

CHEEKY PANDAS

Activity Pack

Silence

It's in the Bible Psalm 46:10

“He says, **“Be still, and know that I am God;**

I will be exalted among the nations,

I will be exalted in the earth.””

Watch the video! Cheeky Pandas: *The Silent Disco*

Let's chat... in SILENCE!

Using whatever hand signals and facial expressions you like see how many of the following things you can communicate to someone near you without using any words or sounds:

I am hungry

I would like a drink

I am sad

Let's play

I am in pain

Let's tidy my room

I am curious

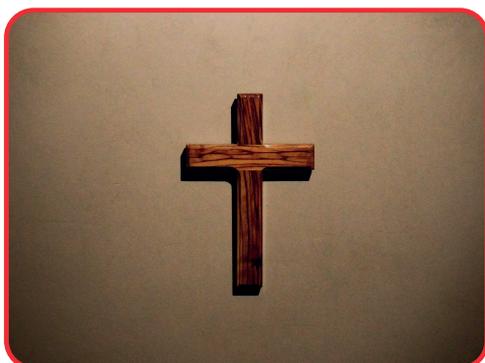
Let's Pray!

Using the prayer beads that we made in the service pray for those five special people that you would like to come to know the love of God for themselves.



Let's colour!

Look at these images in silence while you say the words of the bible verse in your head. What does it make you think about? Where could you find silence? Colour the words in as you say them.



Be still
& know
that
I AM
God

PSALM 46:10



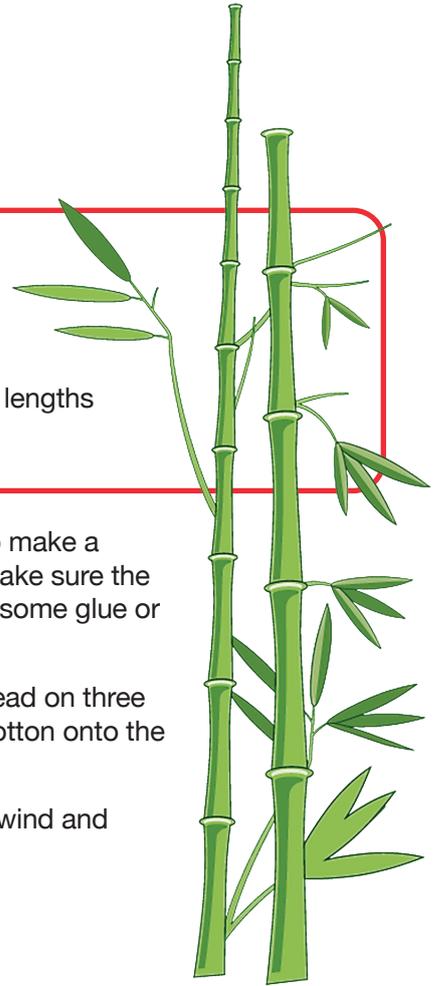
Let's Make!

A **wind chime**.

You will need:

- a stick about 12" long
- garden twine
- a selection of 12 large buttons that can be threaded with the garden twine so that they can hang from the stick in four separate lengths
- cotton thread

- Take your stick and secure a good length of twine at both ends to make a hanging loop. (*Doubling the piece of twine will help.*) You need to make sure the hanging loop does not slip off of the stick, so you may need to use some glue or sticky tape.
- Next, cut four different lengths of twine that will enable you to thread on three buttons at different places on each thread. Secure each one with cotton onto the twine and then secure each length to the main stick.
- Hang securely onto a tree and listen to the sound it makes in the wind and watch its movements.



Food challenge

Surprise Cupcakes

Ingredients:

175g unsalted butter
175g caster sugar
1 tsp vanilla extract
3 eggs
175g self-raising flour
50ml milk

a multi-coloured selection of sprinkles

For the buttercream:

225g unsalted butter, softened
1 tsp vanilla extract
375g icing sugar
25g white chocolate, melted

Method:

Step 1: Preheat the oven to gas 4/180°C/fan 160°C. Line a muffin tin with 12 paper cases. In a bowl, beat the butter and sugar until light and fluffy. Add the vanilla extract then beat in the eggs, one by one, each with a spoonful of flour, until smooth. Fold in the remaining flour, then stir in the milk until just combined. Divide between the cases.

Step 2: Bake for 20-25 mins. Cool on a wire rack.

Step 3: For the buttercream, beat the butter in a bowl until pale and creamy, then add the vanilla extract. Add the icing sugar in stages, beating between each addition, until combined. Stir in the melted white chocolate.

Step 4: Leaving the bases intact, use a teaspoon to remove a little of the sponge from the middle of each cake. Mix the sprinkles together, then spoon about 1 tsp into each hole.

Step 5: Spoon the icing into a piping bag with a round (1cm) nozzle and pipe a swirl onto each cupcake. Decorate with more of the sprinkle mixture. The iced cupcakes will last for 3 days in a sealed container.

