

DAILY BOREDOM BUSTER



Eggsellent Easter

It's Easter and that means the Easter Bunny will be making its rounds with lots of treats. It's also a great time to get into the Easter spirit with some easy DIY Easter craft projects. And of course, there's always some yummy Easter treats to make in the kitchen as well. Here's one easy recipe for you to try. There's more recipes and some Easter craft ideas on the following pages.

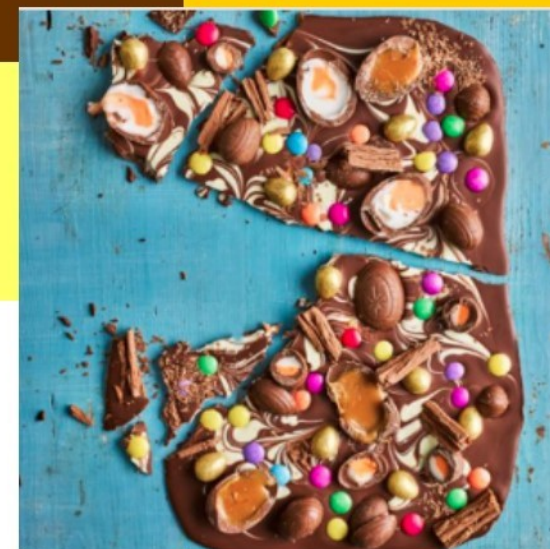
Sweet Shop Bark

Ingredients

- * 400g dark or milk chocolate
- * 100g white chocolate
- * Assortment of treats (this is a great way to use up excess Easter eggs)

Method

- * Line a baking sheet with baking paper.
- * Melt the chocolate until smooth and glossy.
- * Pour the chocolate onto the baking sheet and spread into an even layer.
- * Top the bark with any assortment of treats you like.
- * Leave to set at room temperature to get a glossy effect, then break into shards to serve.
- * The bark will keep for up to two weeks in an airtight container.



Shaving Cream Eggs

Supplies

- * Shaving cream
- * Card stock
- * Paint
- * Baking tray covered in alfoil
- * Paintbrush, toothpick or fork (something with a pointy end)
- * Newspapers
- * Scraper tool or an old gift card

Method

- * Cut out different sized egg-shaped pieces from the card stock.
- * Spray a good amount of shaving cream onto the baking tray and spread it around evenly.
- * Nest, squirt or dollop the paint all over the shaving cream in big blobs.
- * Using the pointy end of a paintbrush, or a toothpick or fork, drag it through the shaving cream and paint making straight lines back and forth. Then do it again, but this time go up and down. The shaving cream will start to get a marble-like look to it.
- * Then take one of the card egg shapes and place it on top of the shaving cream and paint, applying a little bit of pressure so it smooshes into the shaving cream and paint. Then pull it back up and place it in a safe place for a few minutes.
- * Using some sort of scraping tool such as an old gift card, scrape all of the shaving cream off of the card. Let the paint dry and then your art will be ready to display!



Handprint Bunnies

Supplies

- * White & pink washable paint
- * Card or paper
- * Black felt pen
- * Paintbrush

Method

- * Paint your child's whole hand with white paint, except their thumb.
- * Get them to squeeze their pinky and ring fingers together, and their pointer and middle fingers together to make the bunny's ears.
- * Press their hand down firmly on the paper and let the imprint dry.
- * Then add pink paint on the bunny's ears and nose and let it dry.
- * Finally, draw the eyes, mouth and whiskers on with the black felt pen.
- * Your Handprint Bunny is now ready to display!



Paint Filled Egg Splatter Art

Supplies

- * Emptied eggshells (see instructions below)
- * Paint
- * Tissue paper squares
- * Glue stick
- * Canvas panels

Method

- * Begin by emptying the desired amount of eggs. A method is to save your eggshells over time as you use your eggs.
- * To empty the eggs use a butter knife to very gently crack the top of the eggs. Then carefully use your fingers to peel away enough shell to allow the yolk to pass through and empty the yolk and egg white into a bowl.
- * Carefully wash the empty eggshells with very warm water and antibacterial soap and allow the shells to dry.
- * Once your empty eggshells are completely dry it's time to fill them with different coloured paint. You can use acrylic or washable.
- * After you've filled your eggshells, take tissue paper squares and, using a glue stick, carefully secure paper over each of the egg openings. Allow the glue to dry.
- * Here comes the fun part! Set up canvases outside somewhere where you can make a mess and let your kids throw eggs at their canvas to create some fantastic splatter art. Each egg is able to be tossed multiple times before completely emptied of paint.
- * Let your canvases dry and they're then ready to display.



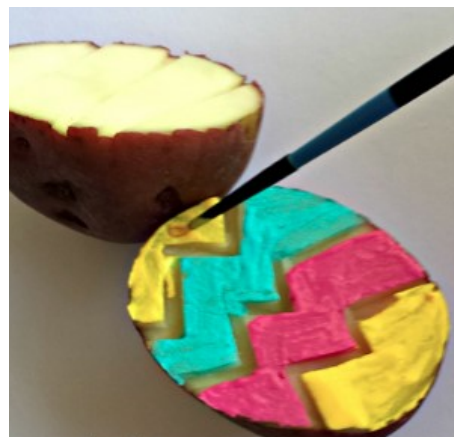
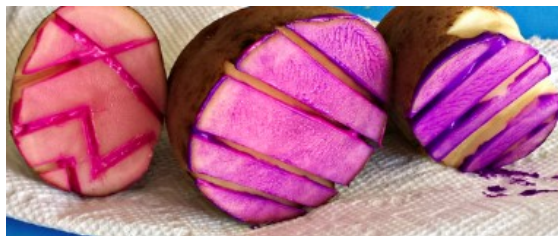
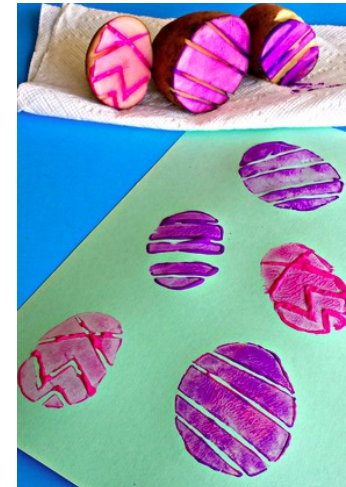
Easter Egg Potato Stamps

Supplies

- * Potatoes
- * Paring knife
- * Different coloured paints
- * Paintbrush
- * Paper

Method

- * Ask an adult to do this step for you. Cut a potato in half lengthways and then cut patterns into the exposed flesh of the potato (see images below). You can make straight cuts, which are the easiest, or have a go at the zig-zag cuts.
- * Once your potato pattern is finished, dip the potato into the paint and then stamp it really hard down on your paper to create pretty patterns.
- * You can also paint your potato different colours using a paintbrush to make multi-coloured patterns.
- * For something different, you can also create pictures using potato stamps like the ones below.



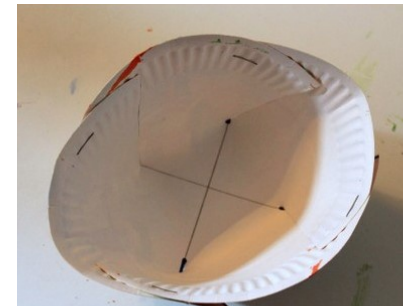
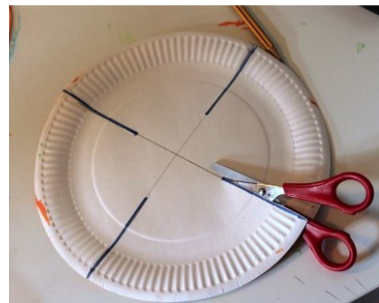
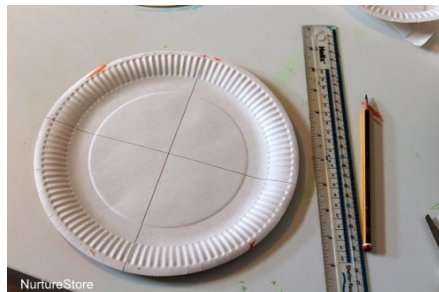
Paper Plate Easter Basket

Supplies

- * Paper plates (2 per basket)
- * Paint
- * Paintbrush
- * Scissors
- * Something to stick the basket together - staples, sticky tape or glue will all work

Method

- * Paint the underside of one paper plate with whatever design you like. Don't forget to paint right to the edges because these will become the sides of your basket.
- * Once the paint is dry, you will need to cut and fold your plate to make the basket (ask an adult to help you with this bit). Use a ruler and pencil to draw a cross that meets in the centre of your plate (see image below). Then measure the same distance along each line from the edge of your plate so you know where to cut to. Cut along each line.
- * Fold up your plate (see image below) so that each quarter overlaps its neighbor to give you a basket shape. Secure your basket with sticky tape, staples or glue.
- * Using the second paper plate, cut half its rim off to form an arch and then attach your handle to your basket.
- * Finally, tie a pretty ribbon around your handle, and fill your basket with tissue paper and treats ready to use!



Chocolate Bunny Bottom Cupcakes

Ingredients

- * 200g butter
- * 1 cup brown sugar
- * 100g dark chocolate
- * 2 extra large eggs
- * 1 teaspoon vanilla extract
- * 3/4 cup self-raising flour
- * 1/4 cup cocoa

To Decorate

- * 150g unsalted butter
- * 250g chocolate buttercream icing mix
- * 3 teaspoons water
- * Marshmallows
- * Desiccated coconut
- * Sprinkles

Method

- * Preheat oven to 150 degrees centigrade. Line a 12 cup muffin tin with patty cases.
- * Combine butter, sugar and chocolate in a saucepan and heat gently until melted and smooth. Allow to cool slightly.
- * Whisk the eggs into the chocolate mixture one at a time, followed by the vanilla, until smooth.
- * Fold in the flour and cocoa.
- * Spoon the batter into the prepared cases and bake for 25 minutes or until just cooked. Cool in the pan for 5 minutes before moving to a cooling rack. Allow to cool completely.
- * For the buttercream, place the butter in a bowl and, using an electric beater, mix until smooth. Add the icing mix and water, mixing well. Transfer to a piping bag with a small round nozzle. Pipe in a circular motion on the top of the cupcakes and then decorate to resemble bunny bottoms. Decorate with a marshmallow dipped in desiccated coconut in the centre for the tail and split a second marshmallow for the feet. Use pink sprinkles to create the foot pads.



Easter Brownie Bites

Ingredients

- * 175g butter, chopped
- * 150g dark chocolate
- * 250g brown sugar
- * 85g self-raising flour
- * 50g cocoa powder
- * 3 large eggs, beaten
- * 100g milk chocolate chips
- * Pinch of salt
- * 24 mini chocolate eggs, plus extra to decorate

Method

- * Heat oven to 180 degrees C. Line 24 holes of a mini muffin pan with paper cases.
- * Place butter, dark chocolate and sugar in a pan and heat very gently, stirring all the time until the butter and chocolate have melted. Remove from heat and leave to cool for a few minutes.
- * Meanwhile, sift the flour, cocoa and a good pinch of salt into a large bowl. Stir in the warm melted chocolate mixture and the beaten eggs, then add half the chocolate chips and mix until just combined.
- * Divide the mixture between the 24 cases and place a mini egg into the middle of each muffin, pushing down gently. Bake for 12-15 minutes until cooked but still gooey in the centre - they will continue cooking a little as they cool down. Leave to cool for 10 minutes in the tin before placing on a cooling rack to cool completely.
- * Melt the rest of the chocolate chips and leave to cool until quite thick. Then dot a small amount on each cake and stick on some more mini eggs.

