

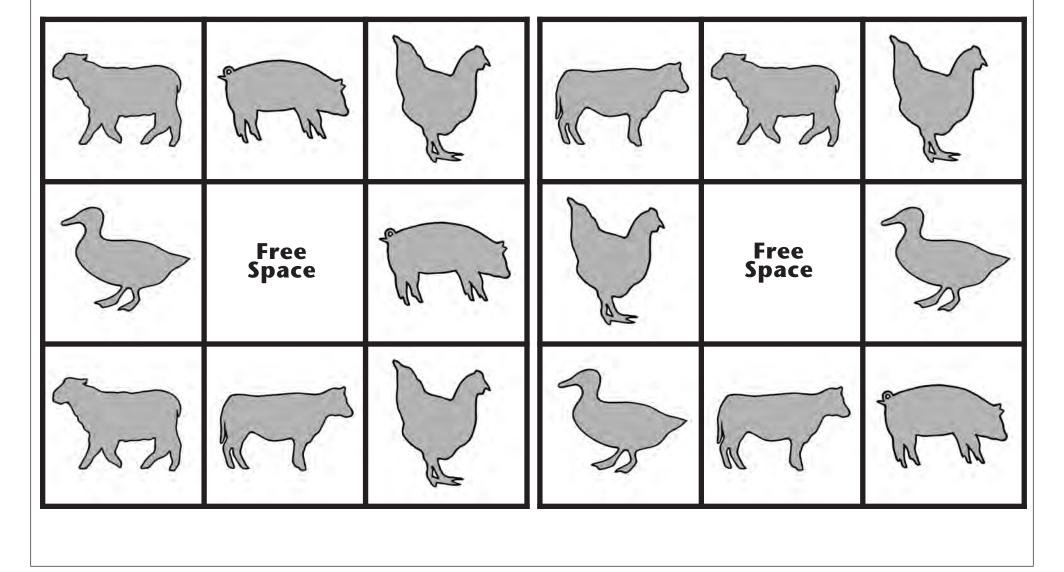
# **Farm Animal Templates Farm Animal Footprint Templates**

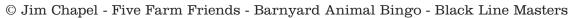




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# **Barnyard Animal Bingo**

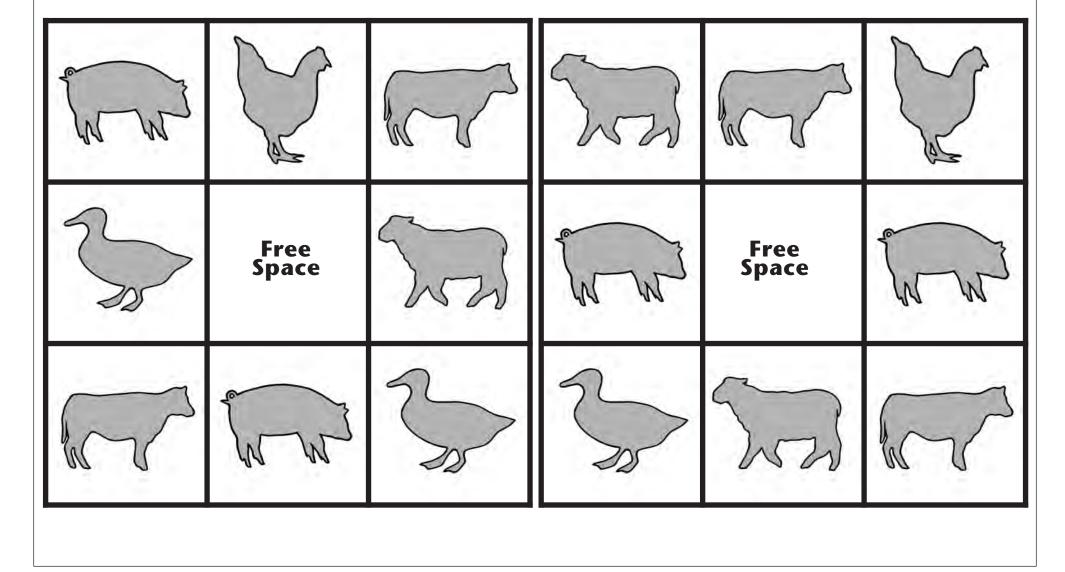


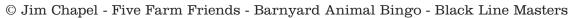




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## **Barnyard Animal Bingo**

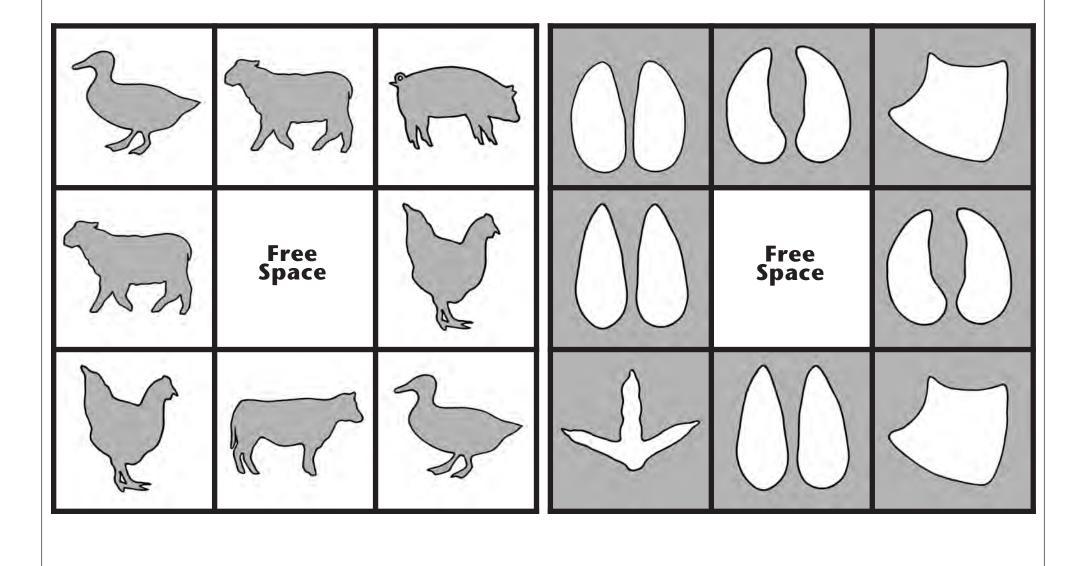


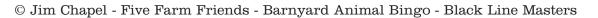




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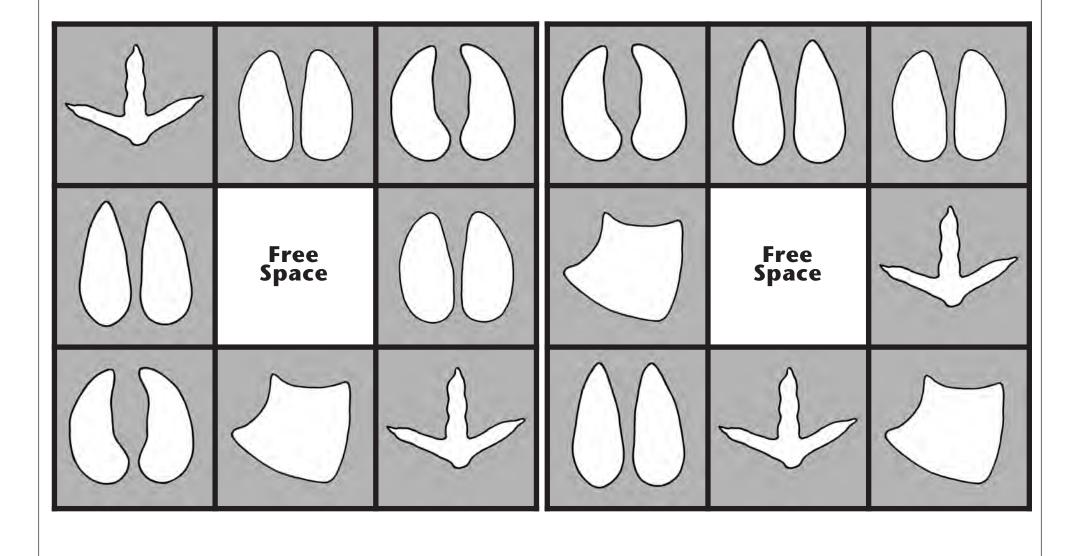


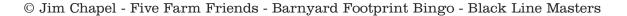




**Barnyard Footprint Bingo** 

# **Barnyard Footprint Bingo**

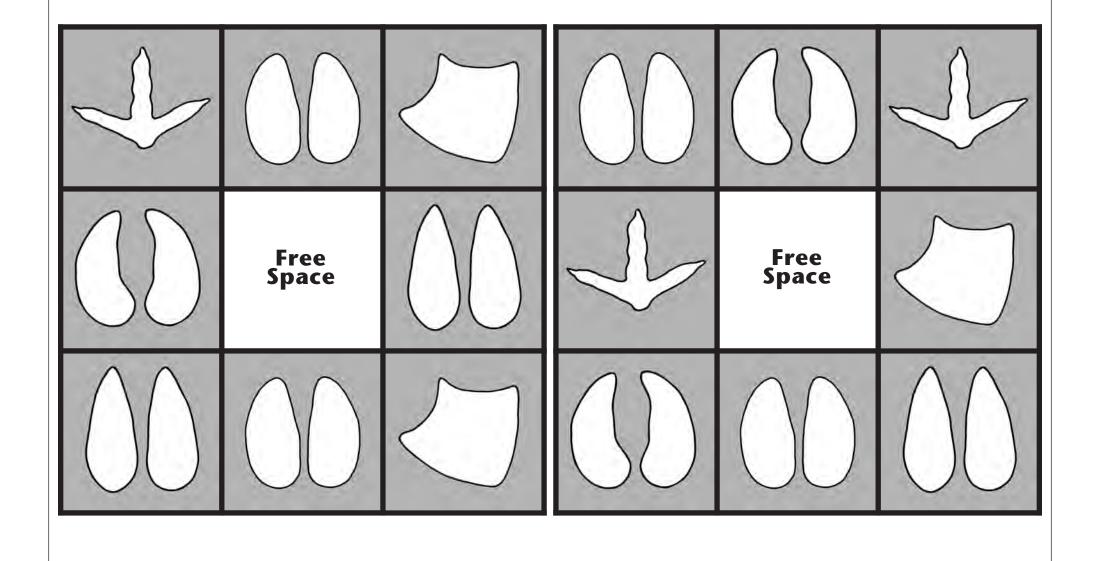


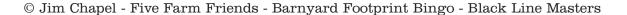


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# **Barnyard Footprint Bingo**

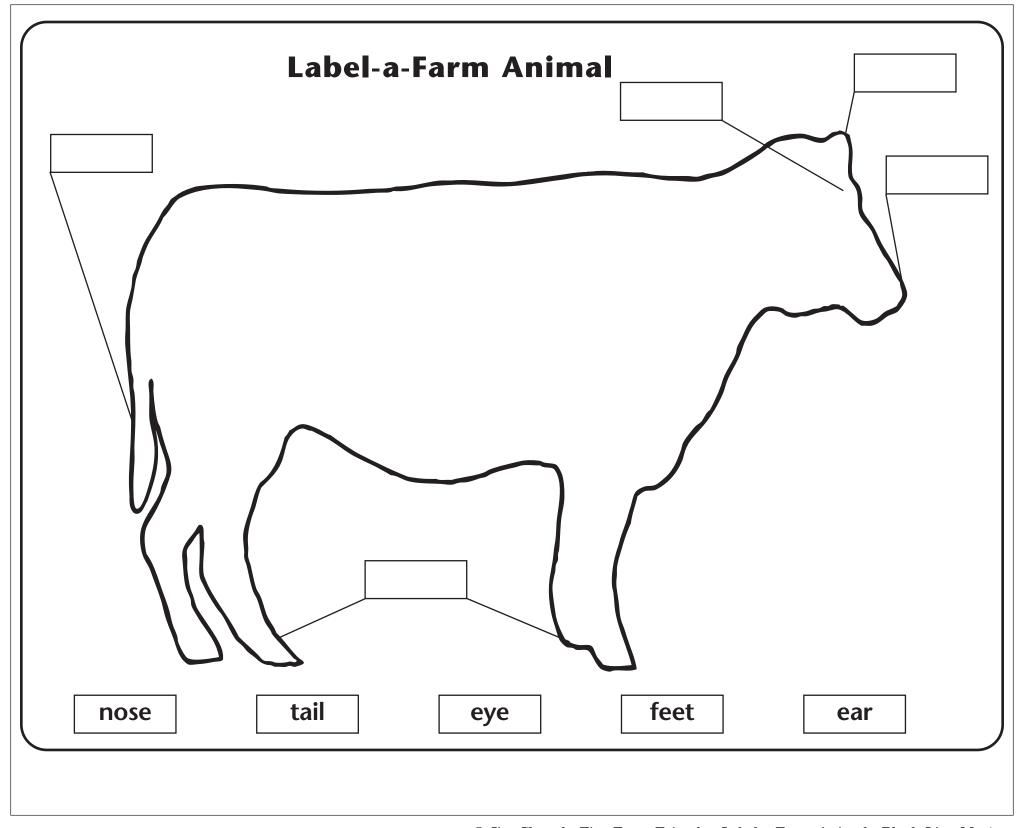
# **Barnyard Footprint Bingo**







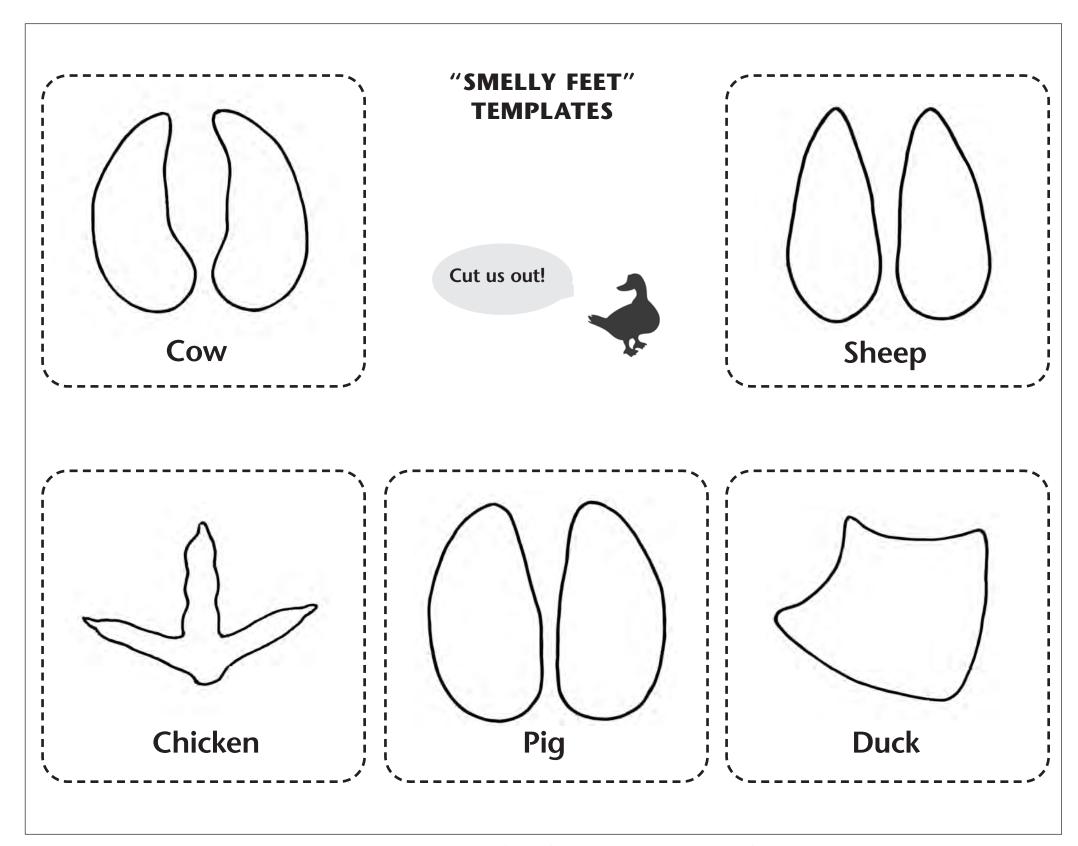




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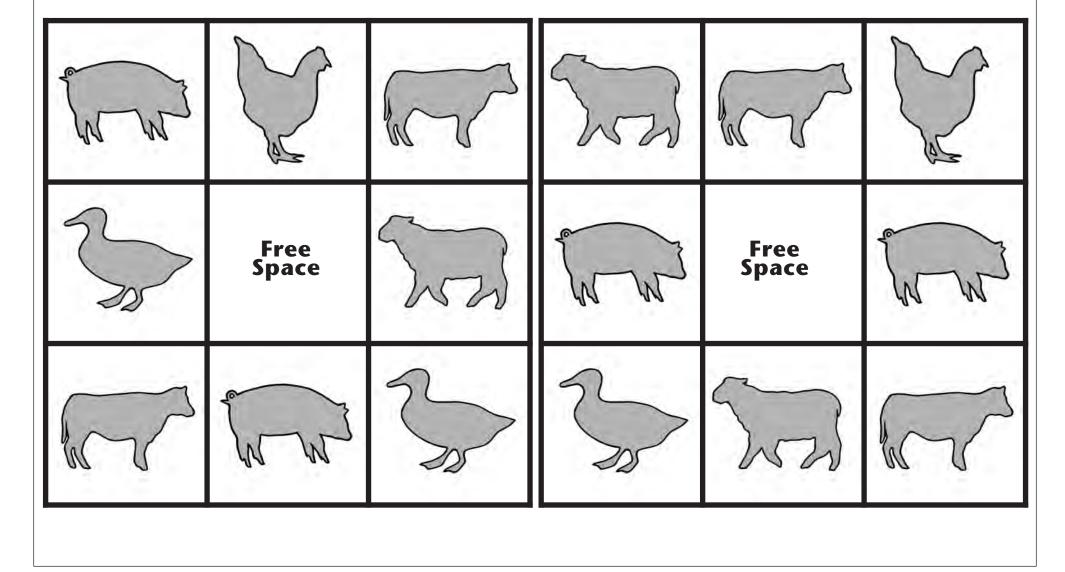


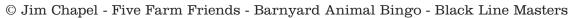


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## **Barnyard Animal Bingo**







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## **Easy Scones Recipe**

2-1/2 cups white flour

½ cup whole wheat flour

1/3 cup white sugar

4 tsp. baking powder

1 tsp. baking soda

½ tsp. salt

<sup>3</sup>/<sub>4</sub> cup butter or margarine

1 egg

1 cup buttermilk

Mmm, yummy scones smell delicious!

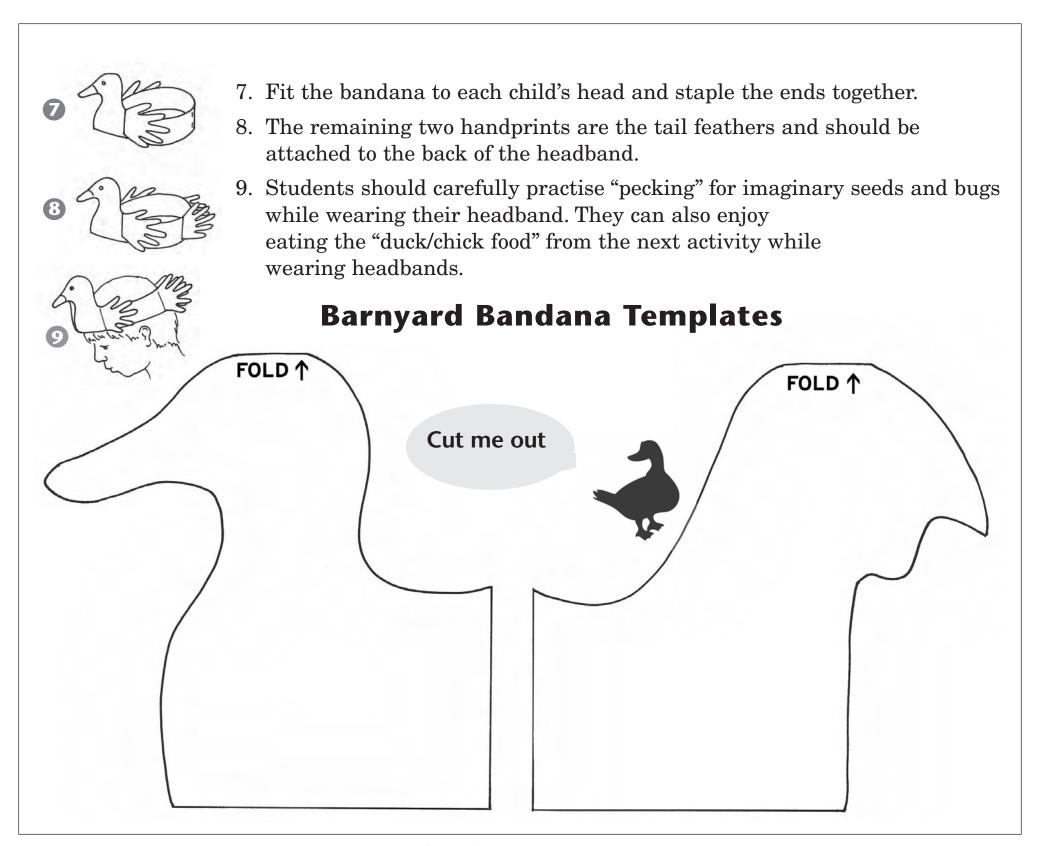


- 1. In a large bowl, combine flours, sugar, baking powder, baking soda, and salt, and mix together thoroughly.
- 2. Cut in butter or margarine (a pastry cutter works best). Continue blending using the pastry cutter or a fork to make fine crumbs.
- 3. In a small bowl, beat the egg slightly and add buttermilk. Pour wet ingredients into the large bowl containing the dry ingredients, stirring to make a soft, sticky dough.
- 4. Flour the rolling surface well. Use a rubber spatula to gather the dough into a ball and turn out onto the floured surface. Sprinkle more flour on top of the dough ball.

- 5. Knead dough gently only a few times (this is best done by the teacher).
- 6. Gently pat the dough to ½ inch (about 1 cm.) thickness.
- 7. Cut into rounds using a biscuit cutter or the mouth of a small glass(2-1/2 inches or 6 6.5 cm. in diameter).
- 8. Place biscuit rounds on ungreased baking sheet.
- 9. Bake at 425° F (220° C) for about 10 12 minutes, or until golden brown.

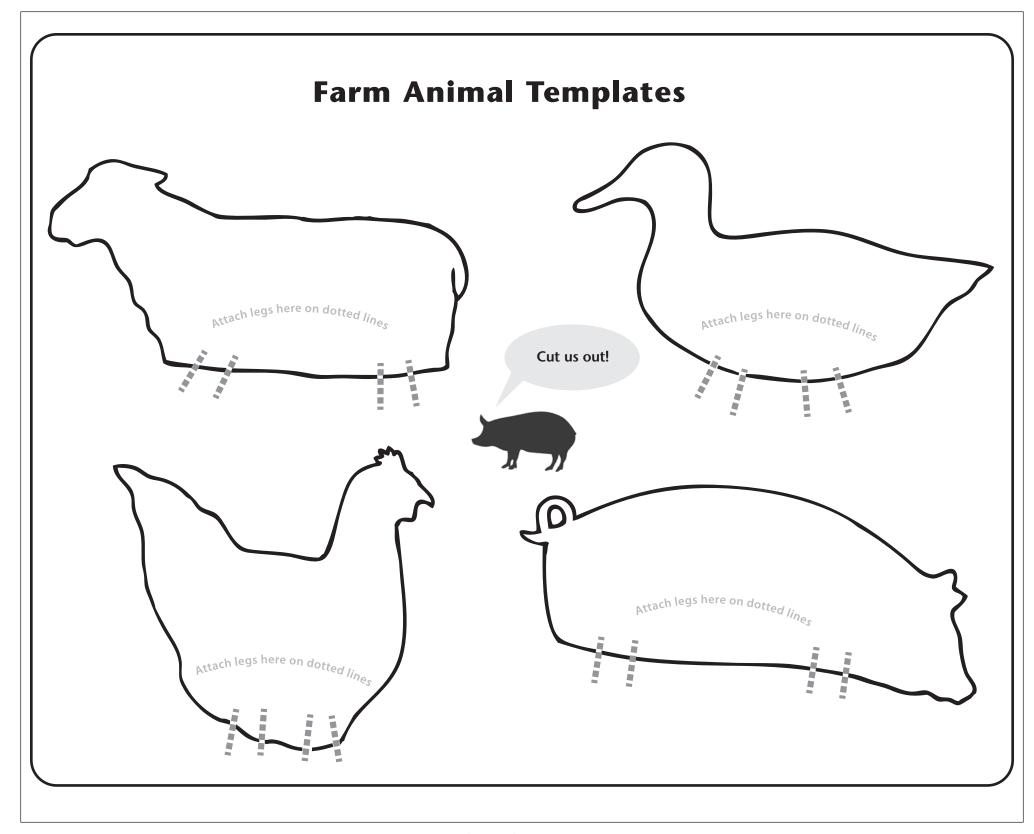
Makes 20 – 24 scones.

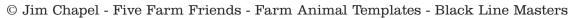
If possible, be sure the children can smell the scones as they arrive in your room after baking, and eat them warm from the oven!



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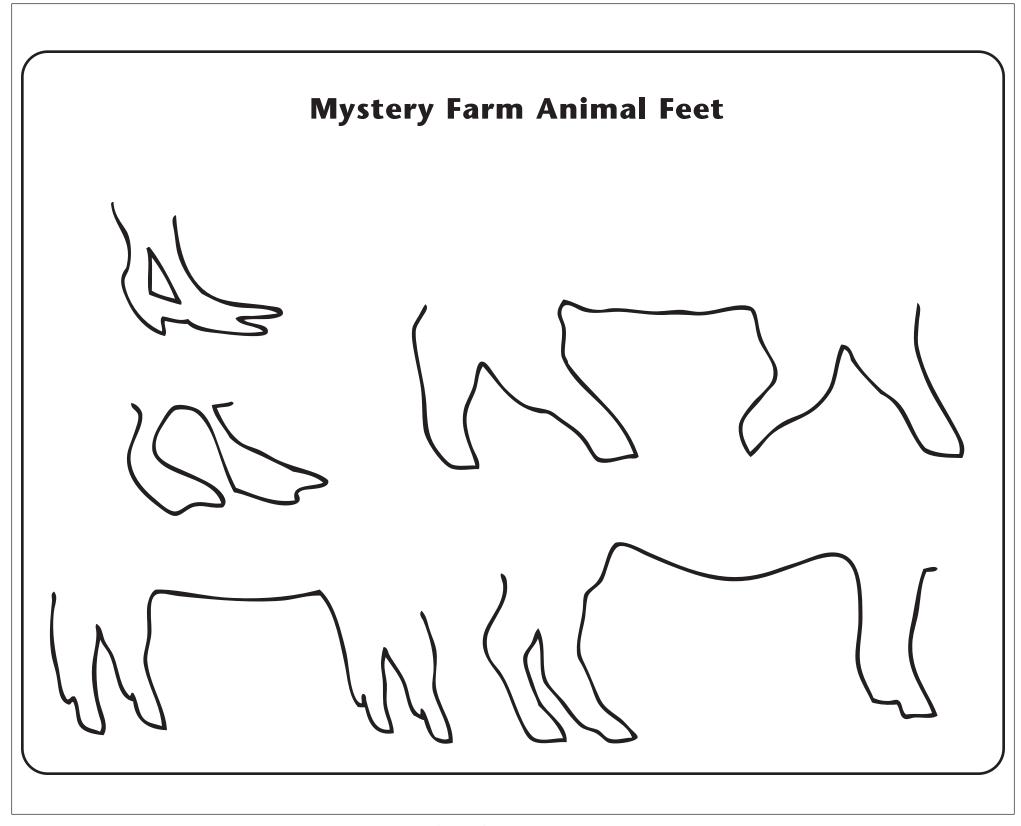






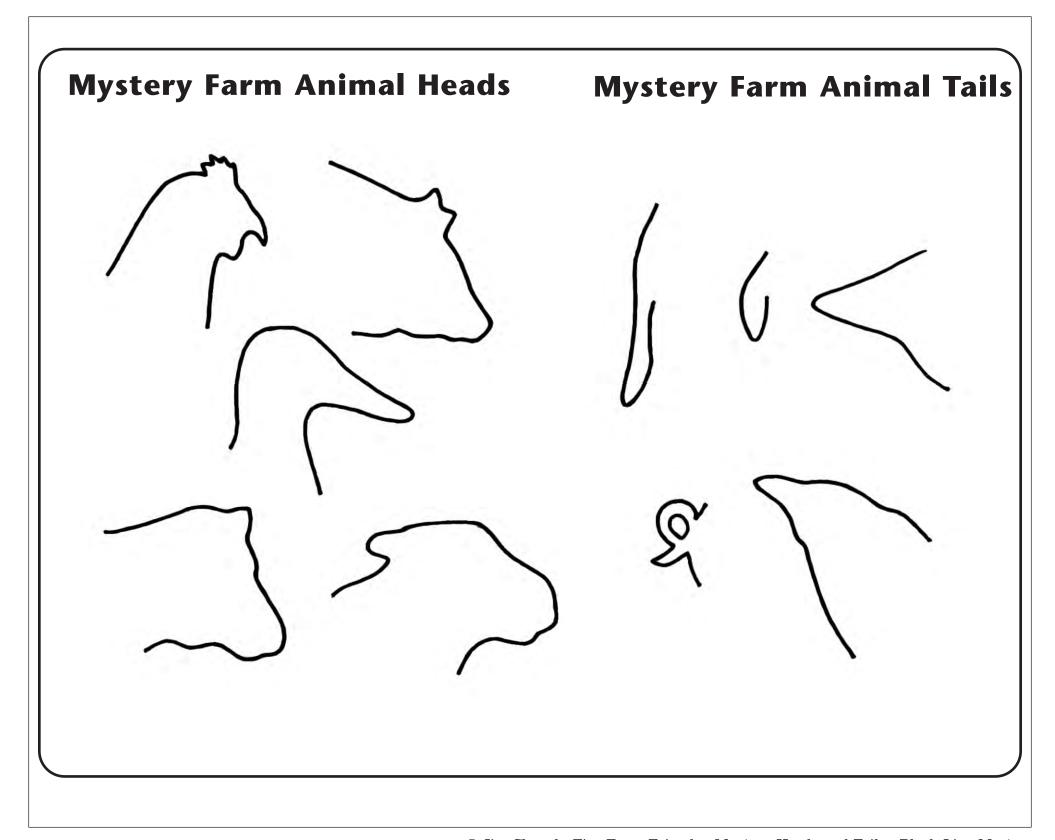






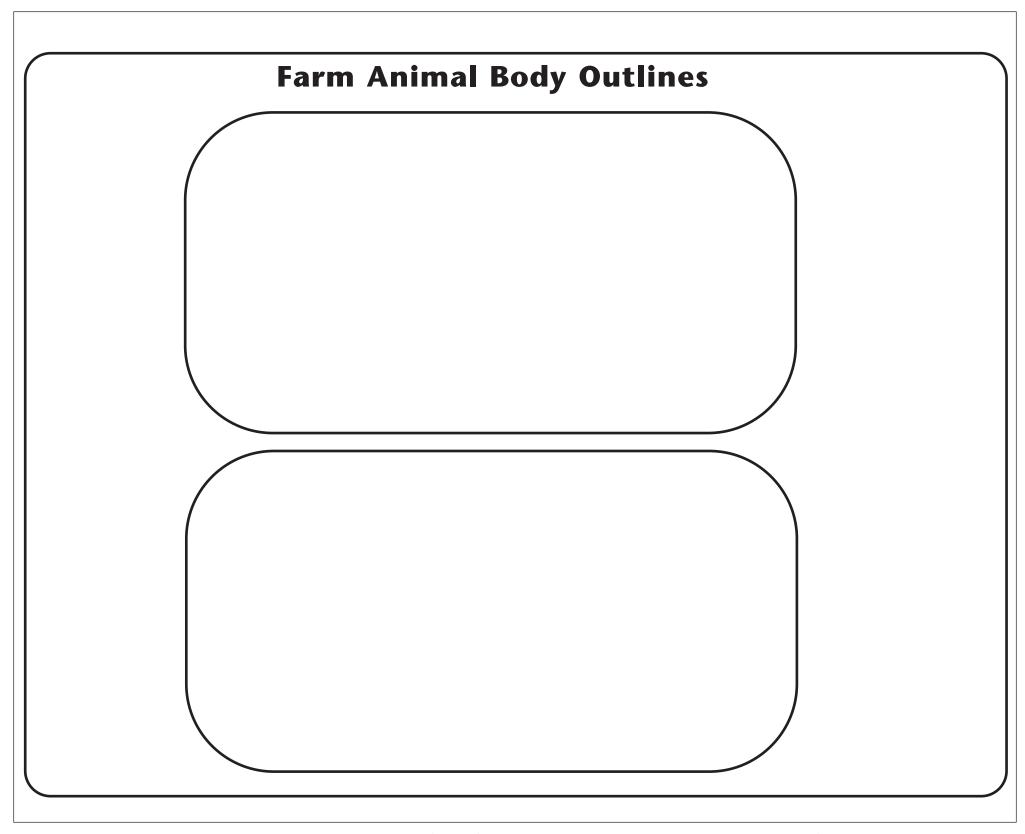
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