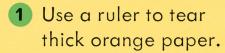
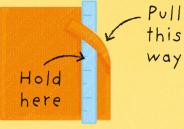


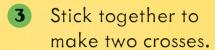
## Make a paper pumpkin

...using orange and green paper.





2 Tear four strips.



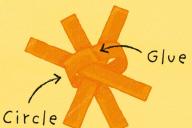




4 Glue the two crosses together.

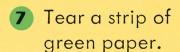


5 Stick the ends of one strip together.



6 Repeat with the other strips.







8 Curl with a pencil.

About as thick as one finger



9 Fold one end and stick to the top.



10 Draw on eyes and a mouth.







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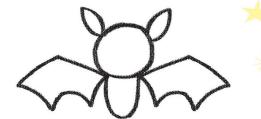
## How to draw a bat



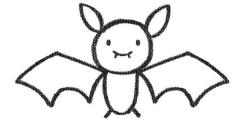
1 Draw a head and two ears.



2 Add a body...



3 ...and two wings.



4 Draw a face and two legs.



Fill the page with more bats.





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### Spot 5 differences.







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### Pumpkin seed oatcakes

around

Because of the pumpkin seeds in these savoury oatcakes, Poppy and Sam like to cut them out with a pumpkin-shaped cookie cutter - but you could use any cutter you like.

> To make this recipe seed-free, dairy-free, vegan or gluten-free, follow the instructions on page 32.





2 Put the oats in a big bowl. Add the flour, salt and pumpkin seeds.



3 Put the water in a jug. Add the butter. Stir until the butter melts.



#### Ingredients

75g (3oz) porridge oats 75g (3oz) wholemeal flour a pinch of salt 25g (loz) pumpkin seeds 15g (1/2 oz) butter or plant-based 'butter' from a block 75ml (3floz) warm water

You will also need 2 baking trays and a cookie cutter.



1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the trays with baking paper (page 3).



4 Pour the water mixture into the bowl. Mix everything together well.

5 Use your hands to squash and squeeze the mixture into a ball.



6 Sprinkle flour over a surface and a rolling pin.

Place the cutter so it's



7 Roll out the dough until it is half as thick as a pencil.





8 Cut out lots of shapes. Put them on the trays.



9 Squeeze the scraps together, cut out more shapes and put them on the trays.



**10** Bake for 12-15 minutes, until slightly browned. Leave to cool completely.



#### Variations

Instead of flour, you could use oat flour - make it by pulsing 75g (3oz) oats in a food processor.

If you're allergic to seeds, just leave them out.



26

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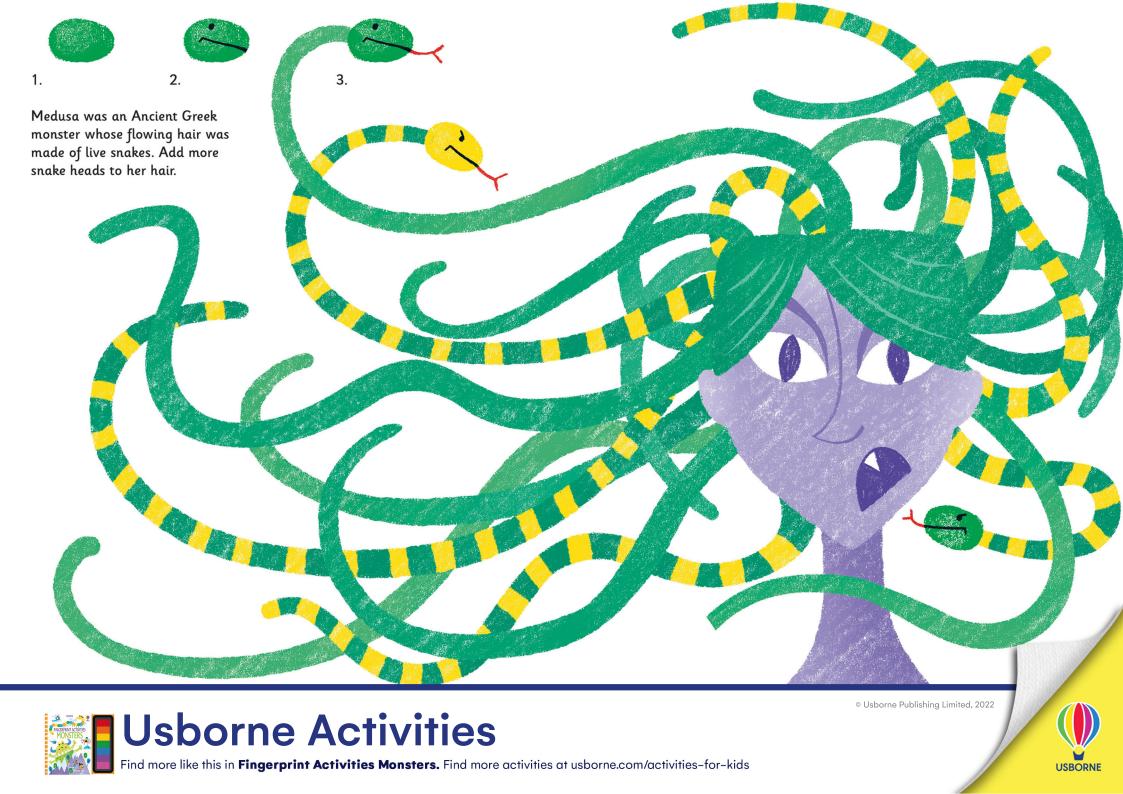






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