



Our first full week together and the children are quickly settling in and finding their feet. They are now familiar with where everything 'lives' in the classroom and they are becoming increasingly independent, accessing resources, their coat pegs and drawers, as well as having their snack at the self service table!

This week the children will be making banana muffins. You'll find the recipe below, why not try making them at home.

In the outdoors this week the children have enjoyed playing with the drums and bells in the music area



This week in our tricky challenge area the children have been playing with elastic bands, stretching them around a variety of different objects. They found it quite difficult, But as well as being good for their fine motor skills one of the key aims of this area is to encourage the children to have a go and not to give up just because they find something difficult! Their favourite challenge this week was the nuts and bolts.

Ingredients (serves 8+)

3 eggs
150g self-raising flour
150g butter (or margarine)
150g soft brown sugar
2 bananas (ripe)

Method

Preheat oven 200'C/Gas mark 6 and line a bun tin with muffin cases
Put all the ingredients into the food processor or hand whisk - start with butter and sugar first, then add the rest gradually until all the ingredients are in and smooth and feel light and airy
Put a generous portion of mixture into each muffin case
Pop into oven for between 12-20 mins depending on your oven
Allow to cool before serving

We are running low on boxes, tubes, bottle tops and bits and pieces for our junk modelling area, could we please ask that if you have any at home we will happily take them! Many thanks.

We hope you have a great weekend,
The Nursery Team