



Guided Reading Plan for Week

Two comprehensions for this week.

Today it is based on a recipe.

You do not have to do this in one go – you can take a couple of days to do it if you need to.

The second one is based on a picture and can just be answered verbally.



BANANA SANDWICH CUSTARD PUD'

PREP TIME: 30 minutes **BAKE TIME:** 30 minutes

My 'bunch' and I love bananas – we especially love banana sandwiches and banana custard. And bread and butter pudding is one of our favourite puddings, so this is a combination of all of these things!

SERVES 6 (OR 4 HUNGRY MONKEYS)

75g soft **unsalted butter**, plus extra for greasing

10 slices of **white, medium-sliced bread**

2 large **ripe bananas**

50g **Demerara sugar**

2 large free-range **eggs**

50g **caster sugar**

1 teaspoon **vanilla extract** or vanilla bean paste

250ml **whole milk**

50ml **double cream** (or make up the milk to 300ml)

YOU WILL NEED

- 20cm ovenproof dish
- Weighing scales
- Knife
- Fork
- Whisk
- Small saucepan





HOW TO DO IT

1. Butter a 20cm ovenproof dish. Preheat the oven to 180°C/160°C fan/gas mark 4.
2. Butter one side of each slice of bread. Don't worry about cutting the crusts off – some will go crunchy and delicious. Peel the bananas and ask an adult to help you thinly slice them.
3. Place about 12 slices of banana on the buttered side of one slice of bread, sprinkle with a little Demerara sugar, then top with another slice of bread. BUT this piece of bread needs to have the buttered side facing up! Repeat until you have used all the bread, banana and sugar.
4. Ask an adult to help you cut each of the sandwiches into 4 triangles, then arrange them overlapping one another in your buttered 20cm ovenproof dish.
5. Now make the custard. Beat the eggs, sugar and vanilla together in a bowl with a whisk until you have a frothy light mixture. With the help of an adult, heat the milk and cream (if using) in a small pan for a few minutes until it is almost boiling – you'll be able to tell because little bubbles will start to appear around the very edge of the pan. Pour the hot milk into the egg mixture slowly and whisk well.
6. Pour the custard over your sandwiches and give the sandwiches a little nudge to make sure they are properly covered in the custard. Set aside for about 20 minutes until the bread has soaked up the custard. Then sprinkle over a little more Demerara sugar and ask an adult to help you to put the dish in the oven. Bake for 30 minutes until the custard is set and the top of your pud' is golden with some crunchy corners. Serve immediately. This is lovely served with vanilla ice cream, or simply as it is.

Questions

① Which of these words has a similar meaning to 'frothy'?

icy

bubbly

chilly

creamy

[1 mark]

② How long does it take to make the pud' in total?

[1 mark]

③ Which ingredient is optional?

[1 mark]

④ Number these instructions to show the order they appear in the recipe:

Cut each of the sandwiches into four triangles.	
Butter a 20cm ovenproof dish.	
Peel the bananas and ask an adult to help you thinly slice them.	
Beat the eggs, sugar and vanilla together in a bowl.	
Bake for 30 minutes until the custard is set.	
Place about 12 slices of banana on the buttered side of one slice of bread.	

5 Why do you think the author wrote 'My 'bunch' and I love bananas?'

_____ [2 marks]

6 Who do you think 'four hungry monkeys' refers to?

_____ [2 marks]

7 Some words in the list of ingredients are **bold**. Why do you think this is?

8 'Ask an adult to help you cut each of the sandwiches into 4 triangles...'

Find and copy **another** phrase where the author asks the reader to seek the help of an adult.

_____ [1 mark]

9 Write down **two** organisational features the author has used in this extract to make the information easier to find and understand.

_____ [1 mark]

10 What do you think the word 'pud' is short for?

[1 mark]



Teaching assessment

- ① bubbly **1 mark** (Content Domain 2a)
- ② 1 hour/60 minutes **1 mark** (Content Domain 2b)
- ③ (double) cream **1 mark** (Content Domain 2b)

④ Cut each of the sandwiches into four triangles.	4
Butter a 20cm ovenproof dish.	1
Peel the bananas and ask an adult to help you thinly slice them.	2
Beat the eggs, sugar and vanilla together in a bowl.	5
Bake for 30 minutes until the custard is set.	6
Place about 12 slices of banana on the buttered side of one slice of bread.	3

1 mark for all six correct (Content Domain 2c)

- ⑤ **Expected standard:** Pupils should explain that the author is playing on two uses of bunch: one to refer to how bananas grow and the other to refer to her family. **1 mark** (Content Domain 2g)

Extension: Some pupils may be able to explain that she does this to add humour to her recipe and to make it lighthearted to read. **1 additional mark** (Content Domain 2g)

- ⑥ **Expected standard:** Pupils should infer that sometimes people call their children 'monkeys' so the author is referring to four hungry children. **1 mark** (Content Domain 2d)

Extension: Some pupils may also note that monkeys like bananas, so the author is further playing on the connection between monkeys and bananas. **1 additional mark** (Content Domain 2d)

- ⑦ **Expected standard:** Pupils should explain that the bold print makes the words stand out. **1 mark** (Content Domain 2d)

Extension: Some pupils may be able to explain that by making these words stand out the reader can see that they're important. The bold words are the ingredients needed for the recipe. **1 additional mark** (Content Domain 2d)

- ⑧ **Expected standard:** Accept any of the following: *Peel the bananas and ask an adult to help you thinly slice them; With the help of an adult, heat the milk and cream...; ...ask an adult to help you put the dish in the oven.* **1 mark** (Content Domain 2f)

- ⑨ **Expected standard:** accept any two from: the title (accept heading); sub-headings; bold print; numbered points; bullet points. **1 mark** (Content Domain 2f)

- ⑩ **Expected standard:** Pupils should infer that *pudd'* is short for pudding. **1 mark** (Content Domain 2a)