

CHRISTMAS CRAFT & BAKING ACTIVITIES



EASY GINGERBREAD

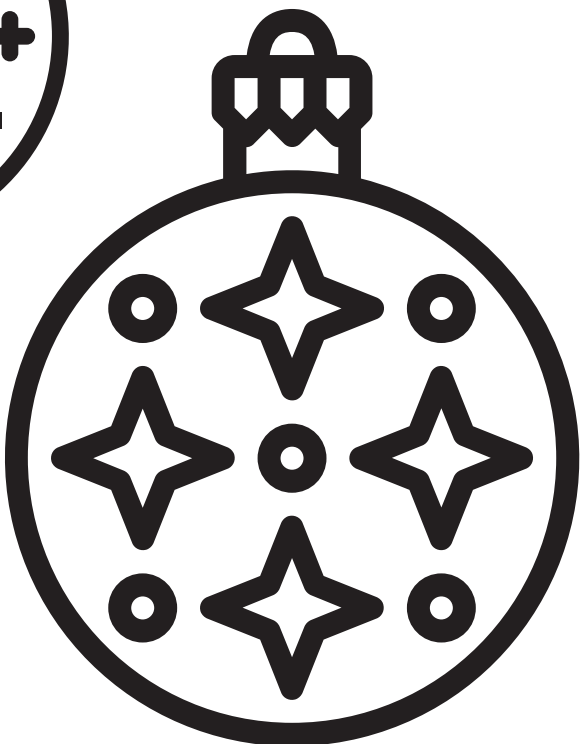
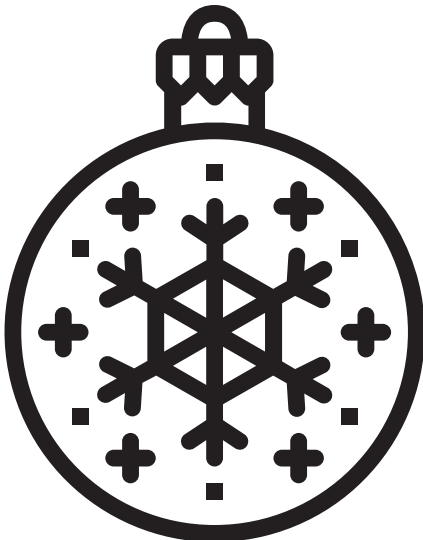
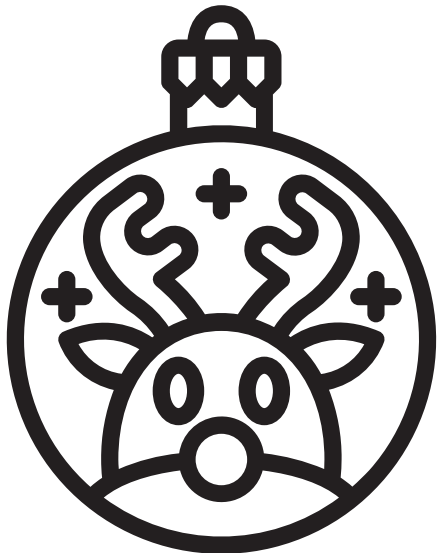
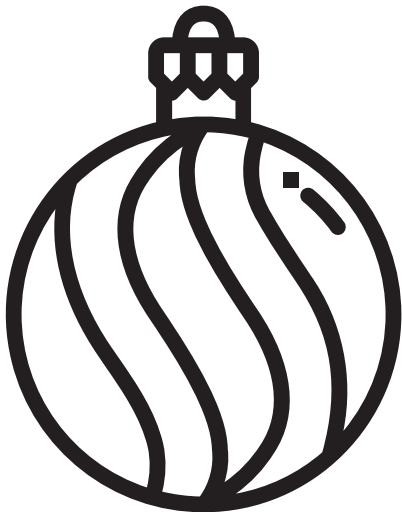
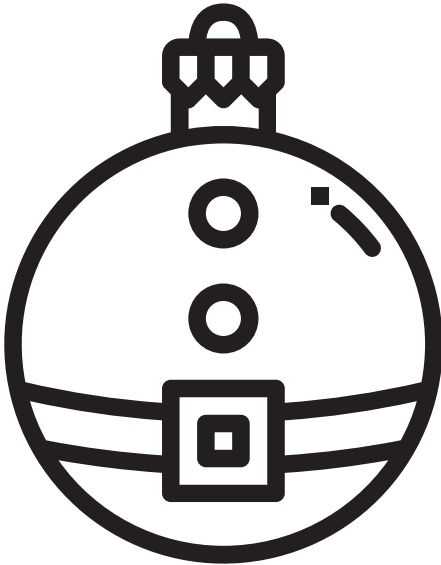
Method

- Heat the butter, syrup and sugar together in a small sauce pan until melted, stirring occasionally. Set it aside to cool slightly.
- Mix together the bicarbonate of soda, ground ginger, ground cinnamon and plain flour in a large bowl.
- Pour in the slightly cooled butter, syrup sugar mixture. Stir to combine, then use your hands to bring together to form a dough. The dough will be soft at this point.
- Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, then chill in the fridge for 1 hour.
- Heat the oven to 190C/170C fan/gas 5 and line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a festive cookie cutter.
- Place the shapes, on the lined baking sheet (spread apart), and bake for 10-12 mins. Leave to cool completely on the baking sheet.
- Have fun and get creative decorating!

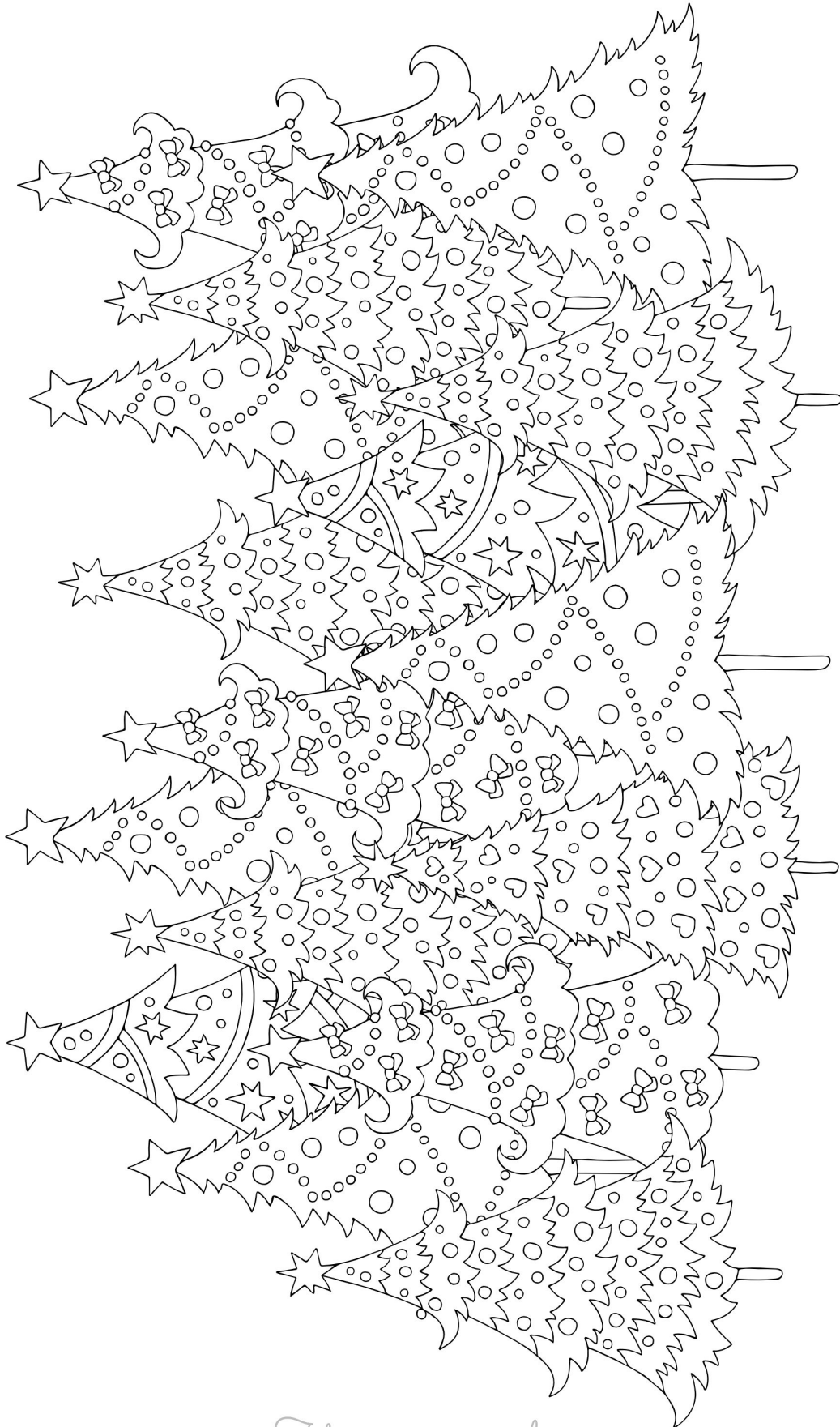
Ingredients

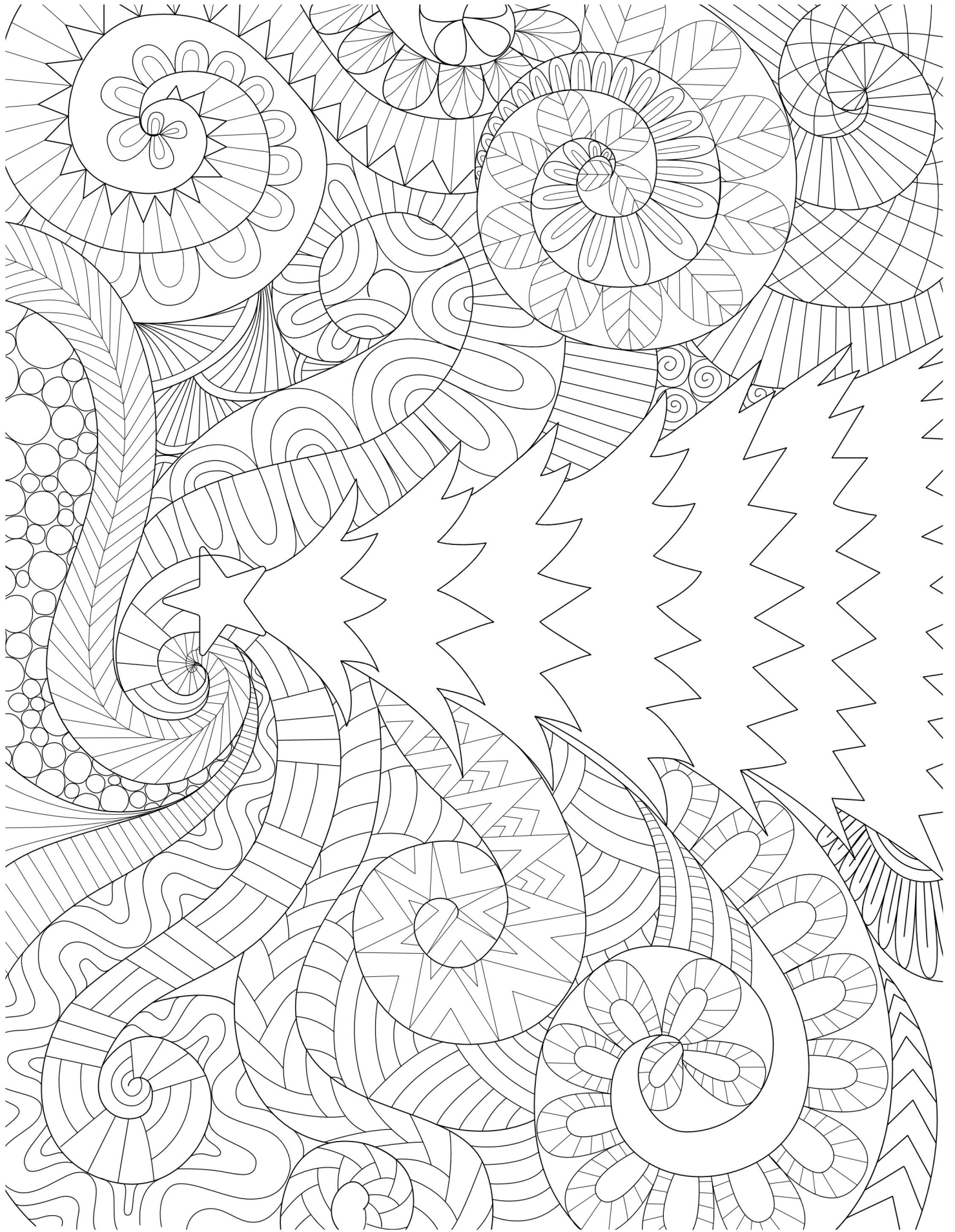
- 100g salted butter
- 3 tbsp golden syrup
- 100g dark muscovado sugar
- ½ tsp bicarbonate of soda
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 225g plain flour
- 50g icing sugar

DECORATE A BAUBLE



MINDFULNESS COLOURING





Thanks to *Homemade*
GIFTS MADE EASY



CHOCOLATE ROULADE

Method

- Melt the chocolate in a heatproof bowl over a pan of simmering water.
- Separate the eggs into two bowls, then whisk the egg whites with an electric mixer on high speed until they stand in stiff peaks.
- In a second bowl, add the sugar to the egg yolks and whisk using an electric mixer on high speed for 2 to 3 minutes or until very thick and pale in colour.
- Pour the melted chocolate into the yolk mixture and fold in to blend.
- Add 2 large spoonfuls of the whisked egg whites and stir in gently to loosen.
- Fold in the remaining egg whites using a large metal spoon. Avoid knocking out the air you have just whisked in.
- Sift the cocoa powder over the mixture and fold it in.
- Grease and line the base and sides of a 23cm x 33cm non-stick swiss roll tin with non-stick baking paper. Pour the mixture into the tin.
- Bake for 20-25 minutes or until risen. Remove and cool in the tin; the sponge will fall a little as it cools.

Ingredients

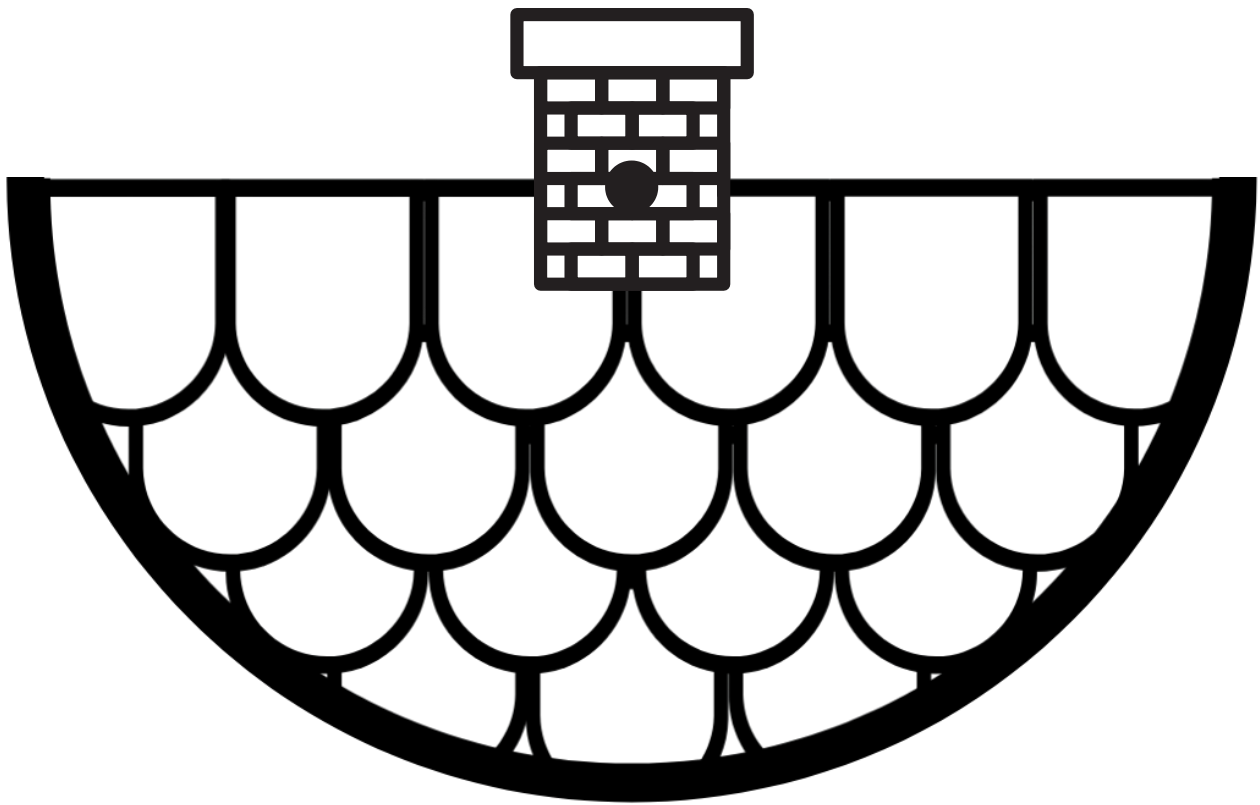
- 175 g dark chocolate finely chopped
- 6 medium eggs
- 175 g caster sugar
- 2 tbsp cocoa powder
- 300 ml double cream
- icing sugar and flaked chocolate for dusting

- Lay a large piece of non-stick baking paper on the worktop and dust it lightly with icing sugar.
- Turn the sponge out onto the paper, then carefully peel off the lining paper.
- Whip the cream for the filling until just holds its shape.
- Spread the over the sponge, leaving a clear edge of about 2cm on all sides. Then, using a sharp knife, make a shallow cut along one of the short edges.
- Roll this cut edge over tightly to start. Use the sugar-dusted paper to continue tight rolling by pulling it away from you as you roll. Finish with the join underneath.
- Lift the roulade onto a serving plate or board using a large wide spatula or 2 fish slices.
- Decorate with icing sugar, chocolate flakes and sprigs of holly.
- Cut into slices and enjoy!

Tips for a perfect chocolate roulade!

These tips will help you achieve a perfect roulade that is light, rolls beautifully and tastes great.

- Set your oven correctly. Make sure your oven temperature is set correctly - too hot and it will overcook and become too firm to roll.
- Don't overcook the sponge. Take it out of the oven as soon as it is firm on top. If you let it set very firm, it will be too dry and crack.
- Make sure you both grease and line your tin. This is important so that you can get your chocolate roulade sponge out delicately in one piece.
- Go slow. While rolling your chocolate roulade, work slowly and evenly and only squeeze the paper very gently to help the roulade keep its shape.
- Leave it to cool in the tin. You must let your chocolate roulade cool completely in the tin - it will be far too delicate to handle while hot and may break or deflate.

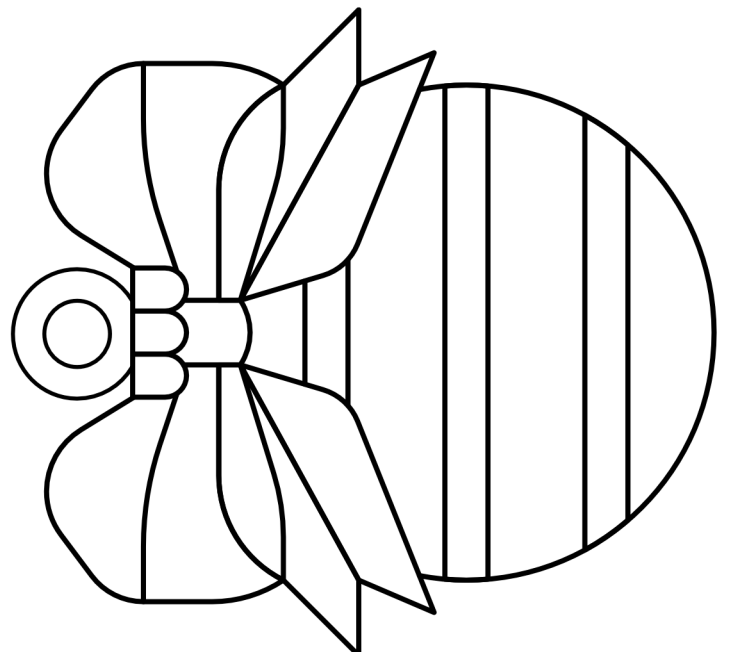
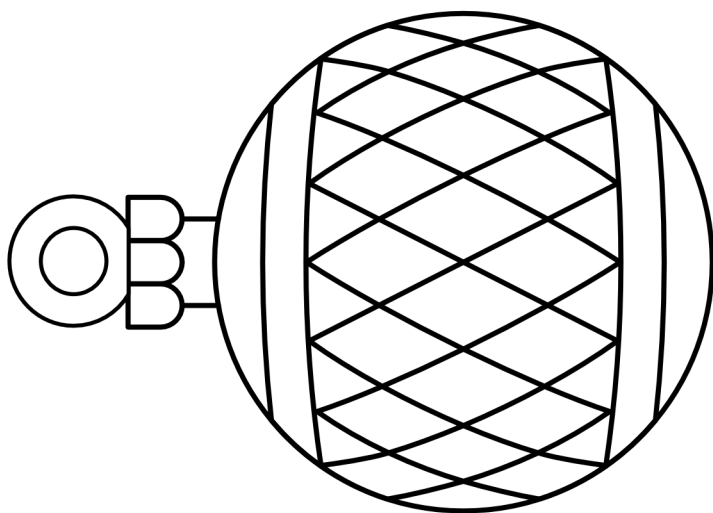
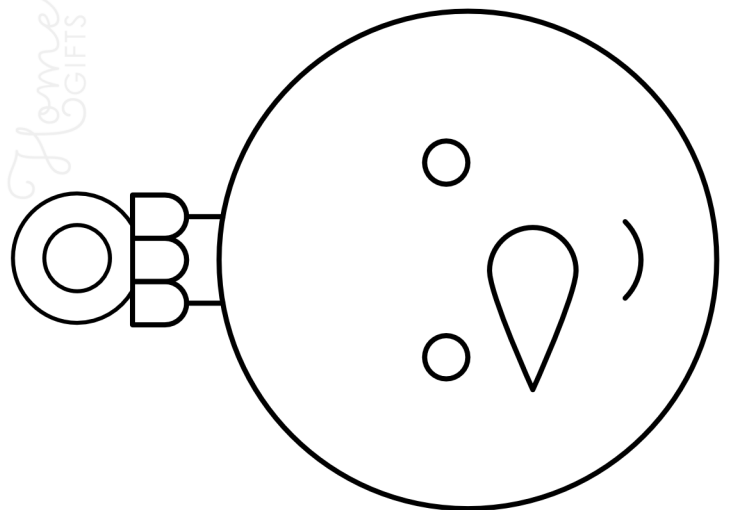
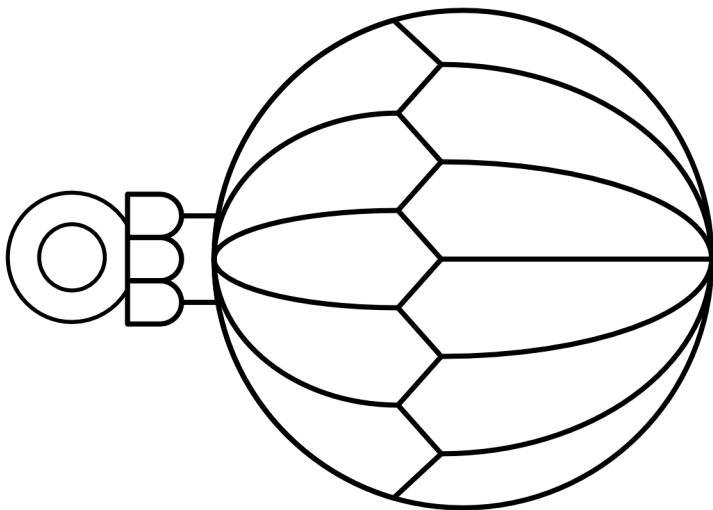
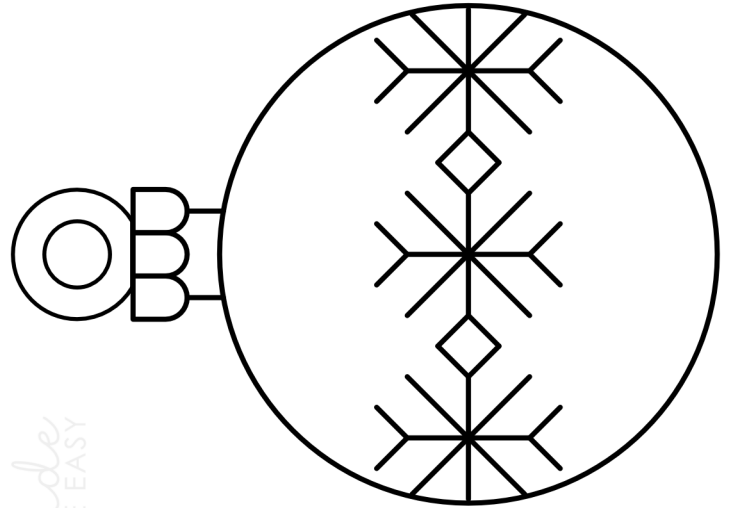
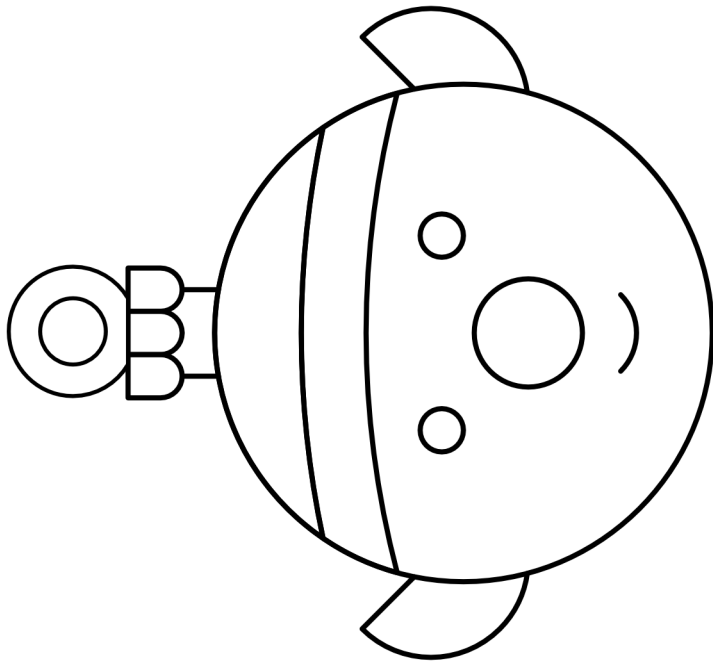




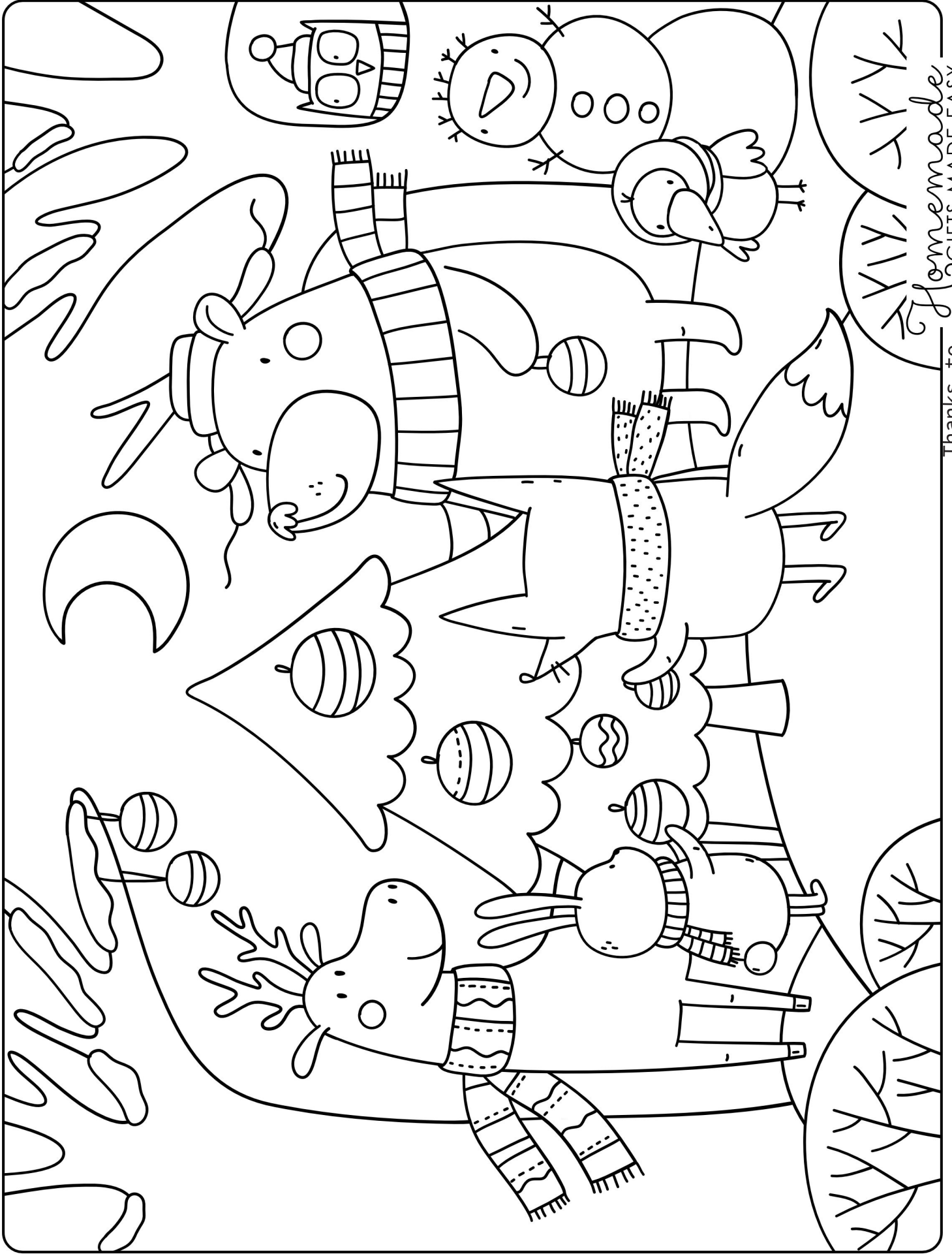
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COLOURING ACTIVITY



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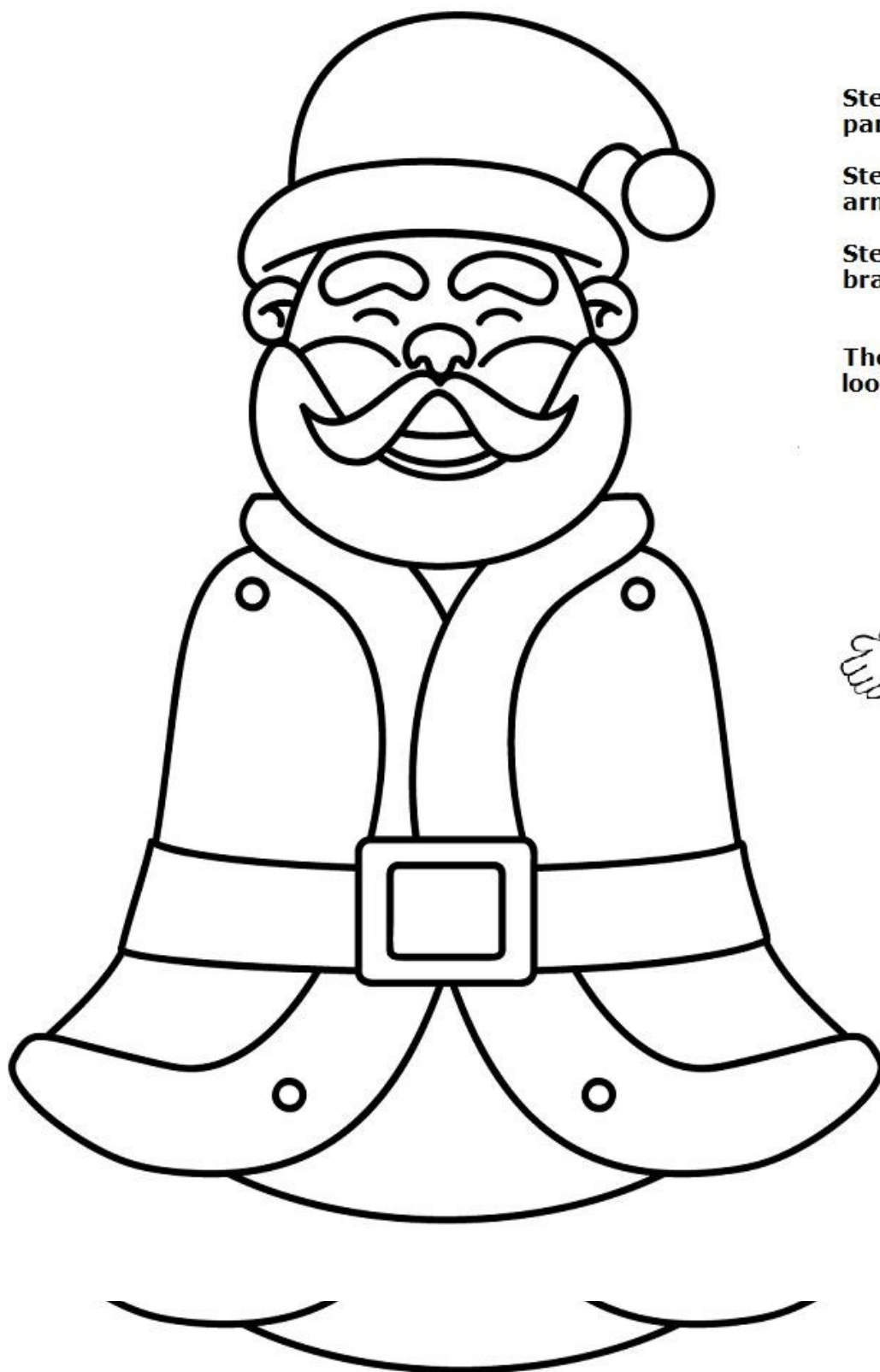


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Make a Santa Claus

with Arms and Legs that Move



Step 1: Color all of Santa's parts.

Step 2: Cut out the body, arms, and legs.

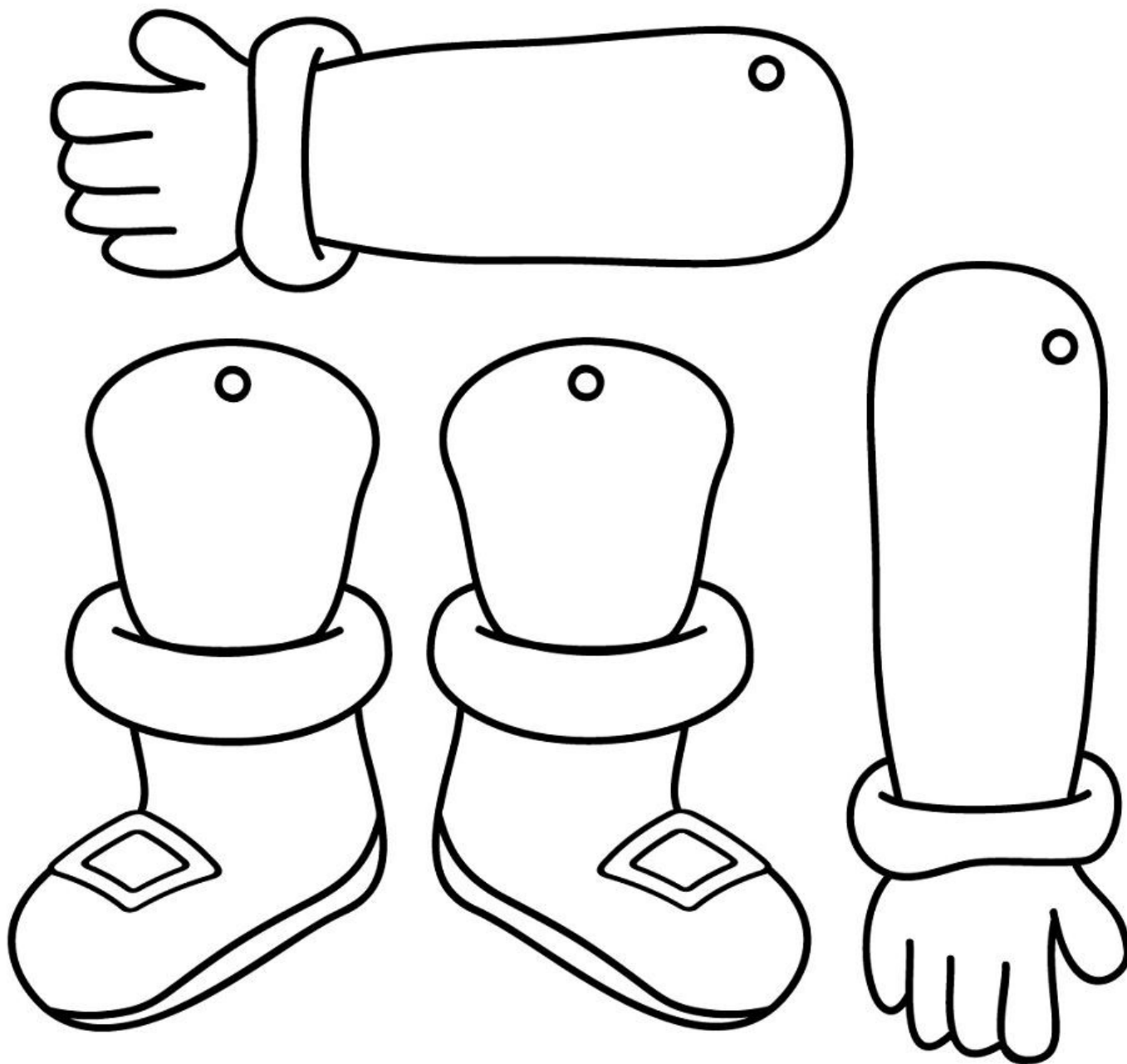
Step 3: Attach the limbs with brass paper fasteners.

The completed Santa will look like this:



Make a Santa Claus

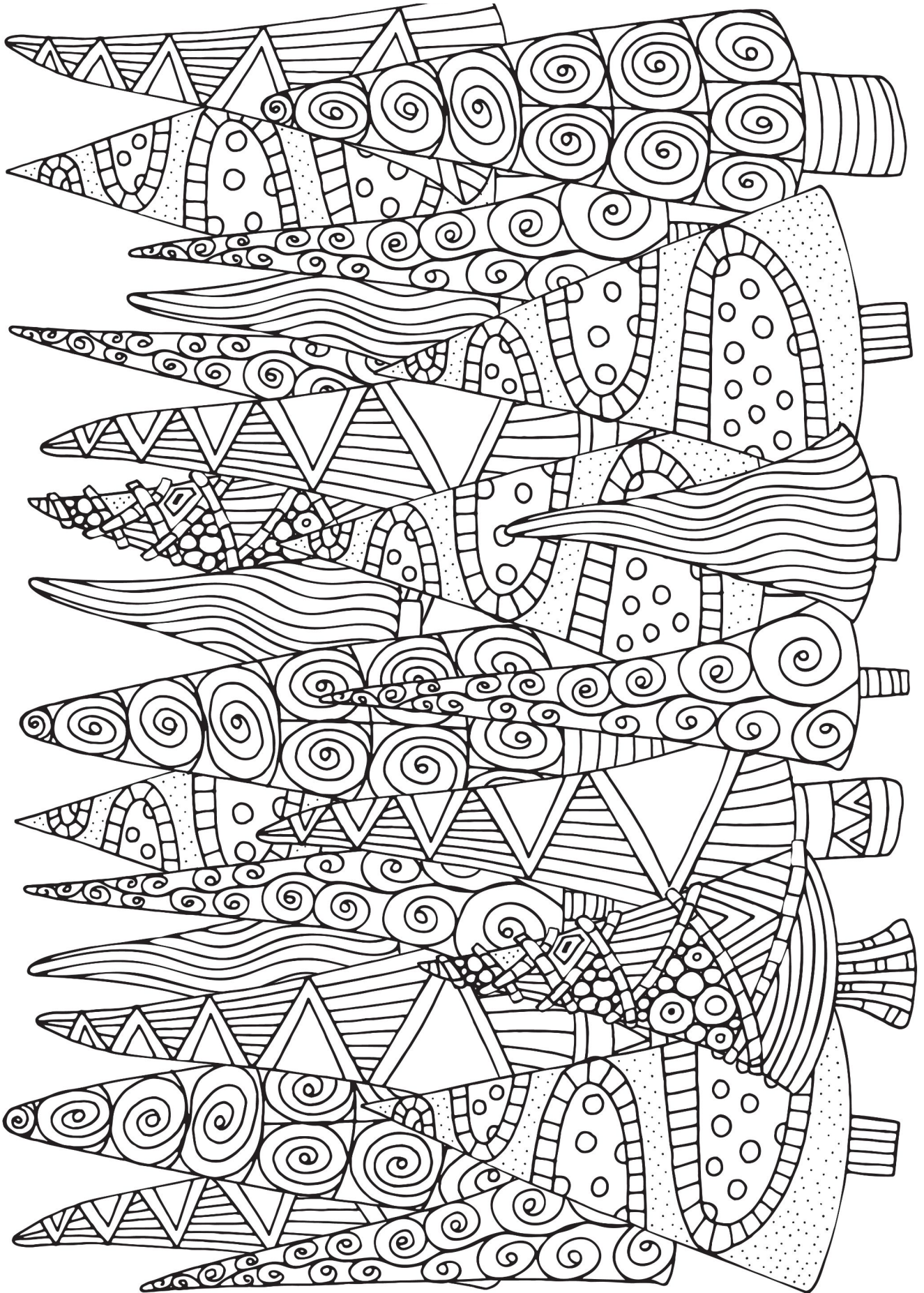
with Arms and Legs that Move



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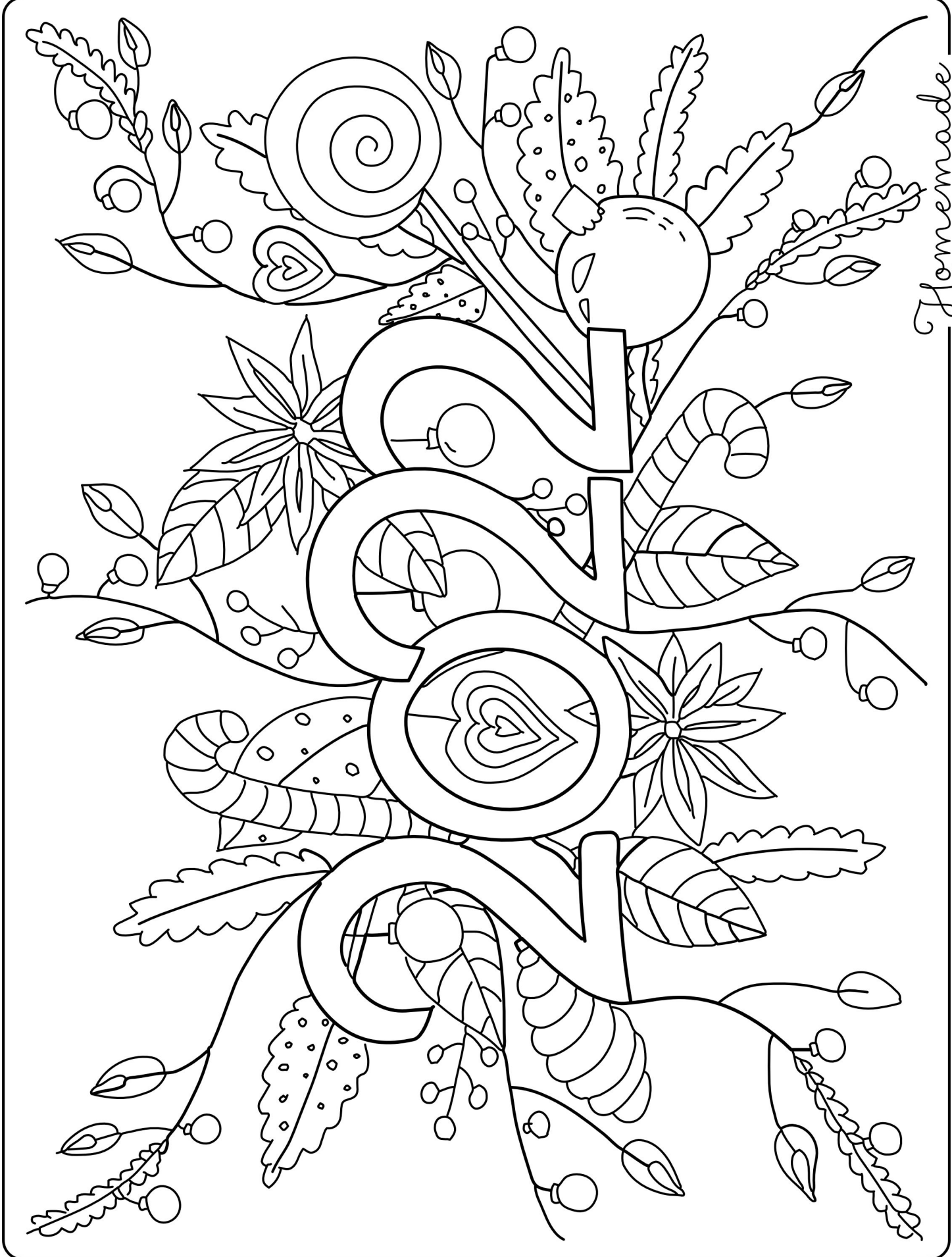
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