Dear Parents,

We hope you enjoyed playing the butterfly game with your child.

For home learning we thought we would suggest a cooking activity as we know how popular this activity is. We thought it would be nice to make some butterfly cakes. Please see below for the recipe:

Butterfly Cup Cakes

115g butter or marg.

115g sugar

115g self-raising flour

1 level teaspoon baking powder

2 eggs

1 teaspoon vanilla essence

This recipe is an all-in-one method. Please ask your child before they begin what they should do before beginning to cook. We know they’ll all say ‘wash our hands’ and maybe they can sing you our hand washing song – ‘wash your dirty hands’, (PD and EAD).

Encourage your child to help you get all the ingredients that are required and all the utensils. Ask them to tell you what the utensils are for, how do we use them, etc. Can they tell you where flour is from, where we get eggs from etc. (UW). Before you start weighing can the child name the ‘scales’ and tell you what they are for? Can they spot any numbers on the scales? (Maths).Encourage your child to spoon flour/sugar/marg. into the scales independently and then tip the ingredients into the bowl independently. Your child can then mix everything together, (PD). Encourage them to talk about how the texture has changed and use appropriate language to describe how it looks, (CL). Finally, encourage your child to spoon the mixture into the cake cases as independently as they can. Then ask your child what they should do next? Can they tell you that they need to go in the oven to cook and can they tell you about safety concerning the oven? The cakes will need about 15-20 minutes to cook on Gas mark 4/175C. This should make about eight cakes.

Whilst the cakes are cooking your child might like to watch ‘Big Cook Little Cook – Small finds out how icing is prepared on cakes’:

<https://www.youtube.com/watch?v=Kfn3FnXxwBc>

Once the cakes are out of the oven and cool you can make the icing.

Icing

55g butter

115g icing sugar

1 teaspoon vanilla essence

Get your child to weigh and mix as above. The adult should then cut a slice from the top of each cake then your child can cut it in half. Encourage your child to put a blob of icing on the top of each sliced cake and then put the two pieces of cut cake in to look like butterfly wings. Then simply eat them up! Yummy!

Photo on Tapestry of finished cakes.

Activities for later

Make a butterfly with your hands like the one below. Encourage your child to draw around their hands or if required adult to draw. Encourage your child to cut it out, or adult to do it, age and stage appropriate. Decorate with as much sparkly materials and bright coloured pens/paints as you can.

I’m sure lots of the children have made rainbows to put on their windows. Maybe these butterflies could go next to the rainbows and then if we walk passed a house with one on we’ll know it’s one of our school friends.

