



Broxtowe
Borough
COUNCIL

Christmas

Activity Pack



Family friendly activities you can do from home

INDEX

CHRISTMAS BAKING

Why not try your hand at some Christmassy baking? These recipes are perfect for sharing with children, or if you just fancy getting festive in the kitchen.

Difficulty ratings:

One bauble	-	Easy
Two baubles	-	A bit more work
Three baubles	-	Difficult but delicious

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CHRISTMAS CRAFTING

Here is a selection of some wonderful crafty things you can make at home with your children.

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PAUL HOLLYWOOD'S

Mince Pies

DIFFICULTY 



INGREDIENTS:

For the pastry (or you could choose to buy pre-made chilled pastry)

375g/13oz plain flour

250g/9oz butter, softened

125g/4oz caster sugar, plus extra for sprinkling

1 medium free-range egg

For the filling

2 x 400g/14oz jars mincemeat

2 tangerines, zest grated and flesh chopped

1 apple, finely diced



METHOD

Preheat the oven to 200C/400F/Gas 6. To make the sweet pastry, rub the flour, butter, sugar and egg together with a splash of cold water until it just comes together as a dough. Do not over work the dough. Wrap the pastry in cling film and set aside to chill in the fridge while you make the filling.

To make the filling, turn the mincemeat out into a bowl, grate the zest of the tangerines into the mincemeat, then peel and chop the fruit. Throw the tangerine and apple pieces into the bowl and blend by hand..



Roll out the pastry to a 3mm/1/8in thickness. With a round pastry cutter, cut out 6 x 9cm/3½in discs of pastry. Press the pastry into the muffin cups and fill each one with a good helping of the mincemeat mixture, so that it reaches three-quarters of the way up the side of the pastry-lined cup.



With a fluted pastry cutter, cut out 6 x 8cm/3¼ in pastry circles for the lids (slightly bigger than the top of the muffin cups). Place a lid on top of each pie and gently push down. Sprinkle with caster sugar.

Bake for 20 minutes, then transfer to a wire rack to cool. Dust with icing sugar.

MARY BERRY'S

Gingerbread House

DIFFICULTY 



INGREDIENTS:

375g/13oz unsalted butter
300g/10½oz dark muscovado sugar
150g/5½oz golden syrup
900g/2lb plain flour
1 tbsp bicarbonate of soda
2 tbsp ground ginger
For the icing
3 free-range egg whites
675g/1½lb icing sugar, sifted
3 tsp lemon juice

TO DECORATE

15 yellow or orange boiled sweets
1 x 30cm/12in square cake board
200g/7oz giant milk chocolate buttons
6 cocktail sticks

METHOD

Preheat the oven to 200C/400F/Gas 6 (fan 180C). Melt the butter, sugar and syrup together in a large pan. Sieve the flour, bicarbonate of soda and ground ginger together into a large bowl and make a well in the centre. Pour in the melted butter mixture, stir it in and, when cool enough to handle, knead to a stiff dough.

Divide the mixture into five equally-sized pieces, cut one of these pieces in half (so you have six pieces in total). Roll each piece out on a sheet of greaseproof paper to ¾cm/¼in thick. Using the templates, cut out the sections for the roof, sides, front and back of the house. Slide onto three baking trays lined with baking parchment.

Using the template as a guide, a ruler and the rim of a cup, cut out the arched windows on the front and sides of the house. Using a star cutter, cut out a star in the front and back of the house. Using a knife, cut out the door on the front and back of the house and place the doors separately on the baking trays.

Re-roll the trimmings and use to cut out the chimney pieces, three Christmas trees and three triangles to use as supports to help the trees stand upright. Bake the gingerbread for 7-8 minutes.

Meanwhile place the boiled sweets in a pestle and mortar and crush to a rough sand texture.

Remove the gingerbread from the oven. Trim the windows if the mixture has spread and sprinkle the crushed sweets into the windows. Return all the gingerbread to the oven and continue to cook for 3-4 minutes, or until the sweets have melted and the gingerbread is firm. Remove from the oven and leave to cool for a few minutes, then trim around the templates again to give clean, sharp edges. Leave to cool completely.

For the icing, whisk the egg whites in a large bowl until frothy. Using a wooden spoon or a hand-held electric mixer on slow speed, add the icing sugar a tablespoonful at a time. Stir in the lemon juice and beat the icing until it is very stiff and white and stands up in peaks. Cover the surface with a damp cloth if not using immediately.

Spoon a little of the icing into a piping bag fitted with a medium plain nozzle. Pipe blobs of icing on the back of each chocolate button and stick, overlapping onto the two roof sections, to create a tile effect. Transfer some icing to another piping bag fitted with a small plain nozzle and pipe frames around the windows, doors and stars to decorate. Spoon six tablespoons of the icing over the cake board and, using a palette knife, spread the icing to cover the board in a thick snow effect which will create a base to stick the house on to.



Pipe some icing along the wall edges and join the house together on the iced cake board. Leave the icing to dry and harden for a minimum of 4 hours, but preferably overnight.

Cut the pointed ends of the cocktail sticks into 1cm/½in pieces (you should have 12 small pointed pieces). Push the blunt end of the cocktail stick pieces into the sloping edges of the front and back of the house, leaving the pointed ends sticking out to act as peg supports to attach the roof. (Remember to remove the sharp cocktail sticks from your gingerbread house before eating it, to avoid a choking hazard.) Pipe icing between the cocktail sticks and fix the two roof panels onto the house. Pipe icing around the base and edges of the chimney and attach to the roof.

To decorate, pipe icing along the apex and edges of the roof to look like snow and icicles. Stick the front door in place with icing. Cut the back door into three pieces to use as props to keep the trees upright. Decorate the Christmas trees with piped icing and fix them onto the cake board with icing and gingerbread props. Dust the roof with icing sugar.

Stained Glass Window Biscuits

DIFFICULTY 

Make it with less plastic and instead use unwrapped boiled coloured sweets (from your local sweet shop)

INGREDIENTS:

150g/5½oz butter, softened
100g/3½oz muscovado sugar
1 large free-range egg
250g/9oz plain flour, plus extra for flouring
1 tsp baking powder
pinch salt
1 tbsp mixed spice
1 tsp vanilla extract
1 pack boiled coloured sweets

METHOD

Preheat the oven to 180C/350F/
Gas 4 and line a baking tray with parchment paper.

Using an electric hand whisk, whisk together the butter and sugar in a large bowl. Once lightened and creamy add the egg and mix thoroughly.



Sift in the flour, baking powder, salt, and mixed spice and then add the vanilla extract and mix with a wooden spoon until you reach a biscuit dough consistency.



Turn the dough onto a floured work surface and roll out to about 1cm/½in thick. Cut out biscuit shapes (such as stars or Christmas trees) and place onto the lined baking tray (you may need more than one tray, or to cook in batches).

Using a smaller cutter or a small knife cut out the centre of each biscuit. Place a boiled sweet into the hole (cut in half if your hole is smaller than 2.5cm/1in) and place in the preheated oven to cook for 15 minutes, or until golden-brown and crisp with the sweet melted.



As soon as the biscuits are baked and while they are still warm, use a straw to poke a hole out of the top of each biscuit. Be careful not to make this hole too near the edge of the biscuit. Once the melted sweets have hardened, transfer to a wire rack to cool. Thread a length of string, ribbon or florist's wire through the hole and hang the biscuits on the Christmas tree so the lights can shine through the centres.



Paper Plate Santa Claus

Make it recyclable and instead of paint, stick coloured paper to the plate for skin and remove eyes and nose from plate before recycling.



YOU WILL NEED

- Paper plate
- Skin tone acrylic paint
- Paint brush
- 12-inch by 12-inch red cardstock paper
- White cardstock paper (cut out two 2-inch circles and a 3/4-inch strip)
- 2-inch circle punch (optional)
- 2 large googly eyes
- Red pom pom
- scissors
- Glue



METHOD

Start by getting an adult to cut the top third section off of your paper plate.

Paint the inside circle of the paper plate with your skin tone paint and set it aside to dry.



Draw a large triangle shape on your red cardstock paper and have an adult cut it out. Put a dot at the top of my paper at the 6-inch mark and then used a ruler to draw a line down to each bottom corner to make the triangle shape.

Use your circle punch to cut out two 2-inch circles from your white cardstock paper, or get an adult cut them out by hand. Get an adult to cut one of the circles in half. Also, cut about a 3/4-inch strip from your white paper to use as the brim of the Santa hat.



As soon as your paper plate has finished drying, use your glue to assemble your Santa together.

Start by adding glue to the back of your paper plate and glue it onto your large triangle, about in the middle. Next glue your 2-inch circle at the top of your triangle. Also, glue your white strip at the top of your paper plate to form the brim of the hat.

Continue by gluing on your large googly eyes. Next glue on your two half circles to form a moustache and finally glue your red pom pom right on top of your moustache to finish your Santa.



Felt SANTA handprint

YOU WILL NEED

- 1 sheet of white felt
- 1 sheet of red felt
- 1 sheet of skin coloured felt
- Googly eyes
- Needle
- Thread
- Red and white pom poms for nose and hat/ cotton wool
- Glue
- Glitter (optional)



To make it a reuse project, instead of felt, make Santa out of old scrap fabric. Like old socks (washed), tea towels or unwanted clothes.



METHOD

Place your hand on the white felt and draw around it. Ask an adult to carefully cut your handprint out.

Ask an adult to cut out a thumb print red hat and a skin coloured section for Santa's face.

Stick the face down first, then add the eyes. Now, stick the hat on. Once you have your hat on stick on a pom pom or white circle on the end of Santa's hat.

Add either cotton wool or white felt for the hat brim and moustache.

Add glitter if you like and then ask your adult to attach thread and make a thread loop for your decoration to hang on the tree!

Pinecone CHRISTMAS TREE

YOU WILL NEED

- Pinecones
- Acrylic paint
- Yellow paper
- Glue

To make it biodegradable, use plant-based food colouring diluted with 4x water and soak your pine cone overnight then use edible glitter and icing sugar to decorate.



METHOD

Go on a lovely walk and forage for some pinecones! Or, purchase some from a craft shop.

Once you've got your pinecones, paint them in green acrylic paint and leave to dry.



When your green pinecones are dry, paint little speckles of different coloured paint onto them to look like Christmas lights.

Ask an adult to cut you out a yellow star and glue it to the top of your pinecone.

For the finishing touch, add white paint to look like snow on the edges of your pinecone.



Christmas Word search



Try to find all the hidden words about Christmas. Remember words can be diagonal vertical, horizontal forward or backwards.

We have found the first word to help get you started!

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

1. ~~SANTA~~
2. TREE
3. LIGHTS
4. REINDEER
5. STOCKINGS

6. STAR
7. SLEIGH
8. COOKIES
9. MISTLETOE
10. CANDYCANE

SPOT THE DIFFERENCE



Can you spot 10 differences



Will Santa be able to come this year?



We're sure that Santa will be able to get to you this Christmas Eve because he has lots of safety measures to keep himself, his workers, the reindeer and all of you very safe whilst he delivers presents.

But we all need to keep doing our bit too. Tick the things that we can all do to protect each other.

- Wear a face mask
- Having a banana milkshake
- Keep a safe distance from other people
- Eat too many mince pies
- Buy a new car
- Stay at home and get a test if you have symptoms
- Wear a silly hat
- Wash your hands regularly
- Watch a film



Christmas COLOURING IN



Christmas around the world WORLD

Christmas is celebrated differently all around the world. We've picked a few places for you to find out more about. Different religions may celebrate Christmas differently to you. Which traditions do you like the sound of?

THE NETHERLANDS

In The Netherlands their biggest celebration day is 5th December, when Sinterklaas brings children their presents! Children leave out a shoe by the fireplace filled with hay and carrots to encourage Sinterklaas to leave them small presents and treats. Sinterklaas is different to Santa Claus, who also visits on Christmas Eve. Christmas Day in The Netherlands is much quieter, and usually celebrated with a family meal and a church service.

BELARUS

In Belarus Kaliady is celebrated, and this is traditionally the time between Christmas and the New Year. 'Kaliady' comes from the Latin for calendar and the name comes from the old pre-Christian pagan winter solstice celebrations. New Year is traditionally a bigger holiday than Christmas in Belarus.

JAPAN

In Japan, Christmas is not seen as a religious holiday but a time to spread happiness. Due to a successful marketing campaign by KFC, fried chicken is traditionally eaten on Christmas day.

ARGENTINA

In Argentina, the main Christmas celebrations take part on Christmas Eve. Their Christmas meal takes place late on Christmas Eve at 10/11pm at night, and is sometimes served in the garden! Midnight is then marked with fireworks.

GHANA

In Ghana, Christmas is celebrated from 20th December right through until the first week of January. Christmas celebrations in Ghana also focus on the cocoa bean, as December marks the start of the cocoa bean harvest.

VIETNAM

In Vietnam, Christmas isn't an official holiday as most people believe it is a Christian holiday. Christmas Eve is celebrated instead of Christmas Day, with people throwing confetti, taking pictures of Christmas decorations and cafes and restaurants open late.

Write down a list of all the things you've enjoyed about this year

it's been a little different to other years but you may have enjoyed more time with your family, or extra walks. Then, write down what you want to do next year. This can be a New Year's Resolution, or even a wish list!

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Being a good neighbour

Some people have had some difficult times recently and need our help. Why not write a letter to a neighbour or relative using the template below.



MERRY CHRISTMAS



Dear neighbour



