



BAL BHARATI PUBLIC SCHOOL, PITAMPURA, DELHI – 110034
WEEKEND ACTIVITIES

Class – VIII

SUBJECT: ART

Topic - Comic Strip

(Related to any Jataka Tale of your choice)

Material Required:

- Art file or A 3 Cartridge Sheet
- Pencil
- Ruler
- Eraser
- Colour Pencils , Oil Pastel, Sketch Pen

STEP 1: Write in brief about the story line you choose to depict.

STEP 2: The Comic Strip should have at least 5 images (boxes).



SUBJECT: MEAL PLANNING

TOPIC:- Paneer Burfi

A **three** ingredient recipe for a nutritious and tasty sweet snack

Material required:-

- Homemade paneer.....2 cup
- Milk powder..... 1/2 cup
- Castor sugar.....1/4 cup
- Garnishes like cardamom seeds powder/soaked almonds /pistachios etc

STEP 1:- Crumble homemade paneer and mash it thoroughly until it is very smooth.

STEP 2:- Add castor sugar and mix to combine.

STEP 3:- Now add milk powder and keep kneading the mixture. If it is a little runny you may add 1 tbsp additional milk powder.

STEP 4:- Grease a square or rectangular container and spread the prepared mixture in it. You may use a spoon to press the mixture evenly.

STEP 5:- Garnish using cardamom seeds powder/soaked almonds /pistachios etc and cool it in the refrigerator for ½ an hour.

Slice and enjoy it with your loved ones.

TOPIC:- Idli Cupcakes

A healthy and tasty snack that can be served as a mini meal

Material required:-

- Sooji/semolina.....1 cup
- Curd..... 1/2 cup
- Chopped vegetables.....1/2 cup
- Chopped coriander leaves.....a few
- Grated ginger.....a small piece
- Eno/fruit salt..... 1tsp
- Salt..... 1tsp
- Red chilly powder....., 1/2tsp
- Water..... 1 cup

STEP 1:- Take a bowl and mix sooji, curd, chopped vegetables, coriander leaves, ginger, salt and red chilly powder. Let it stand for 30 minutes.

STEP 2:- Now add Eno / fruit salt and water. Mix gently till the batter is light and frothy.

STEP 3:- Grease the cupcake tray or lay cupcake liners in it and pour the prepared batter $\frac{3}{4}$ full.

STEP 4:- Bake in the centre of a preheated oven for five minutes and then cover the tray with foil and bake for another 15 minutes.

STEP 5:- Let these cool a little and serve with the chutney of your choice.

BBPS, PITAMPURA