

**Activity pack: Preschool Department**

**Ideas for home learning**



## Activity one

### Easter Bonnet making!

#### How to make Easter Bonnets for children

Making an Easter bonnet is a great chance to get creative as there are many ways to make one. You could use an existing hat, or make one out of cardboard, felt or other material. Then decorate with flowers, chicks, bunnies, coloured ribbons, eggs and other Easter-inspired ideas!

#### Things you need:

- Strips of card in a selection of colours
- collage materials (e.g. tissue paper, fabric, pom-poms and feathers)
- glue
- sticky tape
- scissors



#### EYFS Links

##### **Personal Social and Emotional: Making Relationships**

- Demonstrates friendly behaviour, initiating conversations and forming good relationships with peers and familiar adults.

##### **Personal, Social and Emotional: Self-Confidence and Self-Awareness**

- Expresses own preferences and interests.
- Can select and use activities and resources with help.

##### **Communication and language: Listening and Attention**

- Is able to follow directions (if not intently focused on own choice of activity).

##### **Communication and Language: Speaking**

- Uses vocabulary focused on objects and people that are of particular importance to them.
- Builds up vocabulary that reflects the breadth of their experiences.
- Extends vocabulary, especially by grouping and naming, exploring the meaning and sounds of new words.

##### **Physical Development: Moving and Handling**

- Uses one-handed tools and equipment, e.g. makes snips in paper with child scissors.
- Can copy some letters, e.g. letters from their name.
- Uses simple tools to effect changes to materials.
- Handles tools, objects, construction and malleable materials safely and with increasing control.

## **Activity two**

### **Hot Cross Buns- An Easter Favourite!**

#### **What you will need:**

- 500g strong white bread flour
- ½ tsp salt
- 2 heaped tsp mixed spice
- 50g caster sugar
- 50g butter, chopped into cubes
- 200g mixed dried fruit
- 7g sachet easy-blend dried yeast
- 200ml milk
- 2 eggs
- 3 tbsp plain flour
- Honey or golden syrup, for brushing



1. Tip the flour into a bowl and stir in the salt, mixed spice and sugar.
2. Rub in the butter with your fingertips. Stir in the dried fruit, then sprinkle over the yeast and stir in. Gently warm the milk so it is hot, but still cool enough to put your finger in for a couple of seconds. Beat with the eggs, then pour into the dried ingredients.
3. Using a blunt knife, mix the ingredients to a moist dough, then leave to soak for 5 mins. Take out of the bowl and cut the dough into 8 equal pieces.
4. Shape the dough into buns on a floured surface. Space apart on a baking sheet, cover loosely with cling film, then leave in a warm place until half again in size. This will take 45 mins-1 hr 15 mins, depending on how warm the room is.
5. When the buns are risen, heat oven to 220C/fan 200C/gas 7. Mix the flour with 2 tbsp water to make a paste. Pour into a plastic food bag and make a nick in one of the corners. Pipe crosses on top of each bun.
6. Bake for 12-15 mins until risen and golden. Trim the excess cross mixture from the buns, then brush all over with honey or golden syrup. The buns will keep fresh for a day. After that they are best toasted and served with butter

#### **EYFS Links:**

##### **Understanding the world: The world**

- Developing an understanding of growth, decay and changes over time.
- Talks about why things happen and how things work.

##### **Mathematics: Numbers**

- Separates a group of three or four objects in different ways, beginning to recognise that the total is still the same.
- Compares two groups of objects, saying when they have the same number.
- Uses some language of quantities, such as 'more' and 'a lot'

### **Mathematics: Shape, space and measure**

- Beginning to talk about the shapes of everyday objects, e.g. 'round' and 'tall'.
- Shows an interest in shape and space by playing with shapes or making arrangements with objects.