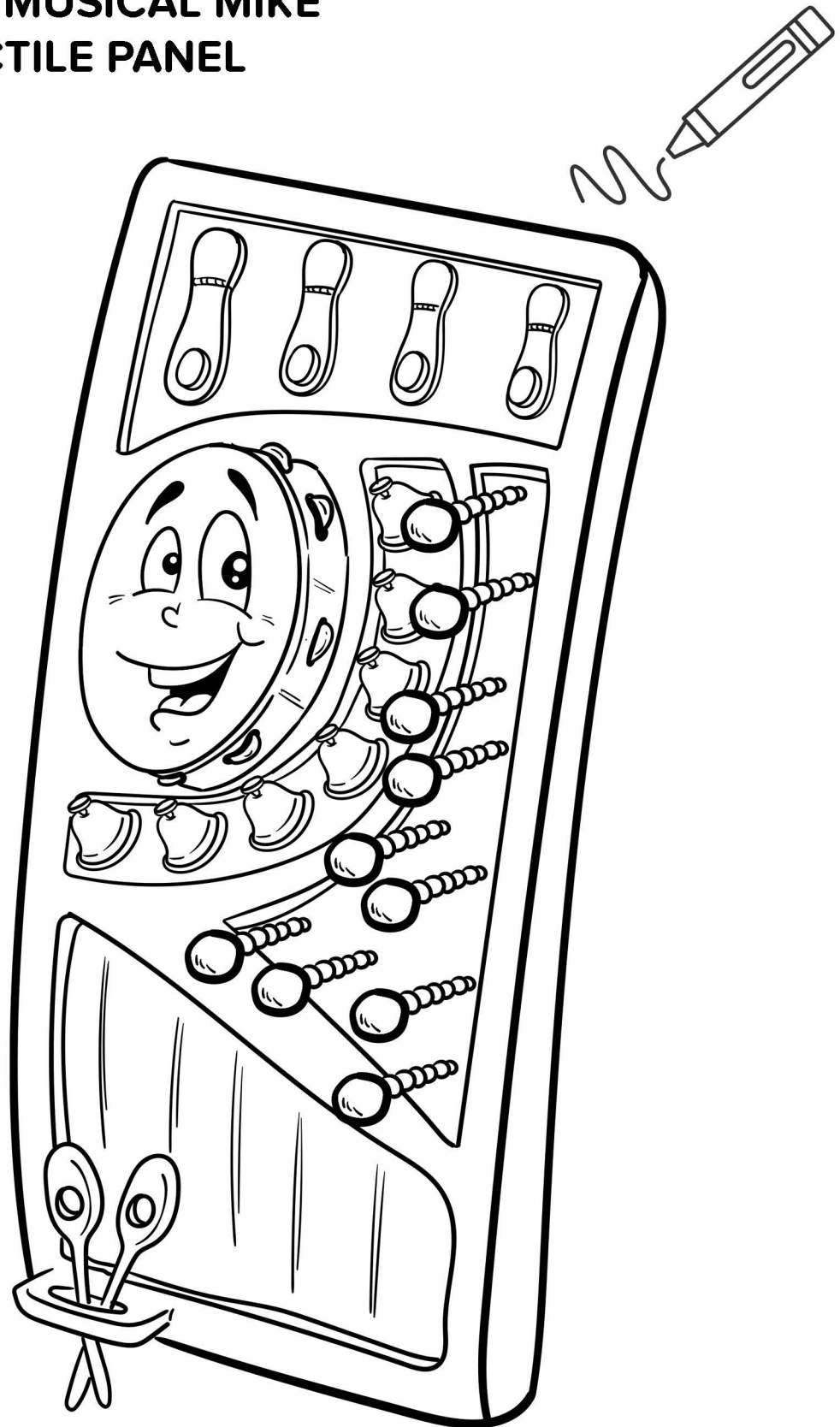
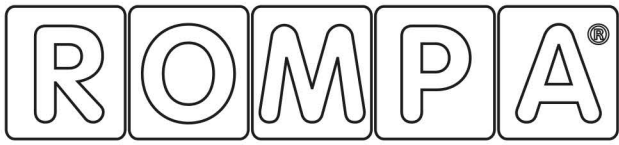


ROMPA®

THE SUMMERTIME  
FUN PACK

COLOUR IN MUSICAL MIKE  
THE TACTILE PANEL





# THE SUMMERTIME FUN PACK

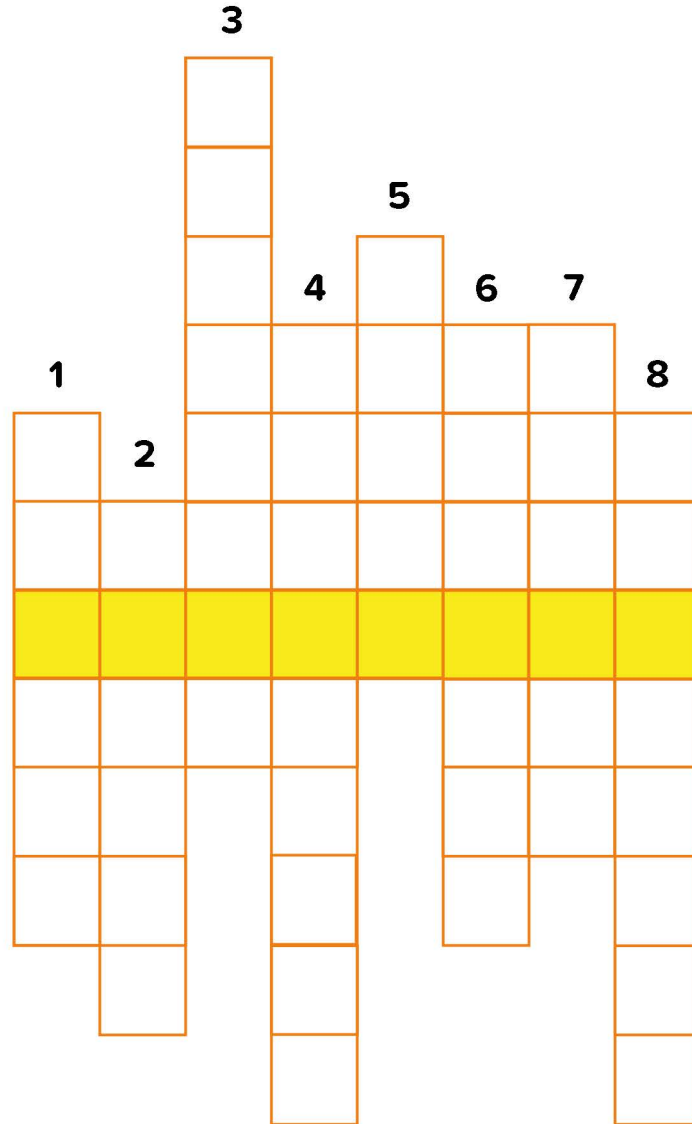
## COMPLETE THE 'SUMMER-SENSORY' THEMED WORDSEARCH



ice-cream • holiday • garden • sensory • music • beach  
auditory • calming • swimming • rompa • tactile  
sand • snoezelen • relaxation • sun

R	S	R	R	E	L	A	X	A	T	I	O	N	A
O	C	O	S	S	N	O	E	Z	E	L	E	N	U
O	A	M	I	X	I	S	U	N	R	T	I	E	D
T	S	P	I	Y	N	E	Z	E	A	L	A	R	I
C	W	A	I	R	G	A	R	D	E	N	N	D	T
R	I	N	D	O	N	B	Z	W	E	A	I	E	O
P	M	T	H	S	I	E	N	A	S	D	M	C	R
L	M	A	R	N	T	A	R	Y	A	Z	A	Y	Y
M	I	C	N	E	N	C	M	I	E	E	E	A	A
B	N	T	S	S	A	H	Y	U	N	M	R	D	E
D	G	I	A	S	A	E	L	N	S	R	C	I	R
L	E	L	R	E	O	N	A	I	N	I	E	L	A
G	N	E	S	A	C	L	D	E	P	R	C	O	D
E	E	G	N	I	M	L	A	C	D	A	I	H	A

**COMPLETE THE PUZZLE TO REVEAL THE GOLDEN WORD!**



- 1) Sculpture built on a beach,  
Sand \_\_\_\_\_ (6)
- 2) The Sunniest Season (6)
- 3) Popular summer activity in the  
water (8)
- 4) Treasures often found on the  
beach (9)

- 5) The sandy area next to the sea (5)
- 6) A break away, h\_\_\_\_\_ (7)
- 7) Grab a blanket, we're going on a  
p\_\_\_\_\_ (6)
- 8) A treat to cool down in the heat  
(3, 5)

**Golden Word:** \_\_\_\_\_



## SUMMER-TIME SMOOTHIE FUN

### The Snoezelen® Sipper

- 1 cup frozen blueberries
- 1 ripe banana
- 1/2 cup Greek yogurt
- 1/2 cup milk (dairy or plant-based)
- 1/2 teaspoon vanilla extract
- Ice cubes (optional, for added thickness)



In a blender, combine the frozen blueberries, ripe banana, Greek yogurt, milk, and vanilla extract.

Blend on high speed until ingredients are well combined and achieve a smooth and creamy consistency.

If you prefer a thicker smoothie, add ice cubes and blend until incorporated.

Optionally, garnish smoothie with fresh blueberries or sprinkle chia seeds on top.

Serve and enjoy your refreshing Snoezelen® Sipper smoothie!



### The Rompa® Refresh

- 1 cup frozen strawberries
- 1/2 cup frozen raspberries
- 1 ripe banana
- 1/2 cup Greek yogurt
- 1/2 cup pomegranate juice

In a blender, combine the frozen strawberries, frozen raspberries, ripe banana, Greek yogurt, pomegranate juice.

Blend on high speed until all the ingredients are well combined and you achieve a smooth and creamy consistency.

Optionally, you can garnish the smoothie with a fresh strawberry or a sprinkle of chia seeds on top.

Serve immediately and enjoy your refreshing red smoothie!

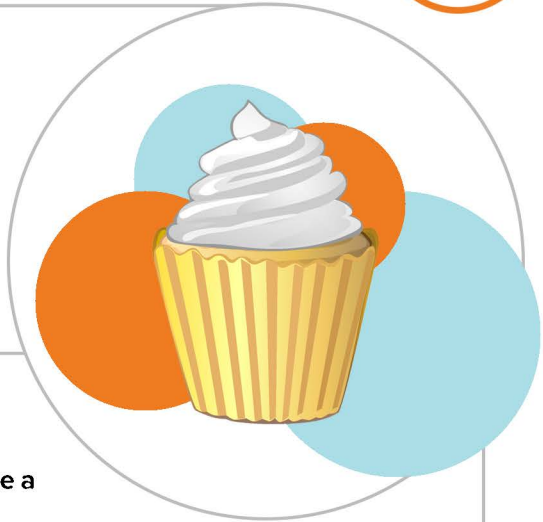


## BAKE, CREATE, AND CELEBRATE



### Vanilla Cupcakes

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1 1/2 cups all-purpose flour      | 1/2 cup unsalted butter, softened |
| 1 1/2 teaspoons baking powder     | 2 cups powdered sugar             |
| 1/4 teaspoon salt                 | 2-3 tablespoons milk              |
| 1/2 cup unsalted butter, softened | 1 teaspoon vanilla extract        |
| 1 cup granulated sugar            | Food coloring (optional)          |
| 2 large eggs                      |                                   |
| 2 teaspoons vanilla extract       |                                   |
| 3/4 cup milk                      |                                   |



#### Instructions:

- Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
- In a bowl, whisk together the flour, baking powder, and salt. Set aside.
- In a separate large bowl, cream the softened butter and granulated sugar together until light and fluffy using an electric mixer.
- Beat in the eggs one at a time, ensuring each egg is well incorporated. Stir in the vanilla extract.
- Gradually add the dry ingredients to the butter mixture, alternating with the milk. Begin and end with the dry ingredients, mixing each addition until just combined. Avoid overmixing.
- Fill each cupcake liner about two-thirds full with the batter.
- Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the center of a cupcake comes out clean.
- Remove the cupcakes from the oven and let them cool in the tin for a few minutes. Then transfer them to a wire rack to cool completely before frosting.

#### For the frosting:

- In a mixing bowl, beat the softened butter until creamy and smooth using an electric mixer.
- Gradually add the powdered sugar, a half cup at a time, and continue beating until well combined and fluffy.
- Stir in the milk and vanilla extract, and beat for an additional 2-3 minutes until the frosting is light and creamy.
- If desired, add a few drops of food coloring and mix until the color is evenly distributed.
- Once the cupcakes have cooled completely, frost them using a piping bag or an offset spatula. You can decorate with sprinkles or other toppings as desired.

Enjoy your homemade vanilla cupcakes!