

# Glenferrie Primary School Cake Stall At the Glenferrie Road Festival

Following on from the huge success of last years Cake Stall, P & F are holding a cake stall at the Glenferrie Road Festival on Sunday the 5th from 11am to 4pm. We are taking this opportunity to raise the profile of Glenferrie Primary in the local area and continue to boost the fundraising efforts of the P & F. This is also a great opportunity for all families to contribute by volunteering time on the day or by donating a plate to the Cake Stall. We look forward to support from the whole school community in this endeavour.

Suggested items for donation are:

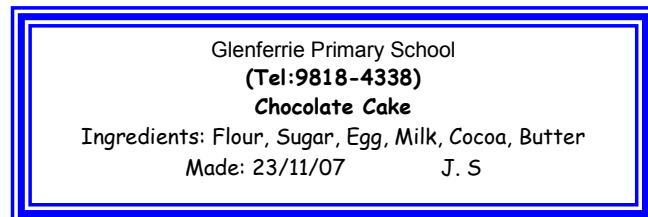
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|---|-------------------------------|
| ★ Cakes   | ★ Biscuits (Sweet or savoury) |
| ★ Scones (no fillings please)                                     | ★ Slices                      |
| ★ Sweets (Honey Joys, Chocolate Crackles, "Rum Balls", Cup cakes) | ★ Fruit Pies                  |

\*\*\*\*(See back of this page for some easy recipes.)

Due to health and Safety issues we are not able to sell "high risk" foods such as cream, raw eggs, meat, custards as we will not have the ability to store the items under refrigeration.

All items must be securely wrapped (airtight) and clearly labelled with:

- Description of item
- ALL ingredients listed
- Date item was made
- Initials of person who made it



Pre-Printed labels with the Schools Information will be available on Thursday and Friday (times listed below). Ideally, items will be attractively presented for sale in clear plastic wrap and/or cellophane bags tied with ribbon, raffia or string.

Paper plates, cellophane bags, ribbon and sticky labels will be available at school on Thursday afternoon (3.00 - 4.00pm) and Friday morning (8.45 - 9.30am) in the Junior School Kitchen.

Baked goods can be dropped off at Lisa Scully's house (17 Oxley Road, Hawthorn) anytime on Saturday the 4<sup>th</sup> of April, or up to 9.00am on Sunday the 5<sup>th</sup>.

It would be extremely helpful if you could indicate what you are planning to donate on the lists provided on the P & F Noticeboard in the School Hall, or alternatively by ringing Lisa or Sarah on the numbers below.

## Helping on the Morning.

As with all fundraising efforts, we need people to man the decks, so if you can spare one hour on Sunday the 5th your help would be greatly appreciated. Please contact Lisa Scully to arrange a time that is suitable.

Any queries, call Lisa Scully on 0414 267 495 or Sarah Dobbins 0408 020 241

THANK YOU ALL IN ANTICIPATION OF YOUR SUPPORT

## **SOME SIMPLE RECIPES**

### **LEMON SLICE**

125g butter  
½ tin condensed milk  
1 pkt Marie Biscuits, crushed  
1 cup coconut  
Grated rind 1 lemon

Mix all ingredients together.  
Press into lined swiss roll tin (approx 18x26cm).  
Set in fridge.  
Ice with lemon icing.  
When icing is set, cut into squares.

#### **Lemon Icing**

1 ½ cups icing sugar  
Lemon juice  
Mix enough lemon juice into icing sugar to make a spreadable consistency and spread over biscuit base.

### **BANANA CAKE**

½ cup softened butter  
1 cup sugar  
1 ½ cups SR Flour  
2 eggs  
3 very ripe bananas  
2 tblspns milk  
1 tspn bi-carb soda  
Vanilla essence

Cream butter and sugar.  
Add well mashed bananas.  
Add well beaten eggs, ½ of the milk and all the flour.  
Dissolve the bi-carb soda in the remaining milk. Add milk mixture and a few drops of vanilla to the banana mixture. Stir through.  
Bake in a moderate oven until skewer comes out clean.

### **HONEY JOYS**

90g Butter  
1/3 Cup Sugar  
1 Tablespoon Honey  
4 Cups Cornflakes

Heat butter, sugar and honey until mixture is frothy. Add cornflakes and mix well.  
Spoon into patty pan cases and bake in slow oven (160c) for 10 minutes.

### **HEDGEHOG**

110g Butter  
½ cup Sugar  
3 tablespoons cocoa  
1 egg  
250g Marie biscuits(1/2 crumbs,1/2 big chunks)

Melt butter, sugar and cocoa together in the microwave in a large glass dish, stirring until melted and combined. Cool slightly and then add beaten egg. Add the Marie biscuits and press into a greased and lined lamington/slice tin.

#### **Icing**

Cream butter until pale and soft and gradually add icing sugar. Add hot water to cocoa until combined and add to the icing sugar. Add a dash of vanilla to taste.

Refrigerate until hard and then ice with the chocolate icing. Sprinkle with coconut or coloured sprinkles and cut into fingers or squares.