






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 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>Shortbread biscuits. See recipe below #47</p>	
<p>Splish,splash,splash . Children love playing in the water. They can go outside and splish splash in the puddles. #26</p>	
<p>Watch the story of the Jack Frost Talk about what happened in the story https://www.youtube.com/watch?v=0xdT-DHRBfU#10</p>	
<p>Treasure Time make a basket filled with objects made with wood, metal, fabric. And then hide them let the children find them. #03</p>	
<p>Sing songs and nursery rhymes together (follow the link below to some of our favourites) https://www.bbc.co.uk/tiny-happy-people #6</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.) #07</p>	
<p>Make a Musical Instrument Fill a clean, empty yoghurt pot with dried beans and stick a piece of paper to the top. You have made a shaker. #07</p>	
<p>Creative Junk Use old boxes, tubes, tubs and packaging to create a house for Jack frosts. #25</p>	
<p>Dance! 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>	

Shortbread biscuits



Ingredients

- 150g plain flour, plus extra for dusting
- 100g butter, chilled and cubed
- 50g caster sugar, plus 1 tbsp for sprinkling

Method

• **STEP 1**

Heat the oven 170C/150C fan/gas 3. Put the flour, butter and sugar into a mixing bowl. Use your hands to combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.

• **STEP 2**

On a lightly floured surface, use a rolling pin to roll out the dough to ½ cm thick. Cut the dough into fingers and place on a lined baking tray. Use a fork to create imprints, then sprinkle with the remaining caster sugar.

• **STEP 3**

Chill the dough in the fridge for 20 mins, then bake for 15-20 mins until golden brown. Remove the shortbread

fingers from the oven and leave to cool on the tray for 10 mins.