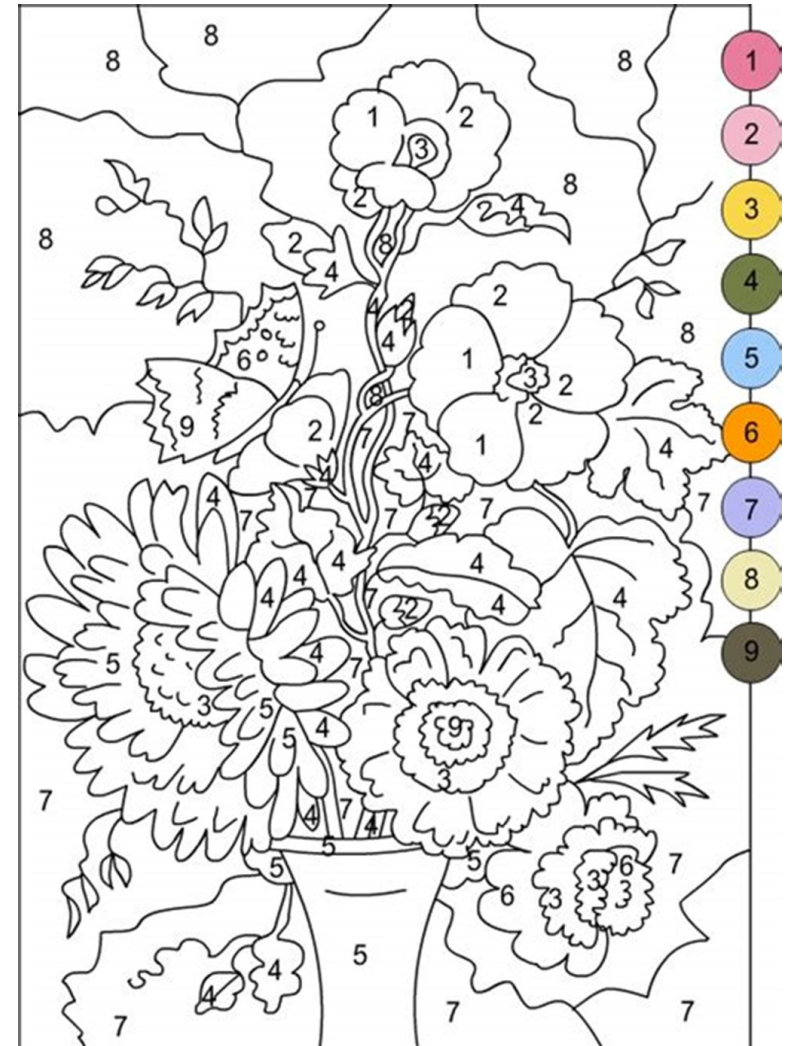


Activity 1



Activity 2

Colour in the sections of the picture with your paint or crayons



Activity 3



Instructions

Making a Victoria Sponge

Things you will need:

150g Self Raising
flour



150g Caster
Sugar



150g Butter



3 eggs



1/2 Teaspoon
Vanilla extract



For the Filling



250g

Strawberry Jam



Fresh

Strawberries



250g

Whipped cream

Step 1 – Preparing the cake mixture

Wash hands before beginning

- 1) Preheat the oven to 170C / Gas mark 3
- 2) Grease 2 baking tins
- 3) Pour your flour, sugar, butter and vanilla into a large mixing bowl.
- 4) Crack you eggs into a bowl and whisk together then add to mixing bowl
- 5) Equally divide the mixture into two identical baking tins and smooth the top with a spoon
- 6) Bake for 30 – 40 minutes or until golden

Instructions



Resources

Filling – Jam and Whipped Cream:

- 1) Take the cakes out of the oven and leave until cool
- 2) While the cakes are cooling mix or lightly heat your Jam to make it easier to spread
- 3) Whip your cream until stiff and slice your strawberries in half.
- 4) Once your cake is cool and you've prepared your filling, spread the jam on the top of one of the cakes.
- 5) Add the cream onto of the jam
- 4) Now carefully place the second cake on top
- 5) Add your strawberries to the top of your cake for decoration

Now finally... Enjoy
Why not post your pictures on the
Volunteer and Staff Facebook Group?

The Lake District – A Cinematic Drone Film

Ever wanted to take a look at the Lake District from an eagle's eye?

Here is an epic video of clips taken from a drone with some beautiful music playing in the background. Sit back and enjoy!

<https://www.youtube.com/watch?v=Zc1jLUjVgoc>

If you fancy taking a look at other parts of the world then scroll down once you have finished watching ☐

