## CALCHRISTMA

Can you find all 20 words below?

| F | H | M | z | R | G | 1 | G | G | L | E | S | H | E | J |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| R | $z$ | F | $\checkmark$ | w | $\bigcirc$ | B | N | 1 | A | R | B | $s$ | P | D |
| 1 | $\boldsymbol{Y}$ | z | 1 | s | w | $Y$ | M | 5 | A | E | M | B | $N$ | H |
| E | k | z | E | $u$ | $s$ | c | m | B | R | T | E | x | R | $s$ |
| $N$ | z | L | B | x | $s$ | E | H | S | F | A | N | R | B | Y |
| D | w | $u$ | J | B | A | L | N | R | M | R | T | A | T | T |
| s | D | F | $\boldsymbol{r}$ | $\bigcirc$ | B | s | A | 1 | 1 | 1 | A | $s$ | s | I |
| $v$ | J | R | $N$ | s | $\boldsymbol{r}$ | $\boldsymbol{Y}$ | z | c | P | S | L | a | P | $v$ |
| F | x | $u$ | R | w | $N$ | $N$ | 1 | c | 1 | P | T | E | B | 1 |
| G | F | $\bigcirc$ | $N$ | $k$ | R | a | 0 | a | R | G | A | M | 5 | T |
| 1 | E | L | R | E | E | D | $N$ | 1 | E | R | A | H | A | 1 |
| F | R | - | G | s | $s$ | E | $N$ | D | $N$ | 1 | $k$ | M | A | $s$ |
| T | z | c | $k$ | s | c | a | s | H | A | R | 1 | $N$ | G | $\bigcirc$ |
| 5 | s | $z$ | $v$ | 1 | c | $\boldsymbol{Y}$ | L | 1 | m | A | F | x | M | P |
| D | F | R | w | I | $s$ | H | L | I | 5 | T | $\boldsymbol{r}$ | $u$ | $\bigcirc$ | A |
| Magical Christmas Rainbow Joy Fun |  |  |  | Colourful Reindeer |  |  |  | Kindness |  |  |  | Happiness |  |  |
|  |  |  |  |  |  |  |  | Sharing |  |  |  | Giggles |  |  |
|  |  |  |  | Stars |  |  |  |  | Sant |  |  |  | Family |  |
|  |  |  |  | Tree |  |  |  | Wishlist |  |  |  | Friends |  |  |
|  |  |  |  | Positivity |  |  |  | Smiles |  |  |  | Gifts |  |  |

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RAINBOW! ( $)$ E

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PREP: 20 min COOK: 12 min SERVES: 16

Ingredients
Cupcakes
2 cups ( 300 g ) self-raising flour $3 / 4$ cup ( 165 g ) caster sugar $3 / 4$ cup ( 180 ml ) milk
125 g butter, melted \& cooled
2 large eggs
1 tsp Natural Peppermint Extract
Rainbow Food Colouring
Icing \& Decorating
Ready Made Buttercream Icing
Ready to Roll Icing - Red
Ready to Roll Icing - White


Method
Cupcakes

1. Sift flour and sugar into a large bowl. In a small bowl (or large jug), beat eggs with a fork. Add milk, peppermint and cooled butter, stir to combine.
2. Add egg \& milk mixture to the sifted flour and stir with a metal spoon. Divide the batter in three and tint one bowl green and one red.
3. Alternating between the three colours, spoon the batter into muffin sized paper cases (or a greased muffin pan) and bake at 180C (fan forced) for 12-15 minutes.

Icing \& Decorating

1. Prepare the butter cream icing and ice each cupcake (trim the tops to flatten them out first if they have risen a lot).
2. Prepare the red and white icing according to the instructions on the packet then roll each one out. Cut rounds the size of the tops of your cupcake and place them on top of the cakes.
3. Use a small cookie cutter to cut star shapes from the icing and attach to the opposite colour of cupcake, using a little water to help them stick then leave them to dry.

## Christmas Cards

Colour in the Christmas cards!


Fold paper in half again!


## HOW TO

1. Colour in your cards
2. Fold paper along the dotted lines
3. Spread some rainbow Christmas Magic!


Fold paper in half



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## ANSWERS



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