






Northcott Life Skills

Every two weeks we will create learning activities to access at home around Lifeskills. Pupils can choose from the activities below, or they can create their own and share their projects with their teacher or on twitter. We will be putting regular video updates on the schools website to give you some ideas to get you started. The investigations have been designed to be fun and hands-on, so give it a go! This week we will be looking at how to make pancakes and where our food comes from

Fruit Scones		
<p>Scones became popular when one late afternoon, Anna, the Duchess of Bedford (1788 - 1861) ordered her servants to bring tea and sweet bread, which included scones. Anna was so pleased with the scones, that she ordered them every day for afternoon tea at 4 o'clock. Today the tradition still goes on and scones are often served with jam and clotted cream. Try out the recipe below and join in the tradition.</p>		
<p><u>Recipe</u></p>  <p>225g Self Raising Flour 50g margarine 25g caster sugar 50g sultanas or mixed fruit 150 ml milk 1 egg</p> <p><u>Equipment</u> Baking trays, pastry brush, weighing scales, sieve, spoon, mixing bowl, measuring jug, rolling pin, round cutter, cooling rack</p> <p><u>Safety first</u> Wash your hands. Ask an adult to help you. Remember ovens and trays are hot! Use oven gloves and ask an adult to help.</p>	<p><u>Method</u></p>  <p>Heat the oven to 220 C, gas mark 7 Grease your baking tray. Sift the flour into the bowl. Rub the fat into the flour until it resembles breadcrumbs. Add sugar and fruit, stir. Mix the egg and milk Make a well in the middle of the flour and slowly add the milk. Leave some milk for later. Mix to form a soft dough. Place the dough on a floured surface and roll out to 1.5 cm thick. Shape the scones using the cutter. Place the scones on the baking tray and brush each top with the remaining milk. Bake in the oven for 12 - 15 minutes.</p>	<p><u>Challenges!</u></p>  <ol style="list-style-type: none">Milk! You have used milk in your recipe, find out where milk comes from and how it is prepared ready for us to drink.Alphabet Challenge! Can you think of a food or drink for each letter of the alphabet? Create a piece of art work with your answers.Create a new scone recipe Why not try and create a new scone recipe. Bake them and have them for afternoon tea with your family.

Remember to check out the videos on the schools website. Looking forward to seeing your creations.

Send your pictures, or video to school via the school email:

northcott4parents@hotmail.com

or upload onto Twitter and tag @Northcottschool

