

Orleans Primary School

Year 5 Home Learning

Friday 3rd April 2020

Tick when you have practised...

KIRFs

☐

Times Table Rockstars

☐

Spellings

☐

Reading

☐

Spellings

Over the Easter holidays, have a look through your Y5 and Y6 spelling words. How many do you know?

TTRS

What is your best score this week?

How much have you improved by since your first go?

What times table do you need to work on next week? (Have a look at your heat map for this information)

Notices and reminders

If you would like to share any work that you are particularly proud of with Miss Verge and Miss Lane, please send a copy/photo to year5@orleans.richmond.sch.uk. We look forward to seeing what you've been up to!

English and Maths Easter packs

We have uploaded some English and Maths Easter themed activities to our home-learning page. Some activities have stars at the top or bottom of the page – more stars means more challenge.

Have a go at as many of the activities as you can!

60-second challenges

In the Distance Learning, PE and Staying Active folder, we have included some new challenges. What are your high scores?

Easter baking

Below are some different Easter baking ideas. Wash your hands and put on an apron: it is time to discover your inner Great British Baker!



Easter Egg Nest Buns



Ingredients

225g/8oz plain chocolate, broken into pieces

2 tbsp golden syrup

50g/2oz butter

75g/3oz cornflakes

36 mini chocolate eggs

Equipment

Spoon

Bowl

Pan

Bun cases

Method

1. Line a 12-hole fairy cake tin with 12 paper bun cases.
2. Put the chocolate, golden syrup and butter in a bowl and heat over a pan of gently simmering water. (Do not let the base of the bowl touch the water). Stir the mixture until smooth.
3. Remove the bowl from the heat and gently stir in the cornflakes. Keep stirring until the cornflakes are completely covered in chocolate.
4. Chill the buns in the fridge for 1 hour, or until they are completely set.





Hot Cross Buns

Riley's favourite Easter breakfast treat!



Ingredients

500g strong, white bread flour
50g caster sugar
50g butter, cubed
200g dried mixed fruit
7g sachet of easy-blend, dried yeast
200ml milk
2 eggs
2 heaped tsp mixed spice
 $\frac{1}{2}$ tsp salt

To decorate

3 tbsp plain flour
2 tbsp water
Honey or golden syrup

Equipment

Oven
2 mixing bowls
Measuring jug
Fork or whisk for beating
Blunt knife
Baking sheet
Cling film
Piping bag
Pastry brush

Method

1. Mix the bread flour, salt, mixed spice and sugar.
2. Rub in the butter using your fingertips and stir in the dried fruit.
3. Sprinkle the yeast over the mix and stir.
4. Carefully, warm the milk and beat this with the eggs. Then, add the dry ingredients.
5. Mix the ingredients until they form a moist dough and leave for 5 minutes.
6. Remove the dough from the bowl and cut it into 8 equal pieces.
7. Shape each piece into a bun and place on a floured surface. Then, place them on a baking sheet. Cover them loosely with cling film and leave in a warm place until they have grown about 50% bigger (anywhere between 45 minutes and 1 $\frac{1}{2}$ hours).
8. When they have risen, mix the flour with the water until it forms a paste. This will be make the cross decoration on top.
9. Put the paste into a piping bag. Pipe crosses on top of each bun.
10. Bake for 12–15 minutes until golden. Brush the honey or golden syrup over the top.
11. Enjoy warm or toasted with butter!

Makes approx. 8 hot cross buns.



Easter Egg Biscuits

Ingredients

225g unsalted butter
(room temperature)
225g caster sugar
1 tsp vanilla extract
1 egg
330g plain flour
2 tsps baking powder
A pinch of salt
400g icing sugar
3-4 tbsps warm water
Food colouring
Sprinkles

Equipment

Baking trays
Baking paper
Mixing bowls
Wooden spoon
Rolling pin
Egg-shaped cookie cutters
Cooling rack
Sieve
Small bowls
Small spoons or blunt knives

Method

1. First, wash your hands and put on an apron.
2. Preheat the oven to 180°C and line baking trays with baking paper.
3. In a large mixing bowl, cream together the butter and sugar until light and fluffy.
4. Next, beat in the vanilla extract and the egg.
5. In a separate bowl, mix together the flour, salt and baking powder.
6. Gradually mix the dry ingredients into the wet ingredients – adding a little of the flour mixture at a time, to make a stiff dough.
7. Use your hands to lightly knead the mixture into a dough.
8. Divide the dough into small portions and roll out on a lightly floured surface.
9. Use cookie cutters to cut the dough into egg shapes and place onto the lined baking trays.



Easter Egg Biscuits

10. Bake for 8 to 10 minutes.
11. Leave to cool on the baking tray until firm enough to transfer to a cooling rack.
12. Once cool, the cookies can be decorated! Sift the icing sugar into a bowl and gradually stir in enough water to create a smooth mixture. You could add a couple of drops of food colouring too if desired.
13. Use a small spoon or knife to gently spread the icing over the cooled biscuits.
14. Carefully, sprinkle over some sprinkles! Try different shapes, sizes and colours to create different effects.



New Curriculum Spelling List Years 5 and 6



accommodate	communicate	equip	immediately	physical	sincerely
accompany	community	equipped	individual	prejudice	soldier
according	competition	equipment	interfere	privilege	stomach
achieve	conscience	especially	interrupt	profession	sufficient
aggressive	conscious	exaggerate	language	programme	suggest
amateur	controversy	excellent	leisure	pronunciation	symbol
ancient	convenience	existence	lightning	queue	system
apparent	correspond	explanation	marvellous	recognise	temperature
appreciate	criticise	familiar	mischievous	recommend	thorough
attached	curiosity	foreign	muscle	relevant	twelfth
available	definite	forty	necessary	restaurant	variety
average	desperate	frequently	neighbour	rhyme	vegetable
awkward	determined	government	nuisance	rhythm	vehicle
bargain	develop	guarantee	occupy	sacrifice	yacht
bruise	dictionary	harass	occur	secretary	
category	disastrous	hindrance	opportunity	shoulder	
cemetery	embarrass	identity	parliament	signature	
committee	environment	immediate	persuade	sincere	