

VJ DAY ACTIVITY

15 August 1945-2020



THINGS TO DO - BAKE - COLOUR - WRITE

☆ BROXTOWE BAKE ☆ VJ DAY BAKING COMPETITION

Are you a budding Great British Bake Off contestant and a whirl with icing?



How about joining in our baking competition. The Mayor of the Borough of Broxtowe, Councillor Janet Patrick is asking for you to send in your pictures of things you've baked at home. Please post your bakes on our social media pages using the tag #BROXVJBAKE

↓ DOWNLOAD
A POSTCARD TO
FILL OUT AND
DECORATE
YOUR WINDOW

Many people were separated from their families during the war and without mobile phones, writing was the only way to stay in touch. Why don't you write a postcard either as a thank you to those who fought or to your family?

WHAT IS VJ DAY?

VJ Day stands for Victory Over Japan Day and it marks the day on which Japan surrendered in World War II, which signals the end of the World War II in its entirety. The initial announcement of Japan's surrender was made on 15 August 1945, which is why the UK marks VJ Day on 15 August each year.



However, the surrender documents were officially signed on the USS Missouri battleship on 2 September 1945, which is why America celebrates on 2 September instead.



In Japan, the day is known as the "memorial day for the end of the war", and is observed on 15 August.



WHY DO WE MARK VJ DAY?

Unlike VE Day, which we celebrate victory in Europe, VJ Day marks the complete end of the second world war. After six long years of fighting and rationing there was peace. VJ Day is a day of remembrance and reflection. It is a time to recognise the great sacrifices made in the pursuit of peace.



DOWNLOAD THE COLOURING IN PAGES AND DECORATE
YOUR WINDOWS

📄 Union Jack Flag

📄 VJ Day bunting



UNION JACK LEMON CUPCAKES

Ingredients

- 12 muffin cases
- 240g plain flour (8 1/2 oz)
- 1 baking powder sachet (1 tsp)
- 2.5g salt (1/2 tsp)
- 200g unsalted butter (7oz) softened
- 250g caster sugar (9oz)
- lemon zest and lemon juice from 1 lemon
- 5ml Sicilian lemon extract (1 tsp)
- 180 polenta (6 1/4 oz), quick cook
- 90g Strawberry jam (6 tbsp)
- about 200g ready to roll white fondant icing
- 200g ready to roll colour fondant icing (red and blue)
- 3 medium eggs

Method

1. Pre-heat the oven to 180°C/160°C Fan/Gas Mark 4.

2. Cream together the

butter and sugar then gradually add the eggs to the mixture.

3. Add the lemon juice, zest and Sicilian Lemon Extract. Sieve the flour, baking powder and salt and fold into the mixture. Finally stir in the polenta.

4. Divide the mixture equally among the muffin cases. They should be about 2/3 full and level on top. Bake for 30 minutes, until a skewer inserted into the centre comes out clean, and they are golden on top. Allow to cool for 5 minutes in their tin, then turn out and cool

completely on a wire rack.

5. Warm 6 tbsp of strawberry jam in the microwave or a small pan until it thins then brush onto the top of each small cake.

6. Roll out the blue icing and using a round cutter the same size as the top of the cupcakes, stamp out 12 rounds and place one round on each cupcake.

7. Roll out the white icing and cut into even sized strips about 4mm wide, then place on the cake following the photo design.



Go to our website to download your printable resources

www.broxtowe.gov.uk/vjday75



Book Of Reflection


You can leave us a message on our online book of reflection

www.broxtowe.gov.uk/vjdayreflection



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WRITE YOUR OWN NEWSPAPER ARTICLE ABOUT VJ DAY

Write a newspaper article about VJ day.
You can download/fill out the newspaper template and write your own story. Maybe you're interviewing a soldier who has helped to win the war, or maybe you just want to write about how the war ended and why we mark it.

FRUITY FLAG TRAYBAKE

Ingredients

- 100g butter or baking spread (Stork for cakes), softened, plus extra for the tin
- 175g self-raising flour
- 50g ground almond
- 2 tsp baking powder
- 4 large eggs
- 225g caster sugar
- 125ml full-fat Greek yogurt
- zest 2 lemons

For the Butter Icing

- 175g butter, softened
- 350g icing sugar, sieved

To Decorate

- 300g raspberry
- 175 blueberry

Method

1. Heat oven to 180C/160C Fan/Gas Mark 4. Butter and line a 30 x 20cm traybake tin with baking parchment. Measure all the sponge ingredients into a mixing bowl and mix together using an electric hand whisk until smooth. Spoon into the tin and level the surface.

2. Bake for 25-30 mins until lightly golden and the top of the cake springs back when pressed with your finger, and the sides of the sponge are shrinking away from the sides of the tin. Carefully lift the sponge out of the tin, then transfer to a wire rack to cool. Remove the baking parchment.

3. To make the icing, tip the butter into a bowl and whisk using an electric hand whisk until light and fluffy. Add half the icing sugar and whisk again until incorporated. Add the remaining sugar and whisk again until smooth. Spread the icing over the top of the cold cake.

4. To decorate, place a double row of raspberries across the centre and down the length of the cake to make a cross. Next, place a single row diagonally from each corner to the middle. Now fill in the empty spaces with blueberries. Cut into squares to serve.