

Brambles Weekly News

WB: 25/03/19

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Reminders

If your child is absent from pre-school for any reason, please remember to email, text or call Brambles. It is part of the Safeguarding Policy that all children are accounted for.

If your child is being collected by anyone other than those on your child's registration form, please let staff know otherwise we are unable to let your child go with them. Again, this is in line with the Safeguarding Policy.

Carpet Time

Stories: An Amazing Alphabet of Cake by Kirstie Rowson and Kitchen Disco by Clare Foges

Song: The Cake Song by Al Start
<https://www.youtube.com/watch?v=UviQPInHeNI>

Rhyme: Pat - a - cake

Watching: Roman's Cooking Corner
https://www.youtube.com/watch?v=6J5_r7-hcXc

Upcoming Events

Friday 29th March

PTA Movie Night

Friday 5th April

Last day of Spring Term

Monday 8th April – Tuesday 23rd April

Brambles Closed for Spring Break/Easter Holidays

This Week's Learning

We have been learning about cooking this week and what Ben cooks for his Gran when she arrives at his house. We have learnt that we need to go to the shop for the ingredients; we have to read the instructions in the recipe book and measure out what we need to bake our own biscuits and Smarties cakes just like Ben made for Gran's arrival.

Something Special

Why not make some cakes or biscuits at home together? Let your child help shop for the ingredients and look at numbers on the prices of items. Which is heavier, the sugar or the flour? Can they recognise any of the letters on the packaging?



Smarties Cakes
6oz caster sugar
6oz butter / margarine
6oz self raising flour
2 eggs
Oven 180C/Gas 6
Mix all ingredients together
Put in oven for 18-20mins
Decorate once cool

Encourage your child to weigh, count and measure the ingredients. Can they recognise any numbers? Have they got too much or not enough? Do they need more or less ingredients?

6oz butter
4oz caster sugar
2 eggs
8oz plain flour
Oven 180C/Gas 4
Cream butter & sugar until fluffy.
Add egg yolks and stir in flour
Knead until smooth. Leave in fridge for 1 hour
Roll out onto floured top.
Cut with cutters and put on greased baking tray
Bake for 12-25mins / golden brown
Decorate once cool



By allowing your child to shop and bake at home, they are developing so many skills and are spending time with you. There's a great article, 'What do children learn through cooking?' that can be found on <http://www.bbc.co.uk/guides/z2xmtfr>

You don't just have to cook cakes and biscuits, young children are capable of lots more such as making their own sandwiches, helping with dinner, making their own pizza or bread. What will you be cooking with your child?