**** 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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