



# Year R Learning Journey



Week beginning: 8<sup>th</sup> December 2025

## **This week our topic is The Gingerbread Man**

As we continue to learn about The Gingerbread Man, we thought the children might like to decorate a gingerbread man by adding a face and some buttons. Be as creative as you like, maybe stick on some real buttons or pompoms? A template is attached below but we will have paper copies in the classroom so please do ask if you would like one. We would love to see them back in school!



## **For your information**

Please continue to encourage your child to practise their lines and songs from our nativity in a loud, clear voice.

Thank you for your support with this.

## **Sounds of the week:**

- words with s /s/ added at the end (hats sits)
- words ending s /z/ (his) and with s /z/ added at the end (bags)

## **Words of the week:**

we me be she  
the

## **Home Challenge**

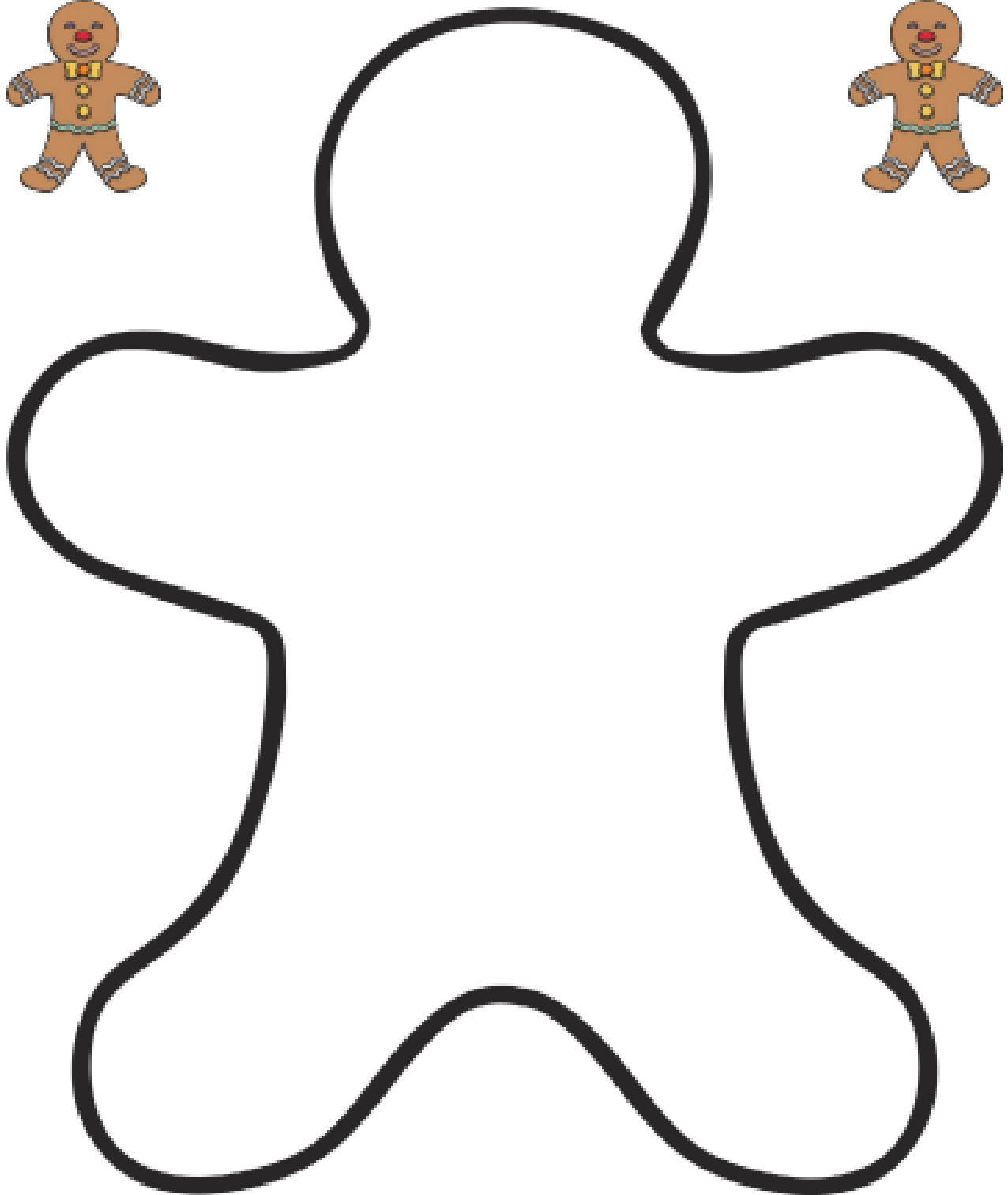
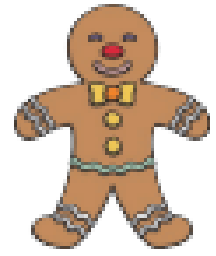
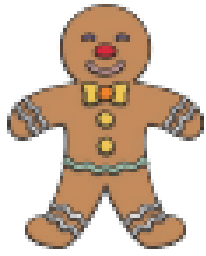
Your home challenge for this week is to bake some gingerbread people and decorate them. We have attached a simple recipe onto this letter. Please bring in photographs of you and your child making them together!

Thank you for your support.

## **How you can help at home**

- ✓ Keep practising with your child daily their sounds and key words. Can they write these?
- ✓ Can your child put the numbers 1-20 in the correct order? Can they add one more or one less to a given number?
- ✓ Encourage your child to tell you the story of the Gingerbread Man.  
<https://www.youtube.com/watch?v=slidHnMR1yE>

# Design a Gingerbread Man





Ingredients

## Ingredients

350 g plain flour

100 g butter

1 tsp bicarbonate of soda

2 tsp ground ginger

175 g light muscovado sugar

4 tbsp golden syrup

1 large egg

### For the decoration

1/2 cup icing sugar

smarties, jelly tots etc



Method

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1. Pre-heat the oven to 190C / 170C fan.
2. Line 3 baking sheets with greaseproof paper.
3. Measure the flour, and add it to a large mixing bowl.
4. Weigh the butter then chop it up into a few pieces before adding it to the flour. Using your fingertips, rub in the butter until the mixture resembles fine breadcrumbs.
5. Measure the sugar then stir it into the flour mixture with the bicarbonate of soda and ginger. Add the golden syrup.
6. Crack the egg into a separate bowl then add it to the flour.
7. Mix everything together until you have a smooth dough.
8. The recipe makes quite a lot so, if you need to, divide the dough in half then roll out one half on to a lightly floured work surface until its about 5mm thick.
9. Cut out your ginger bread men using a cutter or use any other shapes you have to hand. Place them on your baking tray.
10. Gather up any scraps and roll out again. Repeat with the remaining dough.
11. Bake in the oven for 10-12 minutes until they become a slightly darker shade. If your shapes are smaller, check them after 7-8 minutes. Cool slightly then lift on to a wire rack to cool.
12. You can enjoy the ginger bread biscuits as they are or add some icing decorations.



Video