

# Sharing Letter - Pippin Class - Week Beginning - 16.10.2023



Wednesday - PE kit

Thursday - Normal uniform with waterproof coat and bring wellie boots

Friday - INSET DAY

Notes and Reminders:

This Friday 20<sup>th</sup> October is an INSET day. Have a great half term holiday - we can't wait to hear about what you get up to!

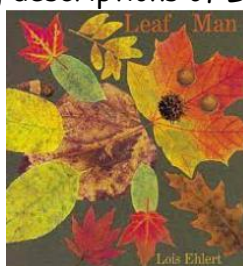
On Wednesday this week we are hoping to go for a local walk so please ensure all children have coats in case of rain.

In our Reception learning this week we will be...

Learning the sounds ss, ll and common exception words 'I' and 'go'



Writing descriptions of Leaf Man



Learning about doubles

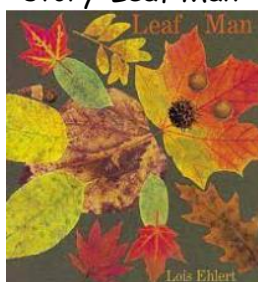


In our Year One Learning this week we will be...

Learning about adjacent consonant blends



Writing a narrative based on the story 'Leaf Man'



Recapping tens and ones



Together we will be...

Following a plan to create a tissue paper flower



Baking autumn biscuits



Identifying the difference between weather and seasons



Recapping what Harvest means in Christianity and Judaism



**Website of the Week:** Phonics - Sound discrimination games -

<https://www.bbc.co.uk/sounds/brand/b03g64rf>

**Practical Activity:** UTW - Why not have a go at making your own hedgehog biscuits at home?



# Hedgehog Biscuits

## Ingredients:

- 600g plain flour
- $\frac{3}{4}$  tsp baking powder
- $\frac{1}{2}$  tsp bicarbonate of soda
- $\frac{1}{2}$  tsp salt
- 280g caster sugar
- 240g melted butter
- 3  $\frac{1}{2}$  tbsp golden syrup
- 2 eggs
- 1 tbsp vanilla extract
- 80g dessicated coconut
- 190g chocolate chips
- Extra chocolate chips for decoration.

**Makes 20-24 biscuits**

## Method:

1. First, mix the flour, baking powder, bicarbonate of soda and salt in a bowl.
2. In a separate bowl, whisk the caster sugar, butter, golden syrup, eggs and vanilla extract.
3. Next, stir the sugar mixture into the flour mixture until just combined into a dough. Refrigerate the dough for 30 minutes to an hour until chilled.
4. Preheat the oven to 175°C and line three baking sheets with greaseproof paper.
5. Use a tablespoon to scoop balls of dough onto the lined trays. Shape the balls into teardrop-shaped biscuits and flatten the pointed side of each biscuit to form the 'face'.
6. Bake in the oven for 10 to 12 minutes until golden. Leave to cool on the baking sheets for 10 minutes before removing the biscuits to a wire rack.
7. Melt the chocolate chips in a bowl above a saucepan of simmering water, stirring frequently.
8. Dip the top of each biscuit in the melted chocolate and spread to cover the 'body' of the hedgehog. Press the biscuits, chocolate-side down, into the dessicated coconut forming the 'spines'.

9. Dip 3 extra chocolate chips into the melted chocolate and place on the pointed end of each biscuit for eyes and a nose. Leave to set for 30 minutes.
10. Finally, enjoy your hedgehog biscuit with a glass of cold milk.

