



CHRISTMAS WORD SEARCH

Can you find the words hidden in the puzzle?



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

TREE

MERRY

CHRISTMAS

REINDEER

BALL

JINGLE

STOCKINGS

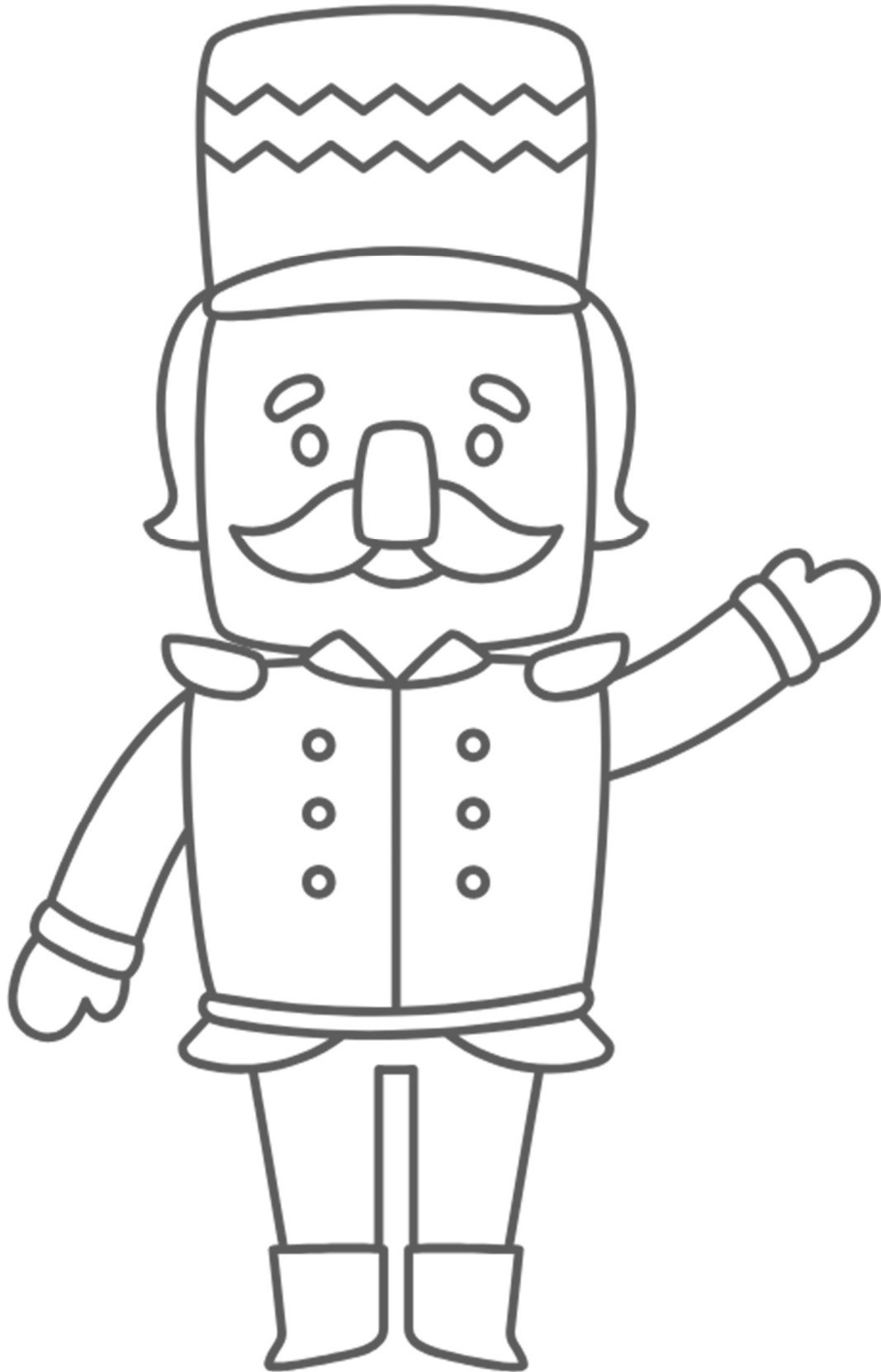
PRESENTS

BELL

SANTA

CANDY CANE

CAROLS



Christmas

WORD SCRAMBLE

Unscramble the words:



lecerabtoni

dlecan

etre

tasna

myechin

ederrien

leevs

tsperens

yjo

yadhloi

ghtlis

yllho







Gingerbread Cookies

Ingredients:

- 375g plain flour
- 1 tsp bicarbonate of soda
- 2 tsp ground ginger
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 120g unsalted butter
- 175g light brown sugar
- 5 tbsp golden syrup
- 1 egg



Process

- Preheat oven to 190C/180C Fan and line 3-4 baking trays with parchment paper.
- Add the flour, bicarbonate of soda, and spices to a large bowl and add the cold, cubed butter.
- Rub together with your fingers until it resembles breadcrumbs.
- Mix the sugar in, then add the golden syrup and egg - beat with a spatula/your hands until it is a smooth dough.
- Knead the biscuit dough, and then roll the dough out onto a lightly floured work surface.
- Roll out to 1/2cm thickness and cut out your desired shapes! (gingerbread figures, snowmen, stars, Christmas trees etc)
- Place them on the lined baking trays and bake in the oven for 10-11 minutes, cool on a wire rack fully, and then decorate how you please!