

Easter

Easter is the most important Christian festival. It is the time when Christians remember the last week of Jesus' life.

The custom of giving eggs at Easter celebrates new life. Christians remember that Jesus, after dying on the cross, rose from the dead. This miracle showed that life could win over death.

For Christians the egg is a symbol of Jesus's resurrection, as when they are cracked open they stand for the empty tomb. No one actually knows when eggs were first used as

symbols at festival times but it was long before Jesus' time. Eggs were always thought to be special because although they do not seem alive, they have life within them especially at springtime when chicks hatch out.

Long ago people gave gifts of eggs carved from wood or precious stones. The first sweet eggs that were eaten were made in the last 100 years from sugar or marzipan. Since then chocolate eggs have become popular and these are given on Easter Sunday.



In some countries parents tell their children the Easter Hare or Bunny has hidden chocolate eggs and they race to find them round the house or garden. Children in other countries decorate hard boiled eggs at Easter time by painting or dyeing them.





A Traditional Easter song

Hot Cross Buns

**Hot cross buns,
Hot cross buns,
One a penny,
Two a penny,
Hot cross buns.**

**If you have no daughters,
If you have no sons,
One a penny,
Two a penny,
Hot cross buns.**

**If your sons don't like
them,
They're the only ones,
One a penny,
Two a penny,
Hot cross buns.**

**I don't tell jokes
and I don't tell puns,**

**One a penny,
Two a penny,
Hot cross buns.**

**Get them while they're hot
and eat them by the ton,
One a penny,
Two a penny,
Hot cross buns.**



HOT CROSS BUNS



A classic Easter treat

Ingredients

For the buns

625g strong white flour, plus extra for dusting
1 tsp salt
2 tsp ground mixed spice
45g unsalted butter, cut into cubes, plus extra for greasing
85g sugar
1 lemon, zest only
1½ tsp fast-action yeast
1 free-range egg
275 tepid milk
125g mixed dried fruit



For the topping

2 tbsp plain flour
vegetable oil, for greasing
1 tbsp golden syrup, gently heated, for glazing

Method

1. For the buns, sieve the flour, salt and ground mixed spice into a large mixing bowl, then rub in the butter using your fingertips. Make a well in the centre of the mixture, then add the sugar and lemon zest and yeast. Beat the egg and add to the flour with the tepid milk. Mix together to form a soft dough.
2. Turn out the dough onto a lightly floured work surface. Carefully work the mixed dried fruit into the dough until well combined. Knead lightly for 5 minutes, or until smooth and elastic.
3. Grease a large, warm mixing bowl with butter. Shape the dough into a ball and place it into the prepared bowl, then cover with a clean tea towel and set aside in a warm place for one hour to prove.

4. Turn out the proved dough onto a lightly floured work surface and knock back the dough. Shape it into a ball again and return it to the bowl, then cover again with the tea towel and set aside for a further 30 minutes to rise.
5. Turn out the dough onto a lightly floured work surface and divide it into 12 equal pieces. Roll each piece into a ball, then flatten slightly into a bun shape using the palms of your hands. Cover the buns again with the tea towel and set aside to rest for 5-10 minutes.
6. Grease a baking tray with butter and transfer the buns to the tray. Wrap the tray with the buns on it loosely in greaseproof paper, then place inside a large polythene bag. Tie the end of the bag tightly so that no air can get in and set aside in a warm place for a further 40 minutes to rise.
7. Preheat the oven to 240C
Meanwhile, for the topping, mix the plain flour to a smooth paste with 2 tablespoons of cold water.
8. When the buns have risen, remove the polythene bag and the greaseproof paper. Spoon the flour mixture into a piping bag and pipe a cross on each bun.
9. Transfer the buns to the oven and bake for 8-12 minutes. As soon as you remove them from the oven, brush them with the hot golden syrup, then set aside to cool on a wire rack.

Enjoy them!

CROSSWORD



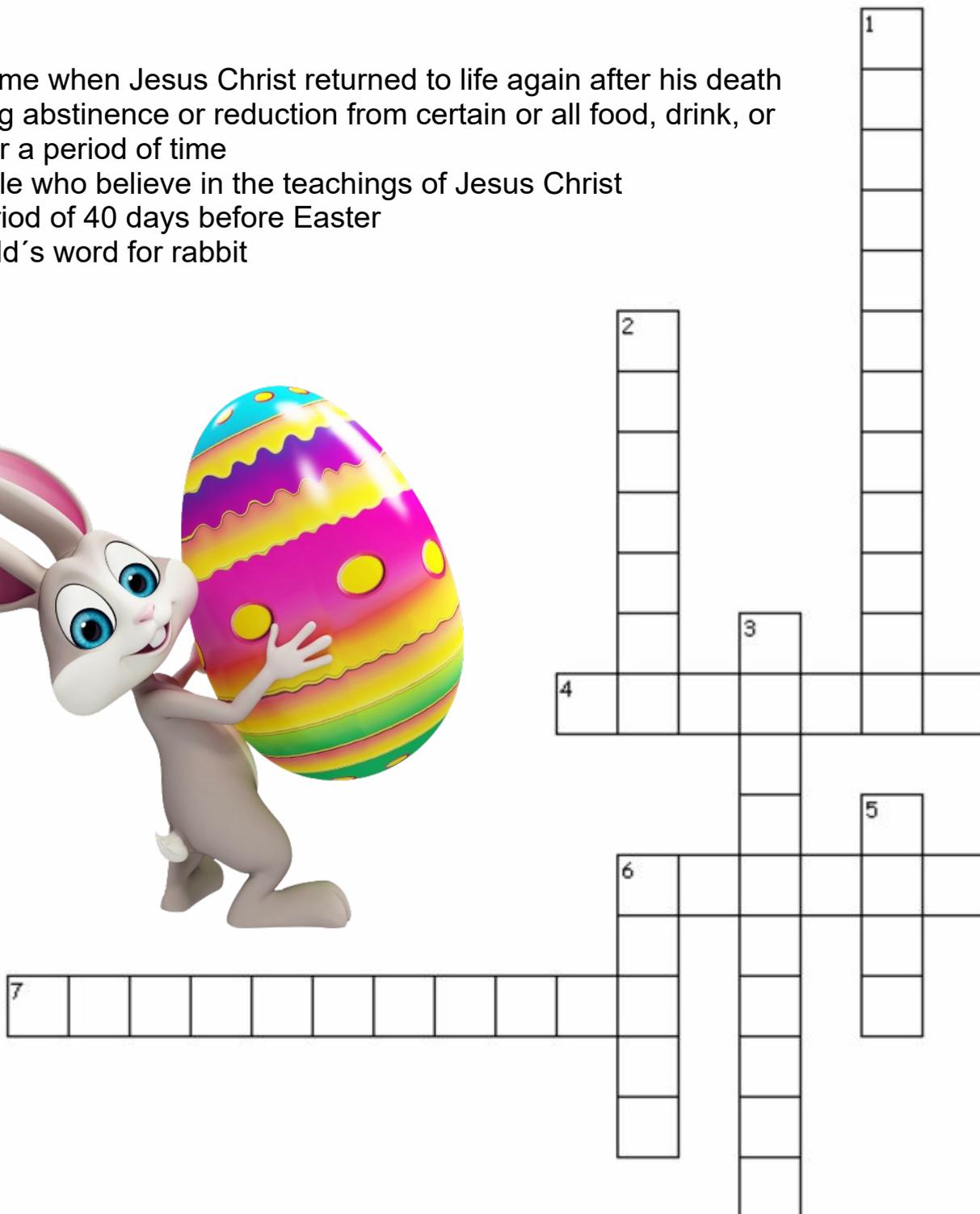
CLUES

Across

- a game played at Easter when the children look for hidden eggs(2 words)
- a container for holding or carrying things
- a small sweet bread roll eaten in England around Easter (3 words)

Down

- the time when Jesus Christ returned to life again after his death
- willing abstinence or reduction from certain or all food, drink, or both, for a period of time
- people who believe in the teachings of Jesus Christ
- a period of 40 days before Easter
- a child's word for rabbit



Key:

Across 4- egg hunt, 6-basket 7-bun

Down 1-resurrection, 2-fasting 3-Christians 5-Lent, 6-bunny