



Happy Easter Swanfishers!

Here are a selection of Easter themed activities that you might like to do over the Easter Holidays. Please only do these activities if you have the time and resources. Pop any that you do complete onto Tapestry or Dojo, we love to keep up with you.

As it is the Easter holidays we are likely to be taking a break ourselves. We are still contactable but will only be checking Dojo, Tapestry and email intermittently. Mrs Chrimes is in school looking after some of the children so you may not hear from her too much for the first week. She will be back for the second week though.

We hope that you have a lovely Easter weekend, staying home and enjoying each others company.

We are missing you all lots!

Miss Price, Mrs Chrimes, Miss Gibbard,
Mrs Mawdsley, Mrs Turkington and Mr G.

Create an Easter card to send to a relative - this could be through the post or via the internet.

Use resources from around the house to create an Easter Bonnet to wear on Easter Sunday.

Read about why we have Easter.

Use your toilet paper inners to create Easter bunnies and chicks.



Weave an Easter egg design.

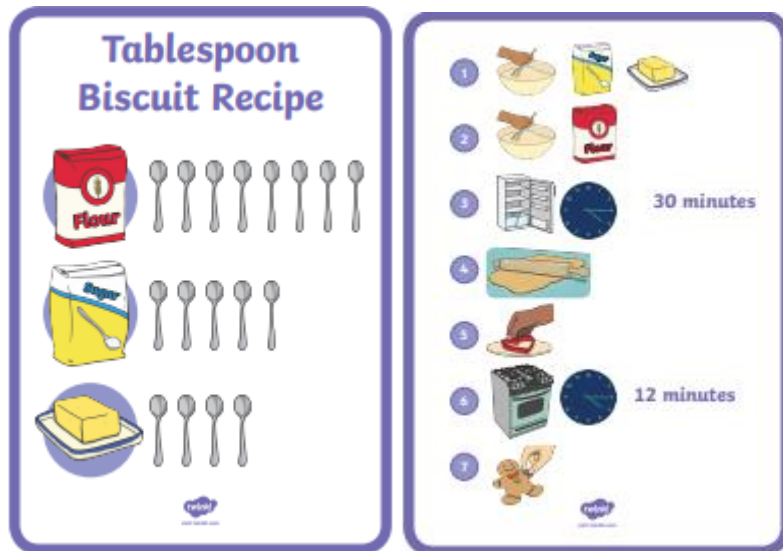
Make a paper Easter basket.



Turn over for some Easter recipes.



Good old-fashioned Easter nests. Not too many ingredients needed; Cereal, chocolate and chocolate eggs if you have them.



2 chocolate cupcakes

INGREDIENTS:

For the Chocolate Cupcakes:

- 3 Tablespoons all-purpose flour
- 2 Tablespoons granulated sugar
- 1 Tablespoon unsweetened cocoa powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 3 Tablespoons milk

- 1 Tablespoon vegetable or canola oil
- 1/2 teaspoon pure vanilla extract

For the Nutella Frosting:

- 2 Tablespoons unsalted butter, room temperature
- 1/4 cup Nutella
- 1/4 cup powdered sugar
- 1/4 teaspoon vanilla extract
- 1/2 to 1 teaspoon milk

DIRECTIONS:

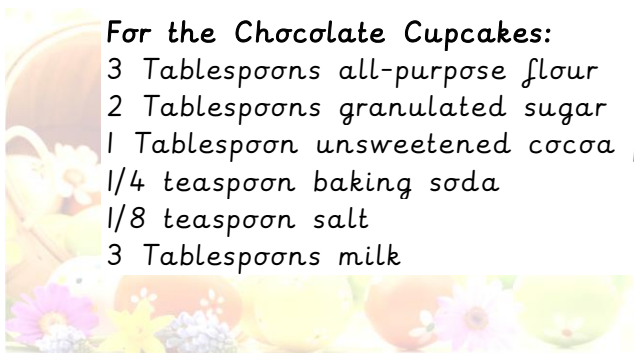
For the Chocolate Cupcakes: Preheat oven to 350 degrees F. Line 2 cups of a 12-cup muffin tin with paper liners. Spray with nonstick cooking spray.

In a medium bowl, whisk together flour, sugar, cocoa powder, baking soda and salt. Whisk in milk, oil and vanilla until just combined. Divide batter evenly between cups.

Bake for 20-22 minutes, or until a toothpick inserted in the center comes out clean. Let cool completely before frosting.

For the Nutella Frosting: With an electric mixer in a medium bowl, beat butter and Nutella until smooth. Mix in powdered sugar until well blended. Add vanilla and 1/2 teaspoon milk; mix until incorporated. Add additional milk if necessary to achieve desired consistency.

Spread or pipe onto cooled cupcakes.





Egg starts with 'e'. Can you find anything around the house that also starts with 'e'. Maybe you can complete a rhyming string of things that rhyme with egg.

Cut up some egg shapes and hide them around the house or garden. Play "hot and cold" to help your family find them.

Play Easter Hangman.

Design Your Own Easter Egg

