

LANSDOWNE SCHOOL NEWSLETTER

Another busy half term draws to a close and this week we were delighted to meet with Year 7 parents around the therapies on offer at Lansdowne. Students from Year 10 enjoyed a trip to Chessington World of Adventures and we will feature that in a newsletter after half term. This week we include a recipe – Food Technology is a very popular subject and I am often amazed when I see the variety of dishes the students concoct. There was also a very successful trip to Brixton Library and we include some images from Forest School – we run this four times a week at a site near Sydenham Woods. I would like to take this opportunity to wish everyone connected with Lansdowne, a happy and peaceful half term. Mr Jukes



23-27th
October

Class of the Week in KS3

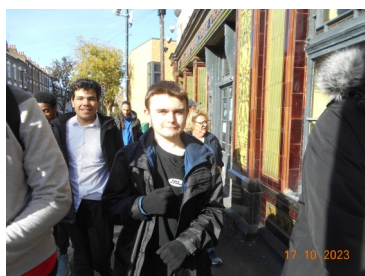
Congratulations!

9BM

Class of the Week in KS4/5

Congratulations!

11RM



Brixton Library Trip

This week 13RM had the opportunity visit and experience Brixton Library. This was to explore research sources as part of their project qualification. We enjoyed the walk down to Windrush



Square. When we arrived we went up to the reference library where we perused the shelves and had a chance to use the search facilities." The feedback on our return was that it was a positive experience. Ms McNie



Forest School

This week at Forest School we have been using our whittling skills to make gnomes! We whittled a pointy hat at the end of our sticks, and then used some of our wood shavings to make ears which we glued on. We also made some popcorn on the campfire. It was really fun watching the kernels 'pop' in the sieve as they were gently warmed up over the flames... We added salt and a sugary solution to make 'sweet and salty' popcorn - delicious!

Mr Hilton





Nutrition and Health in Food Tech

Year 7 students wrapped up their Nutrition and Health topic on a sweet note this week.

They really enjoyed making Caramel Apple Doughnuts – a fantastic autumn recipe that's both fun and full of essential vitamins found in apples. The students not only learned about

the nutritional benefits of apples but also had a great time decorating their doughnuts. As we head into the half-term break, we wish everyone a happy and healthy time. Enjoy the season, and we'll see you all soon!

Ms Ravazzolo



Caramel Apple Doughnuts

Preparation

- 1) Prepare the caramel sauce:
 - Place the sugar into a medium / large saucepan.
 - Place the pan on the hob over a low heat. Allow the sugar to melt (around 5-8 minutes).
 - Stir the sugar constantly with a wooden spoon to prevent burning.
 - When all of the sugar has melted and is a golden colour, add in the butter.
 - Remove the pan from the heat and stir to combine.
 - Add in the coconut cream. It will steam and bubble again so be very careful!
 - Add the pan on the heat and allow to simmer for 3-5 minutes.
 - Remove the pan from the heat. Set aside to cool for at least 30 minutes. If you have it, transfer the caramel into a heat proof jar.
- 2) Roll out the puff pastry sheets. Using a knife, cut out strips of the pastry. Then shape some little leaf shapes.
- 3) In a little bowl, mix together the sugar and cinnamon.
- 4) Cut the apple into thick slices. Use the end of a piping tip to chomp out a circle in the middle.
- 5) Coat the apple 'doughnut' shape in the cinnamon sugar.
- 6) Wrap the pastry strips around the apple slices until the apples are coated. Brush the tops with some dairy-free milk, stick on the leaf decorations and sprinkle some more cinnamon sugar on top.
- 7) Place the pastries on a lined baking tray and bake in the middle of the oven until flaky and golden brown. Allow to cool, then serve with caramel sauce.

Ingredients

- 2 sheets of puff pastry
- 30g of caster / granulated sugar
- 2 tsp of ground cinnamon
- 4 large Apples
- Milk

For the caramel sauce:

- 200g of caster sugar
- 100g butter
- 200g of coconut cream



After School Clubs 3.30-4.15pm	
Tuesdays	Thursdays
ICT	Drama
Anime	Art
Football	Table Tennis
Basketball	Dodgeball
iGCSE English	



Working Together

www.lansdowneschool.co.uk

To Achieve