



We're 50!



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*Be Curious.*

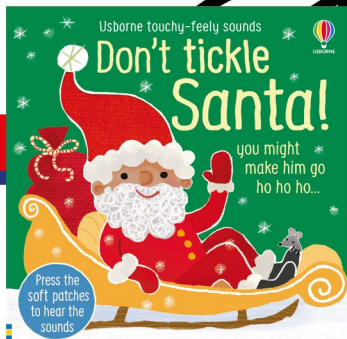
# Christmas Activity Pack





Don't tickle  
the reindeer!

You might make  
it *snort*...



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## Usborne Activities

Discover more in **Don't tickle Santa!** Share your activities on Instagram [#UsborneActivities](#)



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Add noses, buttons,  
pom-poms and ear muffs.



# Usborne Activities

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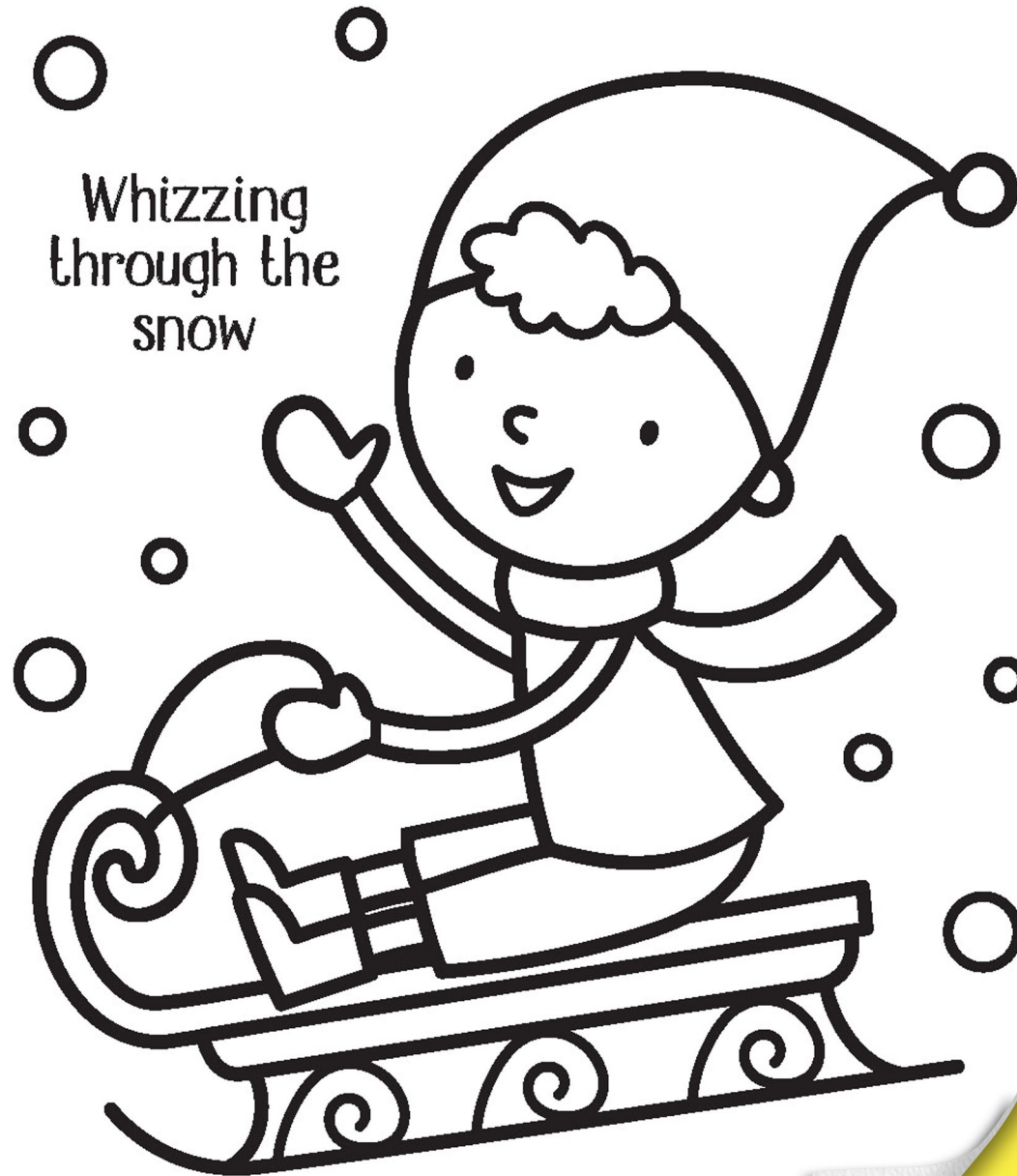
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This scarf looks  
great on you!



Whizzing  
through the  
snow



# Usborne Activities

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# Make a mini Christmas tree

## You will need:

- A pine cone
- A paintbrush
- Acrylic or poster paint
- Pom poms or tissue paper
- String

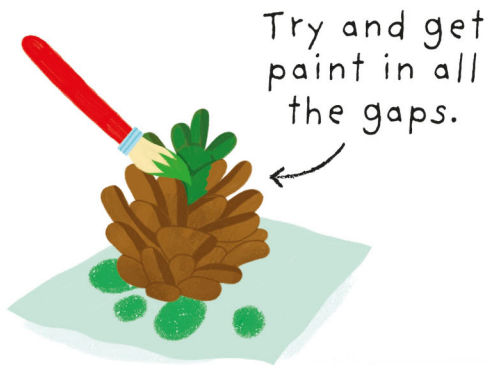
**1** Find a pine cone.



**2** Wash and leave to dry in a warm place.



**3** Paint it green.

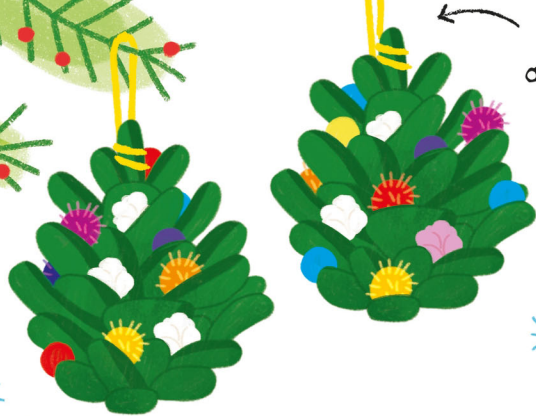


**4** When it's dry, push in decorations.



Tissue paper Pom poms

Add a loop at the top to hang it.

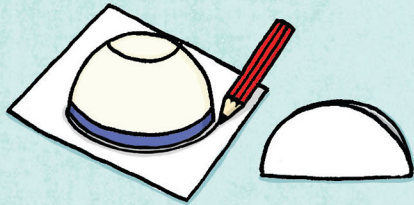


# IT'S SNOWING

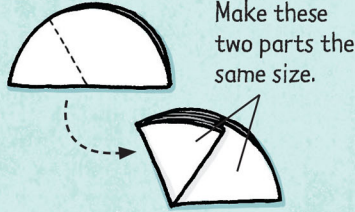
It's so magical when it snows. On these pages, you can make your own snowflakes and solve some snowy puzzles.

## Stunning snowflakes

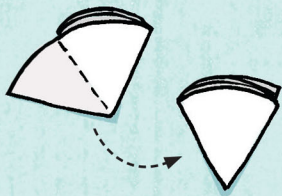
To make a six-pointed paper snowflake, you just need a piece of paper, a bowl, a pencil and a pair of scissors.



1. Draw around a small bowl on paper. Then, cut out the circle and fold it in half.

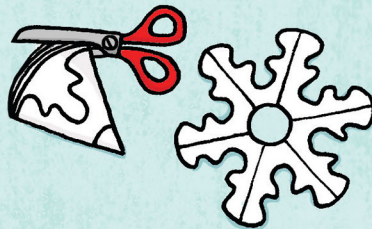


2. Fold over one third of the half circle, so that the edges line up.



TIP: If the edges aren't lining up, redo step 2 and adjust the fold.

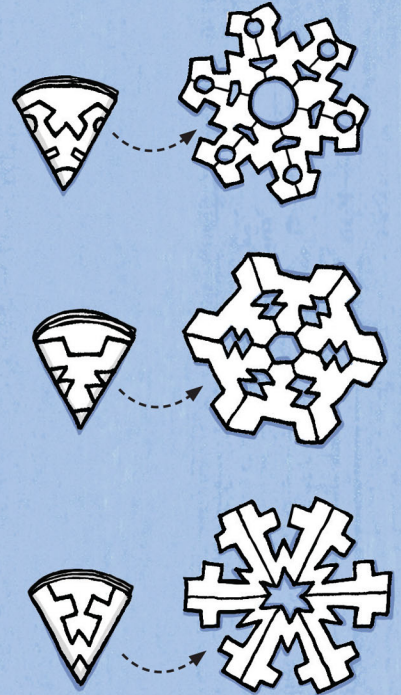
3. Turn the paper over. Fold over the half on the left, so that all the edges line up.



4. Draw these shapes, then cut them out. Unfold the paper to reveal a snowflake.

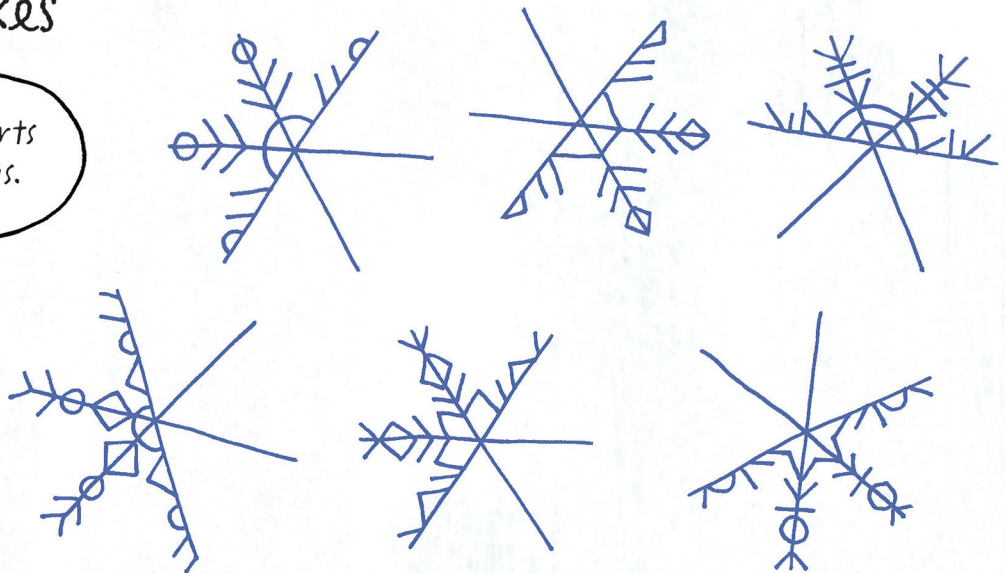
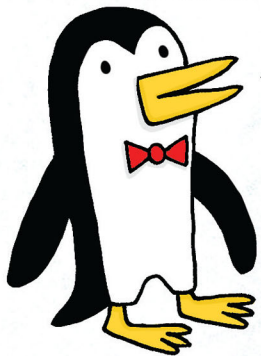
## SNOWFLAKE SHAPES

To make more snowflakes, cut out these shapes:



## Fun with flakes

Draw the missing parts of these snowflakes.



Lead Bunty and Ben to the elf village.

2



# Usborne Activities

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# DANICA'S JAM BISCUITS

Hi, I'm Danica and I come from Germany. My recipe is for little biscuits with jam in the middle, which I started baking with my Mama and my sister every December when I was a child. We didn't have cookie cutters for them, so each year we hunted for round things to use instead.



## INGREDIENTS

- 200g (7oz) plain flour
- 1 tablespoon of milk
- 50g (2oz) caster sugar
- 1 teaspoon of vanilla extract
- 1 lemon
- 125g (4½oz) butter
- 4 tablespoons of jam
- a little icing sugar, for dusting (optional)

You will also need a large round cutter (around 5cm or 2in across), a small round cutter (around 2cm or ¾in across) and two baking trays.

**MAKES  
AROUND  
20**

## TIP

Before you start, leave the butter at room temperature for 30 minutes.

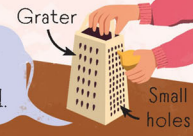
**1** Shake the flour through a sieve into a big bowl.

Then add the milk, sugar and vanilla.



**2** Grate the zest from the outside of half the lemon.

Put the zest in the bowl.



**3** Cut the butter into little pieces and put them in the bowl.



**4** Use your hands to squash and mix everything into a lump of dough.



**5** Put in a bowl with a plate on top. Refrigerate for one hour.



**6** Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the trays.



See page 7 for help.

**7** Sprinkle a surface and rolling pin with flour. Roll out the dough until it's half as thick as a pencil.



**8** Cut out lots of large circles. Use the small cutter to cut holes in the middle of half the circles.

Put the shapes on the trays.

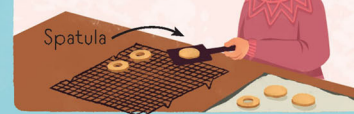


**9** Squeeze the scraps together, roll out again and cut more shapes in the same way.

Bake for 10-12 minutes, until golden-brown at the edges.



**10** Lift the biscuits onto a cooling rack and leave to cool completely.



**11** Spread jam over the whole circles, and then top with the cut-out circles.

Sieve over a little icing sugar if you like.



## VARIATIONS

To make this recipe gluten-free, use gluten-free flour.

To make it dairy-free or vegan, use plant-based 'milk' and plant-based 'butter' from a block.



# Usborne Activities

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5

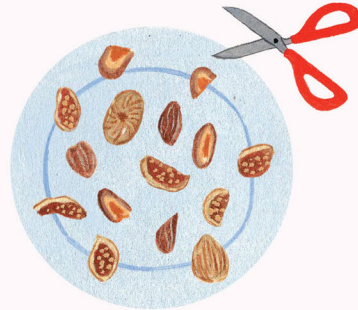
DAYS TO GO...

# REINDEER FOOD

Make this before Christmas Eve, so you can leave it out for Rudolph and his friends. Use or leave out whichever ingredients you like.

## YOU COULD USE...

- cereal such as rice crispies, cornflakes or multigrain hoops
- shelled, unsalted nuts
- pumpkin or sunflower seeds
- chocolate chips
- dried fruit such as raisins, cranberries, figs or pitted dates



1. If you're using big figs or dates, cut them into small pieces using clean scissors.

2. Put a handful of each of your chosen ingredients in a bowl.



3. Mix everything together well. Store in an airtight container.

Yum, I love it!  
But people can  
eat it too...



27