

Harcourts Cooper & Co

**KIDS CHRISTMAS
RECIPE &
ACTIVITY** *Book*



TAKE A LOOK *Inside*

Discover fun and interesting activities to keep kids entertained these summer holidays.

In this book you will find DIY activities featuring lots of Christmas ideas, and easy peasy recipes for little hands to help.

Enjoy!



Andrew Harley
Sales & Marketing Consultant
021 55 77 99
andrew.harley@harcourts.co.nz



2 Activities

- Magic Reindeer Food
- Paper Cup Angel Craft Luminaries
- Terracotta Christmas Tree
- Hand Print Wreath
- Reindeer Headband Craft
- DIY Snow Globe
- Brownie Jars
- Homemade Sugar Scrubs
- Watering Can From Old Milk Bottle
- Colouring In
- Colouring In
- Letter To Santa
- Search and Find
- Road Trip Scavenger Hunt
- Build Your Own Turkey
- Even More Activities

19 Recipes

- Gingerbread Men
- Campfire S'mores
- Cheese Rolls
- Strawberry Santas
- Reindeer Chocolate Crispy Cakes
- Fruit Christmas Tree
- Chocolate Dipped Marshmallow Pops
- Christmas Chocolate Bark
- Cucumber Roll Ups
- Layered Christmas Smoothie

Activities

Harcourts Cooper & Co





You need

- 1/2 cup porridge oats
- 2 tsp edible red and green glitter or sprinkles

Instructions

1. Mix oats and glitter or sprinkles in a small bowl until combined.
2. Spoon into a snack-size resealable bag and seal carefully.
3. Print our sheet of FREE Magic reindeer food labels, cut out one label and attach to bag of oats and glitter using a stapler.
4. On Christmas Eve, sprinkle Magic reindeer food outside while reciting the special poem printed on the label.
5. Snuggle down in bed and listen out for sleigh bells!
6. Be sure to use edible glitter (the sort that you can decorate cakes with) as craft glitter can be harmful to wildlife.
7. If you prefer, add bird seed and small diced carrots to the oats instead of the edible glitter.
8. If Christmas Eve is damp, sprinkle your Magic reindeer food on grass, not a pathway or paved area as the rain could turn your glittery oat mix into porridge!

Link to download food labels:

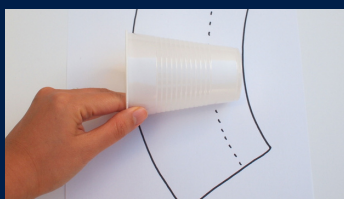
<https://www.iheartnaptime.net/magic-reindeer-food/>





You need

- Clear plastic cups
- Printer paper
- Pen and sharpie markers
- Crayons
- Scissors
- Clear tape
- LED tea lights (1-2 per angel)



Step 1

Roll your plastic cup over a sheet of paper and trace along its edges as it rolls. Now you'll have a curved shape which will fit nicely over your cup. Cut the shape out, and trim off about 1" to 1 1/2" off the top (shown by the curved line) so that you'll have space for the angel's face.



Step 4

Cut out different shapes holes (it's like you're cutting out a snowflake!)



Step 2

Colour in your curved shape.



Step 5

Open up your folded piece of paper. Use Sharpie markers to add more decorations to your design. Yay! Now your angel has a lovely lacy dress to wear. Cut out and colour a face and pair of wings.



Step 3

Accordion fold your shape.



Step 6

Tape your dress, face, and wings onto your plastic cup. Place 1-2 LED tea lights under each cup to make your angels glow.



You need

- 3 different sizes of mini terracotta pots
- Green acrylic paint
- Decorations for your tree: like sticker rhinestones, garland-style ribbon or beaded garland, pom poms, buttons, or sequins.
- Pipe cleaner for the star
- A star to place on top – or you can make one from glitter foam paper
- Hot glue (adults only)

Instructions

1. To start, you'll need 3 different sizes of terracotta mini pots. Make sure they stack nicely before purchasing.
2. The first step is to paint your pots with acrylic paint.
3. Once your pots are painted and dry, you'll need to hot glue them on top of each other. Adults should do this part for younger kids.
4. Now you can have kids decorate the trees with all sorts of things! We used sticker rhinestones and a twine/ribbon to add around the bottom edge of the pots. You could also use beaded garland to wrap around the tree. You'll need to hot glue the garland or ribbon down at the back. Measure it to line up perfectly and then glue the two edges in the back. You can also decorate with pom poms, buttons, glitter glue, sequins or even just paint the pots! Glue on with some extra strong craft glue or hot glue.
5. For the star, we used a mini star ornament and placed in the top pot with some pipe cleaner. This was all hot glued together and you'd want to hot glue the pipe cleaner inside the top pot (adults should help with this part).
6. Once you're done decorating your tree – you can use it as Christmas decoration for around the home or give it as a gift!





You need

- Green cardstock
- Red pom poms
- Red craft rhinestones
- Red ribbon
- Paper plate
- Green paint (optional)

Instructions

1. First cut out the circle center of your paper plate. Then paint it green. This is optional as most of the paper plate won't be shown but a few small pieces may peak through.
2. Now cut out your hand prints. Because you need quite a few, you can trace one and then use that to trace the rest. You can also fold over the cardstock 4 times so that when you're cutting you get 4 hand prints. We used 12 hand prints – 6 lighter green and 6 Christmas tree colored hand prints.
3. Now glue to your paper plate. Alternate the different green hand prints when gluing down.
4. Glue on your pom poms and rhinestones. We put 3 together to make them look like holly.
5. Finally add a red ribbon bow to the front and a loop of ribbon to the back for hanging.





You need

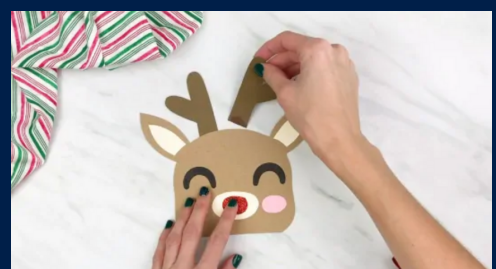
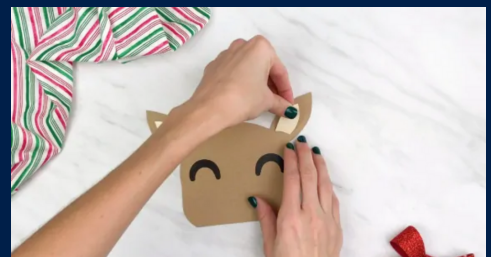
- Kraft paper or brown card stock
- Colored card stock (in pink, red, dark brown, and cream)
- Red glitter card stock (optional)
- Scissors
- Glue stick
- Reindeer template (see link below)

Instructions

1. Download the free printable reindeer template, print, and cut out the pieces.
2. Glue the inner ears to the reindeer's head.
3. Position the muzzle in between and slightly below the eyes and glue in place.
4. Glue the red glitter nose in the middle of the muzzle.
5. Place the pink cheeks on either side of the muzzle and glue in place.
6. Glue the antlers on top of the reindeer's head, one on each side.
7. Use glue, tape, glue dots or a stapler to secure the headband extensions on either side of the completed reindeer head. Place the rectangles so the bottom lines up with the bottom of the reindeer head.

Link to download template:

<https://www.simpleeverydaymom.com/reindeer-headband-craft/>





You need

- Christmas ornaments of choice
- Mason jars
- 2-3 tablespoons white glitter
- 2-3 tablespoons clear glue
- Hot water
- Hot glue gun

Instructions

1. To get started, secure your ornament(s) to the bottom of the mason jar lid as shown below. You will need to use the hot glue gun.
2. Next, pour the clear glue and white glitter into the bottom of the mason jar. Add more for thicker glitter solution, or less for a thin texture. Add the hot water and then stir well. Note: if the glue and glitter clump up, you can place the jar in the microwave for 30 seconds at a time until they are gone - stirring between each interval.
3. Once you've created the glitter solution, fill the jar up to the rim with water.
4. Lastly, add hot glue to the inside of the jar lid and screw it on very tight before the glue dries. Let it cool in the fridge and then shake and enjoy the magic of snow globes!





For something a bit different this Christmas, gift a jar of prettily stacked brownie mix, which your recipient can transform into baked deliciousness with ease! All you need to do is stack the dry ingredients, write a note and voilà!

You need

- 1 cup plain flour
- 1/2 tsp baking powder
- 1 cup caster sugar
- 1/3 cup sifted cocoa powder
- 3/4 cup dark chocolate bits
- 3/4 cup milk chocolate bits
- 3/4 cup mini marshmallows

Instructions

1. Sift flour and baking powder together into a bowl. Spoon into a 1-litre capacity wide-lipped clear jar.
2. Top with a layer of sugar, then cocoa. Add dark chocolate bits, milk chocolate, then marshmallows. Seal jar.
3. Now simply write on a label the following instructions (or download from the link below) so your giftee can transform the mix into brownies: "To make me into brownies, preheat oven to 160°C and lightly grease and line a 20cm square cake pan. Melt 140g butter in a saucepan, cool for 10 minutes then whisk in 2 eggs. Add the contents of this jar and mix well. Spoon mixture into pan, bake for 30 minutes then leave to cool in pan. Cut into squares – and enjoy!"

Link to download labels:

http://d3lp4xedbqa8a5.cloudfront.net/s3/digital-cougar-assets/foodnz/2019/12/11/1576018929734_gifttags.jpg





You need

Peppermint scrub

- 1 cup white sugar
- 2 Tablespoons oil (I used melted coconut oil, but olive oil or avocado oil would work too)
- 6-10 drops peppermint essential oil (If you don't have essential oil, you can use peppermint essence or extract instead)
- 2-4 drops red food colouring (optional)

Coffee scrub

- ½ cup ground coffee (I use plunger/filter grind straight out of the bag)
- ½ cup white sugar
- 2 Tablespoons oil (I used melted coconut oil, but olive oil or avocado oil would work too)
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract

Lavender & Rosemary scrub

- 1 cup white sugar
- 2 Tablespoons oil (I used melted coconut oil, but olive oil or avocado oil would work too)
- 6-10 drops lavender essential oil
- Fresh rosemary & lavender (finely chopped)

Instructions

For all scrubs:

Add all ingredients to a small bowl and mix together well. Store in a covered jar.

To layer the peppermint scrub:

To create the layered effect, split the scrub into two bowls and add the red food colouring to one bowl and mix together well. Spoon layers of the red and white scrub into the jar you are using.



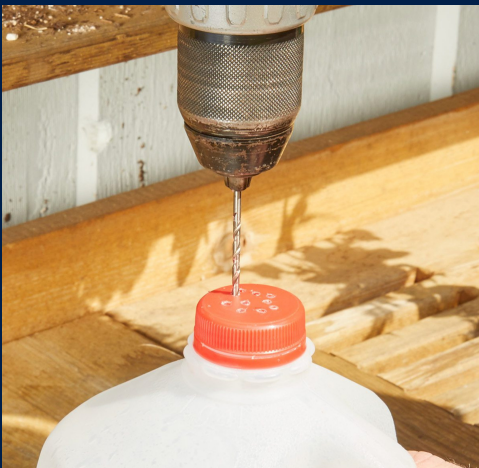


You need

- Kraft paper or brown card stock
- Colored card stock (in pink, red, dark brown, and cream)
- Red glitter card stock (optional)
- Scissors
- Glue stick
- Reindeer template (see link below)

Instructions

1. First rinse out the jug.
2. Then drill a few holes in the cap and add an air hole to the handle to help the water flow.
3. Fill up the old milk bottle with water and get watering!







Letter TO SANTA

Harcourts Cooper & Co



DEAR SANTA



FOR YOU!



MY NAME IS:

WHAT I WOULD LIKE MOST FOR CHRISTMAS IS:



TO SAY THANK YOU,
I'VE DRAWN

««THIS

PICTURE OF YOU
& LEFT

FOR YOU TO EAT.










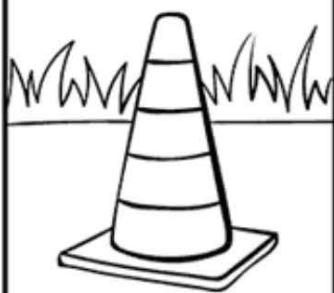








Merry Christmas

SEARCH & *Find*

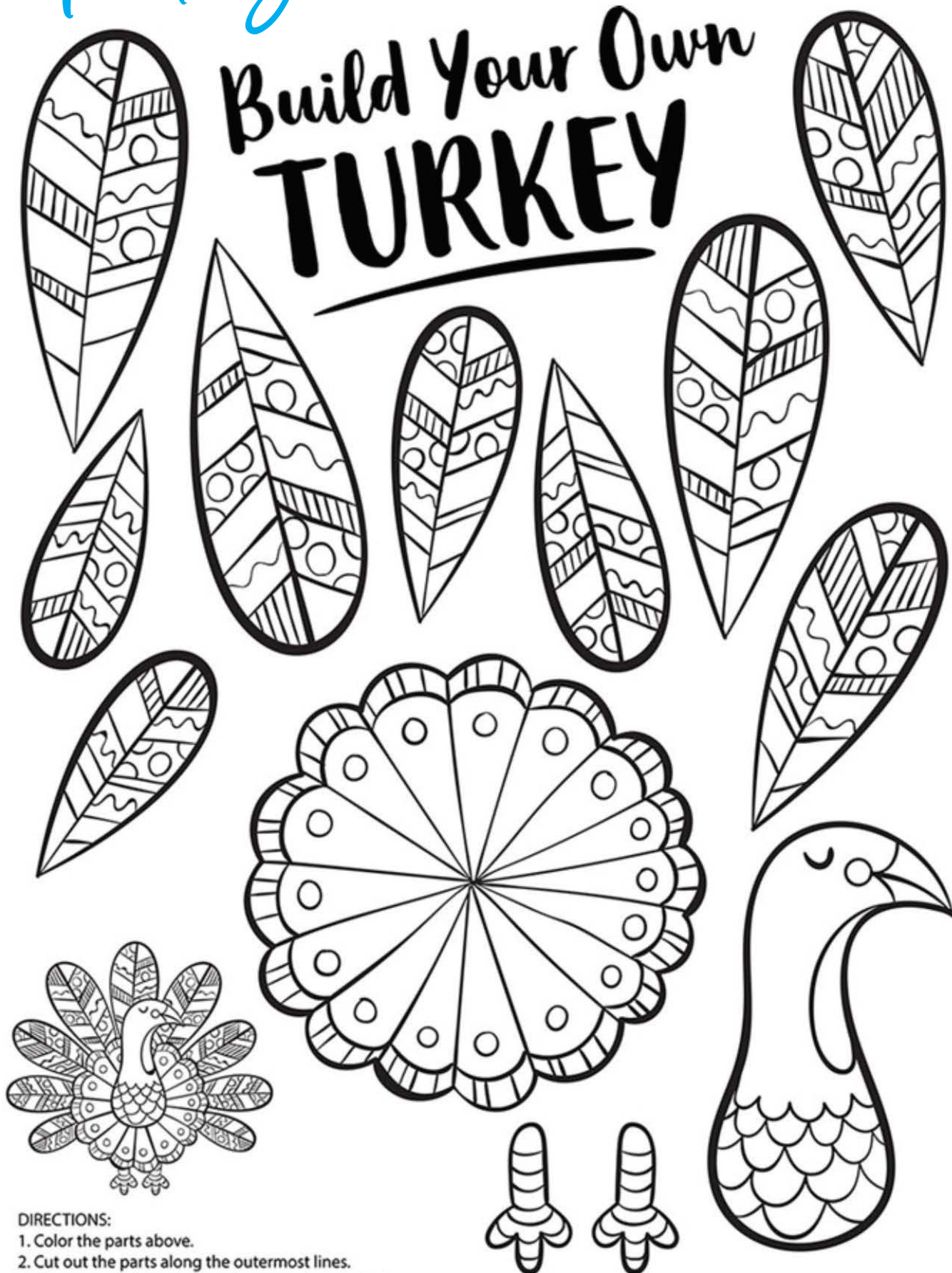
Harcourts Cooper & Co



ROADTRIP SCAVENGER HUNT			
COLOR IT WHEN YOU SEE IT			
 <p>BIRD</p>	 <p>BARN</p>	 <p>AIRPLANE</p>	 <p>BOAT</p>
 <p>CAR</p>	 <p>HORSE</p>	 <p>CLOUDS</p>	 <p>STOP SIGN</p>
 <p>FLOWERS</p>	 <p>TRAFFIC CONE</p>	 <p>COW</p>	 <p>WATER</p>
 <p>DOG</p>	 <p>BICYCLE</p>	 <p>TRAFFIC LIGHT</p>	 <p>TREES</p>

Turkey

Build Your Own TURKEY



DIRECTIONS:

1. Color the parts above.
2. Cut out the parts along the outermost lines.
3. Glue or tape the parts together to make a turkey!

EVEN MORE *Activities*



WEBSITES

-  <https://www.aucklandforkids.co.nz/>
-  <https://www.youtube.com/channel/UC5XMF3Inoi8R9nSI8ChOsdQ> - Art hub for kids
-  <https://www.vervemagazine.co.nz/lockdown-activities-for-the-kids/>
-  <https://www.clairturnbull.co.nz/recipes-news/lockdown-activity-ideas>
-  <https://www.thedenizen.co.nz/culture/best-virtual-galleries/>
-  <https://www.aucklandforkids.co.nz/whats-on/december-2021-events/>
-  <https://www.thedenizen.co.nz/culture/nostalgic-kids-movies-we-love/>

Recipes





These cute cookies make a lovely Christmas gift or party treat for kids.

Ingredients

Cookies

- 150 g butter, softened
- 1/4 packed cup of soft brown sugar
- 3 tbsp golden syrup
- 1 tsp baking soda
- 1 1/2 tsp boiling hot water
- 2 cups plain flour
- 3 tsp ground ginger
- 1 tsp cinnamon
- 1 tsp ground allspice

Royal Icing

- 1 egg white
- 2 cups icing sugar, sifted

Instructions

1. Preheat oven to 150 ° C.
2. Line 2-3 oven trays with baking paper.
3. Beat together butter, sugar and golden syrup until pale and creamy.
4. Mix baking soda with boiling water and add to butter mixture with flour, ginger, cinnamon and allspice.
5. Stir to combine into a pliable dough.
6. If not using at once, cover and chill for up to a week or freeze until needed.
7. Divide dough into 3 pieces and roll out each piece to 5mm thickness, using a little flour to dust the roller if necessary (avoid using too much flour as this dries out the mixture).
8. Cut dough into shapes using cookie cutters of your choice.
9. Carefully transfer to prepared baking trays, allowing a little space between biscuits for spreading.
10. Form unused dough into a ball and roll and cut again.
11. Bake until just starting to colour (about 15 minutes).
12. Remove from oven and allow to cool on the trays; they will harden as they cool.
13. Store in an airtight container until ready to ice.
14. To make Royal Icing, gently beat the egg white until slightly airy.
15. Add sifted icing sugar and beat for 10 minutes.
16. Spoon into a piping bag and pipe decorations onto cookies.

Allow to set before finishing with ribbon if desired.

Note: Ice biscuits with Royal Icing up to 5 days before serving (they will soften just a little once they have been iced).



This American fireside treat translates well to a Kiwi summer barbecue or campsite. Cooked over the heat of the embers, S'mores require nothing more than a packet of plain sweet biscuits, a block of chocolate and a bag of marshmallows. Once you've had one you'll definitely want s'more!

Ingredients

- 1 packet Marshmallows, for toasting
- 1 block Milk chocolate, or dark chocolate
- 1 packet Digestive biscuits, or bran biscuits

Instructions

1. First start a campfire and let it burn down to hot coals. Skewer marshmallows on the end of long forks or non-toxic wooden sticks (wood such as bay is toxic, whereas willow or manuka are fine) and turn above the coals until lightly toasted on the outside and softly melted inside.
2. For each S'more, place a chunk of milk or dark chocolate on a plain or bran biscuit. Top each with a hot toasted marshmallow and another biscuit.
3. Wait a few seconds before squishing together to allow the chocolate to melt and the marshmallow to cool so it doesn't burn your tongue. Now, have s'more!





Both the filling and the prepared uncooked rolls can be made in advance. Keep the filled uncooked rolls in the freezer ready to pull out, defrost and bake off when you need them.

Ingredients

- 370 ml evaporated milk
- 1 cup cream
- 1 small onion, grated (about 1/4 cup)
- 1 tsp mustard powder
- 1/2 tsp fine white pepper
- 500 g edam cheese, grated
- 1 32g packet of onion soup powder
- about 35 slices sandwich bread
- mayonnaise, or softened butter, to spread

Instructions

1. Place evaporated milk in a pot with cream, onion, mustard powder and pepper.
2. Heat until almost boiling.
3. Remove from heat, add cheese and soup powder and stir until cheese has melted and sauce has thickened.
4. Allow to cool before using (it will thicken further as it cools).
5. This mixture can be made in advance and stored in a container in the fridge for up to a week.
6. To cook rolls, preheat oven to 180 °C and line 2 oven trays with baking paper.
7. Spread one side of each slice of bread with mayonnaise or butter and remove crusts if desired (traditionally they aren't removed).
8. Spread 2 tbsp of the cooled cheese mixture on the unbuttered side of each slice, and then roll up firmly, placing joined-edge down on the prepared tray.
9. Bake until crisp and golden (15-20 minutes).
10. Allow to cool for a few minutes before serving.



Ingredients

- 20 medium-large strawberries, hulled for a flat base
- 100g Philadelphia Light cream cheese (Note: other brands of cream cheese can be too runny for this recipe; this is the one we've found works best.)
- 4-6 tsp icing sugar, to taste
- 40 mini dark-choc bits or chocolate chips

Instructions

1. Cut the top third off each berry and reserve. Stand berry bases on a serving platter.
2. Mix cream cheese and icing sugar until smooth and creamy.
3. Pipe or spoon 1 tsp cream onto flat berry tops.
4. Place reserved berry tops on top. Use the smallest piping nozzle to pipe mixture onto the tip of each strawberry "hat" (pom-pom) and onto "chest" (button).
5. Use tweezers to place 2 chocolate pieces onto each cream "face" (eyes).

Refrigerate until ready to serve.

Makes: 20



Ingredients

- 150g dark chocolate
- 50g butter
- 2 Tbsp honey
- 120g rice crispy cereal

To decorate:

- 24 pretzels
- 24 edible candy eyeballs
- 12 red smarties

Instructions

1. Line a 12 hole muffin tin with muffin cases.
2. Break the chocolate into chunks and place in a large microwave safe bowl.
3. Add the butter and honey to the bowl, then pop it into the microwave and heat in short bursts of around 30 seconds, stirring in between, until the chocolate has melted. Be careful not to overheat.
4. Stir well to completely combine the ingredients, then add the rice crispy cereal to the bowl.
5. Carefully mix together until the cereal is completely coated in the chocolate mixture.
6. Spoon the mixture into the muffin tin, dividing equally between the 12 cases.
7. Working quickly, decorate each crispy cake with 2 pretzels, 2 edible candy eyeballs and a red smartie, to make reindeer antlers, eyes and nose.
8. Once decorated, pop the crispy cakes in the fridge to chill for an hour or so until set.





Ingredients

- 1 ripe pineapple
- 1 pear (a little underripe works best)
- 2 mandarins, peeled and segments separated
- 3 kiwifruit, ends trimmed then chopped into sixths with skin left on
- 1 packet of strawberries, stems removed
- 1 packet of blackberries, blueberries or raspberries
- 1-1/2 cups red grapes
- 1-1/2 cups green grapes
- 1 bamboo skewer
- toothpicks

Instructions

1. Slice top and bottom off pineapple then cut a thin slice from the top. Press a star-shaped cookie cutter into the center of the thin slice then set star aside. Slice a little off the sides of the pineapple at an angle to create a cone shape. Push the bamboo skewer through the center, then skewer the pear on top, leaving the top of the skewer uncovered (you'll skewer the star on top at the end.)
2. Place pineapple onto a serving tray then insert toothpicks around pineapple and pear at a slight angle, breaking a little off if necessary, then add fruit. I found it easier to place most of the bigger fruit first then fill in with the smaller fruit like grapes. Add the pineapple star to the top of the skewer then serve.



CHOC-DIPPED MARSHMALLOW POPS

Harcourts Cooper & Co



Ingredients

- 20 large white marshmallows
- 200g white cooking chocolate, chopped
- Edible glitter and sprinkles to decorate
- Lollipop sticks or bamboo skewers

Instructions

1. Push a large marshmallow onto the end of a lollipop stick, without pushing it all the way through. Repeat with the remaining marshmallows and lollipop sticks.
2. Place the chocolate in a heatproof bowl over a saucepan of just simmering water (don't let the bowl touch the water). Cook, stirring occasionally, until melted. Transfer chocolate to a small heatproof jug.
3. Dip a marshmallow in melted chocolate. Gently tap on edge of jug to allow excess chocolate to drip off. Stand upright in a mug. Repeat with half the marshmallows and chocolate. Place in the fridge for 1-2 minutes to firm slightly. Sprinkle with edible glitter and/or sprinkles. Return to the fridge to set completely. Repeat with the remaining marshmallows, chocolate and decorations.





Ingredients

- 6 Arnott's Salada Original Crispbread
- 160g (1 cup, lightly packed) brown sugar
- 125g salted butter, chopped
- 2 x 180g blocks dark chocolate, melted
- 100g white chocolate, melted
- 50g green and red M&M's Minis
- Silver balls/sprinkles, to decorate

Instructions

1. Preheat oven to 180/160 fan forced. Line a 20 x 30cm slice pan with baking paper, allowing the paper to overhang the 2 long sides. Place crispbread over the base of the prepared pan in an even layer.
2. Combine the sugar and butter in a small saucepan. Cook, stirring, over medium heat until butter melts and the mixture is smooth. Bring to the boil. Cook, stirring, for 30 seconds or until thickened.
3. Pour the sugar mixture evenly over the crispbread. Place in the oven and bake for 5 minutes or until sugar mixture is bubbling.
4. Pour the dark chocolate over the crispbread and use a palette knife to smooth. Set aside until set.
5. Drizzle over white chocolate and sprinkle with M&M's and silver balls/sprinkles. Set aside until set completely. Break into pieces to serve.

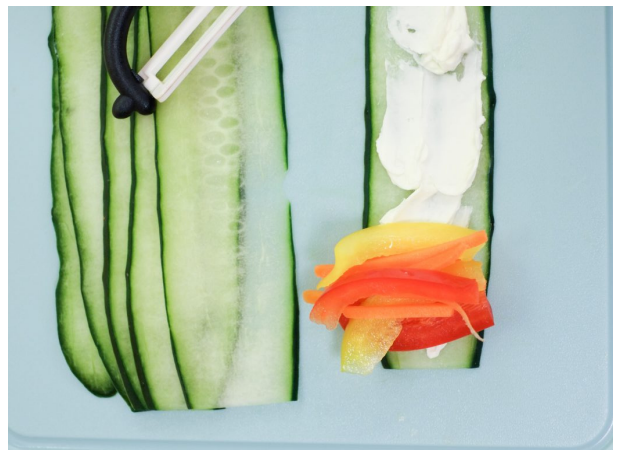


Ingredients

- 1 cucumber
- 1/2 cup cream cheese, softened to room temperature
- 1/2 cup of matchstick carrots
- a capsicum (or two, if you want varied colors)
- some optional herbs

Instructions

1. Soften cream cheese to room temperature and mix with a spoon to soften.
2. Wash and dry your cucumber. Using a vegetable peeler, slice into really thin strips (thinner cucumbers work best).
3. Cut capsicum into matchstick pieces. I used a quarter each of red and yellow, but you could just use one or the other if it's easier.
4. Spread a thin layer of cream cheese down each cucumber slice. On one end, place a handful of carrots and capsicum, along with fresh herbs if desired (optional).
5. Roll up and serve!





Ingredients and instructions

- The Red Layer

For this layer, I used a combination of watermelon, strawberries, and raspberries

- The White Layer

For this layer I used milk (you could use a milk alternative if needed) ripe bananas and cashews, I reserved half to make the base of the green layer. (cauliflower can be added to this layer to up the veggie content)

The cashews can be skipped if nut free is a requirement

- The Green Layer

For this layer, I added frozen mango and spinach leaves to the remainder of the white layer mix

Layer them, top with fruit if you wish and boom you are done a festive layered Christmas smoothie.



• Albany
 • Birkenhead
 • Browns Bay
 • Devonport
 • Greenhithe
 • Hobsonville
 • Long Bay
 • Mairangi Bay
 • Milford
 • NAI Commercial
 • NAI Property Management
 • North Shore Central
 • Property Management
 • Smales Farm
 • Support Office
 • Takapuna
 • Waiheke Island