

Creating a Story

To be able to complete this you will need to download the app called - Unfold - story templates.



Unfold — Story Templates

Stories Editor & Collage Maker

★★★★★ 21K

Dear Parent/Carer and Student,

On the following pages are simple recipes for baking from home. We have created a small project which the whole family can get involved in.

There is also a powerpoint which gives (made up) prices for all the ingredients. This is to be used to complete maths tasks as well as looking for and identifying key words.

What you need to do:

1. Download the app.
2. Select a recipe off the next pages.
3. Get the ingredients needed.
4. STUDENT TASK- use the powerpoint to add up how much it would cost to buy all the ingredients needed for that recipe.
5. Get baking! Take photos throughout if possible.
6. Create your story. Add photos to it if you can. Explain what you did, how it went, what it smelt and tasted like. As much detail as possible.

If you can't get out to get the ingredients and don't have them in, then you can still do the maths using the powerpoint. You can also use this app to create stories about anything you have done during lockdown. Please save the stories to the app (you can also save them to your phone and as a pdf if you would like). We would love to see them when we are back in school and for you to show us what you have been up to!

If you can't access the app you can create your stories using pen and paper. Please save these to show us when we are back in school.

If you have questions, please do not hesitate to contact the Academy. I will get a message and will call you as soon as I can.

Yours faithfully

Claire Berresford

SEND Operations

cookies



115g butter, softened

55g caster sugar

140g plain flour

40g chocolate chips

Heat the oven to 180 degrees Celsius.

Beat the butter and sugar until fluffy.

Mix in the flour and chocolate chips with your hand until you have a dough.

Roll the dough into walnut sized balls and flatten with your palm.

Put them onto a baking tray slightly apart and cook for 10-12 minutes.

chocolate brownies



200g caster sugar

115g melted butter

30g cocoa powder

$\frac{1}{2}$ tsp vanilla extract

2 eggs

115g plain flour

A pinch of baking powder and a pinch of salt.

Heat the oven to 180 degrees C.

Mix the ingredients in the order above.

Pour the mixture into a greased tin.

Cook for 10-15 minutes.

Allow to cool in the tin before slicing and serving.

cake in a mug



35g plain flour

2 tbsp cocoa powder

$\frac{1}{4}$ tsp baking powder

2 tbsp granulated sugar

A pinch of salt

60ml milk

2 tbsp vegetable oil

1 tbsp Nutella or chocolate chips

Mix the dry ingredients in the biggest mug you have.

Mix in wet ingredients until there's no lumps.

Drop the Nutella/chocolate chips into the middle.

Put in the microwave on high for 70 seconds.

Easy Fork Biscuits



100g softened butter

50g caster sugar

150g self-raising flour

Line a baking tray and preheat the oven to 180 degrees.

Mix your butter and sugar in a bowl until well combined and fluffy.

Add the flour and keep mixing gently until it is well combined.

Mix together with your hands.

Roll walnut sized pieces and place on your baking tray.

Fill a cup with cold water, dip a fork into the water and then gently press down on each ball of biscuit dough.

Bake in the oven for 12-15 minutes until golden brown.

Cheesecake



250g digestive biscuits

100g melted butter

$\frac{1}{2}$ tsp vanilla extract

600g full fat soft cheese

100g icing sugar

284ml double cream

Crush digestives until it is crumbs.

Mix it with melted butter then firmly press into a greased cake tin, chill in the fridge for 1 hour.

Mix the cheese, vanilla extract, and icing sugar until smooth then spoon mixture over the biscuit base.

Leave in the fridge to set overnight.

Mars Bar cake



- 100g softened butter
- 4 mars bars (chopped)
- 1 $\frac{1}{2}$ tbsps. Golden syrup
- 150g rice krispies
- 350g milk chocolate

Melt 3 mars bars, golden syrup and butter into a large bowl.

Add the rice krispies.

Pour into a lined baking tray and press down firmly.

Melt the chocolate in a separate bowl and pour over the krispie mixture.

Let it set in the fridge.

Flapjacks



120g porridge oats
60g softened butter
60g light brown sugar
1-2 tbsp golden syrup

Heat oven to 200 degrees c.

Mix everything really well in a bowl.

Grease a baking tin and pour the mixture in pushing everything down with the back of a spoon.

Cook for 10 minutes until golden brown.

Mixture will be soft when removed from the oven, this is normal and it will harden as it cools.