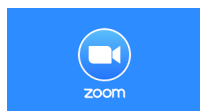


# GRASVENOR NEWS

## Class Catch Ups



Thank you to all those that were able to join the classes Zoom calls this week for a catch up. The Teachers have said that it was lovely to see you all and hope the children all enjoyed catching up with their friends.

## Dragonflies Picnic

This is a reminder that Dragonflies are invited to School on Thursday 16th July at 4 pm for a picnic on the field to give them all a chance to say good bye to everyone. You will need to bring your own food and we will be observing social distancing. If you have found any Library and / or Reading books at home please can you return them on Thursday. We expect the picnic to be over by 5 pm.



## Inset Days

Reminder that we will be having three Inset Days in September to enable us to get ready for all the social distancing rules we will need to adhere to so the School can be open for all pupils. The Inset Days will be Wednesday 2nd, Thursday 3rd and Friday 4th September. School will reopen on Monday 7th September. Please look out for details that will come out shortly regarding staggered start and finish times for the School day in September.

## Cookery Club Recipes

Every week we are going to share with you the recipes from Cookery Club for you to have a do at making at home.

### Postcard Praise

#### Ladybirds



#### Rejana

Praise for her fantastic phonics work on the 'ai' sound.

#### Bumblebees



#### Rahnell

Praise for his positive attitude towards learning and completing the work independently.

#### Dragonflies



#### Charlotte

Praise for her Science work on healthy food.

#### GRASVENOR AVENUE INFANT SCHOOL CHEF SCHOOL

##### GOLD DIGGER BUNS:

Recipe makes 6 buns  
Preparation less than 30 mins  
Cooking time up to 30 mins

**Ingredient List:**  
110g self raising flour  
60g unsalted butter  
8 dried ready to eat apricots, chopped  
20g caster sugar  
1 egg, beaten  
Seedless grapes to serve (optional)

**Equipment List:**  
Baking tray with parchment to line  
Measuring scales  
Bowl for mixing  
Wooden spoon  
Knife  
Cup/metal bowl and fork to beat egg

##### METHOD:

1. Preheat the oven to 180°C.
2. Line a baking tray with parchment paper.
3. In a bowl, rub the flour and butter together using fingertips to make breadcrumbs.
4. Stir in the apricots and sugar.
5. Gradually add the beaten egg and stir until the mixture becomes a soft dough. Add a little flour if the mixture becomes too sticky.
6. Turn the dough out onto a lightly floured surface. Cut into six equal parts and roll into balls. Arrange the balls onto the baking tray.
7. Bake the buns for 15-20 mins or until golden-brown on top and cooked through.
8. Set aside to cool and eat with grapes if desired.

The buns can be frozen for up to one month.



#### GRASVENOR AVENUE INFANT SCHOOL CHEF SCHOOL

##### JAMMY FAIRY CAKES

Recipe makes 12 cakes  
Preparation less than 30 mins  
Cooking time 20 mins

**Ingredient List:**  
For the strawberry jam  
200g strawberries  
80g caster sugar  
2 tbsp lemon juice

**For the cakes**  
110g margarine  
110g caster sugar  
2 eggs, beaten  
110g plain flour

**Equipment List:**  
Fairy cakes and bun tin  
Measuring scales  
Bowl, wooden spoon  
Cooling rack

##### METHOD:

1. Chop the strawberries into small pieces.
2. Measure the sugar and lemon juice and put all of the ingredients together in a saucepan.
3. Place on the heat and stir gently until the liquid is cooked out and the jam is thick and sticky.
4. Preheat the oven to 180°C.
5. Put 12 paper cases in the bun tray.
6. Put the margarine and sugar into a bowl and mix well.
7. Add an egg and a spoonful of flour and mix well.
8. Repeat with 2nd egg.
9. Add the rest of the flour and mix in.
10. Use a teaspoon and drop the mixture into the paper cases. Bake the buns for 15-20 mins.
11. Spread the jam over the top of each cake.



