Swansway Motor Group

Swansway Easter Activity Pack



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Colouring In





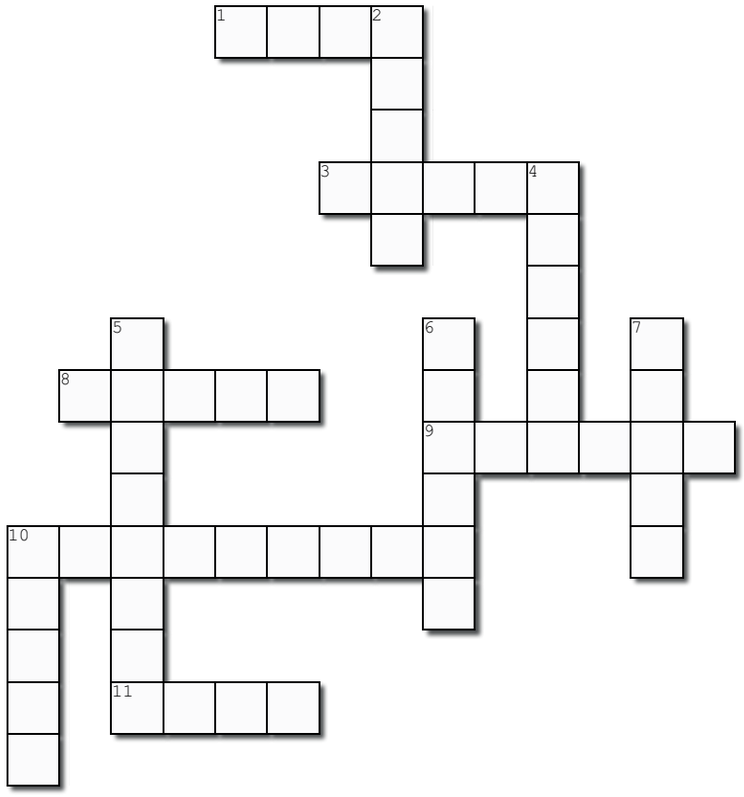
Colouring In





Crossword

A knowledge of all things Easter will help you solve this puzzle.



Across

1. SEARCH DETERMINEDLY FOR SOMETHING
3. HOLY CHRISTIAN LITERATURE
8. MONTH AFTER FEBRUARY
9. MOVE OR JUMP SUDDENLY
10. COCOA BASED TREAT
11. BABY SHEEP

Down

2. EASTER FLOWER
4. OLDEST FESTIVAL OF THE CHRISTIAN CHURCH
5. A YELLOW, BELL-SHAPED FLOWER
6. USED TO CARRY THINGS
7. TERM FOR A RABBIT
10. BABY CHICKEN



Answers can be found on page 18

Easter Egg Hunt

Can you find which Easter Egg only appears once?





Answers can be found on page 18

Easter Trivia Quiz

1. What dried fruit is in hot cross buns?
(a) Raisins (b) Cranberries (c) Blackcurrants

2. What do the clocks do in spring?
(a) They Stop (b) They Go Backwards (c) The Go Forwards

3. Who – or what – brings eggs to French children
(a) The Easter Bunny (b) Flying Church Bells (c) Chicks

4. How many Easter eggs are bought and consumed in the UK each year?
(a) 8 Million (b) 80 Million (c) 18 Million

5. When was the first Easter egg created?
(a) 1873 (b) 1868 (c) 1891

6. Which country does Easter Island belong to?
(a) Spain (b) Mexico (c) Chile

7. What is the traditional flower of Easter?
(a) Lily (b) Daffodil (c) Tulip

8. In what country did the Easter Bunny originate?
(a) America (b) England (c) Germany

9. What date is Easter
(a) 12th April (b) 20th April (c) Easter changes date every year

10. Which roast meat is traditionally associated with Easter?
(a) Rabbit (b) Lamb (c) Chicken



Answers can be found on page 18

Hot Cross Bun

INGREDIENTS

For the buns

300ml full-fat milk , plus 2 tbsp more
50g butter
500g strong bread flour
1 tsp salt
75g caster sugar
1 tbsp sunflower oil
7g sachet fast-action or easy-blend yeast
1 egg , beaten
75g sultanas
50g mixed peel
zest 1 orange
1 apple , peeled, cored and finely chopped
1 tsp ground cinnamon

For the cross

75g plain flour , plus extra for dusting

For the glaze

3 tbsp apricot jam



Method

Step 1

Bring 300ml full-fat milk to the boil, then remove from the heat and add 50g butter. Leave to cool until it reaches hand temperature. Put 500g strong bread flour, 1 tsp salt, 75g caster sugar and 7g sachet
fast-action or easy-blend yeast into a bowl. Make a well in the centre. Pour in the warm milk and butter mixture, then add 1 beaten egg. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.

Step 2

Tip on to a lightly floured surface and knead by holding the dough with one hand and stretching it with the heal of the other hand, then folding it back on itself. Repeat for 5 mins until smooth and elastic. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1 hr or until doubled in size and a finger pressed into it leaves a dent.

Step 3

With the dough still in the bowl, tip in 75g sultanas, 50g mixed peel, zest of 1 orange, 1 finely chopped apple and 1 tsp ground cinnamon. Knead into the dough, making sure everything is well distributed. Leave to rise for 1 hr more, or until doubled in size, again covered by some well-oiled cling film to stop the dough getting a crust.

Step 4

Divide the dough into 15 even pieces (about 75g per piece). Roll each piece into a smooth ball on a lightly floured work surface. Arrange the buns on one or two baking trays lined with parchment, leaving enough space for the dough to expand. Cover (but don't wrap) with more oiled cling film, or a clean tea towel, then set aside to prove for 1 hr more.

Step 5

Heat oven to 220C/200C fan/gas 7. Mix 75g plain flour with about 5 tbsp water to make the paste for the cross – add the water 1 tbsp at a time, so you add just enough for a thick paste. Spoon into a piping bag with a small nozzle. Pipe a line along each row of buns, then repeat in the other direction to create crosses. Bake for 20 mins on the middle shelf of the oven, until golden brown.

Step 6

Gently heat 3 tbsp apricot jam to melt, then sieve to get rid of any chunks. While the jam is still warm, brush over the top of the warm buns and leave to cool.



Share your finished Hot Cross Buns with us on Facebook, Twitter and Instagram @swanswaygroup

Vegan Hot Cross Bun

INGREDIENTS

For the buns

1.5 Cups Soy Milk
4 Tablespoons Vegan Butter (Unsalted)
1 Tablespoon Active Dried Yeast
4.5 Cups All-Purpose Flour
0.25 Cups Cane Sugar
1 Teaspoon Cinnamon
0.25 Teaspoon Nutmeg
0.25 Teaspoon Ginger
0.5 Teaspoon Salt
1 Tablespoon Orange Zest
1 Cup Sultanas

For the cross

Third of a Cup All Purpose Flour
5 Tablespoons Water

For the glaze

1 Tablespoon apricot jam
2 Teaspoons water





Method

Step 1

Add soy milk and vegan butter into a medium microwave-safe bowl and microwave in 20-second bursts (max 60 seconds). Stir between each burst until vegan butter is melted and lukewarm – (37°C).
Set aside to cool for 1-2 minutes, then stir in the active dried yeast. Ensure the mixture is not too hot, think bath temperature, or it can deactivate the yeast!
In the bowl of your stand mixer or a large mixing bowl, add flour, sugar, cinnamon, nutmeg, ginger, and salt. Give a quick whisk to combine and make a well in the center.
Pour the lukewarm soy milk mixture, chopped orange zest, and sultanas into the center of the flour.

Step 2

Pour the lukewarm soy milk mixture, chopped orange zest, and sultanas into the center of the flour.
Stir with a wooden spoon at first, then knead with your hands on a floured surface, working back and forth for 5 minutes until the dough is soft and elastic. Add extra flour if too sticky.
Form a ball, and place it in a lightly oiled bowl.

Step 3

Cover the bowl with plastic wrap and let the dough rise until it doubles in size. It can take 30 minutes to 90 minutes, depending on the temperature of your room. You can also place the bowl in an oven preheated at 40°C. This accelerates the process.
Line a 9-inch x13-inch baking tray (31 x 23cm) with parchment paper. Set aside.
When the dough has doubled in size, remove the film wrap and punch down the dough to deflate it.
Sprinkle some flour on your work surface, and shape it into a long cylinder. Cut into 12 even pieces. Press each piece onto the work surface to flatten and deflate. Then shape a ball with each and place each ball in rows on the prepared baking tray, leaving about 1 inch (2 cm) between each.

Step 4

Cover the tray with lightly-oiled plastic wrap and rise for 45 minutes. In a small mixing bowl, combine flour and water.
Using a piping bag, pipe crosses on top of the buns.

Step 5

Preheat the oven to 400°F (200°C).
Remove the plastic wrap on top of the baking tray and place it in the center rack of the oven.
Bake for 20-25 minutes or until the top is golden brown.
In a small bowl, whisk jam and water.

Share your finished Vegan Hot Cross Buns with us on Facebook, Twitter and Instagram @swanswaygroup

Easter Word Search

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

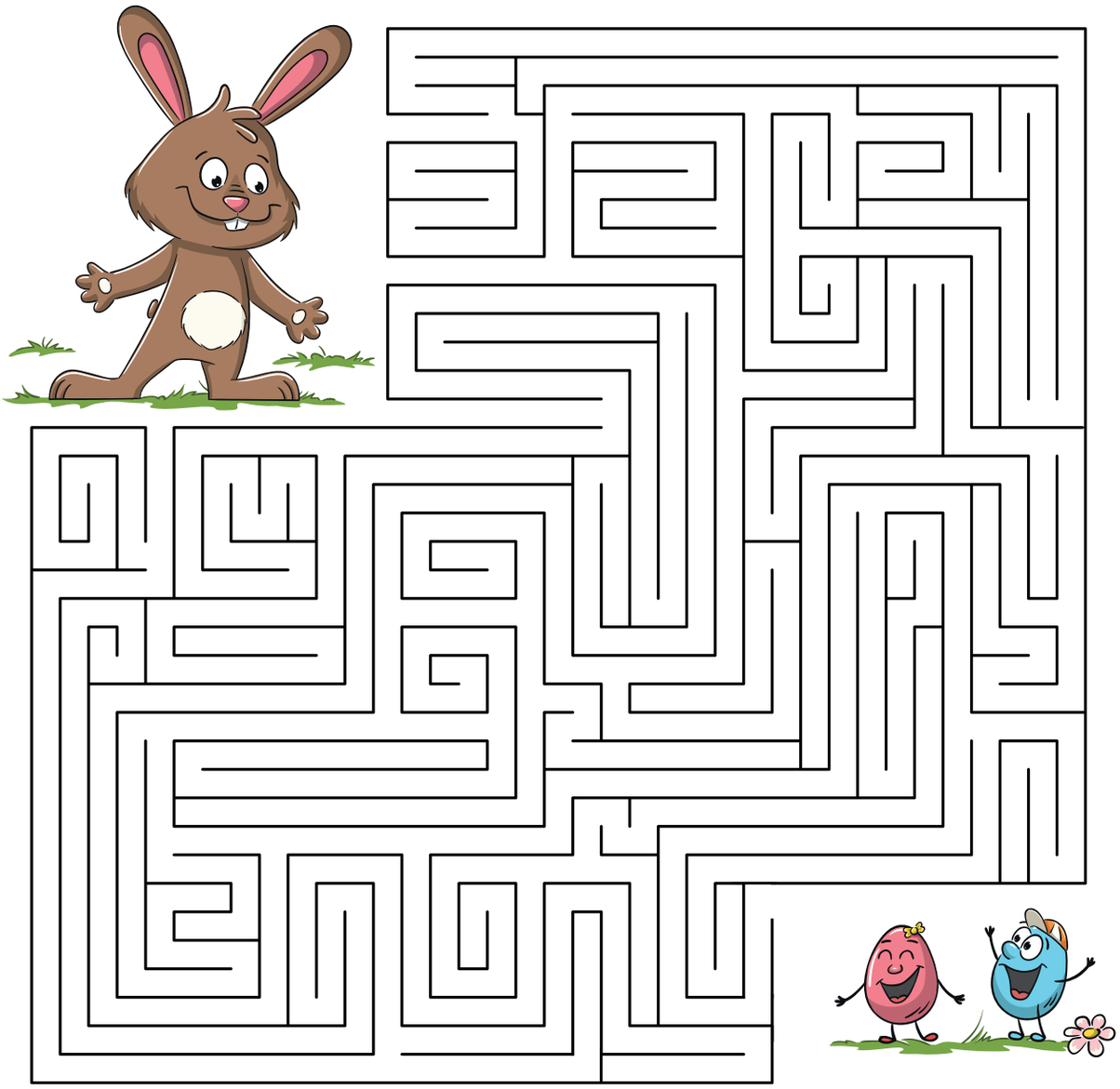
BASKET
HUNT
CHICK
BIBLE
RESURRECTION
SPRING
CHOCOLATE
TULIP
EGGS
BONNET
EASTER
LENT
MARCH
BUNNY
LAMB
HOT CROSS BUNS
DAFFODIL



Answers can be found on page 19

Easter Maze

Can you direct the rabbit towards the Easter eggs





Answers can be found on page 19

Jokes

How does a rabbit throw a tantrum?

He gets hopping mad!

What happens if you get married on Easter?

You live hoppily ever after!

What did the rabbit say to the carrot?

It was nice gnawing you!

How does the Easter Bunny keep his fur neat?

Hare spray!

How do you know carrots are good for your eyes?

Have you seen a rabbit wearing glasses?

What kind of books do bunnies like?

Ones with hoppy endings!

How does an Easter chick dress for Sunday?

Im-peck-ably!

What the Easter Bunny's favourite dance move?

The Bunny Hop!



Easter Bingo Cards







Easter Bingo Cards







Easter Bingo Cards



Instructions:

Step 1: Cut out the Easter Bingo Cards.

Step 2: Individually cut out these Easter Bingo icons and add to a bowl.

Step 3: Choose your caller, and start your Bingo game by selecting the first icon from the bowl.



Easter Wreath

Things you'll need:

- Paper Plate
- Eggs (cut out from activity pack)
- Ribbon or String
- Colouring pencils or pens
- Scissors
- Glue

Instructions:

Step 1: Print out eggs and colour them in.

Step 2: Cut out eggs.

Step 3: Cut out centre of the paper plate to create a ring.

Step 4: Stick the eggs to the paper plate ring.

Step 5: Cut a piece of ribbon, tie a bow and glue it to the front of the wreath.

Step 6: Cut a piece of ribbon, form a loop and glue it to the back of the wreath.

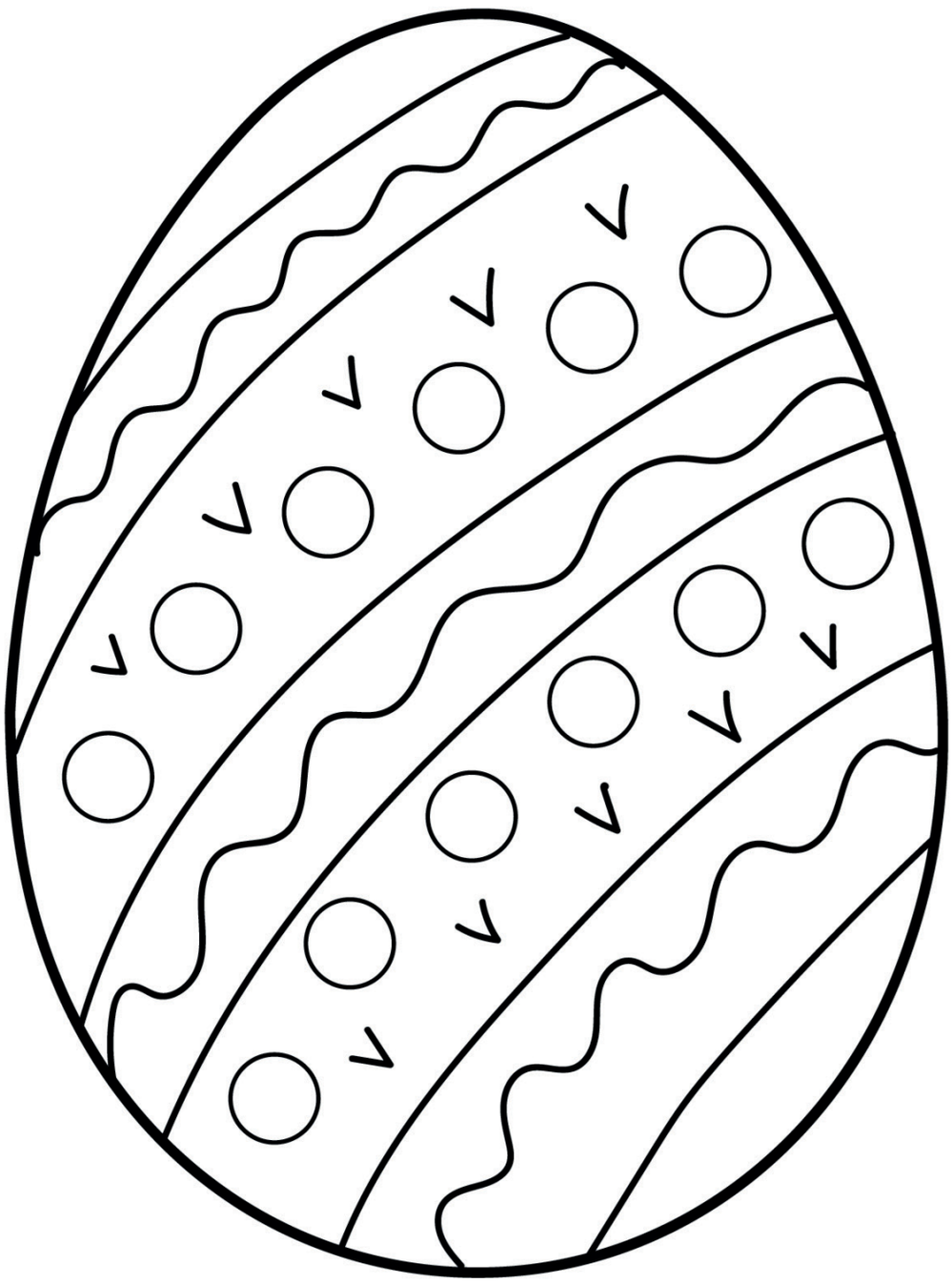
Step 7: Hang your wreath and enjoy.

Remember: Print out the activity pack singled-sided to complete this activity.

Remember: Print the activity pack single-sided if you want to cut out the



Easter Wreath

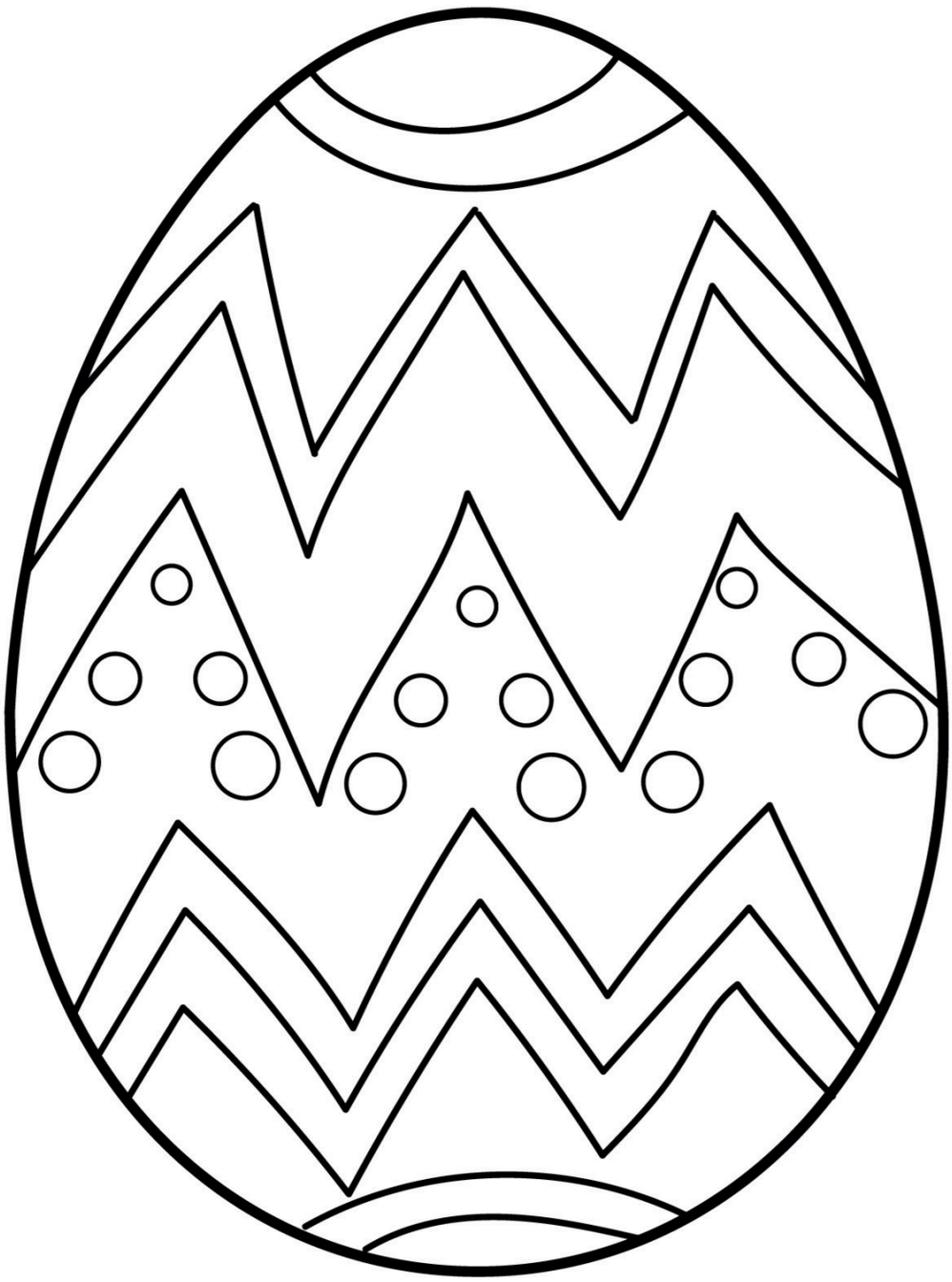




Easter Wreath



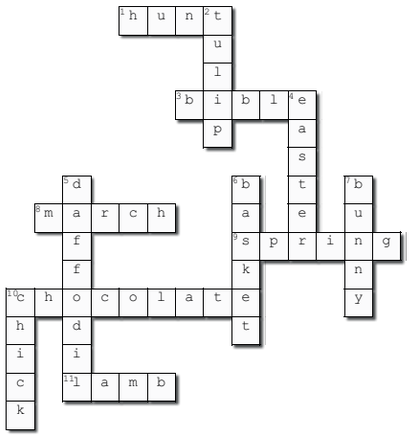
Easter Wreath





Answers

Page 3



Across

1. SEARCH DETERMINEDLY FOR SOMETHING (**hunt**)
3. HOLY CHRISTIAN LITERATURE (**bible**)
8. MONTH AFTER FEBRUARY (**march**)
9. MOVE OR JUMP SUDDENLY (**spring**)
10. COCOA BASED TREAT (**chocolate**)
11. BABY SHEEP (**lamb**)

Down

2. EASTER FLOWER (**tulip**)
4. OLDEST FESTIVAL OF THE CHRISTIAN CHURCH (**easter**)
5. A YELLOW, BELL-SHAPED FLOWER (**daffodil**)
6. USED TO CARRY THINGS (**basket**)
7. TERM FOR A RABBIT (**bunny**)
10. BABY CHICKEN (**chick**)

Page 4





Page 5

1. What dried fruit is in hot cross buns?
a. Raisins

2. What do the clocks do in spring?
c. They Go Forwards

3. Who – or what – brings eggs to French children?
b. Flying Church Bells

4. How many Easter eggs are bought and consumed in the UK each year?
b. 80 million

5. When was the first Easter egg created?
a. 1873

6. Which country does Easter Island belong to?
c. Chile

7. What is the traditional flower of Easter?
a. Lily

8. In what country did the Easter Bunny originate?
c. Germany

9. What date is Easter?
c. Easter changes date every year!

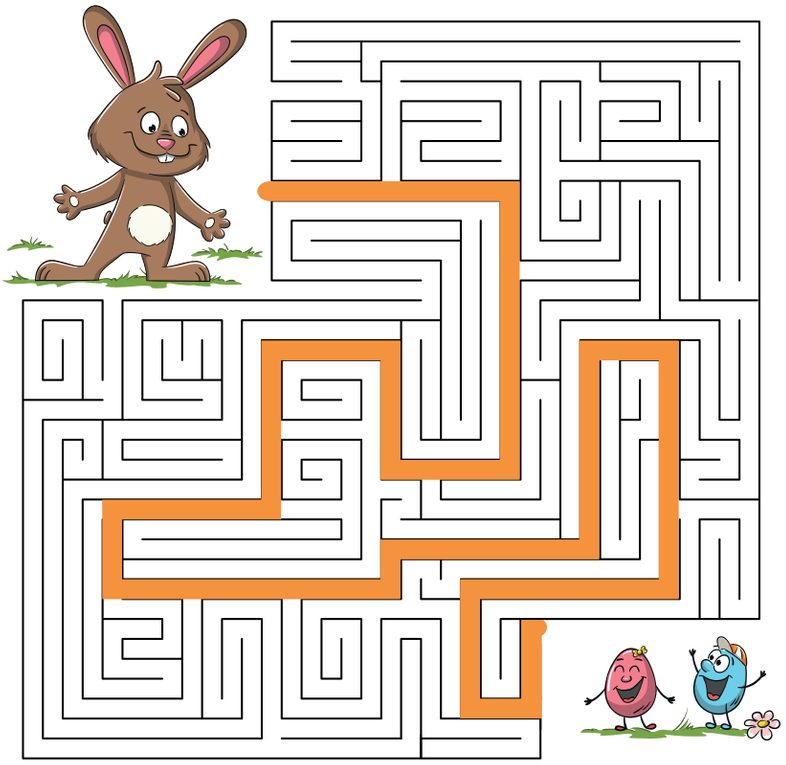
10. Which roast meat is traditionally associated with Easter?
b. Lamb

Answers

Page 7

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

Page 8





Swansway Motor Group

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