

Diamond Hills Preschool - Easter Edition

Play, Laugh, Learn and Shine.....at home

Craft Activity Ideas



Hole Punched Easter Eggs

Cut out egg shapes for various coloured paper. Use a hole punch to punch holes into the egg shapes.



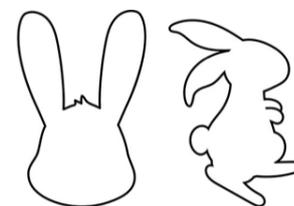
Use paint to make a handprint. When dry, use a sharpie pen to add the facial features. You can use a pompom for the nose and cotton wool to cover the handprint. Add pink paper for the ears.

Wine Cork Chicks



Instead of tossing your used wine corks, recycle them into makeshift stamps your kids can use to create tiny Easter chicks.

Templates & Colouring Pages



Bunnies:
<https://www.thebestideasforkids.com/bunny-template/>

Easter Themes:
<https://www.firstpalette.com/printable/easter-eggs.html>

Paper plate bunny



Decorate a paper plate creating ears with colour paper (or colouring on white)

- Paper plate
- Pompom (or cotton wool)
- textas
- pipe cleaners
- paper
- glue stick
- scissors

Chalk colour Easter Egg



Use cardboard to cut out an egg shape. Add masking tape across the egg shape. Dip the end of different coloured chalk into water before colouring in sections of the egg shape. Remove the tape. Or use coloured wrapping paper cut into small pieces to glue onto egg shape.

Magic paint



Using a wax candle, draw on the paper. Then using food colouring added to water, paint over the top of the drawing to reveal the picture. (If you don't have brushes, cotton buds could be used instead)

Tin foil Easter eggs



Use cardboard, foil, and different coloured Sharpies, your children can let their creativity shine by decorating their own Easter eggs.

<https://www.thebestideasforkids.com/easter-crafts-for-kids/>

Hot Cross Buns by Donna Hay from CERES

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Ingredients *Makes 12*

- 1 Tbsp active dry yeast
- ½ C (110g) caster sugar
- 1½ C (375mL) lukewarm milk
- 4¼ C (635g) strong bread flour (plain), sifted
- 2 tsp mixed spice*
- 2 tsp ground cinnamon
- 50g unsalted butter, melted
- 1 egg
- 1½ C (240g) sultanas
- ⅓ C (55g) candied mixed peel, optional
- ½ C (75g) plain flour, extra for piping
- ⅓ C (80mL) water, for piping
- 2 Tbsp apricot jam for the glaze



Method

1. Get the yeast going first. Gently warm the milk, then combine yeast, 2 teaspoons from the ½ C sugar and the lukewarm milk in a bowl. Set aside for 5 minutes to allow the mixture to bubble and foam.
2. In a large mixing bowl, combine the remaining ingredients, and stir in the yeast mixture to form a sticky dough. When it comes together, turn out on to a lightly floured surface and knead the dough until it feels relaxed and elastic – about 8 minutes should do it.
3. Place in a lightly oiled (and warm) bowl, cover with a clean, damp cloth and leave to rise in a warm spot for an hour or until it doubles in size.
4. Turn out on the bench again and slice the dough into 12 even pieces. Gently roll each into a ball and arrange snugly on a lightly greased and lined cake tin (22cm square) or equivalent oven proof dish. Cover again and leave to rise in a warm spot for about 30 minutes. Preheat the oven to 200°C.
5. For the piping, mix the extra ½ cup of flour with ⅓ cup water and place in a piping bag or a plastic bag with one corner snipped off at the point. Pipe the crosses over the buns, then bake for 30-35 minutes. They should be golden and springy to touch, coming away from the edges of the tin
6. To glaze, warm a few spoons of jam with a little dash of water, and brush this glaze over the top while the buns are still hot. Enjoy with lashings of good butter and a hot cuppa

*CERES TIP: *mixed spice is a bought blend of mostly cinnamon, with allspice and nutmeg. Use this if you have it – but even better would be to replace with a good pinch of allspice (about 1/2 tsp), a few grates of fresh nutmeg (about 1/2 tsp, fresh nutmeg is in a different league and well worth having) and increase the ground cinnamon to 3 tsp. A pinch of ground cardamon wouldn't go astray either.*

Hot Cross Buns by Melissa Hughes for Kidspot

[Click here to view online.](#)

Ingredients

- 1 tbs dry yeast
- 1/4 cup caster sugar
- 1 cup milk (warmed)
- 4 cup plain flour
- 1 tsp ground cinnamon
- 1 tsp allspice
- 60 g butter
- 1/2 cup currants
- 1/2 cup sultanas
- 1/2 cup warm water
- 1 egg (lightly beaten)
- 1 tbs apricot jam



Flour Paste

- 1/2 cup plain flour
- 1 tbs caster sugar
- 1/3 cup water

Method

1. Place yeast, sugar and milk in a small bowl, whisk until yeast dissolves. Cover with plastic wrap, stand in a warm place (see Notes) for 10 minutes or until mixture is frothy. Sift flour, cinnamon and all spice into a large bowl and rub in butter (try the Buddhism for Mothers approach and embrace the moment). Stir in yeast mixture, currants, sultanas, egg and water. Cover with plastic wrap and stand in a warm place (see Notes) for 1 hour or until mixture has doubled in size.
2. Grease a deep 23cm square tin with butter. Turn dough onto a floured surface (let the kids help you punch the air out) and knead for 5 minutes. Divide dough into 16 pieces, form into balls and place in the tin. Stand in warm place (see Notes) for 20 minutes or until dough has doubled in size.
3. Preheat oven to 180°C. To prepare flour paste, combine flour and sugar in a bowl; gradually blend in enough water to form a thickish smooth paste. Spoon paste into a piping bag with a small plain tube or use a snap lock bag and cut off a tiny corner. Pipe crosses onto buns—four long lines vertically and then horizontally across each row of buns.
4. Bake for 10 minutes then reduce heat to 160°C for about 20 minutes. Turn onto a wire rack and brush with warm jam (or not if you don't like sticky buns).
5. Serve as soon as they are cold enough to touch, plain or with butter.

Notes

- This recipe involves 1h 20 min standing (rising) time for the dough.
- Nothing like working with yeast and kneading to bring out your inner Domestic Goddess!
- If your house is a bit on the cool side when you are baking buns, you will find warm places are in the laundry if the dryer is on, on top of the oven if you are baking something else or sit the bowl/tin on a heated wheat bag.
- Will keep in an airtight container for a few days; reheat in the oven for 5-10 minutes before serving.

Salt Dough Easter eggs

[Click here to view online](#)

Equipment

- batch or two of salt dough (see below)
- rolling pin
- ruler, to measure dough thickness
- egg shape cutter
- spatula
- straw, for making holes
- parchment-paper covered baking sheets
- spray or acrylic paint
- paint pens, optional
- clear coat sealer, optional
- twine, ribbon



Recipe

Mix up your favourite salt dough recipe. For this project, I used the following recipe:

- 1 cup flour
- 1/2 cup salt
- 1/2 cup water

Stir together all three ingredients until a dough forms. Kneading the dough a couple times can help make it smoother. (If sticky, add a little more flour)

Roll it out (I rolled mine to 1/4 inch thick) and cut out desired shapes.

Place the salt dough Easter eggs on the parchment-covered baking sheets. Remember to make a hole so you can hang the ornaments — a straw works perfectly!
Bake at 120C for 2 hours.



Directions

Once the shapes are adequately baked, dried and then thoroughly cooled, it's painting time. I like using spray paint because it's faster and easier but acrylics work just as well.

Allow the paint to thoroughly dry. Use paint pens to add polka dots or lines of decorations to the eggs.

Optional: To further protect the colour and design, add a clear coat sealer.

Loop twine or ribbon through the holes and hang

Herb Silhouette Easter Eggs



Equipment

- Bowls – one for each colour dye
- Dye – Food colouring or see overpage
- Twine
- Stockings
- Paint brush
- Paper towel

Ingredients

- Hard boiled eggs
- Herbs – Parsley, sage, thyme
- Egg white (extra)

Method

1. Gather herbs like sage, thyme, and parsley and snip them into small sprigs. Lightly paint the backs of herbs with egg white and let set 10 minutes.
2. While herbs dry, cut a nylon stocking into 5" tubes.
3. Place a prepared herb onto an egg and carefully tie the nylon around both ends so the herb stays put.
4. Submerge egg in dye.
5. Remove and blot dry with paper towels before removing nylon, then slowly peel off herb.

Natural Easter Egg Dye

Method

1. Combine 1 litre water and 2 tablespoons white vinegar in a medium pot.
2. Bring it to a boil, add your dye ingredients for yellow, blue, pink, and orange eggs (ingredients specified below!), and lower the heat. Simmer for 30 minutes. Let cool.
3. Strain the dye before adding the eggs. Once strained, add eggs and let soak for at least 30 minutes. For a more vibrant egg, let it soak longer. When it reaches the desired colour, remove with tongs and pat dry with paper towels.

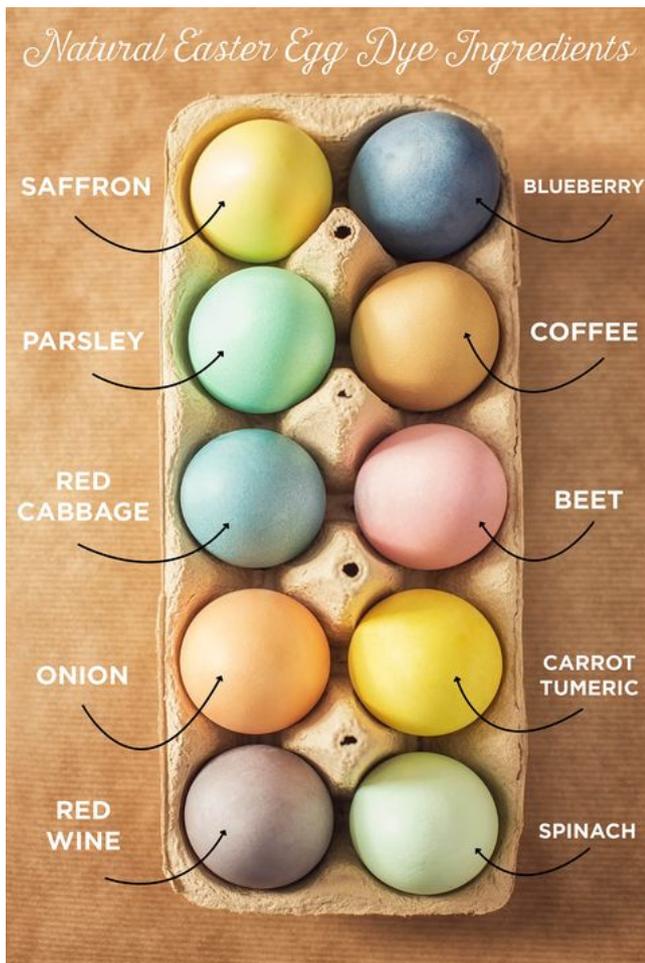


Pink Eggs

Soak four cups of chopped beets in mixture for 30 minutes. Strain, then allow eggs to sit in liquid for 30 minutes or more, depending on how deep you want the colour to be.

Orange Eggs

Add 4 cups of yellow onion skins to mixture. Simmer for 30 minutes, strain, and allow eggs to sit in liquid for 30 minutes. For a brighter orange, leave the eggs to sit in the dye overnight in the fridge.



Yellow Eggs

Add 3 tablespoons of turmeric to the boiling water. Simmer for 30 minutes, let cool, and soak eggs in mixture until they reach the desired shade. (FYI, since turmeric is notorious for staining your skin, you'll want to wear rubber gloves when handling yellow eggs.)

Light Blue Eggs

Add 3 cups of chopped red or purple cabbage to mixture. Simmer for 30 minutes, strain, and allow eggs to soak overnight for brightest shade.

Dark Blue Eggs

Add 4 cups of blueberries to mixture. Simmer for 30 minutes, strain, and let eggs sit in liquid for 30 minutes or more for deeper tones.