



April...

## Easter

**10th April - Good Friday**

**12th April - Easter Sunday**

**13th April - Easter Monday**

The longest bank holiday in the British calendar is fast approaching. Easter activities will come into play this weekend when family and friends come together to enjoy the longer days and lighter nights.

Whether you're hosting Easter dinner or you're looking for the perfect gift, find the best deals and promotions on your Orange Genie Edge.



# Shop for Less this Easter

ASDA

MARKS &  
SPENCER

Sainsbury's

JOHN  
LEWIS  
& PARTNERS

TESCO

WAITROSE  
& PARTNERS

Did you know that Easter is the second largest spending annual holiday event after Christmas?

Easter may not seem like a holiday that can stretch the purse strings, but it can be more costly than you think. It's very hard to resist to chocolate treats, decorative baskets and all the accessories that come with it.

Get great deals at many supermarkets and stay in budget with Your Discount Outlet.



Access Your Discount Outlet for the latest deals and offers in many of your favourite stores.

## The perfect roast for Easter Sunday



- 1 Butcher's Selection Lamb Leg (Typically 2.1kg)
- 1 Small bunch of rosemary
- 1 Bulb of garlic, peeled
- 1 Kilo of King Edward potatoes
- 250ml of beef stock
- 1 Large onion

1. Preheat oven to 200C/400F
2. Thinly slice the potatoes and onions. Season and layer potatoes and onions in a deep, oven proof dish.
3. Cover with the beef stock.
4. Season the lamb with rosemary and garlic.
5. Place the potato dish in the oven with the lamb on the rack above, allowing the juices of the lamb to drip onto the potatoes. Cook for 1 hour and 30 minutes.
6. Rest the lamb for 20 minutes and serve with potatoes.



Access Your Fitness and Wellbeing hub for more tasty recipes.

## There's no such thing as too much Chocolate



- 225g Butter
- 100g Cocoa powder
- 4 Large eggs
- 450g Caster sugar
- 1/2 Tbsp Vanilla extract
- 150g Self-raising flour, sifted
- 6 Cadbury Creme Eggs

1. Cut the Creme Eggs in half and put them on a large plate, cut side up, in the fridge for at least 30 minutes.
2. Pre-heat the oven to 180C/160C Fan/Gas and Grease a 24cm shallow tin and line with non-stick baking paper.
3. Melt the butter in a small pan. Remove from the heat and stir in the cocoa. Set aside for 10 minutes.
4. Whisk the eggs, sugar and vanilla extract together in a large bowl, until pale and foamy. Stir in the cocoa mixture followed by the flour.
5. Turn into the tin and bake for about 20 minutes.
6. Put the eggs on top pressing them in gently so the cut surface is level with the top of the cake mixture.
7. Return to the oven for another 20 minutes or until the top is firm but the middle is soft.
8. Cool in the tin for 10 minutes then turn out and finish cooling on a wire rack. Cut into squares before serving.

# Stay on Track

Whether you indulged over the Easter period or not, it's time to get back on track and reach your goals before summer arrives.

Find exclusive discounts at over 3,500 gyms across the UK. If you don't feel like traveling to a gym, we have some tips on how to stay fit in the comfort of your own home with free unlimited access to hundreds of tailor-made Fitness videos.

**MYGYM**  
DISCOUNTS



Bannatyne



Access your Health, Fitness and Wellbeing for your free health assessment and fitness and nutritional advice.