

Community Short Breaks: Families
STAYING SAFE—KEEPING CONNECTED
Virtual Activities—Edition 4

Check out our new Instagram account at dadlg08



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If you have any ideas for activities, puzzles or games or just want to get in touch we are still here on Facebook, Twitter, our website and at the usual email address.

Picture Quiz

Can you name these animals ?

1.



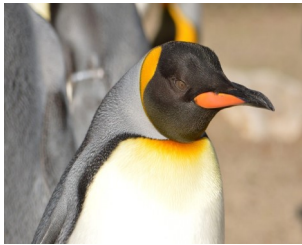
2.



3.



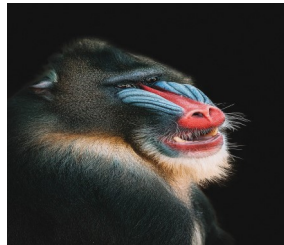
4.



5.



6.



7.



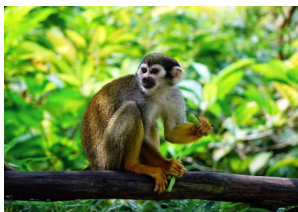
8.



9.



10.



11.



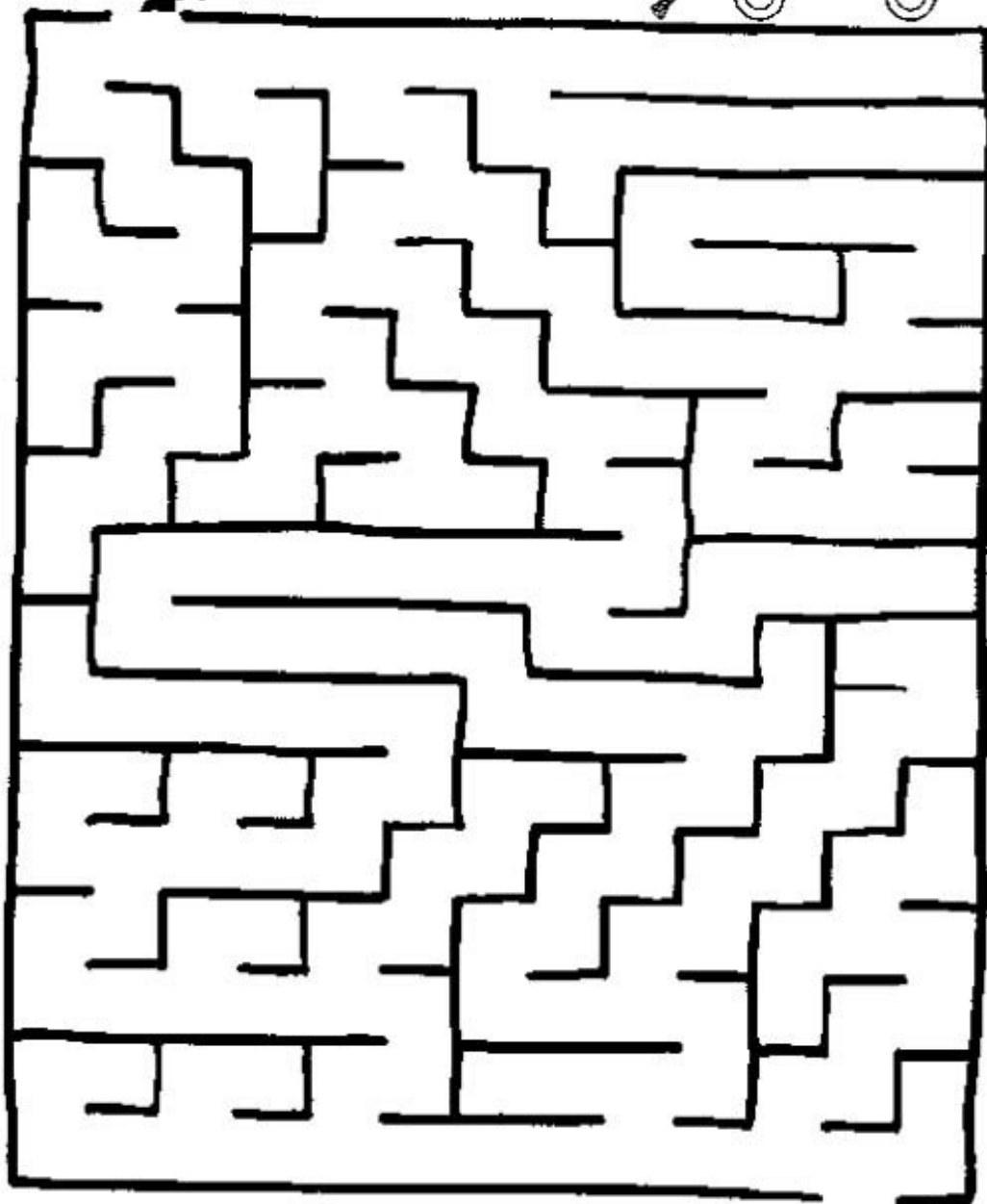
12.



Will you help these animals
make it to the finish?



Start



Finish

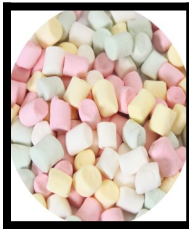


Can you join the dots?

Colour in the picture when it's finished.

Marshmallow Squares

You need a
pan



You need a
Square Tin



Ingredients

**1/4 cup
of Butter**

**4 cups of
mini
marsh-
mallows**

**5 cups of
rice
cereal or
cornflakes**

You could use any cereal you like.

Safety first—parent/carer help may be needed.

1. Using a large saucepan melt the butter over a low heat.
2. Add marshmallows and stir until they have melted and are well blended.
3. Stir constantly for another 2 minutes.
4. Remove from heat.
5. Stir in cereal until well coated with the butter mixture.
6. Put the mixture into a square tin and press down evenly and firmly.
7. Leave to cool and then cut into squares.

Gluten Free Cupcakes



**For Cup-
cakes**

**150g
Unsalted
Butter Sof-
tened**

**150g
Unrefined
golden
caster sug-
ar**

**150g
Gluten
Free Self-
Raising
Flour**

**3 Large
Free
Range
Eggs**

**For the
Butter
cream**

**50g
Unsalted
Butter
(softened)**

**200g Icing
Sugar**

**1 tsp
Vanilla
Extract**

You could try adding chocolate chips, toppings or
flavoured icing to the buttercream



Safety first—parent/carers help may be needed.

Let's get cooking!

1. Preheat the oven to 180°C (160°C fan) Gas Mark 4. Line a cupcake tray with 12 paper cupcake cases,

2. Using a wooden spoon or electric mixer cream the butter and sugar together until light and fluffy. Gradually beat in the eggs, one at a time.

3. Add flour and mix lightly until well combined and divide the mixture between the cupcake cases.



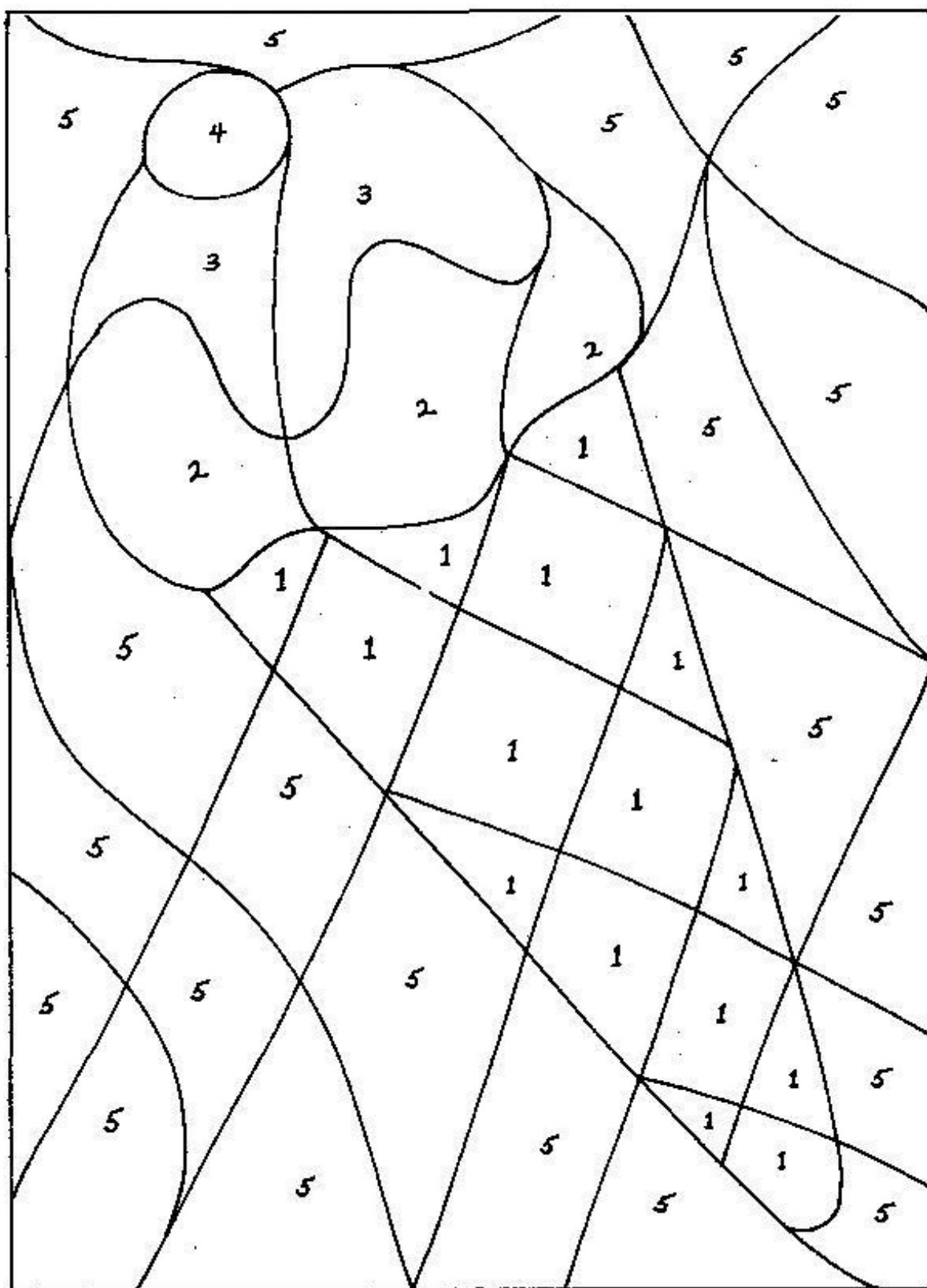
4. Bake for 20-25 minutes or until golden brown and firm to touch. Remove from oven and leave to cool.

5. Make the buttercream by beating together the butter and icing sugar until smooth using a wooden spoon or electric mixer. Add a few drops of vanilla extract for flavour. You could add a splash of milk if you need to loosen the icing.

6. Using a spoon or a piping bag decorate your cupcakes to finish.



1-Brown 2-Pink 3-White 4-Red 5-Blue



1 Brown

2 Pink

3 White

4. Red

5. Blue

Photo Gallery



This is the page where we'll share photos of the things you're doing.

Carry on
Staying Safe—Keeping Connected
From everyone at DADLG!

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**DADLG
DURHAM**

@dadlgdurham



dadlg08



Contact Us



DADLG

Vane Tempest Hall
 Maynard's Row
 Gilesgate
 Durham
 DH1 1QF



07592 366454



dadlg08@gmail.com