

YEAR 1 Hargreaves Photo challenge

A challenge awaits you...

Hope you are keeping well during the time that the school is closed. I will set you a selection of challenges to try. Some will be easier than others and some will need you to be extra creative.

Send a photo!

TOP TIPS

Email photo to

I CHALLENGE YOU!

year1jea@theparkfederation.org

Include your full name and class.

- A photo of the completed activity needs to be emailed, but make sure it is just of the completed activity. In order to be safe online, make sure it is not of you or your family.
- Think about what resources you could use before you start the task
- Talk to your friends/family for advice/ideas
- Have fun doing your task

THE HOME CHALLENGE

ARE YOU UP TO THE CHALLENGE?

Below is **THIS WEEK'S** task which forms part of the **HOME WORKING CHALLENGE!**

Task

To take part in a cooking challenge with a grown up!

How about making some yummy pancakes for breakfast?

You will need:

A grown up and

Making a Pancake

Perfect pancake recipe!

Fancy joining in the fab pancake fun? Then get whisking and flipping with this six-step pancake recipe.

What you'll need:



100g plain flour
2 eggs
300ml semi-skimmed milk
Pinch of salt
1tbsp sunflower/vegetable oil
Butter for frying
Bowl
Whisk/fork
Frying pan
Ladle
Fish slice
Yummy toppings – such as lemon, chocolate spread, marshmallows, fruit, or whatever you fancy!

And here are the instructions...

- 1) Take a bowl and pour in the milk and oil, then break in the eggs. Now take the whisk and beat the ingredients together to make a frothy mixture.
- 2) Once that's done, take another bowl and mix together the flour and a pinch of salt with your hands. Messy!
- 3) Now slowly pour the liquid into the middle of the flour mixture, whisking all the time, until the batter you're making is quite runny. If it's a little lumpy, keep whisking away until your pancake mix is nice and smooth!
- 4) With an adult's help, warm the frying pan to a medium heat, then add a little butter. Once it's melted, ladle in enough pancake mix to cover the bottom of the pan, then tilt it in a circular motion so the mix spreads evenly. Now you're cooking!
- 5) Now for the fun bit! When your pancake starts to brown underneath, hold the pan handle in one hand, slide the spatula under the pancake and flip it over. Next, ask an adult to help you flip it the fancy way!
- 6) Repeat steps one to four for each pancake and stack them high! Traditional toppings are lemon juice and sugar. But you can also try chocolate spread, peanut butter, fruit, honey, whipped cream or a healthy dollop of yogurt. Tuck in and enjoy!

Don't forget to take a picture of your yummy pancakes and send them in. BUT remember not to have yourself or your grown-up helper or anybody else in the picture!

Thank you