

Festive Jumpers



Draw a jumper shape and cut it out, use this as a template to make one for each member of your family.

Decorate your jumpers with collage materials or draw a pattern or picture and colour them in.

How about using your jumpers to decorate cards to give to your loved ones?





Stories and Songs



Join Olaf and Pete the Cat for some online storytelling sessions.

- [Olaf's Night Before Christmas](#)
- [Pete The Cat Saves Christmas](#)

We all love singing Baby Shark and now we can learn Santa Shark.

- [Santa Shark](#)

Here's a collection of some festive songs, some old some new.

- [Our Favourite Christmas Songs](#)

These sleep meditation stories will help curb your excitement and send you off to a peaceful sleep.

- [Magical Christmas Sleep Stories](#)
- [Sleigh Ride to Santa \(0:11\)](#)
- [Winter Wonderland \(25:00\)](#)
- [Fairy Snow Queen \(46:51\)](#)
- [Snowman's Sleepover \(1:02:50\)](#)

Festive Recipes

Chocolate Truffles

- 150g dark chocolate
- 150g milk chocolate
- 150ml double cream
- 50g unsalted butter



Coatings:

- desiccated coconut
- chocolate sugar strands
- cocoa powder

Gently heat the butter with the cream then pour into a bowl with the chocolate.

Mix together thoroughly, leave to cool then refrigerate for a few hours.

Put your coatings into separate bowls, rub a little sunflower or vegetable oil on your hands and form your mixture into teaspoon sized balls. Gently roll the balls around in your coatings and place in an airtight container.

Cheese Puff Stars

- ready made puff pastry
- 1 egg
- grated cheese
- star cookie cutter



Roll out your puff pastry and using your cookie cutter, cut out as many stars as you can.

Mix an egg in a cup and using a brush, apply a wash over the stars then sprinkle with cheese. Bake in the oven at 180 degree celsius for about 10 minutes.



Festive Recipes

Spiced Shortbread Biscuits

- 50g caster sugar
- 100g butter or margarine (at room temperature)
- 150g plain flour
- 2 teaspoons ground mixed spice



Preheat your oven to 150 degrees celsius and lightly grease a baking sheet.

Beat together the sugar and butter until smooth. Sift in the flour and mixed spice and mix, bring the mixture together with your hands.

On a board lightly dusted with flour, roll out evenly to 5mm and cut out shapes using cookie cutters.

Arrange on the baking sheet and bake on the top shelf for 20 minutes or until the cookie is turning a light golden. To test if the cookie is ready, gently turn one, the base should be flaky not doughy.

To make these into tree decorations, simply use a plastic straw to make a hole 1cm from the top. Once baked they can be threaded onto string or ribbon.

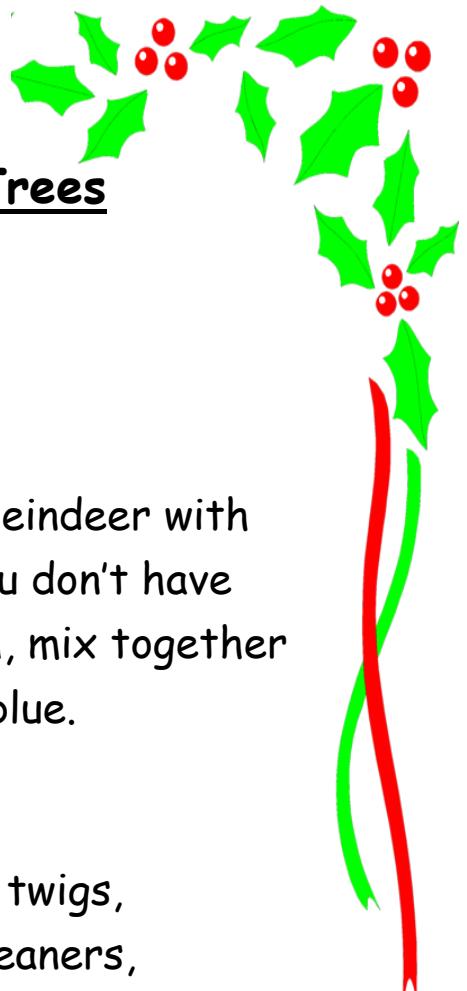
Decorate with icing and sprinkles or simply dust with caster sugar.

Rice Crispy Puddings



A simple twist to rice crispy cakes. Melt milk chocolate in a microwave or in a bowl over a pan of boiling water. Add rice crispy cereal and mix together.

Form the mixture into balls and dip half of the ball into melted white chocolate. Create a sprig of 'holly' for the top with green and red sugar strands.



Playdough Reindeer and Trees



Make your own reindeer with playdough. If you don't have brown playdough, mix together yellow, red and blue.

You can use things like twigs, buttons, beads, pipe cleaners, dried beans or stones.

Use a Christmas tree cutter or form your own tree shape with green playdough.



Decorate your tree with buttons, sequins, ribbons and glitter.