

April 19, 2019

Dear Second Grade Families,

We had a good week after a nice Spring Break. In math we worked on place value. In Language Arts we worked on poetry.

Next week we will be doing our spring MAP testing. Please put your kids to bed early, feed them a healthy breakfast and send them to school with a healthy snack ! Here is our MAP schedule:

Tuesday April 23 Browning 8:40-9:40

Wednesday April 24 Jackson 8:40-9:40

Wednesday April 24 Browning 10:15-11:20

Thursday April 25 Jackson 8:40-9:40

Next week we will have our cooking/nutrition class. Here is a fun recipe:

Easy Strawberry Shortcake

from: <https://sallysbakingaddiction.com/easy-homemade-strawberry-shortcake/>

Strawberries + Whipped Cream

6–7 cups quartered strawberries

2 T + 1/2 Tablespoons granulated sugar, divided (for whipped cream)

1 teaspoon pure vanilla extract

1 cup heavy cream

Biscuits (or use store bought - we like Annie's or Immaculate Baking Co.)

3 cups all-purpose flour* (spoon & leveled)

1/4 cup granulated sugar

2 Tablespoons baking powder (yes, Tablespoons!)

1 teaspoon salt

3/4 cup unsalted butter, cold and cubed

1 cup buttermilk*

2 Tablespoons heavy cream (or buttermilk)

coarse sugar, for sprinkling

Instructions

Start with the strawberries: Stir the strawberries and 2T granulated sugar together in a large bowl. Cover and set in the refrigerator until ready to use. This time allows the strawberries to release their delicious juices.

Make the biscuits: Preheat oven to 425°F (218°C). Mix the flour, granulated

sugar, baking powder, and salt together in a large bowl or in a large food processor. Whisk or pulse until combined. Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor. Pulse until coarse crumbs form. If you used a food processor, pour the mixture into a large bowl.

Pour buttermilk on top. Stir everything together until just about combined— do not overwork the dough. The dough will look like shreds and be very crumbly. Turn the dough out onto a work surface and gently mold it together in a ball using your hands. Gently flatten until it is evenly 1/2 inch thick. Cut into 3-inch circles. Re-roll any scraps until you have about 12 biscuits. (I didn't re-roll my scraps— that's why you only see 9!)

Arrange in a 10-inch cast iron skillet or close together on a lined baking sheet. (Make sure they're touching— see photo above.)

Brush the tops with 2 Tablespoons heavy cream (or buttermilk) and sprinkle with coarse sugar. Bake for 15 minutes or until biscuits are golden brown on top.

Remove from the oven and allow to cool for 10 minutes before assembling.

Make the whipped cream: Using a hand mixer or a stand mixer fitted with a whisk attachment, beat the heavy cream, 1 Tablespoon granulated sugar, and vanilla on medium-high speed until soft-medium peaks form, about 3 minutes. Slice the biscuits in half and layer with strawberries and whipped cream. Serve immediately.

Honey Balsamic Vinaigrette

1/4 cup **balsamic vinegar**

1/4 cup olive oil.

1 Tablespoon minced garlic (optional)

2 Tablespoons **honey**

1/2 teaspoon salt

1/2 teaspoon pepper

Put all ingredients in a mason jar, seal top and shake to combine. Store in refrigerator up to 1 month.

Have a good weekend!

Miss Jackson, Miss Browning, Miss Melissa



