



# Sparkle! Challenge



Choose at least 1 challenge from each box to earn your badge.  
Feel free to adapt/change the activities to suit the needs of your unit.

## **Snow**

1. Build a snowman using snow or marshmallows.
2. Make a snow scene in a jar.
3. Go on a snow trail.
4. Have a snowball fight.

## **Animals**

1. Sing the Penguin song.
2. Make an edible polar bear.
3. Play polar animal tag
4. Read a polar animal story.

## **Winter Celebrations**

1. Have a New Year Party.
2. Make a Chinese Dragon for Chinese New Year.
3. Have a Christmas karaoke night.
4. Make a Dreidle Chocolate Box.

## **Ice**

1. Build an igloo.
2. What makes the best insulator? experiment.
3. Make slush drinks.
4. Make an ice candle.

## **Food**

1. Make peppermint creams.
2. Bake tin-can fruit cakes.
3. Have hot chocolate with marshmallows and cream.
4. Bake stained glass window biscuits.



# Sparkle! Challenge Instructions

## Snow

### Marshmallow Snowman

#### **You will need:**

Marshmallows

Icing (icing pens are easier to use)

After Eights

Tiny Chocolate Brownie (or cut a chocolate brownie into small squares)

Strawberry shoelaces

Cocktail Stick

#### **How to make it:**

1. Put two marshmallows on a cocktail stick.
2. Put an After Eight on top of the marshmallows.
3. Put a chocolate brownie on top of the After Eight.
4. Wrap strawberry laces between the two marshmallows to create a scarf.
5. Use the icing to create a face and buttons.

### Snow Scene in a Jar

#### **You will need:**

Empty Small Jar (like a baby food jar)

Glue (preferably super glue or low heat glue gun)

Small Plastic Toy Animals (or polar animal shaped buttons)

Glitter

Water

Food Colouring

#### **How to make it:**

1. Fill the jar with water and add food colouring if desired.
2. Spoon in some glitter.





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3. Put in one or two plastic animals (or buttons) and use glue to glue lid onto jar.
4. Shake it to make it snow!

## Snow Trail Ideas

1. Find snowflakes and complete a challenge at each one.
2. Follow 'snow prints'.
3. Take photos of different items covered in snow and Rainbows have to work out what the items are.
4. Collect pieces of a snowman.

## Snowball Fight

You don't need snow to have a snowball fight. Use scrunched up pieces of newspaper instead!





# Sparkle! Challenge Instructions

## Ice

### Build an Igloo

Have a go at building your own igloo – it could be big or small!

<https://cacckids.org/steam-saturday-sugar-cube-igloos-1-6-2024/>

<https://mommypoppins.com/weework-sugar-cube-igloos>

<https://www.learningandexploringthroughplay.com/2017/03/milk-bottle-igloo.html>

### Ice Insulator Experiment

<https://nustem.uk/activity/insulating-ice/>

Have you ever wondered how to stop the ice cubes in your drink melting? In this investigation you will use materials from around your home to discover which help to slow down ice melting. You just need your materials, some plastic pots, sticky tape and some ice to try this out.

### **What you'll need**

- Clean, empty yogurt pots or other plastic containers
- Ice cubes trays to make ice or you can freeze a small amount of water at the bottom of your containers
- A variety of materials for testing, e.g. plastic bags, tin foil, paper, fabric, cling film...whatever you have at home
- Sellotape
- Scissors
- A timer or clock
- Paper and a pencil or pen for recording





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## Duration

Time for your ice to freeze. About 30 minutes to set up your investigation, then about 2 to two and a half hours for your ice to melt.

1. Fill up your ice cube trays with water. Try to get the same amount of water in each section so that your ice cubes are equal sizes. Put them in the freezer to freeze.  
If you are freezing water directly into the bottom of your container, don't put more than a cm in each one or it will take too long to melt!
2. Cut a section of your material that is big enough to wrap around your whole container, including the top.
- 3.
4. Wrap your material around the sides and bottom of your container and secure it with a piece of sticky tape. Leave the top of the container open.
5. Decide where you are going to keep your ice while you carry out your investigation. It all needs to be in the same place as we want the temperature to be the same for each container.  
Make sure your containers are not touching each other then put an ice cube in each container.
6. Wrap up the top of your container and secure it with sticky tape. Set your timer for 15 minutes if you are using one. If not, note down the time and wait for 15 minutes.
7. Create a table to record your findings. Was the outcome what you expected





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## Slush Drinks

### **You will need:**

Ice  
Cordial  
Sandwich Bag & Carrier Bag  
Cup  
Rolling Pin

### **How to make it:**

1. Pour the ice into a sandwich bag and seal.
2. Put the sandwich bag into the carrier bag and tie the carrier bag tightly.
3. 'Hit' the bag with a rolling pin to crush the ice into smaller pieces.
4. Once the ice is broken into little pieces, take the small bag out and pour the ice into a cup.
5. Add some cordial and enjoy!

## Ice Candles

This activity will need to be done over two weeks.

### **You will need:**

- Tea light
- Plastic Cup
- Water
- Access to a freezer

### **What to do:**

1. Place the tea light in the plastic cup.
2. Pour water in the cup (about half way up the tea light).
3. Place the plastic cup in the freezer.
4. Once the water is frozen, take the ice candle out of the plastic cup.
5. Place the ice candle on a plate and use it





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## Animals

### Penguin Song

Have you ever seen  
A penguin come to tea  
Take a look at me  
A Penguin you will see

(Call and response)  
Penguins attention! (Stand to attention)  
Penguins salute! (Salute)  
Right arm (flap right arm)

Repeat the above adding a new action (see below) each time.

Left arm (flap left arm)  
Right leg (kick right leg out to side)  
Left leg (kick left leg out to side)  
Nod your head (nod head)  
Turn around (turn around)

Actions continue throughout the song, so by the end they are doing all six.

### Polar Animal Tag

As in classic tag, everyone runs round avoiding 'It'. When a player is tagged, 'It' assigns them a polar animal, e.g. penguin. The tagged person must stand where she is and act like that animal until another player tags (frees) her or until the game ends. The game is over when everyone has been tagged.





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## Edible Polar Bear

### **You will need:**

- Rice Cake
- Cottage Cheese
- Oreo Cookie
- Two Chocolate Buttons
- Two Slices of Banana

### **What to do:**

1. Cover the rice cake with cottage cheese.
2. Place the Oreo cookie near the bottom of the rice cake for the nose.
3. Place the two chocolate buttons on for eyes.
4. Add the two slices of banana for ears.
5. Eat and enjoy!

## Polar Animal Stories

Penguin Small by Mick Inkpen

A Penguin Story by Antoinette Portis

Pirate Penguins and the Sardines of Doom by Frank Rodgers (would take a couple of weeks)

Penguin Pandemonium by Jeanne Willis (would take a couple of weeks)

Who will save us? By Rebecca Morch and Pen Hadow

The Last Polar Bear by Harry Horse

The Polar Bear's Home: A story about global warming by Lara Bergen and Vincent Nguyen

Nanuq: A Baby Polar Bear's Story by Kathleen Duey and Lara Gurin

You Can Do It! By Hans De Beer

Lars and His Friends by Hans De Beer







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## Winter Celebrations

### Chinese Dragon

Can you use paper folding techniques to make a small dragon ready for Lunar New Year?

<https://www.redtedart.com/chinese-new-year-craft-dragon-puppet-free-printable/>

### Chocolate Dreidel

Use some time to research Hanukkah, there are some lovely story books available and should be stocked by your local library.

You could then have a go at making a chocolate dreidel to celebrate.

<https://toriavey.com/candy-dreidels/>





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## Food

### Peppermint Creams

<https://www.carnation.co.uk/recipes/peppermint-creams-recipe>

Serves: 12

#### **You will need:**

225g icing sugar, sifted  
115g Carnation Condensed Milk  
Natural peppermint extract, to taste  
edible glitter  
55g plain chocolate, melted

#### **What to do:**

1. Gradually mix the icing sugar into the condensed milk. Add the peppermint extract and knead until smooth.
2. Dust a clean surface with icing sugar and roll out the mixture to 5mm ( $\frac{1}{4}$ " ) thickness. Cut into rounds with a small cutter. Leave in a cool place to dry (about 2-3 hours).
3. Drizzle the peppermint creams with the melted chocolate or dip to coat one half. Allow to set. Keep refrigerated in an airtight container and use within 3 weeks.





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## Christmas Cake

<https://thebutcherthebaker.wordpress.com/2011/10/28/baked-bean-tin-christmas-cake-pt-1/>

### **You will need:**

12 mini (small baked bean tins)  
200g glacé cherries  
500g mixed dried fruit  
500g sultanas  
Zest of one orange  
200ml orange juice (in place of  
sherry/whisky)

225g butter, softened  
225g dark brown sugar  
4 large eggs, lightly beaten  
225g plain flour  
1 tsp ground cinnamon  
2 tsp mixed spice  
50g whole almonds

### **What to do:**

- 1) Put cherries and other dried fruits plus zest in bowl and soak in orange juice overnight.
- 2) Line a tall cake tin: Lightly grease base and sides. Line sides with a double thickness of baking parchment that stands 5cm above tin. Make 1 cm cuts at base to help it lie flat. Line base with double layer of parchment.
- 3) Preheat oven to 150°C. Whisk butter and sugar for 5 min till light and fluffy. Whisk in eggs slowly. When almost added, whisk in some flour to stop it curdling. Fold in flour, spices, fruit and almonds. Spoon into lined tin and make a small dip in the middle of the mixture. Wrap tin in a double thickness of brown paper (or parchment) and tie with piece of string. Cook for 60–90 minutes. If you want the top of the cake to brown a bit more untie the string, so the top of paper is open, for the last quarter an hour.
- 4) Once cooked, poke lots of holes in the top of the cake with a skewer and drizzle a teaspoon of orange juice over cake. Don't overfeed it or the cake will go too soggy. Leave to cool in tin. Then remove from tin, remove paper and wrap well in a clean lot of a double





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layer of greaseproof paper and foil. If you want to you can feed it every week or so with orange juice before decorating to keep the cake moist

## Stained Glass Window Biscuits

[https://www.bbc.co.uk/food/recipes/mary\\_berrys\\_stained\\_33912](https://www.bbc.co.uk/food/recipes/mary_berrys_stained_33912)

### **You will need:**

#### **For the biscuits**

350g/12oz plain flour, plus extra for dusting  
1 tsp bicarbonate of soda  
½ tsp salt  
2 tsp ground ginger  
100g/3½oz butter  
175g/6oz soft brown sugar  
1 free-range egg, beaten  
4 tbsp golden syrup  
Packet wrapped fruit-flavoured boiled sweets in different colours

#### **To decorate**

Tube ready-made white icing (available in the baking sections of most supermarkets) (optional)  
Narrow ribbon

### **What to do:**

- 1)** Preheat the oven to 180C/350F/Gas 4.
- 2)** For the biscuits, mix the flour, bicarbonate of soda, salt and ginger together in a bowl.
- 3)** Rub in the butter until the mixture resembles fine breadcrumbs, then stir in the sugar.
- 4)** In another bowl, beat together the egg and golden syrup, then pour this mixture into the flour mixture and mix to make a smooth dough, kneading lightly with your hands.
- 5)** Crush the sweets in their wrappers using a rolling pin.



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- 6) Roll the dough out on a floured work surface to about 0.5cm/ $\frac{1}{4}$ in thick, then cut into shapes using a selection of Christmas-themed cookie cutters. Transfer the biscuits to baking sheets lined with baking paper.
- 7) Cut out shapes in the centre of each biscuit, making sure you leave a good edge all around the biscuit. Completely fill the hole in each biscuit with crushed boiled sweets.
- 8) Make a hole at the top of each biscuit using a drinking straw so that you will be able to thread a ribbon through it later. Bake the biscuits in the oven for 10-12 minutes, or until golden-brown.
- 9) Remove the biscuits from the oven. While they're still warm, check that the holes are still there – if not, push a straw through again. Do not remove the biscuits from the baking tray until they have cooled because the boiled sweets need to harden. Once the sweets have hardened, gently lift the biscuits onto a wire rack with a palette knife to finish cooling.
- 10) If you like, you can decorate the biscuits with piped white icing. Thread ribbons through the holes in the biscuits to make loops for hanging from the tree.

