

# TheirCare Where Kids love to be



Community Collections:

We are currently collecting egg cartons and plastic containers for our program to add to our art/craft trolley.

Also, if families have any old dress ups that they no longer need or use we would be happy to take these of your hands.

The Australian Animal Protection Society in Dandenong are a local rescue, if you have any of the following you no longer need, they accept donations of canned food for dogs and cats, towels, blankets and sheets.

### AFTER SCHOOL CARE BOOKINGS

Just a reminder to ensure that all bookings for the after-school care program are made direct to the service on 0476 004 524 at least 24 hours prior to your child attending the service. This will ensure that we have the staffing levels required to provide a positive and valuable experience for your child.

## Yarrabah OSHC Newsletter

## Term 3 Week 9

### **RECIPE: PIZZA**

Sonny, Brianna, Sarah love cooking at OSHC. We thought we would share the simple recipe we used at OSHC for a tasty treat!

Ingredients Dough: 1 ½ cups self-rising flour plus more for kneading 1 cup plain Greek yogurt Cooking spray

Toppings: Ham Spinach Capsicum Cheese Pizza sauce Pineapple

Method:

- 1. Heat oven to 260 °C
- Mix flour and Greek yogurt together in a bowl; transfer to a work surface floured with self-rising flour. Knead dough, adding more flour as needed to keep dough from being too sticky, for 8 to 10 minutes.
- 3. Spray a 12-inch pizza pan with cooking spray and spread dough to edges of pan.
- 4. Add the pizza sauce and toppings as desired.
- 5. Place pizza in the oven and bake until cooked

