



# BABIES & TODDLERS

From birth to pre-school



## Newsletter #9

The wet weather has not been great for going out for walks, but if you are adventurous don't forget that Wendy has plenty of good-sized pebbles for you to take home to decorate (see Newsletter 8 for details).

This Sunday, 21<sup>st</sup> June, will be Father's Day. Why not make some delicious treats to give to your daddy? Here are some recipes for you to try:

### MUESLI COOKIES

#### You will need:

- 6oz (175g) soft butter or margarine
- 4oz (100g) caster sugar
- 1 egg
- 6oz (175g) self-raising flour
- 6oz (175g) muesli
- Demerara sugar for sprinkling

Pre-heat oven to 180C/Gas 4. Lightly grease 3 baking trays.

Adult help required! Measure all the ingredients, except the muesli and Demerara sugar, into a large bowl and mix together until well blended and smooth. Stir in the muesli. Spoon teaspoonfuls of the mixture on to the prepared trays, allowing space between each for the cookies to spread. Sprinkle the top of each with a little extra muesli and a little Demerara sugar.

Bake for about 10- 15 minutes or until golden brown at the edges. Lift on to a wire rack to cool.

# CHOCOLATE CLUSTERS

## You will need:

- 200g dark chocolate
- 1 teaspoon vegetable oil
- 50g chopped nuts (or, if you prefer not to use nuts, replace with 50g dried fruit e.g.apricots)
- 50g sultanas
- 50g chopped glace cherries

(Adult) Melt the chocolate (either in heatproof bowl over pan of simmering water or in microwave for 1 minute. Add the oil and stir until smooth. Add the dried fruit and nuts, stir to cover well with chocolate. Spoon small heaps into small paper cases and refrigerate until set.

## HOPE YOUR DADDY ENJOYS HIS TREATS

**Don't forget to check out the website for more stories from Revd Steve!**



Best wishes from Sara and Wendy

Why not take photos of any crafts or cooking that you do and upload to our Facebook page? We'd love to see what you've made!



Contact Sara on 01386 710776 for more information