



BABIES & TODDLERS

From birth to pre-school



Newsletter #2

Do hope you've had a happy week (and your parents are not too exhausted!).

Have you made a rainbow for the "Believe in Rainbows" scheme and put it in your window? How many have you seen when you go for walks?

Here are some Easter recipes to try at home

Before starting, clear a "social distance" zone, remove all precious items, dogs/cats, etc, put on aprons and wash hands, making sure you have a clear pathway to the sink at the end of cooking- it can get messy!!

1) Easter Biscuits

You will need:



125g butter, softened



50g caster sugar



175g plain flour

Whisk butter thoroughly in bowl until really soft

Beat in the sugar a little at a time and finally fold in the flour.

Knead lightly until smooth.

Wrap the dough in cling film and place in fridge for 30 mins.

Heat oven to 150C/ mark 2.

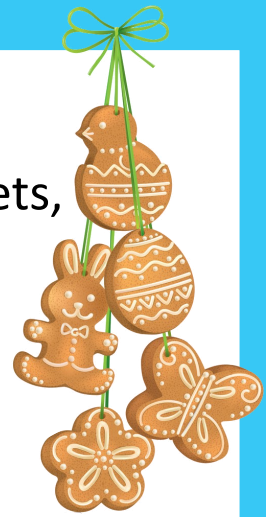
Sprinkle a little flour on work surface and a rolling pin.

Roll out the dough to the thickness of a 10p coin.

Use Easter cutters (egg, chick, bunny and lamb shapes) if you have them, or cut into circles.

Bake for about 25 mins (keep checking)

Once cool, decorate using writing icing, small sweets, dried fruit or melted chocolate.



2) Chocolate Nests (makes 10)

You will need:

- 🍬 225g plain chocolate (or cake covering chocolate)
- 🍬 50g butter
- 🍬 2 tablespoons golden syrup
- 🍬 100g corn flakes
- 🍬 Mini eggs, paper bun cases

Break the chocolate into squares, add the butter and the golden syrup.

Melt in the microwave (follow instructions on packet, don't over heat) or in a heatproof bowl over a pan of simmering water.

Stir until all ingredients are well mixed.

Add corn flakes and stir until coated all over.

Divide the mixture between the paper cases.

Using the back of a teaspoon, make a hollow in the middle of each nest. Arrange 3 mini eggs in each nest.

Place on a tray and leave in the fridge for about an hour to set.

Store in an airtight container in the fridge.

CHECK OUT OUR WEBSITE AND FACEBOOK PAGE FOR A SPECIAL VIDEO FROM REVD STEVE!

Have a lovely time and enjoy your Easter egg hunts.

Best wishes for a very Happy Easter from Sara and Wendy

Contact Sara on 01386 710776 for more information

Why not take photos of any crafts or cooking that you do and upload to our Facebook page? We'd love to see what you've made!