





# Home learning Menu Nursery

Hello Nursery 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  <a href="https://bradford.50thingstodo.org/app/os#!50thingstodobefore5/whats-it-all-about">https://bradford.50thingstodo.org/app/os#!50thingstodobefore5/whats-it-all-about</a>            Most of the activities on here are free and cheap and some can be done at home</p> 	
<p>To make fairy cakes. See recipe below #47</p> 	
<p>Draw a picture or write a letter together. Put it in an envelope with a stamp on ready for someone to post to a family member in another household or to school. (If you are Isolating, you may need to wait to post the letter.)            #47</p> 	
<p>Watch the story of the Grufflao            Talk about what happened in the story.  <a href="https://www.youtube.com/watch?v=s8sUPpPc8Ws">https://www.youtube.com/watch?v=s8sUPpPc8Ws</a>            #10</p>	
<p>Make some musical instruments – you could use old bottles filled with rice or try making a drum kit out of pans.            #7</p> 	
<p>Sing songs and nursery rhymes together (follow the link below to some of our favourites)  <a href="https://www.bbc.co.uk/tiny-happy-people">https://www.bbc.co.uk/tiny-happy-people</a>            #6</p>	
<p>Fill a washing up bowl with water and bubbles. Add scoops and jars or bottles. Let your child play. Talk to them about what they are doing. Some words you could use are, Fill, tip, pour, empty, full, more, less.            #26</p>	
<p>Make a den            Den building is a great way to encourage your child’s all-round development, supporting physical, mental and social development. Creating dens will support them to think outside the box, planning and then making their ideas into a reality. They will need to problem solve, addressing challenges they come up against and then they can enjoy the fruit of their labours by having some cosy privacy or an exciting imaginary adventure.            #33</p>	
<p>Creative Junk            Use old boxes, tubes, tubs and packaging to create a house for the 3 Bears.            #25</p>	
<p><b>Dance!</b>            Dancing is fun as well as being a great way to encourage your child to be active and healthy. Your baby and toddler will enjoy moving their body to the rhythm and beat of different types of music, and will delight in copying your fabulous dance moves!            #18</p>	

## Fairy cakes



Preparation time

**less than 30 mins**

Cooking time

**10 to 30 mins**

Serves

**Makes 12-16 fairy cakes**

Ingredients

- 110g/4oz [butter](#) or margarine, softened at room temperature
- 110g/4oz [caster sugar](#)
- 2 free-range [eggs](#), lightly beaten
- 1 tsp [vanilla extract](#)
- 110g/4oz [self-raising flour](#)
- 1-2 tbsp [milk](#)

**For the icing**

- 300g/10½oz [icing sugar](#)
- 2-3 tbsp water
- 2-3 drops [food colouring](#)
- hundreds and thousands, or other cake decorations

How-to-videos

Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
6. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.