SPRING MAGAZINE 2016



SPRING FUN PAGES 2016



HAPPY EASTER EVERYBODY!



EASTER CHOCOLATE CRISPIE CAKES

Preparation time: 30 minutes

What you need:

- 1 tablespoon of sugar
- 1 tablespoon of cocoa powder
- 2 cups of cornflakes or rice crispies
- 50g butter or margarine
- 1 tablespoon of golden syrup
- Packet of mini eggs

WHAT TO DO:



• Wash your hands and get your ingredients ready. Place cupcake cases on a baking tray.



• Put the cornflakes or rice crispies in a bowl.



• In a saucepan melt the butter, sugar and golden syrup. When it has melted, turn off the cooker and mix in the cocoa powder.

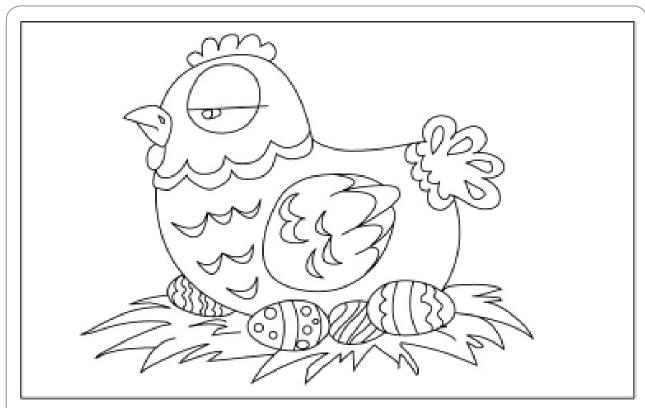


• Pour the chocolate mix into the bowl with the cornflakes or rice crispies and mix well.



• Put one spoonful of the mixture into the cupcake cases and make into the shape of a nest. Put in the fridge to cool. Once cool, put 3 mini eggs in each nest

SPOT THE DIFFERENCE BETWEEN THESE EASTER HENS AND COLOUR IN THE PICTURES





MY FAVOURITE SEASON! BY DANIELLE PELLING



My favourite season
Is Spring.
Because of all the
wonderful things.
I love watching the flowers
growing.
Instead of being ruined
by the raining and snowing.

I used to love the summer the best, because of the sun and the heat. But, it's not much fun

when you get sunburnt and look like cooked meat! So, please stay safe



Just remember STAY SAFE! And don't forget a nice ICE LOLLY!!

WE NEED YOU...

Thank you to everyone who sent in items for the newsletter. Sorry we couldn't use them all. We will try to use them in future issues.

Please send us your:

• news • articles • photos • drawings • jokes • puzzles • recipes • or anything else you would like to see in your newsletter.

You can post them to the office or give to a member of staff.