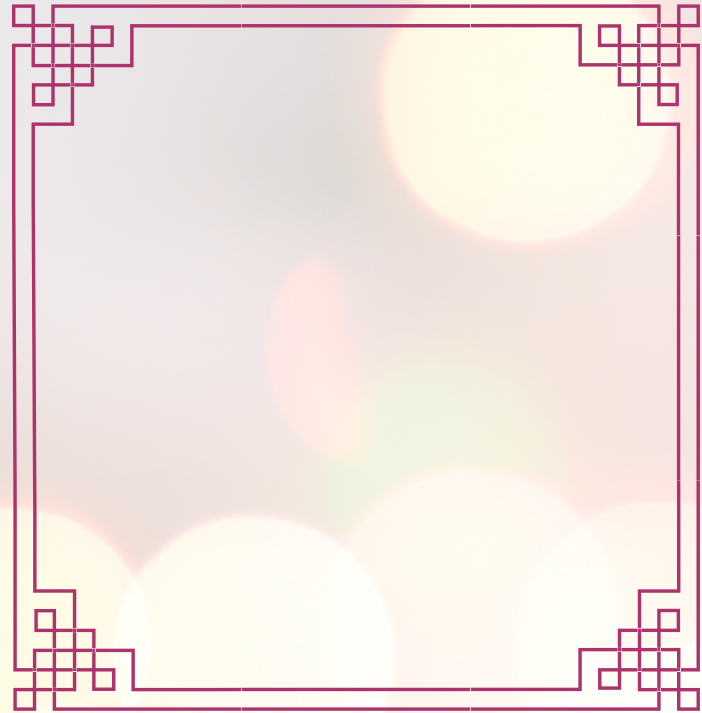


Christmas in Indonesia

Draw a picture of someone from
this country celebrating
Christmas.



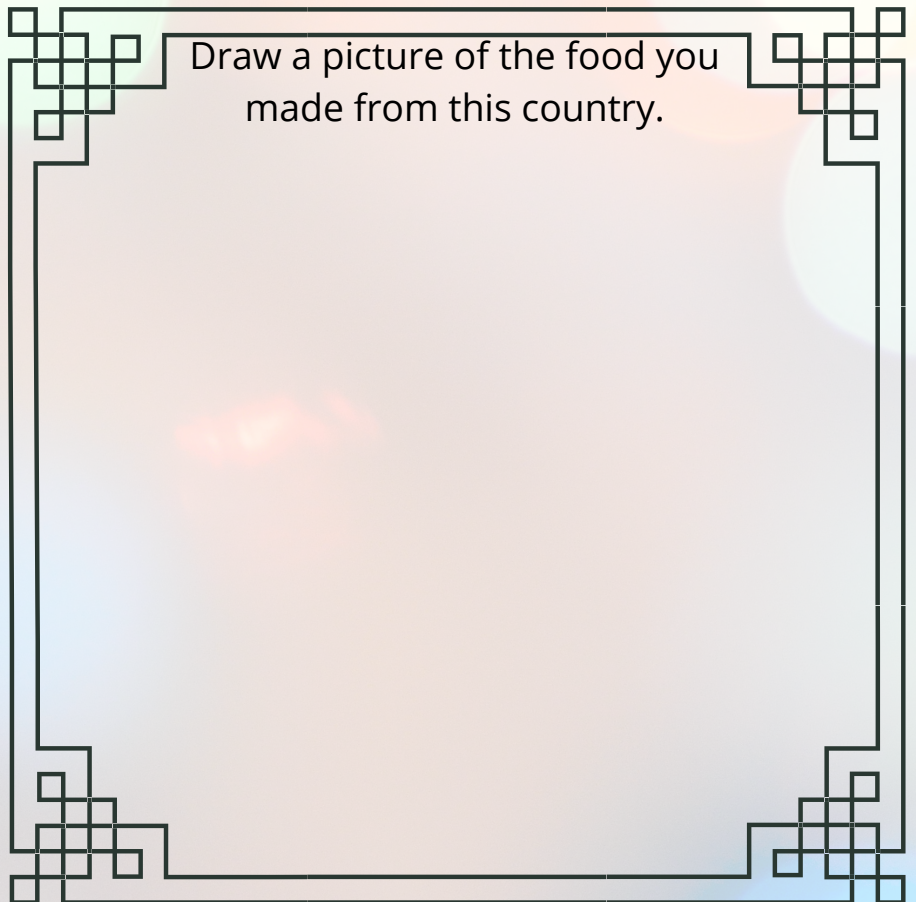
One Interesting Tradition

An octagonal frame with horizontal lines, intended for writing about a Christmas tradition.

Draw a picture of this country.



Draw a picture of the food you
made from this country.



Recipe

Kue Putri Salju

Ingredients:

170 gr butter - about 3/4 cup, softened

60 gr icing sugar - about 1/2 cup

2 egg yolks - room temperature

100 gr almond meal - about 1 cup, or finely chopped pecans or walnuts

50 gr cornstarch - about 6 Tbsp

20 gr milk powder - about 4 tsp

200 gr all-purpose flour - about 1 + 2/3 cups

To coat cookies: icing sugar

Cream butter and icing sugar at low speed. Add egg yolks one by one. Add chopped nuts, cornstarch, and milk powder and beat for another minute. Gradually add in the all-purpose flour in 3 batches until barely combined. Use your clean hands to continue mixing to form a non-sticky dough. Divide the dough into 2. Wrap each in a plastic wrap and then chill the dough in the fridge for 30 minutes or up to 24 hours

Preheat your oven to 300F. Line a baking sheet with a parchment paper or use butter to grease the baking sheet.

Recipe

Dust your hands and work surface with a bit of flour. Remove one dough from the fridge. If you have a crescent shape cookie cutter, roll the dough out into about 1 cm in thickness and use the cookie cutter to cut out the shape. If you don't have the cookie cutter, simply divide the dough into 30-40 balls (depending on how big you want the cookies). Slightly flatten and then shape the dough into a crescent shape using your fingers. Continue with the next dough when the first tray is baking.

Bake one tray of cookie at a time for the best result. Place the baking sheet, 3rd rack from the top and bake for 25-30 minutes or until they have a pale golden on top and slighty brown on the bottom. Let them rest for about 3 minutes and then dip them into the icing sugar while they are still warm and then let them cool down completely before storing in an air-tight container



Activity or Craft

Popsicle Stick Nativity Scene

Craft Your Own Nativity

IN 9 SIMPLE STEPS



ITEMS NEEDED

- 6 wide craft sticks
- 1 skinny craft stick
- 1 gold pipe cleaner
- strong scissors
- wire cutter
- 1 small bottle of white acrylic paint
- 3 small bottles of colored acrylic paint
- hot glue gun
- paint brush

1



Cut 3 wide craft sticks in half using a strong scissors.

2



Paint each half-size craft stick a different color to represent Mary, Joseph, Jesus, and an angel.

3



Construct the building out of 3 whole, wide craft sticks and 2 half-size, wide craft sticks. Affix them together using hot glue.

4



Cut 1 thin craft stick into thirds and use two pieces to form the manger. Fasten the manger to the building using hot glue.

5



Fold the gold pipe cleaner around the angel's neck one time to form the collar of the angel's robe. Use the wire cutter to clip off excess pipe cleaner.

6



To form the halo with the remaining pipe cleaner, bend the top 1.5 inches of pipe cleaner 90 degrees to the right. Fold the remaining inch of horizontal pipe cleaner 180 degrees to the left, forming a "T."

7



Clip off the extra pipe cleaner at the stem of the halo using the wire cutter and use hot glue to attach it to the angel.

8



Use a strong scissors to cut about 1 inch off the base of the craft stick representing Jesus.

9



Fasten Mary, Joseph, Jesus, and the angel to the manger scene using hot glue.