

Home Learning Challenge - Easter Extravaganza!

We made it to the end of term and what a wonderful term we enjoyed.

Easter is always such an exciting time, although sometimes the Spring weather can be predictably unpredictable! Here are a few activities that you can do with your children to keep them busy, both indoors and out.

Egg Painting

Easter wouldn't be Easter without egg painting! Good Friday can be a very special time for many dedicated to hard boiling, cooling and painting eggs! Mrs Emma always eat the eggs as part of her Easter Sunday meal; there's something incredibly special about painting special eggs to give to your loved ones. It is an amazingly easy activity to do and the children really do get stuck into it. All you have to do is hard boil some eggs (don't boil them for too long if you plan to eat them), then plunge them into some cold water to cool them down. Once they have cooled, there are many different ways to decorate them! You can pop them into dyed water to change their base colour, or just paint patterns onto them. You can even buy transfer tattoos on them, so you can get very detailed pictures onto your eggs. Just be careful not to drop them while you're painting! Dyes, paints and transfers are all available on Amazon!



Tube Rabbit Printing

If your child wants to make their own Spring artwork, why not pay homage to the Easter bunny and get them to explore printing? You will need three kitchen roll tubes (or 1, cut into three equal pieces). Squash two of the tubes into oval shapes and tape them onto the circular one. You should now have an outline of a bunnies head! Children can then use these stamps to create lots of rabbits! Some children can also help to make the stamp, which will engage their lateral thinking skills as well as their shape recognition and fine motor using the tape.



Hot Cross Buns

Baking and cooking is honestly one of the best activities that you can do with your child, as so many areas are covered; science, maths, gross motor, fine motor, understanding, predicting, and most importantly the ability to cook is a skill for life. Hot cross buns are great to make with children as well-anything with yeast is just amazing to do with children, their little eyes really do light up after that dough has proofed and doubled in size. Here is a recipe for Hot Cross Buns that can keep you and your little one busy if those characteristic April showers do set in. Obviously this recipe needs to be supervised by a grown up but get your little one to help as much as possible when weighing out the ingredients, whisking and stirring, sifting, rubbing the mixture-they can help with so many of the stages!



Ingredients

Makes: 12 hot cross buns

- **For the buns**
- 310ml warm milk (43 degrees C)
- 60g caster sugar
- 2 (7g) sachets dried active dried yeast
- 600g plain flour
- 1 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1/2 teaspoon ground nutmeg
- 60g butter
- 250g raisins or sultanas
- 2 eggs

- **For the crosses and glaze**
- 60g plain flour
- 60ml water
- 2 tablespoons apricot jam, warmed and strained



Method

Prep:15min › Cook:25min › Extra time:1hr proofing › Ready in:1hr40min

For the buns:

1. In a bowl, whisk together the milk, sugar and yeast until all the sugar has dissolved. Cover and set aside until the yeast has activated and the mixture has become frothy.
2. In a large bowl sift together the flour, salt, cinnamon, allspice and nutmeg. With your fingers rub in the butter until the result looks like fine breadcrumbs.
3. Stir into the flour mixture the raisins, eggs and frothy yeast then mix until all are combined. Bring the mixture together into a dough.
4. On a lightly floured surface knead the dough for about 5 minutes until smooth and elastic. Transfer dough to a large lightly oiled bowl then cover with cling film and leave in a warm place for 45 minutes to prove or until the dough has doubled in size.

5. Remove the risen dough from the bowl and knock it back with your fist. Slightly knead then either divide into 12 buns, or if you wish to add other ingredients such as apple or chocolate chips to some of your buns then divide the dough into 3 sections, add the ingredients accordingly then create 4 buns from each section. You should have 12 buns total, whichever option you choose.
6. Preheat the oven to 200 C / Gas 6. Grease a 20x30cm deep cake tin.
7. Place the buns neatly in rows into the prepared baking tin; cover with cling film then leave in a warm place to rise for 15 minutes.

For the crosses and glaze:

8. Whisk together the flour and water to form a smooth paste. Transfer to a piping bag, then carefully pipe a cross onto the top of each bun.
9. Bake in the preheated oven for 10 minutes, then reduce the temperature to 180 C / Gas 4 and bake for a further 15 minutes until risen and golden.
10. Straight after removing the buns from the oven brush with the warmed apricot jam and serve.



Have a fabulous and restful Easter holiday! We can't wait to see you all for the start of the Summer Term!