**** 26th June 2020

**Weekly News**



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| LOL, Haha or Hehe? Online Laughter Differs by Age, Gender | Live ...  **Thank you, Cameron…**  **for this week’s joke!**  Why is the number six so scared? | Math jokes, Jokes for kids ...  **Jokes for kids: big list of clean math jokes**  **Math Jokes for Kids and Teachers from MathFileFolderGames.com on ...** | **Basic cooking skills for under-fives**  Being able to cook is a great skill to have, and whilst it can sometimes feel like a chore to us, it’s an exciting activity for our little ones. It’s also a terrific way to get children interested in food in general, or to help them with food issues; to feel comfortable with ingredients they don’t currently eat. You can start with the following basic cooking skills:  ● Buttering a slice of bread.  ● Cracking eggs by tapping the centre of the egg over the rim of a small bowl, and then using thumbs to pull the two halves apart.  ● Decorating fairy cakes or biscuits – spreading on the icing butter or just adding the sprinkles or other toppings.  ● Kneading and rolling out dough using a rolling pin.  ● Cutting shapes out using cookie cutters.  ● Using a sieve – by holding over a larger bowl and gently shaking.  ● Cutting soft fruit or vegetables, for example, a banana, with a non-sharp knife.  ● Grating cheese – especially good if you’ve got a rotary grater.  ● Crushing biscuits for bases or non-cook chocolate recipes – in a plastic bag with a rolling pin.  ● Rubbing in butter and flour for crumble.  ● Crushing garlic in a garlic press.  ● Greasing and lining cake tins.  ● Mashing bananas with the back of a fork for banana bread/cake.  ● Mashing potato with a potato masher.  ● Peeling vegetables with a vegetable peeler.  C:\Users\locarrollbailey\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\9A20D376.tmpC:\Users\locarrollbailey\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\9A20D376.tmpC:\Users\locarrollbailey\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\9A20D376.tmpC:\Users\locarrollbailey\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\9A20D376.tmpC:\Users\locarrollbailey\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\9A20D376.tmp | **Why not try…**  Recipe for Weetabix cake | Keighley News  **Weetabix Cake**  A great recipe for children to help with – they love crushing the Weetabix!  **Ingredients**  ● 300g self-raising flour  ● 25g sugar  ● 200g raisins (or any other dried fruit)  ● 2 Weetabix (crushed)  ● 1/2 –1 tsp mixed spice  ● 275ml milk  ● 1 medium egg (beaten)  **Method** Measure out all the dried ingredients into a large bowl. Pour in the milk and egg, and mix well (the mixture will look like a lumpy batter). Pour the mixture into a greased and lined loaf tin. Bake at 130°C/Gas 3 for around 1 hr 15 mins, until it is firm to touch, golden brown and a skewer or knife comes out clean. Cut into slices when cool. |

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