

Noah's Ark News

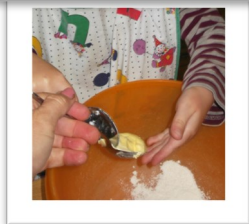
Week ending 16 October 2020

Autumn Sunshine

We have been making the most of the autumn sunshine and using our outside areas as much as we can. We have brought round some of the resources from the Green Garden and played games, had thinking time and even had lunch outside. Let's hope that the fine weather lasts for a little bit longer.

All that fresh air makes you hungry, so it has been lovely to reintroduce cooking activities to Pre-school. This week we have been making yummy vegan cheese scones. After careful handwashing, the children have got stuck in measuring, mixing and kneading. And we have all enjoyed the smell of scones cooking wafting through Pre-school. Here is the recipe in case you want to try some at home. Best wishes for the weekend.

The Noah's Ark Team



Please can we remind parents to pick up their children on time at the end of their session.

Morning session ends 11.45am

Lunch Club ends 12.30pm

Afternoon session ends 3.30pm

Twilight session ends 5pm



Vegan Cheese Scones

Makes 2 scones.

You will need;

- 3 large spoons of gluten free self raising flour
- 1 large spoon of dairy free spread
- 50g (2 tbsp) grated vegan cheese
- 1 tsp mustard powder
- A dash of dairy free milk
- Some chives cut into small pieces.

Method;

Cut the spread into the flour in a bowl and rub together.

Mix in the vegan cheese, mustard and cut up chives.

Add a dash of milk and mix into dough. Knead a little and form into 2 balls. Sprinkle on a little vegan cheese and place on a baking tray. Bake in the oven at 200° for 15-20 minutes.

Enjoy!



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