

Activities

Easter activities



P.E game

Battle of the bunnies

What you need:

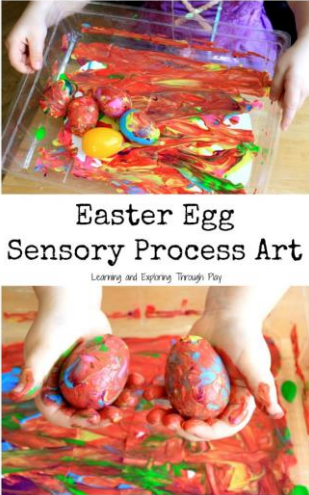
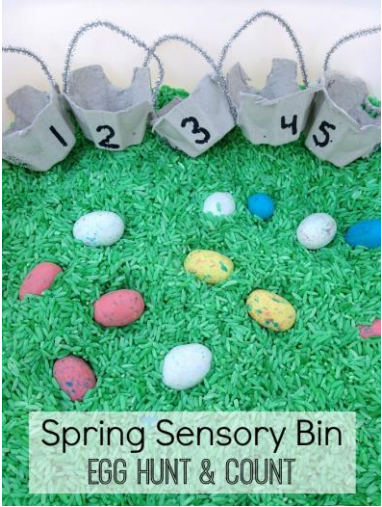
- 1 big hoop
- Lots of small balls (Easter eggs)
- 2 large pots (Easter baskets)

For this game the children will be split into two groups (red bunnies and the blue bunnies). A hoop will be placed in the middle of the hall and will be filled with lots of balls (Easter eggs). Each group will have a large pot (Easter basket) and will stand on each side of the hall in their groups. An adult will then shout go and each group has to battle to have the most Easter eggs (only picking one Easter egg up at a time and taking it back to their basket). The team with the most Easter eggs at the end wins!

Bunny Tag

- When Tagged- crouch down and jump around like a bunny (have them use their hands to make bunny ears)
- To Be Freed- a student “pets” the bunny on the shoulder

Easter sensory activities



Rainbows

Making rainbows

Some children around the area have been making rainbows to put in their windows for other children to spot on their daily walks. Here are some ideas for the children in school, they could take them home to put on their window.

Another idea would be to do a huge rainbow to stick on the canteen window so children can see this as they are walking past.

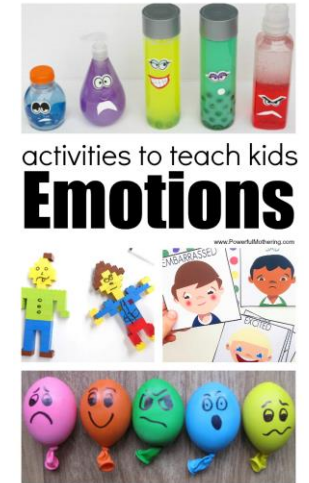


Emotions

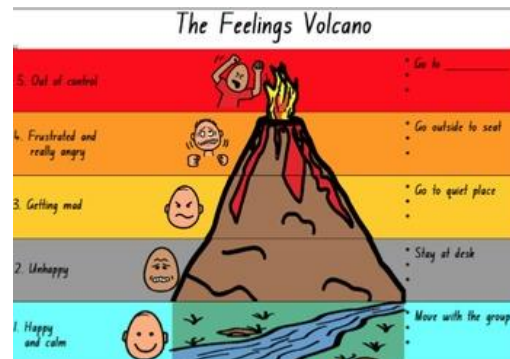
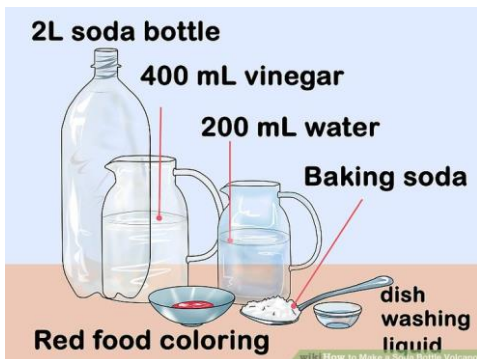
Here's some activities to help the children express how they are feeling each day.

Plastic Egg Faces

Draw a variety of faces on plastic Easter eggs with the eyes on the top half and the mouth on the bottom half. Teach your students about different emotions as they have fun interchanging the parts to make all sorts of different faces.



Making a volcano



Baking

Easy Chocolate Slice Recipe

Author:: PlanningQueen
Recipe type: [lunch box](#)

Ingredients:











- 1 cup self raising flour
- 1 cup brown sugar
- ½ cup of desiccated coconut
- 2 tablespoons of cocoa
- 125g butter
- 1 egg
- ¼ cup 100's and 1000s



Method:

1. Preheat oven to 180 degrees Celsius
2. In a medium size bowl mix flour, sugar, cocoa and coconut.
3. Melt butter (I melted the butter in a microwave safe dish for 45 seconds.)
4. Lightly beat the egg.
5. Add melted butter and egg and mix with a wooden spoon.
6. Press into a lined baking tray. I didn't have a small tray so just used a portion of a larger tray I had. It ended up being about 25cm x 20cm.
7. Sprinkle with 100s and 1000s.
8. Bake for about 20 – 25 minutes. The slice is a bit like biscuits – it hardens up as it cools.
9. Allow the chocolate slice to cool in the tin for 10 minutes before removing to a wire rack.
10. Cut into slices and enjoy!

Gingerbread Man

<p>Mix</p>  <p>1 Tablespoon butter</p>  <p>with 1 Tablespoon brown sugar</p>	<p>Add</p>  <p>1 Tablespoon molasses</p>  <p>and 2 teaspoons egg</p> <p>Mix well</p>	<p>Add</p>  <p>1/3 cup flour</p>  <p>and 1/4 teaspoons baking soda</p> <p>(don't mix yet!)</p>
<p>Add</p>  <p>1/4 teaspoons baking cinnamon</p>  <p>and A pinch of ginger</p> <p>Mix well</p>	<p>Put a little flour on the table and flatten out your dough.</p>  <p>Cut out your Gingerbread man out with a cookie cutter.</p>	<p>Place your Gingerbread Man on an Ungreased cookie sheet.</p>  <p>Bake at 350° for 8-10 minutes.</p>

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CHOCOLATE PEANUT BUTTER COOKIES

you need:



1 cup
peanut butter



1 cup
sugar

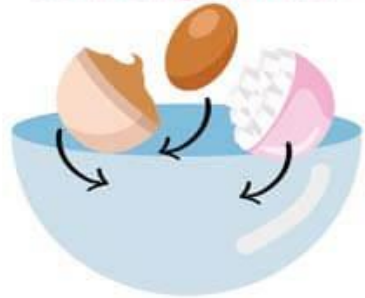


1
large egg



1/2 cup
chocolate chips

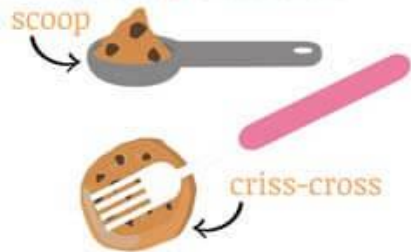
1. mix ingredients



2. fold in chocolate



3. shape cookies



4. bake at 350°F



enjoy with a glass of cold milk!



Fairy Cakes

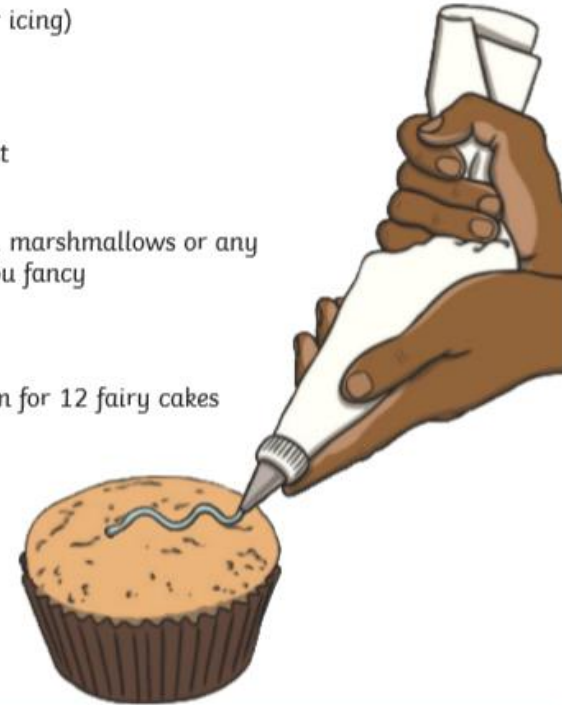


Ingredients

- 100g caster sugar
- 100g softened butter (for cakes)
- 200g softened butter (for icing)
- 100g self-raising flour
- 2 eggs
- 1 teaspoon vanilla extract
- 200g icing sugar
- Food colouring, sprinkles, marshmallows or any other decorations that you fancy

Equipment

- Oven
- Fairy cake tray with room for 12 fairy cakes
- 12 fairy cake cases
- Large mixing bowl
- Small mixing bowl
- Wooden spoon
- Fork
- Icing bag



GUMMY BEAR

EDIBLE SLIME RECIPE



Melt the gummy bears in the microwave, checking them every 20 seconds. When the gummy bears are all melted wait until they are cool and gradually add icing sugar until the mixture is thick. Wait until the mixture is cool and then it is now ready to play with.

