

# get CRAFTY

LEONORA BAMFORD AND NANNY ANITA SHARE THEIR FAVOURITE SPRING ACTIVITIES TO DO THIS EASTER

Spring is easily one of my favourite times of the year, and I love teaching the children about the start of new life. We enjoy planting bulbs and watching new shoots grow in the garden, and we spend whole days outside. We're lucky to have a lambing shed behind our house and my children love helping to deliver these little bundles of joy. My daughter in particular loves bottle-feeding the orphaned lambs. It really is a magical experience.

Spring has also brought with it the birth of my beautiful little boy, with whom we're all completely smitten. To keep the other two entertained, Anita and I have been dreaming up lots of little crafts, and for our family outing, we're going to be joining the Moomins on their botanical adventure at Kew Gardens.

I'm a complete sucker for an Easter treat, too, so we'll be trying our hand at these simple but delicious biscuits (right). There are so many wonderful cooking classes for the whole family at Daylesford Cookery School, I'll definitely be signing up to brush up on my cooking and baking skills for the rest of the year. 🍪



Add a spring flourish to her outfit with a bright faux-flower hair garland

ROCKAHULA HAIR GARLAND  
£12 JOHNLEWIS.COM

These biscuits will be crispy on the edge and slightly squidgy in the centre



## DAYLESFORD'S CLASSIC BUTTER & VANILLA BISCUITS

You will need:

- 140g salted butter, cold and chopped into small cubes
- 280g plain flour
- 140g soft brown sugar
- 1/2 tsp vanilla bean paste
- 1 egg

### Method

- Rub the butter and flour together between your fingertips until you have a bowl of something resembling fine breadcrumbs.
- Add in the sugar and vanilla, and mix with a wooden spoon until it is just combined.
- Pop in the egg and mix with a spoon until a dough forms – it will be a fairly firm dough which is slightly sticky to the touch.
- Squeeze the roll into a sausage shape and sandwich it between two sheets of cling film. Roll it with a rolling pin until it is about 2cm thick and chill for 30 minutes. On a lightly floured surface, roll your dough out to 1.5cm thick and using a biscuit cutter of your choice, cut out as many shapes as you can.

- Transfer the shapes onto a baking sheet lined with parchment and chill again for 20 minutes. In the meantime, switch your oven on and allow it to pre-heat to 170°C.
- Pop your cold baking tray directly into the hot oven for 7-10 minutes. Bake until the biscuits start to turn golden brown at the edges. Allow to cool before decorating.



COTTON FLEECE SWEATER  
£36 JJPARK.COM



PHOTOGRAPHY: HELENE SANDBERG

## PAINTED CHICK EGGS

You will need:

- eggs (hard boiled and left to cool)
- acrylic paint
- paintbrush
- black marker

### Method

- Paint the bottom half of the egg in white and let it dry.
- Paint the top half yellow, allow to dry.
- Using a black marker, draw a face for the chick on the yellow part.



## THE ROBOT ZOO

This spring, the children and I will be heading to the Horniman Museum & Gardens in Forest Hill to see the new Robot Zoo. This fascinating exhibition features larger-than-life animals recreated using various machine parts – so you can see just how their real-life counterparts eat, hunt and hide. The kids can also get involved in the interactive exhibits, which includes shooting a chameleon's 'tongue gun'! **Until Sunday 29 October, horniman.ac.uk**

## SOCK BUNNY

You will need:

- sock
- dried rice
- string
- pens

### Method

- Fill a sock with rice up to the heel. You will need to tap it down to get as much rice in as possible.
- Wrap the string around the sock where the rice ends.
- To make the head, wrap some string around the sock two thirds below where the first piece is.
- For the ears, cut the sock that's left into bunny ear shapes and colour one side pink. Attach with a few stitches at the top of the head.
- Use pens to draw the face on your bunny.

