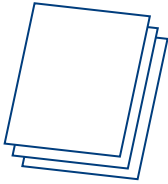




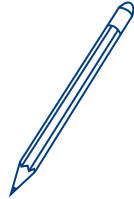
HOW TO MAKE ORIGAMI FLOWERS

PLEASE GET AN ADULT TO HELP YOU MAKE THIS

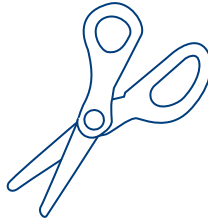
YOU WILL NEED:



Coloured Card



Pencil



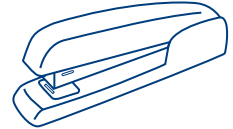
Scissors



Tape

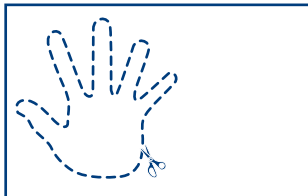


Straws



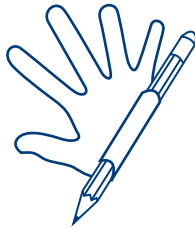
Stapler

1



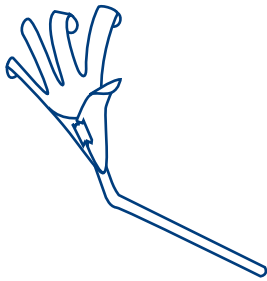
Trace around your own hand on the coloured card and cut it out.

2



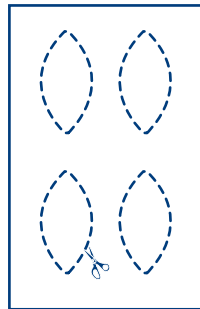
Curl each of the fingers around a pencil.

3



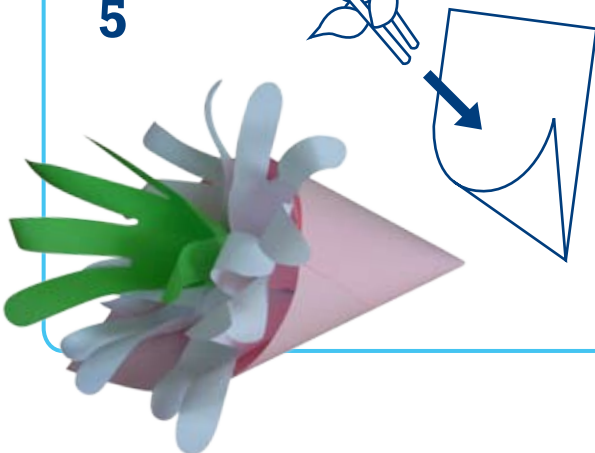
Using the palm of the handprint, form a cone (with the fingers curling outwards). Tape the cone together and staple the flower to a drinking straw (you could also use pipe cleaners).

4



Draw some leaves on green card, then cut them out. Staple or tape the leaves to the straw. Make a few of these flowers for a beautiful bouquet.

5



You could even make a holder for your bouquet using some of the left over card. Simply roll a large piece into the shape of a cone and tape together. You could decorate the holder or create a label to write a special note to someone you know.

MOTHER'S DAY

Most people think their mum is the best, and they're right, all of them. Think today about how Mary loved her son Jesus and stood by him. Do something nice for your mum today.

MARCH

18



HOW TO MAKE SIMNEL CAKE

Time (Mins)

80

Serves

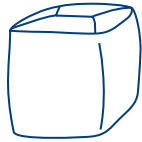
12

PLEASE GET AN ADULT TO HELP YOU MAKE THIS

YOU WILL NEED:



125 Grams
Butter



125 Grams
Sugar



3 Eggs



230 Grams
Refined Flour



1 Teaspoon
Baking Powder



Pinch
of Salt



1/2 Teaspoon
Ginger
Powder



1/2 Teaspoon
Cinnamon
Powder



1/4 Teaspoon
Nutmeg
Powder



125 Grams
Sultanas



115 Grams
Chopped
Mixed Fruit



500 Grams
Marzipan

- 1** In a bowl, cream together the butter, sugar and eggs.
- 2** Mix the flour, baking powder, salt and ground spices.
- 3** Blend in with the butter mixture, adding a little milk to help mix.
- 4** Add sultanas and mixed fruit to the batter.
- 5** Butter a 9 inch cake tin and pour in half the batter.
- 6** Roll out half the marzipan to fit the circumference of the pan.
- 7** Place over the cake batter and pour the rest of the batter over the marzipan.
- 8** Bake in a preheated oven (180°C) for about one hour.
- 9** Remove cake from the oven.
When cool, decorate the top of the cake with the remaining marzipan or marshmallows.

