

Willow Class

Fire, Fire!



Make a marmalade sandwich like Paddington Bear

Have a family movie night and watch Paddington Bear

Follow the Tudor recipe (attached) to bake some bread

Draw a picture of your favourite teddy – and make a name label

Find 'Baker Street' on google earth. What other London landmarks can you find?

Play the games on the Great Fire of London website
<https://www.fireoflondon.org.uk/>

Make a model of your favourite London landmark

Make a fact poster all about bears

Have a teddy bears picnic with your family or friends

Dig deep and complete your jigsaw with courage, compassion and creativity.

(Tudor) Bread Recipe

- 500g strong bread flour (I used a mixture of white and rye flours)
 - 10g dried yeast
 - 10g salt
 - 350g tap water (room temperature) - weighing the water is more accurate
- **The Tudors would have most likely used ale instead of water

Using a Kenwood Mixer or similar and the dough hook attachment.

Combine all ingredients and mix for 7 minutes on a medium speed.

Cover with a tea towel and leave in a warm place (the kitchen should be fine) for 1 hour or doubled in size.

Turn onto a floured surface and knead gently using the heel of your hand for 5 minutes or so.

Now you need to form the dough into a round shape, gently pulling from the edge and folding into the middle.



Set your oven to the highest it will go (250°C). Place your dough on a greased baking sheet (you could use a sharp knife - or I use kitchen scissors to cut a criss-cross pattern into the top of your dough). Cover with the tea towel and leave to rest for another 40 minutes. The dough should double in size.

Put into the oven and turn the temperature down to 220°C. Depending on your oven and how coloured you like your bread, bake for at least 25 minutes, possibly longer. Cool on a wire rack and enjoy.