



## Hello everyone!

Here are some ideas of what to do at home with your child.

The fantastic news is - your child learns through play- play makes them happy - and feeling happy is proven to make the learning stick in their brains too!

If you have a go at any of the activities we'd love to see a photo. You can send them to: enquiry@ldelissa.bham.sch.uk

1. It's getting warmer, the days are getting longer and the soil is warmer too so the first flowers are waking up because Spring is on the way! When you're out walking with your child look out for snowdrops (white) and crocuses (purple/yellow) and daffodils (yellow) - make it a competition to see who can spot them first! Remember to praise your child for their efforts - "Well done! Good looking!"







2. Do you have a microwave? Did you know that you can make a cake in a mug? Go onhave a go! You need a big mug so that the mix doesn't overflow, a hungry tummy and a few ingredients.

Count out how many spoon fulls you need. Point to the writing in the recipe and tell your child that you are reading the words.

Talk about the ingredients with your child - the powdery flour, the slippery oil and the egg. Let your child touch them - each feels different. Let your child crack the egg with your help (be brave - you might need to scoop out any egg shell!) and help you add the other ingredients and mix it together. Cook it in the microwave- be careful taking it out as it will be hot.

Can you see the egg anymore? Or the powdery flour? No? Well done - you've changed it into a cake!









## **Ingredients**

tbsp means a tablespoon - a normal cutlery spoon that you'd eat cereal with.

- 4 tbsp self-raising flour
- 4 tbsp caster sugar
- 2 tbsp cocoa powder (if you want a chocolate cake)
- 1 medium egg
- 3 tbsp milk
- 3 tbsp vegetable oil or sunflower oil
- <u>a few drops of vanilla essence</u> if you have it.
- 2 tbsp chocolate chips, if you like. Or cake sprinkles.

## Method

- STEP 1Add 4 tbsp self-raising flour, 4 tbsp caster sugar and 2 tbsp cocoa powder to the largest mug you have (to stop it overflowing in the <u>microwave</u>) and mix.
- STEP 2Add 1 medium egg and mix in as much as you can, but don't worry if there's still dry mix left.
- STEP 3Add the 3 tbsp milk, 3 tbsp vegetable or sunflower oil and a few drops of vanilla essence and mix until smooth, before adding 2 tbsp chocolate chips if using, and mix again.
- STEP 4Centre your mug in the middle of the microwave oven and cook on High for 1½ -2 mins, or until it has stopped rising and is firm to the touch.

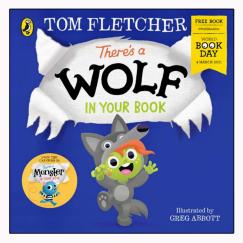
## Enjoy!

Very nice with a scoop of icecream too!

3. Next week we will celebrate World Book Day.

https://www.worldbookday.com/books/





At Lillian de Lissa we LOVE books.

Children who love books grow up into happy readers and writers too. Look out for a letter from us about what we're going to do to celebrate.

As part of the celebration we can give you some book vouchers for FREE BOOKS. All you have to do is take the voucher to a shop that have the books - eg: WHSmith, Tesco.

We will send the voucher home with your child or call into Lillian to collect one.

If you need advice or are struggling in any way please do talk to us.

We can put you in touch with people who can help and of course we will always listen.

These are useful contact numbers:

The Active Wellbeing Society 0121 728 7030

Birmingham City Council 0121 216 3030

Citizens Advice 08082082138





