

**Harcourts** Cooper & Co

DAVIDDING 

# KIDS EASTER RECIPE & ACTIVITY BOOK



# TAKE A LOOK INSIDE

DAVIDDING

Discover fun and interesting activities to keep kids entertained these Easter holidays.

In this book you will find DIY activities featuring lots of Easter ideas, and easy peasy recipes for little hands to help.

Enjoy!



**David Ding**  
**Sales & Marketing**  
**021 870 836**  
[david.ding@harcourts.co.nz](mailto:david.ding@harcourts.co.nz)

HAPPY  
EASTER!

**EASTER  
CRAFT**

DAVIDDING 



**Harcourts** Cooper & Co

# EASY CARROT EASTER BASKET



## You need

- Construction paper or cardstock paper
- Decorative scrapbook paper (optional)
- Ruler
- Pencil
- Glue stick
- Stapler
- Colored markers
- Green tissue paper

## Step One



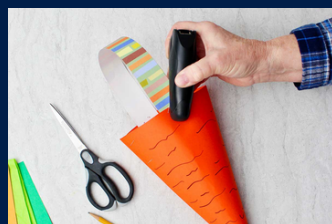
With this larger piece of paper, we're going to cut a semi circle shape that is 11 inches up and down and to the side. Then draw small dots as you move the ruler down from the top corner to the bottom edge of the paper.

## Step Two



Roll your paper up into a cone and use a glue stick to glue the edges together to keep it in the cone shape. To make it look more like it has a carrot surface, I drew small squiggly lines over the cone shape with a brown marker.

## Step Three



Use another piece of construction paper to make and cut a handle that's about 1 inch wide. The handle needs to be at least 11 inches long for this large basket. Glue and or staple it in place on the top of the basket.

## Step Four



Take the green tissue paper, folded in half, and then folded in half again. Along the two unfolded edges, snip into the tissue and fringe those two edges. Open the piece of tissue paper up and find the center. Pull the paper up into your hands so that it makes a cone shape and then tuck it inside of the carrot.



# WASHRAG BOO-BOO BUNNY



## You need

- Washrags
- Rubber bands
- Ribbons

## Step One



From two opposite corners, roll the washrag to the center as tightly as possible. Bend the rolled washrag in half with the coiled/rolled part out. I place a rubber band around it to keep it tightly rolled.

## Step Two



Bend back the two points of the washrag. These will be Washrag Boo-Boo Bunny ears.

## Step Three



Tie a ribbon (in a knot) tightly around the neck of the bunny. Then tie the ribbon into a bow and trim the ends of the ribbon.

## Step Four



Can you believe it? You can make these bunnies multiply as quickly as, well....bunnies!!

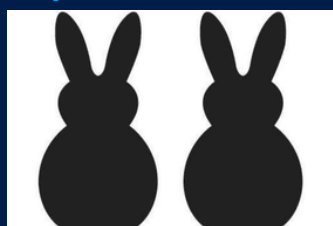




## You need

- Scrapbook paper – various colors, scraps work too!
- Bunny garland template
- Yarn – one skein of a light color
- Fork
- Craft glue
- Scissors

## Step One



The first thing you'll want to do to make your Easter decor is print out the template you see below. You can print it out in black and white.

Print out a copy and cut out at least 9 – 10 bunnies (if not more!) from the scrapbook paper.

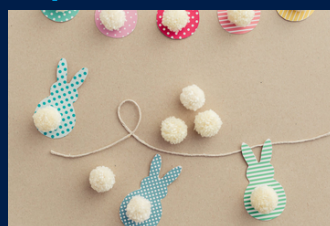
## Step Two



Wrap the yarn around the outside of a four-pronged fork about 40 times. Cut an 8-inch piece of yarn and tie off the yarn in the middle prong. You'll tie the top and bottom together.

Tie the loop and knot as tightly as you can. Cut both loops on each side and fluff! You can trim around the edges of the pom to make it more tidy looking as well.

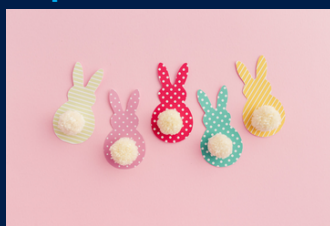
## Step Three



Cut a length of yarn for your garland. Make it as long as you like depending on where you're going to hang it.

Use craft glue to attach the pom poms to the bunnies, and then to attach the bunnies to the yarn.

## Step Four



Your Easter garland is complete . . . and ready for hanging! This Easter decor looks great on a mantel or the side of a table. SO cute!



## You need

- Coloured paper in a range of colours.
- Glue stick
- Bakers twine
- Scissors
- Something “round” to use as a circle template
- Beads (optional)
- Black markers or black pen (optional)

## Step One



Draw 8 circles with either a cup or a simple template. Ours were approximately 7-8cm in diameter. Alternatively, instead of tracing 8 circles, you can fold your paper enough times, so you have 8 layers of paper to cut at the same time. This works well if your paper is thin.

## Step Two



Cut out 8-10 circles. You need to cut these as neatly as possible for the finished effect to be at its best.

You will also need to cut out a triangle beak – orange construction paper is great. And cut out some wings. We used the same colour paper but a shade darker.

## Step Three



Fold circles in half. Stick the left side one to the right side of the other. Cut a double length of bakers twine. Tie on some beads as feet to the bottom ends. When you get to the last one, add the ribbon, as well as gluing the beak in place. Then glue the first circle to the last.

## Step Four



Even them all out a bit, if necessary add a tiny bit more glue. Using a black pen or marker add two small eyes to either side of the beak. And then take your paper wings, make a small fold and stick to one of the circles two along. Your little paper bird ornaments are done! Woohoo!



# LETTER TO THE EASTER BUNNY

  
  
**Dear Easter Bunny,**



**My name is** \_ \_ \_ \_ \_  
**I am** \_ \_ \_ **years old.**

**The thing I love most about Easter is**   
\_ \_ \_ \_ \_  
\_ \_ \_ \_ \_

**This Easter I am grateful for**  
\_ \_ \_ \_ \_  
\_ \_ \_ \_ \_  
\_ \_ \_ \_ \_

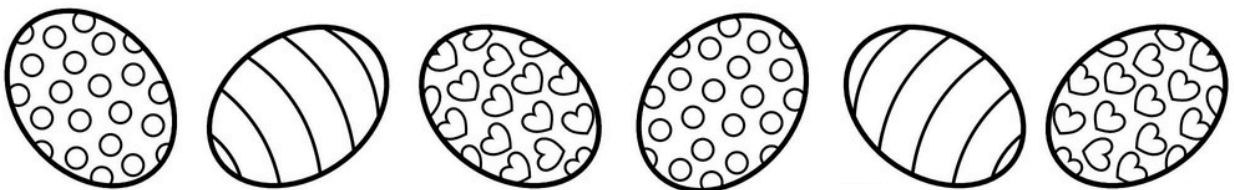
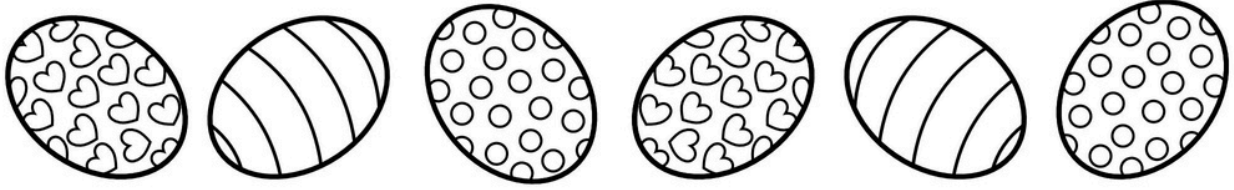
**Thank you!**




Cut out your letter and send to:  
Easter Bunny, 123 Carrot Road,  
Easter Island, 88888







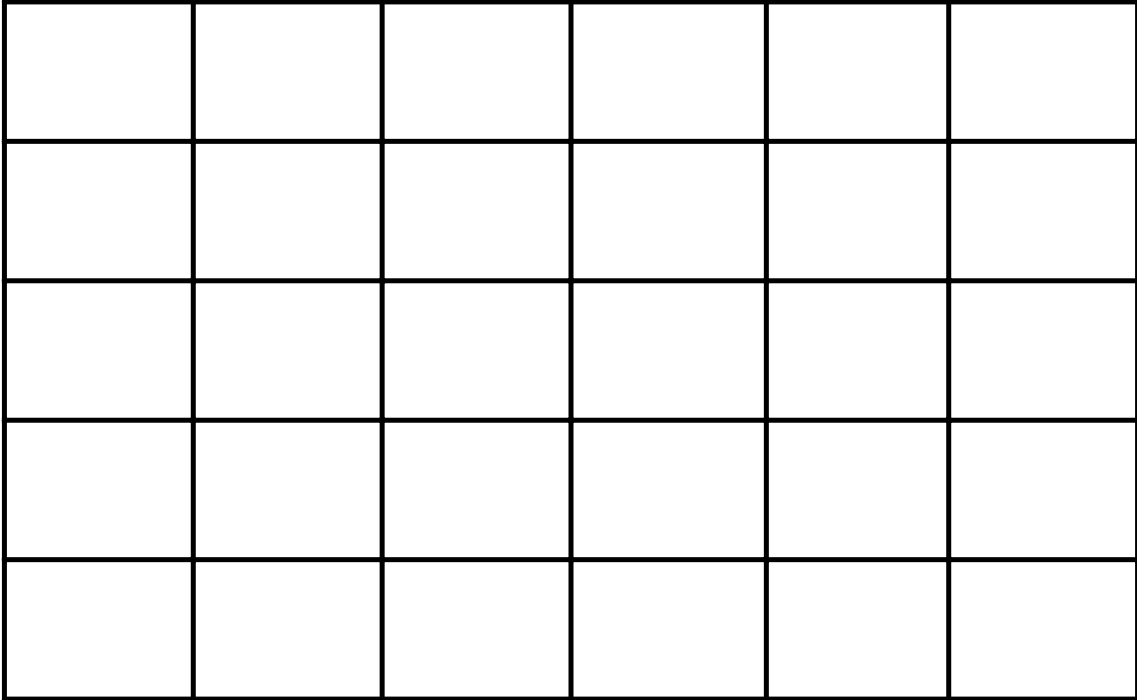
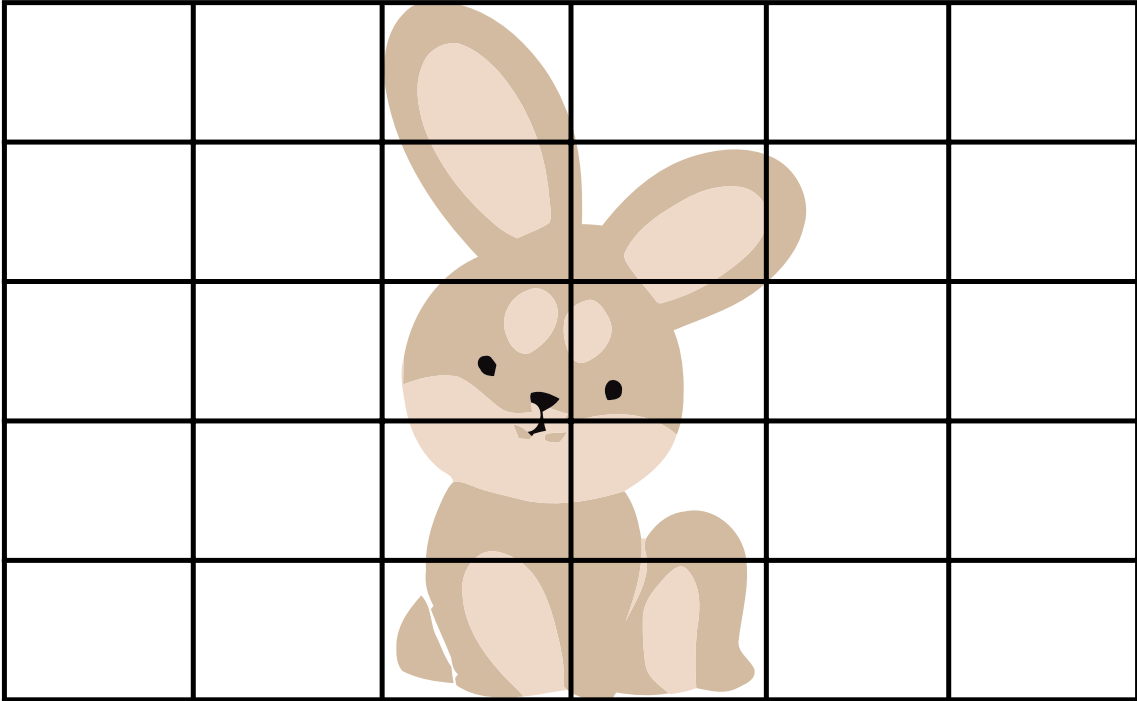


# EASTER PUZZLES

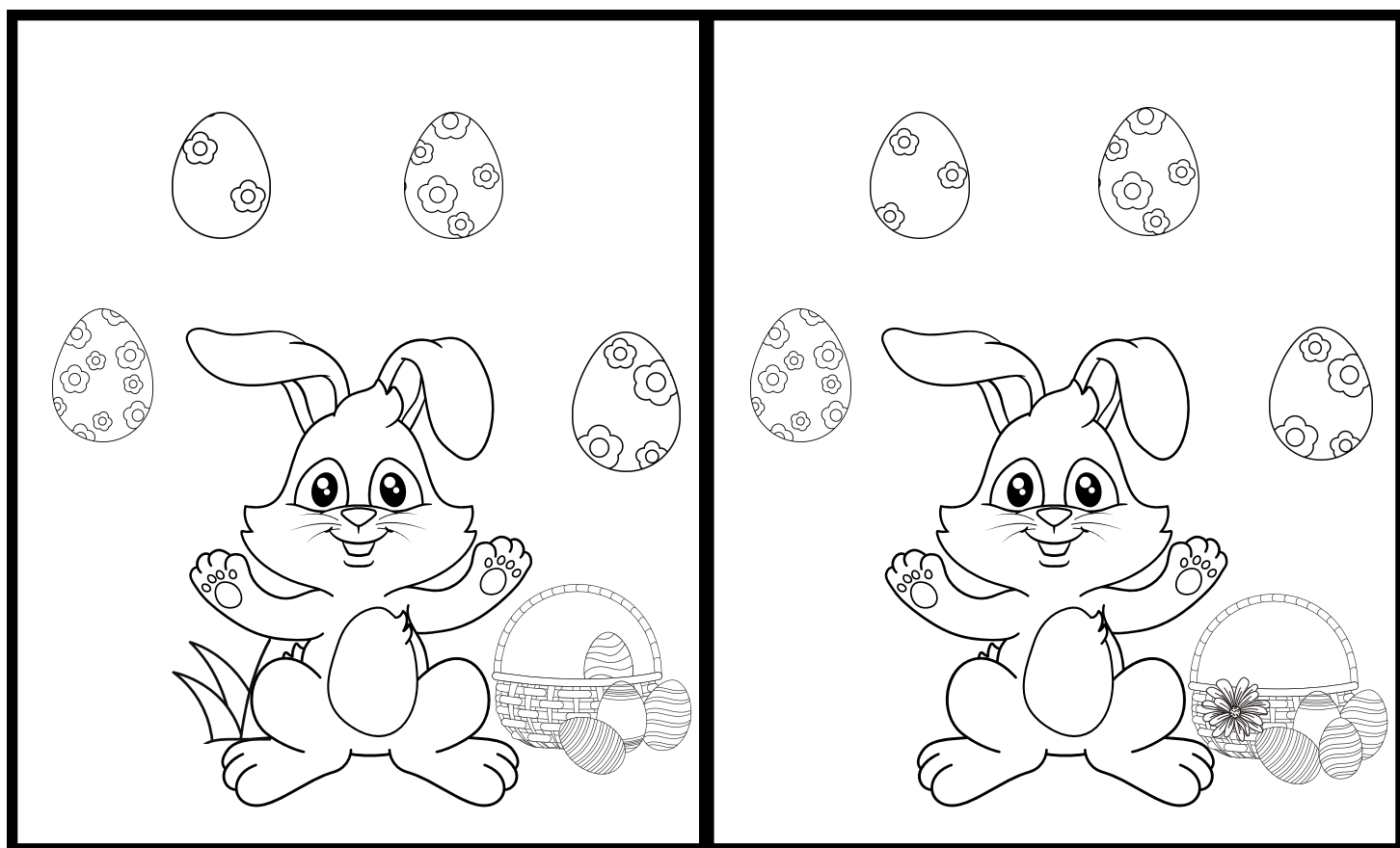
Harcourts Cooper & Co



# COPY THE BUNNY



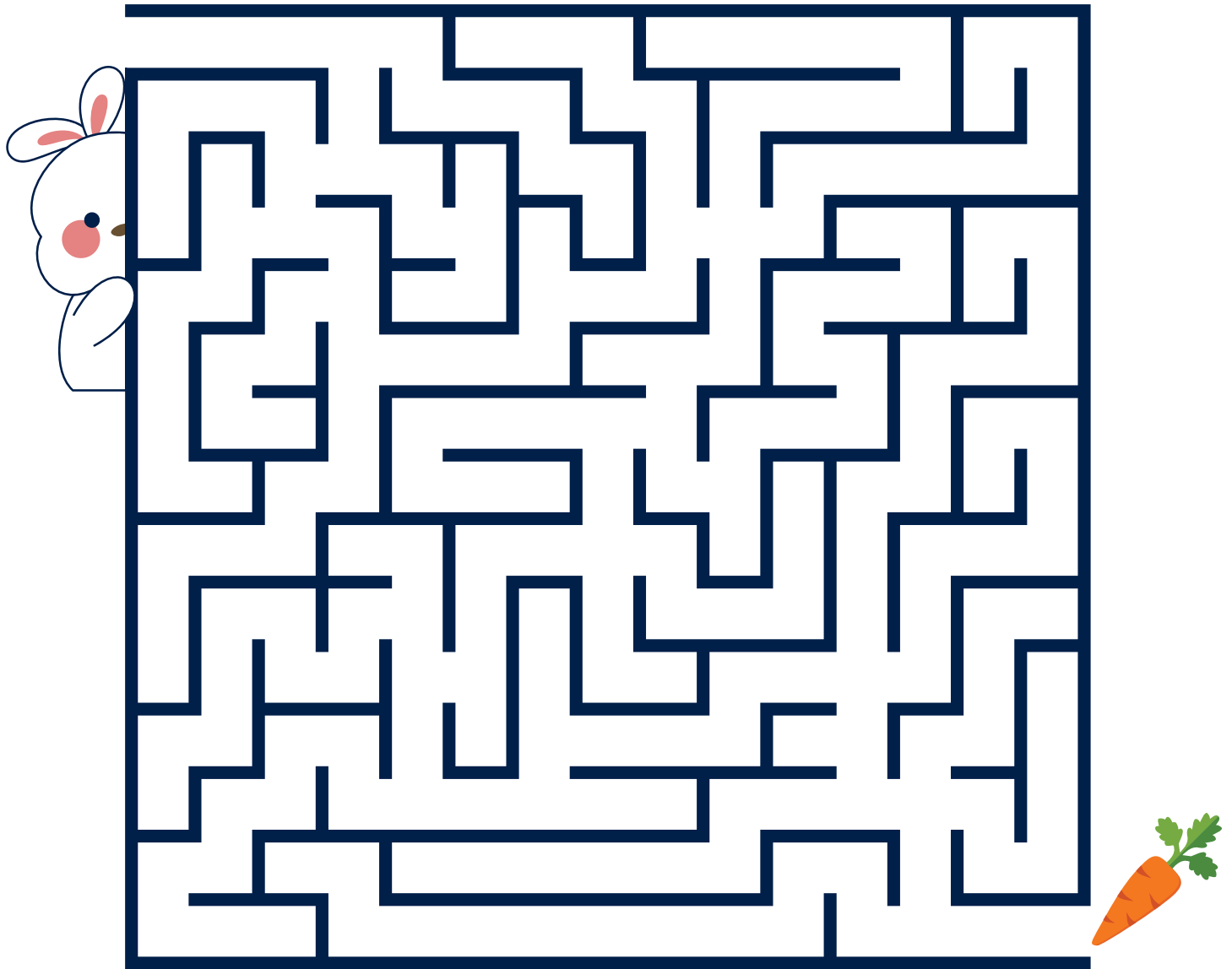
# SPOT THE DIFFERENCE



Can you find the 5 differences in these two pictures?



# HELP THE EASTER BUNNY TO FIND HER WAY TO THE CARROT



# EASTER WORD SEARCH

H C S S P R I N G D W L I H M  
A R X Y G Q G V L A M B Y X X  
I X F G U T L P A R A D E P B  
Q E L P Z B O N N E T Z J Y O  
O A V A D J Y G I N H Y O W D  
J S B Y J F G E A M S C Z P N  
G T U A I M G M L F N H U N T  
N E N R S O A W P L W V H J I  
T R N B S K M Z A Z O N Z W H  
C U Y P U O E Z C L E W O I A  
H B H P N B S T A R A G L T P  
I Z O W D A T T N W H P G E P  
C Z P Z A T S N D R J U R S Y  
K G B R Y V R K Y R A B B I T  
F A M I L Y V T U L I P S V L

## WORD LIST

APRIL  
BASKET  
BONNET  
BUNNY  
CANDY

CHICK  
EASTER  
EGGS  
FAMILY  
GAMES

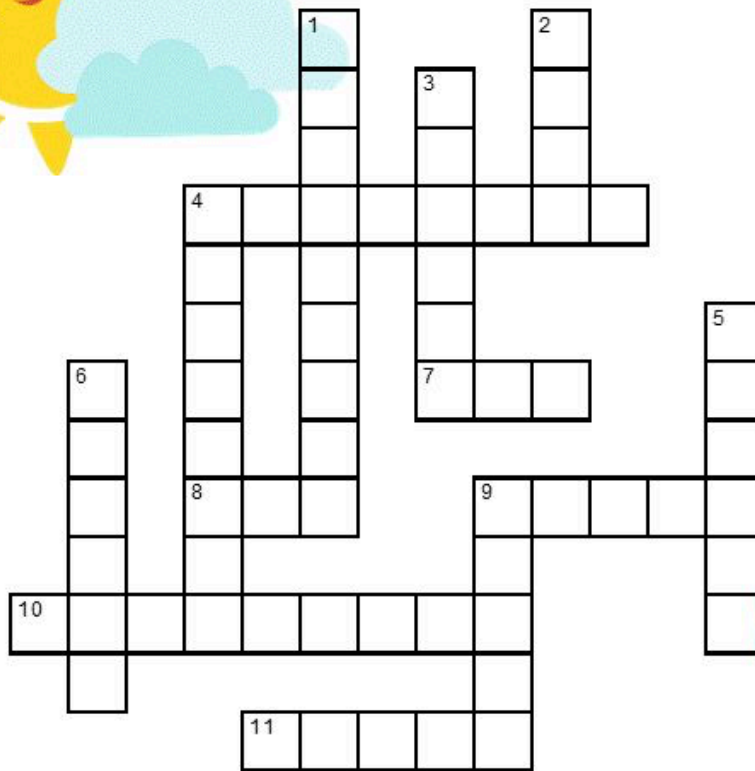
HAPPY  
HOP  
HUNT  
LAMB  
PARADE

RABBIT  
SPRING  
SUNDAY  
TULIPS  
YELLOW





## Easter Crossword



### ACROSS

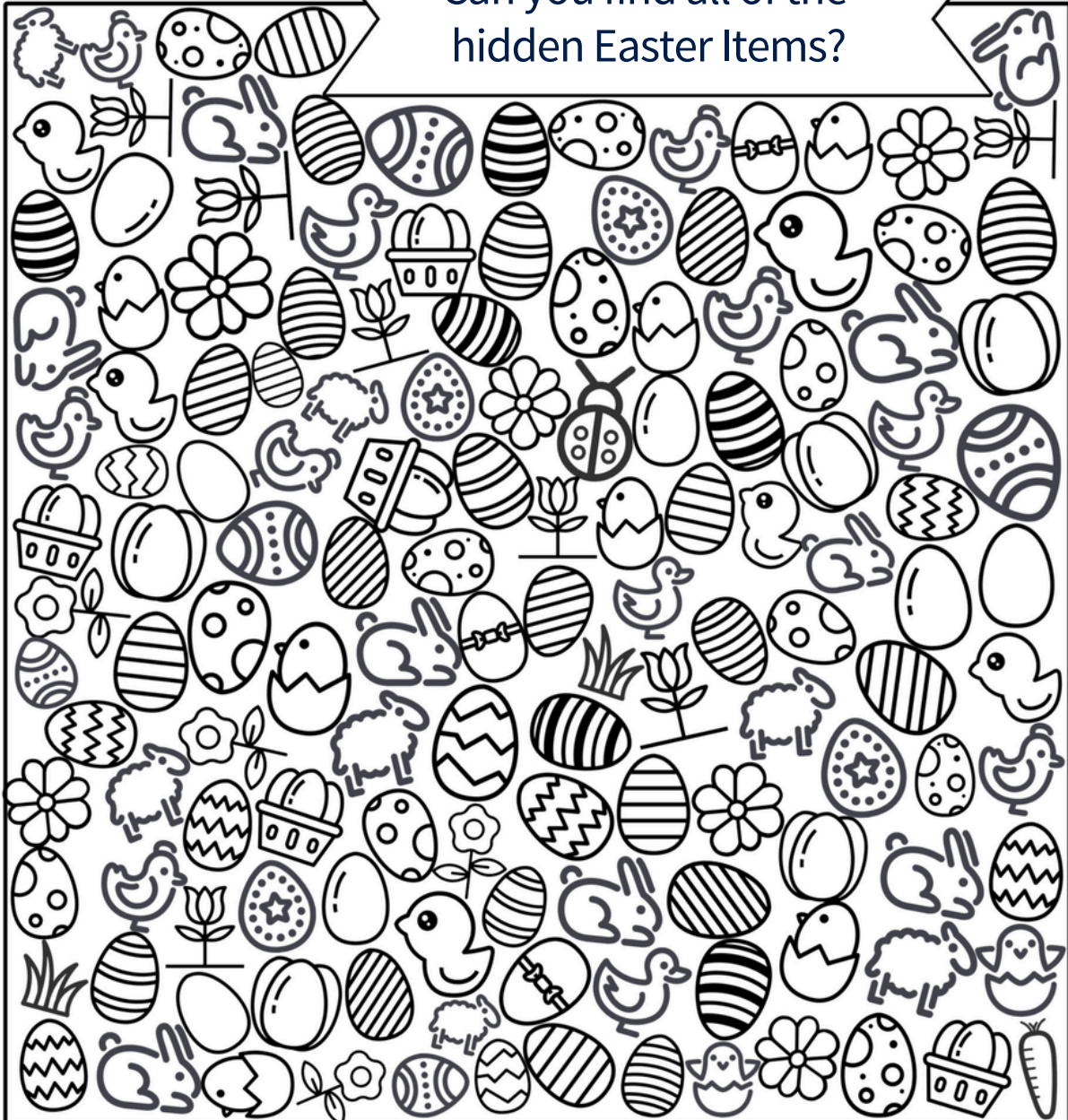
4. You might do this to eggs for Easter
7. A hen makes this
8. Used to color eggs
9. The hen's baby
10. Colorful candy you might find in an Easter basket
11. Peter Cottontail is one

### DOWN

1. Eggs might be made from this
2. Look for eggs
3. Easter Day event
4. Yellow or white spring flower that grows from a bulb
5. What the Easter Bunny brings
6. A pretty hat worn on Easter
9. Don't eat too much of this or you might get a belly ache

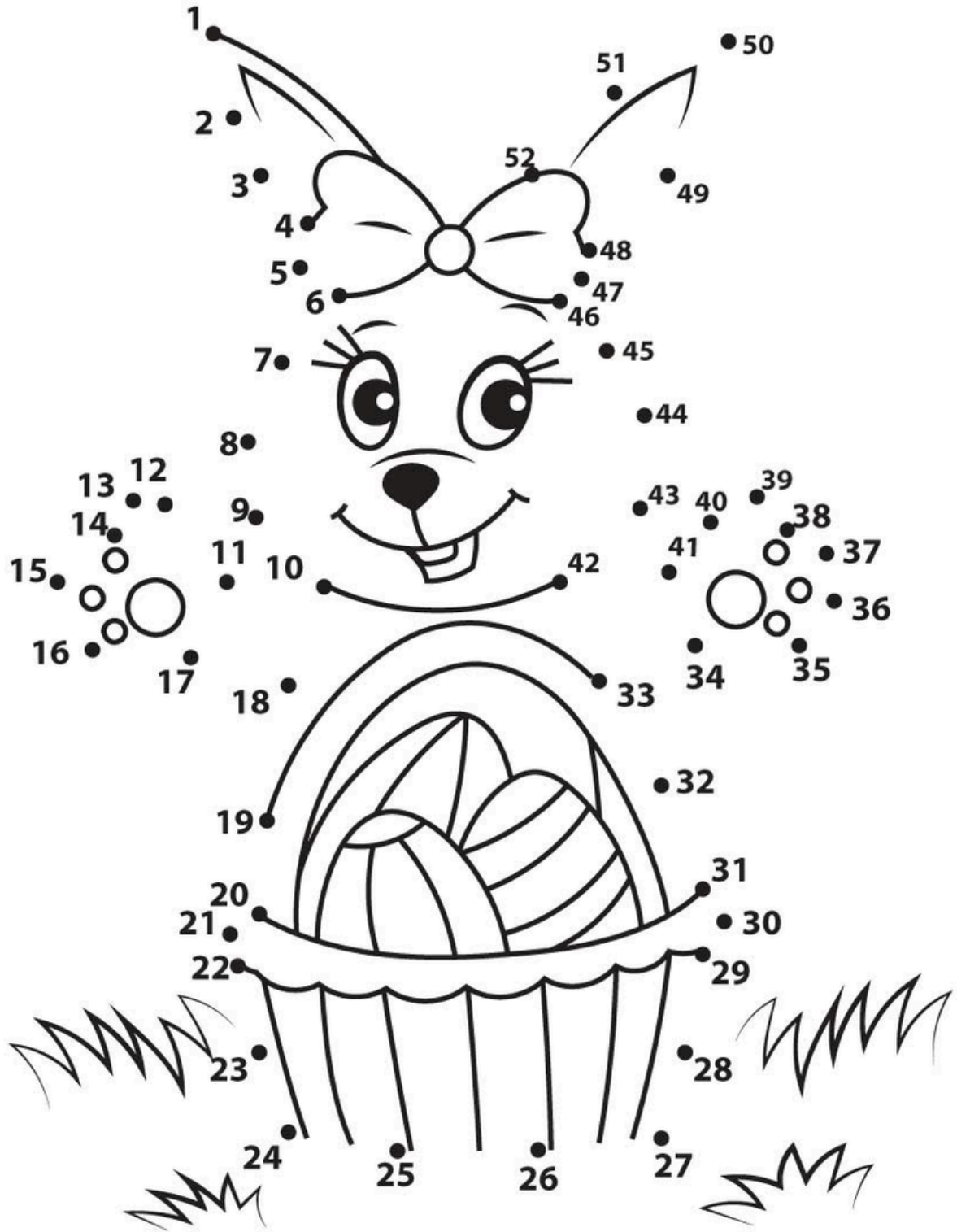


Can you find all of the hidden Easter Items?



- |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |   |  |
|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|---|--|
| 2 |  | 4 |  | 4 |  | 5 |  | 4 |  | 5 |  | 7 |  | 4 |  | 6 |  | 5 |  |
| 1 |  | 6 |  | 7 |  | 1 |  | 3 |  | 6 |  | 7 |  | 4 |  | 7 |  | 5 |  |
| 3 |  | 3 |  | 4 |  | 6 |  | 2 |  | 7 |  | 5 |  | 9 |  | 6 |  | 3 |  |









## Ingredients

- 175g butter softened
- 200g light brown soft sugar
- 100g golden caster sugar
- 1 tbsp vanilla extract
- 1 large egg
- 250g plain flour
- ½ tsp bicarbonate of soda
- 50g white chocolate (chopped into chunks)
- 100g bar dark chocolate (chopped into chunks)
- 100g Mini Eggs (lightly crushed with a rolling pin, leaving some larger pieces to decorate)

## Instructions

1. Heat oven to 190C/170C fan/gas 5. Line two baking sheets with baking parchment. Tip the butter, sugars and vanilla into a bowl. Beat with a hand-held electric whisk until pale and fluffy. Add the egg and beat again. Tip in the flour, bicarb and a pinch of salt, then use a spatula to mix together before adding the chocolate chunks and about half the crushed mini eggs (set aside the larger pieces) and mix again until everything is combined.
2. Scoop golf-ball-sized mounds of cookie dough onto the baking sheets, making sure you leave plenty of space between each one. (You should fit 4-6 cookies on each, so you'll have to bake in batches to make the total 20 cookies.) Push the remaining Mini Egg pieces into the tops. Can be frozen at this point for up to three months. Defrost thoroughly in the fridge before baking. Bake for 15-18 mins, swapping the sheets around halfway through. For soft and chewy cookies, the cookies should be golden around the edges but still pale and soft in the middle. If you prefer a biscuit texture, you will need to bake them a little longer.
3. Remove from the oven and leave to cool for 10 mins before transferring to a wire rack, then bake the second batch. Continue until all the cookies are baked. Will keep in an airtight container for up to a week.





## Ingredients

- 1 hollow chocolate Easter egg
- 75g digestive biscuits
- 25g butter melted
- 75g mascarpone
- 100g soft cheese
- 2 tbsp icing sugar sieved
- 2 tbsp cocoa powder sieved
- 100g double cream

## To serve

- Easter treats (such as mini chocolate eggs or crumbled chocolates)
- Caramel sauce (or cooled melted chocolate)

## Instructions

1. Carefully separate the Easter egg in half along the seam. (Use a knife dipped into a bowl of hot water to cut through the seam rather than slicing, as it may break the chocolate.)
2. Tip the digestive biscuits into a bowl or food bag and bash to crumbs with the end of a rolling pin. Stir in the melted butter until the mixture resembles damp sand. Spoon this into the Easter egg halves and pack down gently using the back of the spoon. Chill until needed.
3. Mix the mascarpone, soft cheese, icing sugar and cocoa together in a medium bowl with a wooden spoon until smooth. In a separate bowl, beat the double cream to soft peaks using an electric whisk. Gently fold the whipped cream into the mascarpone mixture, then carefully spoon the cheesecake filling over the chilled biscuit bases in the Easter eggs. Gently level the surfaces with a palette knife or spatula, then chill for at least 2 hrs or overnight until firm and set. You may be left with extra cheesecake filling, depending on the size of your Easter eggs – this can be spooned into glasses over extra digestive crumbs for another treat.
4. Scatter the set cheesecake-filled eggs with mini chocolate eggs or other Easter treats, then drizzle with caramel or melted chocolate to serve.





## Ingredients

- 200g unsalted butter (at room temperature)
- 100g golden caster sugar
- 1 medium egg beaten
- 1 tsp vanilla extract
- 200g plain flour (plus extra for dusting)
- 200g icing sugar
- 2 tbsp milk
- Few drops yellow food colouring
- 75g unsweetened desiccated coconut
- 50g small chocolate chips
- 25g orange or white fondant icing (plus a few drops orange food colouring)

## You will need

- 15-18 lolly sticks (see tip)
- ribbon to decorate (optional)

## Instructions

- Put half the butter and all the sugar in a bowl. Using an electric whisk or wooden spoon, beat together until smooth and creamy. Beat in the egg and half the vanilla extract until thoroughly combined.
- Tip the flour into the mixture and mix on a low speed until it comes together to form a dough. Gather up into a ball, wrap in cling film and chill in the fridge for 20 mins.

- Heat oven to 180C/160C fan/gas 4. Line 2 baking trays with baking parchment. Put the biscuit dough on a lightly floured surface and roll out until about 5mm thick. Cut out the biscuits using a 6cm round cutter. Transfer the biscuits to the prepared trays and insert the lolly sticks into the sides, just a quarter of the way through. Bake for 6-7 mins until the edges are golden brown, then carefully transfer to a wire rack and allow to cool completely before decorating.
- Meanwhile, make some buttercream frosting. Place the remaining softened butter in a bowl and beat with a wooden spoon. Slowly add the icing sugar, 1 tbsp at a time, until thoroughly incorporated and you have a smooth, creamy mixture. Add a little milk and the remaining vanilla extract with a few drops of food colouring to give a pale yellow colour. Chill for 5 mins.
- Put the desiccated coconut in a small bowl, add a few drops of yellow food colouring and mix well until the coconut is coloured pale yellow.
- Spread the buttercream frosting over one side of the biscuit and sprinkle with the coconut. Add 2 chocolate chip eyes to each. Pinch a little orange fondant icing and shape into a beak and press into the mixture. Decorate with a ribbon, if you like, and serve. Will keep for 2 days in an airtight container.



# CARROT CAKE EASTER EGG BITES

DAVIDDING 



## Ingredients

- 3 Weet-Bix™ wheat biscuits
- 2 large carrots, roughly chopped (approx. 240 g)
- 8-10 medjool dates, pitted (140 g)
- 1/2 cup toasted pecans or walnuts (60 g)
- 1 tsp ground cinnamon
- 1/4 - 1/2 tsp ground ginger, to taste
- 2 Tbsp ground flaxseed (linseed) meal
- pinch salt
- To Decorate:
- 40 g dark chocolate, melted and just-cooled
- 1 Tbsp shredded coconut

## Instructions

1. In a food processor, pulse Weet-Bix and nuts to a crumb – transfer to a medium bowl. Add carrots and dates to the processor and pulse to a rough puree.
2. Scrape carrot mixture into the bowl with the Weet-Bix. Add spices, flaxseed, and salt, and stir well to combine.
3. Use a tablespoon measure to divide mixture into approximately 22 pieces. Roll into egg-shaped bites, place on a lined tray, and refrigerate 30 mins.
4. Decorate carrot eggs with chocolate and coconut. Store in an airtight container in the refrigerator, for up to a week.



# GINGER BUNNY PAW BISCUITS



## Ingredients

- Plain flour - 2 cups
- Brown sugar - 1 cup
- Ginger, ground - 2 tsp
- Baking soda - 1/2 tsp
- Butter - 150 g
- Egg - 1
- Vanilla essence - 1/2 tsp
- Golden syrup - 1 Tbsp
- Egg white - 1
- Icing sugar - 1 cup
- Dots of pink food colouring

## Instructions

1. Preheat the oven to 180°C (160°C fan-forced). Line two baking trays with paper.
2. In a kitchen processor, place the flour, sugar, ginger, baking soda and butter, blitzing together. Add the egg, vanilla and golden syrup, mixing again until the dough forms.
3. On a lightly floured bench, bring the dough together. Divide the dough in half, it is easier to roll it in small lots. On one of the trays lined with paper, roll it to a half centimetre thick. Using cutters to make paw prints, cut and assemble the paws. Re-roll the cutoffs. Repeat with the second ball of pastry.
4. Place the trays into the oven for 20 minutes. Remove and cool completely.
5. For the icing, whisk the egg white with a fork until fluffy. Add the icing sugar, stirring to combine. If making pink paws, divide the icing in half and add a couple of dots of colouring to one bowl to get your desired colour. Place small spoons of icing onto each paw.
6. Allow the icing to set before storing them in an airtight container.





**Prep** 15mins   **Cook** 1hour   **Cool** 2hours   **Total** 3hrs 15mins

*Serves - 1 Loaf*

## Ingredients

### Loaf

- 1 and 1/2 cups (188g) all-purpose flour (spoon & leveled)
- 1 tsp baking powder
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/2 cup (120ml) vegetable oil, canola oil, or melted coconut oil
- 2 large eggs, room temperature
- 1 cup (200g) packed light or dark brown sugar
- 1/3 cup (80g) unsweetened applesauce or yogurt, at room temperature
- 1 tsp pure vanilla extract
- 1 and 1/2 cups (200g) peeled and shredded carrots\* (about 3 large carrots)
- optional add-in: 3/4 cup chopped walnuts or pecans, raisins, or dried cranberries

### Cinnamon Cream Cheese Frosting (Optional)

- 114g block cream cheese, softened to room temperature
- 2 Tbsp (30g) unsalted butter, softened to room temperature
- 1 cup (120g) confectioners' sugar
- 1/2 tsp pure vanilla extract
- 1/4 tsp ground cinnamon
- Pinch salt

## Instructions

1. Preheat the oven to 177°C. Grease a 9×5 inch loaf pan.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg together in a large bowl until combined. Set aside.
3. In a medium bowl, whisk the oil, eggs, brown sugar, applesauce, vanilla, and carrots together until combined.
4. Pour the wet ingredients into the dry ingredients and gently whisk until \*just\* combined. Fold in the nuts. Batter will be semi-thick.
5. Spread the batter into prepared loaf pan. Bake for 55 – 65 minutes.
6. The bread is done when a toothpick inserted in the center comes out \*mostly\* clean with zero raw batter.
7. Remove the bread from the oven.
8. Cool completely in the pan set on a wire rack before removing and frosting.

### Optional Frosting:

1. Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese in a medium bowl on medium-high speed until smooth and creamy.
2. Beat in the butter until combined. Add the confectioners' sugar, vanilla, cinnamon, and a pinch of salt, then beat on low speed until smooth and creamy.
3. Taste. Add more cinnamon and/or salt if desired.
4. Frost cooled bread, slice, and serve.

Note: Store without frosting - Cover and store leftover bread at room temperature for up to 3-4 days or in the refrigerator for up to about 10 days. Store with frosting - Cover and store leftover bread in the refrigerator for up to about 1 week.



# WHAT'S ON IN AUCKLAND THIS EASTER!

DAVIDDING 



-  Howick Historical Village Easter Extravaganza
  - <https://www.aucklandforkids.co.nz/events/howick-historical-village-easter-extravaganza/>
-  Easter egg scavenger hunt
  - <https://ourauckland.aucklandcouncil.govt.nz/events/2025/04/easter-egg-scamper-hunt/>
-  Palm Beach Neighbourhood Easter Egg Hunt
  - <https://www.aucklandforkids.co.nz/events/palm-beach-neighbourhood-easter-egg-hunt-ecofest/>
-  2025 Auckland Easter Show!
  - <https://www.eastershow.co.nz/>



DAVID  **DING**  
◆————◆

**HAVE A VERY**  
Happy Easter

**Harcourts** Cooper & Co