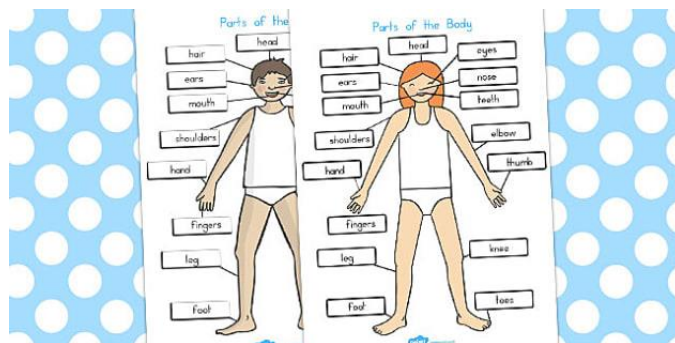


Reception Activities - Friday 17th July



Morning boys and girls! Can you believe that this is the last day of the school year? I really can't! So, here are the last set of jobs for you all to keep your brains and hands busy:

Literacy: Yesterday we drew pictures of ourselves and labelled it using the sounds we know. Today I would like you to add some sentences about yourself to it.



Here are my sentences:

I am torl.

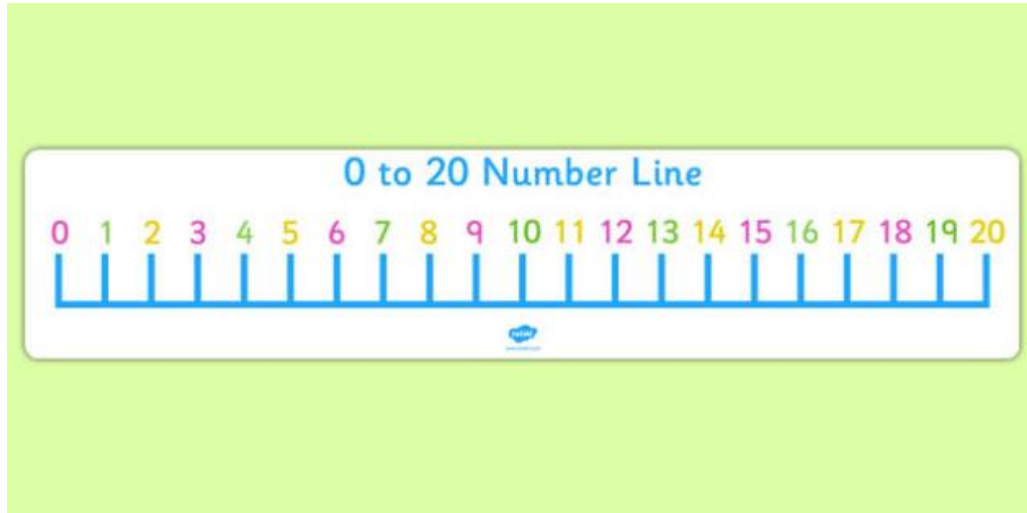
I have broun hair.

I like to swim.

I have green ighs.

I like to bayk cayks.

Maths: Today we're thinking about subtraction. I'd like you to get your number line ready that you used earlier in the week.



To complete this activity you can use your number line or objects (sweets or cubes would be great!) Using either objects or your number line, please complete the following sums:

$10 - 6 =$

$5 - 5 =$

$8 - 6 =$

$13 - 6 =$

$13 - 4 =$

$18 - 8 =$

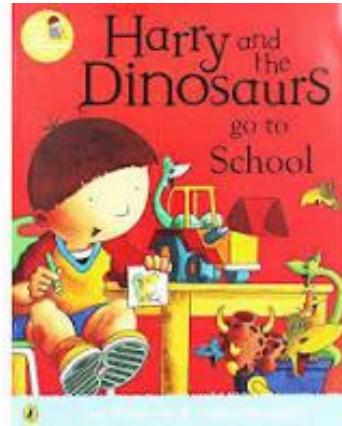
$11 - 6 =$

$20 - 9 =$

$12 - 3 =$

$15 - 6 =$

Story Time: Today's choice for story is another favourite, 'Harry and the Dinosaurs go to school'. I know how much you all enjoy this one: <https://www.youtube.com/watch?v=gCR42DG1joU>



Today's Activity: Today's activity is another baking task, you know how much Mrs Robson like making cakes!

I would like you to make a batch of cupcakes:



Ingredients

For The Cake:

- 100 g (4 oz) softened butter
- 100 g (4 oz) caster sugar
- 2 large eggs
- 100 g (4 oz) self-raising flour



• **For The Icing:**



• 225 g (8 oz) sifted icing sugar



• 2-3tbsp warm water



• handful of sweets, to decorate



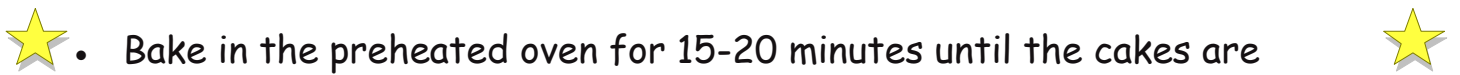
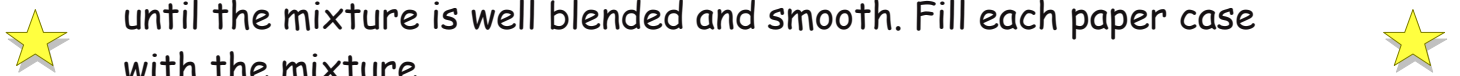
Method



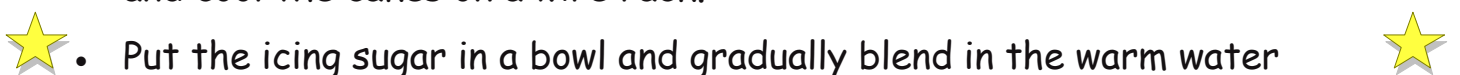
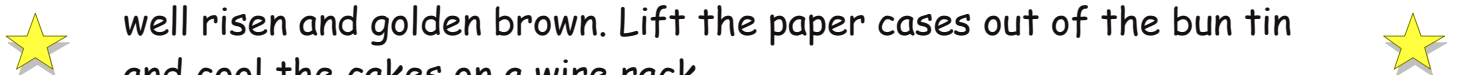
• To make this fairy cakes recipe, heat the oven to 200C fan, 180C fan, gas 6. Place fairy cake cases into a 12-hole bun tin, to keep a good even shape as they bake.



• Measure all the ingredients into a large bowl and beat for 2-3 mins until the mixture is well blended and smooth. Fill each paper case with the mixture.



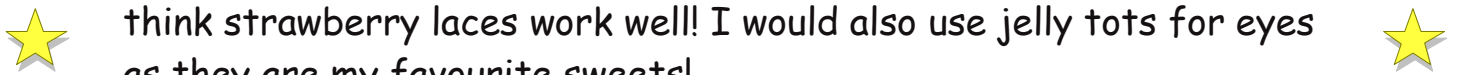
• Bake in the preheated oven for 15-20 minutes until the cakes are well risen and golden brown. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.



• Put the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing.



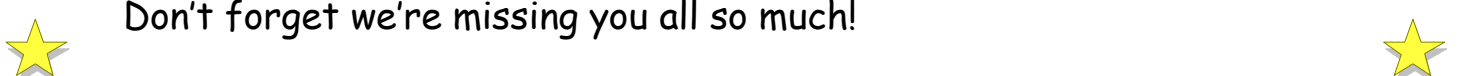
• Once you have made the icing, spread it over the cakes and begin to decorate. Could you make a face? What could you use for hair? I



think strawberry laces work well! I would also use jelly tots for eyes as they are my favourite sweets!



Don't forget we're missing you all so much!



Lots of love, Mrs Robson, Mrs Taylor & Mrs Woods xxxxx

