Bee Cookies

Bees and butterflies go from flower to flower, pollinating and collecting nectar. The bee hive is all about teamwork. Each bee has their own task to complete. If one part of the process is missing, the hive won’t survive and they will not have enough food (honey) to last through the winter.

Recipe:
• 200g butter, softened
• 150g caster sugar
• 2 large egg yolks
• 400g plain flour
• 2-4 Tbsp milk
*Bee cookie cutter

To Decorate:
Ready-to-Roll White Icing
Ready-to-Roll Yellow Icing
Ready-to-Roll Black Icing

Instructions
Preheat the oven to 180°C/Gas 4.
1. Line a baking sheet with parchment and set aside.
2. Beat together the butter and sugar until light and fluffy, then beat in the egg yolks and sieve in the flour and mix until well combined.
3. Add enough milk to make a soft dough and bring together with your hands. Wrap in cling film and place in the fridge for 20 minutes to chill.
4. Remove the dough from the fridge and roll out to approx. 1cm thick. Use the *Bee Cookie Cutter to cut out 12 cookies and transfer to the lined baking sheet.
5. Place in the oven and bake for 15 minutes or until slightly golden. Leave to cool on a wire rack.
6. To decorate, first roll out the white icing to 5mm thick. It needs to be thick enough to see the detail of the indents between the wings. Use the bee cutter to cut out 12 sets of wings. Brush the back of the icing with water and place on the cookies, shaping to fit with your fingers, if necessary.
7. Roll out the yellow icing to 5mm thick. Cut out a whole bee shape, then use a craft knife to cut out the head, middle stripe and bottom section, using the score lines left by the cutter as a guide. Brush the back of the icing shapes with water and place on your cookie. Repeat for all 12 cookies.

8. Roll out the black icing to 5mm thick. Cut out a whole bee shape, then use a craft knife to cut out the two black stripes. Attach and repeat as above.

9. To make the eyes, roll small balls of black icing and stick to your bees’ faces with edible glue. Make very small balls from the white icing and use edible glue to attach these to the top of the black ones.

Need some inspiration?
https://www.youtube.com/watch?v=1liezkg8fYw

Sock Fish

Supplies Needed:
- Colourful socks (stripes/pattern)
- Felt for fin and eyes
- Cotton for stuffing
- Thread
- Glue

Instructions:
1. Fill the foot of the sock with cotton to give it shape
2. Tie off the body with a piece of thread to form the tail
3. Cut out the fin and eye and paste on the fish

Paper Plate Fish

https://www.youtube.com/watch?v=y-F_sNJ0bzQ

Supplies Needed:
- paper plates
- coloured paint (if using white plates)
- paint brush
- glue/tape
- Scissors
- black marker

1. Cut a small triangle from the plate
2. Tape or glue the triangle to the back of the plate to form the tail
3. Draw an eye and decorate as you like
Yeast Experiment

https://www.youtube.com/watch?v=vh_pWJYh5yg

Yeast is very small—nearly invisible but even something so small has a powerful effect when used for baking.

**Supplies Needed:**
- active dry yeast
- 2 bottles (ones with narrow openings like water bottles work best)
- 2 balloons
- sugar
- warm water bowl

**Instructions:**
1. Pour 1/4 cup of very warm water in each bottle
2. Add 1/2 teaspoon of sugar to each jar
3. Pour one packet of active dry yeast into one container while leaving the other without yeast
4. Place a balloon over each water bottle and watch what happens

Yeast is a tiny single celled fungi that feeds off of sugars. As the yeast eats the sugar, it releases a gas called carbon dioxide. The gas fills the bottle and, as more and more gas is produced, it fills the balloon.

In bread dough, the carbon dioxide from the yeast gets trapped in the gluten from the flour. The yeast dies in the hot oven leaving and the gluten solidifies leaving us with wonderfully soft bread!

Demonstrate making a snack or recipe, but leave out an important ingredient (maybe one that seems insignificant). You might bring in something that is already prepared, like bread without yeast or cake without eggs.

Other suggestion: Bake bread with the kids!

https://www.youtube.com/watch?v=VrUdtzXquWk