







Home learning Menu Reception- Bears!

Hello Reception Children. In addition to your home learning pack, you will also receive daily texts with links to stories and activities which you can do at home. Below are some more suggestions for activities you can do each day. Please tick off any you manage to do at home. Thank-you.

TASK	TICK
<p>Down load 50 Things to do Before you are 5 App https://bradford.50thingstodo.org/app/os#!50thingstodobefore5/whats-it-all-about</p> <p>Most of the activities on here are free and cheap and some can be done at home</p>	
<p>Bake some bear paw cookies follow the recipe at the bottom of the page or follow the link https://www.cookingwithmykids.co.uk/bear-claw-cookies/</p> <p>Make some honey sandwiches for a bears tea party.</p> <p>#47</p>	
<p>Draw a picture of the characters in the story and label them for example a bear, mum, dad, dog.</p> <p>#4</p>	
<p>Watch the story of Were Going on a Bear Hunt.</p> <p>Ask the children to make predictions about the story. Talk about what happened in the story, can they name the main characters? Ask the children to retell the story using props. Can you record yourself reading the story for the children to listen.</p> <p>https://www.youtube.com/watch?v=0gyI6ykDwds</p> <p>#10</p>	
<p>Make a fantastic bear using card or paper. Fold a strip of card for its body.</p> <p>#46</p>	
<p>Sing the songs - The bear went over the mountain - just follow the link https://www.youtube.com/watch?v=KCLjdL8g-8s</p> <p>If you go down to the woods today - just follow the link https://www.youtube.com/watch?v=bleyEnOH2hs</p> <p>#6</p>	
 <p>Make a huge bear cave from a large cardboard box. You can use a variety of things to cover and decorate it. You could paint it brown, green to keep it camouflaged.</p> <p>#33</p>	
<p>Creative Junk</p> <p>Make a cave for a bear to hibernate in. Using small boxes and natural materials such as pine cones, pebbles, leaves etc. You could find these natural materials in your garden or when you go for a walk</p> <p>#25</p>	
<p>Dance!</p> <p>What is your child's favourite song? Can they dance and move to the music? It's a fabulous way to help your child develop their physical coordination skills, keep fit while having fun.</p> <p>#18</p>	

Bear Paws Recipe

Ingredients

225g unsalted butter, softened

200g Demerara sugar

150g caster sugar

2 eggs

½ tsp vanilla extract

400g plain flour

½ tsp salt

2 ½ tsp bicarbonate of soda

100g dark chocolate.

To decorate

Large chocolate buttons

Small chocolate drops

Method

Preheat the oven to 170C and line your baking trays (at least 4) with greasproof paper

Mix the butter and sugar

1. Measure the butter and sugars out and add them to a mixing bowl or freestanding mixer.
2. Mix them together using the paddle attachment of your mixer if you're using one, a hand held mixer, or wooden spoon until the sugar and butter are light and fluffy.

Add the eggs and vanilla extract

1. Break the eggs, one at a time, into a small bowl. Add them to your bowl, mixing it a little between the additions of each egg.
2. Turn the mixer down to a slower speed and add the vanilla extract into the bowl.

Add the remaining ingredients

1. Measure the flour, salt and bicarbonate of soda into a small bowl. Add these into your large mixing bowl.
2. Mix everything together until you have a smooth dough. If you need to, use a spatula to scrape the mixture down from the sides of the bowl.
3. Add the chocolate chips and give it one last mix so that everything is nicely combined.

Form the cookies

1. Using a spoon add 6 dollops of dough mixture to each of your baking trays. These cookies spread while they're baking so leave as much space between each cookie as possible.

Bake the cookies

1. Pop them in the oven for roughly 10 minutes. They're ready when the edges have turned golden brown and they've flattened down. As soon as you remove them from the oven add one large and three small chocolate buttons for the claw.
2. Leave them on the baking trays to cool slightly, then move them to a wire rack to cool completely