



**Weekend Activities**

**Class VI**

**Subject - MEAL PLANNING**

**Hot Milk Cake Recipe**

**Ingredients**

- Flour.....1.5 cup
- Sugar.....1 cup
- Butter.....1/4 cup
- Milk.....3/4 cup
- Yogurt.....1/3 cup
- Vanilla extract.....2 teaspoons
- Baking powder.....2 teaspoons
- Baking soda.....1/4 teaspoon



**Method**

- Preheat oven to 355 F.
- Heat milk and butter in saucepan till butter melts. Do not boil. Add vanilla essence. Turn the heat off and keep it aside.
- Meanwhile whisk yogurt and sugar together till it becomes creamy.
- Mix flour, baking powder and soda in a different container.
- Add milk-butter mixture to whisked yogurt slowly. Whisk to combine properly.
- Add flour mixture to liquid mixture and combine well with a big spoon or spatula.
- Line a cake- pan with parchment paper.
- Pour the mixture in the pan and tap 2- 3 times to remove air bubbles.
- Bake for 40 mins. Bake until golden brown and a toothpick inserted in the centre of the cake comes out clean or with a few moist crumbs! Let it cool before slicing. Enjoy.

## CADBURY TWISTER

### Ingredients

#### **For Choco-balls:**

- Cottage cheese.....250g
- Milk powder.....200g
- Sugar.....2 tbsp (optional)
- Pistachio.....10-12

#### **For Chocolate Ganache:**

- Milk Chocolate.....250g



### Method

- Chop most of the pistachios. Keep few aside for garnishing.
- Dump the cottage cheese in a large mixing bowl and knead well to make sure there are no lumps at all.
- Pour the milk powder on the cottage cheese and knead.
- When the dough is ready, place the paper cups in mini candy moulds or paper cups.
- Now take 1 tbsp of the mixture on your palm and roughly make a small ball.
- Place few pieces of chopped pistachios in the middle, close the open face and smoothen the ball.
- Prepare similar balls with the rest of the dough.
- Break chocolate bars into small pieces and place them in a microwave safe mixing bowl. Microwave them for 1 min.
- Drop 1 tsp of hot chocolate ganache into each cup to cover the base of the cup.
- Drop a cottage cheese ball into each cup. Pour 1 tbsp of chocolate ganache on the top. Allow it to settle a bit.
- Fill rest of the cups with the remaining chocolate ganache in such a way that only top of the cheese balls remains in the air but remember you should fill up to the edge of the paper cup. Leave it for 10-15 mins to settle down. Freeze or refrigerate it for 5-6 hrs.
- Garnish each cup with chopped pistachios and serve chilled.

## NEWSPAPER IN EDUCATION

Dear Students,

1. Reading newspaper makes you well informed. It enables you to take part in every discussion pertaining to the world's current events.
2. Reading newspapers will improve your knowledge in general and it will be easy for you to relate to other people who often talk about current events and politics.
3. Through newspapers, you will have a clear idea and understanding of what is happening in your country and the whole world .

Please read the following article published in **THE NEW INDIAN EXPRESS** on November 6, 2020 and answer the Questions that follow.

### Cow dung diyas for Deepavali: Several households in Mysuru turn eco-friendly this year

Over 5000 diyas will be sold to the public and the money generated will be used for charity works of the Pinjarapole Society

By **K Rathna**  
Express News Service

MYSURU: Several households in Mysuru will light up eco-friendly cow dung diyas this Deepavali as an alternative to the traditional earthen lamps thanks to the initiative of a group of residents.



The diyas are made using cow dung, gomutra (cow urine) and wheat powder. They have been coloured with turmeric and kumkum. Over 5000 diyas will be sold to the public and the money generated will be used for charity works of the Pinjarapole Society.

Kokila Ramesh Jain, president of the Jeev Daya Jain Charity, who is the brain behind the programme, said, "We want to encourage people to use cow dung diyas instead of earthen diyas. The earthen diyas take time to compost in the soil, whereas the cow dung diyas burn into ashes. When lighted, they spread positive energy and the ashes can be used as fertilizer. These diyas would also generate income for cow grazers."

"We have decorated the diyas using eco-friendly colours which are not harmful for the environment. We will be requesting people to celebrate the festival in an eco-friendly manner," added Rohini, another member.

The diyas were made by volunteers of the NGO Pragathi Pratisthan and the Jeev Daya Jain Charity. The distribution has been restricted this year due to the COVID-19 outbreak. They are planning to make a wide variety of diyas on a larger scale from next year.

**Based on the above news article attempt the following questions:**

Q1) Do you think green and eco- friendly celebrations can actually contribute to the conservation of environment?

Q2) As a responsible global citizen, think of any two ways that you can adopt to make your celebrations environment friendly.

Q3) Using the waste material at your home try to create a decorative object, for the upcoming festive season.