



Hello everyone and welcome to the Summer Hill Scribbler. We hope you enjoy what we have been working on this past week - from doing a little bit of baking, showing some delicious recipes from Isabella, along with a nice reminder that Spring is here. And don't forget to have a [look at the video](#) we've put together. Let's get to it...



Lockdown has been boring, that's for sure, but it has also let people explore new hobbies - for me that has been baking. At any minute through the day you will find someone cooking in the kitchen.

If you aren't able to pop the oven on here are some non-bake recipes:

MILO BALLS

$\frac{1}{3}$ of a cup milo
395g condensed milk
250g arrowroot biscuits
1cup coconut

Mix together the milo, crushed biscuits and condensed milk. Roll into small balls, dip into coconut.

Alternative: if you do not like milo you can switch it with the zest and juice of one lemon.

Now, if you are thinking 'oh these are really easy', how about trying to make some cake pops? Cake pops are easy little balls of cake covered in chocolate and decorated anyway you want. Please feel free to change the cake flavour

Cake Pops - Ingredients

For the cake

- 100g butter
- 100g caster sugar
- ½ tsp vanilla extract
- 2 eggs
- 100g self-raising flour

For the buttercream

- 75g butter
- 150g icing sugar
- ½ tsp vanilla extract
- 1 tbsp milk
- 200g white chocolate, melted, to dip
- sprinkles, to dip

- **STEP 1**

First make the cake. Heat oven to 190C/170C fan/gas 5. Grease and line the base of a 20cm sandwich tin. Place the butter, sugar and vanilla extract into a bowl and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake tin and bake for about 20 mins until risen and golden brown. Set aside to cool completely.

- **STEP 2**

While the cakes are cooling, make the buttercream. In a large bowl or the bowl of a stand mixer, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooled, crumble into large crumbs. Add the butter cream and stir together. Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate, push a lollipop stick into each, then put into the fridge for an hour to set.

- **STEP 3**

Melt the white chocolate in the microwave, blasting it and stirring at 10 seconds intervals until smooth. Tip the sprinkles into another bowl. Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then stand upright in a mug to dry at room temperature for an hour, or in the fridge for 30 mins.

So now you know a few starter recipes. What are you waiting for? Go be a brilliant chef. I know you will have fun turning that frown upside down and making delicious treats.

Remember life is what you bake of it!





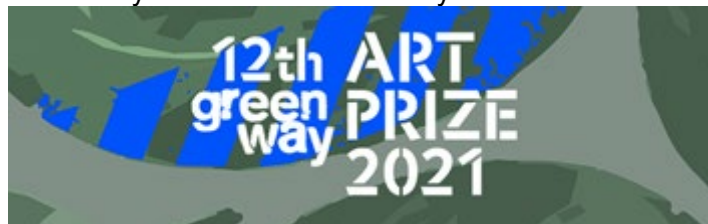
Can you hear the birds cheeping in their nests, and see flowers blooming? These are all signs that the amazing season we call Spring is coming!

There is scientific proof that tells us that the start of Spring can radically improve our moods and those longer, warmer, sunnier days with a promise of Summer makes Spring the happiest season.

Spring in Sydney can also be a bit wild, with magpies swooping, bees buzzing in the wattle blossoms and blue tongue lizards lazing in the sunshine.

If you like finding signs of Spring, you might like to take part in these competitions to celebrate Spring in our neighbourhood:

In past years, Summer Hill Public School students have participated in (and sometimes won) the GreenWay Art Prize. Why not enter these holidays?



[\(https://www.greenwayartprize.com.au/\)](https://www.greenwayartprize.com.au/)

Spring photo call out



Photos: Pilar Angon

To celebrate nature and biodiversity in Spring 2021, we are calling all Inner West residents to tag and share native plant and animal photos in backyards, balconies or local natural areas

on [Instagram](#) 

<https://www.innerwest.nsw.gov.au/live/environment-and-sustainability/in-your-neighbourhood/bushland-parks-and-verges/spring-photo-call-out>

So spring is here, go and enjoy the sunshine, you know you want to, and have a very happy spring.
(Marlie G, Isabella G, Georgia W and Claudia H)