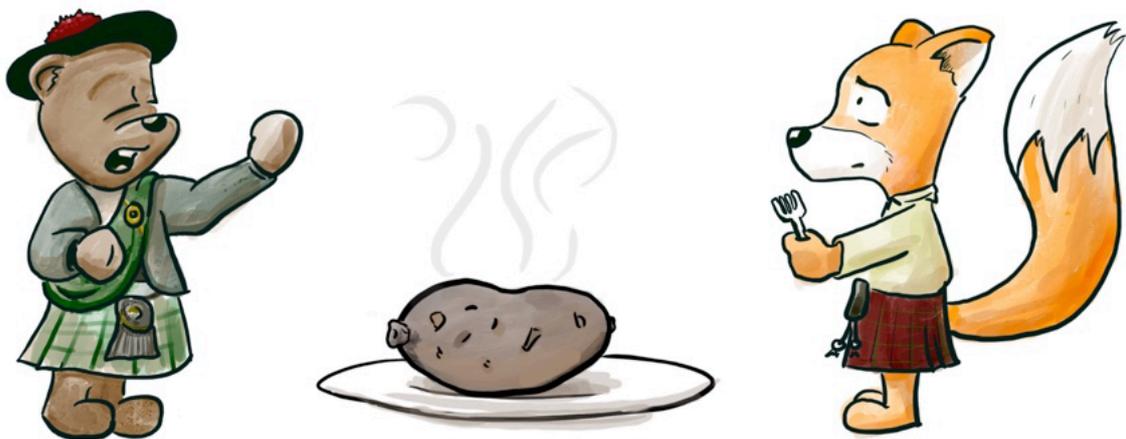


Burns Night Activity Pack for Kids

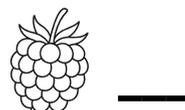
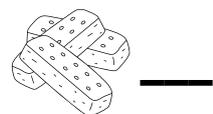
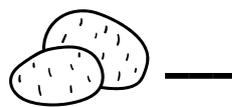
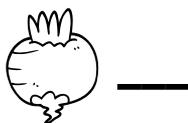
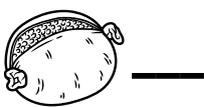


www.thebearandthefox.com

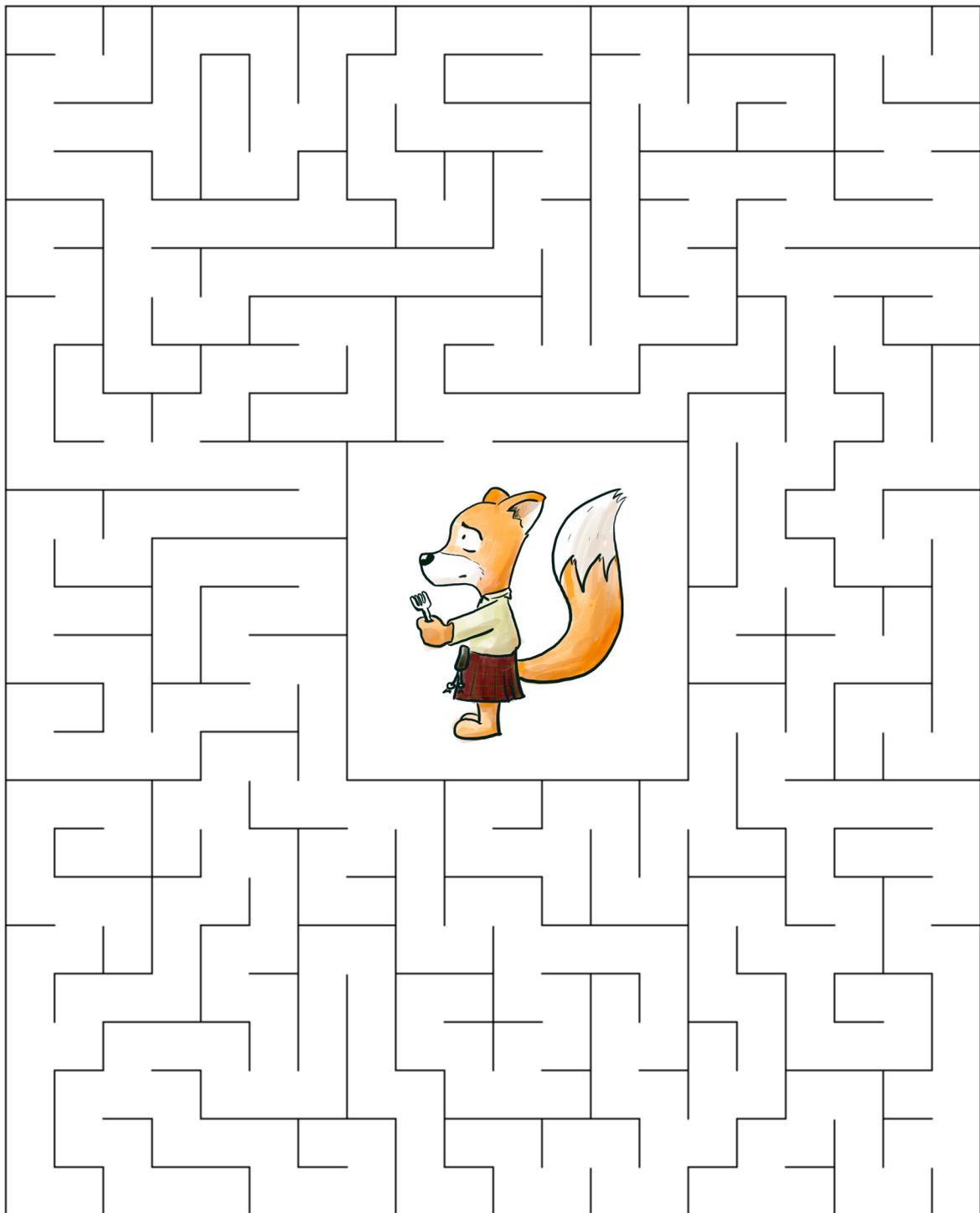
Burns Supper Seek-and-Find



Getting ready for Burns Supper: haggis, neeps and tatties for the main course; cream, oats, raspberries and honey for Cranachan; and some shortbread. Count how many of each you can find!

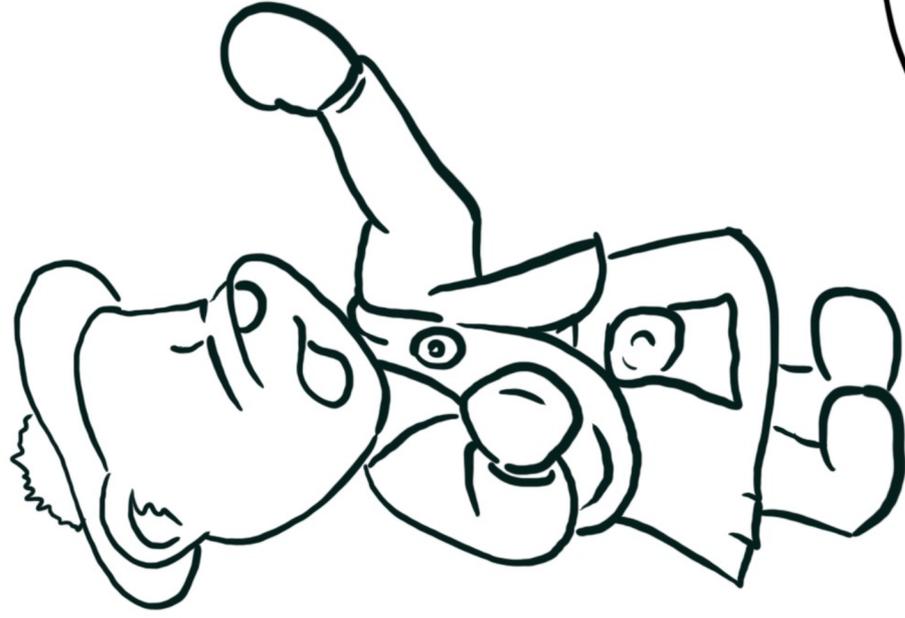


Can you help hungry Fox find his way to the haggis?

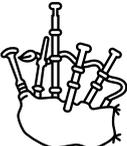
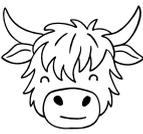


Bear and Fox are celebrating Burns Night.

Colour in the picture.

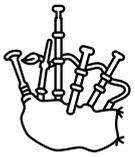


Scottish Sudoku

Complete the pattern. Use each symbol only once in every row, column and 3x2 block.



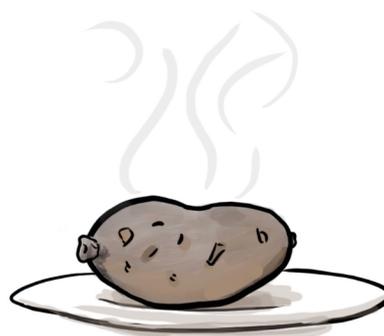
Burns Night Word Search

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

Haggis
Neeps
Tatties
Piper

Auld Lang Syne
Rabbie Burns
Selkirk Grace
Scotland

Bard
Poems
Supper
January



CRANACHAN DESSERT



Serves 6-8

Suitable for: vegetarian, lactose free, nut free, gluten free

Ingredients:

- 50g oatmeal OR oats (use GF if required)
- 500ml cream suitable for whipping
- 300g raspberries, fresh or frozen
- 2 tablespoons runny honey
- 2 tablespoons whisky (optional)

Directions:

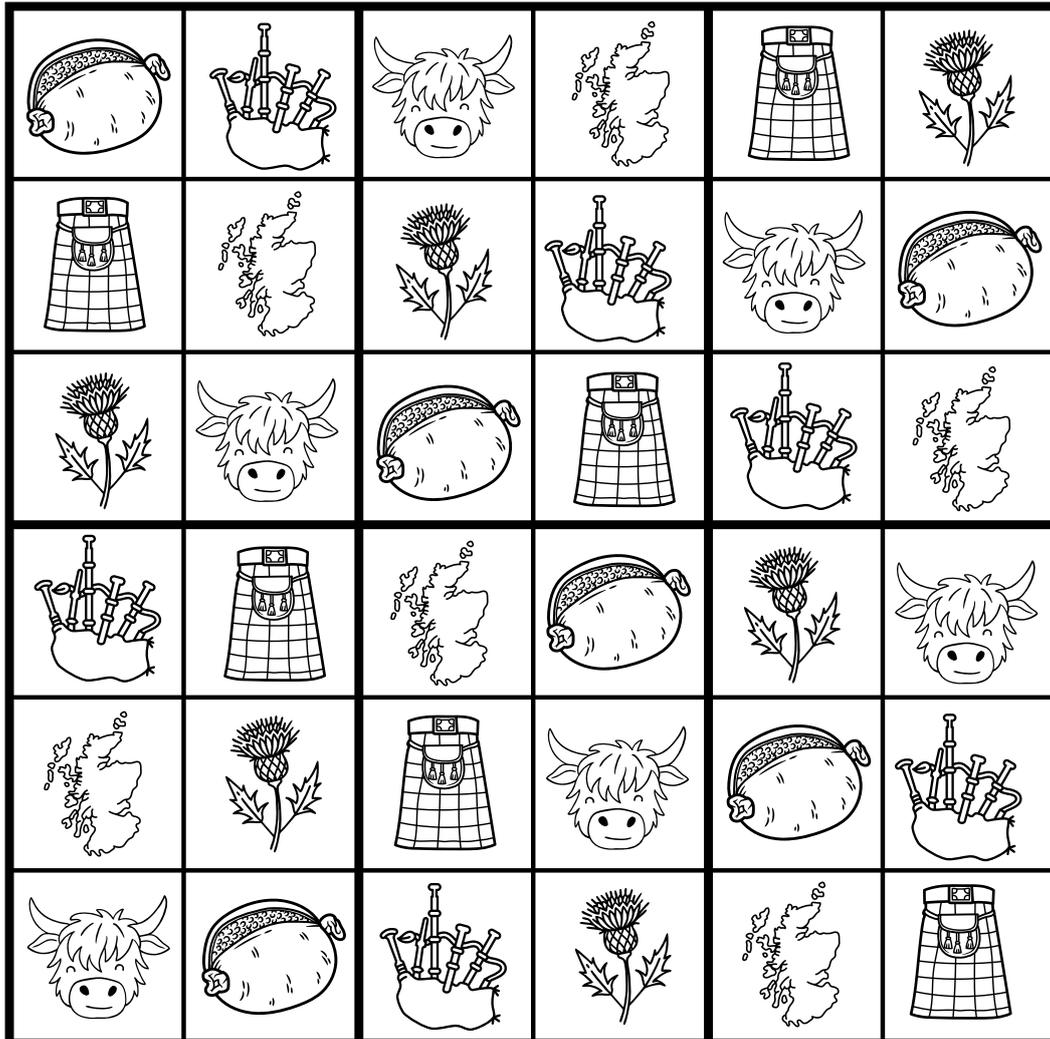
1. If using frozen raspberries, take them out the freezer at least two hours before to thaw.
2. If using oats, blitz them in a blender until they resemble coarse oatmeal (I haven't found GF oatmeal yet, so I do it this way).
3. Dry roast the oatmeal/ oats in a large, flat bottomed frying pan on a medium heat until golden and giving off a slightly nutty smell - careful that they don't burn! Set aside to cool.
4. Whip the cream into soft peaks being careful not to over whip (I use lactose free cream for this and it works fine).
5. Stir in the honey, and whisky if using (I leave it out when making Cranachan for children or coeliacs).
6. Crush half the raspberries and gently fold them into the cream with a fork to create a ripple effect.
7. Reserve a few of the whole raspberries, then fold the rest into the cream too.
8. Lastly, fold in the roast oatmeal/ oats and transfer the mixture into a pretty serving bowl.
9. Garnish with the reserved raspberries and leave to chill in the fridge for at least 1 hour.

SPOILER ALERT!

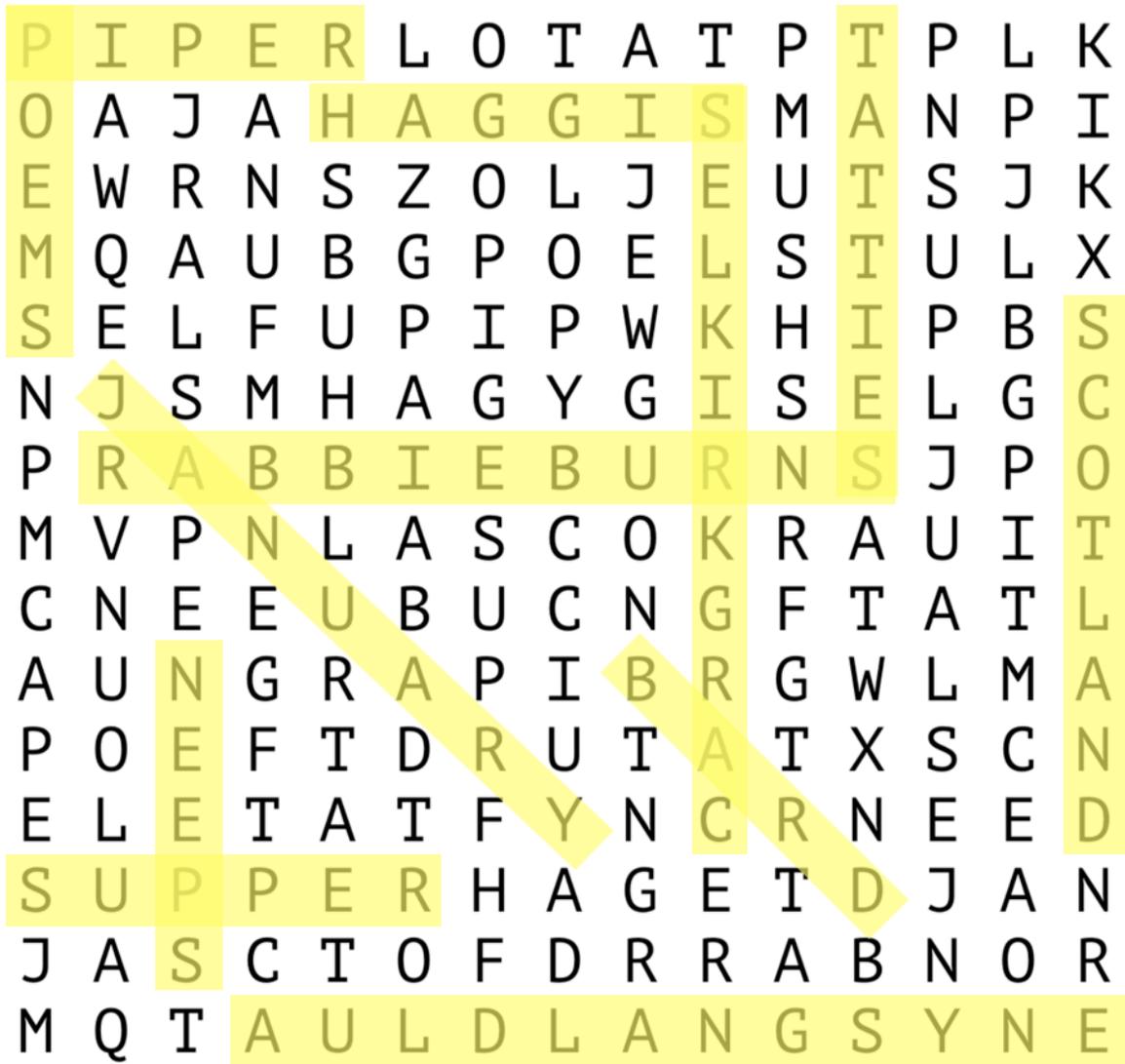
solutions ahead

Scottish Sudoku

Solution



Burns Night Word Search



Haggis
Neeps
Tatties
Piper

Auld Lang Syne
Rabbie Burns
Selkirk Grace
Scotland

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