

TERM 1
WEEK 6
13.10.17

Peacocks

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Last week one of our children discovered he liked chilli after dipping his carrot in it and tasting, so this week we have all been trying really hard to taste new foods. We made butterflies from fruit and vegetables in cookery and were all really brave and tried one taste we had never had before.

Honey is our most popular taste of the day, but surprisingly, Worcestershire sauce is fast becoming a runner up! Why not try it on cheese on toast at home! ☺

The children loved the Sukkot biscuits we made last week so much, we thought you might like the recipe to try at home!

Sukkot Wholegrain Raisin Cookies

Ingredients:

50 g raisins
75ml vegetable oil
100g golden caster sugar
½ large egg, beaten
½ tsp ground cinnamon
70g plain flour
150g rolled oats
Good pinch of bicarbonate of soda

Method

1. Heat oven to 180C/160C fan/gas 4 and line 2 baking trays with baking parchment. Pour 25ml boiling water over the raisins and leave to soak for 20 mins until plump. Drain, reserving the liquid.
2. Meanwhile, in a large bowl, mix together the oil and sugar. Gradually beat in the egg, along with the reserved water from the raisins, the cinnamon and vanilla extract. Sift the flour, bicarbonate of soda and a pinch of salt into the bowl, then add the oats. Finally, mix in the raisins.
3. Drop heaped tbsps of the cookie dough onto the baking trays, well-spaced apart as they will spread when cooking. Bake for 12-15 mins until golden. Leave to cool on the trays for 10 mins before tucking in, or transfer to a cooling rack to cool completely. Will keep in an airtight container for up to 3 days.
Makes 12 cookies

The week ahead...

Monday: Swimming.

Please provide your child with a towel, swimming pads if needed and swimming costume/shorts.

PE. Please ensure a full PE kit is in school.

Tuesday: Cooking

Wednesday: Last day of term 1

Have a lovely half term!
The Peacocks Team ☺

Term 2 starts 30th
October

Our Learning This Week...

