

# Lockdown activities

Thursday 23<sup>rd</sup> April – Anzac preparations

## Poppy wreath



All you need is an egg carton, some cardboard, glue, scissors, paint and Sa brush.

You might need to ask an adult to help you cut the flowers from the egg box. Can you see the bottom of the box where the egg sits becomes the middle of the flower? Draw your flowers on the box before you start to cut.

You need to make a circle from another piece of card or old box to become your wreath. You might like to cut out some leaf shapes or a message to add?

Once all cut out you need to arrange your pieces until your happy with your layout. You might like to cut some more flowers and leaves to make it thicker or make your circle a little smaller?

Paint your cut outs and leave to dry. If your struggling to get the small parts painted, try using a cotton bud or snip the end off a toothpick.

Once dry you can glue your wreath together.



Or try this quicker idea using red paint to resemble the poppy.

## Anzac biscuits



- 1 cup rolled oats
- 1 cup thread coconut
- 1 cup flour
- 1 cup sugar
- 125 g butter
- 2 Tbsp golden syrup
- 1 tsp baking soda
- 2 Tbsp boiling water

1. Preheat oven to 180°C. Lightly grease a baking tray or line with baking paper.
2. Combine the oats, coconut, flour, and sugar together in a large bowl.
3. Melt the butter and golden syrup together. Dissolve the baking soda in the boiling water and add to the butter mixture. Pour the butter mixture into the dry ingredients and mix together.
4. Roll teaspoons into balls and place on the tray, allowing room for them to spread.
5. Bake for 12-15 minutes, cooking one tray at a time.

## Anzac caramel slice



### ***Shortcake Base:***

- 1 cup flour
- 1 tsp baking powder
- ½ cup sugar
- 100 g butter, melted

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### ***Topping:***

- ¼ cup sugar
- ½ cup rolled oats
- ½ cup threaded dessicated coconut (or use regular)
- ¼ cup slivered almonds
- 50 g butter, melted
- 380 g can Highlander Caramel Dessert Filling

1. Preheat oven to 180°C. Combine all the base ingredients. Press into a baking paper lined square cake tin (20.5 x 20.5 x 4.5cm). Bake for 15-20 minutes. Allow to cool for 10 minutes.
2. To make the topping put the sugar, rolled oats, coconut and slivered almonds into a mixing bowl. Stir in the melted butter. Set aside.
3. Beat the caramel dessert filling until smooth. Spread over the shortcake base. Sprinkle over the topping. Return slice to the oven and cook a further 25 minutes, until the top is golden. Cool in the tin. Slice into pieces to serve.