

ONLINE CLASS INSTRUCTIONS—ART

Things for the adults to do before the class starts:

Get your laptop/phone or tablet ready and place it on the wiped table, but not near to any liquid, so that your children will be able to see the screen.

Go to the link emailed to you for the online class and sign in

Ensure kids have access to equipment as per the below instructions

Things the kids could do before the class starts:

Make sure you have your art materials ready.

Sharpen your pencil

Get ready to have fun and make sure you are sitting comfortably!

Things you will need (equipment):

A drawing pencil

Some paper to draw on—A4 paper will do (the sort you might put in a printer)

A rubber

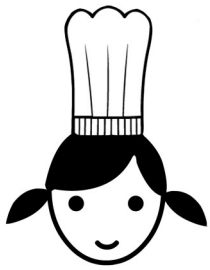
A pencil sharpener

Some felt tips or colouring pencils would be good.

ANY PROBLEMS PLEASE DON'T WORRY! IF YOU DON'T HAVE SOME OF THE EQUIPMENT DON'T PANIC! AND PLEASE FEEL FREE TO CALL ME ON 07967 653946

THE INTENTION IS FOR THIS TO BE AN ACTIVITY THAT THE CHILDREN CAN DO INDEPENDENTLY AND IS ALL ABOUT HAVING FUN.

Best wishes Hannah —Kids Arts Academy



Upside down chocolate and cherry cake

Things for the adults to do before the class starts

Get your laptop/phone or tablet ready and place it on the wiped table, but not near to any liquid, so that your children will be able to see the screen.

Go to the link emailed to you for the online class and sign in

Ensure you have the correct equipment and ingredients as per the below instructions

Preheat your oven to 180 C.

Things the kids could do before the class starts

Wash your hands

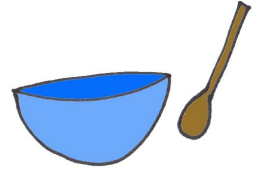
Half fill your sink with warm soapy water so you can be ready to wash up!

Wipe down a table with a warm soapy dishcloth

Leave the warm soapy dish cloth on the table for any spillages

Put out your packets of ingredients onto the wiped table (we will measure out together in the class)

Put out your equipment on your wiped table



Equipment:

Scales

Large bowl for mixing your cake batter

Small bowl for whisking eggs

Wooden/plastic spoon to mix with (any large spoon will do)

Cake tin (20cm wld be good)

Foil for lining cake tin

Spatulas are helpful but not essential

1 tablespoon

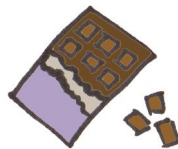
1 butter knife

1 fork

1 teaspoon

Dish cloth

Tea towel



Ingredients – we will measure these out in the class

100g butter

100g sugar

75g self-raising flour

25g cocoa powder

2 eggs

50g chocolate

60g of cherry jam

50g cherries—fresh or pitted

dark sweet frozen, or 50g of

Cherry pie filling will do.

Method—we will be working through this together in our class.

Weigh 100g of butter into the large mixing bowl.

Into the same bowl weigh 100g of sugar.

Mix the butter and sugar together until the mixture is smooth using the mixing spoon.

Into the same bowl add 75 self-raising flour and 25g of cocoa and mix into the sugar and butter.

Crack 2 eggs into the smaller bowl and whisk with a fork, then add to the cake mixture and stir in.

Break your chocolate into small pieces and mix into the cake mixture.

Grease your cake tin with some butter, making sure you get into the corners.

Spread the jam into the bottom of the cake tin, don't worry about it being too even.

Spoon the cherries on top of the jam in the bottom of the tin

Pour the cake mix into the tin and then ask your adult to place the cake in the oven to

bake for 30 minutes

Leave to cool a little before placing a plate over the top, and turning out the cake so the cherries are on top.

