

Remember what's important! Be together,
play together, talk together.

A challenge a day

Week 12



PEEK A BOO

<https://www.bbc.com/future/article/20140417-why-all-babies-love-peekaboo>



Make the frog jump; static electricity experiment

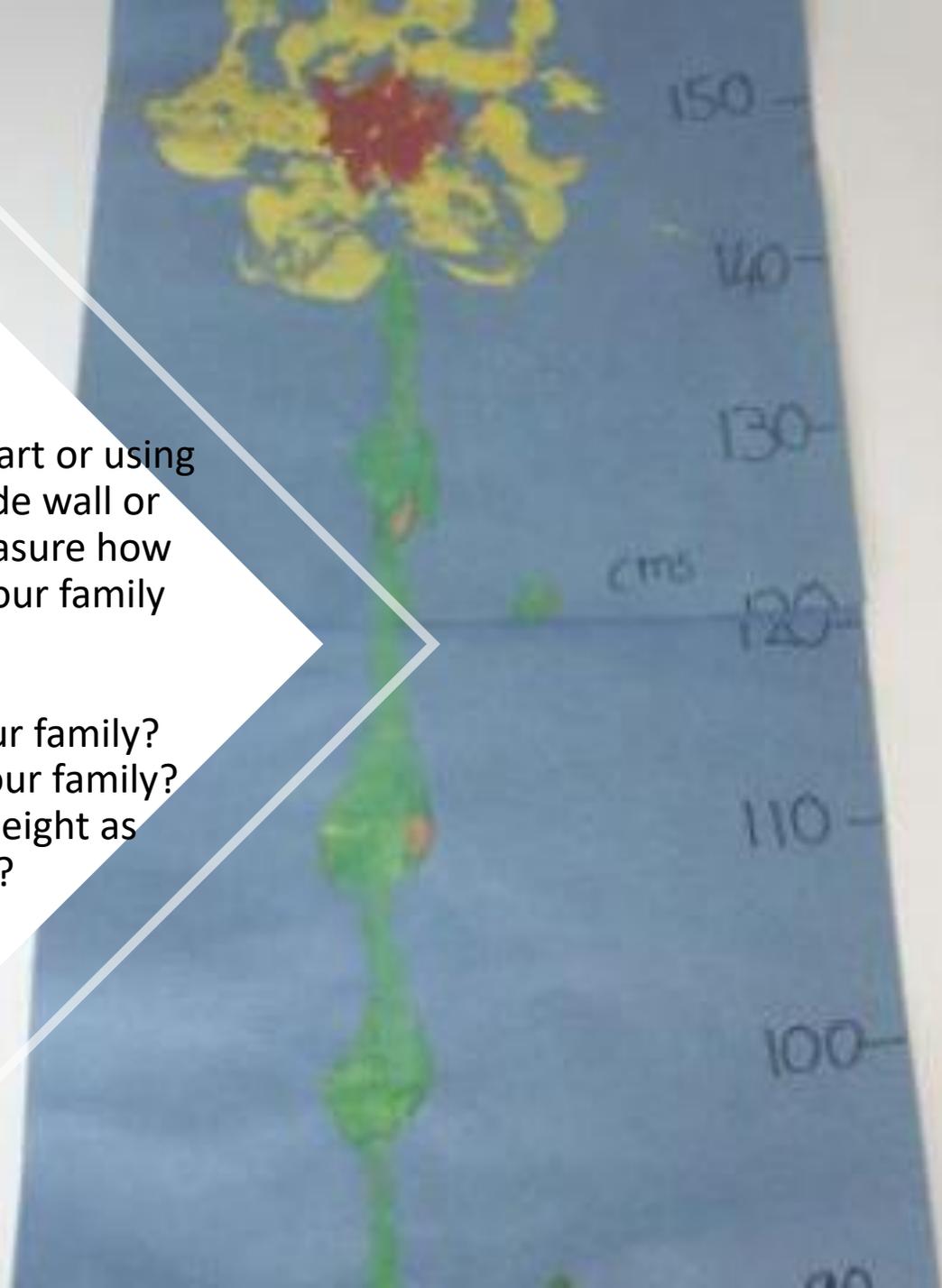
- You will need;
 - A balloon
 - Paper cut out into frogs..... Or anything else you want to make jump
 - Woolly jumper or hair
- Method
 - Blow up your balloon and rub it on your jumper or hair. Hold it just above the frogs and watch them jump





Make your own height chart or using some chalk on an outside wall or against some paper, measure how tall you and people in your family are.

Who is the tallest in your family?
Who is the shortest in your family?
Is anybody the same height as somebody else?



Rhyme and Freeze

- When the words rhyme, keep moving
- When the words do not rhyme, freeze
- Why not keep it going by thinking of some more words that rhyme



Exercise, Rhyme and Freeze | Rhyming Words for Kids | Exercise Song | Jack Hartmann



Jack Hartmann Kids Music Channel

Subscribe 1.21M



Easy bread recipe for kids [Print](#) [Recipe Pin](#) [Recipe](#)

- **Ingredients**

- 450 g strong white bread flour
- 7 g sachet fast action yeast
- 40 g butter melted
- 1 tsp salt
- 300 ml warm water

Instructions

- **Mix everything together**
- Measure out the flour and add it to a large mixing bowl or freestanding mixer. Measure the butter, then melt it in your microwave, before adding it to your flour.
- Add the yeast and the salt to separate sides of the bowl.
- Finally, add the water – it should be warm, but not too hot.



Make the bread dough

- Mix everything together until it comes together into a soft sticky dough. You can either do this with wooden spoons, hands or the dough hook on your freestanding mixer.
- Once your dough has formed, you need to knead it until it forms a soft, sticky ball of dough – it'll take around 5-10 minutes. Alternatively, use your mixer with the dough hook for 4-5 minutes.
- **Prove the dough**
- Oil a bowl then pop the dough in it. Cover it with cling film so no air can escape then leave it in a warm place to rise. Leave it for an hour or two until it has doubled in size.



Make the cob loaf

- Turn the dough out on to a floured work surface, and knock it back. Basically you need to knock the air out of it by folding it in on itself and bashing it.
- Once you've done this shape the dough into a round ball. We did this by flattening it into a rectangle then folding the ends under. We then turned the dough round, trying to smooth the top by tucking the ends under.
- Pop the round dough on a baking tray and cover loosely with either a large plastic bag or cling film and leave it in a warm place for 45 minutes or so until it's doubled in size again.
- **Bake the bread**
- Preheat your oven to 220C / 200C Fan
- Bake your bread in your oven for 20-25 minutes. It's ready when it's browned nicely and if you tap the bottom of the loaf it should sound hollow.



Enjoy!