

A Practical Guide



My Mini Monsters



Christmas
Decorations





Family Fun at Christmas!

Get your little monsters involved with the Christmas decorations using our jam-packed guide for everything from cards to cakes!

Keep reading to learn how to make:

Glittery Greetings Cards

Simple Snowflakes

Festive Streamers

Advent in a Tin

Merry Mince Pies

Santa's Supper

Glittery Greetings Cards

You will need:

- coloured card
- glue and scissors (take care!)
- glitter
- buttons
- ribbon

- 1) Before using glue, cover surfaces with old newspaper!
- 2) Pick a festive coloured card and fold in half.
- 3) Using old Christmas cards or wrapping paper, create a central image for the front of the card.
- 4) Add extra texture to the image using bits of ribbon, buttons or glitter - or anything you find that sparkles!
- 5) Add a greeting to the inside of the card and send! You could even decorate the envelope or add your own unique wax seal for a personal touch.

For an extra festive touch, why not search for a sprig of holly to stick to the card - dust with icing sugar or add salt to the edges for a frosty look - be careful with the sharp edges!





Simple Snowflakes

You will need:

- plain white paper
- scissors (take care!)

- 1) Take one piece of white paper and fold in half, then in half again.
- 2) Hold the paper with the two folded sides close to you and cut a rounded edge on the unfolded sides to make a quarter moon shape.
- 3) Make one big cut along each remaining straight edge but make sure not to cut the full length.
- 4) Fold in half again and make smaller cuts along both straight edges.
- 5) Open out to reveal your unique paper snowflake!

(As you get more confident, experiment with different shapes and sizes.)

Decorate your window frames with your beautiful snowflakes or attach string to hang on your Christmas tree!)

Festive Streamers

You will need:

- coloured paper
- scissors & sellotape

- 1) Cut or rip pieces of coloured paper into strips around 5cm by 30cm (so you can get four strips from an A4 sheet).
- 2) Curl the first strip into a loop and sellotape.
- 3) Add loops to form a chain, threading through each strip into another ring before sellotaping the end.
- 4) You should end up with a long string of colourful interlocking loops which can be strung from the ceiling, down the bannister or around the Christmas tree like tinsel!

Advent in a Tin

You will need:

- 25 empty tin cans
- tissue paper & ribbon
- paper & pens
- treats and sweets

- 1) Start saving your baked bean cans early! Remove the labels then wash out thoroughly and dry.
- 2) You can leave the cans as plain metal, paint them or add wrapping paper for an extra festive feel.
- 3) Add a number from 1 to 15 on each can, either on paper first or straight in with a thick marker pen.
- 4) Add treats to each can, from sweets and toys, to jokes and tricks.
- 5) Cover each can with tissue paper and seal with ribbon.
- 6) Arrange the cans in an interesting shape, maybe a tower or a tree shape, with all the numbers jumbled but clearly visible.
- 7) As each day dawns, open the corresponding can and enjoy the treat - it'll be much more fun not knowing what to expect!



Merry Mince Pies

You will need:

- 225g butter
- 350g plain flour
- 100g caster sugar
- 280g mincemeat
- 1 small egg or milk
- icing sugar to dust

Preparation time 30-40 minutes

Cooking time 20 minutes

- 1) To make the pastry - rub the butter into the flour to make a breadcrumb consistency. Mix in the sugar and a pinch of salt. Form a ball of dough using the heat of your hands to melt the butter which will bond the mixture. The dough should be firm and can be chilled for use later or straight away.
- 2) Preheat the oven to 200C/gas mark 6/fan 180C (remember it's best to get a grown up to do this). Grease the bun tray - you should be able to make 18 pies.
- 3) Dust your surface and rolling pin with flour, then roll the pastry to a 2-3mm thickness. Use a fluted 9-10cm fluted cutter to make 18 bases and a star cutter to make 18 lids. Line each bun hole with a base, fill with mincemeat and top with a pastry star.
- 4) Brush the tops of the pies with beaten egg or milk. Bake on the middle oven shelf for 20 minutes until golden.
- 5) Leave to cool for 5 minutes then move to a wire rack and dust with icing sugar. When completely cool, store in an airtight container for up to four days - if they don't get munched before then!

Santa's Supper

You will need:

- 200g unsalted butter
- 85g light muscovado sugar
- 85g caster sugar
- 1 egg
- 225g self raising flour
- 50g plain chocolate, chopped
- 50g white chocolate, chopped
- 85g glace cherries, chopped

Preparation time 15 minutes

Cooking time 14 minutes

- 1) Preheat the oven to 190C/gas mark 5/fan 170C (ask an adult). Grease and/or line a baking tray.
- 2) Beat the butter, sugars and egg until smooth. Fold in the flour, chocolates and cherries plus 1/2 teaspoon salt.
- 3) Spoon the mixture onto the trays in large round blobs, with enough space for them to expand whilst cooking.
- 4) Bake on the middle oven shelf for 12-14 minutes until golden. Leave to cool for 5 minutes then move to a wire rack. When completely cool, store in an airtight container.

