

MAGIC REINDER DUST

Do you need to guide the reindeers to your house?
Then you need to make our very special MAGIC Reindeer dust!!





1/2 cup of raw oatsLots of sprinklesEdible red or green glittersnack bagsPlus Reindeer magic dustlabel (next page)

- Pour 3-4 tablespoons of oats to each plastic bag
- Add a tablespoon or two of sprinkles
- Sprinkle a pinch of glitter
- Close the bags and shake to mix
- Print and cut out reindeer label
- Stable the label to the bag
- Wait until Christmas eve
- Sprinkle the magic reindeer dust outside in a line towards your front door
- Recite the magic poem on the label so the reindeer knows where to go snuggle in and listen out for sleigh bells



Magic Reindeer Dust

Sprinkle on the lawn at night, the moon will make it sparkle bright.

As Santa's reindeer fly and roam, this will guide them to your home.



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letter to Santa













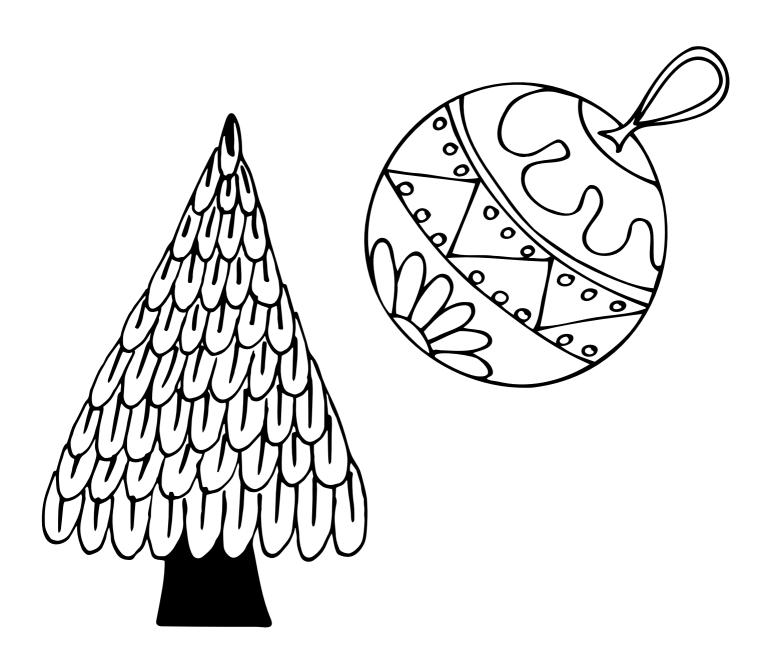


Cut out the two santas and glue onto cardboard. Add string for hanging.

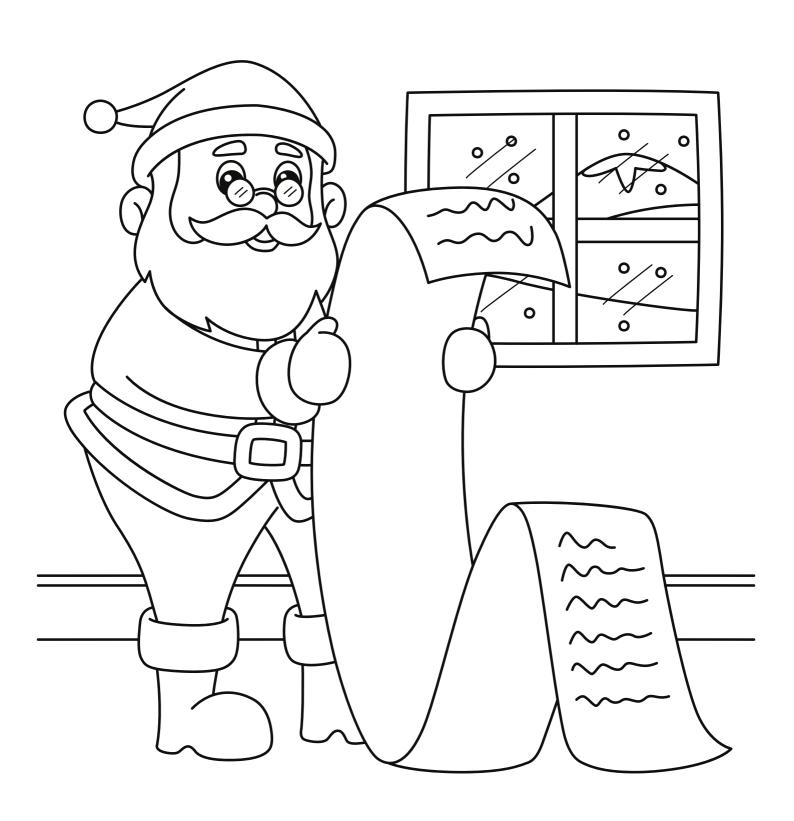




Colour in and glue onto cardboard. Add string for hanging. Be a little creative and use glitter, paint or felts.



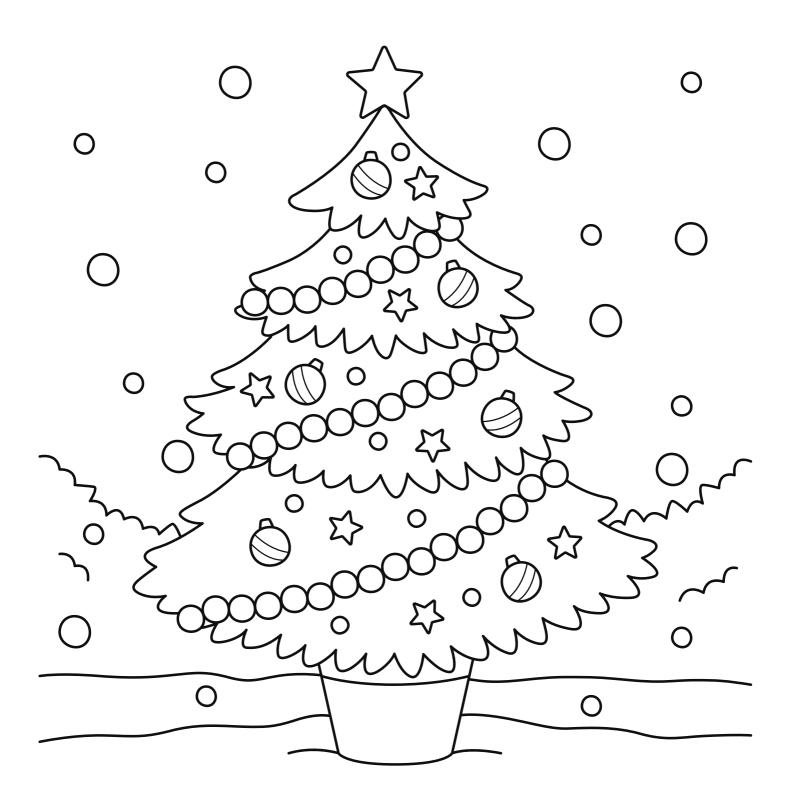
Christmas colouring activity



Christmas colouring activity



Christmas colouring activity



Trace and colour activity





Cookie time



A simple and delicious cookie dough! Get the children to help bake and decorate!

- 1 cup of butter
- 1 cup of white sugar
- 1 large egg
- 11/2 tsp vanilla extract
- 3 cups of flour
- 3/4 tsp baking powder
- Icing for decorating



- Pre-heat the overn to 180 degree and line two baking sheets with baking paper
- Beat your sugar and butter in a large bowl until creamy
- Add egg and vanilla, beat until fully combined, add salt, flour and baking powder
- Mix slowly then beat in flour, it will be clumpy
- Scrape dough out of the bowl, pat together then cut in haf and shape into two balls
- Roll out the dough and be sure to sprinkle flour so it doesn't stick.
 0.3cm for thinner cookies and 0.6cm for a thicker cookies
- Use cookie cutters and transfer to baking tray
- Bake for 10-12 minutes and transfer to wire racks to cool.



Can you find santa?



gIngerbread House

A family tradition in our house is to make a Gingerbread house for Christmas day.

- 250g Butter
- 1 cup of golden syrup
- 2 cups of brown sugar
- 1 tsp lemon juice
- 2 eggs beaten
- 7 cups of plain flour
- 1 tbsp baking powder
- 3 tsp ground ginger
- 1 tsp mixed spice

Royal Icing Ingredients

- 1 egg white
- 3 cups of icing sugar
- 1-2 tbsp lemon juice
- 1 tsp mixed spice
- Mixed lollies for decoration

- Pre-heat the oven to 170 degrees
- Sift your dry ingredients into a large bowl
- In a large saucepan heat your butter, syrup and sugar over a medium heat. Stir until your sugar has dissolved
- Remove from heat and cool for 15 minutes, add and beat in lemon juice and eggs
- Pour mixture into dry ingredients and work this into a soft flexible dough (a tablespoon of hot water may help)
- Divide mixture into 4 or 5 pieces and roll the dough out between the sheets of baking paper at a thickness of 2mm
- Use cookie cutters and transfer to baking tray
- Bake for 10-12 minutes and transer to wire racks to cool.

gIngerbread House

Creating your icing

- Beat egg white into a bowl until fluffy, add icing sugar and lemon juice.
 Whisk until it turns into a thick white paste.
- Transfer to a piping bag

Assembling the gingerbread house

- Use your piping bag to pipe the walls and stick the walls together. Hold it together for a few minutes, also pipe the bottom of the walls to stick to your plate. Do all the four walls first.
- Once all secure then pipe the roof pieces remembering to hold them together for a few minutes to secure.
- Once house is upright then you can decorate.

