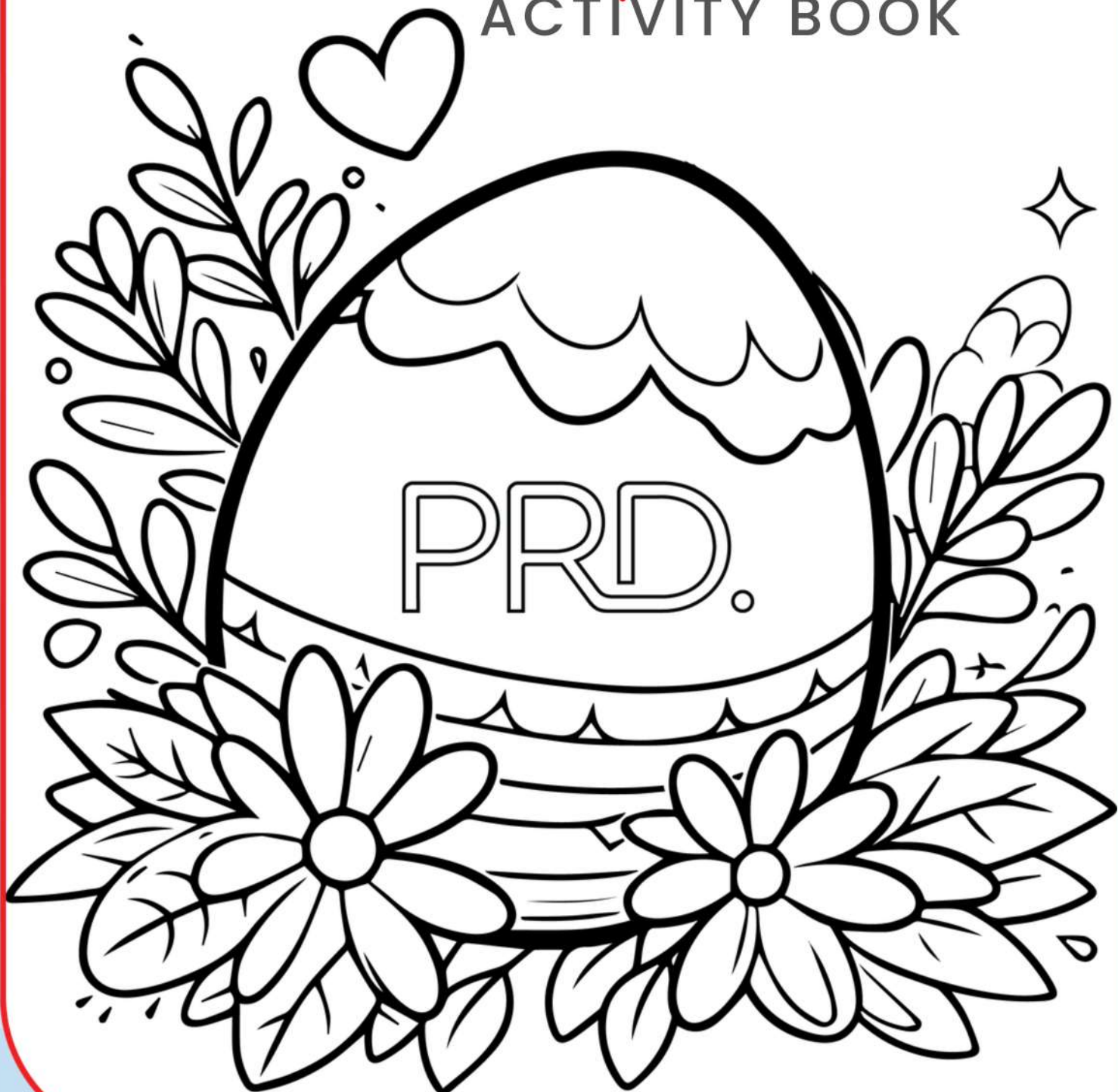


PRD. REAL ESTATE

Easter

ACTIVITY BOOK



CONTENTS

ACTIVITIES

PAGE	
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4	Easter Spot the Difference
5	Easter Maze
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8	Colouring In
9	Connect the Dots & Colour In
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All recipes need to be made with the help & supervision of an adult.

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All activities need to be made with the help & supervision of an adult.

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ACTIVITY ANSWER KEYS

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**EASTER
COLOURING IN &
ACTIVITY**

WORD SEARCH

Find the hidden Easter words.

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

EASTER
BASKET
HOLIDAY
CHOCOLATE
CHICK

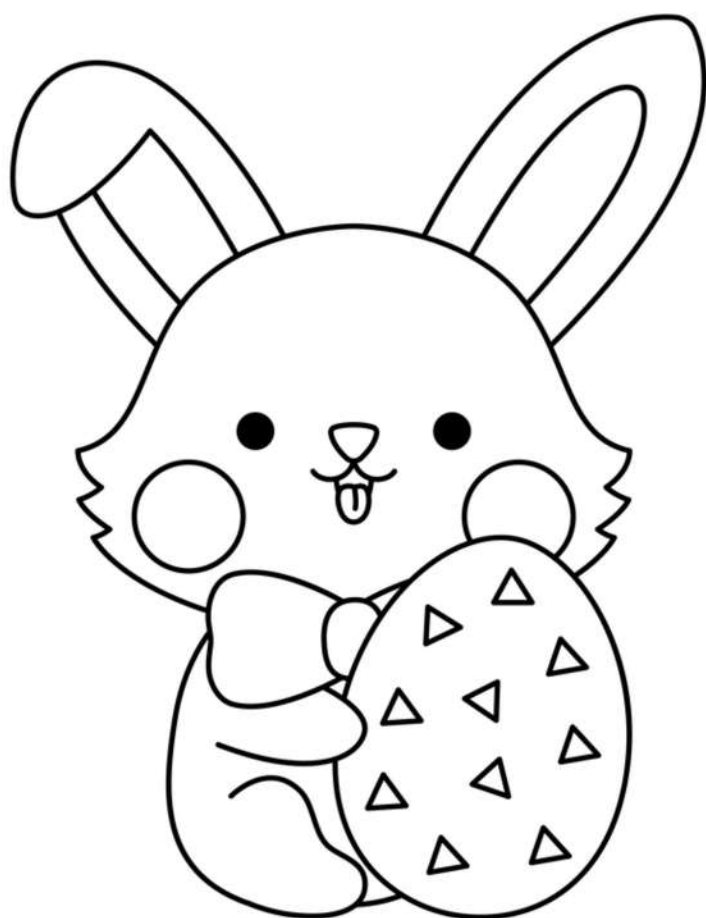
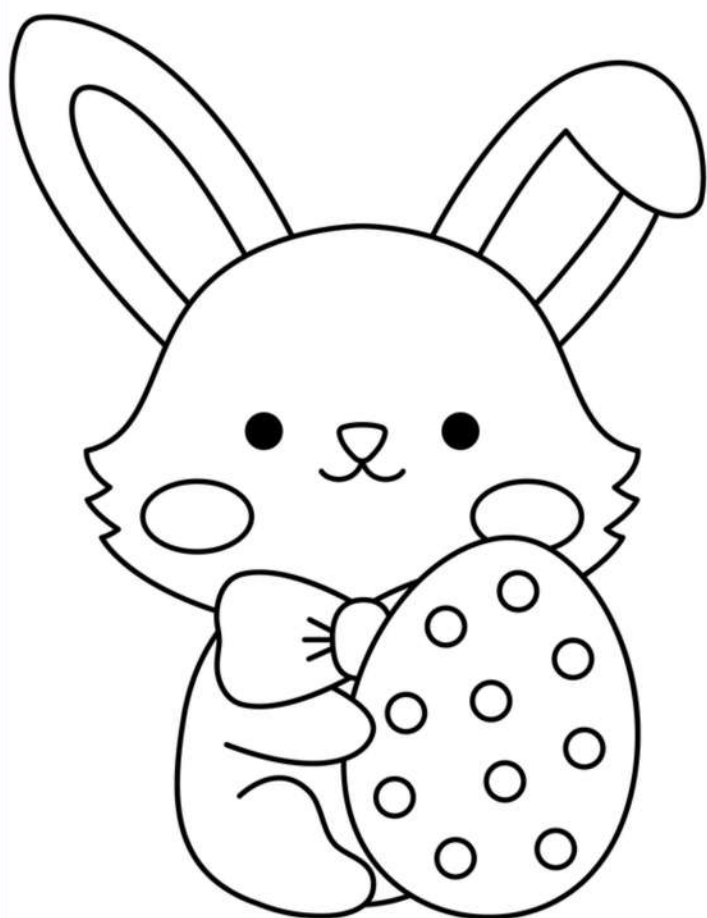
CARROT
SUNDAY
EGGS
BUNNY
HUNT

Answers on page 28.

PRD.

EASTER SPOT THE DIFFERENCE

Spot the 5 differences between the Easter bunnies.

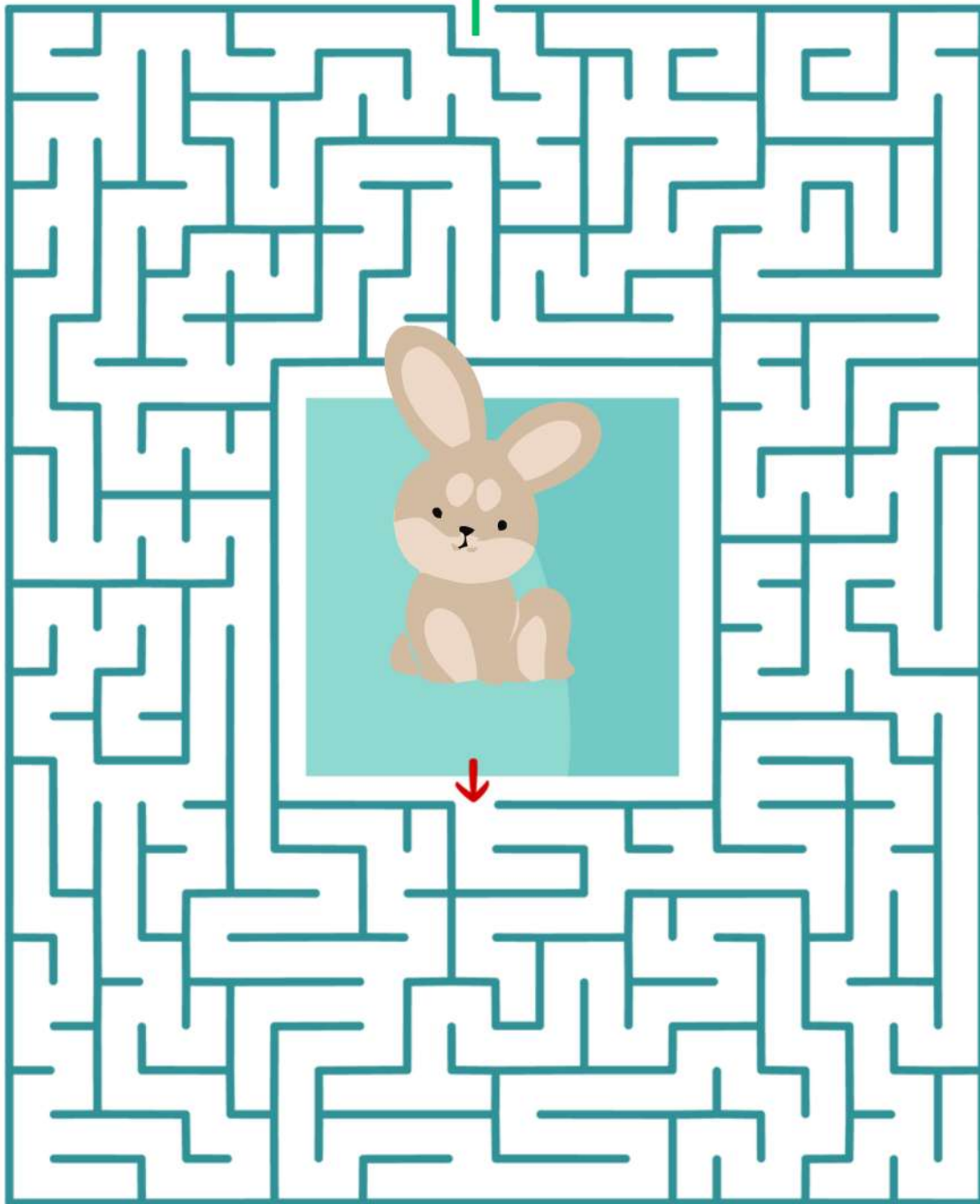


Answers on page 29.



EASTER MAZE

Help the Easter Bunny through the maze to find the Easter Eggs.

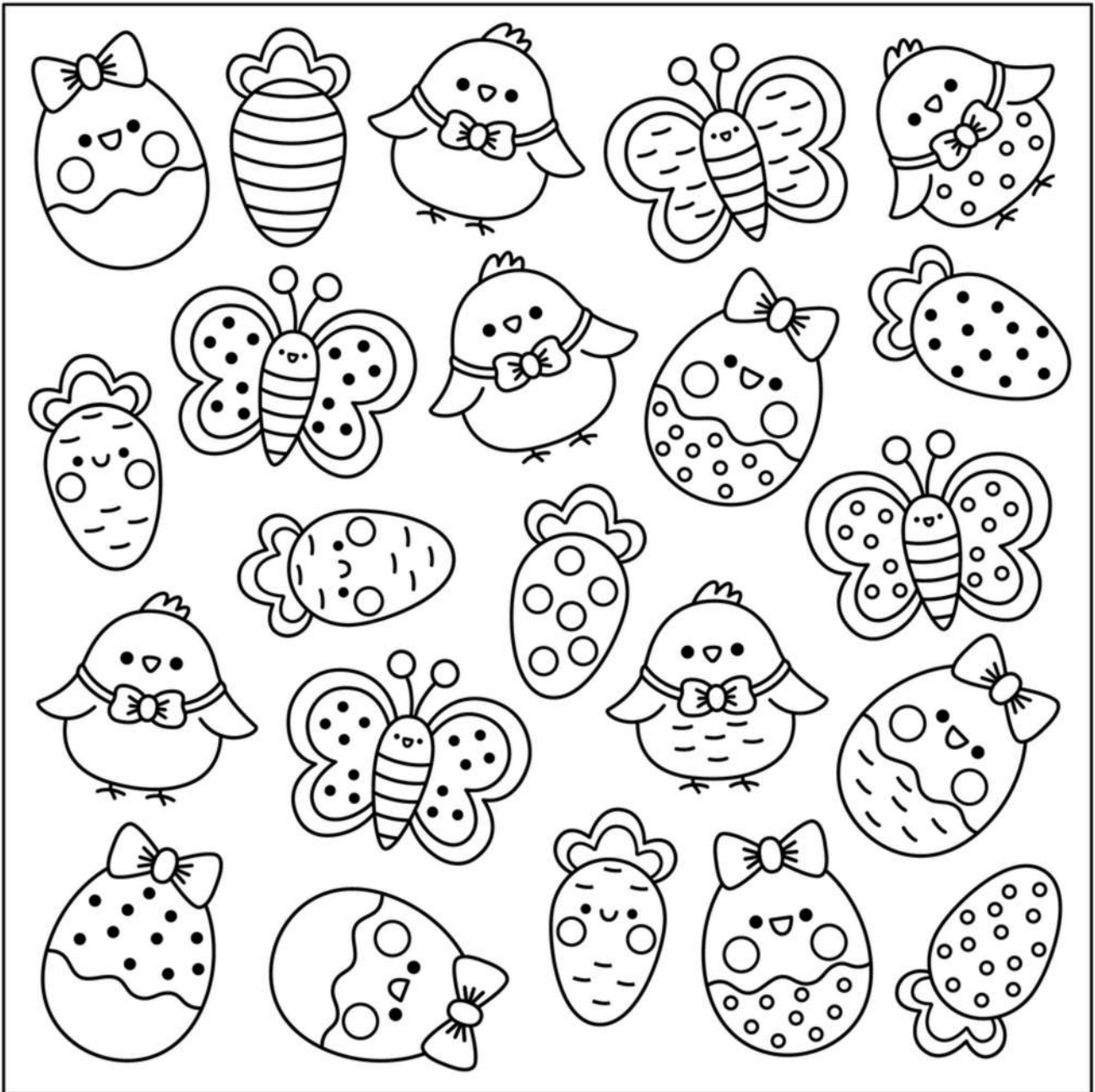







Answers on page 30.



I SPY

Write in the squares how many of each object you can spy.



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	<input type="text"/>		<input type="text"/>		

Answers on page 31.



EASTER EGG DRAW & DECORATE

Finish drawing the Easter egg. Colour and decorate it.



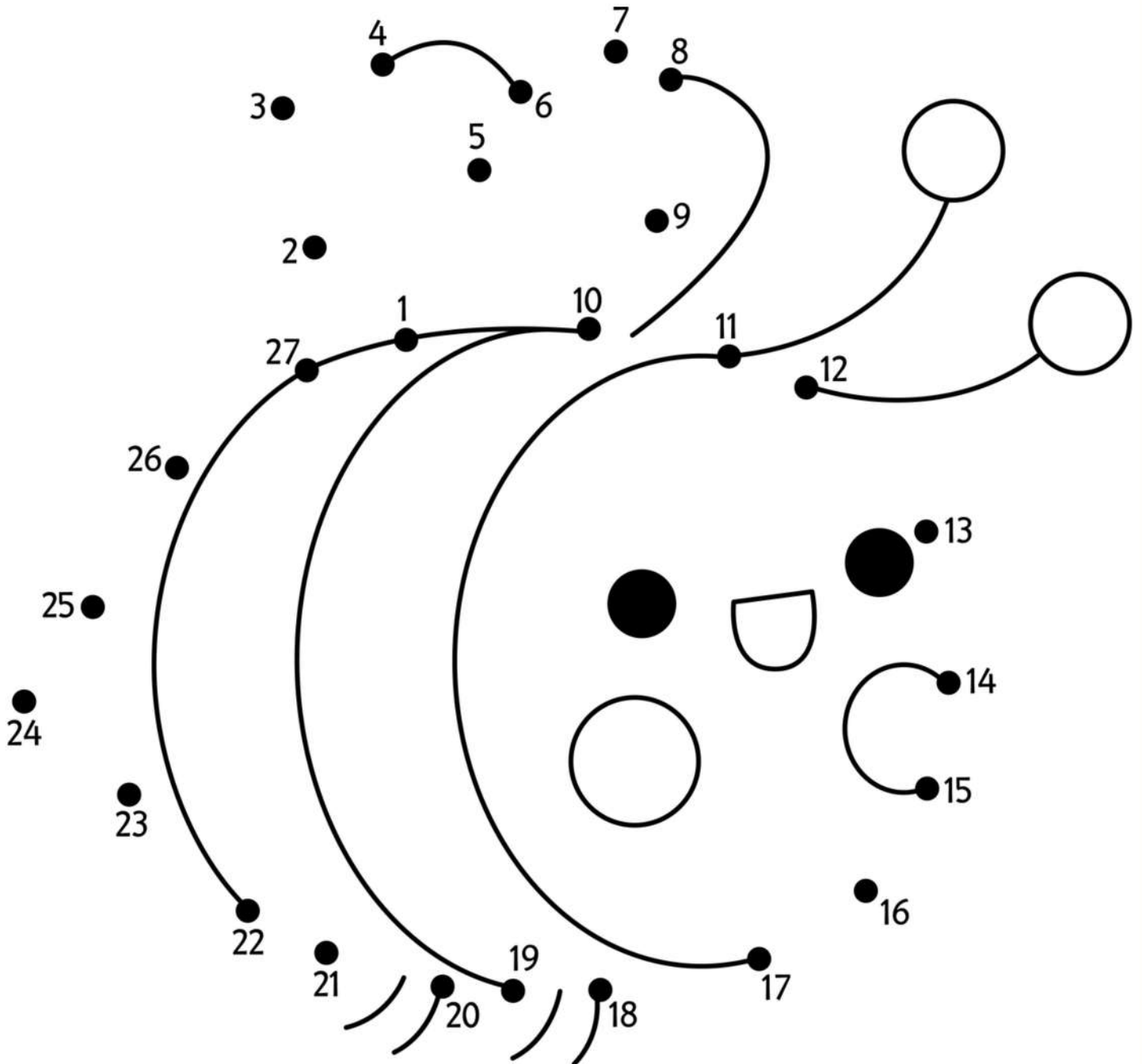
COLOURING IN

Colour in the basket of Easter eggs.



CONNECT THE DOTS

Connect the dots to complete the Easter bee and then colour it in.

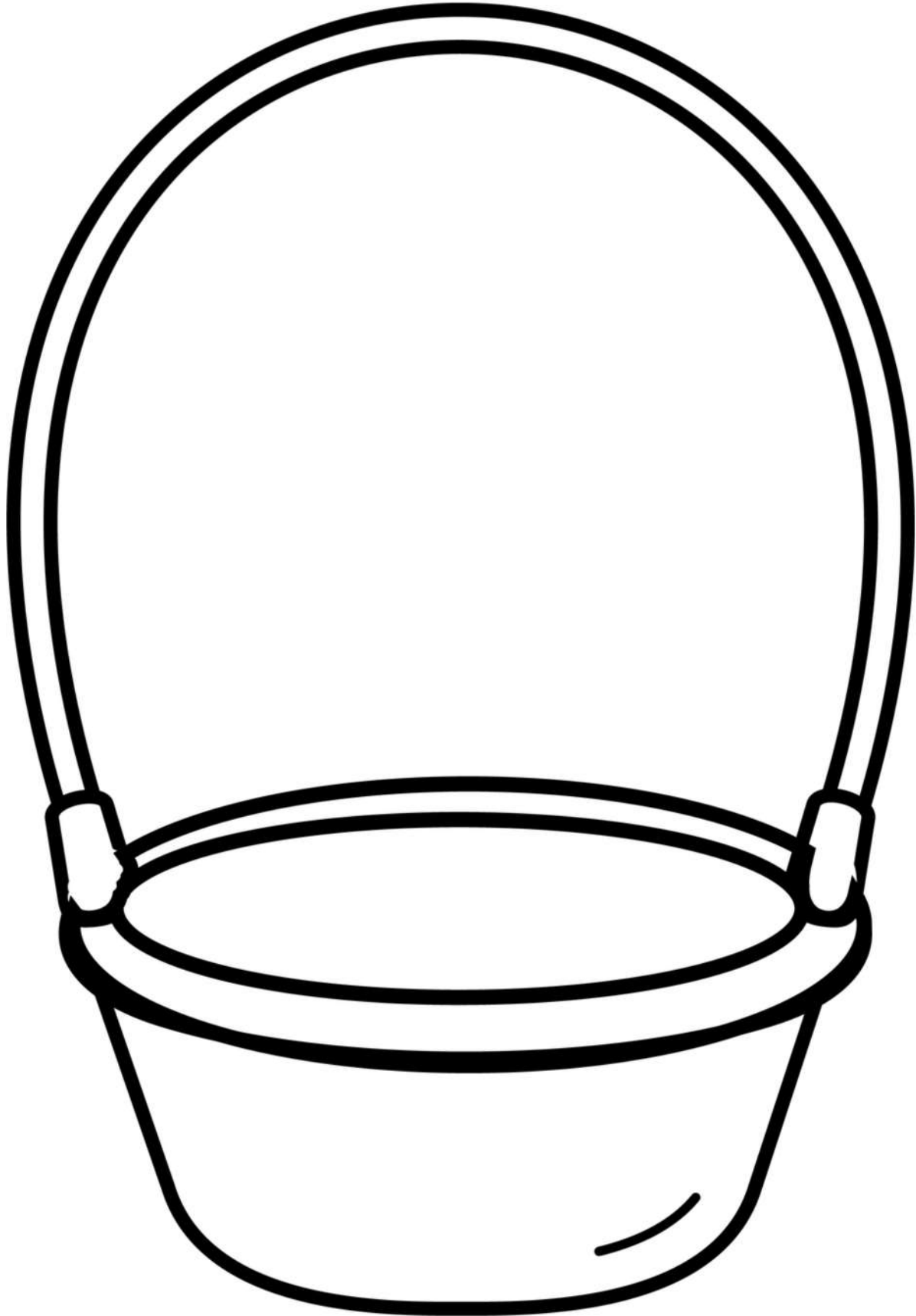


Answer on page 33.



FILL THE BASKET

Draw your own Easter eggs in the Easter basket.



EASTER RECIPES

PRD.



CREME EGG MUFFINS

If you love Cadbury's Creme Eggs, you'll love these decadent chocolate Creme Egg muffins topped with vanilla buttercream.

1 HOUR PREP | 30 MINUTES COOKING | 12 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK AND LACTOSE.

INGREDIENTS

- 200g (1 1/3 cups) self-raising flour
- 50g (1/2 cup) cocoa powder
- 270g (1 1/4 cups) caster sugar
- 125g unsalted butter, at room temperature
- 2 eggs
- 1 tsp vanilla extract
- 160ml (2/3 cup) milk
- 70g white chocolate, chopped
- 30ml thickened cream
- Yellow and pink gel food colouring, to tint
- 12 Cadbury Creme Eggs Minis
- 6 Cadbury Creme Eggs, cut in half lengthways

ICING

- 250g unsalted butter, at room temperature
- 230g (1 1/2 cups) icing sugar, sifted
- 2 tsp vanilla extract

Instructions are on the next page.

**SCAN THE QR
CODE TO ACCESS
THE RECIPE LINK**



CREME EGG MUFFINS

CONTINUED

If you love Cadbury's Creme Eggs, you'll love these decadent chocolate Creme Egg muffins topped with vanilla buttercream.



SCAN THE QR
CODE TO ACCESS
THE RECIPE LINK

7 METHOD STEPS

1. Preheat oven to 180C/160C fan forced. Line twelve 80ml (1 /3 cup) muffin pans with paper cases. Sift flour and cocoa into a bowl.
2. **With the help of a parent of guardian**, use electric beaters to beat caster sugar and butter in a large bowl until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. In 2 batches, gently fold flour mixture into butter mixture, alternating with milk.
3. Divide mixture among prepared pans. Bake for 25 minutes or until a skewer inserted in centre comes out clean. Transfer to a wire rack to cool completely.
4. To make buttercream, **get a parent of guardian to help you** use electric beaters to beat butter in a bowl until pale and creamy. Add icing sugar, vanilla and a pinch of salt. Beat, scraping down bowl halfway through, for 6 minutes or until fluffy. Transfer to a piping bag fitted with a 2cm fluted nozzle.
5. Place white chocolate and cream in a small microwave-safe bowl. Microwave on Medium for 20 seconds. Stir. Repeat in 20-second intervals until smooth. Tint with food colouring until pale orange. Set aside to thicken slightly.
6. **With the help of a parent or guardian**, use a small sharp knife to cut a small cone from top of each muffin, reserving cones. Place a Creme Egg Mini in each hole. Trim pointy end of cones. Arrange over eggs to sit flat.
7. Pipe the buttercream on top of the muffins. Top with halved Creme Eggs and drizzle over the white chocolate sauce to serve.





DIY EASTER BISCUITS

With the help of an adult decorate these pre-made biscuits for Easter.

20 MINUTES PREP | 5 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, PEANUTS, TREE NUTS, MILK AND SOY.

INGREDIENTS

- 140g pkt white designer icing, to decorate
- 5 x 35g Bunny Choc Biscuits
- 100's & 1000's, to decorate
- Jelly beans, to decorate
- Coles Funny Face icing sugar figurines, eyes only, to decorate
- Pink food colouring

**SCAN THE QR CODE TO
ACCESS THE RECIPE LINK**



4 METHOD STEPS

1. Divide icing among 3 bowls. Tint 2 bowls pale and dark pink with food colouring.
2. Transfer white icing to a piping bag fitted with a small plain nozzle.
3. Pipe white icing around the edge of 2 biscuits, following the markings around the feet and arms. Set aside for 10 mins to set. Fill in ear and feet markings with icing and sprinkle with 100's & 1000's. Shake off excess. Continue piping, whiskers and mouth. Use a little icing to attach a jelly bean nose and candy eyes. Set aside for 10 mins to set.
4. Meanwhile, transfer pale pink icing to a piping bag fitted with a small plain nozzle. Fill in the ear and feet markings of 2 more biscuits with icing, using a wet finger to gently pat down and smooth the icing. Continue piping, following the markings on the biscuit to make the whiskers and mouth. Use a little icing to attach a jelly bean nose and candy eyes. Repeat with dark pink icing, remaining biscuit, jelly bean and candy eyes. Set aside for 10 mins to set.



Source: taste.com.au



BUNNY COTTONTAILS

Use white marshmallows to make cute bunny cottontails with the kids this Easter.

40 MINUTES PREP | 5 MINUTES COOKING | 20 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN MILK, LACTOSE, ALCOHOL AND SOYBEAN.

INGREDIENTS

- 1 cup (80g) desiccated coconut
- 2 x240g pkts Coles Brand marshmallows
- 200g white chocolate melts

**SCAN THE QR CODE TO
ACCESS THE RECIPE LINK**



3 METHOD STEPS

1. Line a baking tray with baking paper. Place 1 cup (80g) desiccated coconut on a plate.
2. Separate the white marshmallows from each packet. Place white chocolate melts in a heatproof bowl over a saucepan of simmering water **with the help of a parent or guardian**. Stir occasionally with a metal spoon for 5 mins or until chocolate melts. Remove from heat.
3. Use a fork to dip 1 white marshmallow in the chocolate to lightly coat. Gently tap the fork on the side of the bowl to remove excess. Transfer to the coconut and toss to coat. Place on the lined tray. Repeat with the remaining white marshmallows, chocolate and coconut. Set aside for 30 mins or until set.



HOT CROSS BROWNIES

With the help of an adult, With a white choc cross and a hint of spice, our Easter brownies are all things nice.

1 HOUR 5 MINUTES PREP | 25 MINUTES COOKING | 45 MINUTES COOLING | 9 SERVINGS

ALLERGENS: RECIPE MAY CONTAIN GLUTEN, WHEAT, EGG, MILK & LACTOSE

INGREDIENTS

- 1125g unsalted butter, chopped
- 400g dark chocolate, chopped
- 155g (3/4 cup) caster sugar
- 3 eggs
- 75g (1/2 cup) plain flour, sifted
- 1/4 tsp mixed spice

- 3/4 tsp ground cinnamon
- 125g cream cheese, at room temperature
- 1 1/2 tbsp icing sugar
- 2 teaspoons Greek-style yoghurt
- 150g tub Dr Oetker Easy Choc White melted chocolate

SCAN THE QR CODE TO
ACCESS THE RECIPE LINK



Instructions are on the next page.



Source: taste.com.au

HOT CROSS BROWNIES CONTINUED



SCAN THE QR CODE TO
ACCESS THE RECIPE LINK

7 METHOD STEPS

1. **With the help of a parent or guardian**, preheat oven to 180C/160C fan forced. Grease 9 holes of an 80ml (1/3 cup) muffin pan. Line the bases with baking paper.
2. Place the butter and 200g chocolate in a microwave-safe bowl. Microwave on High, stirring every 30 seconds, until melted. Stir in the sugar until well combined. Add the eggs, 1 at a time and **with the help of a parent or guardian**, using the egg beater, to beat well after each addition.
3. Stir in flour, mixed spice and 1/2 tsp cinnamon. Spoon mixture into prepared holes. Bake for 20-22 minutes or until a skewer inserted comes out with moist crumbs clinging. Set aside to cool.
4. Beat cream cheese, icing sugar and remaining cinnamon in a bowl until smooth. Stir in yoghurt.
5. **Ask a parent or guardian to assist you** to use a small sharp knife to cut out a shallow indent in the top of each brownie. Discard. Spoon cream cheese mixture into indents, smoothing the top. Place in the fridge for 30 minutes to set.
6. Microwave remaining chocolate on High, stirring every 30 seconds, until melted. Dip tops of brownies in chocolate. Set aside on a wire rack for 15 minutes.
7. Heat the Easy Choc following packet directions until melted. Cool slightly. Spoon into a sealable plastic bag and snip off the corner. Squeeze onto the brownies to form crosses. Store the brownies in an airtight container in the fridge for up to 3 days.



EASTER CRAFTS



EASTER BUNNY PLANTER

All crafts and activities should be supervised by an adult.

WHAT YOU WILL NEED

- Small flowerpot
- Cress seeds
- Soil
- Large pompom (for the body)
- Small pompom (for the tail)
- Felt (for the feet)
- Pink felt (for the toe beans)
- Ribbon



SCAN THE QR CODE TO
ACCESS THE
INSTRUCTION LINK

4 METHOD STEPS

1. Plant some cress in a small flowerpot following the instructions on the seed packet.
2. Wrap some ribbon around the flowerpot. Glue a small pompom on top of a large pompom (this is the body and tail).
3. Cut out feet from brown felt and toes from pink felt (**you may need an adult to help you with the scissors**), then glue them together to make the bunny's feet. Glue these onto the large pompom body.
4. Once the cress has grown, nestle the bunny into the pot. Hide some mini eggs in the cress and enjoy.



BEADED CARROT WREATH

All crafts and activities should be supervised by an adult.

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



INGREDIENTS

- Wood beads in four different sizes (the largest being 1")
- Floral wire
- Wire cutters
- Green excelsior (grass)
- Scissors
- Orange acrylic paint
- Craft brushes
- Drop cloth
- Ribbon
- Hot glue gun

INSTRUCTIONS ARE ON THE NEXT PAGE



Source: Goodhousekeeping.com

BEADED CARROT WREATH CONTINUED

All crafts and activities should be supervised by an adult.

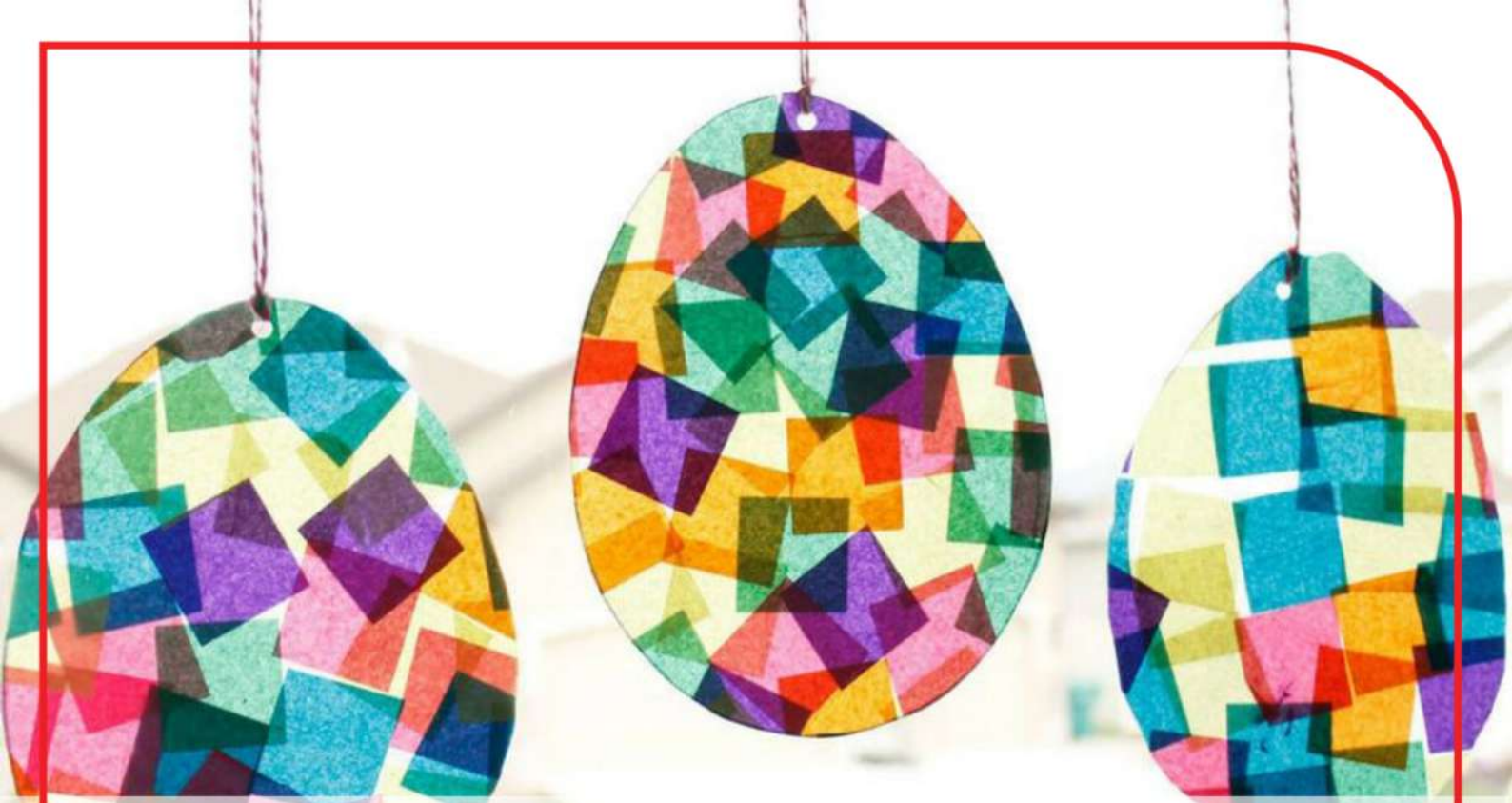
SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



10 METHOD STEPS

1. Lay down a drop cloth on your work area.
2. Paint each wood bead orange and let them dry completely.
3. Bend one end of the floral wire over with your wire cutters to create a stopping point for the beads. **You may need a parent or guardian to assist you with this.**
4. Thread each bead onto the floral wire, starting with the smallest and working your way up to the largest size.
5. Bend the floral wire over and cut the excess.
6. Cut a small bunch of the excelsior all one length using your scissors. **You may need assistance from a parent or guardian for this step.**
7. Stick the excelsior into the top hole and if you want to add more than what fits in the hole, dab a little hot glue on the top of the bead and add more excelsior.
8. Repeat steps 2–7 for your desired number of carrots.
9. Tie together with a ribbon to make a bunch of carrots.
10. Attach a ribbon onto the back with a few dabs of hot glue and hang it on your door for everyone to admire!





EASTER EGG SUNCATCHER

All crafts and activities should be supervised by an adult.

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



INGREDIENTS

- Scissors
- Card Stock Paper
- Easter Egg Suncatcher Template (Page 22)
- Contact Paper
- Coloured tissue paper squares
- Marker
- Hole Punch
- Twine

INSTRUCTIONS ARE ON THE NEXT PAGE

Source: Fun365.com



EASTER EGG SUNCATCHER CONTINUED

All crafts and activities should be supervised by an adult.

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



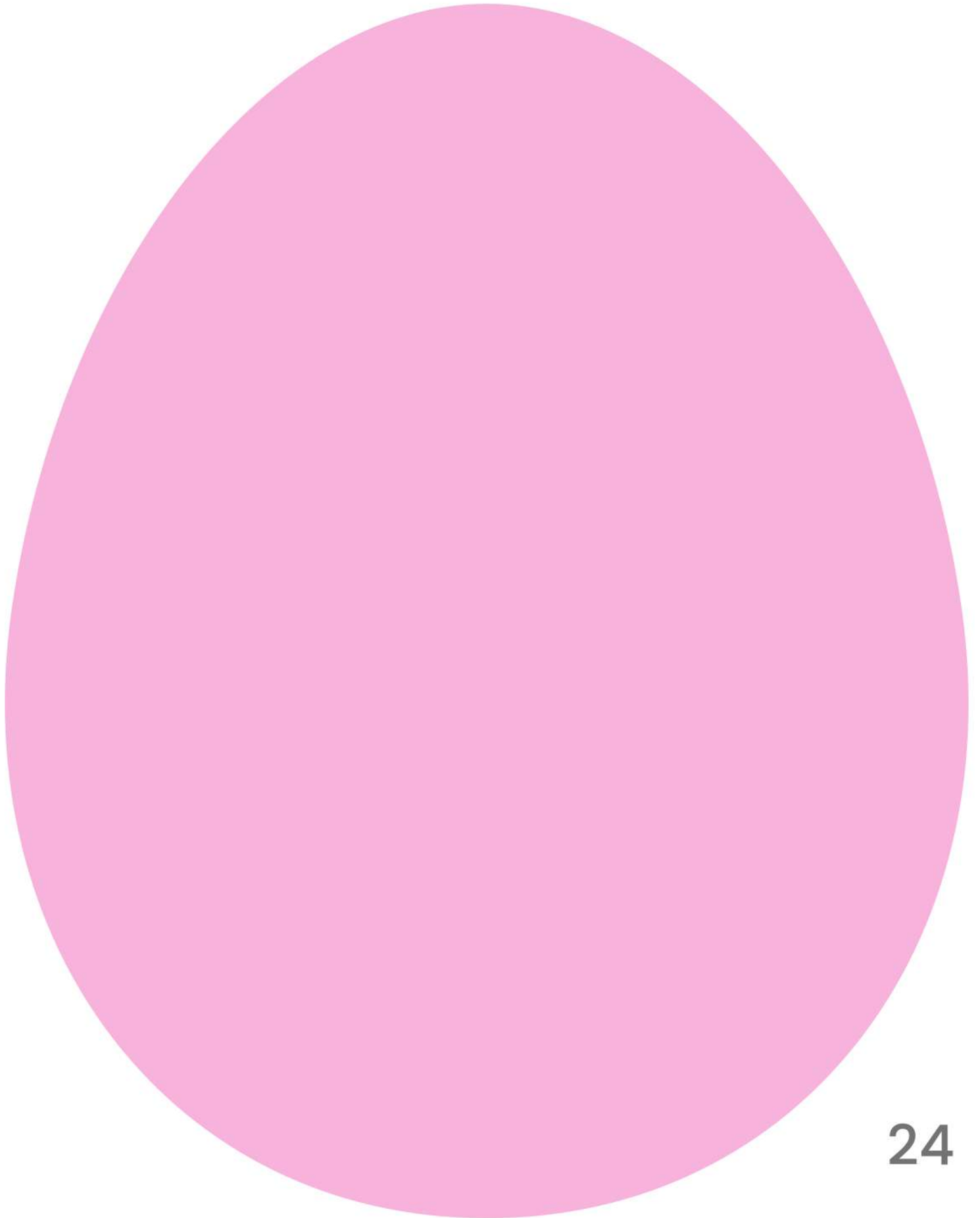
7 METHOD STEPS

1. Print out the Easter egg Suncatcher template on page 22 using white card stock paper and cut out.
2. Using the egg template as a measuring guide, cut a length of contact paper.
3. Fold the length of contact paper in half and cut again. One piece will be the front of the egg and the other piece will be the back.
4. Remove the paper from the adhesive side of the contact paper and lay down. Now you can start to place the coloured tissue paper squares wherever you want on the contact paper.
5. Once the contact paper has been covered, place the other piece of contact paper over the top, sticky side down, onto the tissue paper squares. Just remember, you will be cutting the egg shape out of the middle so the edges really don't matter too much.
6. Take the Suncatcher Easter Egg Template and Marker and trace the egg template onto the layered contact paper then cut the egg shape with scissors.
7. Punch a hole at the top of the egg, using a hole punch. Then use the twine to hang the egg.



Source: CraftsbyAmanda.com

EASTER EGG SUNCATCHER TEMPLATE





NO SEW SOCK BUNNIES

All crafts and activities should be supervised by an adult.

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



INGREDIENTS

- Socks
- Scissors
- Rice for stuffing (or an alternative of your choice)
- Twine or string
- Ribbon(s)
- A marker
- Tape



Source: dynamicdad.com

NO SEW SOCK BUNNIES CONTINUED

All crafts and activities should be supervised by an adult.

SCAN THE QR CODE TO ACCESS
THE INSTRUCTION LINK



5 METHOD STEPS

1. Fill a sock with rice up to the beginning of the heel. Use the tape roll to hold the sock open while you stuff it.
2. Pinch 2/3 of the way up the stuffed area to push the stuffing up into the heel and form separate head and body parts. The ankle of the sock above the "head" will be used to form the ears.
3. Tie off the sock immediately above the stuffing that forms the head using twine or string. Ensure you tie it off tightly & securely as this will keep the stuffing in the sock. Repeat between the head and the body to make the neck.
4. With the heel (which will become the face) facing toward you, cut down the centre of the ankle of the sock to form the ears. Shape these as you wish by trimming material from the ankle.
5. Give your sock bunny eyes and a mouth with the marker, dots for the eyes and an X for the mouth work really well and add a ribbon around your bunny's neck, tying a bow to one side.



ANSWER KEYS

The following pages include answers to
the activity pages.

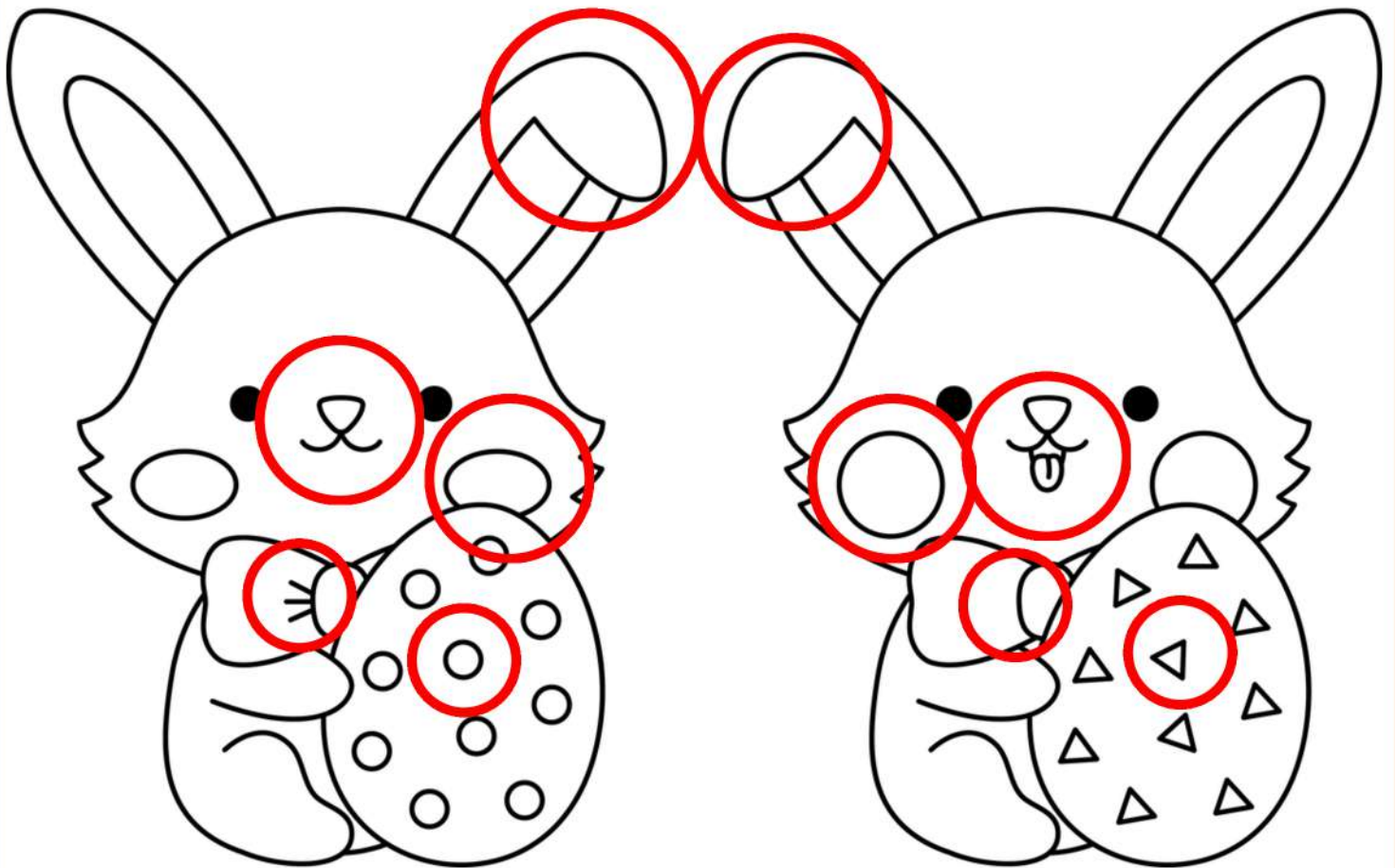
ANSWER KEY

WORD SEARCH

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

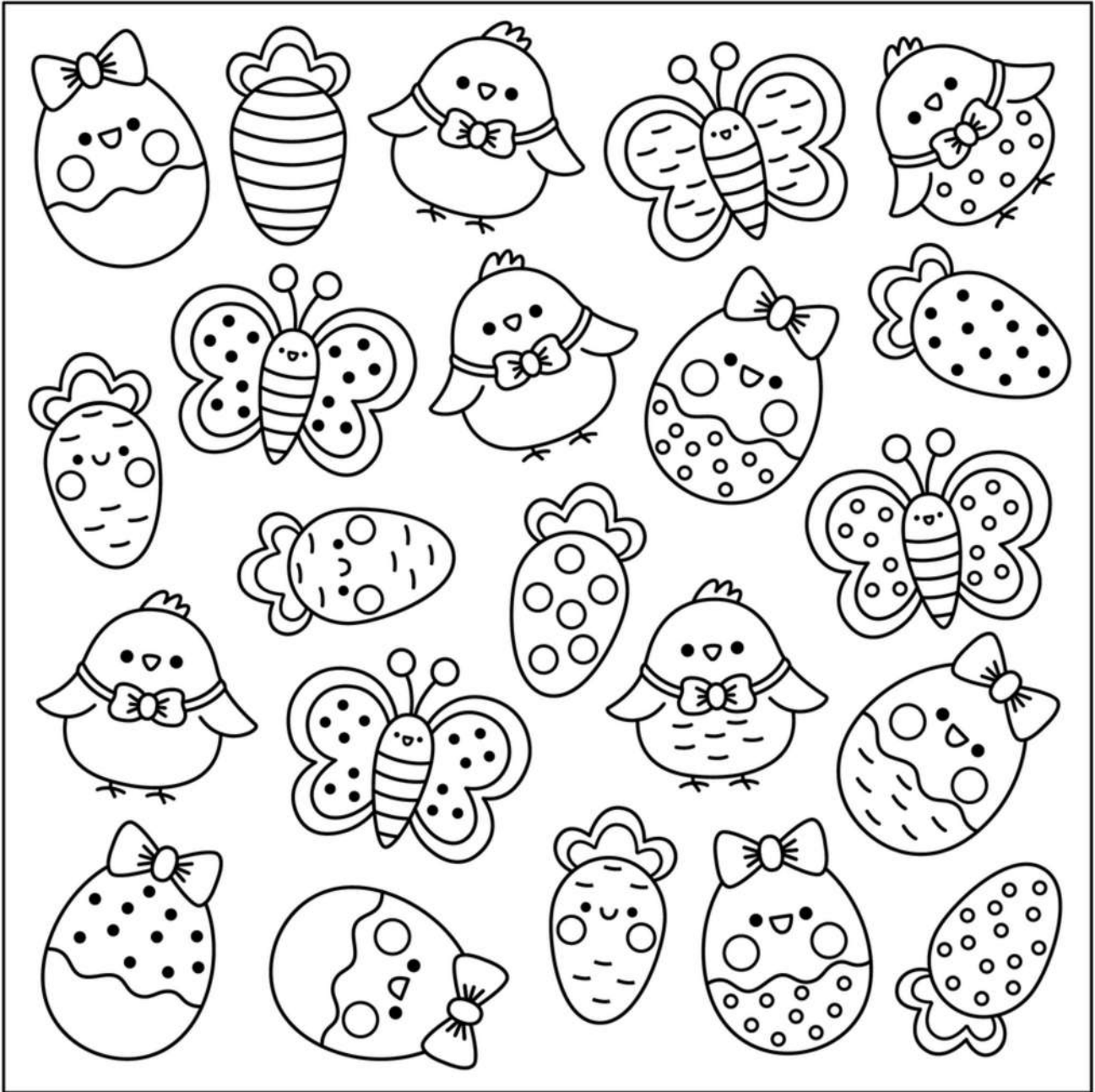
ANSWER KEY

SPOT THE DIFFERENCE



ANSWERSRY I SPY

Write in the squares how many of each object you can spy.



6



4



5



3



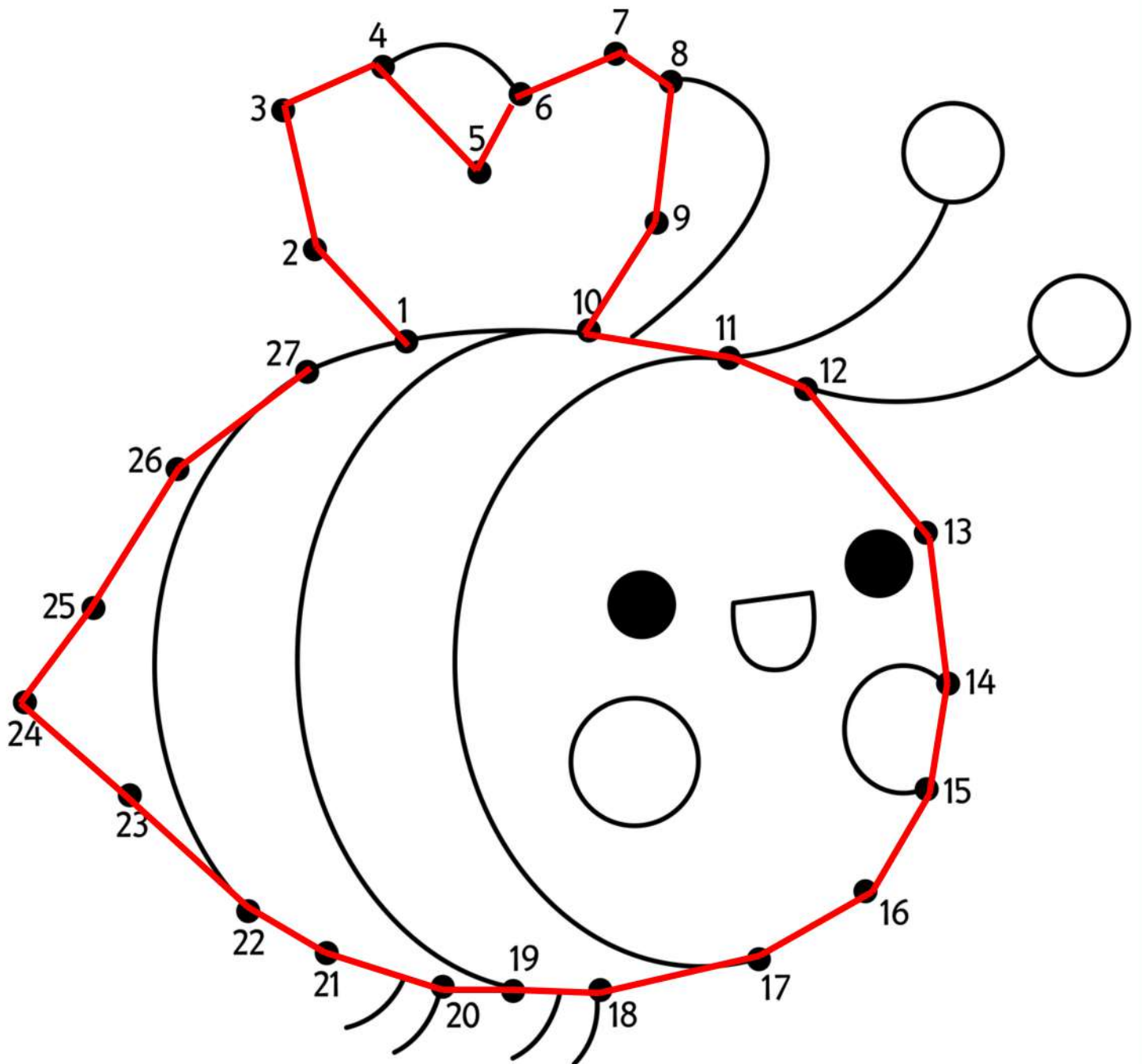
4

DRAW AND DECORATE




ANSWER KEY

CONNECT THE DOTS



Happy Easter

FROM THE TEAM AT

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 +61 7 3229 3344

 info@prd.com.au

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LATEST
FOR SALE



REQUEST
APPRAISAL



PROPERTY
MANAGEMENT