

# THE SCOOP

F O R T N I G H T L Y   N E W S L E T T E R



## 2022 Parent/Educator Meetings

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## Thank-you

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## 2022 PARENT/EDUCATOR

*meetings*

Our first round of biannual parent/educator meetings are due to commence at the start of May

Balloon Room (2nd - 13th May)

Sunshine Room (16th - 27th May)

Rainbow Room (30th May - 10th June)

In the coming weeks you will receive a Kindyhub message from Deanna, with an overview of the process and an attached family input form, please fill this short form out with information about your child and return it as soon as possible.

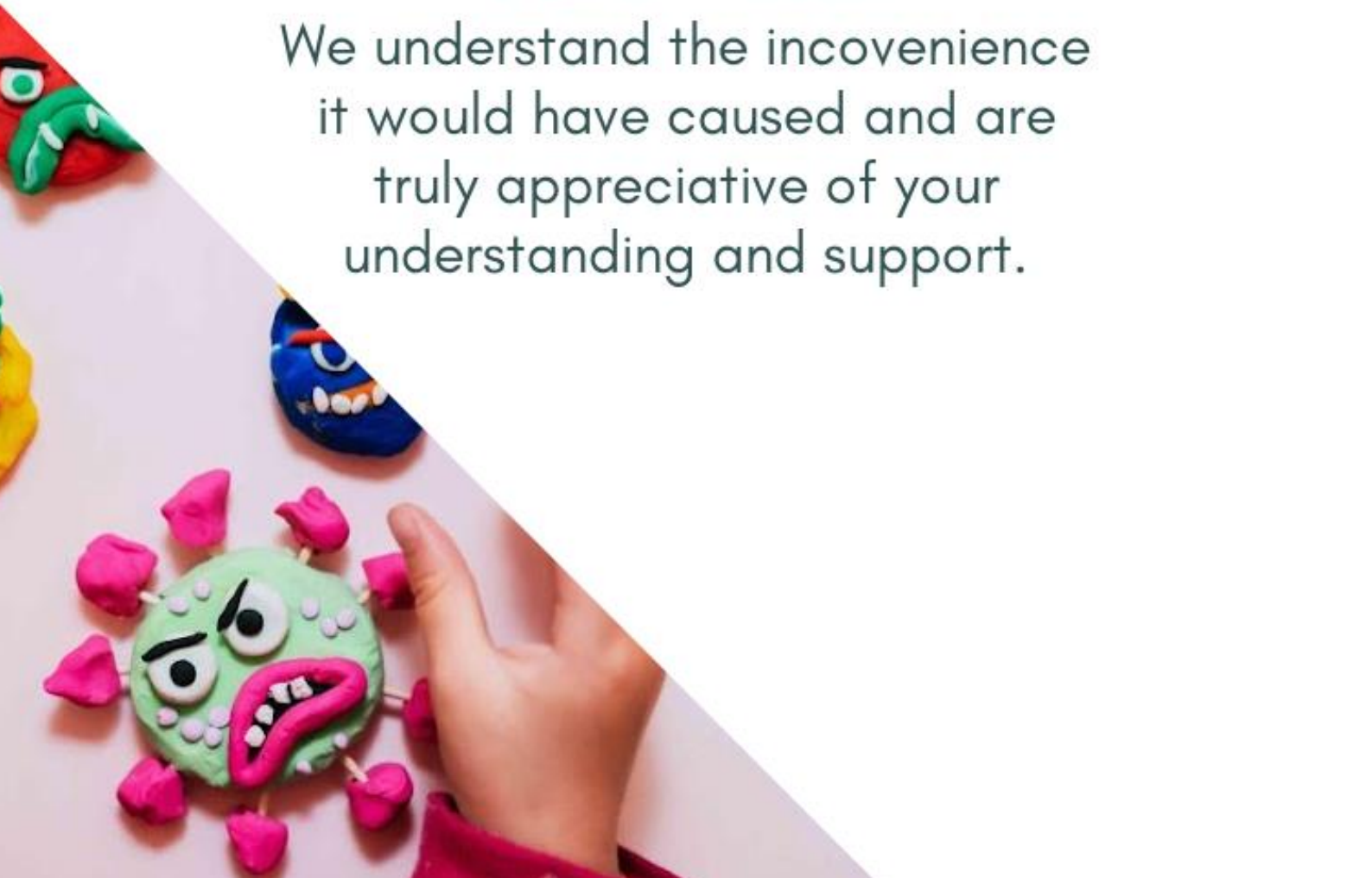
Keep an eye out for a meeting sheet on the door of your child's care area. This is where you can choose a half an hour meeting time slot that suits you best.

Once educators receive the family input forms, they can begin preparation for your meeting. Educators also fill out input forms, and these 2 forms combined help steer the conversation about your child's learning, development and future goals during the meeting.

# With Thanks...

A very big thank you to all who were affected by the recent centre closure during the mandatory isolation period for staff and children, due to being close contacts of a positive COVID-19 case.

We understand the inconvenience it would have caused and are truly appreciative of your understanding and support.







Easter is almost here and what better to celebrate than to enjoy some delicious hot cross buns! If you're looking to avoid the chocolate but satisfy your sweet tooth, these refined flour and sugar free buns are perfect to make with the kids.

### *Buns*

- oil spray
- 250ml reduced fat milk or dairy-free milk of choice
- 1 (7g) sachet of yeast
- pinch of salt
- 3 tbsp pure maple syrup
- 400g wholemeal plain flour or gluten-free flour
- 1 tsp ground cinnamon
- tsp ground nutmeg
- tsp ground allspice
- 1 tsp orange zest
- 8 medjool dates, pitted and finely chopped (optional)
- 3 tbsp coconut oil, melted
- 1 large egg, lightly beaten

### *Crosses*

- 30g wholemeal plain flour or gluten-free flour
- 80ml water

### *Glaze*

- 2 tbsp maple syrup

Preheat the oven to 180°C (356 °F) and line a large baking dish with baking paper. Spray it lightly with oil spray.

Heat a small saucepan over medium-low heat. Pour the milk into the saucepan and heat it for a few minutes until it is lukewarm (do not let it simmer or boil). Remove it from the heat immediately and add the yeast, salt and maple syrup. Stir until well combined, then set aside for 10 minutes. The mixture will start to foam - this means the yeast is active.

Meanwhile, place the flour, ground spices, orange zest and medjool dates, if using, into a large bowl and mix gently to combine. Add the yeast mixture, coconut oil and egg and mix until a sticky dough begins to form. Mould the dough into a ball with your hands.

Place the dough onto a floured surface and knead it for 5-10 minutes until it is smooth.

Return the dough to the bowl, cover it with a damp tea towel and set it aside for 1 hour to allow the dough to rise.

When the dough has doubled in size, place it on a floured surface and knead for another 1-2 minutes until smooth. Divide the dough into 12 round buns and place them into the prepared baking dish (they can be touching). Cover the dish with a tea towel and set it aside to rest for another 20 minutes.

To make the crosses, place the flour and water in a small bowl and mix until it becomes a smooth paste. Fill a piping bag with the paste and decorate each bun with cross.

Bake in the oven for 20 - 25 minutes or until the buns are golden brown. and then brush with the maple syrup for a shiny glaze.





# Friendly Reminder

A friendly reminder to all families, as the cooler weather approaches, to please ensure your child has a selection of warm spare clothes in their bag.

Autumn is notorious for up and down weather, so a selection of both warm and cool clothes in their bag ensures your child will always be comfortable while at Subicare.



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