



## YEAR 6 GREAT CHRISTMAS BAKE OFF!

Dear Parents,

It has become an annual tradition that the Year 6 children have the opportunity to compete to create an imaginative, carefully-iced Christmas cake, which will be judged by our very own 'Mary Berry' in our school kitchen! We will be baking the Christmas Cakes on Wednesday 18<sup>th</sup> December as part of our maths challenge morning, so that they can calculate then weigh out the ingredients that they need. The cakes will then be iced the following morning. We estimate that the cost per child, for the ingredients will be £3.00. This should be sent (in cash) in a named envelope by Friday 13<sup>th</sup> December so we can buy the ingredients over the weekend.

Could your child bring into school the following: (by Monday 16<sup>th</sup> December)

- **An apron**
- **Set of scales**
- **A mixing bowl**
- **A wooden spoon,**
- **A cake tin (to bring their creation home)**
- **A spatula**

Please ensure that everything is named! The cakes will be iced (and judged) on Thursday 19<sup>th</sup> December. Listed below are the ingredients and utensils needed for icing.

- **Icing**
- **Marzipan (if you wish)**
- **Cake decorations or icing to make them themselves (snowman, robin, etc.)**
- **Frill or ribbon for the cake (optional)**
- **Rolling pin and chopping board**

The results will be announced at our Carols Around the Christmas tree event at on Thursday 19<sup>th</sup> December at 2.15pm. We are looking forward to the end results. We are sure they will be a lovely addition to your Christmas feasts!

We hope that all children will participate in this exciting learning experience. Please contact Miss Rogan at school if you need any further information.

Please also let us know if your child has an allergy to any ingredients such as nuts.

Kind Regards and Christmas Wishes,

Miss Rogan, Mrs Binks and Mrs Mingay