

The cover features a large white rounded rectangle on a teal background. To the left is a white leafy branch. At the bottom left is a yellow sun with a white flower and a green chick. At the bottom right is a yellow chick on a white path. The background has soft pastel shapes in green, orange, and teal.

# Easter

— activity —

BOOK



Hi! I am Fernand!

This booklet contains lots of fun games for the Easter holidays. After the Easter egg hunt, it's time for mini-games with mazes, word searches, colouring... And many more!

Have fun!

**This booklet belongs to :**

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# EASTER EGG HUNT

1

I help keep out wind and rain and I am a PANE.

2

Where can you find something full of holes that can still hold water?

3

I have a tongue but no mouth.

4

You have to break me before you cook me.

5

I have four legs but I cannot walk.

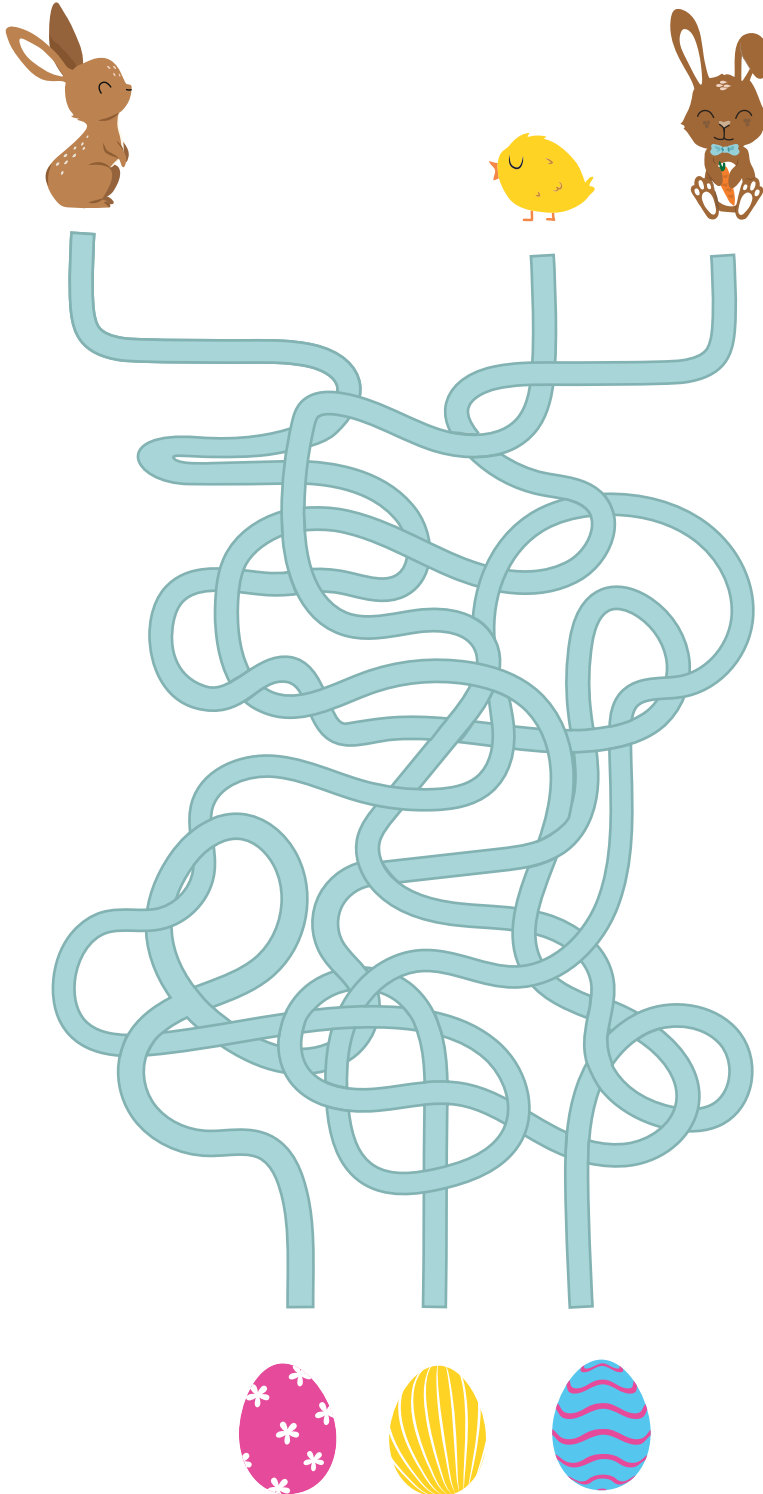
6

When it's time to sneeze, grab one of me, please!

# TANGLED ROADS

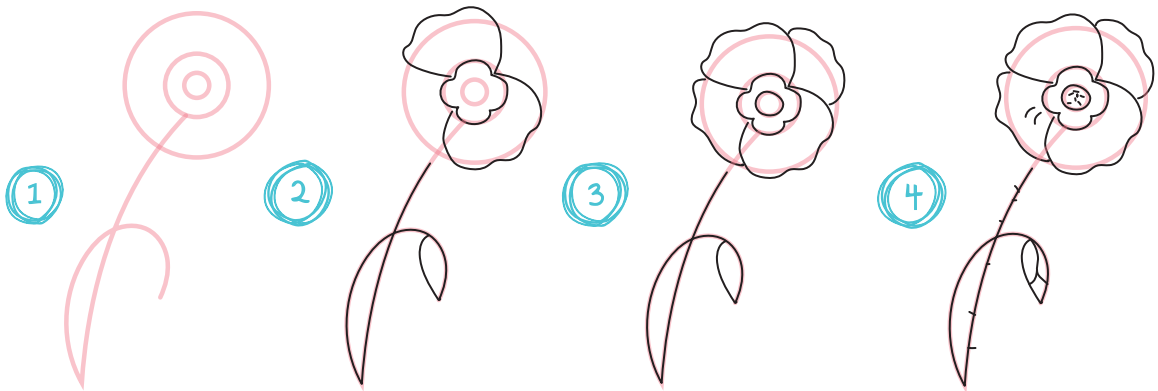
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WATCH OUT ! THE ROADS GOT TANGLED !  
CONNECT EACH THIEF TO HIS EGG BY FOLLOWING THE PATH  
THAT SEPARATES THEM.

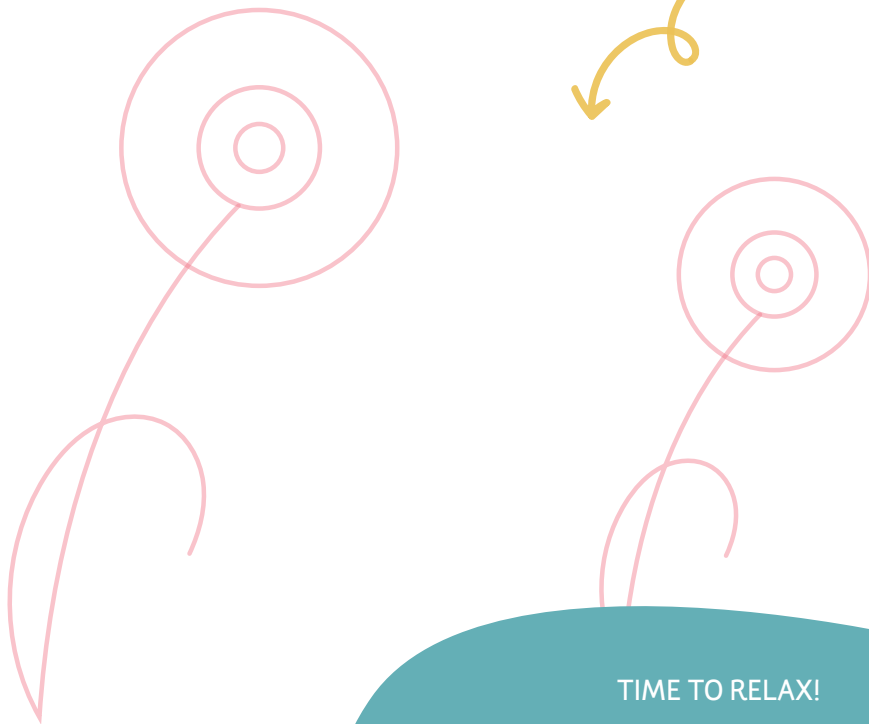


# DRAW ME

## A Poppy



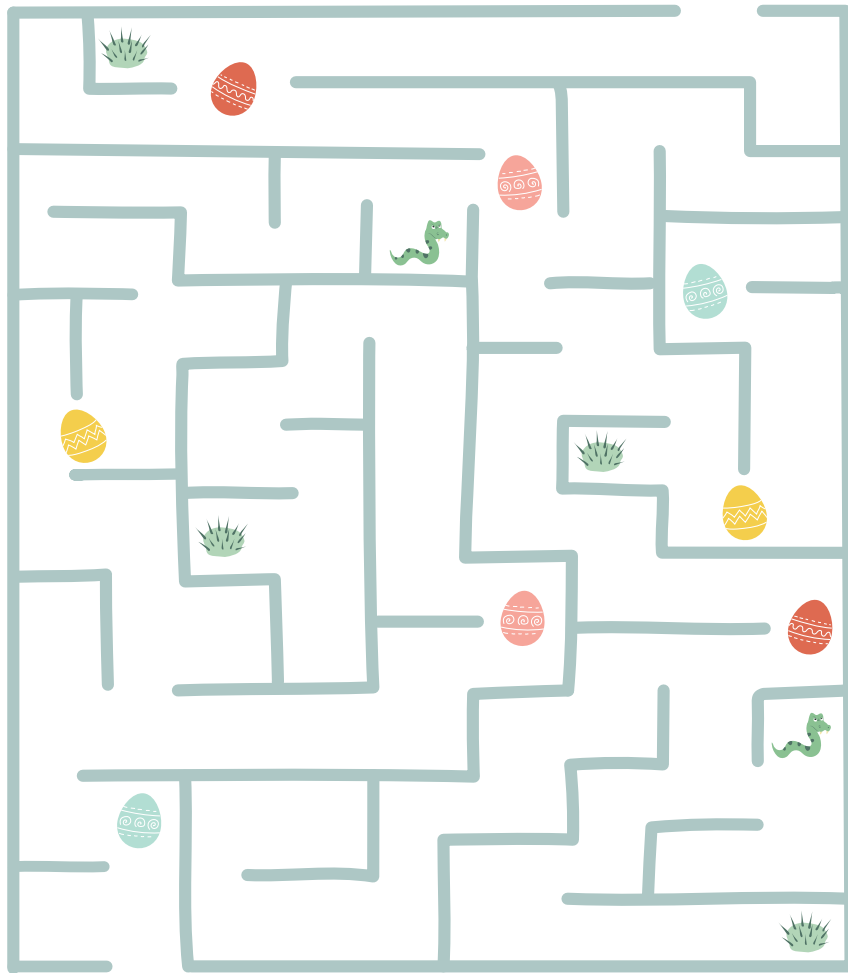
YOUR TURN !



TIME TO RELAX!  
TAKE ADVANTAGE OF THIS MOMENT TO LEARN HOW  
TO DRAW THE SPRING FLOWERS THAT  
YOU'LL FIND IN NATURE.

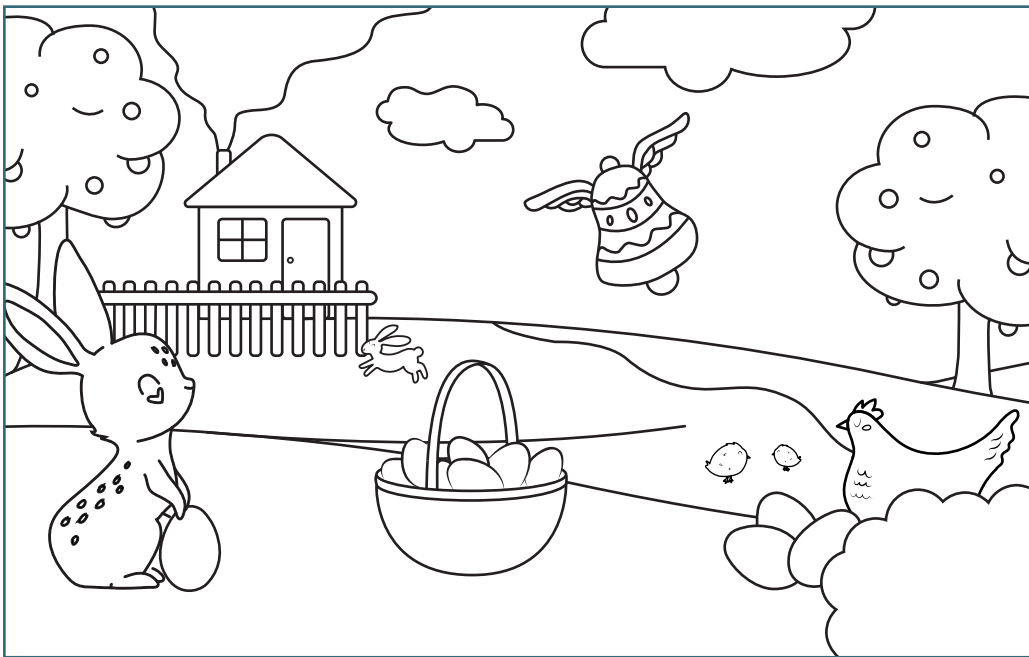
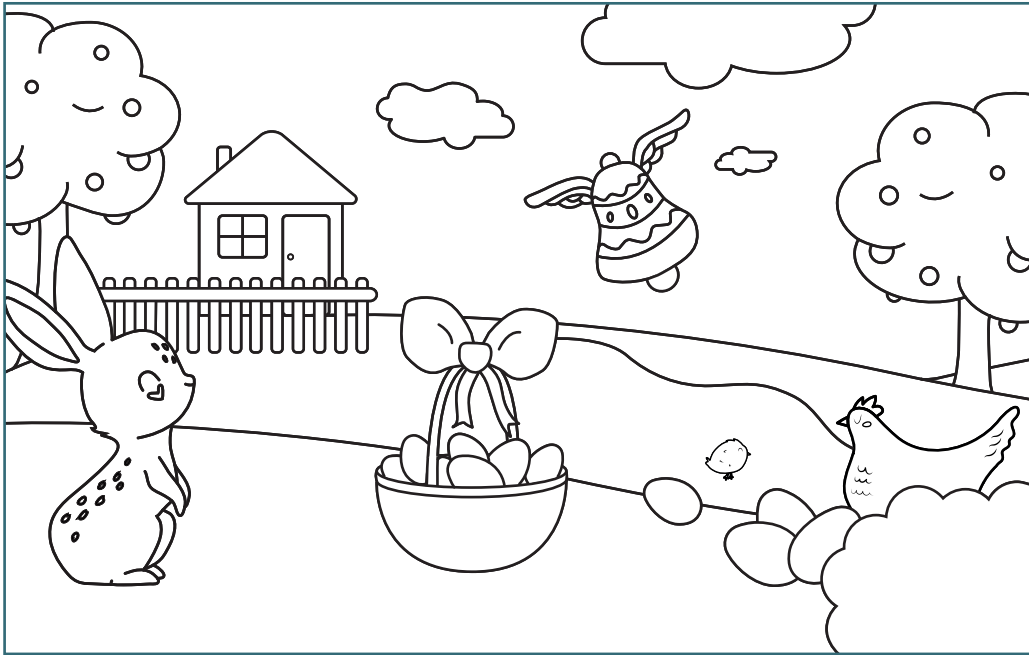
# MAZE

CROSS THE MAZE WITH YOUR CHICKEN BASKET AND COLLECT AN EASTER EGG OF EACH COLOUR. YOU CAN'T GO BACK, AND WATCH OUT FOR THE TRAPS!



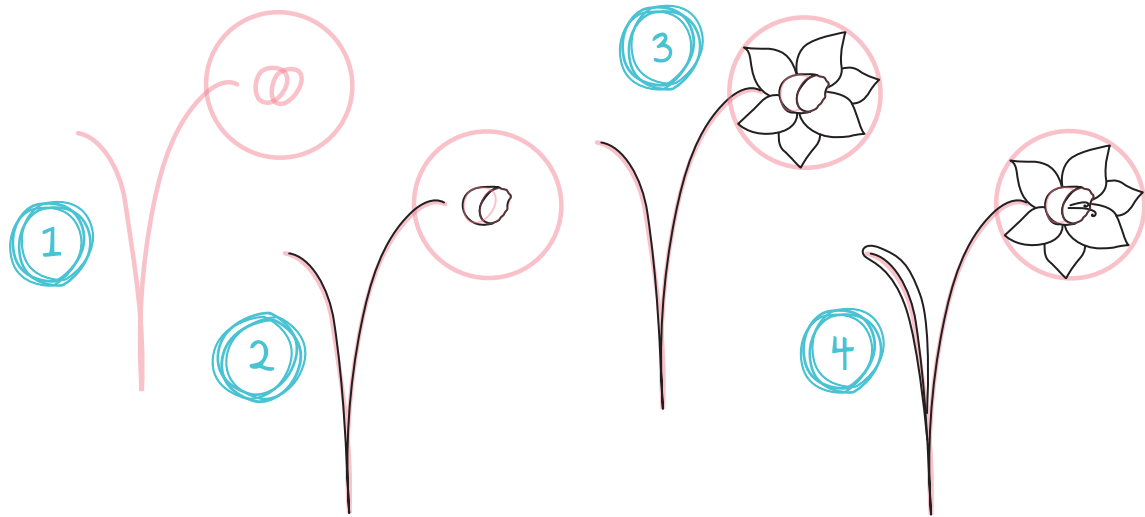
# SPOT THE DIFFERENCES

IT'S TIME TO GO ON AN EGG HUNT! BE SURE TO LOOK CAREFULLY!  
THERE ARE 7 DIFFERENCES BETWEEN THESE TWO PICTURES,  
CAN YOU FIND THEM?

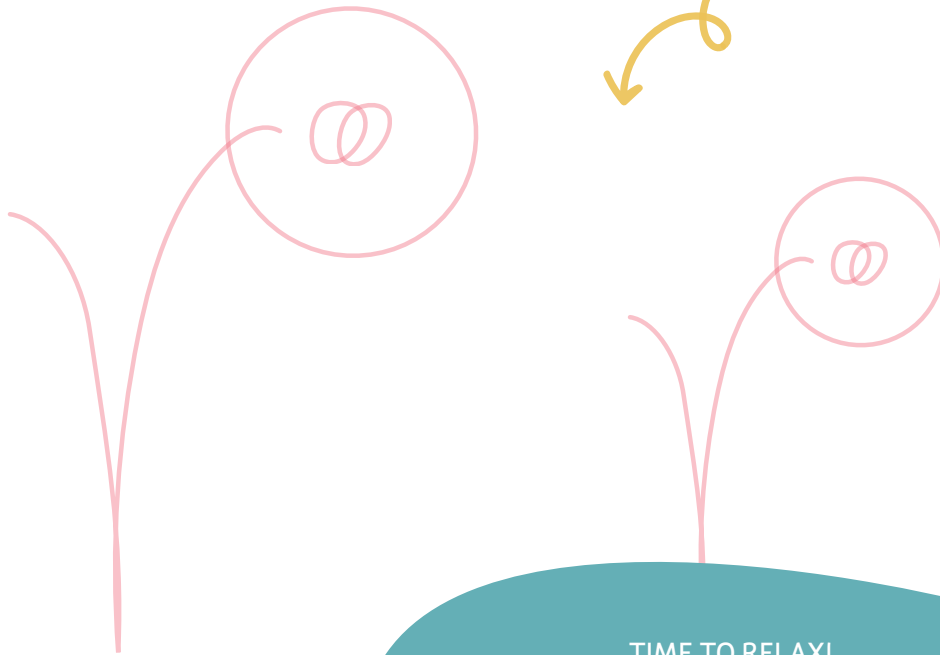


# DRAW ME

## A Daffodil



YOUR TURN !



TIME TO RELAX!

TAKE ADVANTAGE OF THIS MOMENT TO LEARN HOW  
TO DRAW THE SPRING FLOWERS THAT  
YOU'LL FIND IN NATURE.

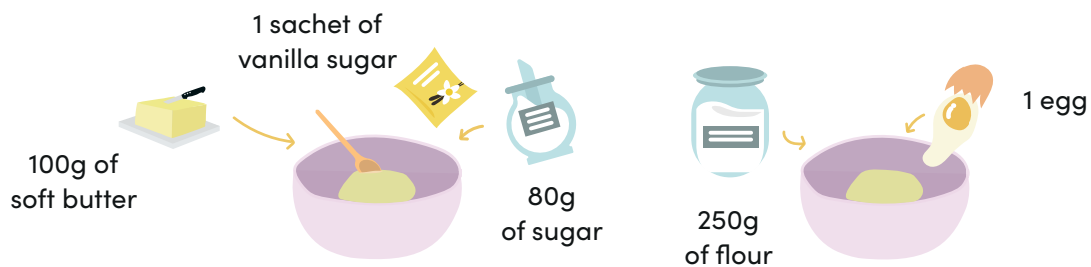


# RECIPE



## Easter Shortbread cookies

- 1 In a salad bowl, whisk the egg, sugar, butter, vanilla sugar and the sifted flour to obtain a homogeneous dough.



- 2 Form the dough into a ball and allow to rest for 30 minutes at room temperature. Spread the dough with a rolling pin on a floured work surface. Then, cut your dough with a pastry cutter.



- 3 Carefully lay the shortbread on a cooking sheet covered with greaseproof paper to prevent deformation. Bake them in a preheated oven at 180° C for 12 minutes.



- 4 Leave to cool.  
You can enjoy now.

### TIP

You can add chocolate chip by way of eyes on your bunnies.

