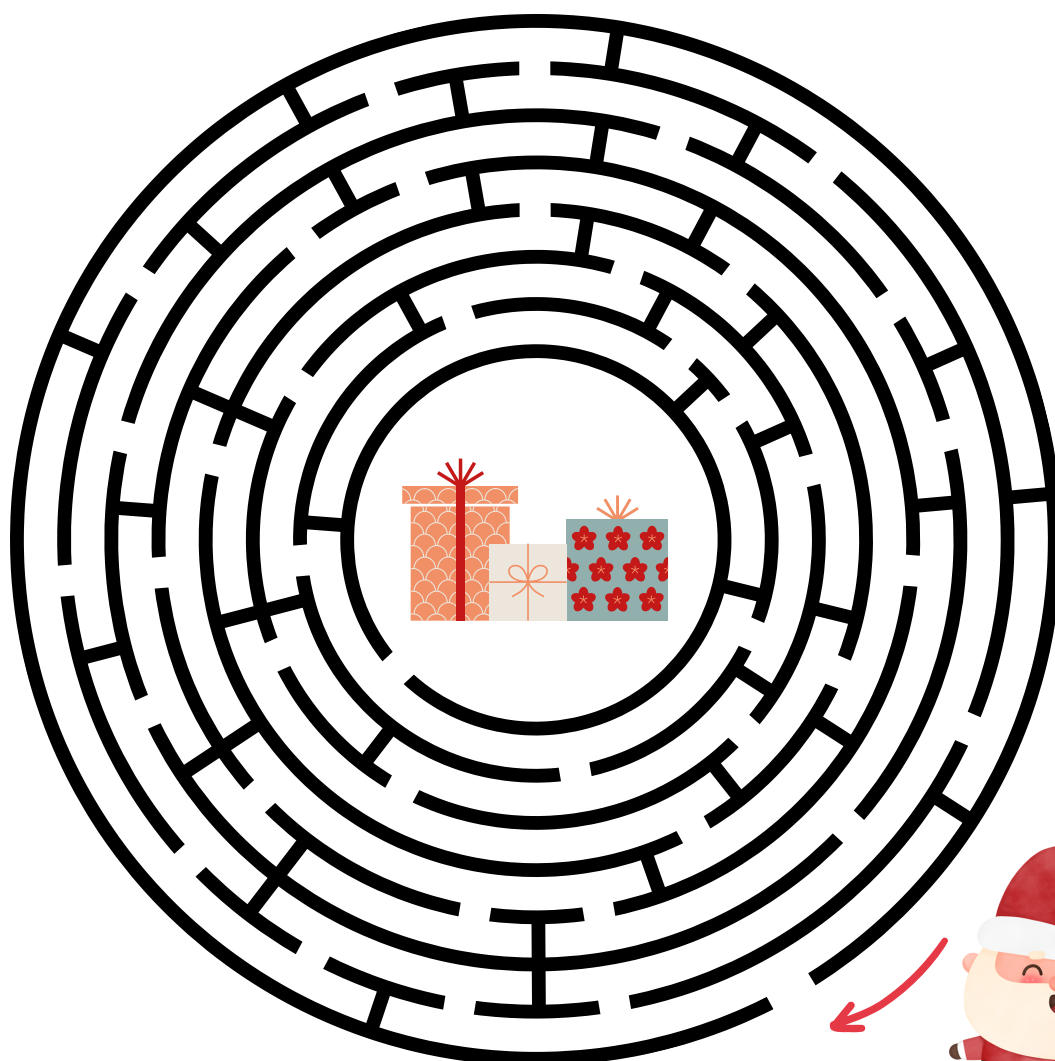
Use the key at the bottom of the page to colour the picture.



- | | | | |
|----------|-----------|----------|---------|
| 1. red | 2. blue | 3. brown | |
| 4. green | 5. yellow | 6. pink | 7. gray |

CHRISTMAS MAZE

Help Santa to find the way through
to the gifts.



Start here



Find the Differences - Christmas

Can you find 5 differences in these two pictures?



DESIGN A NEW TOY

Time to get creative...

Draw a toy

What will you name it?

How do you use it?



Mincemeat pop tarts

- 375g pack ready rolled shortcrust pastry
- 12 heaped tsp mincemeat
- 1 medium egg, beaten, for glazing
- 2 tbsp caster sugar
- icing sugar, for dusting



Method

1. Preheat the oven to gas 6, 200°C, fan 180°C. Line a baking tray with nonstick baking paper.
2. Unroll the pastry sheet on its paper and cut into 24 squares (with the widest edge facing you, cut into 6 columns and 4 rows), trimming any uneven edges as needed. Put a heaped tsp of mincemeat in the centre of half the squares.
3. Brush the edges of the pastry around the mincemeat with the beaten egg, then place the remaining 12 pieces on top. Press down gently around the edges to seal, then use a fork to crimp the edges together.
4. Transfer the pop tarts to the lined tray and brush the tops with more beaten egg. Make a small slit in the top of each with a sharp knife to let steam escape, then sprinkle with caster sugar.
5. Bake for 18-20 mins until crisp and golden brown. Transfer to a wire rack to cool slightly, then serve warm, dusted with icing sugar, or allow to cool completely and store in airtight container for up to 3 days.

Tip: If making ahead, warm through in a low oven before serving, if liked. Dust with icing sugar just before serving.

Marshmallow snowball dippers

- 150g dark chocolate, broken into pieces
- 4 candy canes (or 16 lollipop sticks)
- 16 marshmallows
- 4 tbsp desiccated coconut, or 6 tbsp sprinkles, stars, or hundreds and thousands (or a mix)



Method

1. Melt the chocolate in the microwave or a bowl over simmering water, then pour into a smaller bowl or shallow cup where the marshmallows can be individually submerged easily (too shallow and they're harder to dunk). Leave for a few mins to cool slightly.

2. While the chocolate is cooling, break the candy canes into 4 equal pieces (a few pieces will be slightly hooked but that's ok). Insert a piece of candy cane (or lollipop stick) into each marshmallow in the wider end. Line 2 boards or trays with baking paper and arrange a cooling rack over one of them. Put your coconut or sprinkles into small bowls.

3. Dunk the marshmallows into the chocolate – use a spoon to drizzle over the top of them if you need to (the chocolate around the top will help to keep them stuck when set). Let any excess drip off back into the bowl, then transfer to the cooling rack. Repeat with all the marshmallows.

4. Once the chocolate has stopped dripping and is starting to set, hold the dippers over the coconut or sprinkle bowls and scatter pinches over them, spinning to coat all over (any falling off will go back into the bowl). Once coated, leave to set on the baking paper for at least 1 hr in a cool place. Keep in a cool place for 2 weeks if using lollipop sticks, 2-3 days if using candy canes.

Rice snaps Christmas trees

- 125g white chocolate, broken into pieces
- 35g butter, cubed
- 1.5 tbsp golden syrup
- 1.5 tsp strong green food colouring gel
- 75g rice snaps

For the decoration

- 65g icing sugar
- 2 tbsp chocolate stars
- 8 rolos
- 2 tbsp skittles
- 1 tbsp chocolate silver pearls
- 2 tbsp jelly tots



Method

1. Put the chocolate in a heatproof bowl with butter and golden syrup. Melt in the microwave in 10 second bursts, stirring between each interval. Alternatively, set the bowl over a pan of simmering water, stirring occasionally, until melted and smooth. Remove from the heat, stir through the colouring until you get a mid-green shade, then stir through the rice snaps.

2. Spoon into an 18cm round, loose-bottomed cake tin and press down gently with the back of the spoon to level. Set aside to cool, then chill in the fridge for at least one hour to set.

3. Remove from the tin and cut into 8 pieces with a sharp knife to get 8 triangular tree-shapes.

4. To decorate, mix the icing sugar with 1.5 tsp-2 tsp water to get a smooth icing that will still hold its shape but can be piped. Add more icing sugar and water if necessary. Place most of the icing into a disposable piping bag fitted with a small round nozzle or cut off the very tip so you have a small 2mm hole. Zig-zag down the 'trees' to create a tinsel effect.

5. Stick the chocolates, sweets and decorations to the 'tinsel' for 'Christmas baubles' or use the remaining icing and use as an edible glue to stick the sweets and sprinkles all over.

Polar Bear Cupcakes

- 125g butter, softened
- 125g caster sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla extract
- 125g self-raising flour

For the topping

- 50g butter, softened
- 125g icing sugar
- 1 tbsp milk
- 500g white fondant icing
- 75g desiccated coconut
- 50g black fondant icing
- 1 x tube white writing icing



Method

1. Preheat the oven to gas 4, 180°C, fan 160°C. Line a 12-hole muffin tin with 12 muffin cases. Beat together the butter and sugar until pale and fluffy. Add the eggs a little at a time, beating well between each addition.

2. Fold in the vanilla extract and the flour then divide the mixture between the muffin cases. Bake for 15-18 mins until well risen and golden. Take the cakes out of the tin and leave on a wire rack to cool completely before decorating.

3. To make the buttercream topping, whisk the butter with a hand-held mixer until pale. Add the icing sugar a spoonful at a time, whisking well between each addition. Add the milk and continue to whisk until the mixture is pale and creamy.

4. Roll out two thirds of the white fondant icing and cut out 12 circles using a 7cm (3in) plain pastry cutter – this will form the polar bears' face. Pinch the edge of the icing circles in two places to create the polar bears' ears. Spread a little of the buttercream on the top of each cupcake and then put a circle of fondant icing onto each one.

5. Divide the remaining fondant into 12 and roll each piece into a small ball. Stick the balls onto the cakes using a dab of water and then brush the whole of the fondant icing lightly with water and dip into the desiccated coconut to coat completely.

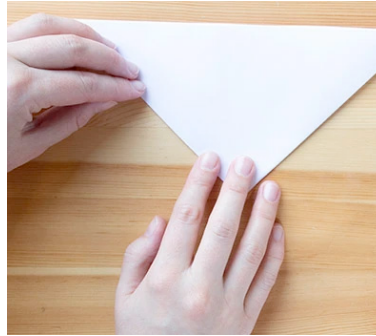
6. Take the black fondant icing and roll out 12 balls for the noses and 24 small balls for the eyes. Use a little of the writing icing to stick these onto the bears to create the faces.

How to make a paper snowflake

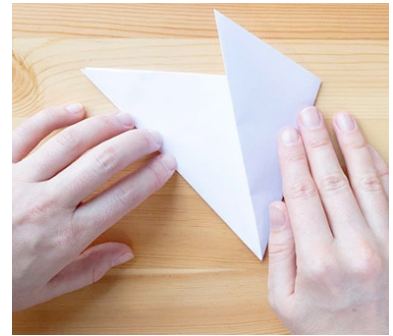
- A square piece of paper (if using A4 paper, simply fold the bottom of the paper upwards into a triangle and cut away the excess)
- Scissors



Step one
Fold a square piece of paper into a triangle, as shown below.



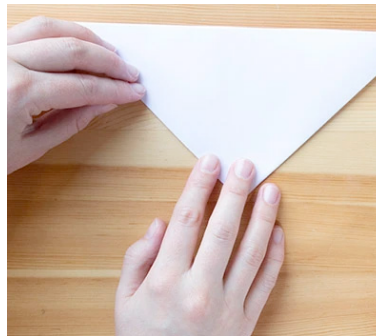
Step two
Fold the triangle in half again, to make a smaller triangle.



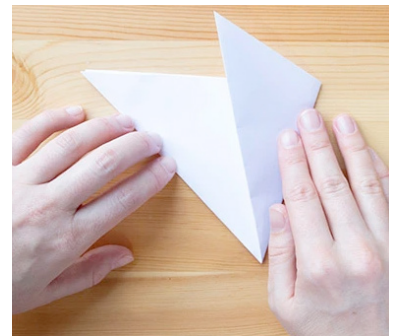
Step three
Fold over the right hand side of the triangle so that you are folding into thirds.



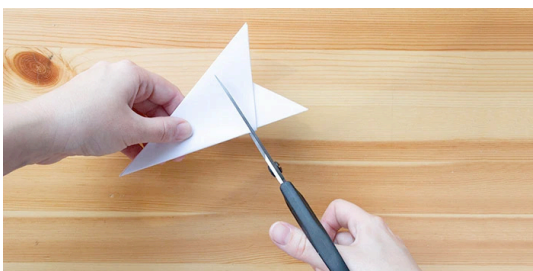
Step four
Turn the paper over.



Step five
Repeat the fold as you did for step three, this time on the other side.



Step six
Use scissors to cut straight across the top, as shown, so that you are left with a thin folded triangle.



Step seven
Now you can cut any shape into the folded snowflake, being careful not to make any cuts that go all the way across (this will break your snowflake).



Step eight
When you're happy with your shapes, unfold your snowflake to reveal your finished design!