

Easter activity pack

We all know that keeping children entertained at the moment can be challenging, so to help keep your family busy for a few hours, The Children's Trust is happy to share our Easter activity pack with you.


What's inside:

- Easter scavenger hunt
- Easter animals colouring book
- Easter word search
- Easter recipe

Many of us enjoy attending Easter Fairs this time of year and at The Children's Trust, we are no different. Our annual Easter Fair brings in a significant amount of income. Unfortunately, due to current government guidelines, our Easter Fair can't go ahead again this year.

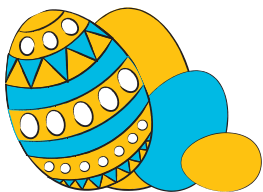
So if you enjoy using this activity pack, please consider making a small donation at [justgiving.com/campaign/easterpack2021](https://www.justgiving.com/campaign/easterpack2021) and help support children with brain injury and neurodisability who can't go home this Easter.

Thank you.

 twitter.com/childrens_trust

 facebook.com/childrenstrust

 instagram.com/childrens_trust



Easter activity pack

Scavenger hunt



Scavenger hunt

Parent instructions



One: cut out the Easter characters on a separate sheet and hide them around your home or garden for your child(ren) to find.

Two: let the hunt begin! When your child(ren) find a character, get them to bring it back to you, then ask them the question on this sheet associated with that character.

Three: your child(ren) can then add their answers to the attached case book. Once they have completed all the questions, they can win their Easter egg prize!

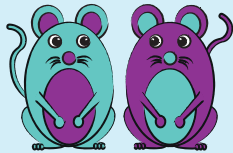


What yummy treat are Easter eggs made from?



Chocolate

I am cute, yellow, fluffy and hatched out of an egg – what am I?



A chick

What animal drops off Easter eggs?



Bunny

Can you hop on one leg ten times?



Can you name three famous bunnies?



True or false – daffodils are yellow?



True

What noise does a duck make?



Quack

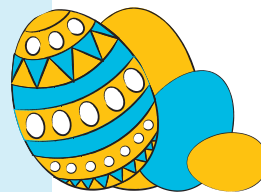
True or false a baby sheep is called a calf?

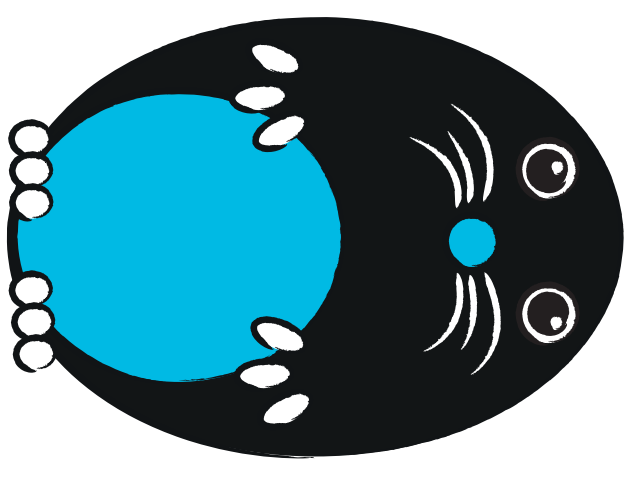
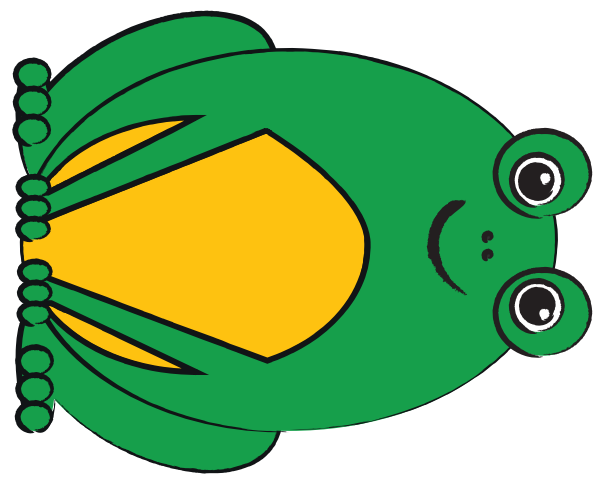
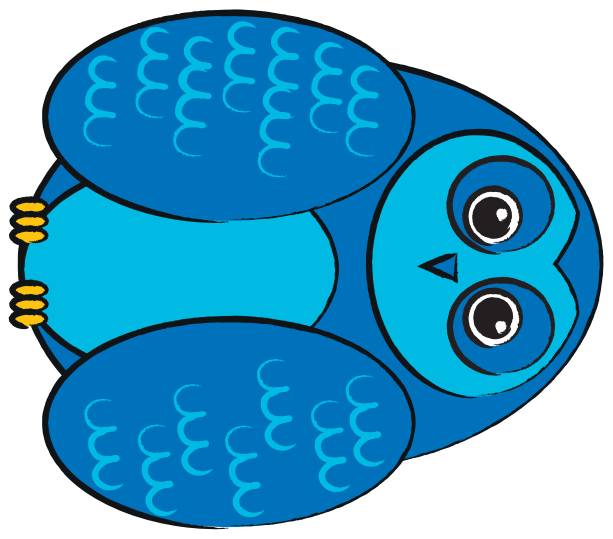
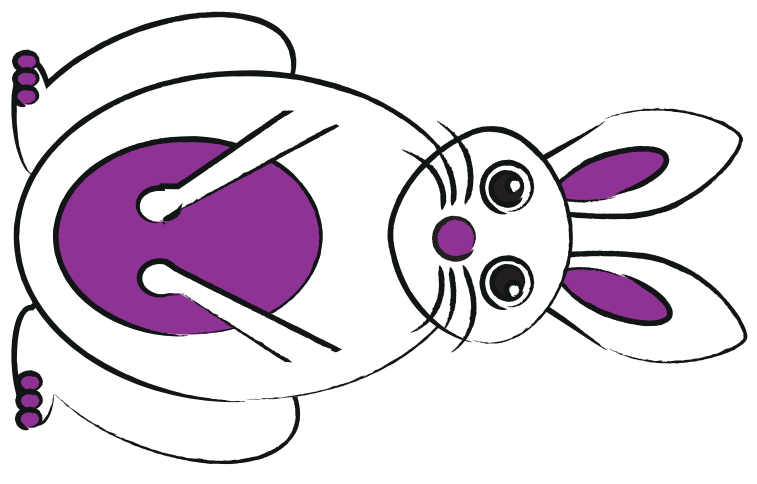
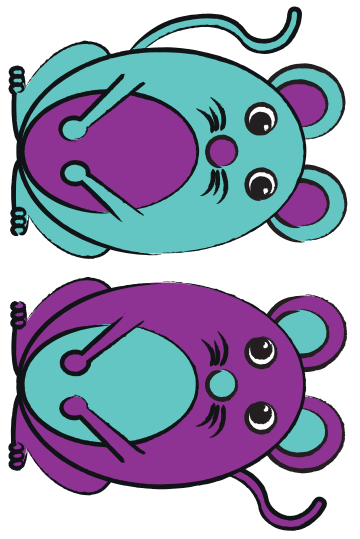
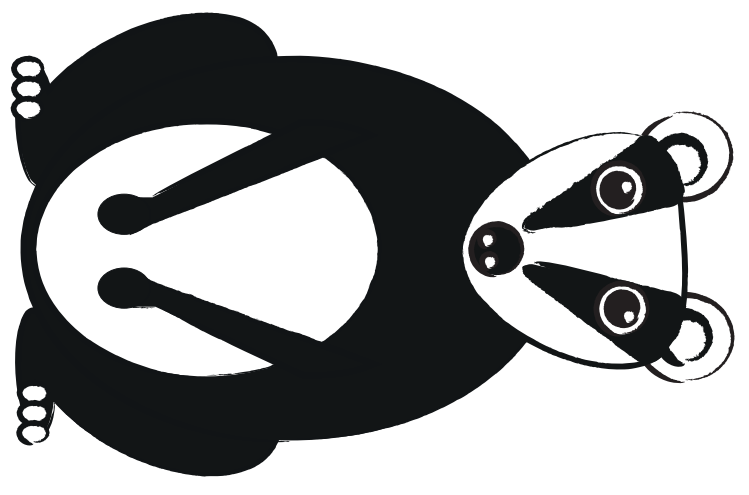
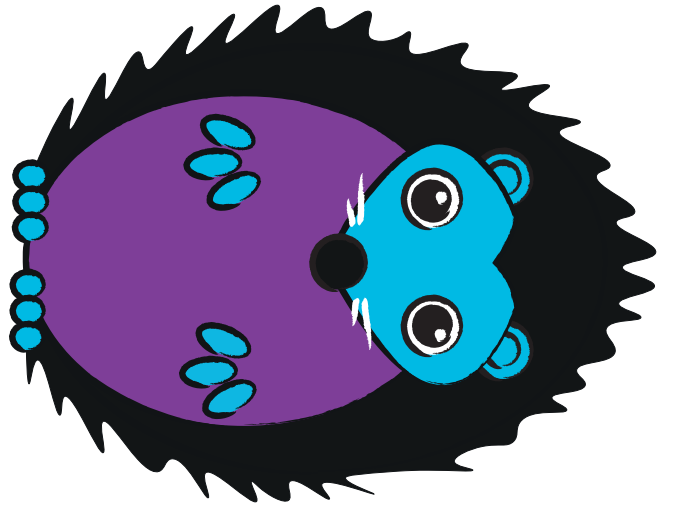
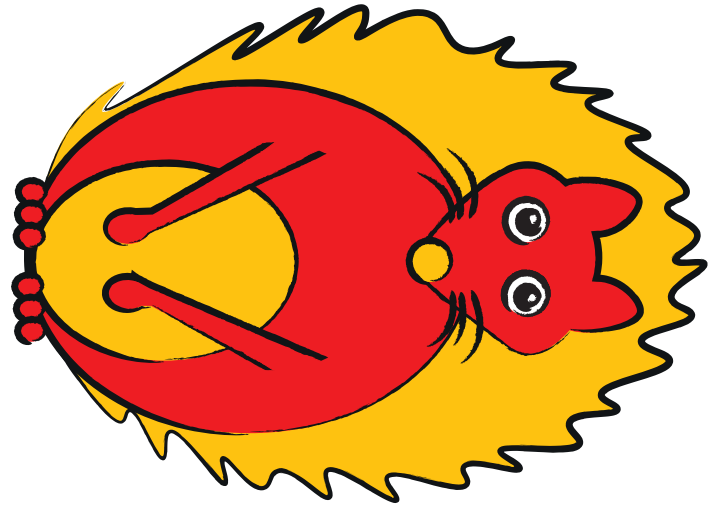


False

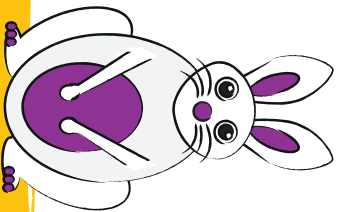
Parents please note!

This activity will require a **self-provided** Easter egg prize!





Can you draw Oak the bunny a
delicious looking Easter egg?



Name:

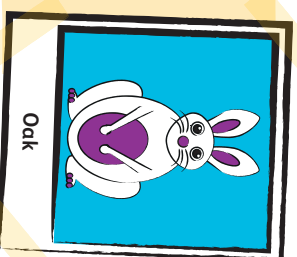
Date:

COLLECT YOUR CLUES

Find all the hidden characters and answer their questions!

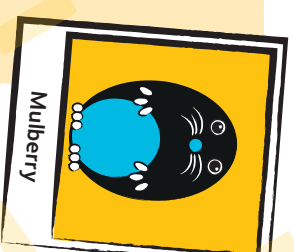
Oak the rabbit

Answer:



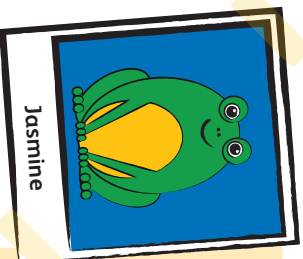
Mulberry the mole

Answer:



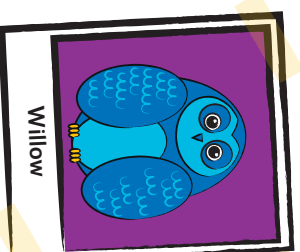
Jasmine the frog

Answer:



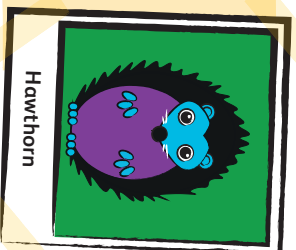
Willow the owl

Answer:



Hawthorn the hedgehog

Answer:



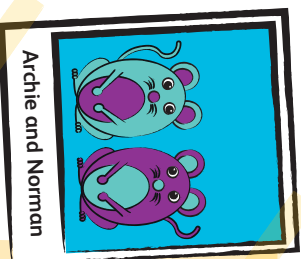
Chestnut the squirrel

Answer:



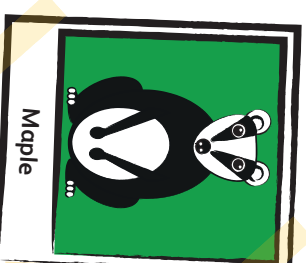
Archie and Norman the mice

Answer:



Maple the badger

Answer:



Easter activity pack

Colouring book

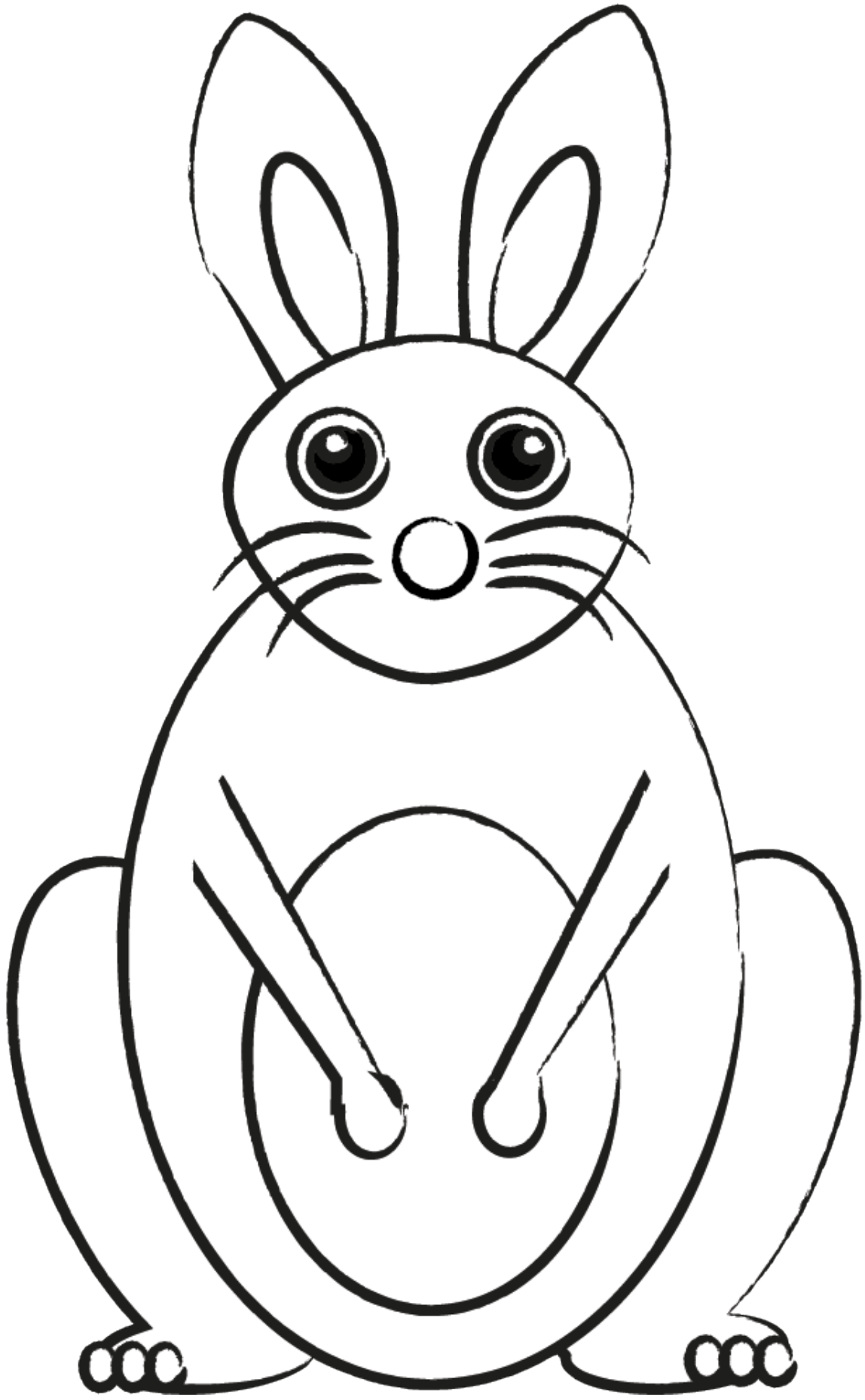


Registered with
**FUNDRAISING
REGULATOR**

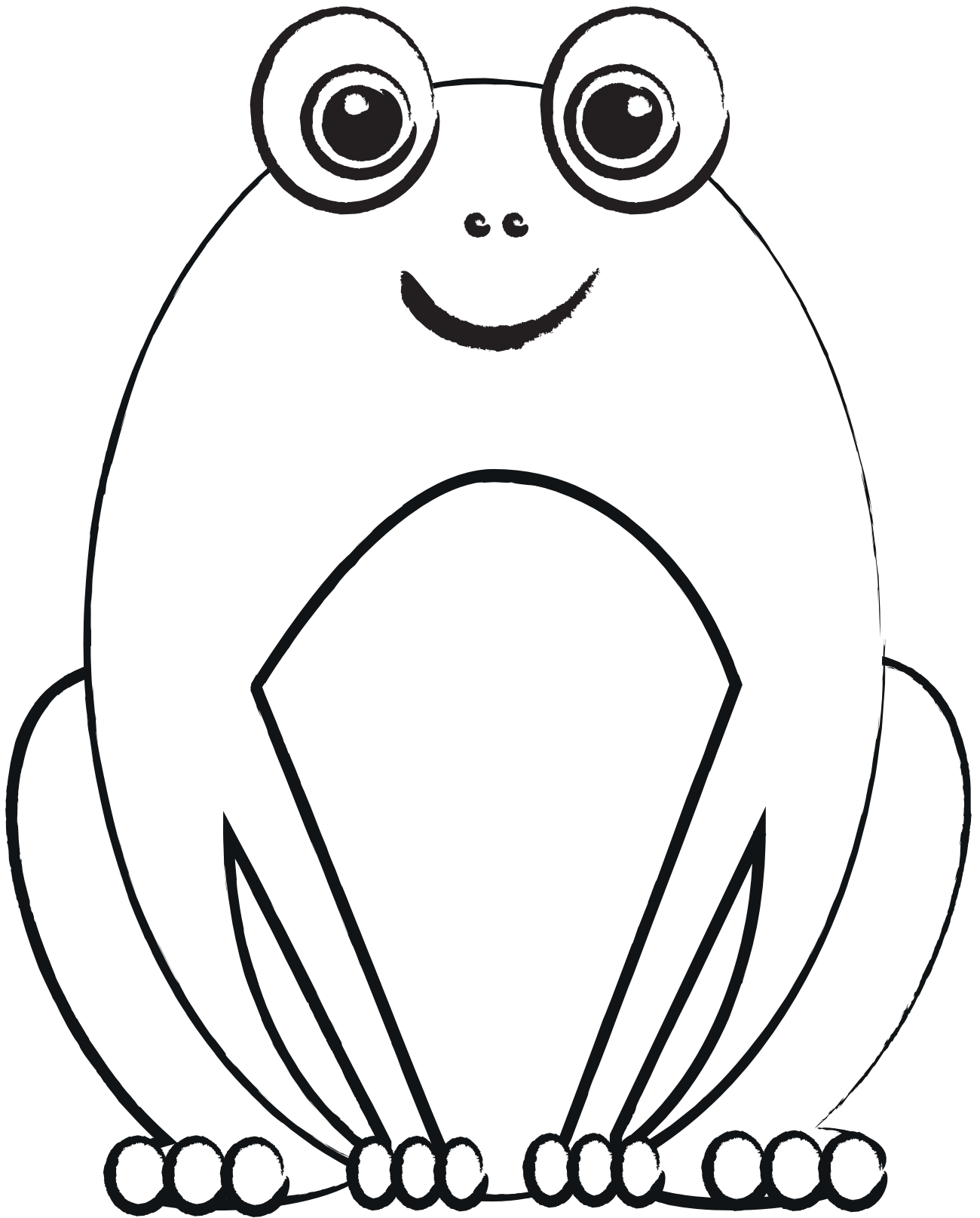
Registered charity number 288018 TCT_778 03/21



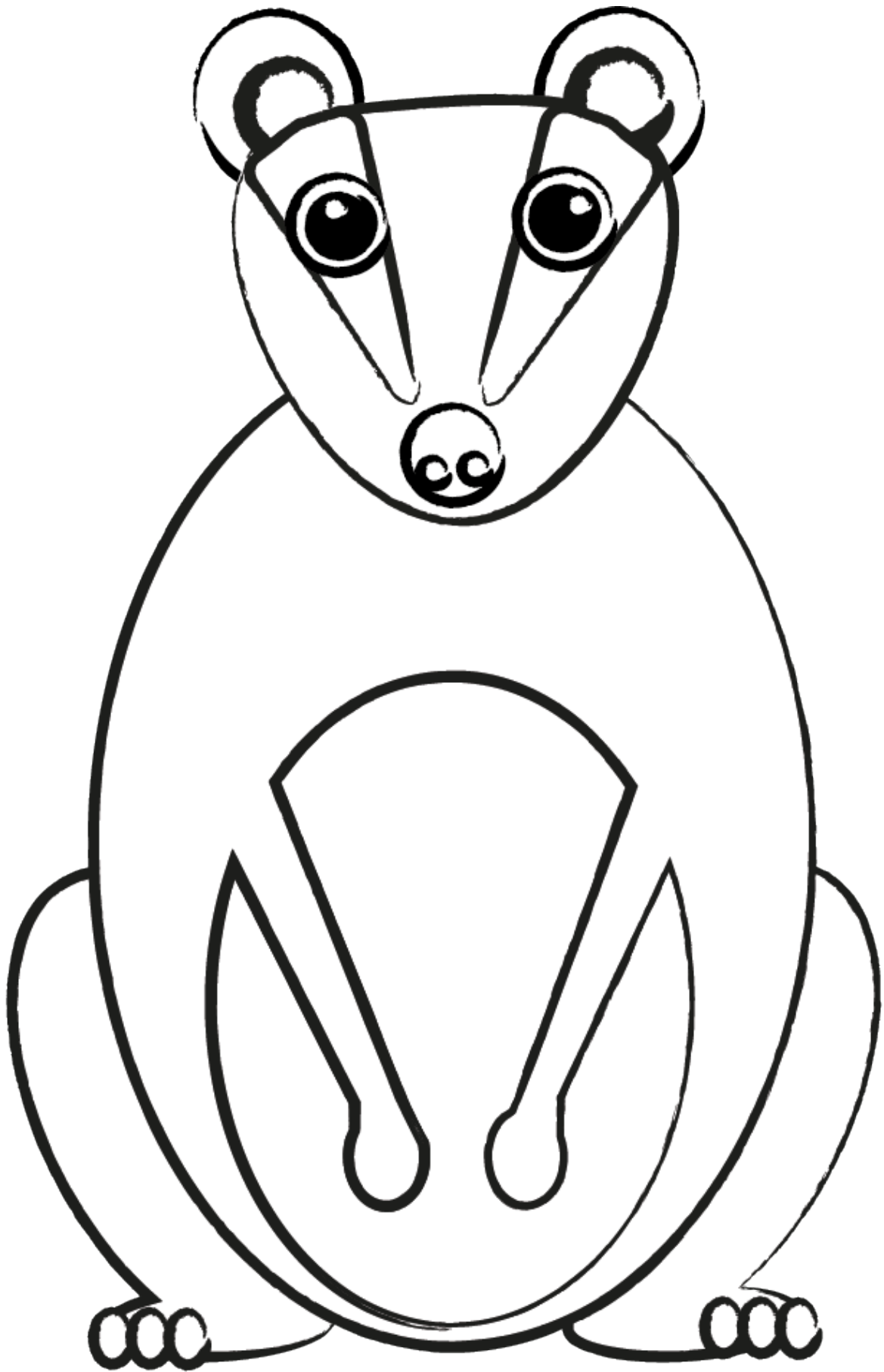
**The
Children's Trust**
For children with brain injury



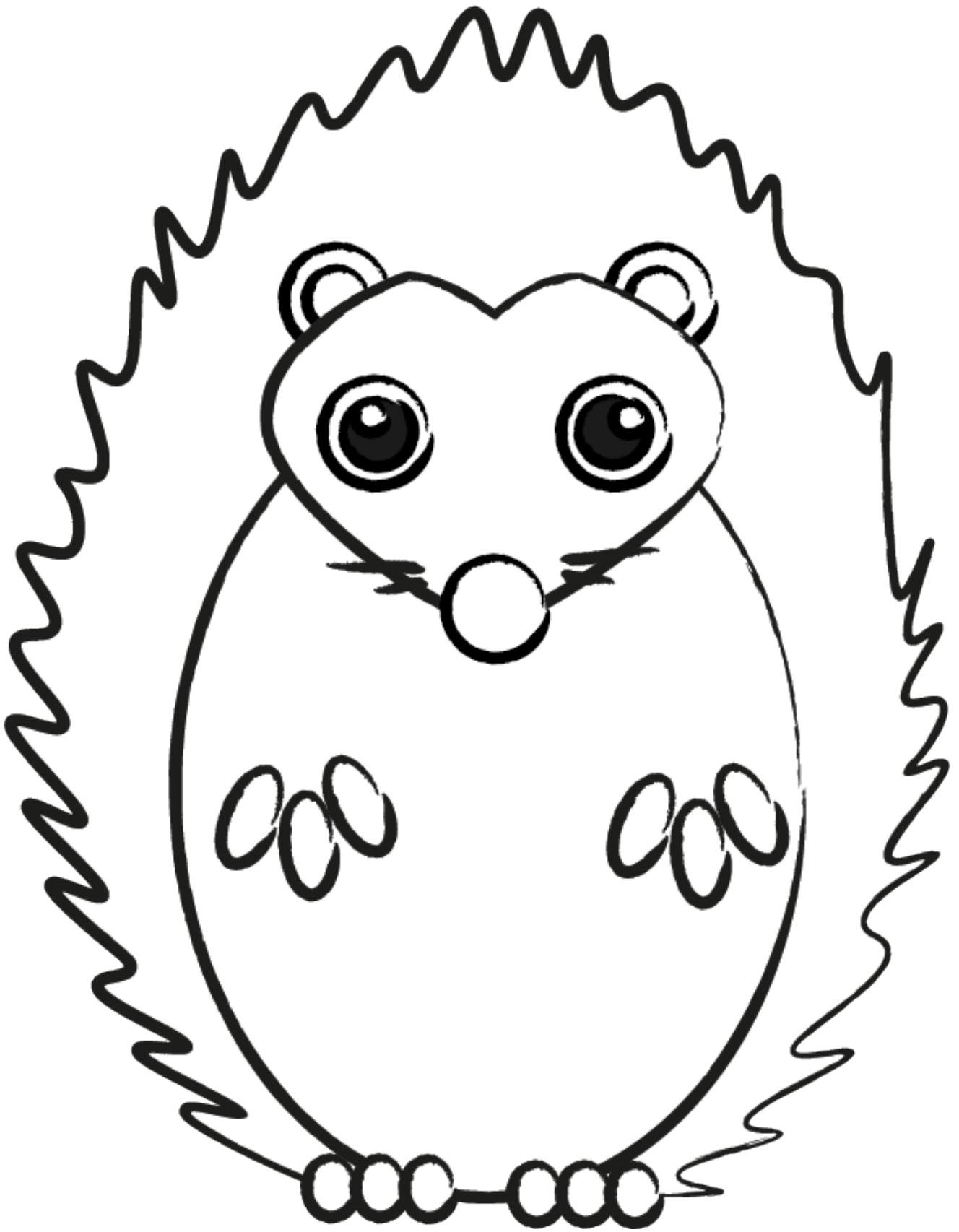
Oak the rabbit



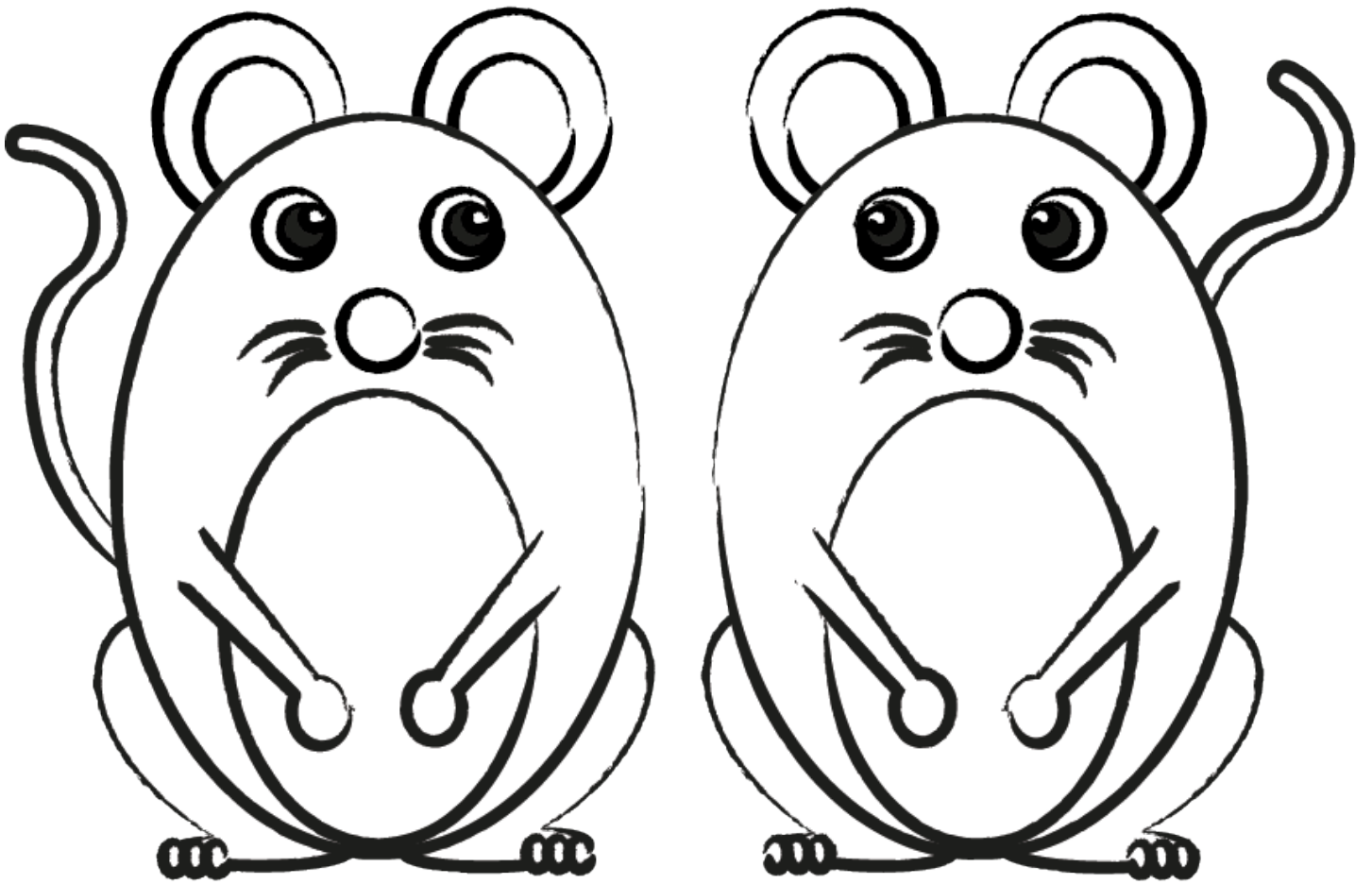
Jasmine the frog



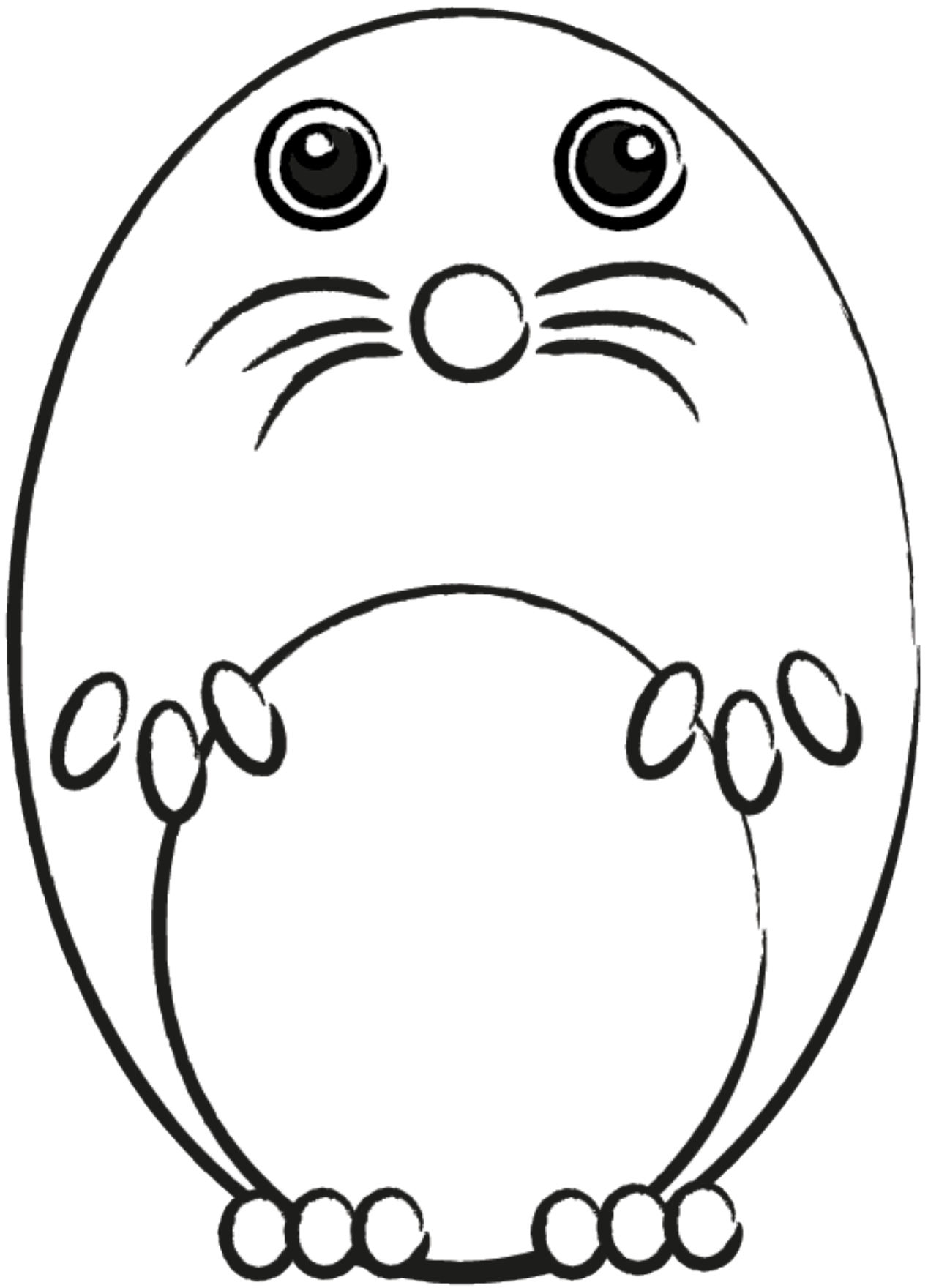
Maple the badger



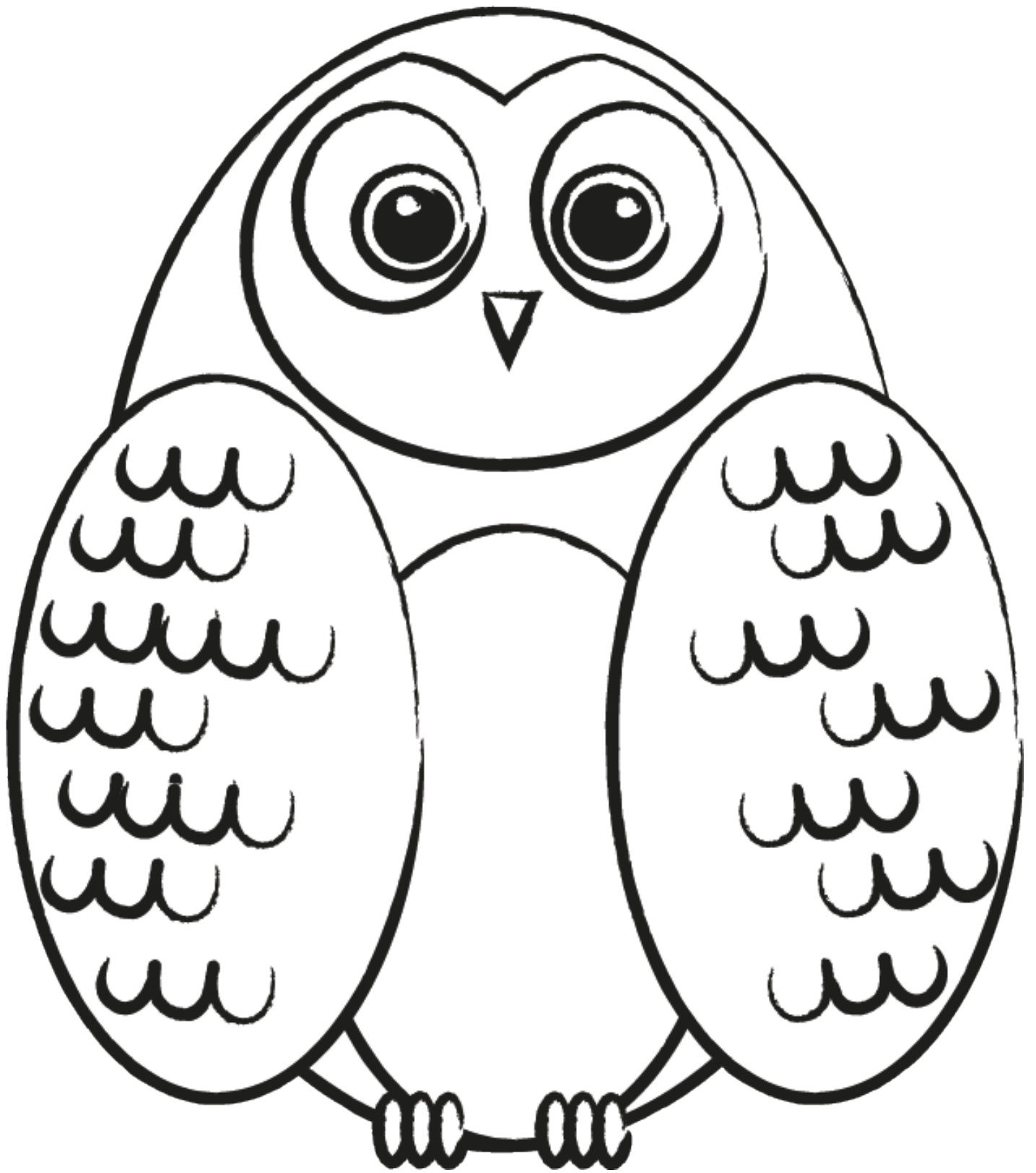
Hawthorn the hedgehog



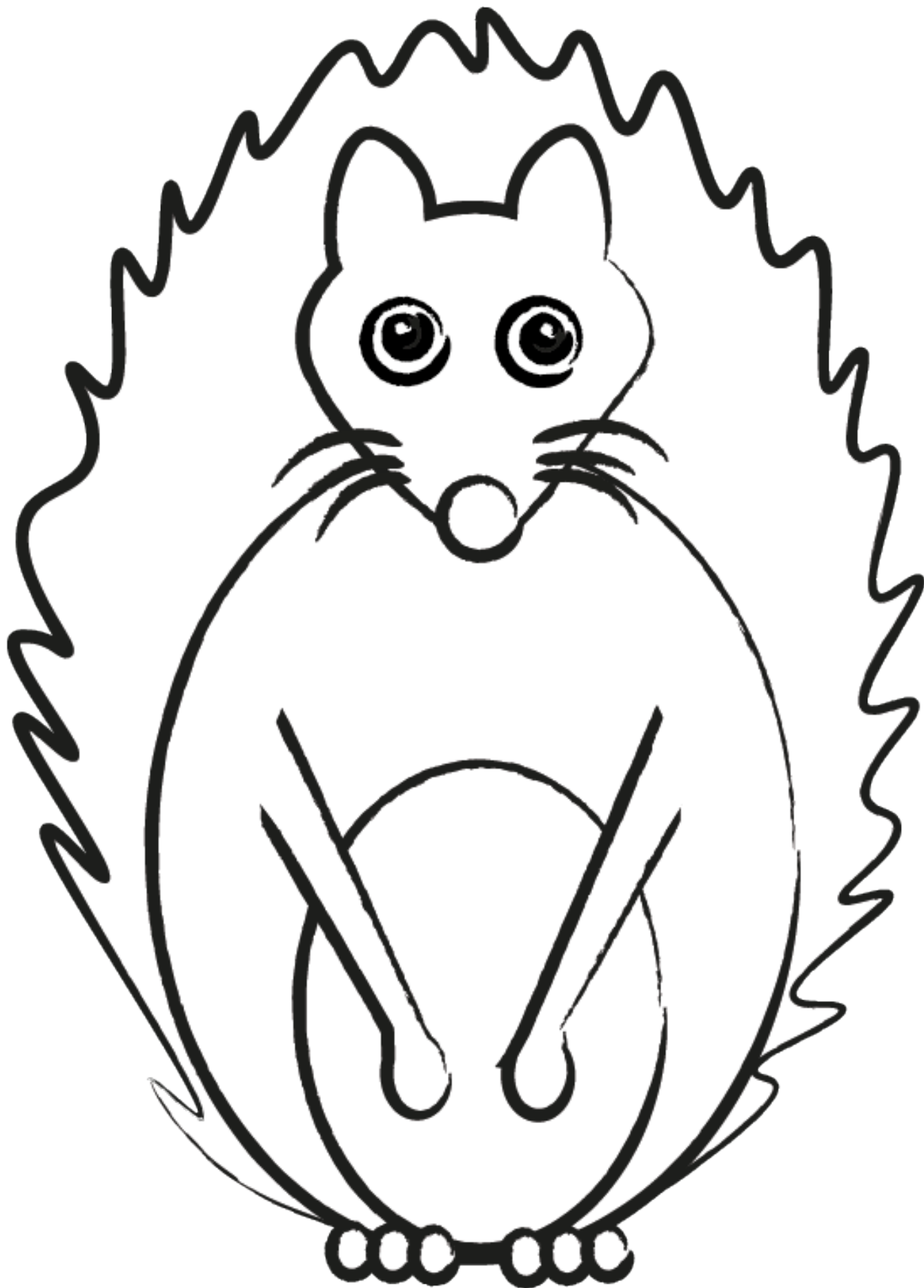
Archie and Norman the mice



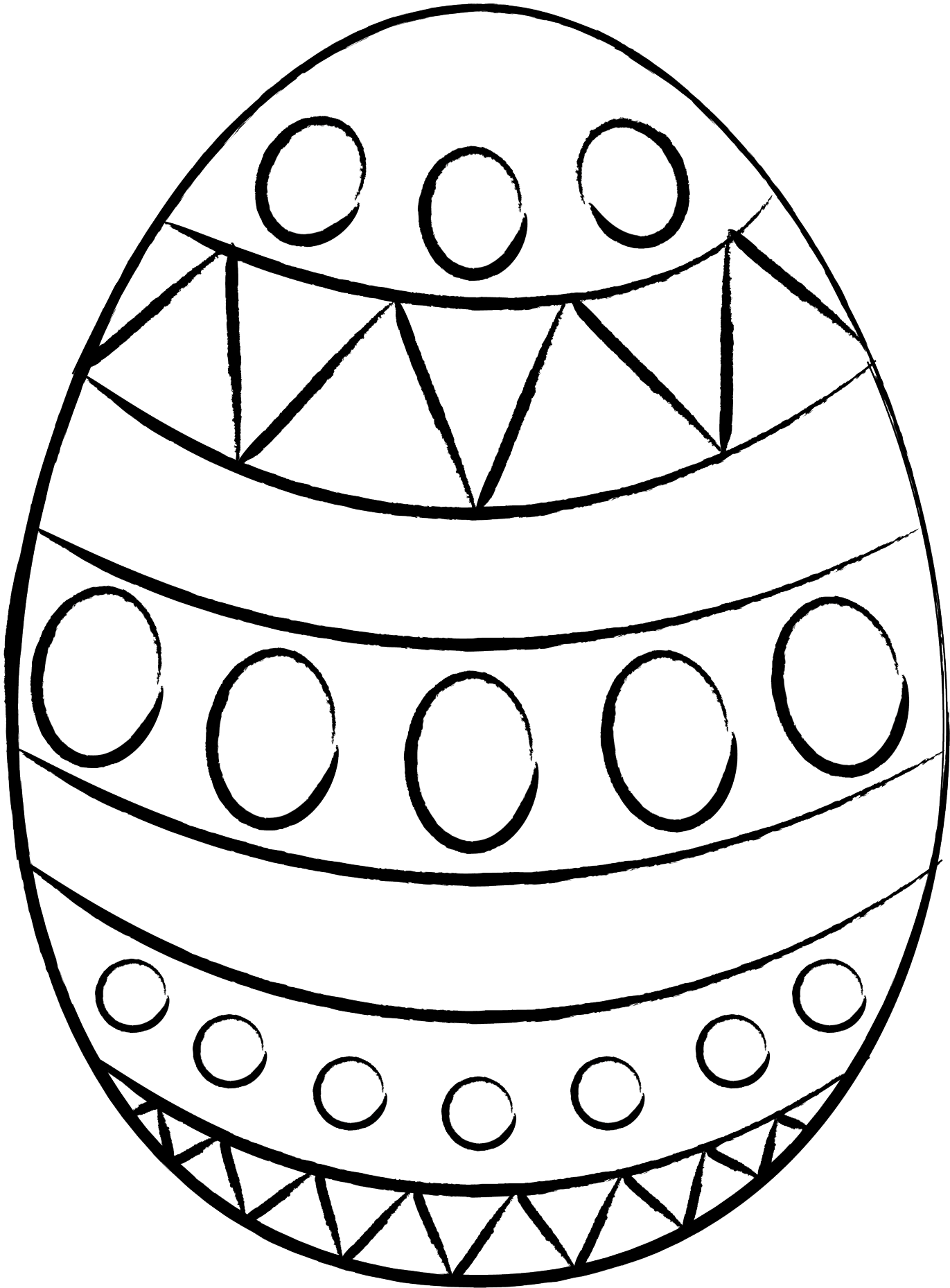
Mulberry the mole



Willow the owl



Chestnut the squirrel

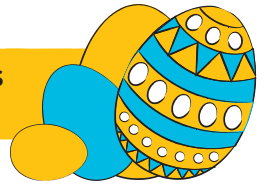


Word search

Can you find all the missing words?

- Easter
- Bunny
- Chocolate
- Spring
- Fun
- Hunt
- Flowers
- Chick
- Eggs

You can find the answers
on the final page!



E G G S D Y F G O S
A K Y M U F L R S P
E T H F J W O G I R
A P O U F G W J Y I
S R D L N C E L W N
T A I J H T R D M G
E W F U N Y S U I F
R D O Q P B U N N Y
C H I C K T A C O B
C H O C O L A T E K

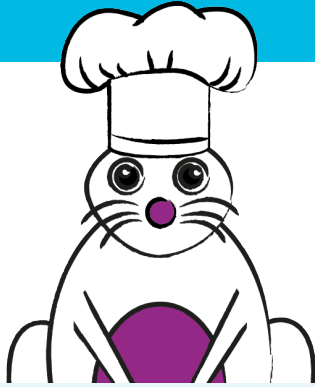
Easter activity pack

Cheesecake recipe


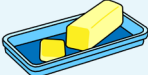






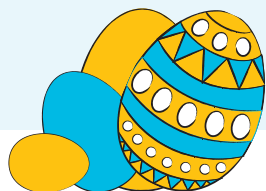
Fruit-topped cheesecake

Serves: 8

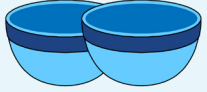



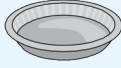
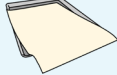







Ingredients

- 16 digestive or sweet biscuits 
- 125g unsalted butter at room temperature 
- 600g soft cheese or cream cheese 
- 60g caster sugar (plus an extra teaspoon for fruit sauce) 
- 200ml double cream 
- Handful of strawberries, blackberries and raspberries **or** some grated chocolate **Easter egg!** 



Equipment




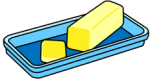

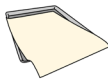






- 2 mixing bowls 
- Rolling pin 
- Saucepan 
- 2 wooden spoons 
- Loose-bottomed round tin or spring form cake tin 
- Greaseproof paper 
- 2 spoons 
- Hand whisk 
- Teaspoon 
- Plate to serve 
- Knife 

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

PCS and Boardmaker are trademarks of Tobii Dynavox LLC. All rights reserved. Used with permission.



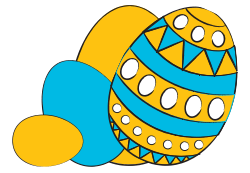
Method

- 
1. Preheat the oven  to **180°C/160°C fan** or **gas mark 4**.
2. Put the biscuits in a bowl and crush with the end of a rolling pin  until they are like breadcrumbs.
3. Melt the butter  in a saucepan on a low heat.
4. Add the crushed biscuits to the saucepan of melted butter and mix thoroughly. 
5. Grease the tin lightly with butter or line with greaseproof paper. 
6. Press the mixture  into the bottom of the tin and bake for **10–12 minutes**.
7. Take the biscuit base out of the oven and leave to cool.
8. To prepare the filling, put the soft cheese  and caster sugar in a bowl and stir.
9. Add the double cream  and continue stirring until everything is mixed.
10. Pour the mixture in the tin and smooth with the back of a spoon.
11. Put in the fridge  and leave to **set overnight**.
12. The next day, blend most of the fruit in a bowl with the hand whisk  (save some fruit for the top). **If you like, you can make this an Easter treat by replacing the fruit topping and grating one of your chocolate Easter eggs over the top instead.**
13. Put the blended fruit in a saucepan. Put on a low heat and stir in a teaspoon of sugar. Remove from heat once the fruit has thickened into a sauce. Turn the hob off.
14. Remove the cheesecake from the fridge. Transfer it from the tin onto a plate. 
15. Once sauce has cooled, spoon onto the top of the cheesecake. Add the remaining fruit to decorate (slice the strawberries or halve first with a knife).

Word search answers

Did you find all the missing words?

- Easter
- Spring
- Flowers
- Bunny
- Fun
- Chick
- Chocolate
- Hunt
- Eggs



E G G S D Y F G O S
A K Y M U F L R S P
E T H F J W O G I R
A P O U F G W J Y I
S R D L N C E L W N
T A I J H T R D M G
E W F U N Y S U I F
R D O Q P B U N N Y
C H I C K T A C O B
C H O C O L A T E K