



# Week 16

## #kdysonlineclub



**A Positive Activity program for all the family**

Available on all our social media sites!



Share with us by posting pictures or videos with the hashtag

**#kdysonlineclub**



# KDYS ONLINE CLUB

**A Tech Free Time  
With Family In Your Home**

**Join KDYS In Taking  
Time Out & Getting  
Active With Your Family  
In A Positive Way.**

**Follow Our Positive  
Activity Program In Your  
Home Each Week We will  
Suggest New Activities**

**Share With Us By Posting  
Pictures/Videos With**

**#kdysonlineclub**



**For More Info Contact Local  
Youth Centre**

## **Week 16 Positive Activity Program:**

- Play A Board/Card Game
- Cook A New Recipe - Recipe Suggestions on KDYS Social Media
- Play "Would You Rather" - Game Rules Attached In Activity Sheet
- Read A Book or Magazine or Comic Book
- Play "Knockdown" -Game Rules Attached In Activity Sheet
- Go for A Walk/Run

KDYS Listowel (085) 8011172  
KDYS Tralee (085) 7599567  
KDYS Castleisland (085) 8729488  
KDYS Killarney/Cahirsiveen (087) 7801573



# Mars Bar Squares

## Ingredients:

- 5 x Mars Bars
- 150g butter
- 50g golden syrup
- 200g Rice Krispies cereal



## Method:

1. Cut the Mars Bars and butter into small pieces & place in a bowl over a saucepan of simmering water. Put over low heat and stir until melted & well mixed, next add in the golden syrup and stir
2. Add the melted mixture to the Rice Krispies cereal in a large bowl. Stir until ingredients are combined.
3. Spoon into the lined baking tin & press mixture with the back of a spoon/spatula to ensure the mixture is nice & even. Melt the milk chocolate over a saucepan of simmering water. Pour over the cereal layer & spread evenly with a knife
4. Melt the white chocolate and using a spoon, pour thin lines horizontally across your milk chocolate layer
5. Using a spoon, blend these lines into the milk chocolate layer until you have a nice swirly pattern forming
6. Allow set for 4-5 hrs and then slice into squares



# "KDYS Online Club"

## Positive Activity Sheet Week 16

### Game 1: Would You Rather....?

#### What You Need:

Set of interesting questions

#### How To Play:

1. Ask the kids to arrange themselves in a circle.
2. One player begins the game and asks a question starting with "Would you rather..." and give two options or scenarios to the player opposite them.
3. The options can be silly, stupid, or downright gross, but not serious. For example, a player can ask –"would you rather be Taylor Swift's boyfriend or Justin Bieber's girlfriend?"
4. The kids can play this game until the set of questions are complete.

### Game 2: Knockdown

#### What You Need:

Party Cups & Lightballs

#### How To Play:

1. Arrange the party cups like a pyramid or any other structure that the kids cannot demolish easily.
2. Make the player stand at a distance from the pyramid and give them a sponge ball or one that is lighter than a tennis ball.
3. Players have to knock down all the cups or tins with as few balls as possible.
4. Every player gets no more than three chances.

# Lemon & Strawberry Viennese Whirls

## Ingredients:

For the biscuits  
200g unsalted butter, softened  
50g icing sugar  
200g plain flour  
40g cornflour  
Finely grated zest 1 lemon  
1 tsp vanilla extract  
3 tbsp whole milk

## For the filling

150g unsalted butter, softened  
150g icing sugar  
Juice 1 lemon  
100g Strawberry Jam



## Method:

1. Heat the oven to 190°C/170°C fan/ gas 5. Line 2 large baking sheets with baking paper.
2. Beat the butter, icing sugar, plain flour, cornflour, lemon zest, vanilla extract & milk in a large mixing bowl until smooth and creamy.
3. Spoon into a piping bag fitted with a star nozzle, then pipe 24 circular swirls, roughly 5cm in diameter, onto the lined sheets, leaving the same size gap between each biscuit. Chill for 15 minutes or up to 2 hours.
4. Bake in the oven for 16-20 minutes until pale golden. Remove from the oven & leave on the sheets for 5 minutes before carefully transferring the whirls to a cooling rack to cool.
5. Make the filling, beat the butter, icing sugar & lemon juice in a large mixing bowl. Transfer to a piping bag.
6. When the biscuits have cooled, carefully pipe a little icing on the flat side of 12 of the biscuits. Spoon a little jam on top, then top with another biscuit.