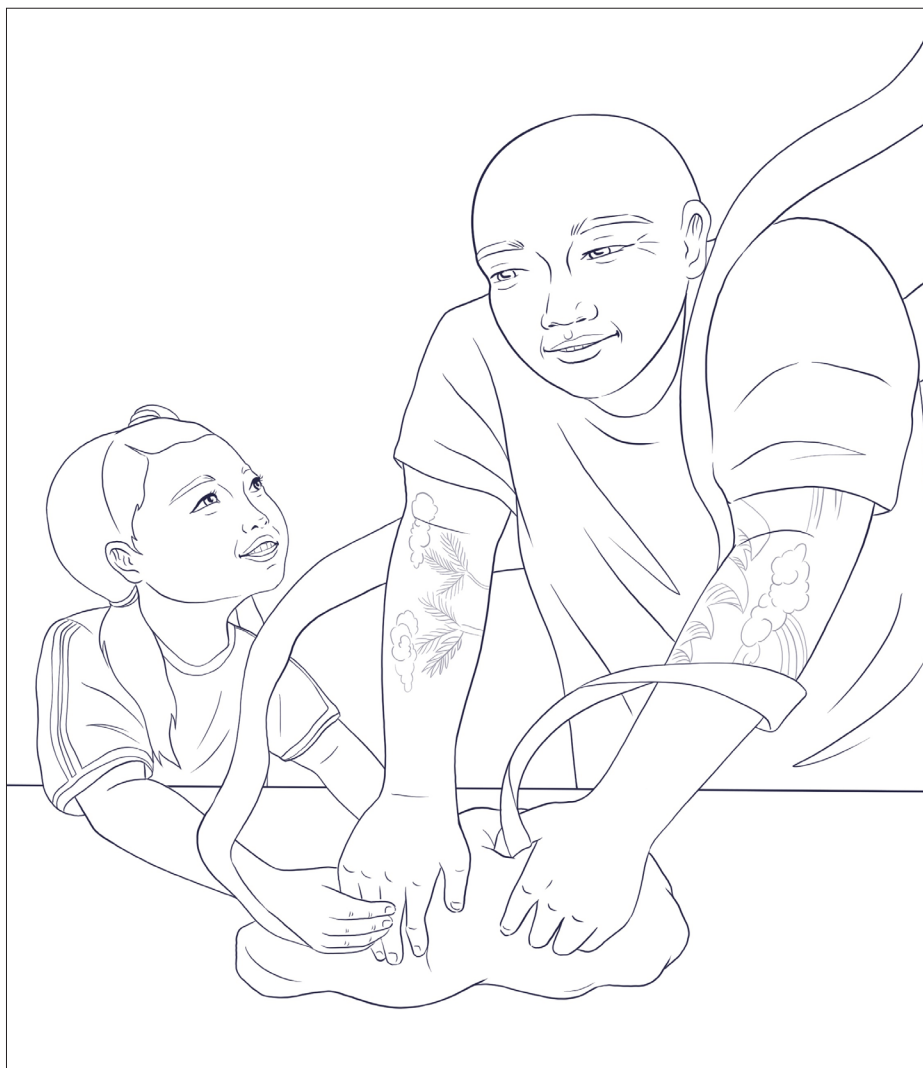


DAD BAKES

ACTIVITY PACKET



By Katie Yamasaki

Dear Reader,

I made this book for you!

I hope that you enjoy the story, and find some things in the pictures that you relate to.

In this packet, you will find some writing, drawing, coloring, and discussion activities to do after reading the story.

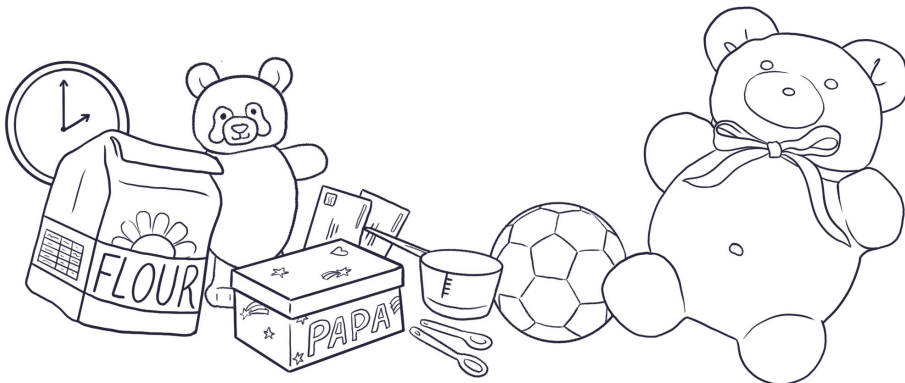
This is a moment for you to think about someone in your life who you have been apart from, maybe someone who you miss a lot.

Enjoy!

Love,



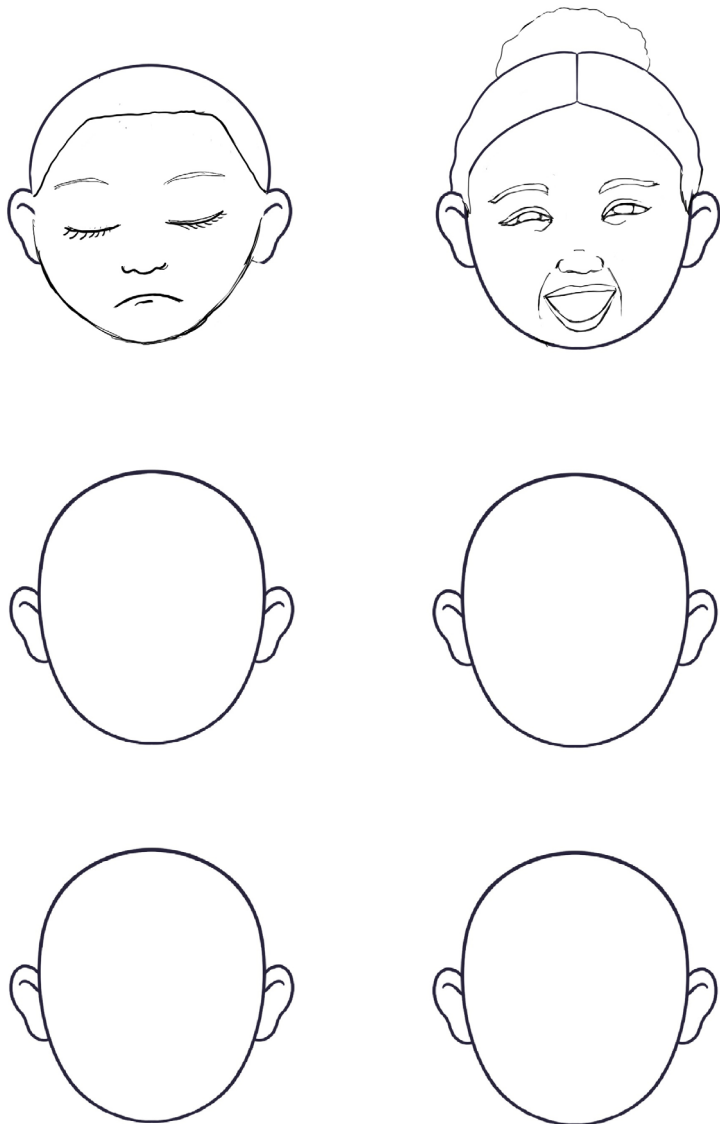
Katie Yamasaki



For discussion for both children and parents:

1. What are 5 words you would use to describe your grown-up/child?
2. What is your favorite thing to do with your grown-up/child?
3. The early pages of the book give us a hint that there was a time when the father and daughter were not together. What hints do you see on those first two pages?
4. What do you think the daughter did when she was missing her dad and waiting for him to return? What do you think the dad did when he was missing his daughter?
5. What did/do you do when you were/are missing your grown-up/child?
6. There is a lot of love between the dad and daughter. What do you see in the pages that shows love in action?
7. What does love in action look like in your family?

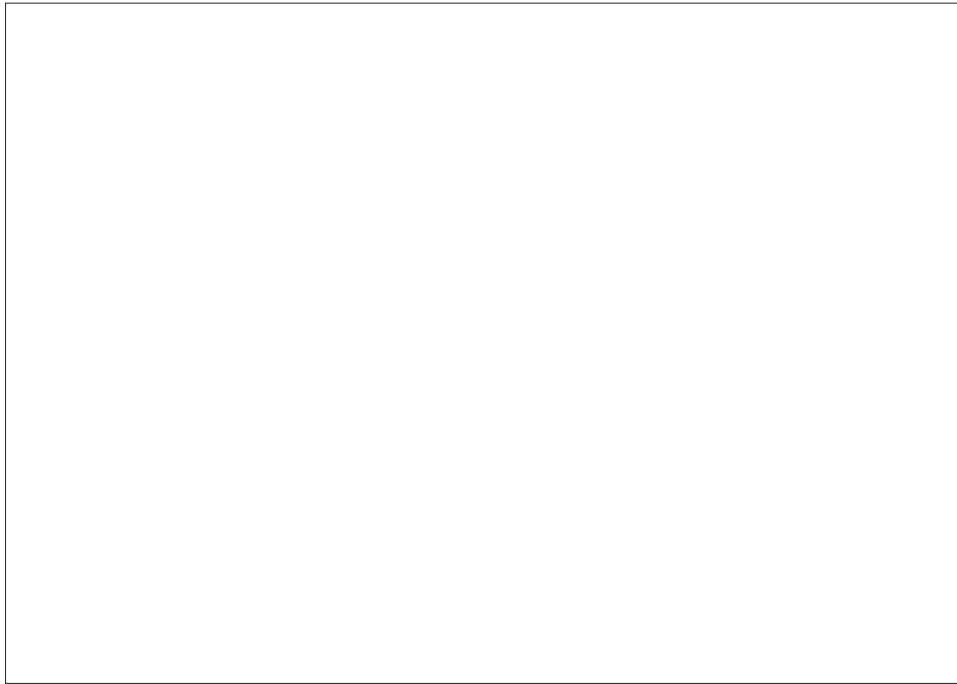
Being apart from someone can bring up a lot of feelings. Can you fill in some of the faces with the feelings it brings up for you? It's okay to put any feelings down, no matter if they make sense or not.

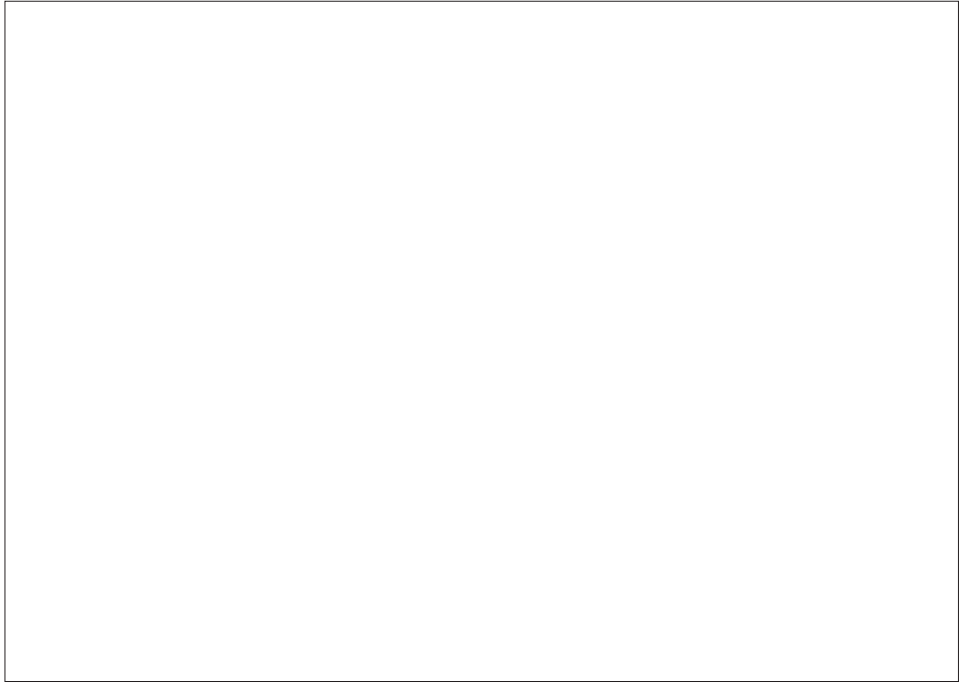


Draw your own story:

Here are some pages to make a little story, with boxes for pictures and lines for words. Tell your own story, perhaps one of you and your grown-up (or child). Maybe there is a beginning (the past), a middle (the present) and an end (the future). The end picture can be what you wish for in the future. What does your story look like?





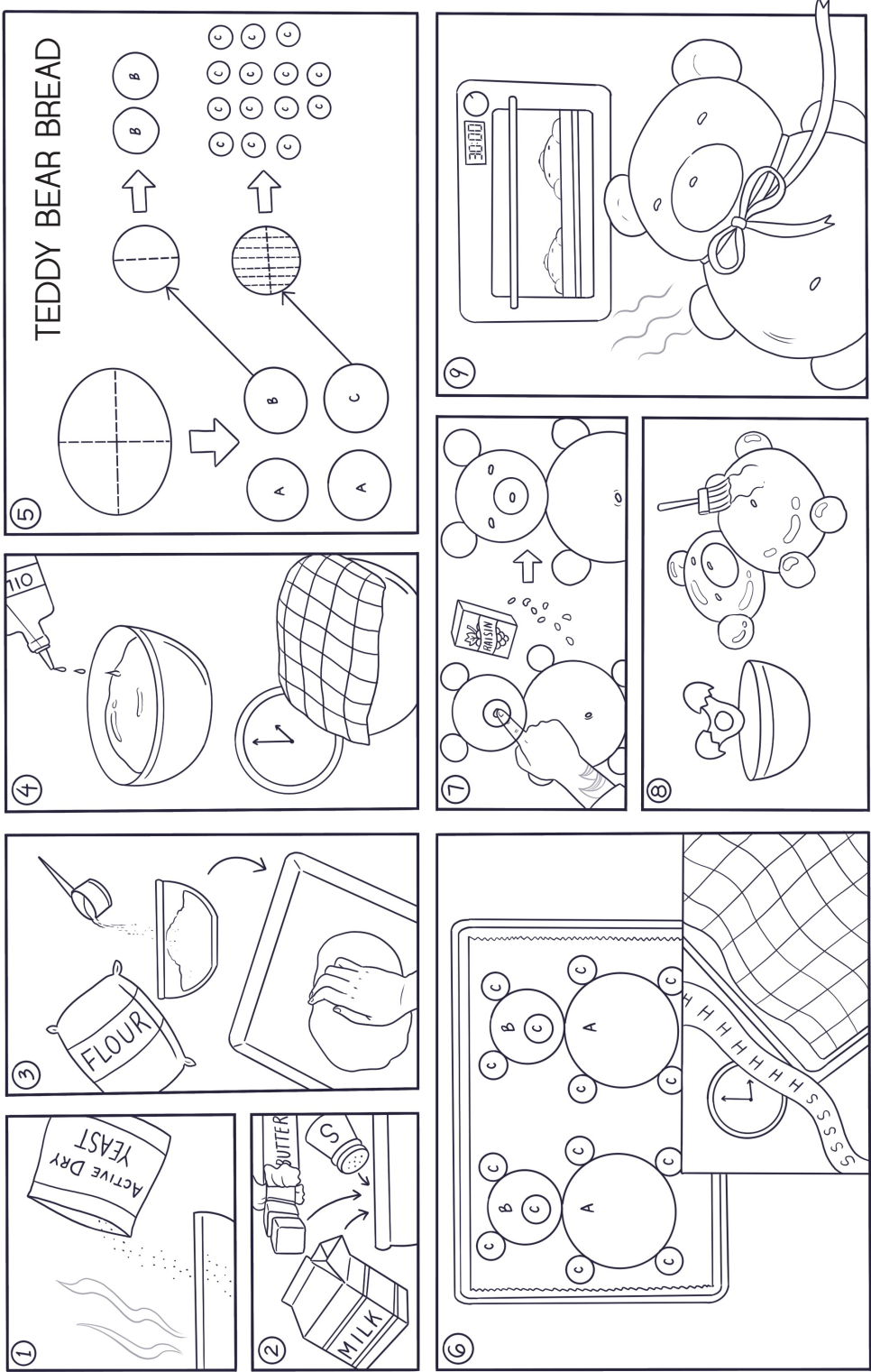
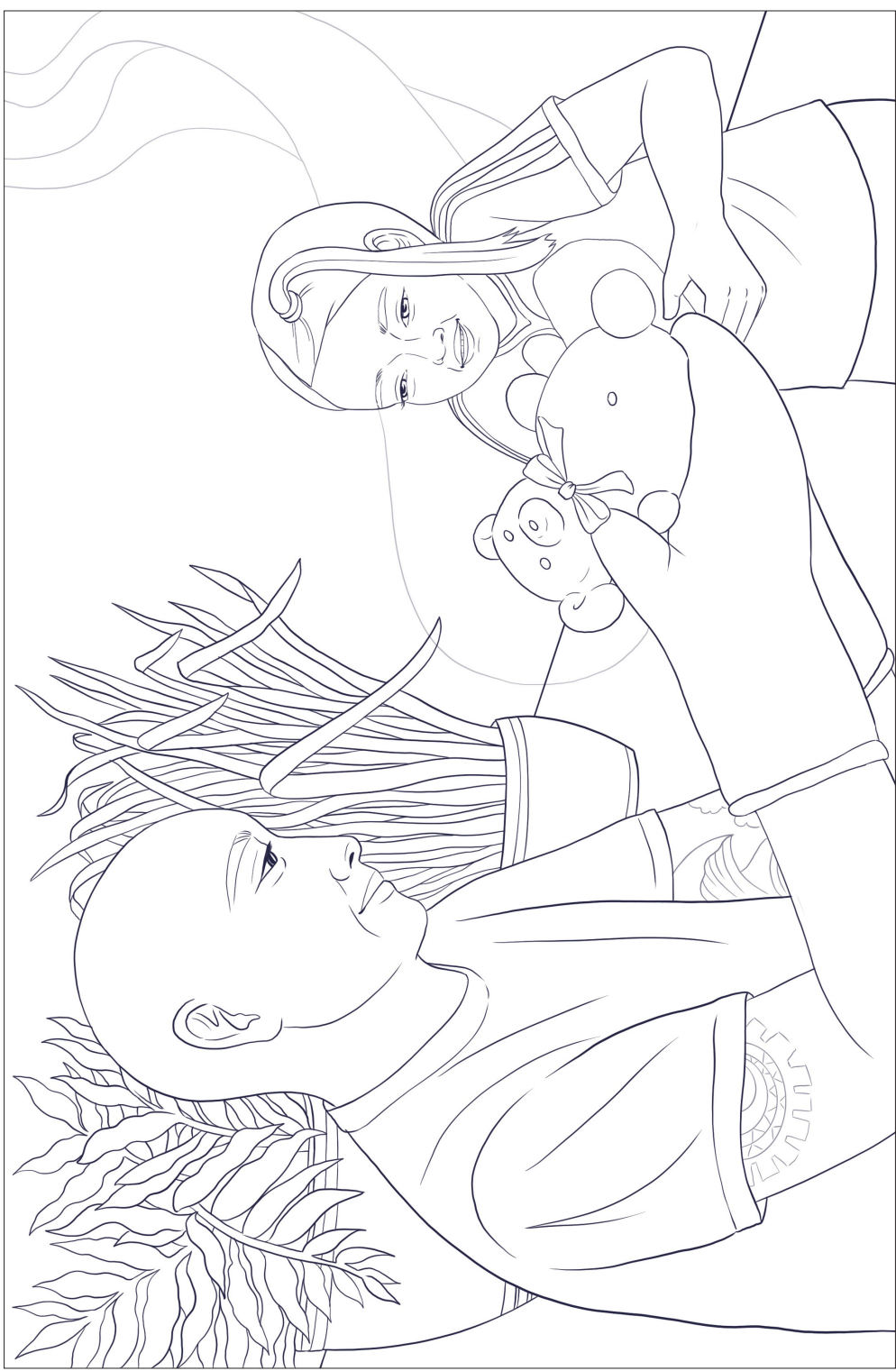




Here’s a place for you to write a little note to yourself or to your child / grown-up. Maybe something the book made you think about, or maybe something else entirely. You can write whatever is inside. You could also just complete the sentences below.

Something I wish you knew...

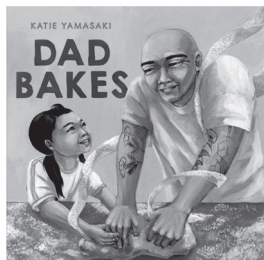
Something I hope for the future...



TEDDY BEAR BREAD RECIPE

INGREDIENTS (makes 2 bears) 1 package of active dry yeast, 1-1.5 cups warm water, 1/2 cup warm milk, 3 TBSP butter softened, 3 TBSP sugar, 2 TSP salt, 6-7 cups all purpose flour, 8 raisins, 1 egg, 1 TBSP cold water, Ribbon (optional)

01 Dissolve yeast into warm water. **02** Warm the milk. Add softened butter, sugar, and salt to milk. Add milk mixture to dissolved yeast. **03** Add 3 cups of flour. Beat until smooth. Stir in remaining flour, a little at a time, until dough is stiff. **04** Place dough onto floured surface. Knead for about 8 minutes, until dough is smooth & elastic. Place in greased bowl. Grease the top of the bread. Cover & let rise until doubled in size (~1 hr) **05** Punch dough down. Place onto lightly floured surface. Divide into four equal parts. Cut one portion in half. Cut another portion into 14 pieces. Shape all portions into balls. **06** Place large balls in center of greased baking sheet for the bodies. Place medium ball (teddy bear's head) above the body. Place small balls around for the ears, arms and legs. Place a small ball on the middle of the head for nose. Cover and let rise until doubled (~1 hr). **07** Make indentations for eyes, nose, and belly button. Insert raisins. **08** Mix egg & cold water - brush over the dough. **09** Bake at 400° F for 25-30 min or until golden brown. Cool down. Tie a bow around the bear's neck with ribbon. **10** Share with someone you love ♥



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