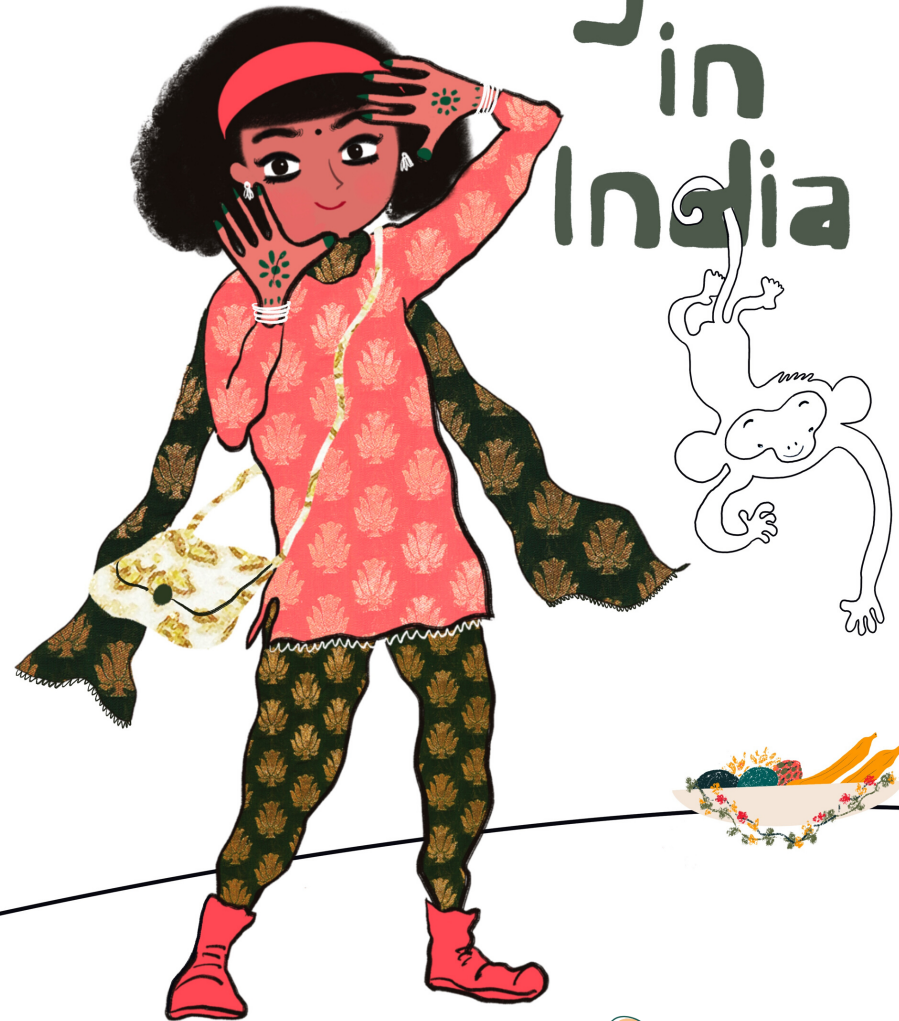
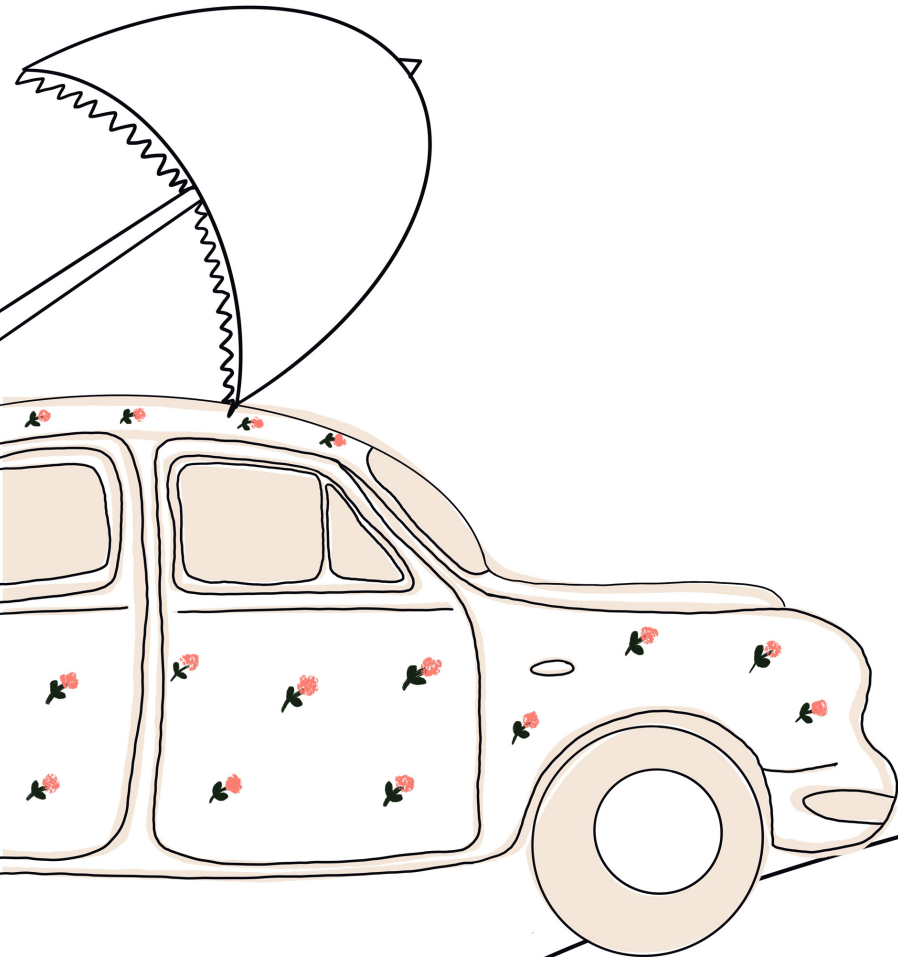
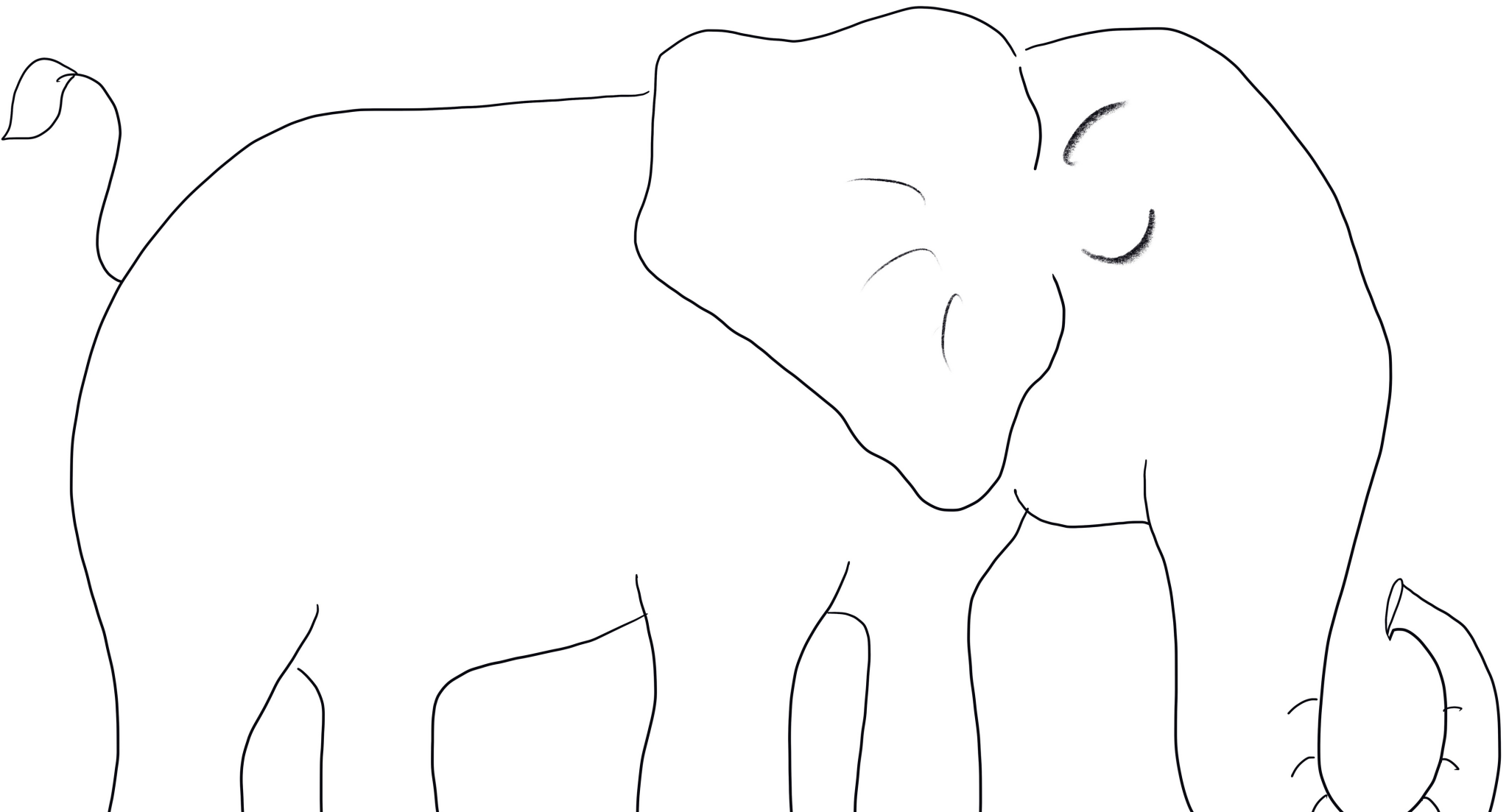


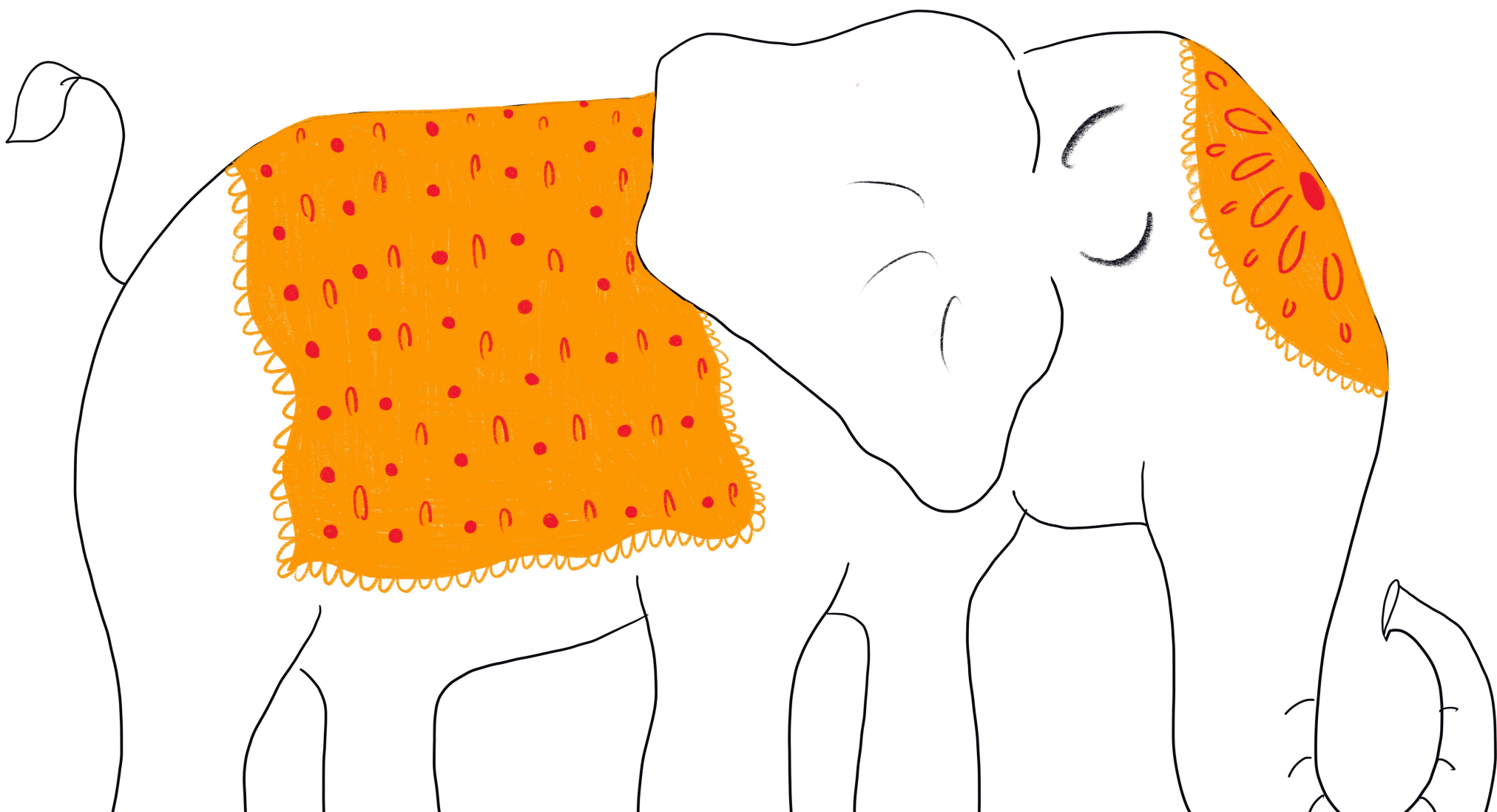
Coloring and Activity Guide

Bindiya in India















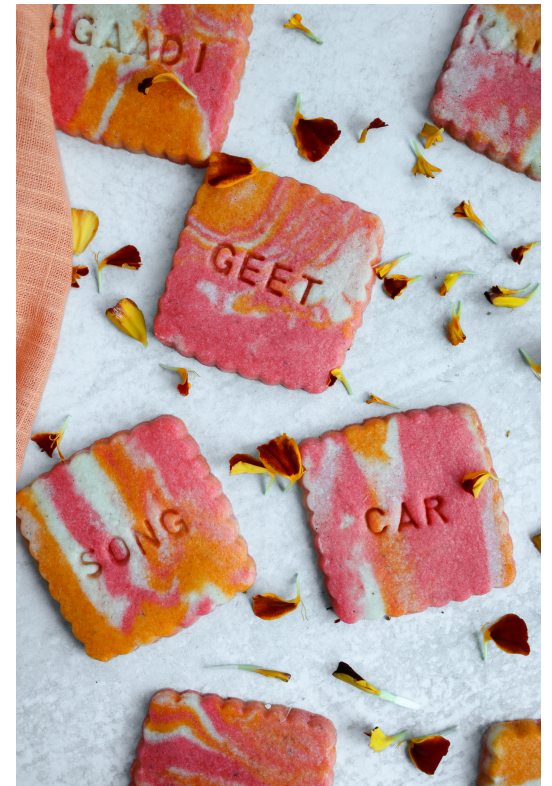
Our friend, Hetal Vasavada, over at milkandcardamom.com has provided us with a wonderful recipe + activity. Hetal is a Jersey native who now lives in the beautiful city of San Francisco. She was a contestant on season 6 of Masterchef. Check out her blog for more recipes or follow her on Instagram @milkandcardamom.

And folks, aren't these cookies just beautiful!? Hetal has stamped these cookies with both the Hindi + English words in Bindiya in India to play a fun matching game (you can find all the words on the last page).

We hope you and your kiddos enjoy learning Hindi with this sweet treat!



mango & marigold press



Hindi Matching Game Sugar Cookies

Makes 3 dozen cookies

Ingredients

4 3/4 cups plus 2 tbsp (588 g) all-purpose flour

2 1/4 teaspoons baking powder

1 tsp freshly ground cardamom

3/4 tsp salt

1 1/2 cup (340 g) unsalted butter, room temperature

1 1/2 cup (297 g) granulated sugar

1 large (57 g) egg (or 3 tbsp of heavy cream)

2 teaspoon vanilla extract

food dye (red and yellow gel coloring)

1. Add flour, baking powder, cardamom and salt to mixing bowl and whisk until well combined. Set aside.
2. Add butter and sugar to the bowl of a stand mixer and mix with the paddle attachment for 5 minutes, or until the butter is fluffy and pale. Scrape down the bowl and add the egg and vanilla and mix for 2 minutes. Add the dry ingredients and mix on low until well combined.
3. Take about a grapefruit-size of dough and knead in one of your food colorings until well blended. Shape it into a disc and wrap in plastic wrap and set aside. Do the same for the next color. Take the rest of the dough and shape it into a disc and wrap it in plastic wrap as well. Place all 3 discs of dough into the fridge for 1 hour.
4. To mix the the dough, place the plain dough disc onto your work surface and smear a few pieces of the colored doughs on top. break that dough in half and stack them and press them down. Keep adding colored dough and smashing, stacking and pressing until you have a nice marble effect.
5. Preheat oven to 350°F.
6. Roll out half the dough in between two sheets of parchment paper until it is 1/4 inch thick. Place in the freezer for 5 minutes. Cut the cookies out with your cookie cutter. Roll out the scraps with the rest of the dough and repeat until no dough is left. Use alphabet stamps to gently stamp in your sayings.
7. Place the cookies onto the parchment-lined baking sheet 1 inch apart. Freeze the sheet for 10 minutes, this is important so the cookies keep their shape.
8. Bake for 9 to 11 minutes. Cool completely on a rack. Store in an airtight container

Bindiya in India Matching Game: Cut out each rectangle and then match the Hindi word with the English word.

Gaadi

Car

Haathi

Elephant

Kahani

Story

Geet

Song

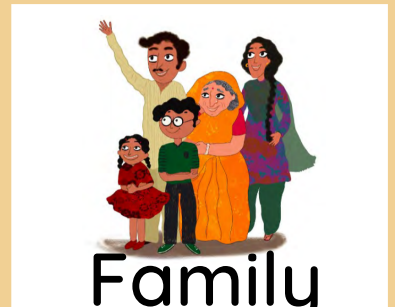
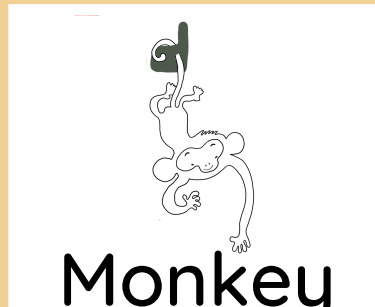
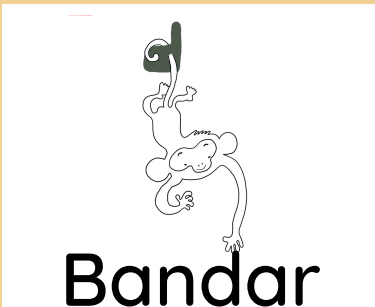
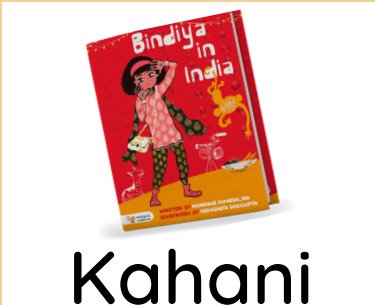
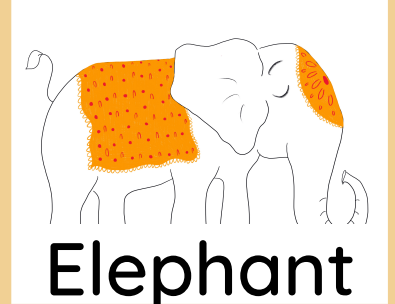
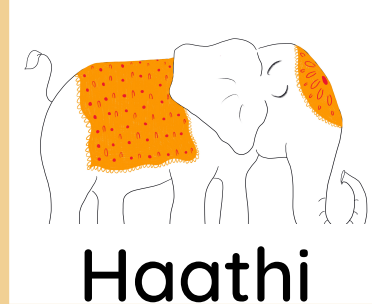
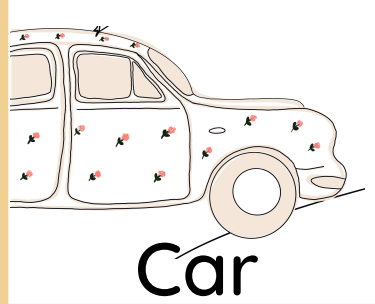
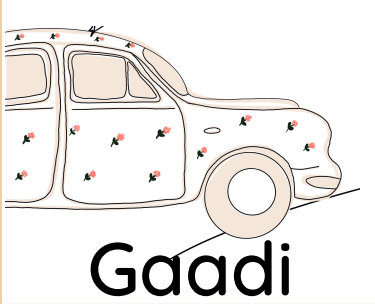
Bandar

Monkey

Parivaar

Family

Bindiya in India Matching Game for Younger Littles: Cut out each rectangle and then match the Hindi word + picture with the English word + picture.



Thanks for downloading!
We hope you enjoyed the activities in this packet.

Matching Game Key

Gaadi - Car
Haathi- Elephant
Kahani- Story
Geet- Song
Bandar- Monkey
Parivaar- Family