Seasonal Activities

What are the seasons? A literacy activity

Instructions for caregivers:

Explain to the children that we will be talking about seasons, and that there are four seasons in the year. There is a PowerPoint to support this. The children then complete their charts with words to describe the seasons.

Alternative ways to use this activity:

- Independent learning, paired work or collaborative learning in groups to complete the chart
- Development into a descriptive writing or poetry exercise

Resource: PowerPoint presentation

Cooking Activity

We have suggested this recipe as it is straightforward, delicious and healthy. There are plenty of additional recipes on our website at **www.british-leeks.co.uk/recipes** if you wish to challenge your pupils further or build on this lesson.

Leek & Cheese Savoury Flapjacks

Makes 12

Preparation time: 15 minutes Cooking time: 30 minutes

Ingredients:

75g unsalted butter

1 leek, shredded

1 tomato, finely chopped

1/2 tsp smoked paprika

30g mixed seeds e.g sesame seeds, sunflower, pumpkin seeds

175g gluten-free oats or regular oats

1tbsp chopped parsley

200g grated cheddar cheese

3 eggs, beaten

Pinch of sea salt and black pepper

- 1. Preheat the oven to 190°C (Gas Mark 5 / 375°F).
- 2. Grease and line a baking dish either 20cm square or use individual mini square or loaf tins to make individual flapjacks.
- 3. Add the butter, leek, tomato and smoked paprika to a saute pan or frying pan. Place on a low heat and cook gently for 5 minutes until the leek has softened. Turn off the heat and allow the leek mixture to cool slightly.
- 4. Add the remaining ingredients and mix thoroughly.
- 5. Spoon the mixture into the prepared tin or individual tins and press firmly down with the back of a spoon.
- 6. Bake in the oven for 25 minutes until golden brown.
- 7. Allow to cool slightly. If using one larger tin lift the flapjack out onto a board and cut into pieces while warm. If using individual moulds allow the flapjacks to cool for 10 minutes before removing and cooling on a wire rack.
- 8. Delicious warm or cold.

Nutritional Analysis Per Flapjack Calories 211kcal, fat 14.5g, saturates 7.6g, carbohydrates 10.8g, sugars 0.6g, fibre 1.8g, protein 8.3g, salt 0.4g



Activity pack: Primary Seasonal