



# English at home

## EASTER

### Painting eggs

You can blow out eggs or use hard boiled eggs and the children can paint them.



### Easter Egg Hunt

This is a typical English Easter activity: the Easter Egg hunt! Hide the eggs around a park, garden or your house and the children have to find as many as possible.

## Hot cross buns

This is a typical British recipe enjoyed by all the family at Easter time.

### Ingredients:

- 300ml full-fat milk , plus 2 tbsp more
- 50g butter
- 500g bread flour
- 1 tsp salt
- 75g caster sugar
- 1 tbsp oil
- 7g yeast
- 1 egg
- 75g raisins
- 50g mixed peel
- zest 1 orange
- 1 apple , peeled, cored and finely chopped
- 1 tsp ground cinnamon



### Method

- Boil the milk, then remove from the heat and add 50g butter. Leave to cool.
- Put 500g bread flour, 1 tsp salt, 75g caster sugar and 7g sachet yeast into a bowl.
- Make a hole in the centre. Pour in the warm milk and butter mixture, then add 1 beaten egg. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.
- Use a small amount of flour and knead the dough with your hands. Repeat for 5 mins until smooth and elastic. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1 hr.
- With the dough still in the bowl, tip in 75g raisins, 50g mixed peel, zest of 1 orange, 1 finely chopped apple and 1 tsp ground cinnamon. Mix well. Leave to rise for 1 hr more and cover with cling film.
- Divide the dough into 15 pieces. Roll each piece into a smooth ball. Put the buns on a baking tray, leave enough space for them to expand. Cover with a clean tea towel, then set aside to rise for 1 hr more.
- Heat oven to 220C. Mix 75g plain flour with about 5 tbsp water to make the paste for the cross – add the water 1 tbsp at a time, so you add just enough for a thick paste. Draw a cross with the white mixture.
- Bake for 20 mins on the middle shelf of the oven, until golden brown.