



# Easter Bunny ABCs

Connect the dots by following your ABCs



# EASTER Draw and colour

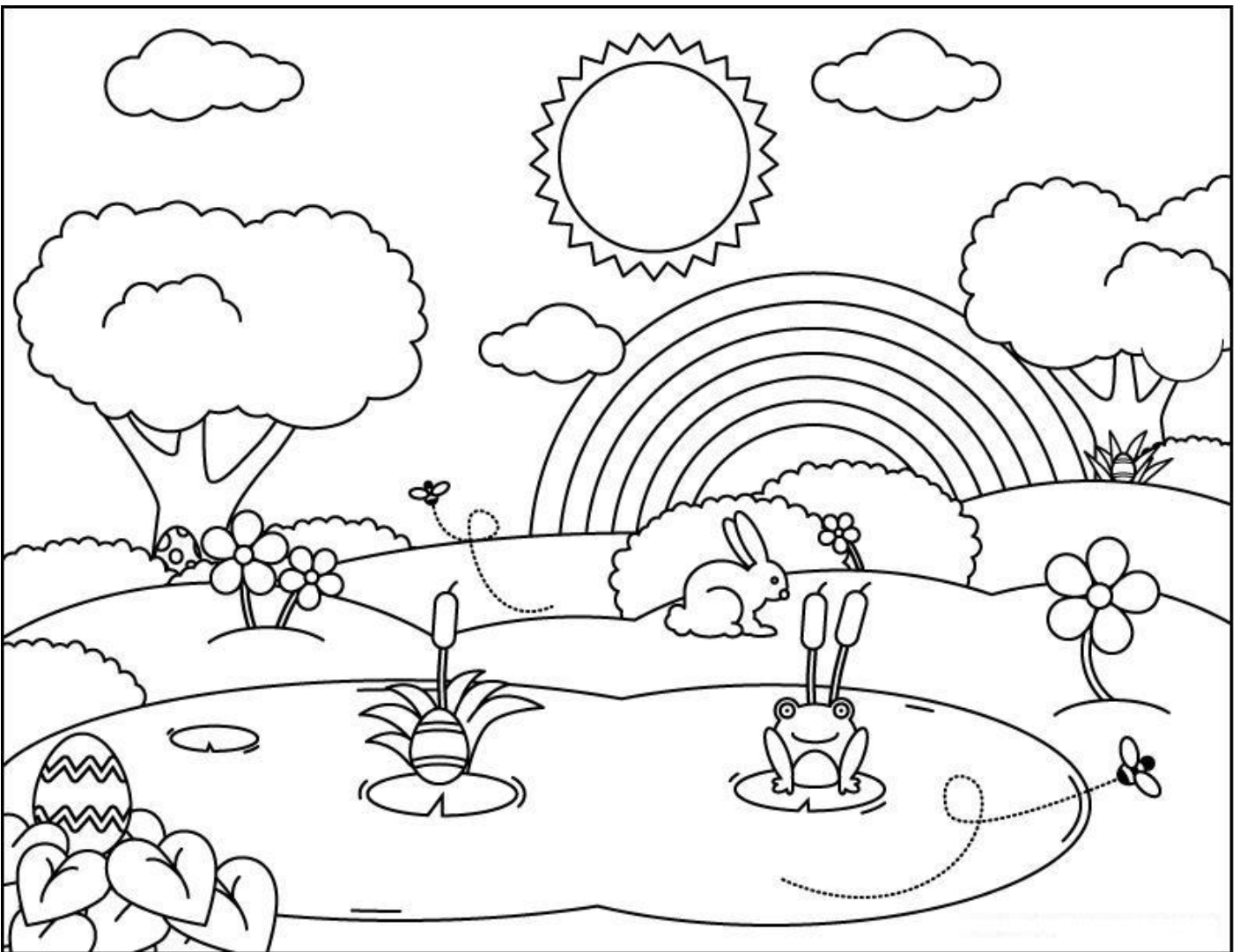
ISLCollective.com

## Draw (Σχεδιάσε):

- There is a butterfly next to the frog
- There are some apples on the tree located on the right
- There is a duck swimming in the pond
- There are two birds flying next to the sun
- There is a cat climbing the tree located on the left

## Colour (Χρωμάτισε):

- The spotty( με βούλες) egg is red and orange.
- The sun is yellow and orange.
- The sky is light blue.
- The trees are brown and dark green.
- The pond is dark blue.
- The flowers(τα λουλούδια) are yellow and pink.
- The stripy ( με ρίγες)egg under the tree is purple and white
- The Easter bunny is grey.
- The rainbow( το ουράνιο τόξο) is colourful.
- The stripy egg on the pond is red and blue.
- Colour the rest of the picture as you want. Χρωμάτισε την υπόλοιπη εικόνα όπως θες.



## Vocabulary

- there is/are=υπάρχει/υπάρχουν
- butterfly= πεταλούδα
- frog= βάτραχος
- apples=μήλα
- tree=δέντρο
- on the left=στα αριστερά                      on the right=στα δεξιά
- duck= πάπια
- swimming=που κολυμπάει
- pond=λιμνούλα
- birds= πουλιά
- flying=που πετάνε
- next to=δίπλα σε
- sun=ήλιος
- cat=γάτα
- climbing=που σκαρφαλώνει



# Easter Word Search



Find the words below in the grid to the left.



Basket  
Bunny  
Chocolate  
Color  
Decorate  
Dinner

Dye  
Easter  
Egg  
Hide  
Hunt

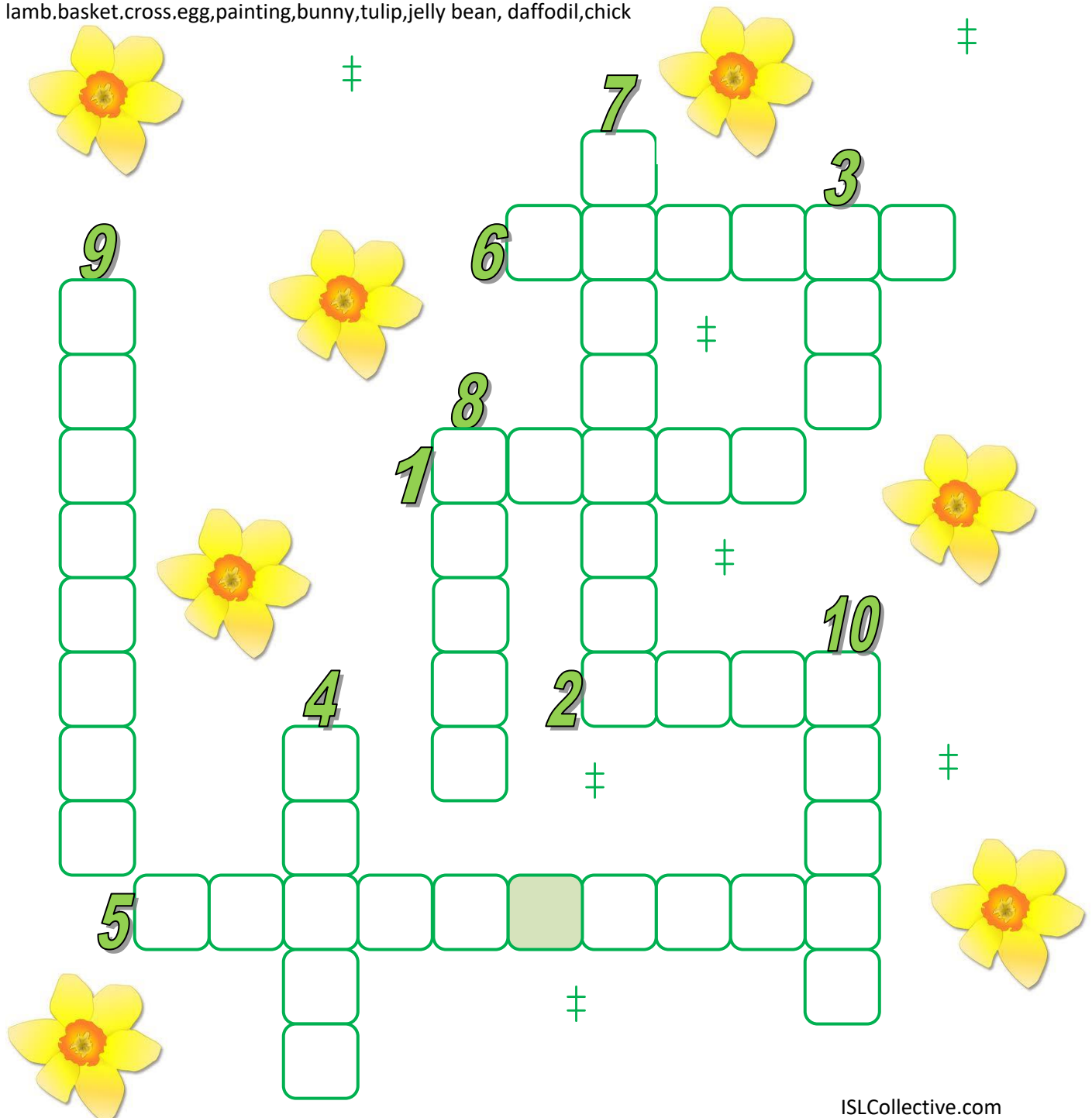
Jelly Beans  
Lily  
Pattern  
Rabbit  
Spring



# Easter Crossword



lamb, basket, cross, egg, painting, bunny, tulip, jelly bean, daffodil, chick



# hot cross buns

on Good Friday

## **For yeast mixture(για το μείγμα της μαγιάς):**

1 tablespoon(κουταλιά της σούπας) dried yeast(ξηρή μαγιά)

1 teaspoon( κουταλιά του γλυκού) sugar

50ml milk



## **For the buns:**

350g flour

1 teaspoon salt

1 teaspoon mixed spice(μείγμα μπαχαρικών)

1 teaspoon cinnamon(κανέλα)

1 teaspoon nutmeg(μοσχοκάρυδο)

50g sugar

50g butter

1 egg

25g currants (raisins)(σταφίδες)



## Instructions

- Pour(ρίξε) the warm milk and the warm water into a bowl.
- Add(πρόσθεσε) the sugar, yeast and 100g of flour. Leave for 20 minutes in a warm place.
- Sift(κοσκίνισε) 350g of flour, 50g of sugar, salt, mixed spice, cinnamon and nutmeg.
- Melt(λιώσε) the butter in a saucepan.
- Beat(χτύπα)the egg. Add the butter and the egg to the yeast mixture. Add the flour mixture, the currants and the mixed peel.
- Stir(ανακάτεψε) the mixture well.
- Knead(ζύμωσε) the dough with your hands for 10 minutes.
- Divide(χώρισε) the dough into 12 pieces.
- Place(τοποθέτησε) the buns on a baking tray.
- Cover(κάλυψε) the buns with a towel. Leave in a warm place for 45 minutes.
- For the topping(επικάλυψη)), mix 1/2 cup (60 grams) of confectioners (powdered or icing) sugar(ζάχαρη άχνη) and 1 tablespoon of milk or cream.
- Place the glaze(γλάσο) in a paper cone or a small plastic bag. Cut the end of the cone or bag and pipe a 'cross' on the top of each bun.
- Put the buns in the oven (190°C). Bake for 15 to 20 minutes.

