



Dear Blue Class,

Hope you are all well. Here is the latest update of what we he been doing this week. Duygu has been busy in her garden. She has been cleaning the decking and planting some beautiful plants. She has also been busy in the kitchen making delicious food for breakfast, halloumi cake and Mende lentil soup. Have you ever eaten halloumi cake or/and Mende lentil soup?



Tracy has been going for very long walks she saw these flower displays on one of her walks. It was her grandson's third birthday on Friday but she was sad as she could not go and see him. Her daughter sent her some lovely photos of him celebrating in the paddling pool with his little brother and this made her happier. Some other sad news, poor Jack is going into the vet on Thursday he has to have an operation. I will keep you updated.



I have been doing much the same as I do every week. On Wednesday I was busy in the garden. I went to my parent's house and cut their hedge then went for a walk around Finsbury Park. Then on Saturday you will never believe who I bumped into at Morrison's, yes, Tracy. We both had a lot of bananas and so we decided to see who could make the best banana bread. I am a vegan so used different ingredients. In my cake I had 4 medium ripe bananas, 200grams of soft light brown sugar, 100ml of vegetable oil, 250 grams of self raising flour and 50grams of ground almond, I used almond essence (but it could be replaced with cinnamon). I put the oven on 180 degrees gas mark 4. Line a loaf tin with greaseproof paper.



First I smashed the bananas in a mixing bowl. Then I stirred in the sugar into the bananas. After that I measured the oil added it to the mixture and mixed well. Add all the dry ingredients and stir. You might have to add some water/or plant based milk if it is too thick. Pour into the tin then cook for an hour. It was delicious with a drink!! I think I won.



Tracy used slightly different ingredients. She used 2 large bananas, 2 eggs, 140 grams of butter, 140 grams of caster sugar, 1 tsp baking powder, and 140 grams self raising flour. She mashed the bananas in a small bowl. In another mixing bowl mix the sugar and butter. Add the beaten eggs slowly. Then add the other ingredients. Then pour the mixture into a tin lined with grease proof paper and cook for 45 minutes on gas mark 4 or 180 degrees. She said that it was so delicious that she ate it for breakfast. Tracy thinks that she has won. Now we challenge you. Choose one of our recipes or find one of your own and make banana bread and take a photo of it. How did you make it? How did it taste? Find a different recipe and share it with a friend. Why not see if you can find a recipe for halloumi cake or Mande lentil soup?



Don't forget to do some of the work that has been set and also have some fun as well. Take care of yourselves and your parents and keep safe.

Kind regards

Duygu, Tracy and Hazel



Birthdays



Unfortunately we have missed being able to celebrate the 7th birthdays of Cavani, Federico, Martha, Amira I, Amira E, Amira C and Freya. I want to wish a very happy belated birthday to all of you. I hope you all had a fun day at home and we will have to celebrate all the missed birthdays when we go back to school!