

WIN £25!

We love to see you taking part in our activities. Complete any of the pages in this booklet and send us a picture (of the page, of your baking, or of yourselves or something you find on the Springtime Bingo) to be entered into a **draw to win £25**.

Send your photos to communications@southwayhousing.co.uk or tag or message us on Facebook, Twitter or Instagram - we are @southwayhousing.

HELLO, SPRING!

Can you find all the spring and easter words in the puzzle below?

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

April
Daffodil
Find
Basket

Tradition
Spring
Eggs
Rabbit

Easter
Bunny
Chocolate
Chick

Happy
Bonnet
Sunday
Hunt

Tulips
Decorate
Parade
Family

Funky Egg




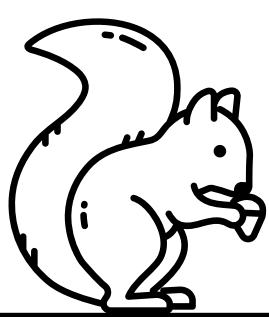
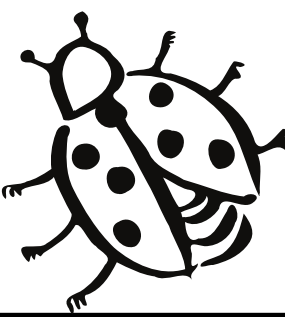
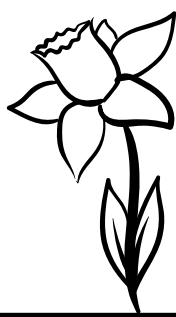

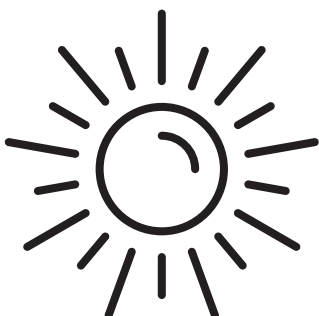

COLOURING

Colour the picture and finish by adding your own design on the empty egg:



Springtime Bingo

Can you find all of these things outside your house this season? You might have to head to your nearest park for some:

SEEDLING 	BUMBLEBEE 	BLOSSOM 
SQUIRREL 	LADYBIRD 	DAFFODIL 
GREEN LEAF 	THE SUN! 	SONGBIRD 

DID YOU KNOW?

You don't have to travel far to see nature in south Manchester. Try these local green spaces: Fletcher Moss Park, Didsbury • Fog Lane Park, Burnage • Chorlton Water Park, Barlow Moor Green Space, Chorlton • Ladybarn Park, Platt Fields Park, Chorlton

LET'S BAKE

RECIPE

Hot cross buns (makes 8)

INGREDIENTS

For the buns

400g strong white bread flour
7g sachet fast-action dried yeast
50g golden caster sugar, plus 1 tsp
1 tsp mixed spice
1 tsp ground cinnamon
250ml warm milk
1 medium egg (beaten)
50g melted butter

For the filling

Any dried fruit, chocolate chips or nuts

For the glaze

Any jam or honey

Mix

Heat your oven to 200C/180C fan/gas 6. Put the flour, yeast, caster sugar and 1 tsp salt in a bowl with the spices and mix. Make a well and pour in the milk, egg and butter. Mix with a spoon and finish mixing with your hands.

Knead

Knead the dough on a floured surface for 10 mins until it becomes smooth and springy. Transfer to a clean, lightly greased bowl and cover loosely with a damp tea towel. Leave in a warm place to rise until doubled in size – about 1hr.

Shape

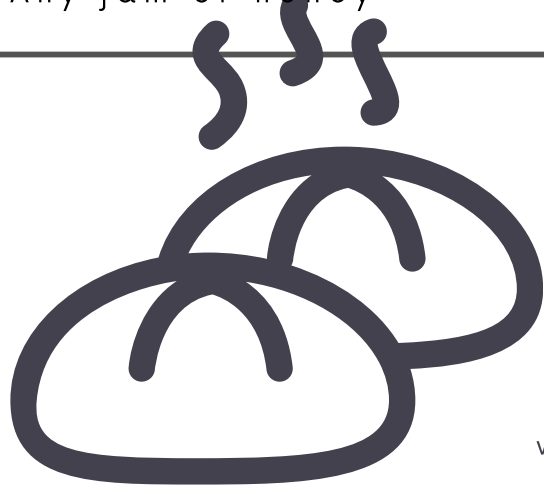
Stretch the dough out and scatter over your choice of filling. Divide it into 8 even portions, and roll each into a smooth round. Place on a greased baking sheet in rows leaving room between each. Cover with a tea towel again and leave in a warm place for 20 mins, until almost doubled in size again, or just touching.

Decorate

Mix the plain flour with 1 tsp sugar and 4-5 tbsp water to make a thick paste. Pipe on white lines (or any shape you like) using a piping bag, or a sandwich bag with the corner cut off. Bake the buns for 20 mins until light brown.

Finish

If you want to eat the buns untoasted, gently heat the glaze (jam or honey) in a pan or the microwave, and brush over the buns. If you are going to toast them, then don't glaze them as it will burn.



Adapted from a recipe on the BBC Good Food website:
www.bbcgoodfood.com/recipes/chocolate-chip-hot-cross-buns