



St Patrick's Day Activity Guide

Here's a small collection of colouring, word searches, puzzles, craft and baking activities to keep the little ones entertained on St Patrick's Day

Activity Guide



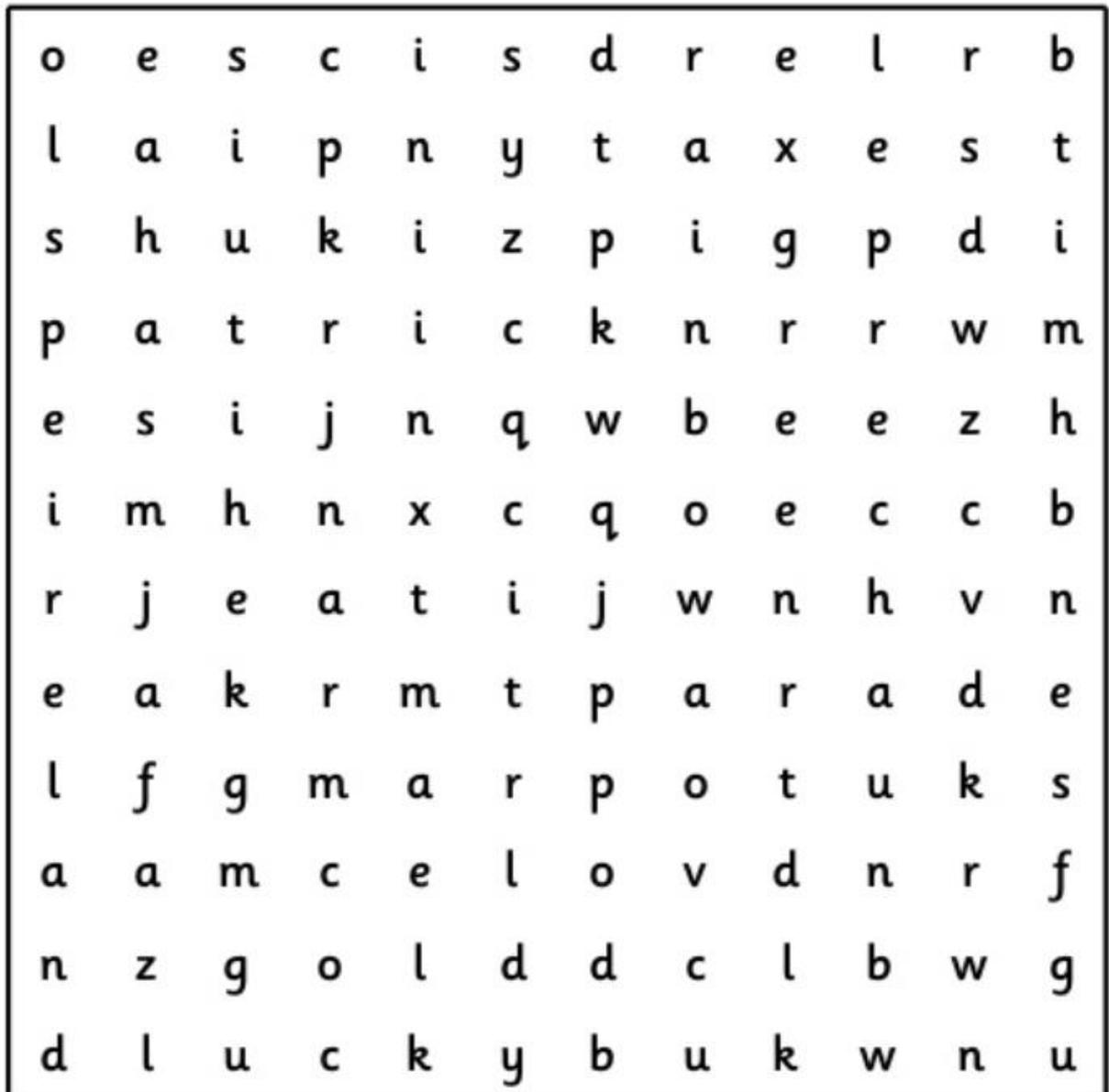
Saint Patrick

Activity Guide

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St Patrick's Day Word Search



emerald

gold

green

ireland

leprechaun

lucky

parade

patrick

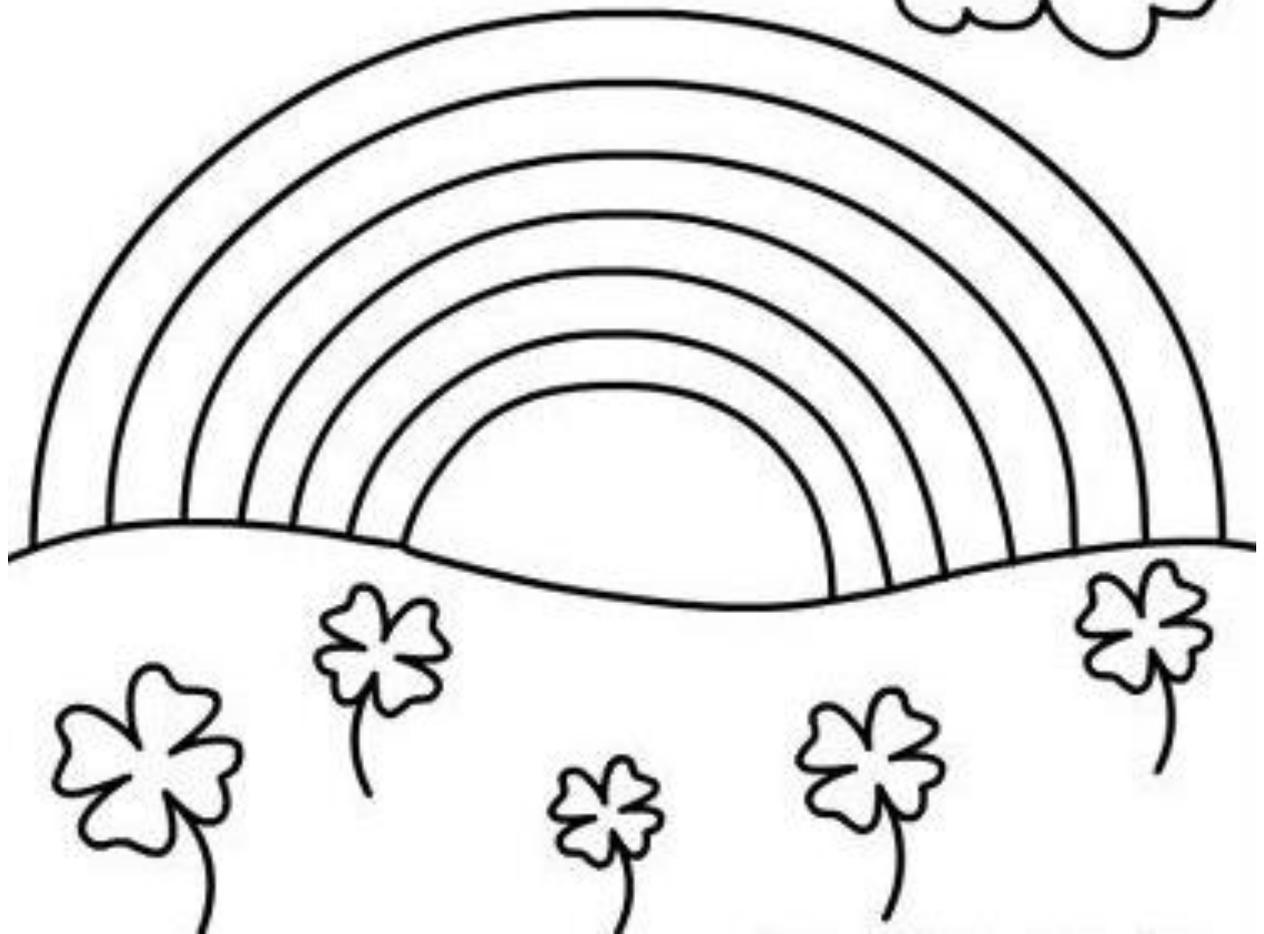
pot

rainbow

saint

shamrock

Happy
St. Patrick's
Day!



Activity Guide



Activity Guide

Connect the Dots from 1 to 17 to find a lucky four Leaf Clover



Activity Guide



Materials Needed For Leprechaun Mask Craft

- Paper plate
- Green, yellow, and black card
- Orange paint
- Gold glitter
- Craft glue
- String/Wool
- Scissors

How To Make A St. Patrick's Day Leprechaun Mask

- Cut out a circle in the middle of the paper plate.
- Have your child paint the paper plate orange and allow it to dry completely.
- While your paint dries, you can begin creating your leprechaun hat. If you have a younger child you can cut out the hat pieces for them, but if your child is ready to cut the pieces themselves go ahead allow them to do so.
- Draw a small rectangle on a black card, a hat from green paper, and a little square with the yellow paper. Allow your child to cut out the pieces for a great fine motor skills activity.
- For the gold buckle, help your child cut another square inside to create a thin buckle for your hat.
- For some extra sparkle, you can also add gold glitter to your leprechaun's hat buckle.
- Glue the pieces together on the leprechaun hat and glue your hat to the mask.
- To create a fun bearded effect, cut small strips on the bottom of your painted paper plate.
- Allow all your pieces to dry before using the mask, especially glitter.
- To make your mask tie around your child's head tie string/wool on each side of the mask. You could also add a large popsicle stick at the bottom of their mask and they could just hold it to their faces.

Activity Guide

SHAMROCK WAND

for St. Patrick's Day



MATERIALS:

- Glitter foam shamrock craft shapes
- 12 inch wooden dowels
- Various green ribbons
- Glue
- Scissors
- Plastic gold coins
- Gold spray paint

INSTRUCTIONS FOR SPARKLY SHAMROCK WAND DIY

- In a well ventilated area, use gold spray paint to color your wooden dowels.
- Once the dowels are dry, glue one to the back of each glitter foam shamrock craft shape.
- Turn the wand over and glue a plastic gold coin to the center of each shamrock.
- Cut ribbons that are various shades of green to different lengths.
- Flip over the shamrock wand and glue the ribbons along the back of the shamrock so that they drape

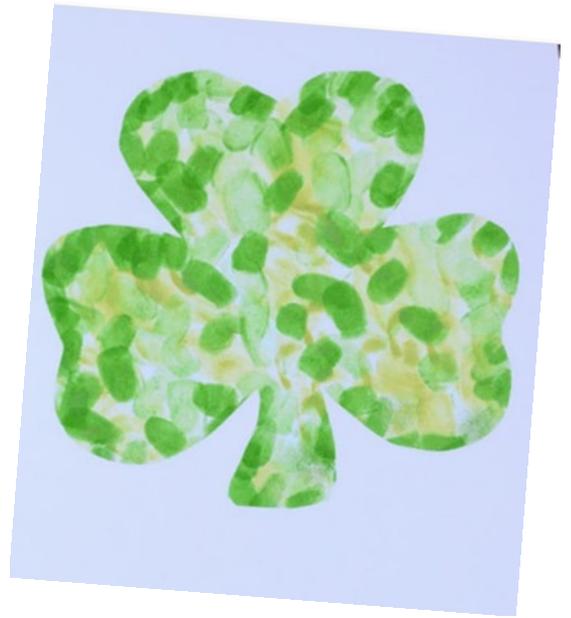
Activity Guide

St. Patrick's Day SHAMROCK FINGERPRINT CRAFT

What you need

- Two sheets of paper
 - black marker
 - green paint
 - scissors
 - Tape
-
- Draw an outline of a shamrock on one sheet of paper. Cut the shamrock out. Place the sheet of paper with the shamrock outline on top of the other sheet of paper. You can secure the papers for them to not move with some duct tape
 - Start dipping your fingers into the paints and press them down inside the shamrock outline. Make sure you press down along the boarder too.

Once the whole shamrock is covered with fingerprints, remove the top sheet of paper.



Activity Guide

Shamrock Sugar Cookies



Ingredients

- 2/3 cup butter (softened)
- 3/4 cup granulated sugar
- 1/2 teaspoon orange peel (grated)
- 1/2 teaspoon vanilla extract
- 1 egg
- 4 teaspoons milk
- 2 cups all-purpose flour (sifted)
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- Royal Icing:
 - 2 cups powdered sugar (plus 2 tablespoons)
 - 1 1/2 tablespoons meringue powder
 - 3 tablespoons milk
- Optional: green, yellow, and white food coloring
- Optional: edible pearls
- Optional: sprinkles

Steps to Make It

1. Gather the ingredients.
2. Add the softened butter, sugar, orange peel, and vanilla extract to the bowl of a stand mixer. You can also use a regular medium-sized bowl and a hand mixer. Blend until the ingredients are creamed together.
3. Add the egg and beat until light and fluffy.
4. Add the milk to the mixture and blend again. Scrape down the sides of the bowl as needed.
5. Sift together the dry ingredients and gradually add them to the creamed mixture. After the dough is combined, divide it in half, wrap in plastic wrap and chill for at least one hour.
6. Preheat the oven to 375 F.
7. Place the dough on a lightly floured surface and roll out to about 1/8-inch thick.
8. Cut out the dough using the shamrock cookie cutter. If you are making the coins, we recommend using a small round cookie cutter. Add the cookies to a greased or parchment-lined cookie sheet.
9. Bake for about 6 to 8 minutes or until set. Keep a careful eye on them while baking so they do not get over-baked. You don't want them to brown.
10. Roll out dough scraps into another sheet and repeat cutting out the shapes.
11. Allow the cookies to cool slightly on the cookie sheets and then transfer them to a cooling rack to finish cooling.
12. While the cookies are cooling, prepare the royal icing. Beat together the powdered sugar, meringue powder, and milk until completely combined. Separate the icing into three bowls.
13. In one bowl, add 2 tablespoons of powdered sugar. This will be the icing for edging the cookies. Place the icing in a piping bag with a small hole attachment.
14. In the second bowl add the green food coloring and mix until completely combined. Place the icing in a piping bag with a larger hole opening attachment.
15. Edge all of the cookies with the white icing. Flood each cookie with the green icing, using a toothpick to help spread the icing to the edges. Flood the coins with the yellow icing.
16. Allow the cookies to completely dry -- it should take 1 to 2 hours. Use the edging icing to add designs to the tops of the cookies and to attach edible pearls and sprinkles to the cookies.
17. You can also thicken the rest of the green and yellow food coloring with more powdered sugar and use that icing to decorate the cookies as well. Allow them to dry and then serve!
18. In the third bowl add yellow food coloring. Add the icing to a third piping bag with a smaller opening
19. In the third bowl add yellow food coloring. Add the icing to a third piping bag with a smaller opening.
20. Edge all of the cookies with the white icing. Flood each cookie with the green icing, using a toothpick to help spread the icing to the edges. Flood the coins with the yellow icing.
21. Allow the cookies to completely dry -- it should take 1 to 2 hours. Use the edging icing to add designs to the tops of the cookies and to attach edible pearls and sprinkles to the cookies.
22. You can also thicken the rest of the green and yellow food coloring with more powdered sugar and use that icing to decorate the cookies as well. Allow them to dry and then serve!

St Patrick's Day Cupcakes

What you need:

- 125g/4oz Odlums Self Raising Flour
- 125g/4oz Butter or Margarine (room temperature)
- 125g/4oz Shamrock Golden Caster Sugar
- 2 Eggs (room temperature)
- 2 tablespoons Milk
- Few Drops Goodall's Vanilla Essence

To Decorate

- 125g/4oz Butter (room temperature)
- 225g/8oz Icing Sugar, sieved
- Few Drops Goodall's Vanilla Essence
- Goodall's Green Food Colouring
- Green or White Ready to Roll Icing (optional)



How to:

1. Preheat oven to 180°C/350°F/Gas 4. Line cupcake tin with baking cases.
2. Beat the butter/margarine and sugar together until light and fluffy. Gradually beat in the eggs, milk and vanilla essence. If mixture starts to curdle, add a little of the flour.
3. Gently stir in remaining flour with a spoon. Place spoonfuls of the mixture into the baking cases and bake for 15-20 minutes until firm to the touch.
4. Remove from the oven and leave on a wire tray to cool.
5. Make buttercream by beating the butter, icing sugar and vanilla essence together until smooth and creamy.
6. Gradually add drops of colouring, mixing well until required shade is achieved. Then pipe or swirl icing onto each cupcake.
7. If liked, decorate with shamrock shapes. Happy St Patrick's Day!

Note

- For shamrock decorations, roll out green ready to roll icing (or knead a few drops of green food colouring into white ready to roll icing until you reach a vibrant colour). Stamp out shapes using a shamrock cutter, then place on top of each cupcake.

Activity Guide

St Patrick's Day Rice Krispie Treats with Lucky Charms Marshmallows

- **Ingredients:**

- 1/4 cup of butter
- 4 cups of soft marshmallows
- 5 cups of Rice Krispie cereal
- 1/2 teaspoon of vanilla extract
- green food coloring (optional)
- approximately 3/4 cup of Lucky Charm's marshmallows

- **Instructions:**

- Melt butter over low heat until completely melted. Gradually add marshmallows and stir often to avoid burning them. When marshmallow/butter mixture is completely melted, add 1/2 teaspoon of vanilla and your green food coloring and mix well. Remove from heat and stir in your Rice Krispie cereal. Once mixture is mostly combined, stir in the Lucky Charm's marshmallows.
- Spread into a dish put them in the fridge for about 30 mins so they are firm to cut

