

Individual Activity Lesson Plan



Date: Friday 5 th June 2020	
Activity Title: Cookie Time!	
Learning Intention: <ul style="list-style-type: none"> Follow a recipe and help to bake chocolate chip cookies. 	Activity Overview: Follow the recipe and make scrumptious chocolate chip cookies.
Links to EYFS: Physical Development: <ul style="list-style-type: none"> Uses one-handed tools. Understands that equipment and tools have to be used safely. Mathematics: <ul style="list-style-type: none"> Uses everyday language related to quantity. 	
Resources: <ul style="list-style-type: none"> Ingredients: <ul style="list-style-type: none"> 225g (1 cup) caster sugar 200g (1 cup) melted butter 300g (2 cups) plain flour a pinch of salt 1tsb of baking powder 100g chocolate or chocolate chips 1 egg Equipment: <ul style="list-style-type: none"> Measuring cup or kitchen scales Bowl Wooden spoon Sieve Baking sheet Baking tray For a butter and egg free recipe, click on the following link: https://www.bbcgoodfood.com/user/4592506/recipe/egg-free-cookies	Key vocabulary: Ingredients, recipe, equipment, tool, follow, stir, weigh, language of quantities (e.g. how much/many, more, less).
ACTIVITY IMPLEMENTATION (including key questions)	
Introduction: <ul style="list-style-type: none"> Revisit with your child the story of the day <i>If You Give a Mouse a Cookie</i> and talk about all the things that the mouse wanted after the cookie. Tell to your child that today, you are going to make cookies just like the one that the mouse had. 	
Main Activity: <ul style="list-style-type: none"> Show your child the recipe attached at the end of the lesson plan. Remind him/her what a recipe is, if necessary. <p><i>*Do you remember what a recipe is? Yes, it tells us what ingredients we need to make something.</i></p> <ul style="list-style-type: none"> Invite your child to read the recipe at the end of the lesson plan and gather together the ingredients. Encourage your child to measure the ingredients using a cup or kitchen scales. Use the <i>language of quantity such as how much, how many cups/grams, add more, a bit less, too much, enough.</i> 	
Method: <ol style="list-style-type: none"> Add the sugar and melted butter in a bowl and mix together. Sift the flour, baking powder and salt and add to the sugar and butter mixture. 	

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3. Add the chocolate chips and mix together until you get a dough texture.
4. Add the egg and knead again.
5. Put a baking sheet on a baking tray. Take some of the dough, roll into ball then flatten a little. (Top Tip: Keep them small and not close to each other as they spread out during baking.)
6. Place in the oven and bake at 160°C (gas 3) for 10-20 until the edges are a bit golden.
7. Pour yourselves some milk and enjoy your scrumptious cookies!



Throughout the activity, talk with your child, remind him/her of being safe with the tools and especially when dealing with the oven. Verbalise what you are doing, ask him/her to describe what he/she is doing, let him/her explore, smell or taste the ingredients.

Challenge:

- Once your cookies are cooled and ready to be eaten, suggest to your child to share them between the family members so everybody has the same amount.
- Click on the following link and watch Cookie Monster make buttermilk biscuits with honey and learn where honey comes from: <https://www.youtube.com/watch?v=UWv23EAeLhc>

Additional ways to support your child:

Support your child throughout the activity, verbalise what you are doing and assist him/her if he/she needs any help.

Extension:

Suggest to your child to order three or more ingredients according to their weight.

Chocolate Chip Cookies

Ingredients:

225g (1 cup) caster sugar



200g (1 cup) melted butter



300g (2 cups) plain flour



a pinch of salt



1tsb of baking powder



100g chocolate or chocolate chips



1 egg

