



Week Gone/Week Ahead - 22nd January 2021 Centre Academy London

Dear Parents/Carers, Students and Staff,
This week – despite being blustery and wintery – has finished with a lovely sunny day; at least here in Clapham Junction. I hope that you have all been able to make the most of the sunshine, albeit in the limited way we are currently allowed to.

Over the last two weeks it has been great to see how well the Live Lessons are going. The idea of having a video lesson was, I know, a source of great anxiety for many students; however, those who have been able to join have found it a useful tool to reconnect with peers, their teachers and their work. I would like to reassure those who have not yet been able to join their Live Lesson that no one needs to have their camera or microphone on if they are not comfortable enough to do so. You can still join the call and listen to the lesson - you are even still able to give your opinions or answers by using the Text Chat feature if you would like. We are planning on increasing the number of Live Lessons offered to classes over the coming weeks and will provide additional information to parents/carers and students shortly.

We continue our 'Tuileries Recommends' feature this week. This class have been discussing how lockdown is a particularly difficult time with everyone spending so much time at home. They have therefore been finding ways to stay entertained and are sharing these with the Centre Academy London community each week. You will find a recipe from a student in this week's newsletter – if you give it a try, please do share some photos with us.

Miss Maddison

Upcoming Dates

Monday 15th – Friday 19th February:
Half Term

Friday 26th March 2021:
End of Term

Student of the Week certificates have been awarded to students this week, who also receive five House Points. Well done to them for their fantastic work.

Certificates have been emailed to individual students and parents or carers have been copied in so that they can share in their child's success.

The winner of the house point competition this week is:

Falcon

Congratulations to them for winning and well done to all students for their hard work over the week.

Tuileries Recommends

FC, our class baker is sharing some wonderful recipes with us this week.

Two desserts that you could make during this lockdown are two that I made during the first lockdown. The first one is an easy chocolate cake/brownie. The second one is a sorbet.

Let's start with the chocolate cake/brownie!

Go to this link to watch the step by step instructions. There is also a link to the sorbet recipe and other recipes that you could try!

https://www.youtube.com/watch?v=vrpof_QQUe0



So you need:

9oz chocolate chips (255 g)
4 large eggs

- 1.** Preheat the oven to 170°C. Grease a round cake pan and line with parchment paper.
- 2.** Add the chocolate chips to a microwave-safe bowl and melt completely, about 1 minute.
- 3.** Separate the egg yolks from the whites. With an electric hand mixer, whisk the whites until soft peaks form.
- 4.** Add the egg yolks, one at a time, to the bowl of melted chocolate and stir to combine.
- 5.** Using a rubber spatula, gently fold $\frac{1}{3}$ of the whipped egg whites at a time into the chocolate mixture.
- 6.** Pour the batter into the prepared cake pan and smooth the top. Bake the cake for 30 minutes.
- 7.** Once the cake is cool to the touch, gently turn it onto a serving plate. Slice and dust with powdered sugar and/or serve with ice cream and fruit, if desired.
- 8.** Enjoy!

Why did I chose these desserts?

They're easy to make and they come out so tasty! One of my sisters even asked me to make it for her birthday. The sorbet is like ice cream but its ice, it's also so soft that why I recommend for people to try it.

By FC