

## Lent Challenges - Week 4



We hope that you have enjoyed the break from home Learning. It has been so lovely to have all the children back in school. The buzz of excitement from the children has been contagious. It has been a great week.

We will continue with our Lent challenges though throughout this season of the Church's year. We have loved seeing some of your Lent Challenges this week. We hope you enjoy the new challenges and look forward to celebrating them with you.

We have set up a school padlet <https://padlet.com/MissLaws/StEanswythe> for you to use as a way to share these. Alternatively you can email your work to [kperkins@st-eanswythes.kent.sch.uk](mailto:kperkins@st-eanswythes.kent.sch.uk). This should be a fun way for the children to engage with the Lent period this year.

Monday 15/03/2021

### Challenge 1: Handprint Lentern Prayer!



Fold a piece of card in half.

Draw around your closed hand close to the folded edge with your thumb sticking out.

Cut around your hand print.

Write a prayer on one half and decorate the other with a cross and Spring flowers.

Tuesday 16/03/2021

### Challenge 2: Giving Back Bucket



Find a bucket, flowerpot, jar or box.

Print and cut up the example generosity cards or make your own.

Each day this week take one card per person and try to do that thing during the day.

Replace the cards and choose a new one each day.

Wednesday 17/03/2021

Challenge 3: Make a Paper Plate Easter Egg and Cross!



Cut a cross, heart and circle out of coloured paper. Glue onto the first plate

Cut an egg shape which fills the plate out of a pastel colour.

Use felt tips, paints, stamps or colouring pencils to create rows of repeating designs on the egg shape

Glue the egg onto the second plate

Cut the plate with the egg in half and fasten .

When you open the egg the cross will be revealed.

Thursday 18/03/2021

Challenge 4: Make An amazing Lentern Chocolate Sponge Cake



The most moist and rich Lentern chocolate cake that despite being an indulgent delight still complies with the dietary instructions of the Lentern season! It is very traditional in Greece in the Lentern period which is one of the places that Jesus travelled.

**Ingredients**

*For the chocolate cake*

- 1/4 of a cup corn oil
- 1 1/2 cup sugar
- juice of 3-4 oranges (1 cup orange juice)
- 1 (flat) tbsp baking soda
- 1/2 a cup water
- 2 tbsps red wine vinegar
- 3 cups self rising flour
- 6 tbsps cocoa powder
- 1 tsp vanilla extract

*For the glaze*

- 1 cup icing sugar
- 3 tbsps cocoa powder, sifted
- 2 tpsps corn oil
- 5 tbsps hot water

**Instructions**

1. To prepare this delicious Lentern chocolate cake add in the mixer's bowl the oil and sugar and whisk. Dissolve the baking soda in the orange juice and pour in the sugar mixture. Start mixing the ingredients and pour in the water and vinegar. Mix again for about 2 minutes.
2. In the meantime sift the flour and cocoa powder and blend to combine. Add gradually the flour-cocoa mixture and fold gently with a spatula until combined.
3. Preheat the oven to 175C (both top and bottom heating elements on). Oil the bottom and sides of a non-sticking cake tin to prevent sticking and pour in the mixture. Place the cake in the preheated oven (on the lower rack) and bake for 50-60 minutes, until nicely coloured and cooked through. Let the cake cool down for a while before removing the cake tin.
4. Place a rack over a tray or bowl and prepare the glaze for the Lentern chocolate cake. In a large bowl add all the ingredients for the glaze and whisk to combine. Invert the cake on the rack and pour the glaze over the cake.
5. Place the cake on a serving platter Enjoy this delicious Lentern chocolate cake.

Friday 19/03/2021

Challenge 5: Lent Board Game

Play this Lent Board game showing the different stages of Lent counting down to Easter. We are now on the 4<sup>th</sup> Sunday of Lent so you can be lighting 4 of your candles in your Lent Cross. This will also be a great way to spend time as a family. Another great thing to do in Lent.

