

# Here is Your Family Fun Card Set!

Get ready to laugh, share, think, and maybe even dance a little! 

This magical deck is packed with silly prompts, deep questions, and zombie roleplay (yup, really).

Each card is made to help your family connect, reflect, and have a blast together.  

You can play after dinner, on a car ride, during a family hangout, or anytime you want a giggle or a big “Group-Awwww!”

## How to Play:

1. Cut the cards 
2. Shuffle the cards (or just pick your favorite design!)
3. Take turns drawing a card.
4. Read it out loud and let the fun begin!
5. Some are silly, some are sweet, some might make you go, “WOAH!”
6. There's no right answer—just your honest, goofy, or heartfelt thoughts.

## What's Inside:

-  Cultural Confession Cards – family quirks, laugh at odd traditions, and spill the tea (nicely!)
-  Zombie Apocalypse Pitch Night – Assign silly survival roles and discover your family's secret skills
-  The 10-Minute Time Machine – Travel through memories and future dreams together 
-  The Boldest Truth – Brave, bold, beautiful questions that bring everyone closer 

 Remember: the most important rule is...

Have fun, be kind, and listen with your heart.

So grab a card and let the family adventure begin! 

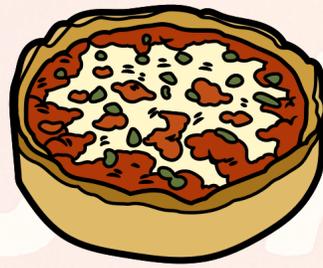




# CULTURAL CONFESSION CARDS



 A tradition we secretly dread but still celebrate



 One dish we pretend to enjoy (sorry, Grandma)



 A family joke nobody else understands



 A song we always hear at gatherings—but nobody knows the words to!"



 A family photo we secretly can't stand!



 "A dish someone always makes... but no one eats."



 Pick a song that reminds you of our vacation!"





# ZOMBIE APOCALYPSE PITCH NIGHT



Who would charm the zombies with dance?



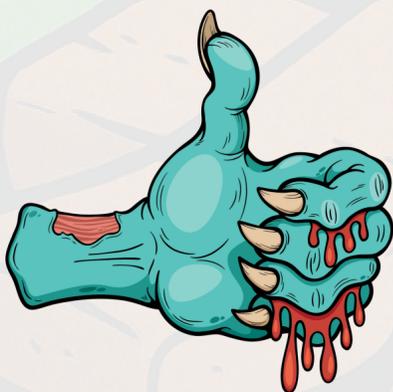
Who would invent the zombie-repelling device?



Who would panic, scream, run in circles... then accidentally discover the secret zombie cure?



Who would distract the zombies... by pretending to be one of them - at the grocery store?



Who would try to reason with the zombies... and give a speech about kindness?



Who would survive the longest... just by hiding under the couch with snacks?



What's our family's theme song? You decide, but let's sing it together!



# THE 10-MINUTE TIME MACHINE



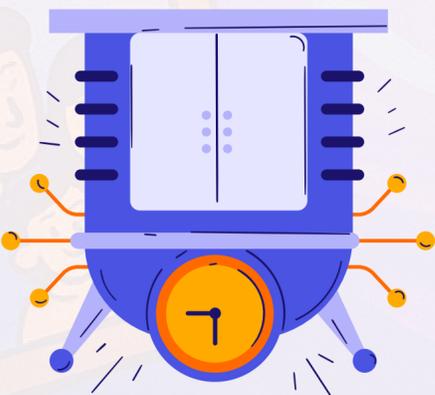
If you could revisit any family moment for just 10 minutes—what would it be, and why?



 If you could revisit a favorite bedtime story or playtime moment?



 If you could replay a time someone made you laugh so hard you snorted!”



 If you could spend 10 minutes in the future—what do you hope to see us doing together?





# THE BOLDEST TRUTH



 What do we do better than anyone else?



  What could break us—and what would bring us back?



 Who's changed the most this year?



 "What's the best gift someone in this family ever gave that's – besides presents?"



 What's one puzzle we're still solving as a family?



 What new thing did we learn about each other this year?



 Find a token, any small thing that represents something you like. Ask, what's something kind someone here did this week? Pass the token as you go! 



## The Springtime Family Focaccia “A Loaf of Connection”

### What You'll Need:

Oven, baking tray, mixing bowl, knife (for grown-ups), parchment paper, ingredients

### Ingredients:

3  $\frac{3}{4}$  cups (450g) all-purpose flour

1  $\frac{1}{2}$  tsp salt

2 tsp instant yeast

1  $\frac{1}{2}$  cups warm water

$\frac{1}{4}$  cup olive oil (plus extra for drizzling)

Veggies for decorating: cherry tomatoes, red onion rings, bell pepper strips, olives, fresh herbs (rosemary, thyme, parsley)

☞ *Optional “family spice”:* chili flakes, lemon zest, garlic powder, za’atar, or even cinnamon sugar — your flavor, your story!

### How You Can Cook Together

#### 👶 Toddlers (3–5):

- Stir dough ingredients
- Press cherry tomatoes or olives into dough

#### 👦 Kids (6–9):

- Help knead the dough
- Arrange veggie flowers

#### 👧 Tweens & Teens (10–18):

- Slice veggies
- Lead the decoration design

#### 👨 Parents:

- Handle the yeast & dough rise
- Oven supervision

### Steps to Bake Connection:

1. Make the Dough (10 min):
2. Mix flour, yeast, salt. Add warm water and olive oil. Stir and knead (kids love this squishy part!) until soft and sticky.
3. Let It Rise (1–2 hrs):
4. Cover the bowl. Let it double in size — like family love, it grows with time.
5. Shape & Decorate (20–30 min):
6. Transfer dough to oiled tray. Flatten gently. Then everyone adds their toppings: a garden of personalities!
7. Final Rise (20 min):
8. While the oven preheats to 425°F (220°C), let your masterpiece rest.
9. Bake (20–25 min):
10. Until golden and slightly crisp. Cool slightly — then slice and share!



**DOWNLOAD THE FULL FAMILY  
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[SUPERPOWERFAMILY.COM](http://SUPERPOWERFAMILY.COM)**



# Layered Yogurt Berry Jars

## Spring in a Spoon

### What You'll Need (No Oven Required!)

- Glass jars or clear cups (1 per person)
- Spoons for layering
- Picnic blanket or tray if outdoors

### Ingredients (for 6-8 people):

- 4 cups Greek yogurt (plain or vanilla)
  - 2-3 cups granola (store-bought or homemade)
  - 2 cups fresh strawberries, sliced
  - 1 cup blueberries
  - 1 cup raspberries or blackberries
  - Honey or maple syrup (optional, for drizzle)
  - Chopped nuts (almonds, walnuts) – optional
  - Mint leaves for garnish
- 👉 Optional “family flavor layer”: a dash of cinnamon, chocolate chips, peanut butter swirl, shredded coconut — anything goes!

### How You Can Build Together

#### 👶 Toddlers (3-5):

- Spoon yogurt into jars
- Sprinkle berries and granola

#### 👦 Kids (6-9):

- Layer with more structure
- Add honey drizzle and mint

#### 👧 Tweens & Teens (10-18):

- Prep fruit, lead the “design”
- Set up a topping station

#### 👨 Parents:

- Supervise, support, enjoy the mess!

### Simple Steps to Spring in a Spoon:

1. Set up your layering station:
2. Line up yogurt, granola, berries, and toppings.
3. Layer the jars together:
4. Start with yogurt, add granola, top with berries. Repeat for 2-3 layers.
5. Add a personal touch:
6. Each person adds their favorite “family spice” or topping.
7. Garnish & Enjoy:
8. A little mint or drizzle on top — and it's picnic time!



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# 🥞 Spring Bloom Pancakes – “Fluffiness in Full Bloom”

# MCG!

In spring, everything rises — the sun, the flowers, and yes... even pancakes. This is the season of color and flavor, where a bowl of flour and laughter turns into a stack of soft, warm joy. These pancakes bloom with berries, zing with lemon, and carry the fresh snap of mint. They're for flipping, for giggling, and for piling high with love

## 🔧 **What You'll Need**

1 large bowl, whisk, ladle or measuring cup  
Nonstick skillet or griddle  
Spatula (for the brave flippers!)

## 🍋 **Springtime Pancake Ingredients** (Makes 12-14 pancakes)

### 🥞 Dry:

1 ½ cups all-purpose flour  
2 tbsp sugar (or honey)  
2 tsp baking powder  
½ tsp baking soda  
Pinch of salt

### 🍷 Wet:

1 ¼ cups buttermilk (or mix milk with 1  
tbsp lemon juice!)  
2 eggs  
2 tbsp melted butter or neutral oil  
1 tsp vanilla extract  
Zest of 1 lemon

### 🌿 Toppings & Add-ins:

1 cup fresh berries (strawberries,  
blueberries, raspberries)  
Fresh mint leaves  
A dollop of yogurt or whipped cream  
(optional)  
Maple syrup or honey drizzle

## 👨👩 **Family Roles by Age**

### 👶 **Toddlers (3-5):**

Wash berries  
Sprinkle mint leaves and powdered sugar  
Help stir batter (a little mess = a lot of memory)

### 👧 **Kids (6-9):**

Crack eggs  
Help zest the lemon  
Ladle batter onto pan with help

### 👧 **Tweens & Teens (10-18):**

Measure & mix full batter  
Take charge of flipping  
Style the pancake plate like a spring garden

### 👨 **Parents:**

Stove supervision  
Keep the calm during flying pancake moments  
😊 Lead with love (and syrup)

## 🔥 **Cooking Tips for Fluffiest Results:**

Don't overmix! A few lumps = perfect pancakes.

Let the batter rest for 5-10 mins before cooking.

Medium heat = golden edges, cooked center.

Flip when bubbles form and edges firm up.