

# Starting Point Community Learning Partnership



## Oaty Energy Cookies

**50G READY-TO-EAT DRIED APRICOT | 50G SOFT BUTTER | 50G LIGHT  
BROWN SUGAR | 2 TBSP CONDENSED MILK | 50G ROLLED OATS  
| 85G SELF-RAISING FLOUR**

PRE-HEAT OVEN TO 150C/130C FAN/GAS 2.  
LINE A BAKING TRAY WITH BAKING PARCHMENT.

CUT THE APRICOTS INTO SMALL PIECES.

PUT THE BUTTER AND SUGAR IN A MIXING BOWL AND BEAT WELL WITH A  
WOODEN SPOON.

USE SOFT BUTTER TO MAKE IT EASY TO BEAT THE BUTTER AND SUGAR  
TOGETHER.

ADD THE CONDENSED MILK, BEAT WELL, THEN ADD THE OATS AND APRICOTS,  
AND MIX WELL AGAIN.

FINALLY, ADD THE FLOUR AND MIX UNTIL IT STARTS TO DISAPPEAR - YOU CAN  
USE YOUR HANDS TO MIX IT, TOO.

BRING THE DOUGH TOGETHER INTO ONE BIG BALL, THEN BREAK INTO 6  
EQUAL-SIZED LUMPS (THIS ENSURES THE COOKIES BAKE AT THE SAME TIME).  
ROLL EACH INTO A BALL, THEN SQUASH ONTO THE BAKING PARCHMENT WITH  
THE PALM OF YOUR HAND.

BAKE FOR 25-30 MINS UNTIL GOLDEN ON THE EDGES.

LEAVE TO COOL ON THE TRAY.

THE COOKIES WILL KEEP IN AN AIRTIGHT CONTAINER FOR UP TO 3 DAYS.

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## Pencil Windmill

TAKE YOUR PIECE OF PAPER AND CUT IT INTO A PERFECT SQUARE. AN EASY WAY TO DO THIS IS FOLD THE PAPER INTO A TRIANGLE, TAKING ONE CORNER AND LINING IT UP TO THE OTHER SIDE. THIS WILL LEAVE EXCESS ON ONE SIDE THAT, ONCE CUT, GIVES YOU A SQUARE!

DECORATE BOTH SIDES OF THE PAPER WITH WHATEVER DESIGN YOU WISH. YOU CAN CREATE A SUMMER SCENE OR JUST A FUN DESIGN - LIKE THE COLORFUL HEARTS WE'VE CREATED.

FOLD THE PAPER DIAGONALLY SO IT TURNS INTO A TRIANGLE AND CREASE IT LIGHTLY. REPEAT THIS FOR THE OPPOSITE DIRECTION AS WELL. YOU WILL THEN UNFOLD AND HAVE A CREASED "X" ON THE PAGE.

CUT ALONG THE CREASES ABOUT HALFWAY TO THE MIDDLE OF THE PAPER. BE SURE NOT TO CUT ALL THE WAY.

BEND EACH CORNER INTO THE MIDDLE. MAKE SURE TO BEND AND NOT FOLD.

ONCE ALL 4 CORNERS ARE IN THE MIDDLE PUSH THE PUSH PIN THROUGH THEM ALL AS WELL AS THE STRAW OR ERASER. BE CAREFUL NOT TO HURT YOURSELF WITH THE PIN!