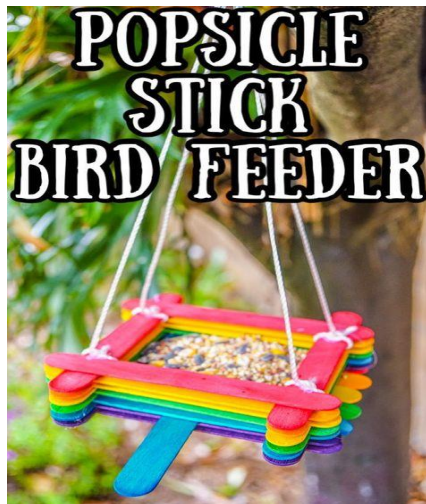


Monday	Tuesday	Wednesday	Thursday	Friday
Literacy Oxford Reading Tree Please write the title of this week's reader into your reading record. Please read the book to your child. Sound revision: x & y Tricky word: she	Literacy Oxford Reading Tree Please read the book to your child. Tricky word: I Over the Moon page 46	Literacy Oxford Reading Tree Please read the book with your child. https://www.youtube.com/watch?v=JluAxsek-zQ Sound: qu Over the Moon page 63	Literacy Oxford Reading Tree Please read the book with your child. Tricky word: we Phonics Revision: Just Phonics 'a'	Literacy Oxford Reading Tree Encourage your child to read their book. https://www.youtube.com/watch?v=AzAabhC55xo Phonics Revision: Just Phonics 't'
Numeracy https://www.youtube.com/watch?v=PPUdanKDh2E Busy at Maths page 53	Numeracy https://data.cjfallon.ie/resources/19596/activity-54/index.html Busy at Maths page 54	Numeracy Write the numbers 1, 2 & 3 on your whiteboard. Make some playdough balls. Match one playdough ball with the number 1, two playdough balls with the number 2 and 3 playdough balls with the number 3.	Numeracy https://www.youtube.com/watch?v=W-SeOeSo7qY Busy at Maths page 55	Numeracy https://www.youtube.com/watch?v=qOJ_A5tgBKM Can you make three bears with your playdough?
Handwriting Complete 1 page of Mrs. Murphy's letter copy.	Aistear Pretend that you are at the market like Ella. Are you selling items? What are you selling? Are you a customer? What would you like to buy?	PE https://www.youtube.com/playlist?list=PLyCLOPd4VxBuS4UeyHMccVAjpWaNbGomt	Religion Grow in Love page 26	PE https://www.youtube.com/playlist?list=PLyCLOPd4VxBuS4UeyHMccVAjpWaNbGomt
		Fine Motor Skills Complete 1 page of your cutting booklet.	Fine Motor Skills Complete 1 page of your cutting booklet.	Aistear Can you make a craft to sell at your market?

Craft ideas for Aistear



Fairy cakes

★★★★★ 49 ratings
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Preparation time
 less than 30 mins
 Cooking time
 10 to 30 mins
 Serves
 Makes 12-16 fairy cakes
 Dietary
 0

This easy fairy cakes recipe is perfect for baking with children. Decorate with a little drizzly icing and plenty of sprinkles, or go for the full butterfly effect.

Ingredients

110g/4oz **butter** or margarine, softened at room temperature
 110g/4oz **caster sugar**
 2 free-range **eggs**, lightly beaten
 1 tsp **vanilla extract**
 110g/4oz **self-raising flour**
 1-2 **tbsp milk**

For the icing

300g/10½oz **icing sugar**
 2-3 **tbsp water**
 2-3 drops **food colouring**
 hundreds and thousands, or other cake decorations

[How-to-videos](#)

Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.