**Class 1 Nursery Children Home Learning Activities**

Week commencing: Tuesday 14th April 2020

Please contact me via email on **[mhorrell@exmoorlink.org](mailto:mhorrell@exmoorlink.org)** if you need any further guidance, or if you would like to share your activities online with the rest of our class please visit our private class 1 home learning Facebook page and upload a photo of you and your child doing the activity.

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|  | **Activity 1** | **Activity 2** |
| **Maths**  **Mathematics – Number**   * Number - Recites numbers in order to 10 (30-50 months) | DIY Alien Eyes Counting Activity for Preschoolers  Roll a dice or get a parent to tell you a number and count out that many eyes to put on your alien. | Sort and Count Bottles - Counting practice for preschool and toddlers  Count pom poms or screwed up paper and put the correct number into the bottle |
| **English**  **Literacy – Writing**   * Sometimes gives meanings to marks as they draw and paint (name writing) (30-50 months) | Simple Name Activities for Kids  Using Duplo blocks, put the letters in your name in the correct order | Bingo Dot Name Activity  Use felt tip pens, crayons or pencils to go over your name. Can you write your name independently? |
| **Creative**  **Expressive Arts & Design – Exploring Using media and materials**   * Explores colour and how colours can be changed (30-50 months) | Today I'm sharing this awesome (and awesomely easy) DIY tissue paper rainbow, created with kids like my eight-year-old self in mind. All you need to pull this off is a few basic craft supplies, a couple of little hands to help you out, and about a half hour of your time.  Make a rainbow using tissue paper | Rainbow Chocolate Chip Cookies  Make some Rainbow cookies  (see recipe below)  Get children to weigh ingredients and talk about what they have made and how they made it. |

## Rainbow Chocolate Chip Cookies

* Author: Cookies & Cups
* Prep Time: 15 mins
* Cook Time: 9 mins
* Total Time: 24 mins
* Yield: 36 cookies 1x
* Category: Cookies
* Method: Baking
* Cuisine: Dessert



[★★★★★ 4.5 from 4 reviews](https://cookiesandcups.com/rainbow-chocolate-chip-cookies/print/26011/" \l "respond)

### Description:

Rainbow Chocolate Chip Cookies are thick and soft rainbow cookies, that just happen to be some of the best chocolate chip cookies ever!

### Ingredients:

* 1 cup butter, room temperature
* 1 cup granulated sugar
* 1/2 cup light brown sugar
* 2 teaspoons vanilla
* 2 eggs
* 1 teaspoon kosher salt
* 1 teaspoon baking soda
* 3 cups flour
* 2 cups chocolate chips
* 4 different colors food coloring.

Instructions:

1. Preheat the oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment mix the butter and both sugars together for 2 minutes on medium speed until light and fluffy. Add in the egg, vanilla, salt, and baking soda and continue mixing for 1 minute until smooth, scraping the sides of the bowl as necessary.
3. Turn the mixer to low and add in the flour, mixing until just incorporated.
4. Stir in the chocolate chips evenly.
5. Divide the cookie dough into 4 equal portions. Using the food coloring, color the doughs as desired.
6. Roll each colored dough into approximately a 15-inch rope.Place each colored rope next to each other on a large piece of cling wrap. Wrap the cling wrap up tightly, pressing the doughs together forming a large log. Remove the cling wrap and breaking off the dough with your hands into approximately 2-tablespoon portions. Roll the dough into a loose ball and place it onto the prepared baking sheet and bake for 9 minutes or until the edges are set. Don’t over bake these!!
7. Allow the cookies to cool on the baking sheet for 3-4 minutes and then transfer to a wire rack to cool completely.

Notes:

Careful to not over bake these. There is a slightly larger amount of flour in these to ensure thickness, but if you bake them too long, they will get very firm. The cookies might even seem under-baked when you remove them from the oven. This is fine.

Place a few extra chocolate chips on top of the dough, if desired, just to look pretty.