

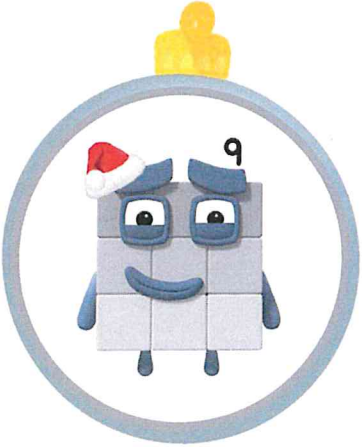
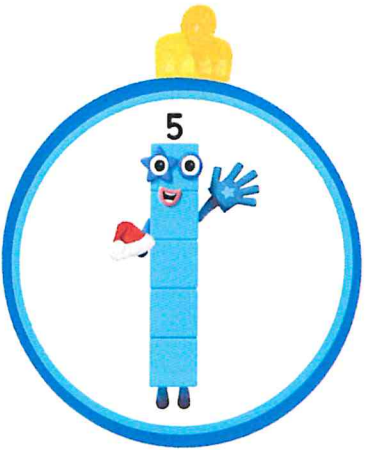
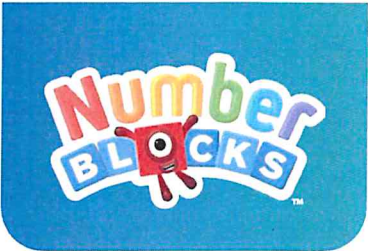
The page features a decorative border of snowflake patterns. The border consists of three rows of seven snowflakes each, with the top and bottom rows being complete. The middle row is partially obscured by the central text. The snowflakes are light blue and have three distinct designs: a six-pointed star with intricate internal patterns, a star with more rounded, bubbly points, and a star with sharp, pointed edges.

Christmas Learning Pack

2021



Look at the number representations on the tree. Can you work out which numbers they are representing?
Find the correct Numberblock bauble and match it to the number on the tree.



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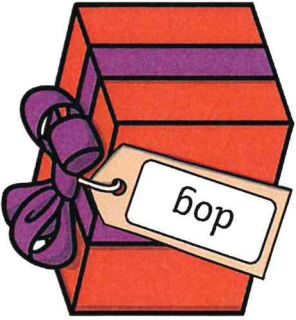


Looking for more Numberblocks Fun?
Go to www.numberblocks.tv

Christmas-Themed Phase 2 Phonics Matching Activity

Look at the pictures around the sleigh. Say the word. Then, look at the presents. Can you read the label and match the word to the correct picture? Glue the correct present on top.

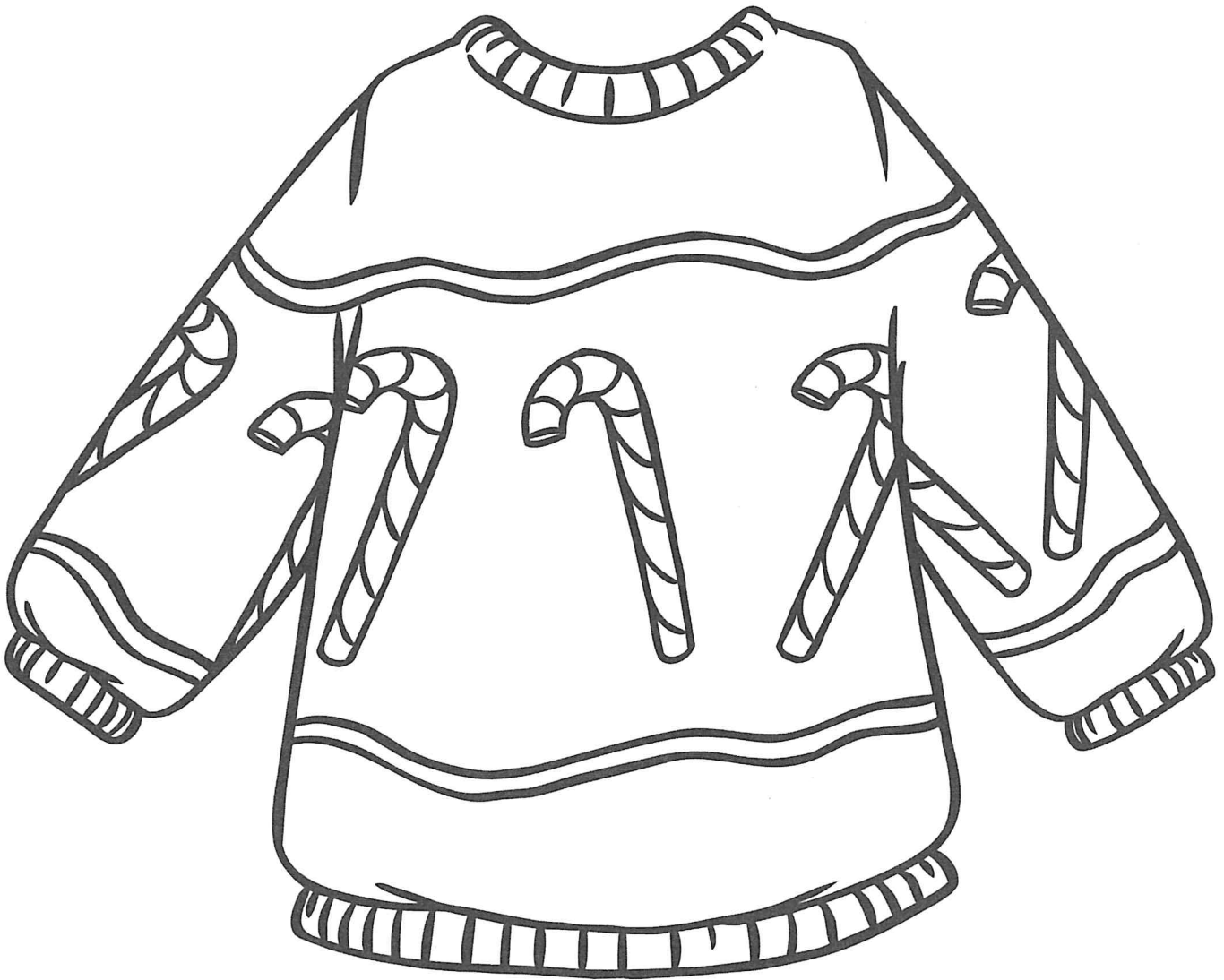




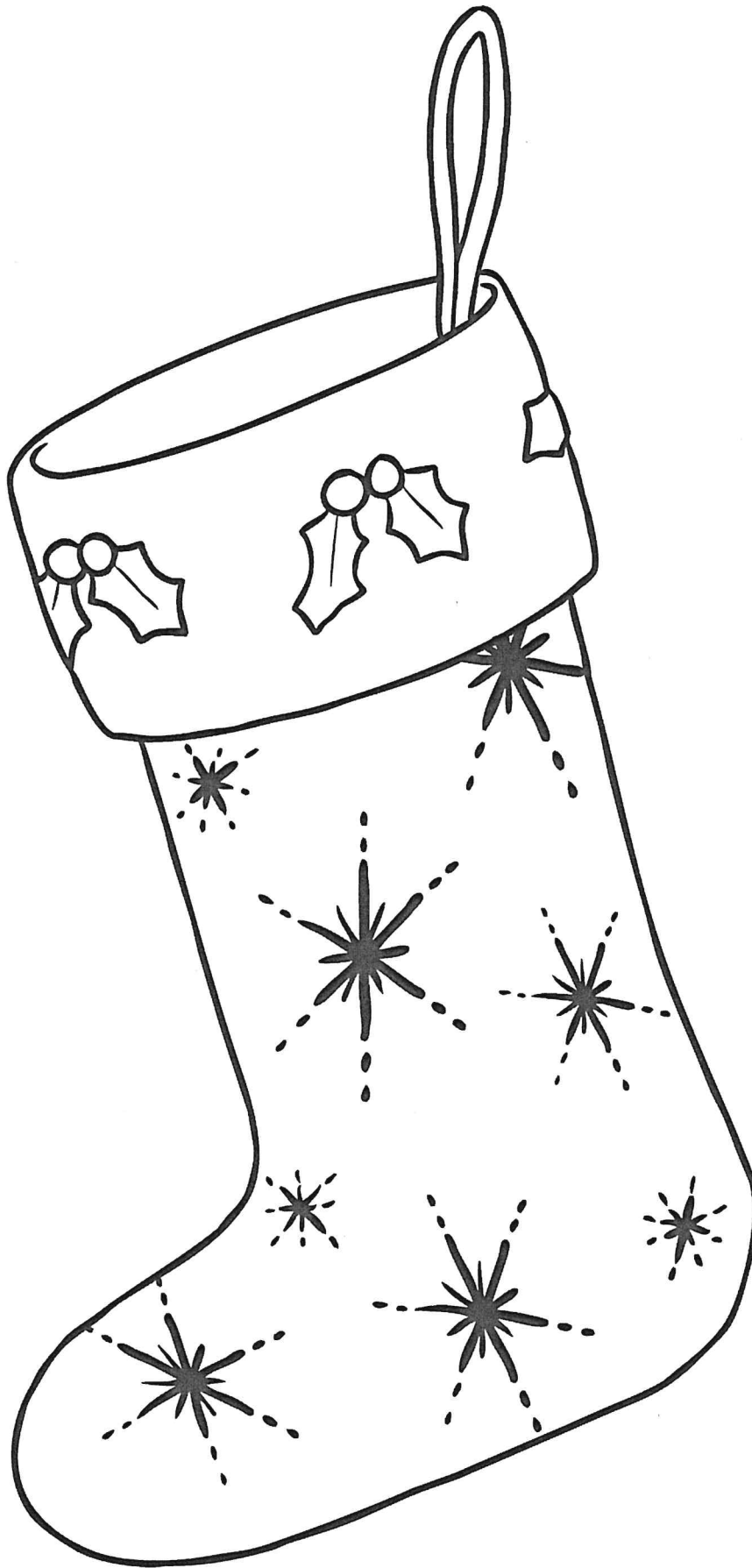
Christmas Colouring



Christmas Colouring



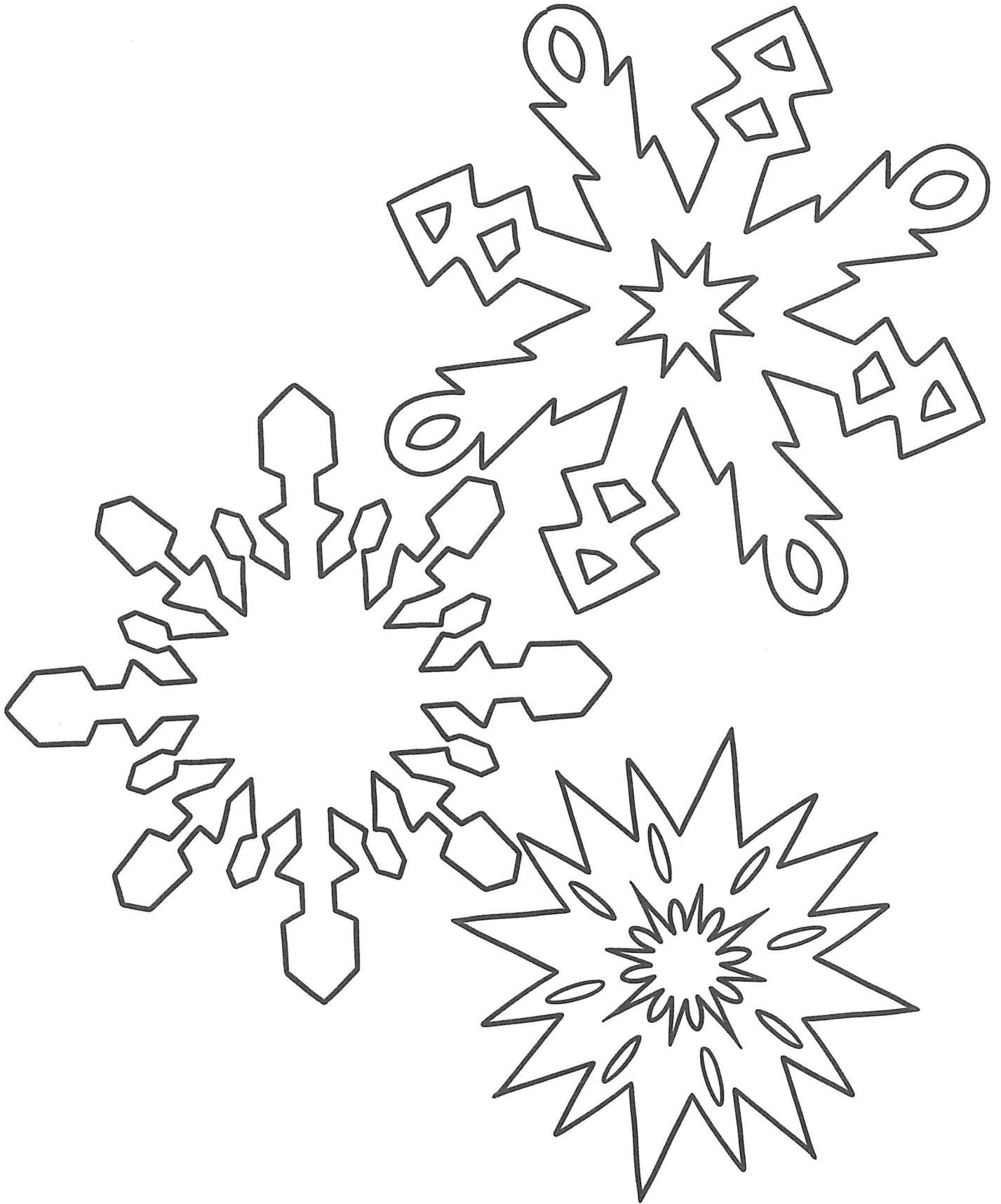
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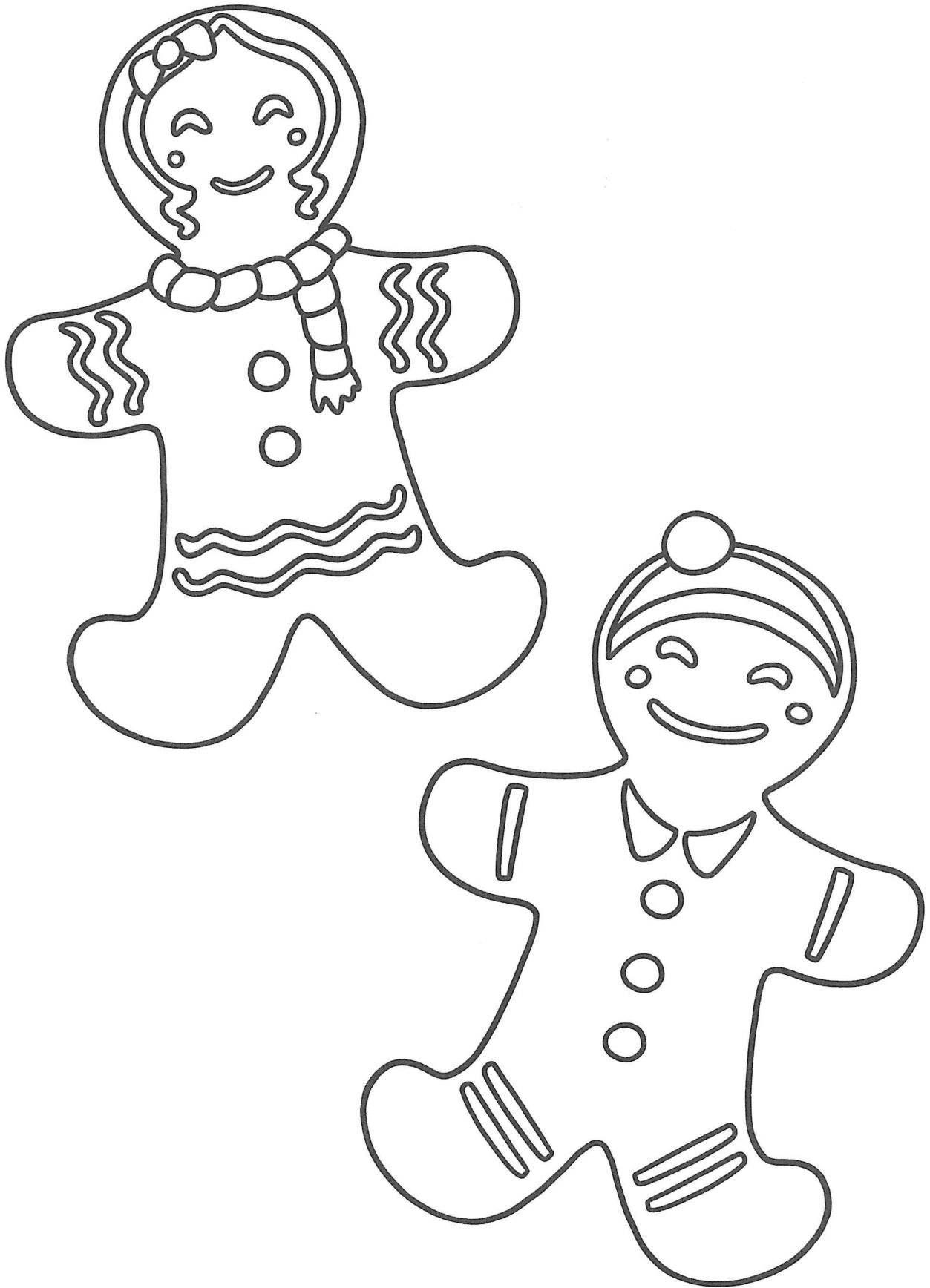
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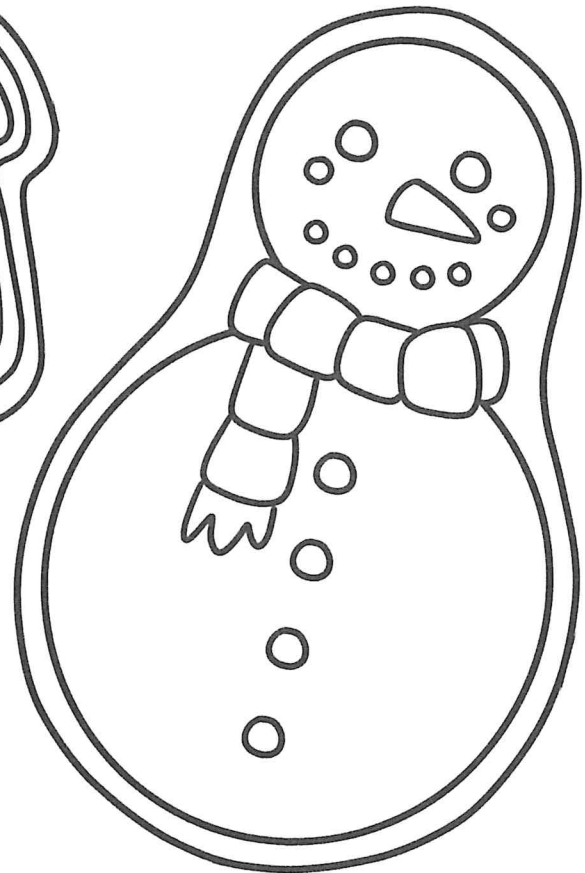
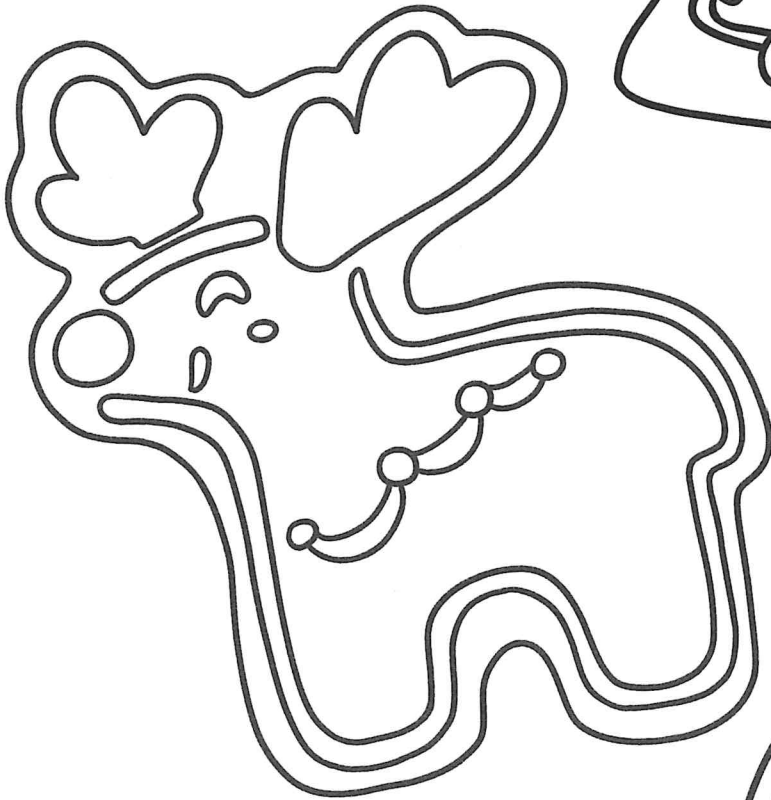
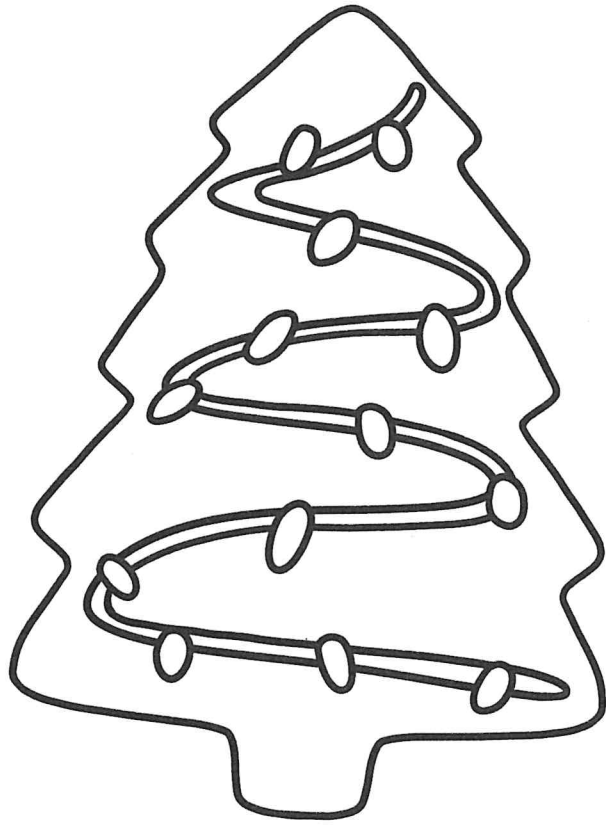
Christmas Colouring



Christmas Colouring



Christmas Colouring



Christmas Colouring





Ultimate easy gingerbread

L Prep: 20 mins
Cook: 15 mins
plus 1 hr chilling



Easy




Ingredients

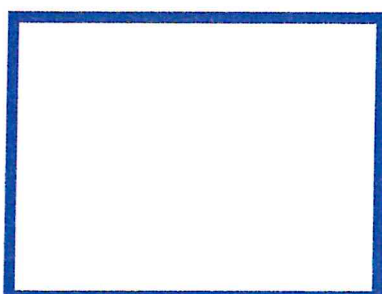

100g salted butter
3 tbsp golden syrup
100g dark muscovado sugar
½ tsp bicarbonate of soda
1 tbsp ground ginger
1 tsp ground cinnamon
225g plain flour
50g icing sugar



Method

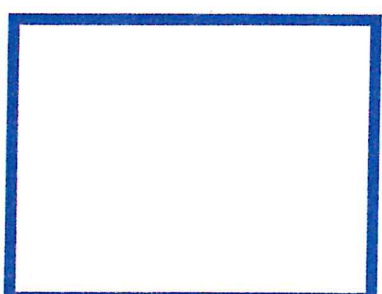

- Step 1** Heat the butter, syrup and sugar together in a small pan until melted, stirring occasionally. Set aside to cool slightly.
- Step 2** Mix together the bicarb, ginger, cinnamon and flour in a large bowl. Pour in the buttery syrup mixture and stir to combine, then use your hands to bring together to form a dough. The dough will be soft at this point, but it'll firm up in the fridge.
- Step 3** Put the dough on a sheet of baking parchment, shape into a rectangle, and lay another sheet of parchment on top of it. Roll the dough out to a thickness of ½cm. Transfer to a baking sheet to keep it flat, leaving the parchment in place, then chill in the fridge for 1 hr.
- Step 4** Heat the oven to 190C/170C fan/gas 5 and line a large baking sheet with more baking parchment. Remove the dough from the fridge and cut out shapes using a cookie cutter. We used 9cm stars, but you can choose any shape. We also made some with smaller stars cut out of the centre to thread ribbon through and hang from a Christmas tree.
- Step 5** Place the shapes, spread apart, on the lined baking sheet, and bake for 10-12 mins. (Depending on the size of the cutters you use, they might need a few minutes more or less cooking in the oven). Leave to cool completely on the baking sheet.




Step 6 Meanwhile, mix the icing sugar with 1-2 tbsp water – you want to create a consistency that's thick and pipeable, and not too thin or it will run. Decorate the cooled biscuits with the icing using a piping bag with a thin nozzle. Find out how to make a piping bag.

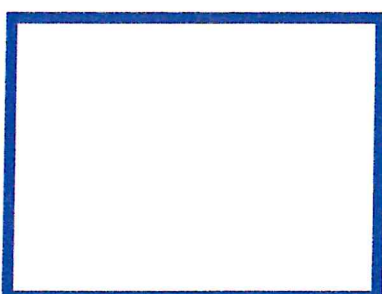

				







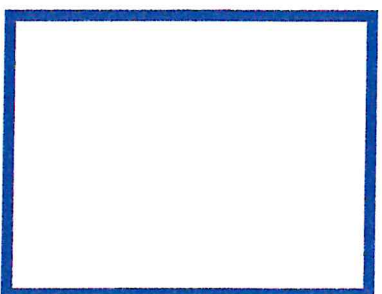

				








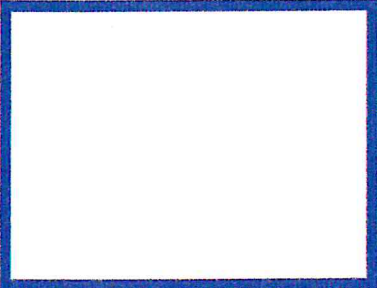

				











				










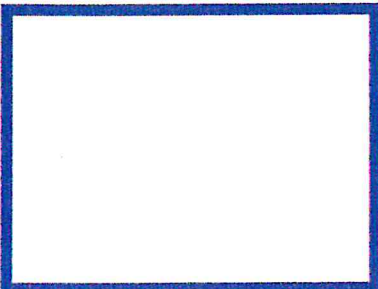

				











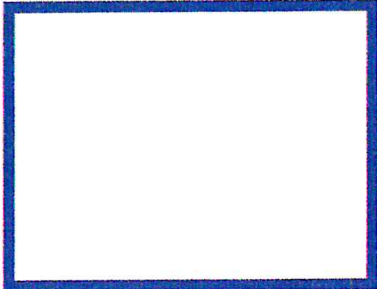

				
				

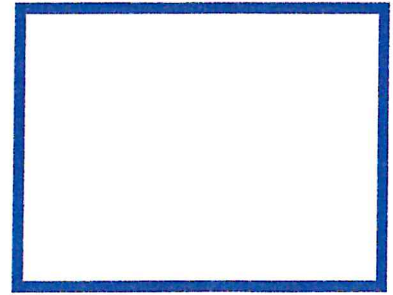
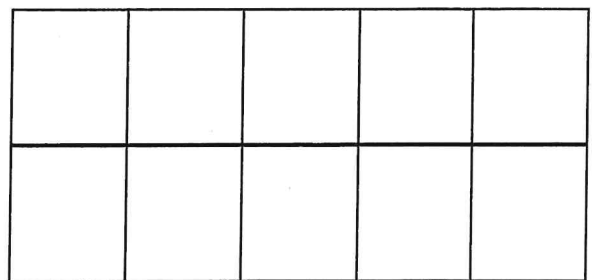
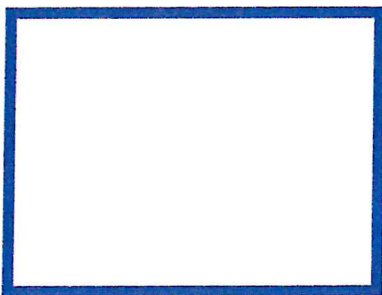
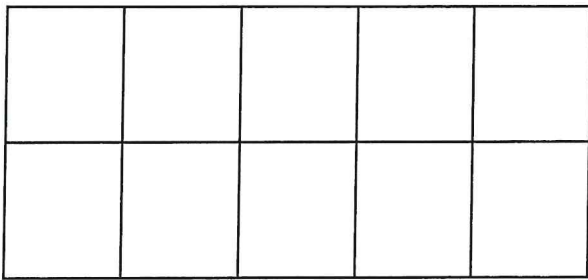
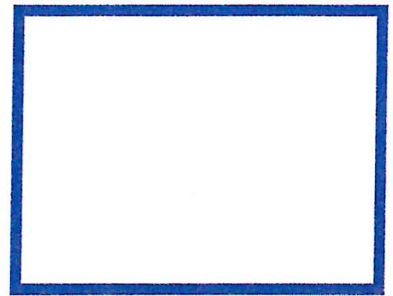
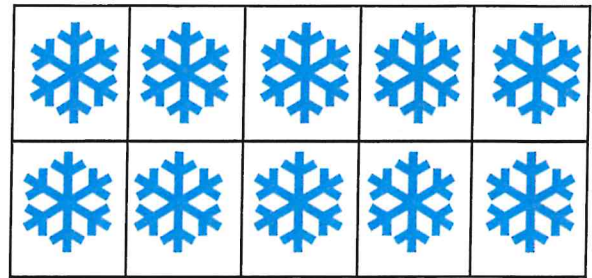
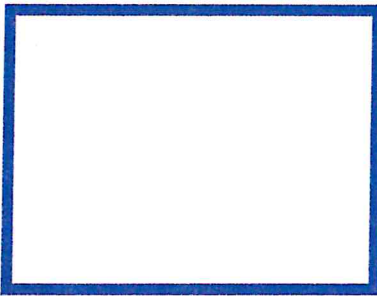
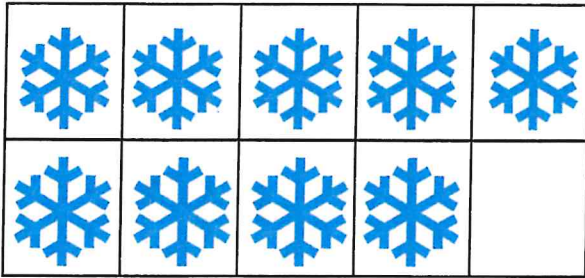


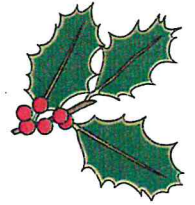


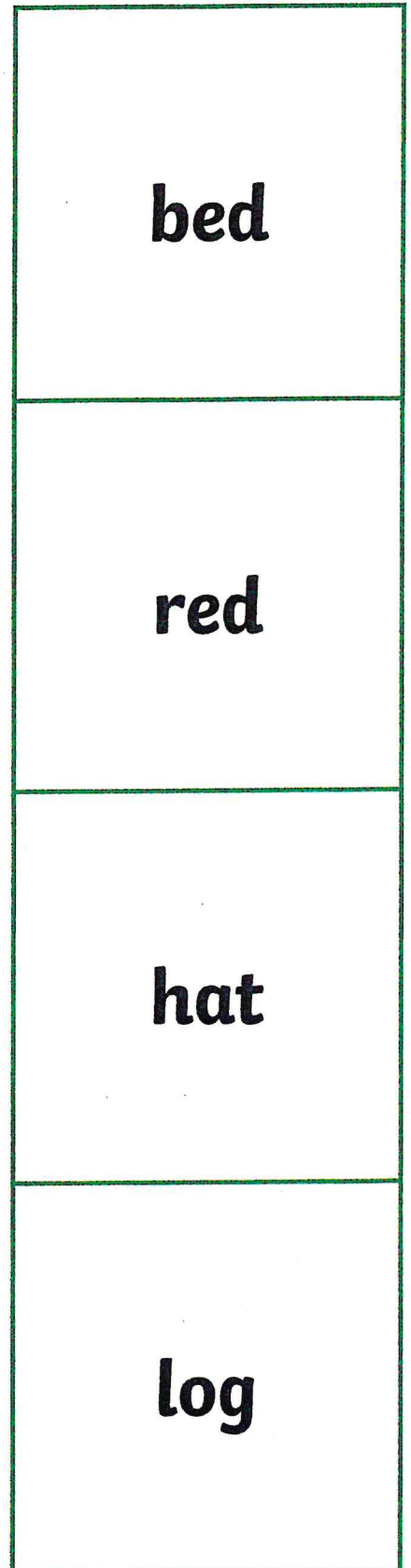
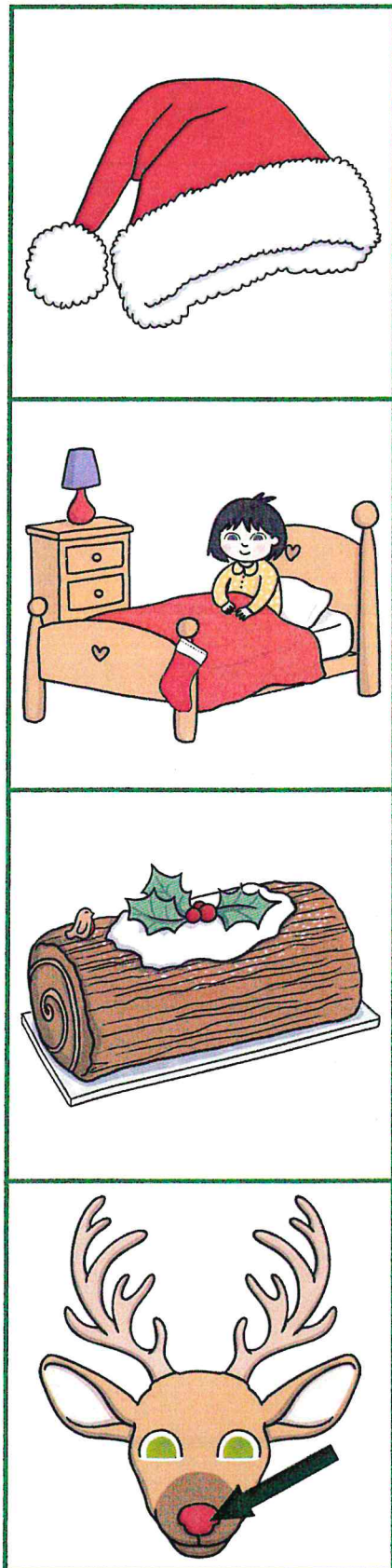




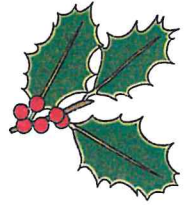
CVC Word and Picture Matching



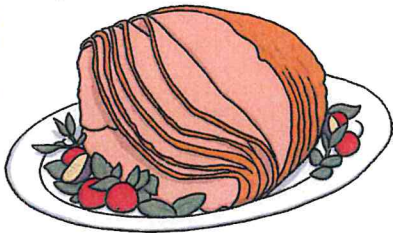
Draw lines to match the words to the pictures.



CVC Word and Picture Matching



Draw lines to match the words to the pictures.



mug

pot

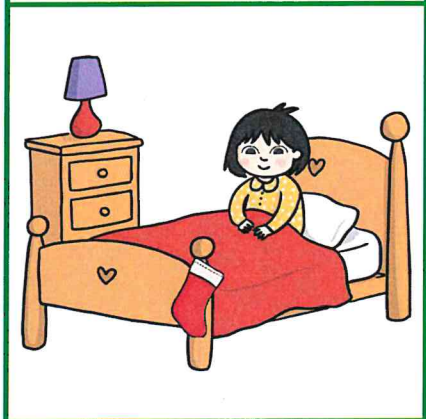
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box

CVC Word and Picture Matching



Draw lines to match the words to the pictures.



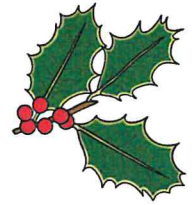
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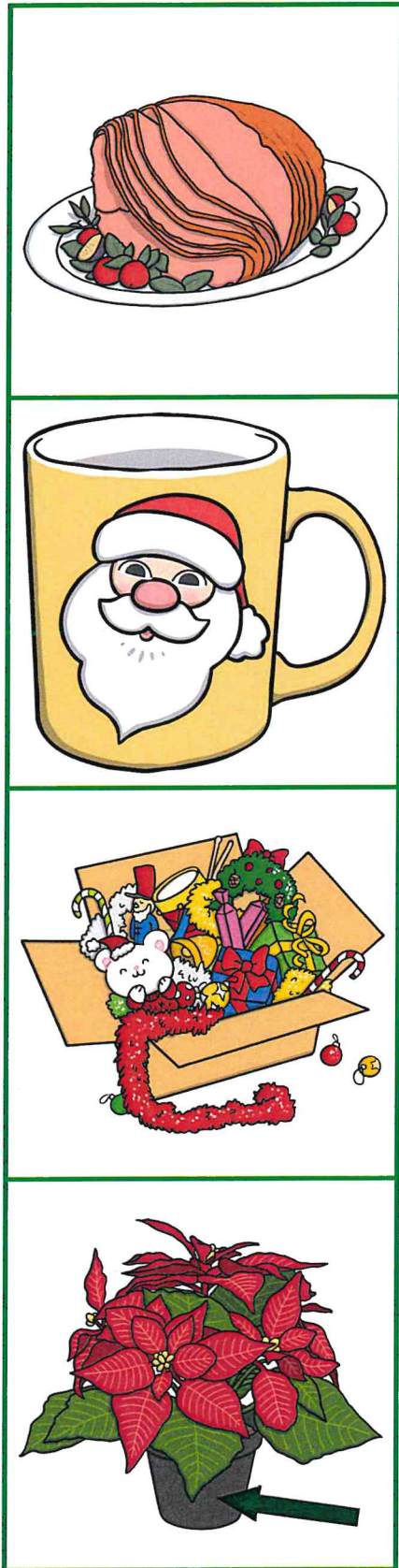
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log

CVC Word and Picture Matching



Draw lines to match the words to the pictures.



mug

pot

ham

box