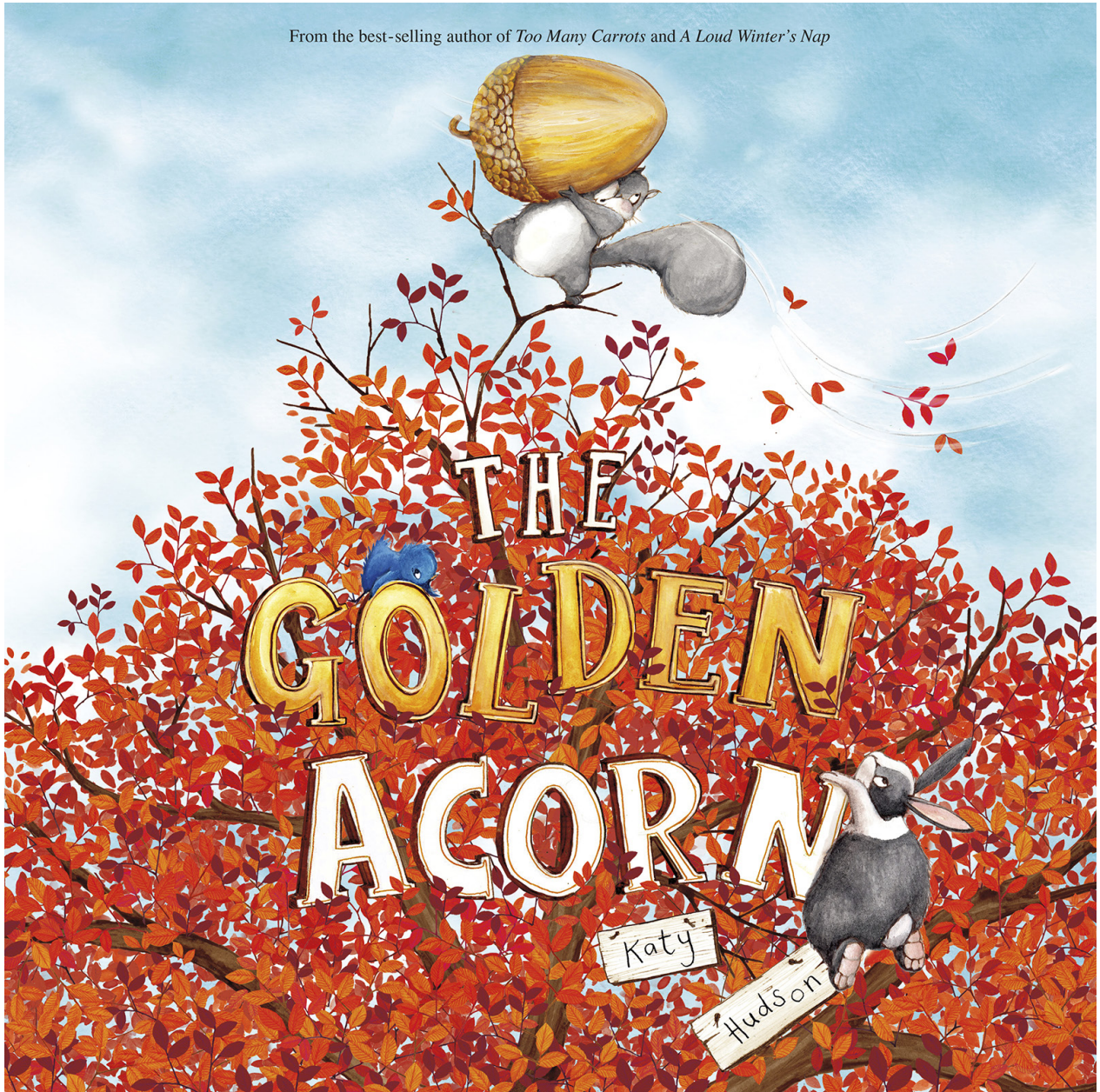


THE GOLDEN ACORN

Activity Kit

From bestselling author Katy Hudson



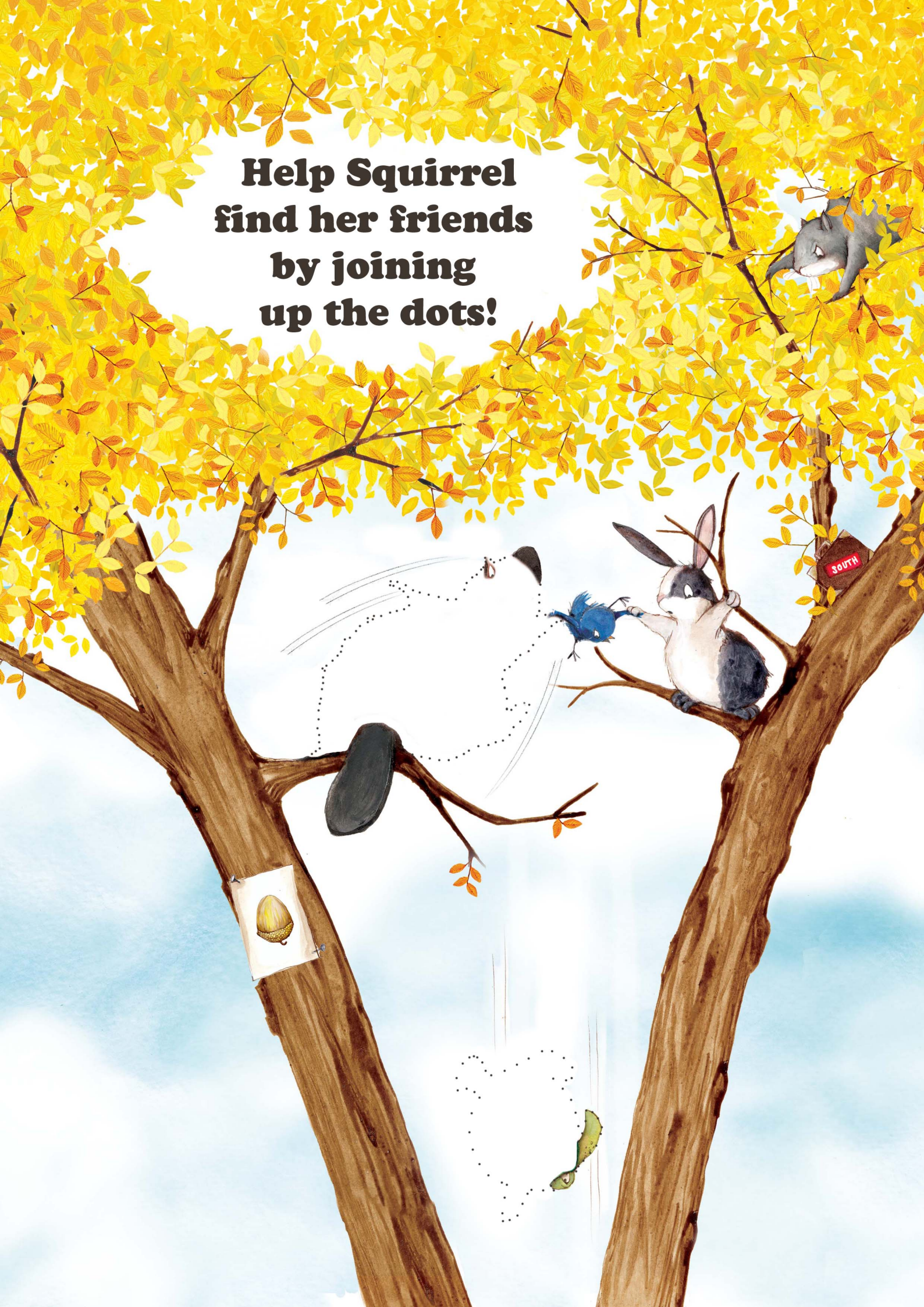
Includes:

- Dot to Dot Activity
- Colouring Sheets
- Maze
- 3D Squirrel
- Recipe
- Spot the Difference

raintree 

a Capstone company — publishers for children

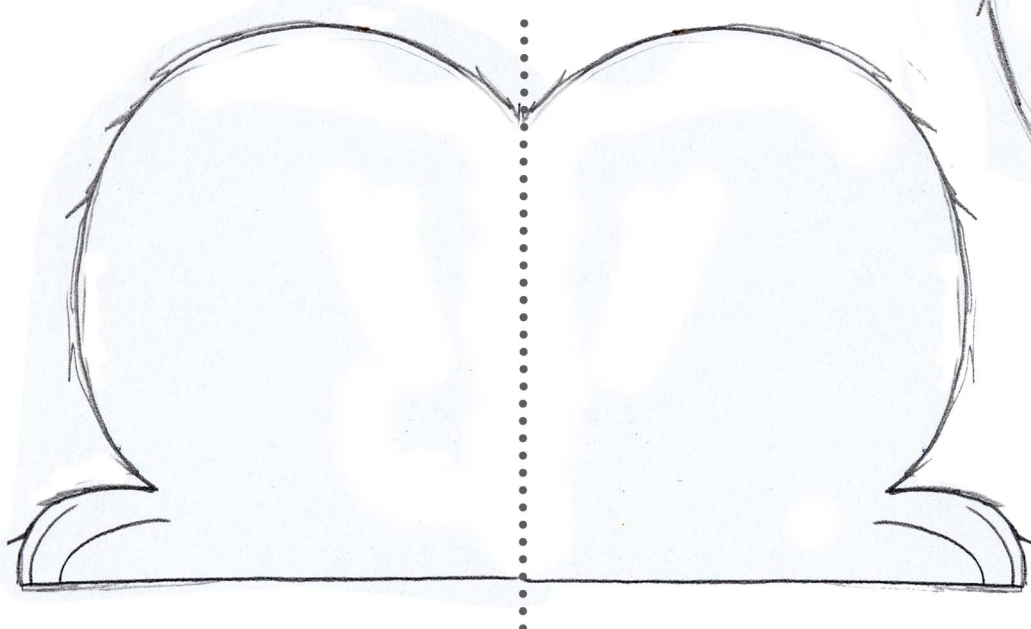
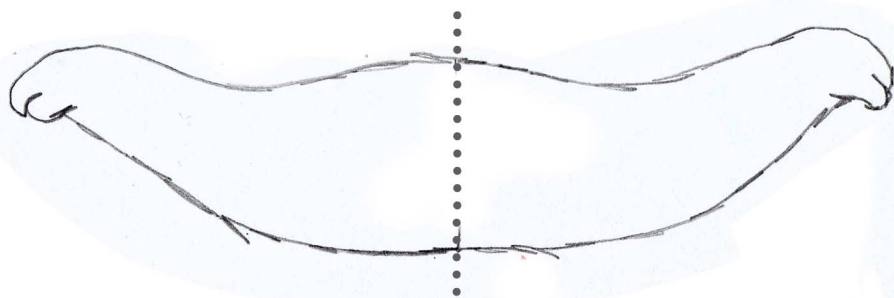
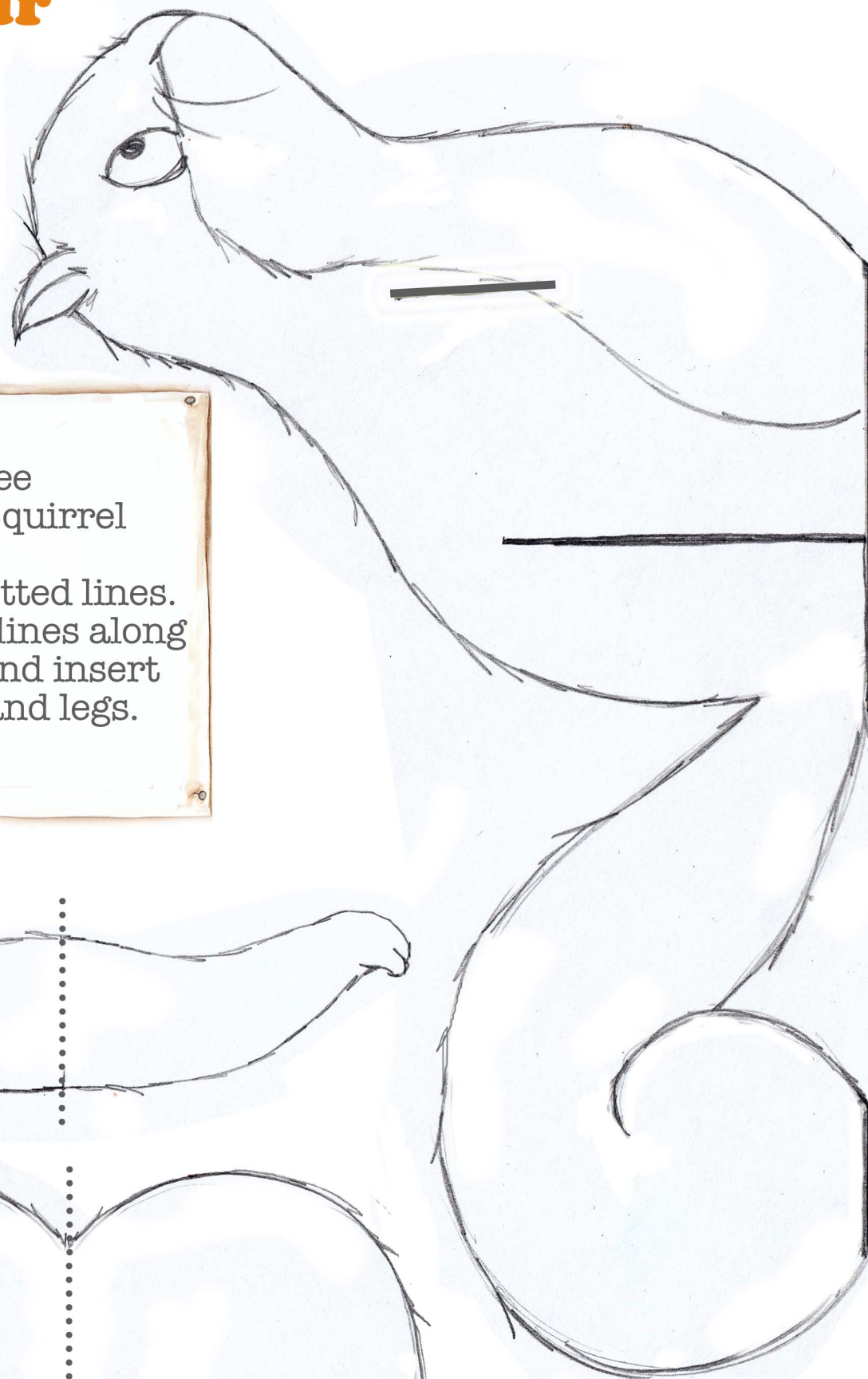
**Help Squirrel
find her friends
by joining
up the dots!**



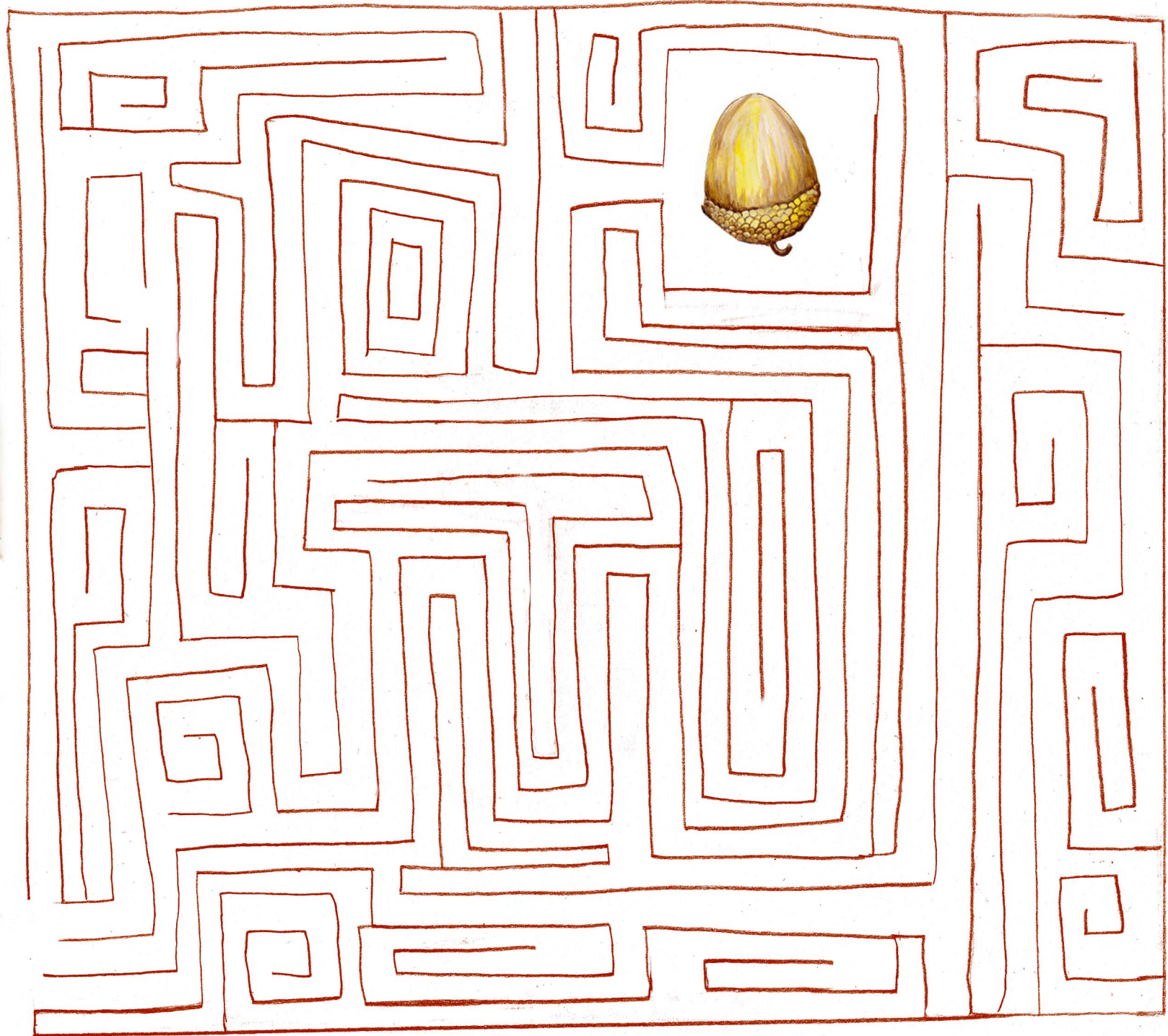
Make your own 3D Squirrel

Cut _____
Fold

Colour in the three separate bits of Squirrel and cut out.
Fold along the dotted lines.
Cut the two bold lines along Squirrel's body and insert Squirrel's arms and legs.



**Can you
help
Squirrel
find the
GOLDEN
ACORN?**



SPOT THE DIFFERENCE

Can you spot the 6 differences between the two scenes?



MINI PUMPKIN PIE Recipe

Best enjoyed with friends!

INGREDIENTS

1 cup of pure pumpkin purée
1/2 cup of Greek yogurt
1 egg
1/4 cup of pure maple syrup or
honey
2 teaspoons of pumpkin pie spice
12 pre-made frozen tart shells
(or you can make your own)
freshly whipped cream
(if desired)
large liquid measuring cup or
bowl with a pouring spout
whisk
baking tray



METHOD

- Line your frozen tart shells up on baking tray
- Whisk pumpkin puree, greek yoghurt, egg, honey or maple syrup and spices until the mixture is smooth and the ingredients are completely blended.
- Carefully pour the mixture into the mini pie shells until they're nice and full.
- Place in a 350 degree oven for 30-35 minutes.
- When the baking time is up, the mini pumpkin pies should be golden and no longer jiggle
- Allow them to cool and then top with a little freshly whipped cream and serve.