

Halloween activity pack

We love Halloween here at The Children's Trust. It's a time to put on your scariest costumes, listen to spooky music and indulge in some sweet treats!

Although we may not be able to celebrate Halloween like we usually do, we thought it would be a great idea to help you organise your own Halloween house party with this interactive booklet. Inside you'll find activities and recipes that will help you to organise your very own Halloween party.

If you enjoy using this activity pack, please consider making a small donation at:

www.justgiving.com/campaign/Halloweenpack

To help support children with brain injury and neurodisability.

Thank you and happy spooking!

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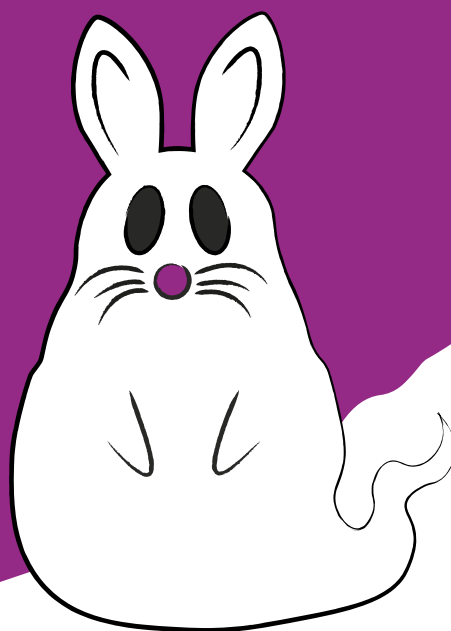
What's inside:

- Halloween games
- Halloween recipes
- Spot the difference
- Halloween animals colouring book



Halloween activity pack

Party games



Party Games

Please note: for your safety, please keep your games in line with the current government guidelines surrounding Covid-19 in your area.

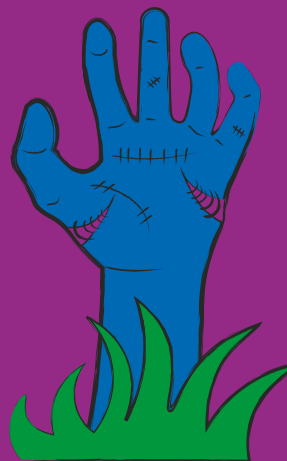
Game one: Wink murder



- 1 Have everyone stand in a circle and close their eyes.
- 2 One person must sit out each round. This person will pick the murderer and the detective.
- 3 The non-player will walk around the circle while everybody's eyes are closed and tap a player once on the head to indicate they are the murderer. Everyone can then open their eyes and the non-player can choose the detective.
- 4 If the murderer winks at a team player, they must pretend to die.
- 5 The detective needs to work out who the murderer is before they kill all the team players!

Game two: Zombie walk

- 1 Set up a short obstacle course (go around, over, and under things – you decide what items to use as obstacles).
- 2 Make the team member complete the obstacle course while walking like a zombie (or Frankenstein).



Game three: Eyeball hunt



- 1 Why not take on this grisly version of the classic Easter egg hunt. Get everyone to draw their own eyeball on a ping pong ball with a black marker.
- 2 They then have to hide the eyeballs around the party area.
- 3 One by one let a child go off and find as many eyeballs as they can in a minute (don't include the one they hid themselves).
- 4 The party leader should replace the eyeballs after each go in random spots.

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Halloween recipes



Gingerbread pumpkin biscuits

Makes 24 biscuits



Ingredients

200g brown sugar



225g unsalted butter



7 tbsp golden syrup



600g plain flour



2 tsp bicarbonate of soda



4 tsp ground ginger



Icing for decoration

1 drop, orange food colouring and black piping icing



1/2 tsp water



200g icing sugar



Equipment

Saucepan



Biscuit cutter



Baking tray



Greaseproof paper



Mixing bowl



Wooden spoon



Sieve



Knife

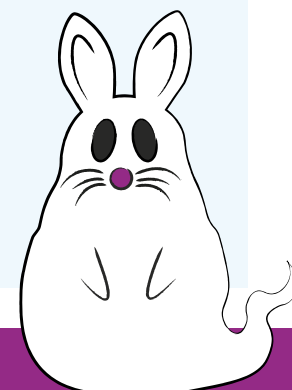


Rolling pin

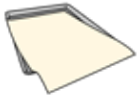












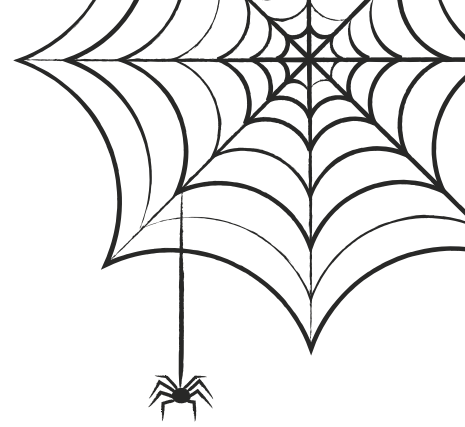
Boardmaker symbols of ingredients and equipment feature within this recipe – many thanks to Tobii Dynavox for permission to use these symbols.

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Method

- 1. Heat the oven to 200°C/180°C fan or gas mark 4.
- 2. Line both trays with greaseproof paper. 
- 3. Melt the butter in the pan  with the sugar and syrup.
- 4. With the wooden spoon  stir the mix until the sugar has dissolved.
- 5. Sieve  the plain flour, ground ginger and bicarbonate of soda into the large bowl. 
- 6. Pour in the melted butter and sugar and mix well, until the mixture has stiffened into a dough.
- 7. Turn the dough out on to a floured surface and using a rolling pin,  roll flat to the thickness of a £1 coin.
- 8. Using the round biscuit cutter  cut out circles in the dough.
- 9. With a knife  cut a small triangle at the edge of the biscuit (to create the pumpkin shape!)
- 10. Place the cut outs on the greaseproof tray and place in the oven  for 12 minutes.
- 11. Once they are ready, take them out of the oven and leave to cool for one hour.
- 12. To decorate, mix the icing sugar with the water (if the mixture is too stiff, add a little more water) and orange food colouring  in a small bowl to create a smooth icing.
- 13. Using a knife spread neatly on the individual biscuits and wait a few minutes for the icing to harden.
- 14. Using the black piping icing,  pipe on some spooky Halloween faces!



Spooky cupcakes

Makes 12 cupcakes



Ingredients

170g caster sugar



170g unsalted butter



170g self-raising flour



3 eggs



1 tsp vanilla essence

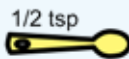


For decoration

1 drop, food colouring



1/2 tsp water



200g icing sugar



Pinch of sprinkles



Equipment

Cupcake tray



Cupcake cases



Mixing bowl



Wooden spoon



Sieve



Spoon

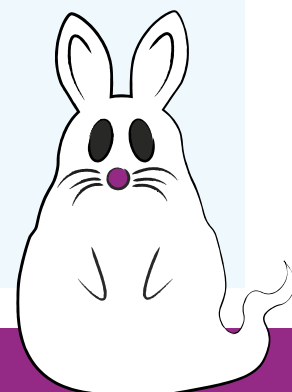


Knife














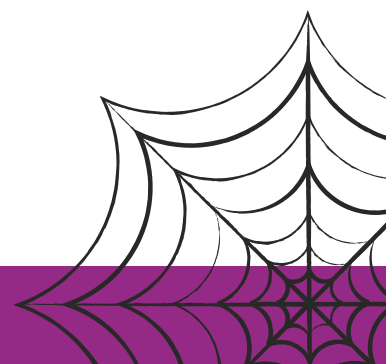
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Method

1. Heat the oven to 200°C/180°C fan or gas mark 4.
2. Fill the cupcake tray  with cupcake cases. 
3. Place the butter  and sugar  into the mixing bowl and mix together with the wooden spoon.
4. Sieve  the self-raising flour  into the bowl and mix into the butter and sugar.
5. One by one, crack the eggs  into the bowl and mix together.
6. Add the teaspoon of vanilla essence  and mix together.
7. Using the metal spoon, divide the mixture equally between the cupcake cases.
8. Place the tray in the oven  for 25 minutes.
9. Once the cakes look golden brown, take them out of the oven and leave them to cool for one hour.
10. To decorate, mix the icing sugar with the water (if the mixture is too stiff, add a little more water) and the food colouring  of your choice in a small bowl to create a smooth icing.
11. Using a knife, neatly spread the icing over the individual cakes and add your sprinkles! 



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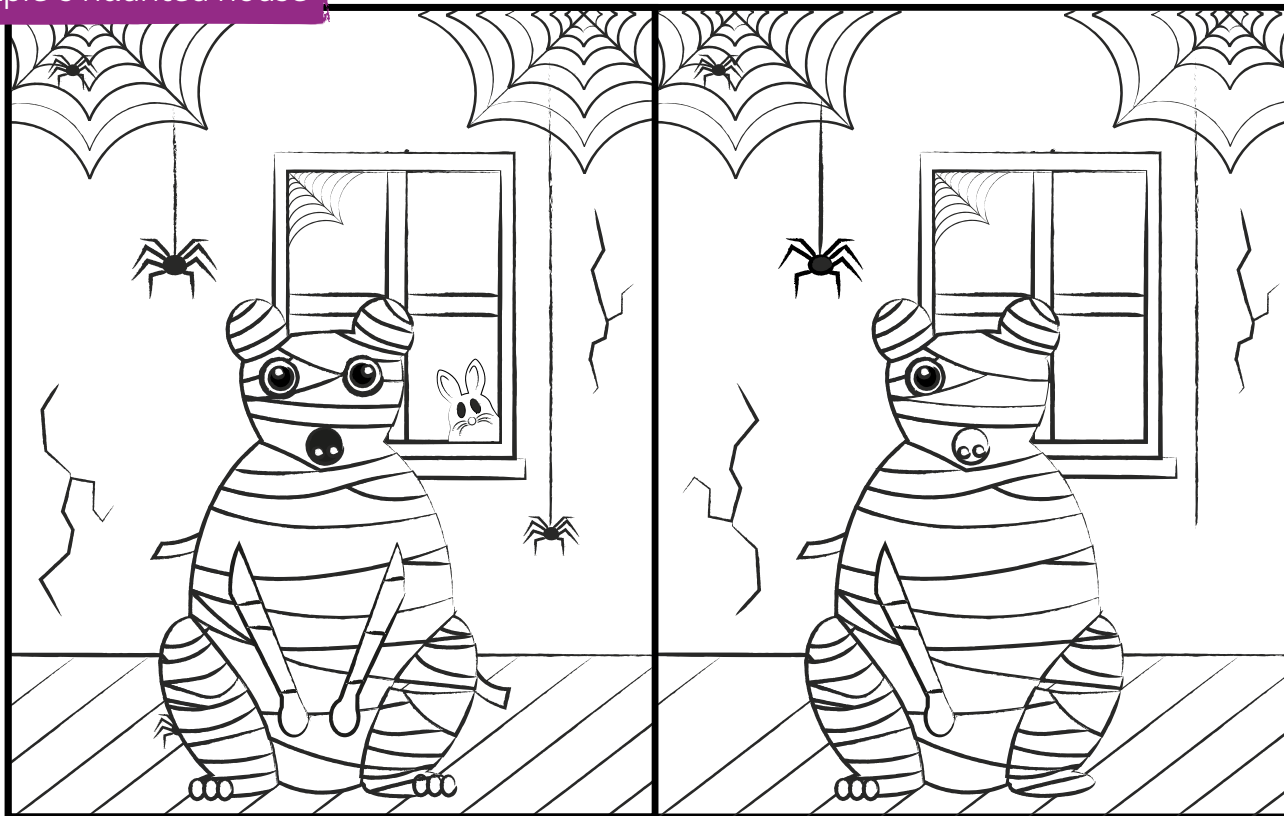
Spot the difference



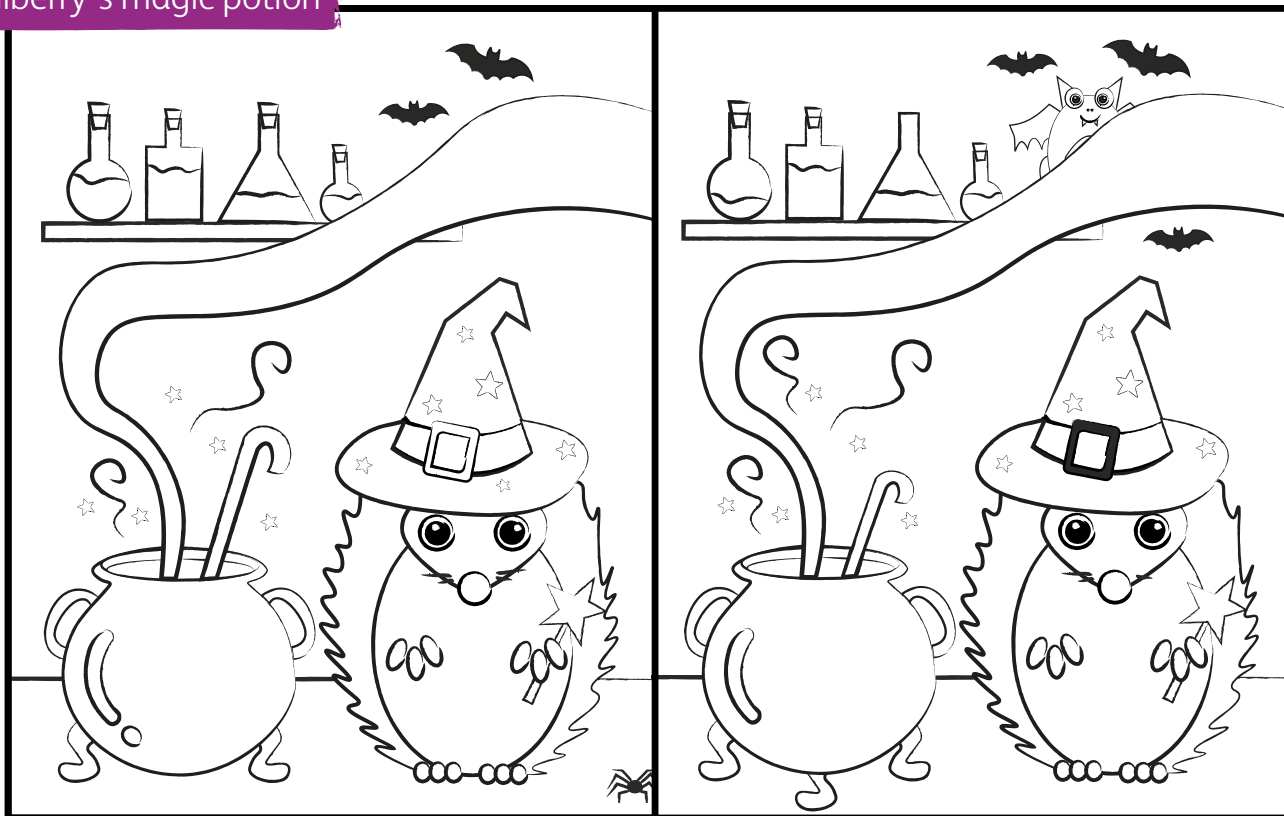
Spot the difference

There are 12 differences between each picture. Can you spot them all?

Maple's haunted house



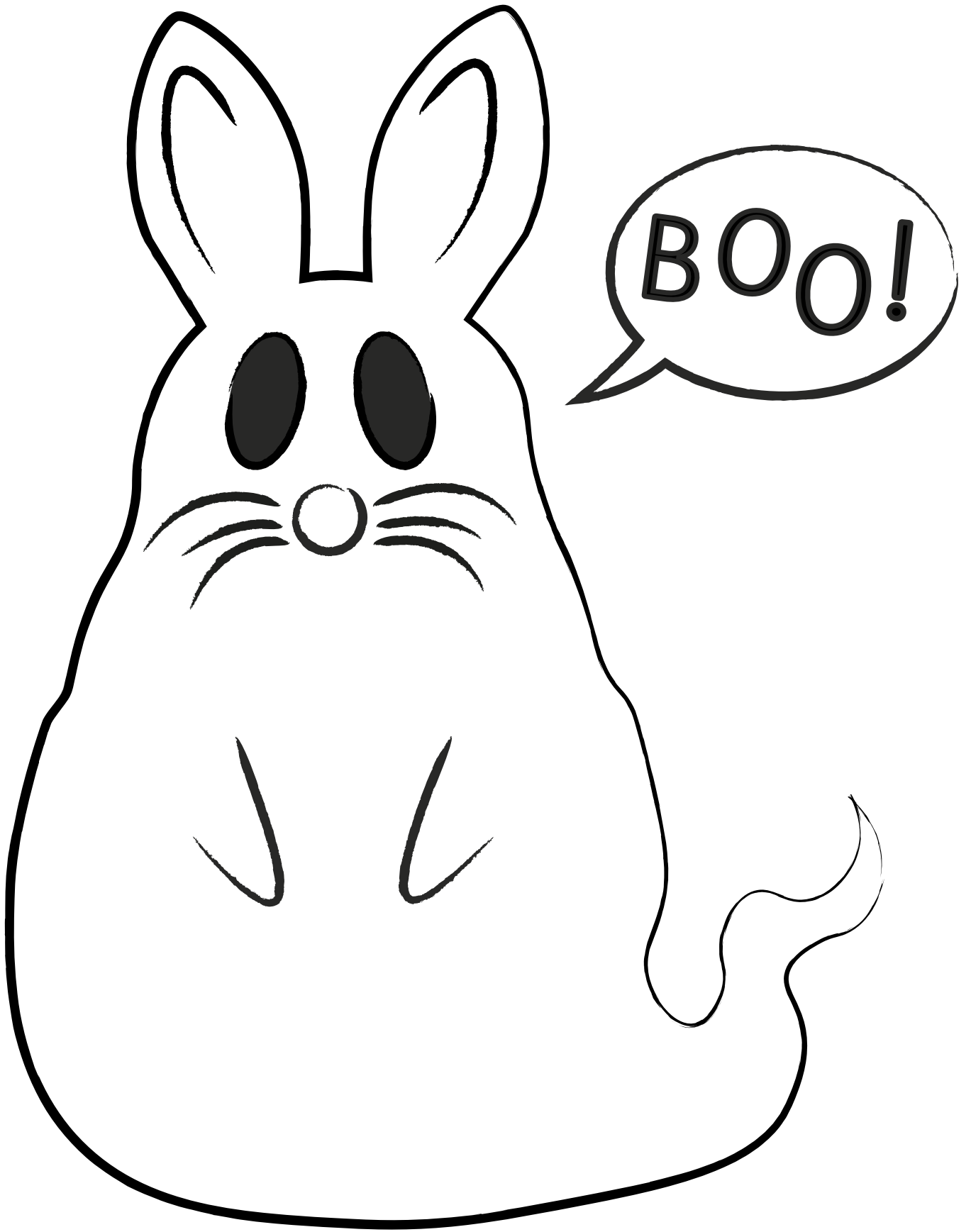
Mulberry's magic potion



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Colouring book





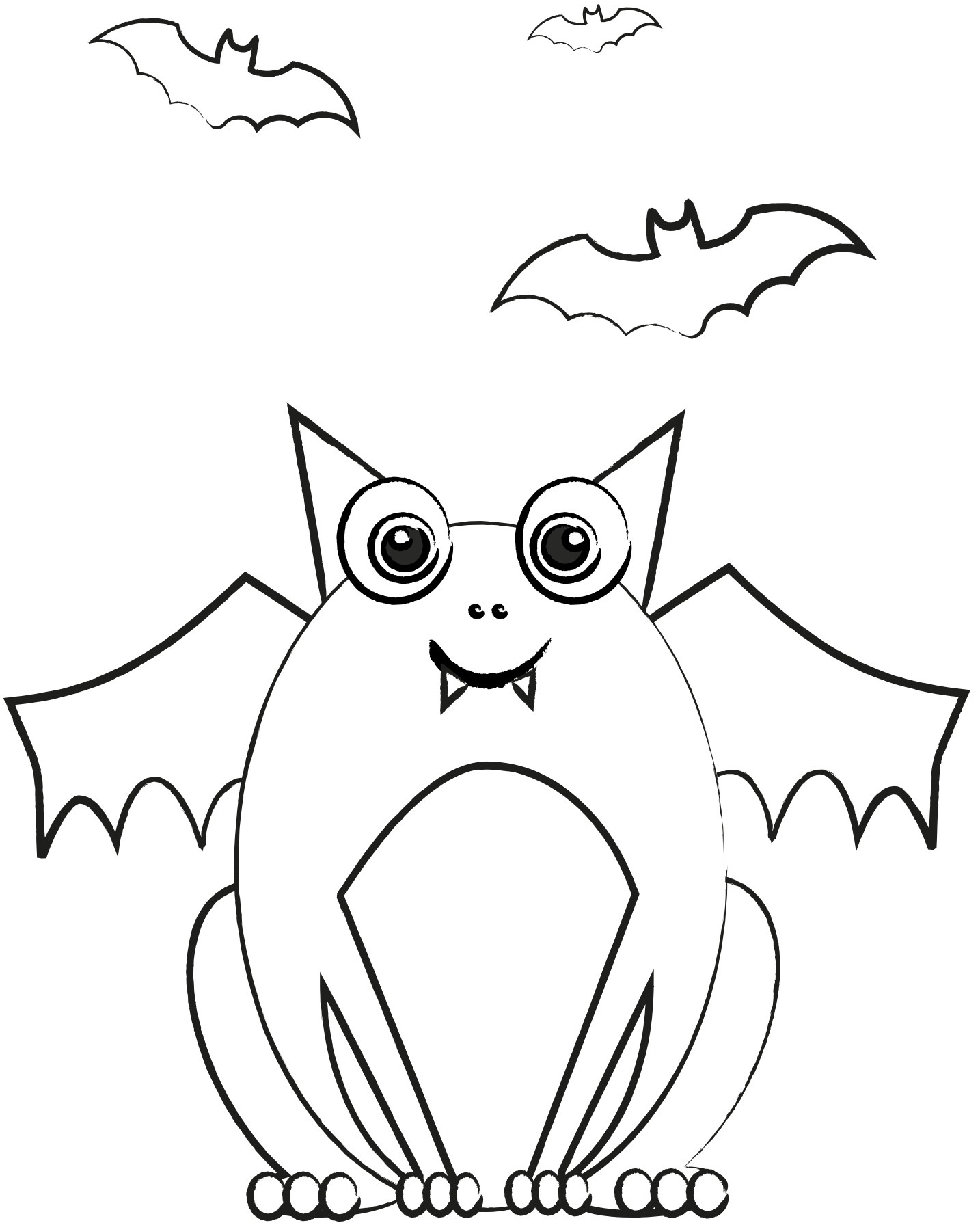
Oak the rabbit
as a ghost



Maple the badger
as a Mummy



Mulberry the hedgehog
as a wizard



Jasmine the frog
as a bat

