

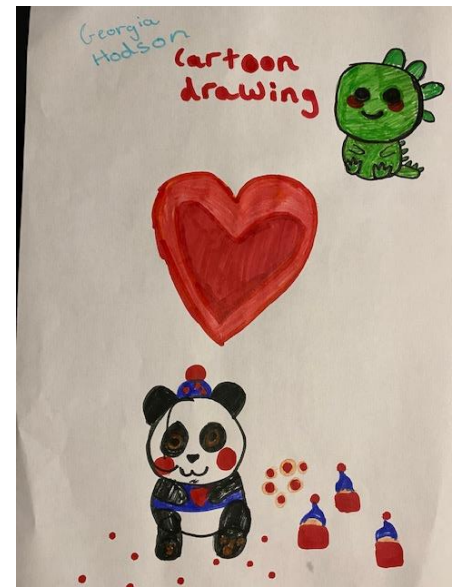
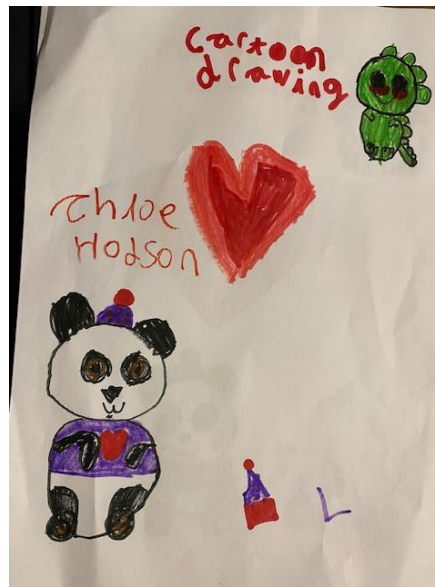


With God We Grow

Letter 14 – Friday 22nd January 2021

Dear Children

It stopped raining! And we had some sunshine too – I much prefer that! I hope you got fresh air today. Some of you carried on with the rainbow themed art – in Georgia and Chloe's house it turned into a full art afternoon!



We will also continue with our Junior Bake Off theme.

Lush lemon cupcakes

We couldn't do a baking book without cupcakes! With a zesty lemony topping and the softest sponge, these ones are sure to go down a treat.

100 g/3½ oz **unsalted butter**, softened
60 g/2¼ oz **golden caster sugar**
Finely grated rind of 1 **lemon**, plus 1 tablespoon juice
1 **egg**
125 g/4½ oz **self-raising white flour**
¼ teaspoon **baking powder**
3 tablespoons **milk**

For the topping
50 g/1¾ oz **unsalted butter**, very soft
4 tablespoons good-quality **lemon curd**
1 teaspoon **lemon juice**

Preheat the oven to 180°C/350°F/Gas Mark 4. Line a 12-section cupcake tray with paper cases that measure 9 cm/3¾ inches in diameter when flattened out.

Using a hand-held electric whisk, beat together all the cake ingredients until smooth, about 2 minutes. Divide the mixture among the paper cases and bake the cakes for 18–20 minutes or until risen and just firm to the touch. Transfer to a wire rack to cool.

To make the topping, put the butter, lemon curd and lemon juice in a bowl and stir until creamy. (Don't over-beat or the butter could separate.)

Once the cakes are completely cold, spread the topping onto them. The cakes will store in an airtight container in a cool place for up to 24 hours.

makes 12 prep 20 minutes + cooling cook 20 minutes

Today the Year 2 children in school were Master Bakers. As part of their English work on recipes, they made Lush Lemon Cakes. I can testify that they really were lush indeed because they made one for me too – thank you boys! Scroll down for more pictures!





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I mentioned on Tuesday that some of you are still managing to 'meet' your friends through Zoom, in groups like Brownies, Cubs and dancing. Anna, Millie, Bella, Meryn and Izzy in Y4 completed their Brownies baking badge last night at home via Zoom. They made a chocolate cake in a mug and decorated biscuits of book characters. Over the past few months they have done challenges like Task Master games, quizzes and making paper rockets.

It look like you made some very tasty treats there girls! Remember to send me a picture of your Brownies Baker's badge s when they arrive. Scroll down for more pictures!





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Do you think one of you might send in the recipe for the cake in a mug then we can all try it?

My son Jack had his virtual Cubs meeting last night and they had a very messy challenge - they had to spell out the Cub Scout Law with alphabet spaghetti! I think I might set you all an alphabet spaghetti challenge in the next couple of weeks. Maybe you can ask for a tin to be added to your families shopping list?



Lots of you are still working on your Shining Bright stars. This is Archer's star. I am working on the same target of recycling more too! That's a great star Archer – thank you.



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Coming next week... We are going to have a Reading themed week. Mr Howard has asked if you could send in a photograph of you reading – ideally in an unusual place!

Also next week we will start sending out a video of teacher reading a story every Monday and Friday. So, lots to look forward too. Have a relaxing weekend.

Take good care, Mrs Bashora.

Abide in my love and you shall bear much fruit.

John 15:5