

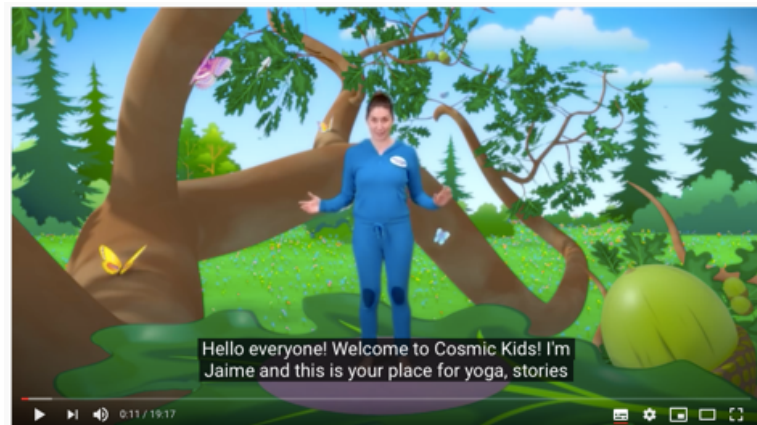
Year One Topic Home Learning

This week we are going to link our minibeast topic to our Literacy learning of The Cautious Caterpillar.

There are few challenges for you to choose and try.



Try making your own butterfly cupcakes.
Recipe is below.



Practise your butterfly yoga poses at:
<https://www.youtube.com/watch?v=xhWDiQRrC1Y>
Follow the story of the Hungry Caterpillar and move along for a relaxing mini PE session.

Find out some more about butterflies from Auntie Mabel and Pippin at: <https://www.youtube.com/watch?v=7l6nnv9ijBQ>
Next try and complete the lifecycle of a butterfly below.

Turn yourself or someone in your family into a butterfly.
Look below for some different ideas.





Cody's Butterfly Cupcakes

Ingredients

For the cakes

- 110g caster sugar
- 110g self-raising flour
- 2 tsp baking powder
- 110g butter or margarine
- 2 eggs

For the icing

- 220g icing sugar
- 110g butter or margarine

Equipment

Mixing bowl

Wooden spoon

Whisk

Cake cases

Fairy cake baking tin

Teaspoon

Cooling rack

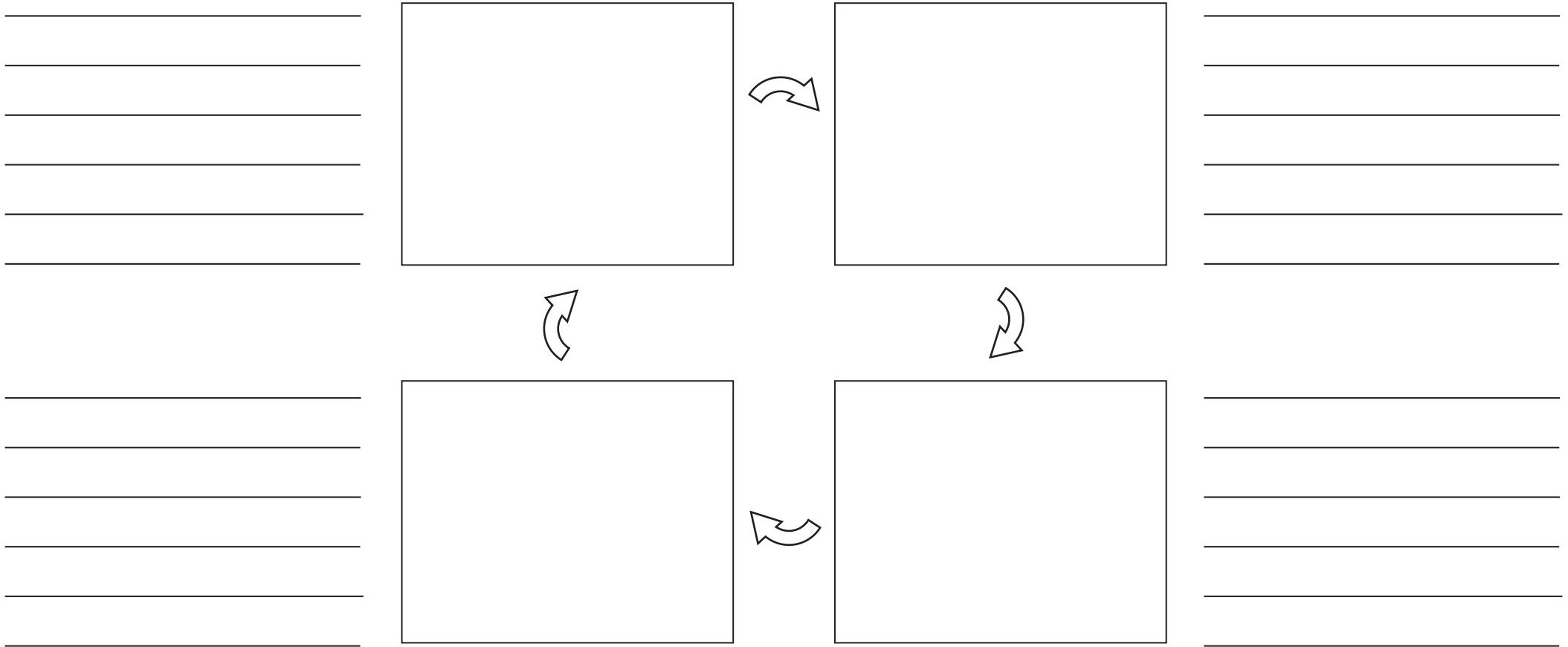
Sieve

Knife

Method

1. Preheat your oven to 180°C (fan), 200°C, or gas mark 6.
2. Mix together the sugar, flour and baking powder.
3. Add the butter/margarine and eggs to your mixture.
4. Whisk all the ingredients together until the mixture is light and fluffy.
5. Place the paper cake cases into your baking tin. Use the teaspoon to drop an even amount of mixture into each case.
6. Bake your cakes in the oven for around 15-20 minutes or until they are golden brown.
7. Allow them to cool by placing them on a cooling rack.
8. Make your icing by whisking together the butter/margarine and icing sugar.
9. Carefully, use a knife to cut a dome shape out of the middle of the top of each cake. Cut this cake dome in half.
10. Fill each hole with icing and place the dome halves onto the cake to look like butterfly wings.
11. Enjoy your beautiful butterfly cakes!

Life Cycle of a Butterfly



Word Bank

lays eggs leaf hatches caterpillar butterfly chrysalis changes

Butterfly Wings Challenge

