

## EASTER HOLD YOUR OWN CELEBRATION

Knowledge and understanding of the world

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Begin to know about their own cultures and beliefs and those of other people.

Small groups.

# A BUN PARTY!

#### What you need

Ingredients to make hot cross buns (see below); hand-washing facilities; clean aprons; butter; two bowls; sieve; teaspoon; tablespoon; baking tray; wire cooling rack; chopping board; blunt knives; plastic plates; colourful paper; felt-tipped pens; table cloths; paper napkins.

Ingredients: 225g plain flour; 25g sugar; 12g fresh yeast (or half a tbsp of dried yeast); 75ml milk; 2 tbsp of warm water; half a tsp of salt; 1 tsp of mixed spice; 50g currants; 25g butter; half a beaten egg.



Help younger children to wash their hands properly before handling food. Encourage older children to make Easter place mats or name cards for the party.

#### Further Coop

 Help the children to make and wear bunny ears for an Easter bunny picnic.

• Find out about the celebrations associated with other spring festivals such as Hanamatsuri, Baisakhi, Passover and Holi.

#### Preparation

Check for food allergies and dietary requirements. Provide the children with colourful paper and pens, and help them to write or draw a simple 'bun party' invitation to give to a favourite teddy or toy.

#### What to do

• On the day of the party, invite the children to wash their hands and to put on clean aprons.

• Make some mini hot cross buns using the following recipe:

• Sift 50g of flour into a bowl and add half a tsp of sugar.

• Blend the yeast with milk and water. Add to the flour and sugar.

• Mix well and leave for about 30 minutes or until frothy.

• Meanwhile, sift the remaining flour, salt and spice in another bowl. Add the sugar, currants, butter and half a beaten egg. Mix to a soft dough with the frothy yeast mixture.

- Knead the dough on a floured chopping board for about five minutes.
- Cover and leave to rise until it has doubled in size.
- Knead once more on a floured board and divide into twelve pieces.

• Place well apart on a buttered baking tray and leave to rise once more for about 30 minutes.

 $\bullet\,$  Cut a cross in the top of each bun and bake for about 20 minutes at 220°C/425°F/Gas Mark 7.

• Place on a wire cooling rack.

• When cool, help the children to spread butter on to the buns. Alternatively, use shop-bought buns.

• Ask the children to help decorate the room by placing table cloths, plastic plates and paper napkins on the tables, and seating toys or teddies on spare chairs.

• Hold your own celebration by sharing and eating the hot cross buns with the children.

