

# Individual Activity Lesson Plan

**Date:** Thursday 7th May 2020

**Activity Title:** Yummy Vegan Scones

**Learning Intention:** To use simple tools to effect changes to materials.

**Activity Overview:** Follow instructions to make some yummy vegan scones.

**Links to EYFS:** Physical Development:

-Uses simple tools to effect changes to materials.  
-Handles tools, objects, construction and malleable materials safely and with increasing control.

**Equipment :** Bowl, spoons, jug, pastry cutters, baking tray, grease proof paper, pastry brush, rolling pin.

**Key vocabulary:** Ingredients, recipe, flour, mix, stir, crumble, soft, sticky, shape.

## ACTIVITY IMPLEMENTATION (including key questions)

### Introduction:

Explain to your child that you are going to make some yummy scones.

Talk about which ingredients you will need to make them and go through the list together.

Do you think the scones will be sweet or savoury?

### Ingredients: (makes 6 scones)

350g self-raising flour

¼ tsp salt

3tbsp caster sugar

95g vegetable spread

150ml soya milk



### Main Activity:

Explain to your child that you need to weigh the ingredients and encourage them to help.

First we need to wash our hands and dry them thoroughly.

Let your child be as independent as possible in the creative process; however, please oversee all the safety aspects of the activity.

### Method:

- Mix the flour, salt, baking powder and sugar in a bowl.
- Rub in the vegetable spread using the tips of your fingers until you have fine breadcrumbs.

What does the mixture feel like before and after you have added the vegetable spread?

What do you think will happen when you add the milk?

### **Time to test your idea.**

- Slowly stir in the milk into the flour mixture until you have a smooth ball of dough. Lightly dust your surface with flour and gently roll out your scone dough until it is 2cm thick.
- Use your cutters to cut out circles of dough.
- Dip your pastry brush into a little bit of milk and then brush lightly and carefully your scones.
- Heat the oven to 220C/200C fan/gas 7 Heat the oven to 220C/200C fan/gas 7.
- Bake for 15-20 mins until golden brown.

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- Leave your scones to cool then enjoy them with a spread of your choice (e.g. jam or vegetable spread).

## **Challenge time**

Can you remember which ingredients you used to make the dough for your scones?

How many were there?

Which ingredients were dry and which ingredients were wet?

What did the mixture feel like before and after you added the vegetable spread?

## **Additional ways to support your child:**

Support your child with weighing and measuring the ingredients. This develops hand-eye coordination skills.

## **Extension:**

Can you think of an ingredient you could add to the mixture to give the scones a different taste?