



**Wychert Vale**  
**HOLY WEEK**  
**ACTIVITY**  
**PACK**

**& HOME DECORATION CHALLENGE**

**DECORATE YOUR HOUSE WITH WHATEVER YOU CAN.**  
DECORATE WINDOWS, DOORS, HOUSES, TREES,  
GARDENS, INSIDE OR OUTSIDE. BRING A LITTLE JOY  
TO OUR VILLAGES THIS EASTER WEEKEND.

**PHOTOS TO** [wv-benefice@jdhawkins.org.uk](mailto:wv-benefice@jdhawkins.org.uk)

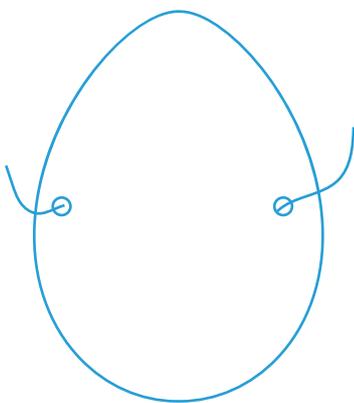
**PLEASE INCLUDE YOUR NAME & VILLAGE**

(ENTRIES WILL BE SHARED ON WYCHERT VALE WEBSITE & FACEBOOK PAGE)

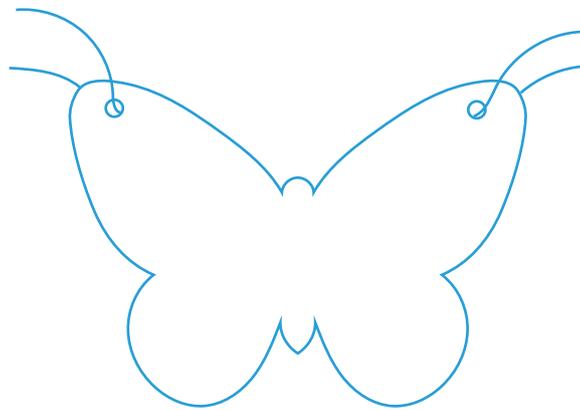
**PRIZES TO BE WON**  
**ALL AGES WELCOME**

## WHAT TO DO:

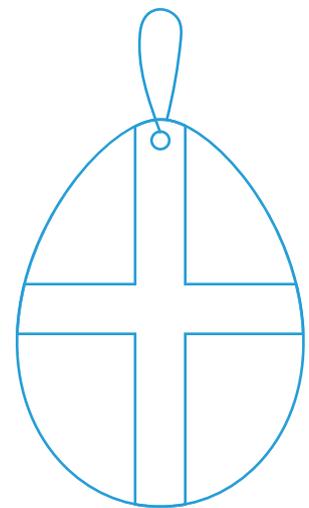
- ▶ 1. USE WHATEVER YOU HAVE AND COME UP WITH YOUR OWN WONDERFUL DESIGNS.
- ▶ OR...2. USE THE TEMPLATES PROVIDED AS A STARTING POINT. PRINT TEMPLATES AND STICK TO CARD / OLD CEREAL BOXES AND CUT OUT. COLOUR / PAINT / DECORATE AND MAKE HOLES ACCORDING TO YOUR DESIGN. YOU COULD INCLUDE YOUR NAME, OR THE NAME OF YOUR CHURCH/SCHOOL IN YOUR DESIGNS.
- ▶ 3. PUT UP YOUR DECORATIONS OR BUNTING.
- ▶ 4. TAKE PHOTOS OF YOUR CREATIONS AND SEND TO [wv-benefice@jdhawkins.org.uk](mailto:wv-benefice@jdhawkins.org.uk) TO BE IN WITH A CHANCE OF WINNING A PRIZE. ENTRIES WILL BE SHARED ON WYCHERT VALE WEBSITE & FACEBOOK PAGE
- ▶ 5. FIND OTHER FUN EASTER ACTIVITIES IN THIS PACK - A DELICIOUS HOT CROSS BUN RECIPE IS ON PAGE 11.



**BUNTING**



**BUNTING**



**HANGING  
DECORATIONS**

# INSPIRATION:



BUNTING



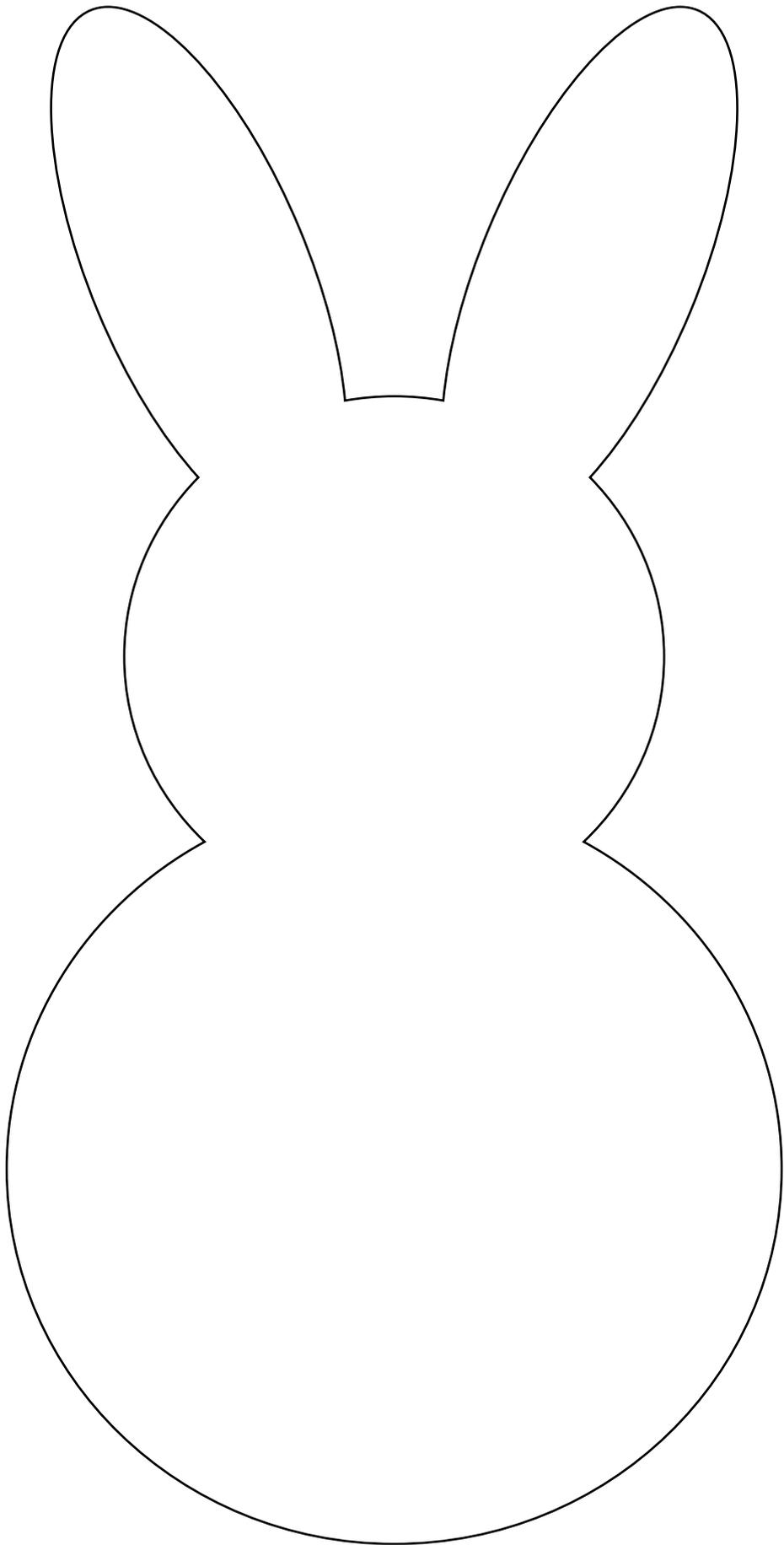
DECORATED CROSSES

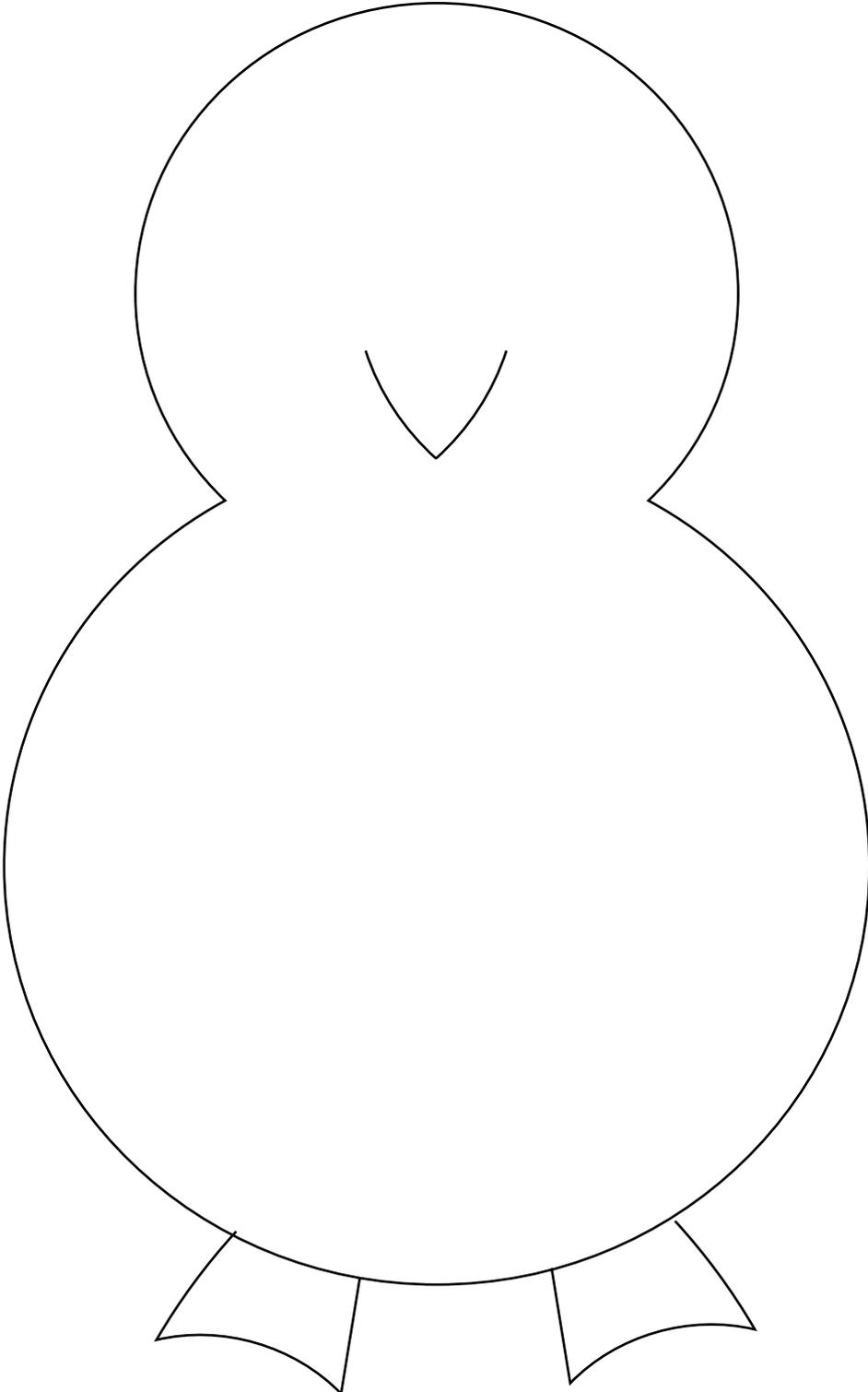


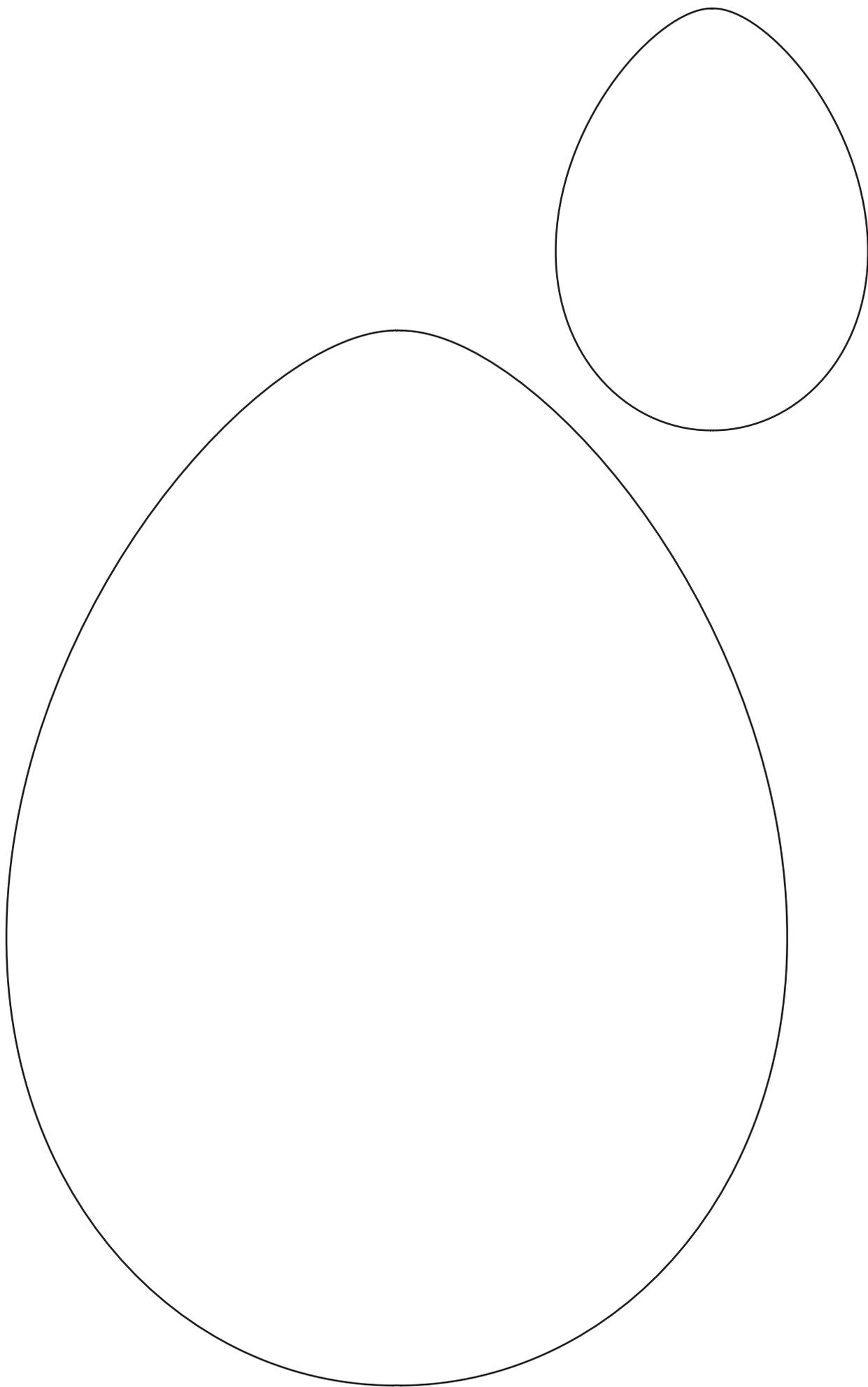
EGG BOX FLOWER WREATH

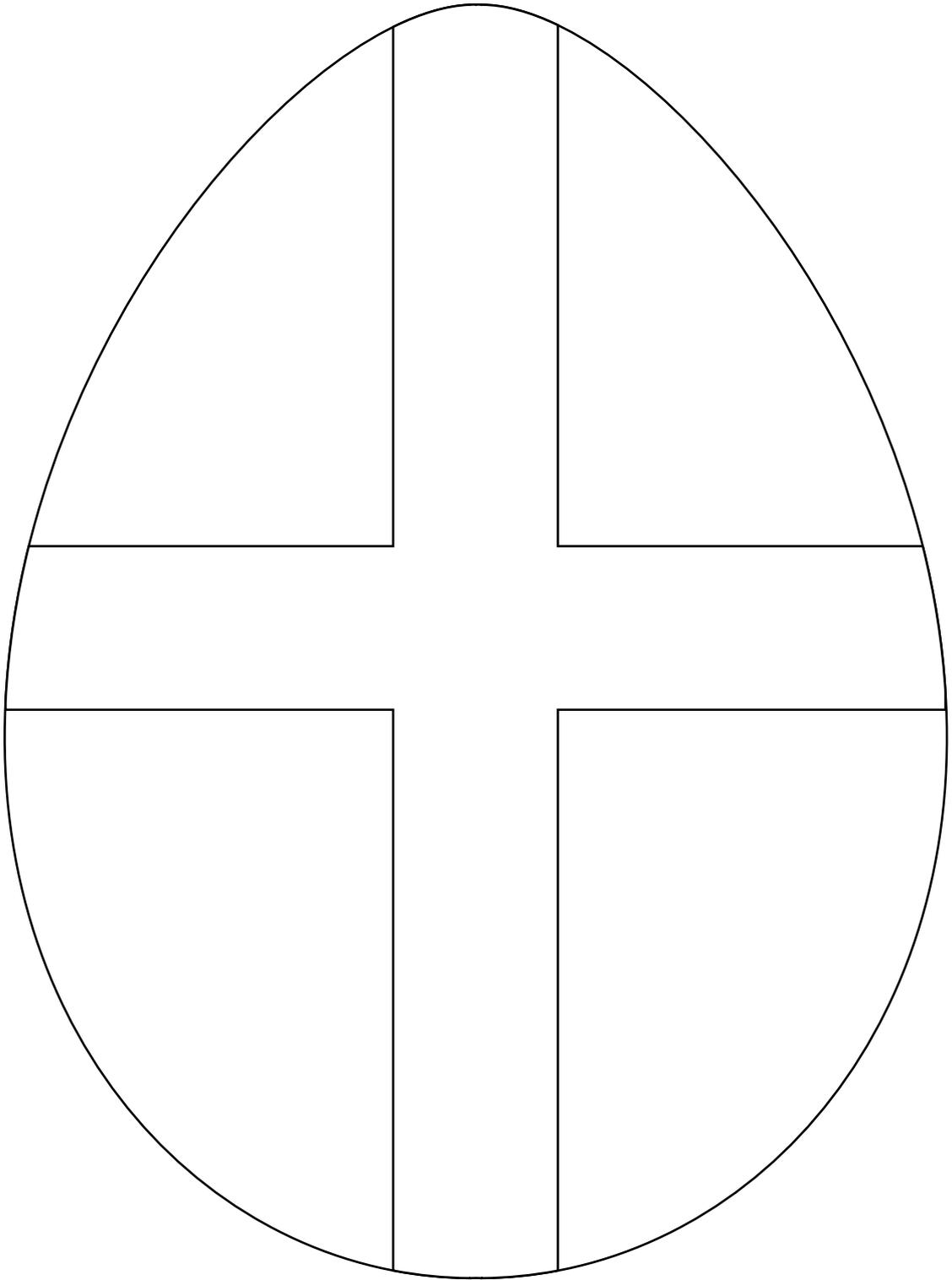


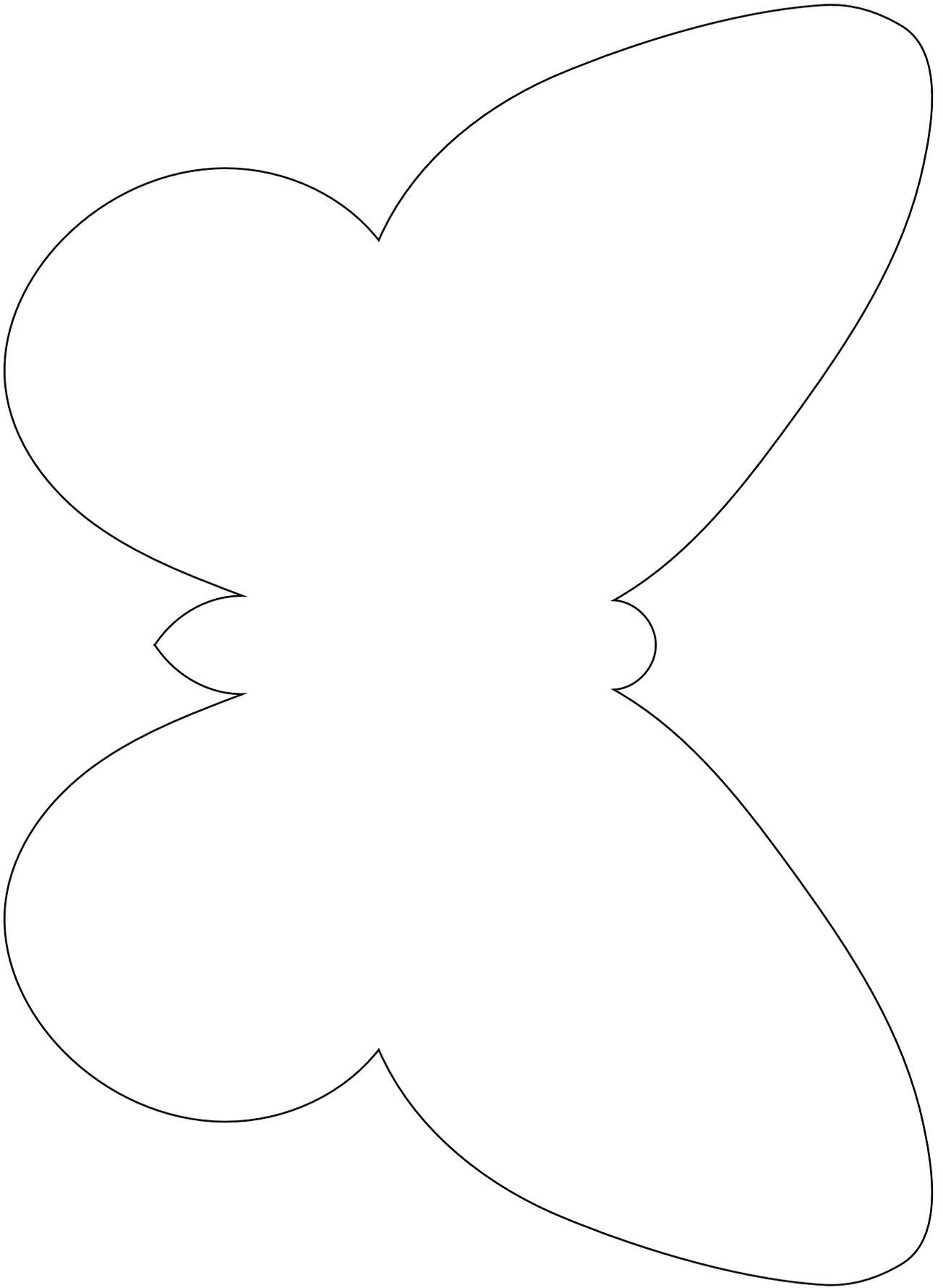
MARBLED / COLLAGED WINDOW DECORATIONS

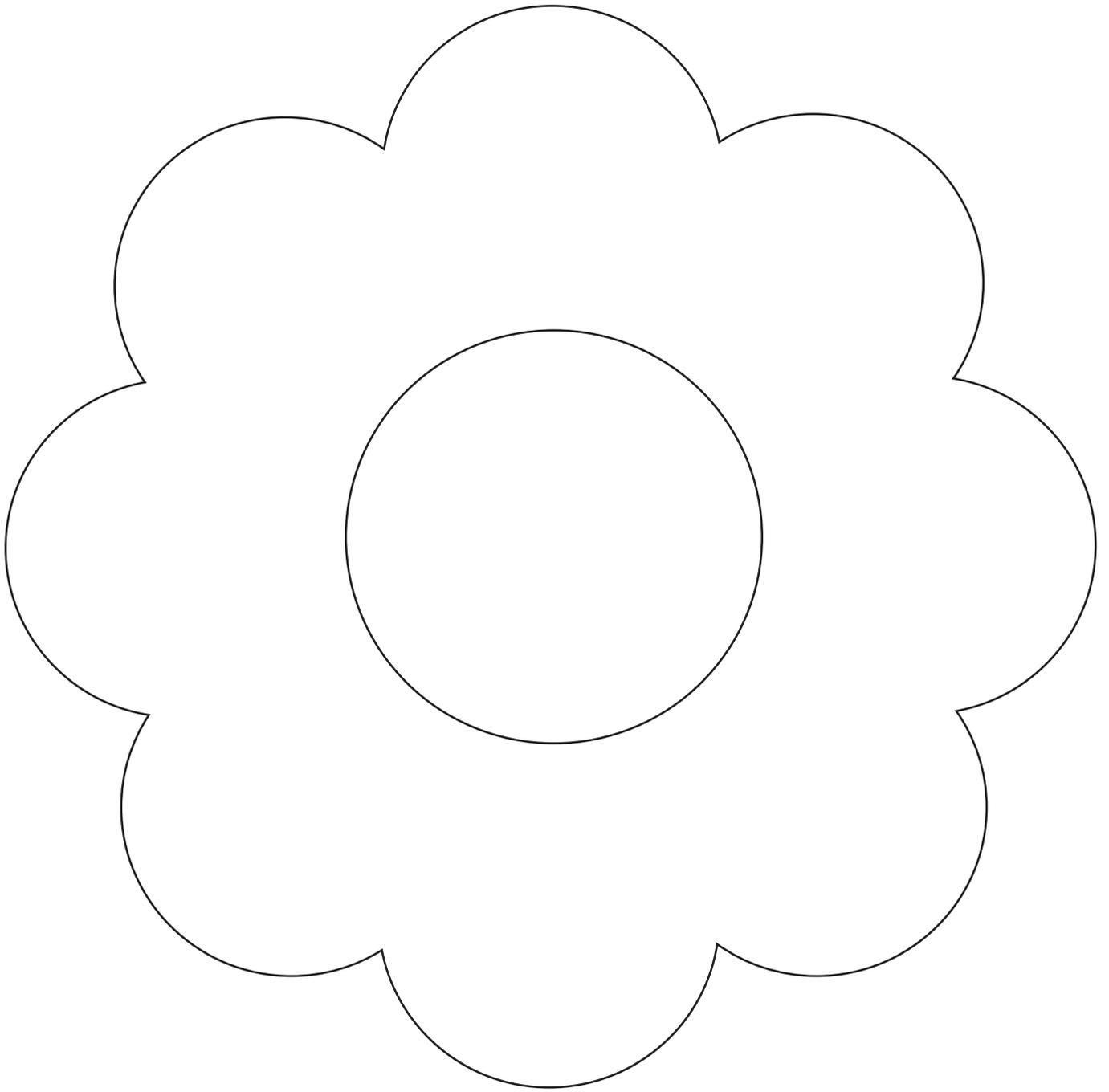


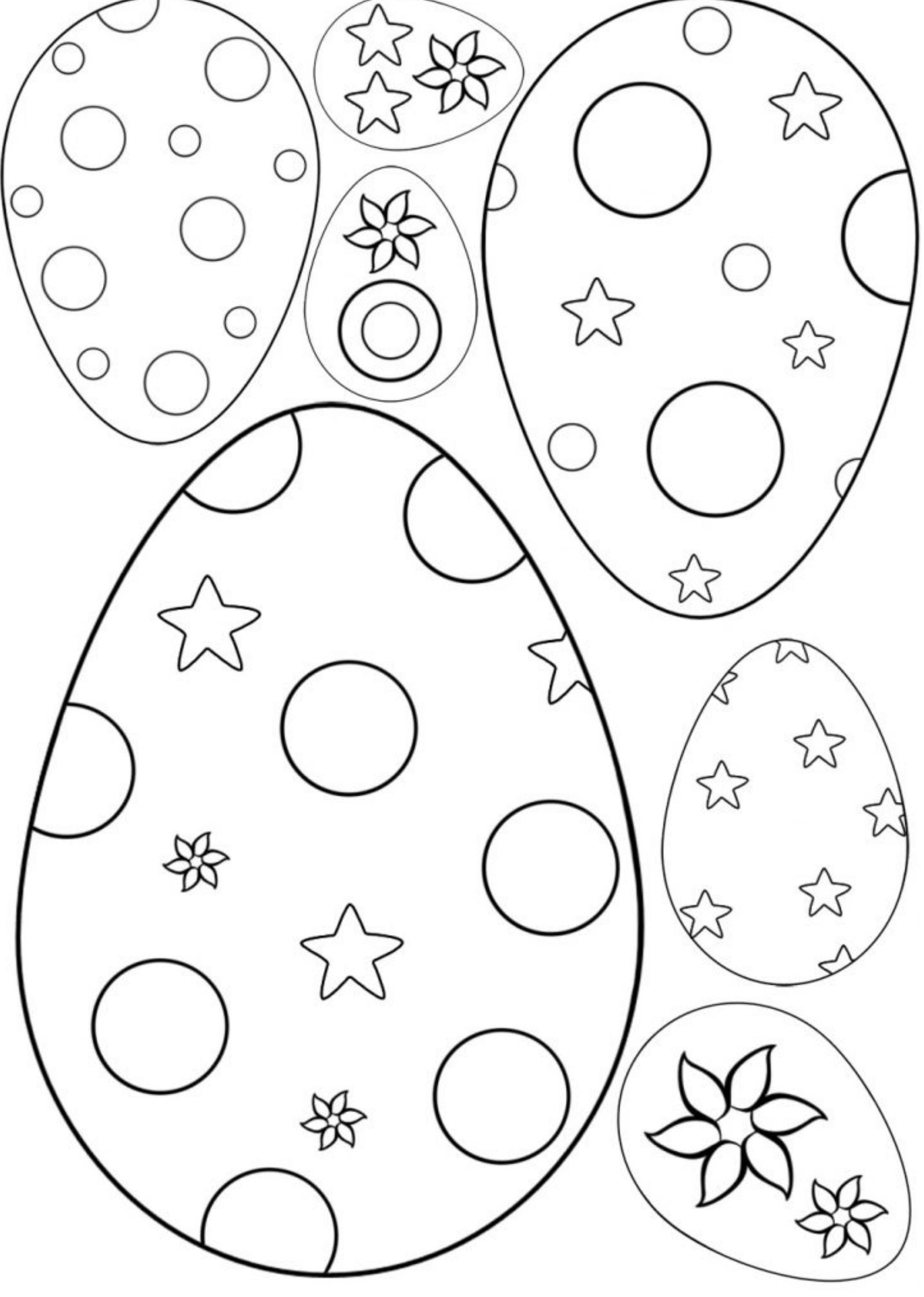












# *An Easter - Hot Cross Buns - recipe*

This is a recipe adapted from the wonderful 'Orange Bakery' in Watlington's Instagram page, a very tasty favourite that makes 12 irresistible buns.

## **Ingredients**

### For the dough

Plain flour	400 grm
Wholemeal flour	100 grm
Fast action dried yeast	14 grm
Salt	1 tea spoon
Ground cinnamon	2 tea spoons
Zest of one lemon	
One apple, grated	
One egg	
Unsalted butter	60 grm
Milk	250 ml

### For the fruit

Sultanas	200 grm
Ground garam masala	1 tea spoon
Ground all spice	1 tea spoon
One tea bag	

### For the cross

Plain flour	100 grm
Water	120 ml

### For the glaze

Marmalade	1 tablespoon
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## **Method**

In a large bowl, sift in the flour and add the sugar, salt and yeast. Make a well in the centre. Melt the butter in a saucepan, take off the heat and add the milk. Zest the lemon and grate the apple. Add the egg, butter and milk into the well and mix well. Add the zest and apple. If you have a dough hook on your mixer, use this for seven minutes, otherwise kneed by hand until the dough is stretchy. It can be very sticky! Now leave in the bowl, covered by a damp tea towel somewhere warm for an hour.

While dough is rising, place sultanas in a bowl with the tea bag, garam masala and all spice. Pour in hot water until covered. Leave for an hour.

After an hour, drain the sultanas and discard the tea bag. Add the sultanas to the dough and kneed or mix until evenly distributed. Leave the dough in the large bowl again, covered as before, somewhere warm for one to two hours.

When the dough has risen, it should bounce back when prodded, flour your table surface well and tip the dough onto it. Have ready a baking tray with grease proof paper on it. Divide the dough into 12 equal balls (will weigh roughly just over 100 grm each) and place on the tray, evenly spaced, about an inch apart. Leave somewhere warm for 45 to 60 minutes.

When the 45 to 60 mins is almost up, pre heat the oven to 220° c, or 200° c for a fan assisted oven.

Take a small bowl and mix together the flour set aside for the crosses and the water. Put this runny mixture into a piping bag, or, if not available, fold a square of grease proof paper in half twice to make a cone, then cut the corner off. This makes an easy piping bag. Pipe lines over the risen buns to make the crosses.

Bake for 15 to 20 minutes.

When the buns are cooked and on a cooling rack, melt the marmalade in a pan and brush over the top of the buns.

Enjoy with lots of butter!



# Easter Word Search

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

Angel

Cross

Crown of Thorns

Easter

Empty Tomb

Good Friday

Holy

Hope

Jesus

King

Love

Mary

Messiah

Resurrection

Risen

Sacrifice

Salvation

Sunday

Savior

Third Day



# CAN YOU GUESS WHO I AM?

Draw a line from the clue to the person it describes.



Mary Magdalene

I was crying, but then I heard Jesus say my name and saw Him standing in front of me!

I was guarding Jesus' tomb. When I saw the angel, I got very scared.



Simon Peter



Angel

Jesus asked me if I loved Him three times - and I said "Yes".

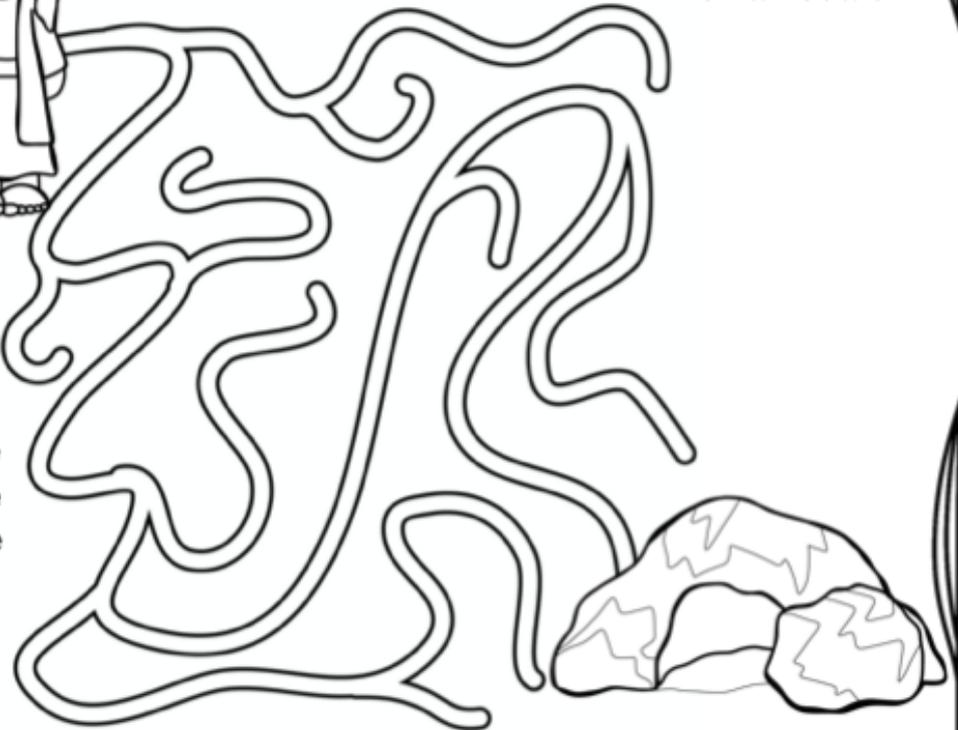
I told the women, "Do not be afraid; Jesus has risen from the dead!"



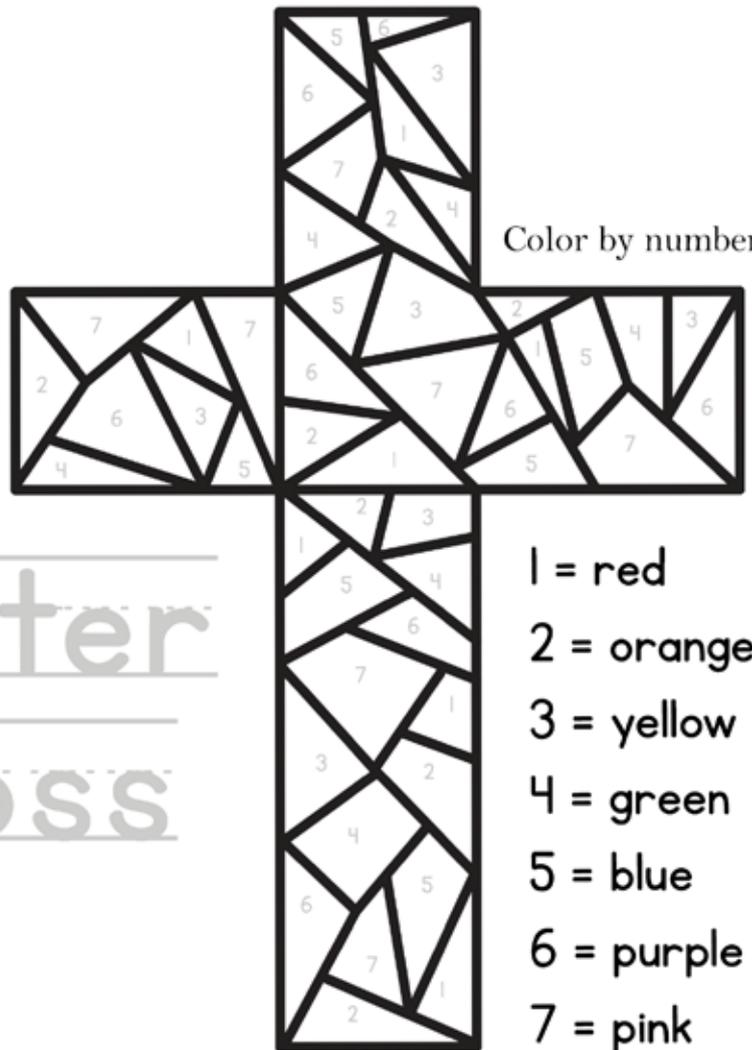
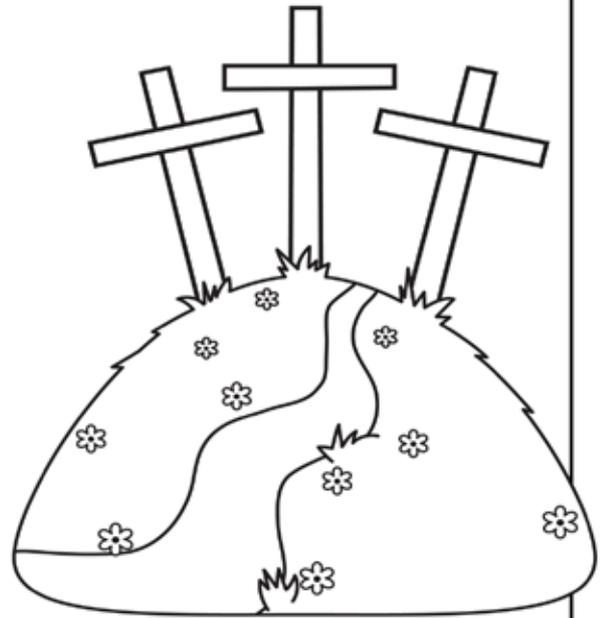
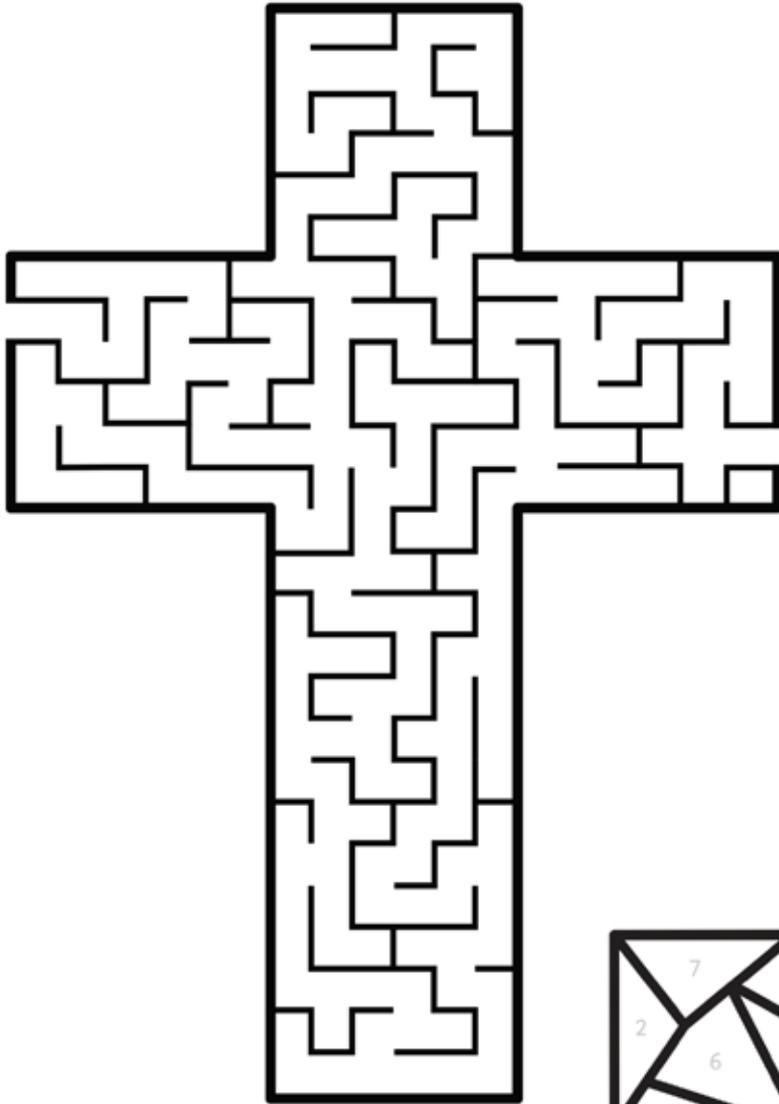
Roman Guard



Can you help the disciples and the women get to the empty tomb?



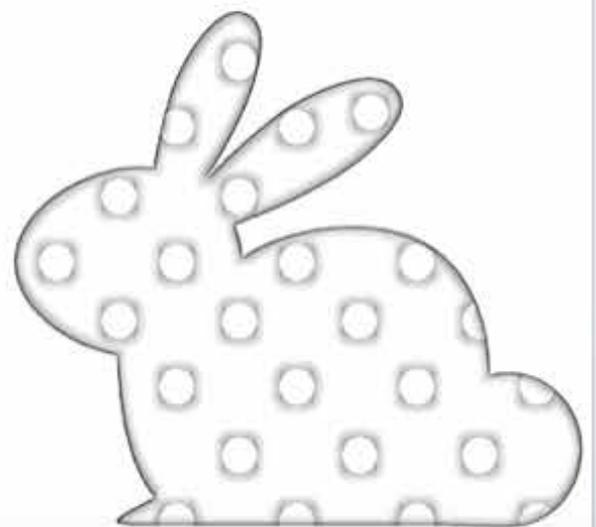
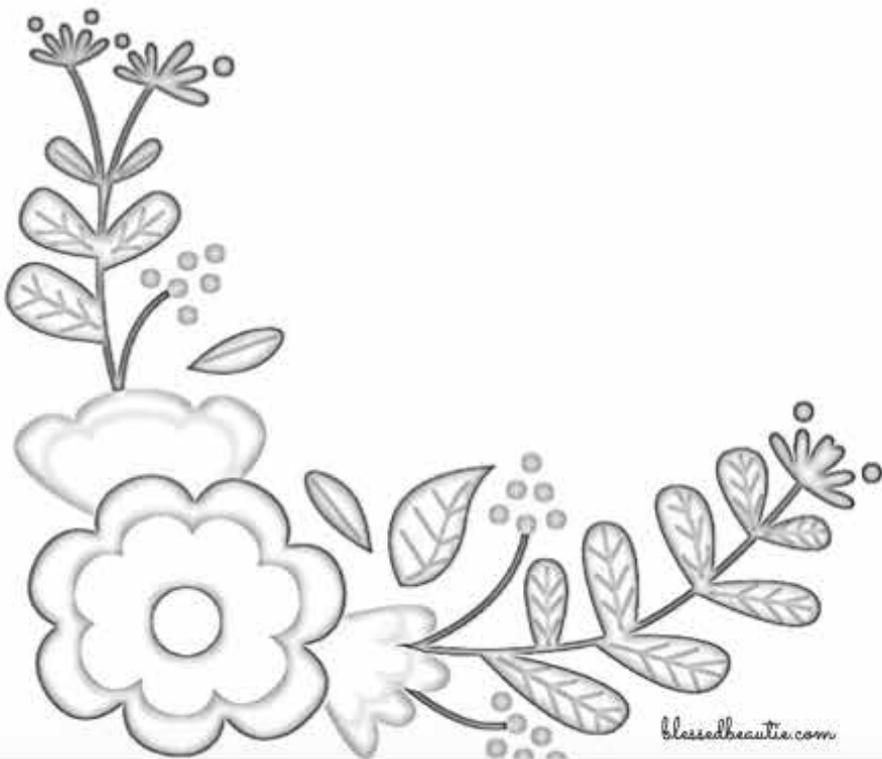
# Easter Cross Maze

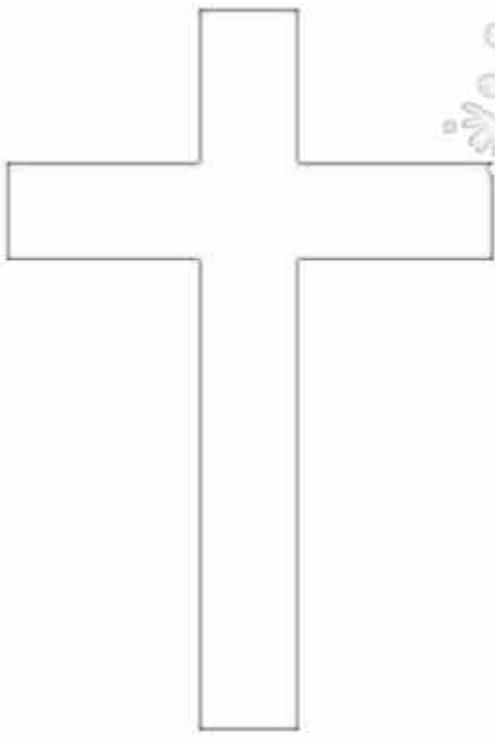


Easter  
cross



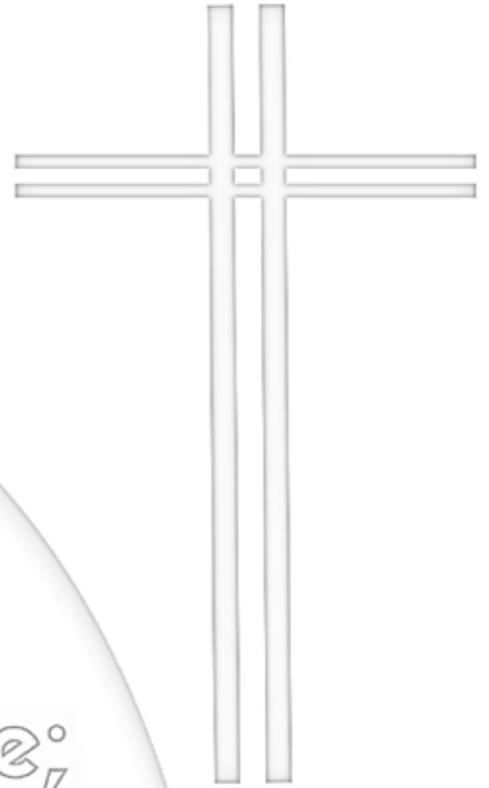
JESUS IS RISEN





Happy Easter!





He is not here;  
He has risen,  
just as He said.

Matthew 28:6

