



AMAZING IDEAS FOR FAMILY FUN

Bring the family together this Easter over amazing craft ideas and fun recipes everyone can enjoy!



Clever crafts POMPOM BUNNIES

Follow these simple steps to make bundles of cute pom-pom bunnies with your little ones.

1. Make 3 card rectangles with wide slits down the middle – large for body, medium for head, small for tail.
2. Wrap lots of wool around the card width covering the gap.
3. Tie around middle with wool, leaving long ends.
4. Cut looped ends with scissors, then fluff up and trim to shape.
5. Use the ends of the tying wool to tie head, body and tail together.
6. Glue on nose, eyes and ears cut from felt to finish your bunny.



Recycling IDEAS

Spend time together and do your bit to save the world with these amazing recycling ideas.

Herb Plant Pots

Use leftover plastic bottles or egg packaging to make herb plant pots for your kitchen and bird feeders for your garden. They're fun to decorate and colour, and they're also great ways to teach kids about plants and food too. Don't forget to add a drainer hole!

All boxed up!

Once you've eaten all your amazing Easter eggs, take the leftover boxes and turn them into great decorations! Use your imagination and you could create some really fun ideas to store extra chocolate or other little treats.



Unicorn ICED RINGS

A simple way to add a touch of magic to your Easter celebrations.

Method

Pre-heat the oven to 190°C/375°F/Gas Mark 7. Roll 30cm of tin foil into a tube. Cut into 16 equal tubes. Grease a muffin tin and place the 16 tin foil tubes into separate wells. Put the butter, sugar, eggs, flour and milk in a food processor and blitz until smooth. Fill the tins around the tin foil to create 16 doughnut rings. Bake for 15 minutes, then leave to cool. Roll out 5-10g of ready made icing. Twist into a unicorn horn shape and repeat 16 times. Make small ears. Mix icing sugar with 5 tbsp of cold water. Spoon the icing over the cooled doughnuts. Pipe lemon frosting, sprinkle over crushed meringue drops and sprinkles. Add the horn and ears. Finish by piping sleeping eyes. Serve and enjoy.

RINGS

- 120g Caster Sugar
- 120g Unsalted Butter
- 2 Eggs
- 170g Self Raising Flour
- 3 tbsp Milk

ICING

- 400g Icing Sugar
- 2 tbsp Easter Sprinkles
- 4 Meringue Drops
- 100g Easter Sicilian Lemon Frosting
- 150g Ready Rolled Icing
- 100g Dark Chocolate