

INSIDE:
ANZAC
CRUMBLE
RECIPE



School Holidays **activity book**

FUN ACTIVITIES TO KEEP YOU BUSY THESE SCHOOL HOLIDAYS

- BROUGHT TO YOU BY MY FOOD BAG -





Anzac Biscuit Crumble

We hope you enjoy this yummy, warming twist on the classic ANZAC bikkie!

READY IN 30 MINS

INGREDIENTS

FILLING

6 feijoas
2 apples
2 tsp brown sugar
¼ cup water

CRUMBLE

½ tsp vanilla essence
3 Tbsp butter
1 Tbsp water
1 Tbsp golden syrup
½ cup flour
½ cup rolled oats
¼ cup brown sugar
¼ cup desiccated coconut or thread coconut
¼ cup ground almonds
½ tsp ground cinnamon

TO SERVE

Natural yoghurt, whipped cream or vanilla ice cream (optional)

METHOD

1. Preheat oven to 200°C. Set aside medium baking dish (measuring about 20cm x 20cm). Scoop out feijoa flesh and roughly chop. Peel apples, remove core and dice 2cm.
2. Add feijoas, apples, sugar and first measure of water to a medium pot and bring to the boil. Once boiling, reduce heat to medium and simmer for about 5 minutes, until tender. Transfer mix to reserved dish and reserve pot.
3. Add vanilla, butter, second measure of water and golden syrup to reserved pot and cook on a low heat for about 2 minutes, until butter is melted and combined.
4. Add all remaining crumble ingredients to pot and mix to combine.
5. Sprinkle crumble topping over filling and bake for 15-20 minutes, until crumble topping is golden.
6. To serve, spoon crumble into bowls and serve with yoghurt, whipped cream or ice cream (if using).

Autumn Treasure Hunt

Put on your hat and head outdoors to see how many of these you can find in nature!
Tick them off as you go.

- 
- ☐ Pinecone
 - ☐ 2 different bugs
 - ☐ Puddle
 - ☐ Cloud
 - ☐ Cat
 - ☐ Twig
 - ☐ Bird
 - ☐ Red Leaf
 - ☐ Orange Leaf
 - ☐ Green Leaf
 - ☐ Spider Web

[illegible]

Match the Words

Kia ora, e te whānau! We love to encourage the use of te reo – try learning the days of the week with us and use them amongst your friends and whānau.

Rāpare

Friday

Rāhina

Sunday

Rāhoroi

Thursday

Rāapa

Monday

Rātapu

Saturday

Rātu

Wednesday

Rāmere

Tuesday

Connect the Dots

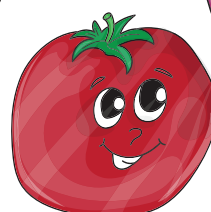
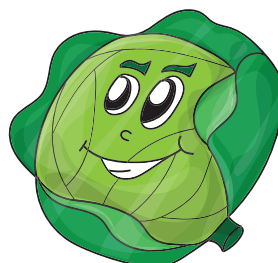
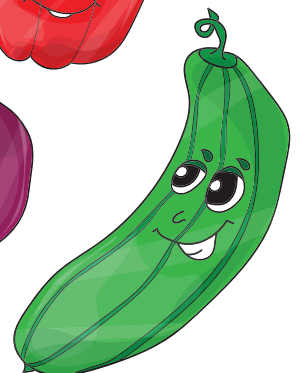
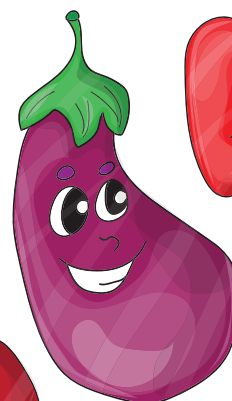
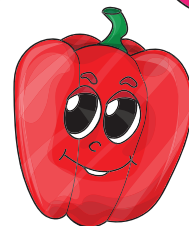
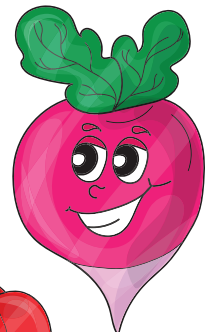
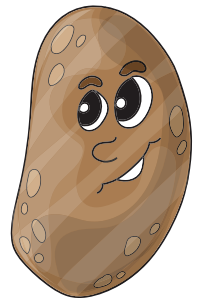
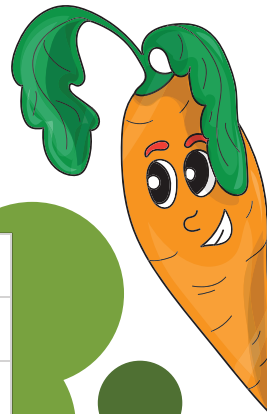
Draw a line from dot number 1 to dot number 2, then from dot number 2 to dot number 3 etc. Continue to join the dots until you have connected them all.



Word Search

See how many of the vegetables pictured below you can find in the grid.
Words go forwards, vertically and diagonally. Good luck!

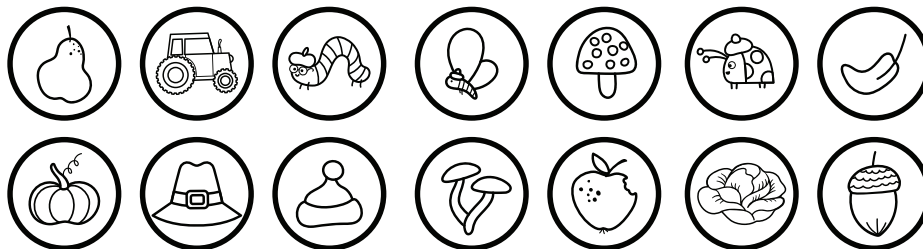
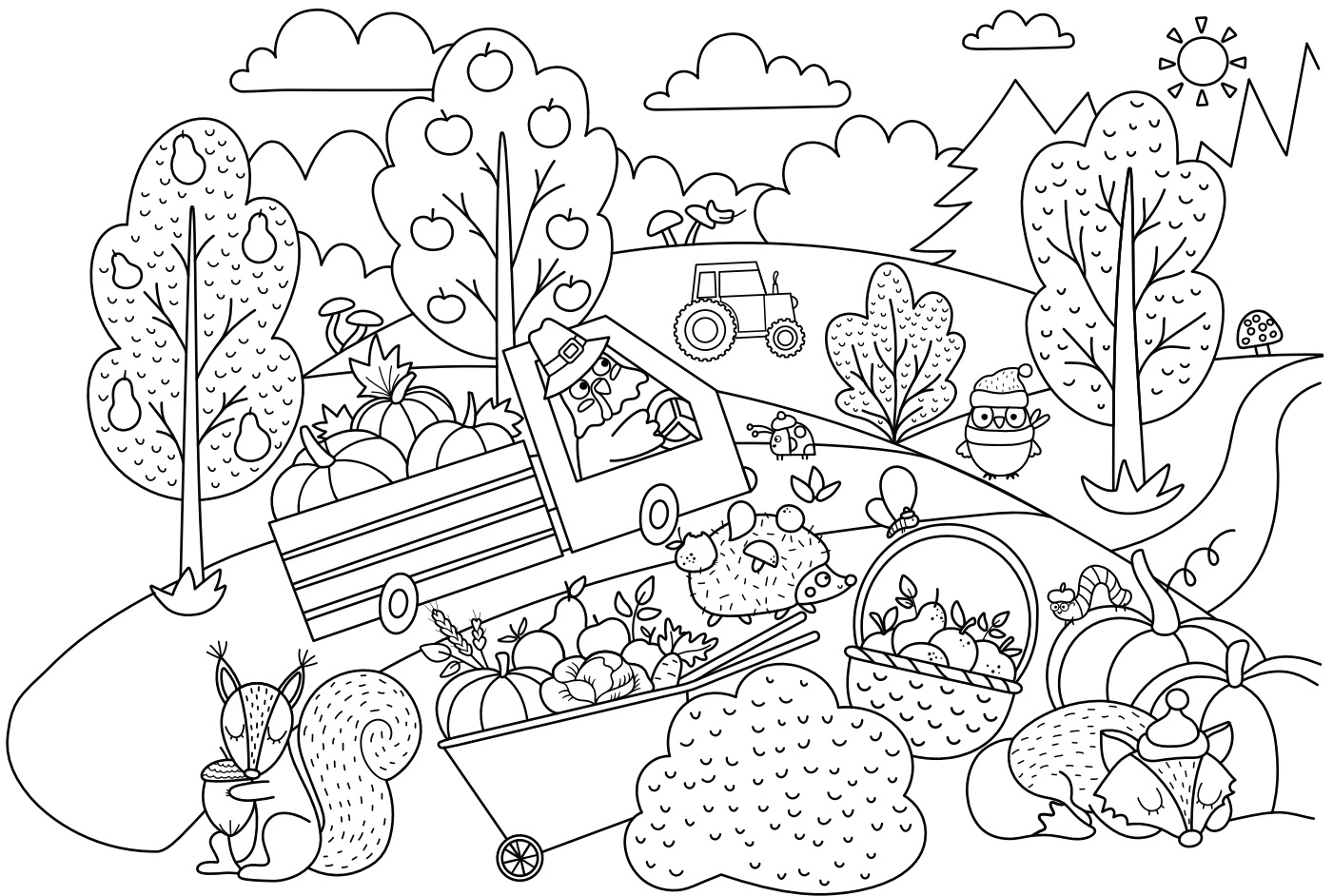
C	A	R	R	O	T	R	W	P	E
P	E	P	P	W	Q	X	R	U	G
C	T	O	M	A	T	O	A	M	G
O	V	E	G	C	V	G	D	P	P
R	R	T	E	T	O	M	I	K	L
N	P	E	P	P	E	R	S	I	A
C	A	P	B	A	G	E	H	N	N
W	P	O	T	A	T	O	E	S	T
C	U	C	U	M	B	E	R	A	Q
W	R	G	D	W	S	A	A	F	I
P	O	T	A	F	P	G	T	S	F



S	T	G	P	F	A	T	O	P
I	F	A	V	S	A	W	D	R
Q	A	R	E	B	U	C	U	C
T	S	E	A	T	O	P	F	W
N	H	E	G	A	B	P	A	C
A	S	R	E	P	P	E	N	P
L	K	I	M	T	E	R	R	R
P	P	D	V	G	C	E	O	V
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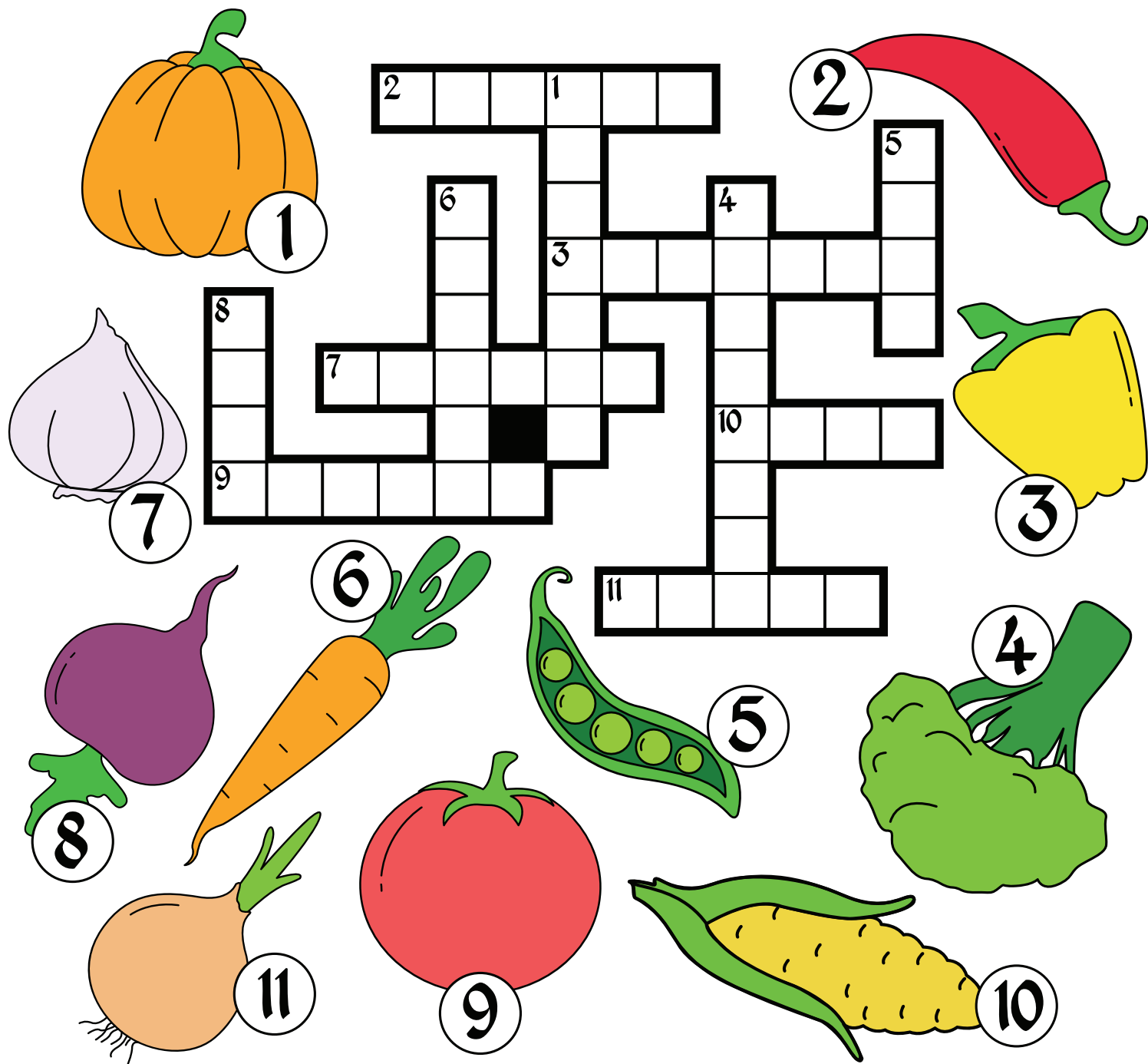
Seek & Find

Find the objects in the picture



Crossword

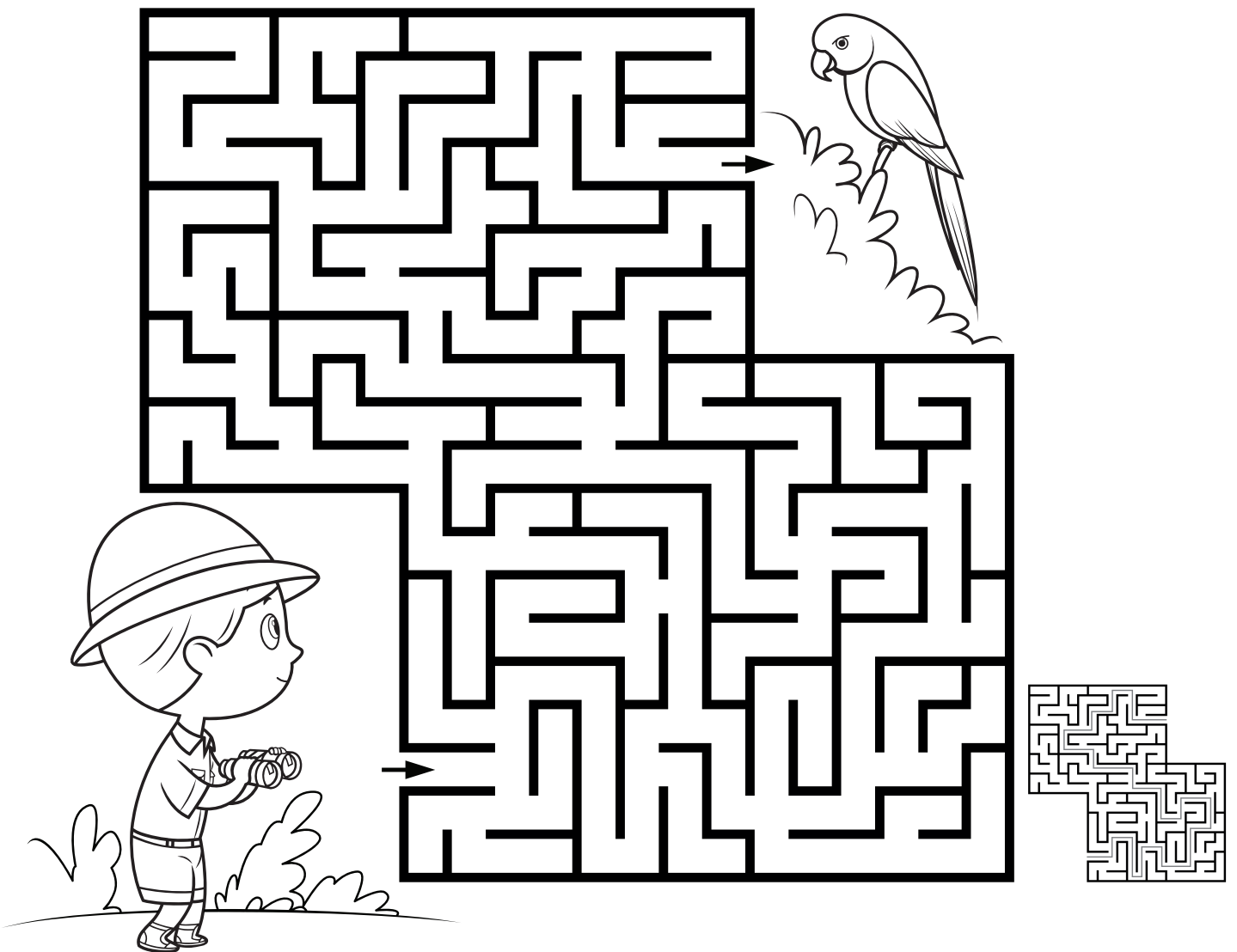
Can you name the fruits and veggies pictured below? Complete the crossword and fill in the letters to find out what the keyword is.



Answers: 1. Pumpkin 2. Pepper 3. paprika 4. Broccoli 5. Peas 6. Carrot 7. Garlic 8. Beet 9. Tomato 10. Corn 11. Onion

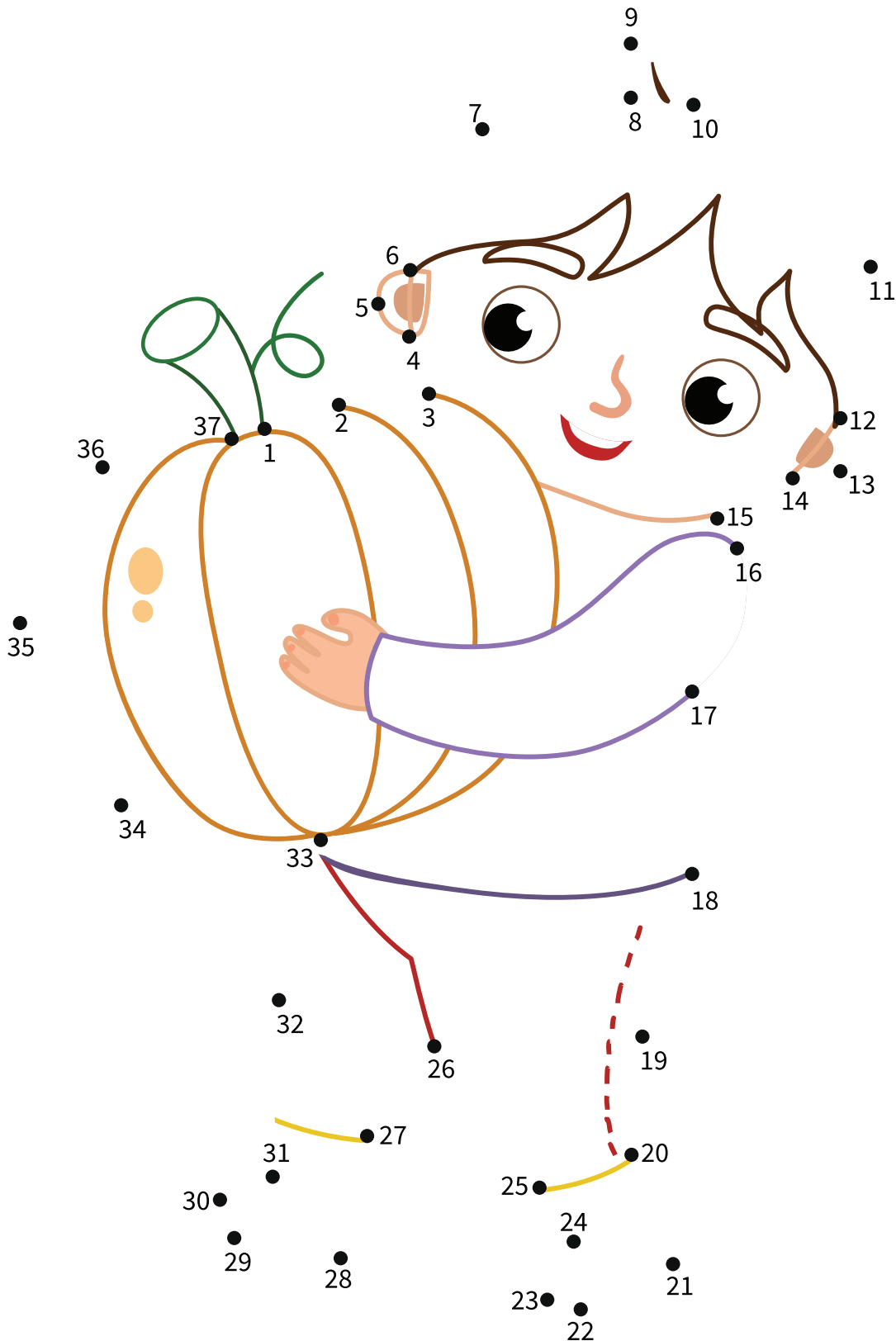
Maze Game

Follow between the lines and find the parrot!



Connect the Dots

Draw a line from dot number 1 to dot number 2, then from dot number 2 to dot number 3 etc. Continue to join the dots until you have connected them all.





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