



Week 53

Resources

Why not check out our Resource Page on our website for more activities: [Click here](#)

Today

By Billy Collins

There were a spring day so perfect,
and by a warm intermittent breeze
it made you want to throw
all the windows in the house
to reach the door to the canary's cage,
to rip the little door from its jamb,
to run when the cool brick paths
of the garden bursting with peonies
seemed so etched in sunlight
that you felt like taking
the hammer to the glass paperweight
on the living room end table,
releasing the inhabitants
of their snow-covered cottage
so they could walk out,
holding hands and squinting
under a larger dome of blue and white,
because today is just that kind of day.





Vegan Donuts

Links here : [Recipe](#)



Simple recipe to make your own Vegan Donuts. There is also a video on the website showing you how to make the recipe. Enjoy and share on the volunteer Facebook page

margarine(50 g)
milk(120 mL)
unsunflower oil,
for frying
flour(250 g)
sugar(100 g)
baking powder
salt

Method

1. Gently melt the butter over a low-medium heat. Add milk and 2 tablespoons of sugar and mix together.
 2. Once combined, take off the heat and set aside.
 3. In a separate bowl, combine the flour, half of the sugar, baking powder and salt.
 4. Make a well in the centre and pour in the butter mixture. Combine gradually until a dough forms.
 5. Using your hands, roll dough into little flat balls and with your thumb, press a hole in the middle of each doughnut. (You may need to flour your hands for this part to avoid getting sticky.)
 6. Heat up oil in a pan. To know when it's hot enough, fry a little bit of bread in the oil until it is golden brown and floats to the top, in 45-50 seconds the oil will be ready!
 7. Gently lay the doughnuts into the oil using a spatula. Fry for about 3-5 minutes until they are golden brown.
 8. Transfer the doughnuts onto some tissue paper to soak up any excess oil.
 9. Roll the doughnut into a bowl of the remaining half of sugar.
- Enjoy!

Resources



Motivational Qu

The British Library has some amazing online resources with any articles including British history, English, Citizenship, sound collections and much more! These are free to explore online. There are even resources for children, community groups. When exploring these resource, set as there are many to choose from. Simply click the 'British Library' in google to find out more.

[the British Library \(bl.uk\)](http://the British Library (bl.uk))

TES is another online resource packed with things to do during the covid-19 pandemic. They have set out to support teacher and parents with resources to help people time. On their website there are a collection of aged children to take a look at. Furthermore, you will explore such as 10 iconic museums including and the national gallery. That is not all, there are videos to explore. Check it out by clicking the link 'TES' on google.

[see resources for home learning \(tes.com\)](http://see resources for home learning (tes.com))

