

## **Year 3 class challenge Easter holidays**

Firstly, thank you to those of you who have emailed the class account to share all of the hard work you have been doing. I have loved seeing it all and can't wait to see what else you get up to! If you haven't sent anything yet – please do. It's so nice to keep in touch and hear from you all.

Keep your eyes on Twitter to see some ideas which you might use to keep busy in your own time too.

It's really important that over the Easter holiday you have some downtime and relaxing, I am sure you deserve it! Below there are a few more class challenges that you could get up to over the next couple of weeks...

### **Science:**

Keep going with our little science experiment from last week, remember to try and use as many key words in your write up as possible.

### **Easter Egg competition:**

Remember you have till 5pm on Monday the 6<sup>th</sup> April to enter your design. Miss Daghish, Mrs Cross and Mrs Brown will be choosing the winners and announcing them Wednesday!

### **Easter instructions:**

Try and follow the instructions as closely as you can. You will need an adult to help you melt the chocolate but ask if you can weigh and measure things yourself. Put your measuring skills to the test! (Instructions below)

### **Ingredients**

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**75 g**          milk chocolate

**75 g**          dark chocolate

**2**             Mars bars

**50 g**          unsalted butter

**2 tsp**         golden syrup

**about 5**       Shredded Wheat, crumbled

**36**            mini chocolate eggs

### **Instructions:**

First, line a baking tray with non-stick baking paper, or put paper cases into a 12-hole cupcake tray. Set aside.

Then, break the chocolate into pieces and chop the Mars® bars into small slices. Put them all into a pan with the butter and syrup and melt over a low heat, stirring regularly to make sure the mixture doesn't stick or burn. Set aside to cool for a few minutes.

After that, stir about a third of the Shredded Wheat into the melted chocolate and mix really well. Continue adding the Shredded Wheat a little at a time and mixing after each addition. Stop adding if it looks like there is not enough chocolate to cover any more.

Next, spoon 12 dollops of the mixture onto the baking tray or into the paper cases. Make a dent in the middle with your fingertip or the handle of a wooden spoon and press three eggs into it while still wet. Put the tray in the fridge for a few hours or ideally overnight.

**Finally, on your daily walk pop a cake outside a neighbours door to spread some Easter kindness.**

**Please remember – it is the holidays and you need to have fun and spend some time with your family. Make sure you go for plenty of walks and enjoy the sunshine too!**

**Take care and keep safe,  
Miss DGLISH, Mrs Brown and Mrs Cross 😊**