

2NT Home work ideas for week beginning 27th April 2020

Hello pupils and parents!

Here are a few more home working ideas around what would be our current Imaginative Learning Project, topic – **Beats, Band, Boogie!**

Start a kitchen Beat Band! Sorry parents! Collect together all the kitchen utensils you can find and explore sounds that can be made by tapping and beating them just like a real drummer!	Practice writing your numbers. How far can you go? Can you try writing them in sets of 2's and 5's?	Find and collect objects in your home or garden that begin with the 'S' and 'A' sound. Take a photo of them when you've grouped them if you can.
Read or listen to a story with someone in your family. Can you answer some questions about the story?	Help a grown up to make your breakfast. Can you find things in the cupboards that you might need? Can you help set the table?	Use a music making app to create some music of your own. There are a number of free music apps available. You can find a list on the music page on the Beverley School website under 'Working from Home' and then scroll down to music.
Baking - Make the Rock Bun recipe below with someone in your house. Remember to this as independently as possible.		

Neil and Bianca

Rock buns

<u>Ingredients</u>	<u>Equipment</u>	
100g self raising flour 37g block margarine 37g caster sugar 37g dried fruit $\frac{1}{2}$ egg 1 tablespoon water	Mixing bowl Sieve Baking tray Fork Blunt knife Table spoon Jug Dessert spoon	

Method

<u>Step</u>	<u>Process</u>	
1	Wash your hands and put an apron on. Collect your equipment. Put the oven on to 200°C.	
2	Weigh the flour and sieve into a mixing bowl.	
3	Weigh the margarine. Cut it into small pieces and rub it into the flour using your fingertips.	
4	Weigh and stir in the sugar.	
5	Weigh and stir in the dried fruit.	
6	Crack the egg into a jug and whisk it lightly with a fork. Divide the egg between 2 jugs. Keep one jug and give the other jug to someone else. Add the egg to the bowl and stir well until it forms a ball. If it is too dry add the water (but do not make the mixture too runny).	
7	Sprinkle a little flour onto the baking tray using the flour dredger.	
8	Use a spoon a divide the mixture into 5 roughly equal heaps (little rocks) on the baking tray.	
9	Bake the rock buns for about 10 minutes until they are firm and golden brown.	
10	Wash up and tidy away.	



Rock Buns



Equipment



baking tray



bowl



sieve



wooden spoon



fork



knife



Ingredients

100



100g



flour

37g



margarine

37g



sugar



37g

dried fruit

$\frac{1}{2}$

$\frac{1}{2}$



egg



Rock Buns

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1. Sieve the flour into the bowl.
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2. Add the margarine and rub into the flour.
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3. Add the dried fruit and sugar and stir.
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4. Add the egg and stir.
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5. Roll the dough into a ball.
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6. Make 6 bun shapes.
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7. Put the buns on baking tray and put in the oven.