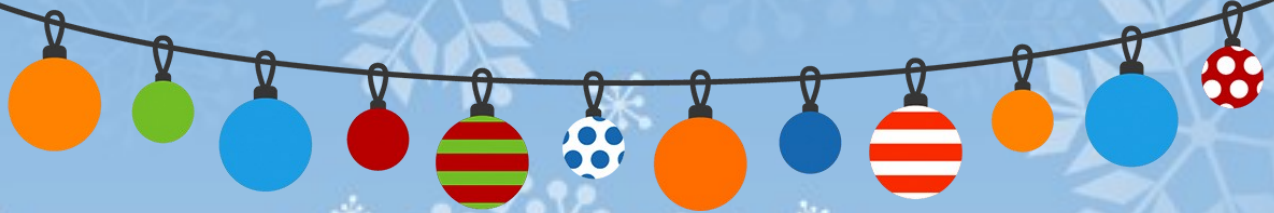


THE
AYLSHAM
COMMUNITY
TRUST
(FAMILIES)

It takes a Whole Community to Educate a Child



Christmas Family Learning Activities

A selection of winter themed activities perfect
to enjoy together as a family.



Paper roll Christmas crafts

Recycle paper rolls to make Father Christmas and friends.

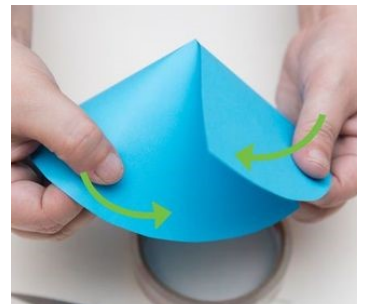
You will need:

- 10cm cardboard tubes
- Coloured paper
- Marker pens
- Scissors
- Glue stick/tape
- Googly eyes
- Cotton wool balls
- Mini pom poms/buttons



Instructions for Father Christmas:

1. Make a hat by cutting out a small circle from the coloured paper. (approximately 9cms diameter wide) Cut one slit into the centre of the circle. Create a cone shape by folding one side of the cut out over the other and glue or tape together. Glue a small ball of cotton wool on the top of the hat.
2. Make a face at the top of the cardboard tube by sticking googly eyes and a mini pom pom to make a nose.
3. Make a beard and a furry edge to the hat by gluing cotton wool around the face.
4. Make the coat by cutting and sticking a strip of coloured paper to the bottom half of the cardboard.
5. Add a couple of buttons or draw them on with your coloured pens.
6. Why not have a go at creating a reindeer, elves and snowmen friends!



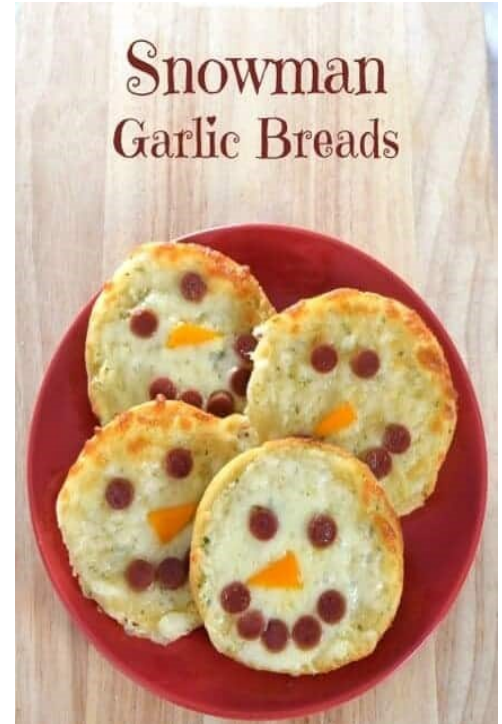
Easy Cheesy Snowmen

Simple cheesy garlic bread snowmen delicious on a cold wintery day.

Ingredients:

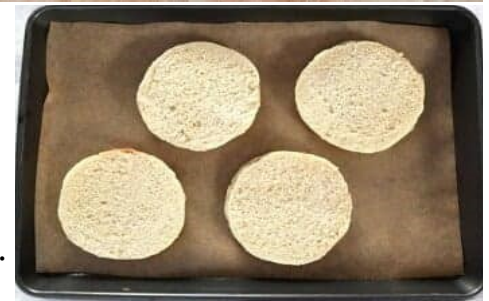
- 3 x muffins or bread rolls
- 1 x garlic clove
- 20g softened butter
- 1 x pinch dried mixed herbs
- 60g grated mozzarella or cheddar cheese.
- 3 x mini pepperoni sausages or tomatoes for vegetarian option.
- 1 x yellow pepper.

Important - If you have a food allergy/intolerance please select appropriate ingredients.



Instructions:

- Preheat the oven to 180°C Gas Mark 4.
- Split the muffins or rolls in half.
- Peel and crush or finely chop/grate the garlic clove.
- Mix the chopped/grated garlic with the softened butter and dried mixed herbs until well combined.
- Spread the garlic and herb butter over the cut side of the muffin/roll halves, splitting it equally between them all.
- Top with the grated cheese.
- Slice the mini pepperoni sausage into rounds and cut the pepper into triangles.
- Arrange the pepperoni and pepper on each muffin/roll to create a snowman's face.
- Place on a baking tray and bake in the oven for 5 - 10 minutes until the cheese has melted and is bubbling.
- Cool and enjoy!



Snow Dough Snowman

Keep warm and build these snowmen indoors with some super cool playdough!

You will need:

- 1 cup plain flour
- 1 cup salt
- 1/2 cup water
- Glitter
- Buttons
- Twigs
- Googly eyes
- Ribbon



Instructions

- Simply mix the flour, salt, water and glitter together in a bowl to form a dough.
- Add more flour if the dough seems too wet.
- To mimic the feeling of real snow pop the dough in the fridge for a few hours!
- Build your snowman by rolling two snow dough balls one for the head and the other for a body.
- Add eyes, nose, coat buttons and twigs for arms.
- Have fun!



Coconut Ice Treats

A super quick treat requiring just 4 ingredients and no cooking.

Makes 12 portions.

Ingredients:

- 200g condensed milk
- 225g icing sugar
- 175g desiccated coconut
- Tiny drop of red natural food colouring

Important -If you have a food allergy/intolerance please select appropriate ingredients.



Method:

1. Sieve the icing sugar in a large bowl.
2. Mix together the condensed milk and the icing sugar.
3. Stir in the coconut (the mixture should be very stiff) and divide in half.
4. Using a tiny drop of red food colouring colour one half of the mixture pale pink, keep mixing until you have an even colour.
5. Line a small plastic box with baking parchment or cling film.
6. Place the white coconut ice in the bottom of the lined plastic box pressing it down firmly.
7. Add the pink coconut ice on top of the white coconut ice and also press into the box.
8. Chill in the fridge for 1 - 2 hours or until firm and then cut into squares.
9. Enjoy!
10. Keep any remaining coconut ice squares in the fridge for up to 2 weeks.

