

Hello Yellow Class

I can hardly believe we are in our sixth week of lockdown. I have mostly been enjoying the hot weather and spending time with my daughters. On Monday I was in school with Marisa and it just made me miss you even more! The classroom is very quiet and tidy without you. I put you ALL 'over the rainbow' because I know you will all be doing your best.



I have been going on lots of long walks and Holly (dog) is loving being out so much. It was my mums Birthday on the 23rd of March I was a bit sad because I couldn't give her a hug. I sent her a present and waved to her from her window. She has lots of baby kittens to entertain her so she is not too lonely.

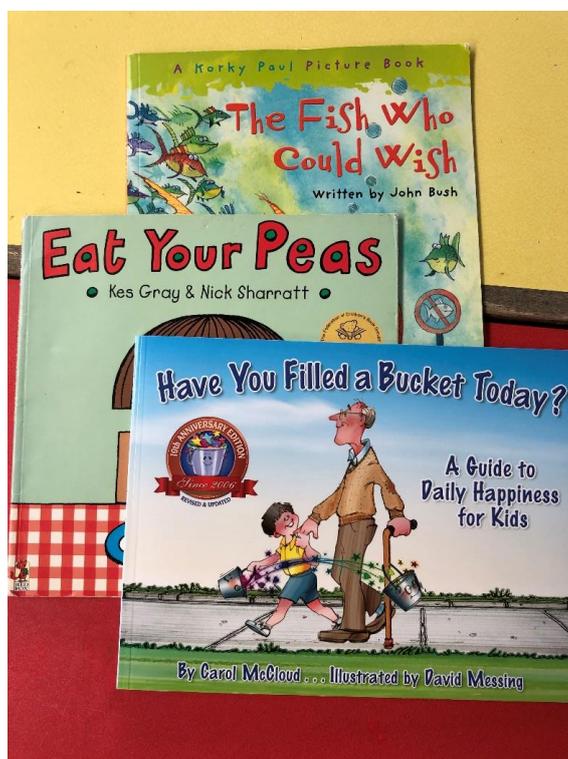
Sending you all lots of love, look after each other.

Saffron xxx

Hi Yellow Class

I hope everyone is still keeping well and enjoying the sunshine!

I have been thinking about all the books I used to read to you in class, I wonder if you remember them. Perhaps some of you have one or two of them at home.



I have also done some baking this week. I made some delicious chocolate chip cookies and some yummy cheese biscuits; here are the recipes, if you fancy making either of them.



Easy cheesy biscuits

SERVES 1 - 20
BISCUITS

Ingredients

120g Plain Flour
120g Margarine
120g Mature Cheddar
Cheese
1/2 tsp Mustard Powder

Method

1. Preheat the oven to 170C/fan 150C/gas 5.
2. Mix all the ingredients together in a mixing bowl using your hands until a dough is formed.
3. Roll out the dough to a thickness of 5mm. Then use a cutter to cut out the biscuits.
4. Place the biscuits onto a floured baking tray and bake in the oven for 10-15 minutes or until golden and crispy.

Vintage chocolate chip cookies



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Ingredients

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 225g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 200g plain chocolate chip or chunks

Method

1. Preheat the oven to 190C/170C fan/gas 5. Line two baking trays with non-stick baking paper.
2. Put the butter and sugars into a bowl and beat until creamy. Beat in the vanilla extract and egg. Sieve the flour, bicarbonate of soda and salt over the mixture and mix in with a wooden spoon. Add the chocolate chips and stir well.
3. Using a teaspoon, place small mounds of the mixture well apart on the baking trays. Bake in the oven for 8–10 mins until light brown on the edges and still slightly soft in the centre.
4. Leave on the tray for a couple of minutes to firm up and then transfer to a cooling rack.

Today Saffron and I are in school together looking after just six children, it's very different from 25 children in Yellow class!

Take good care of yourselves, remember to eat healthy foods (as well as some sweet treats) and exercise every day.

Lots of love Marisa x



Birthdays



Unfortunately, we have missed being able to celebrate Cillian's 5th birthday. I want to wish a very happy belated birthday to you.

I hope you had a fun day at home and we will have to celebrate all the missed birthdays when we go back to school!

This week it is Sofia's birthday on Monday, so I hope you have a very happy birthday Sofia!