



FETE CAKE STALL

Hello parents and carers,
It's that time again when we are calling for you to bake for the cake stall at this year's 'Spirit' Fete.

What to bake?

Anything, but here are some ideas:

- Bake a traditional cake or sweet treat from your culture. eg Pandan Chiffon Cake, Greek Lemon Cake, Biscotti.
- Cakes and cupcakes: vanilla, chocolate, lemon - decorated with icing, lollies, sprinkles or un-iced. Add a theme for Easter. Chocolate is always popular.
- Slices and Brownies: Coconut ice, rum balls, caramel, peppermint or Mars bar.
- Biscuits: shortbread, choc chip, jam drops, chocolate crackles, honey joys, gingerbread men or anything with M&M's.
- Condiments: jams and chutneys
- Dessert pies: apricot, apple.
- Gluten free/Dairy free. These are always popular.

Not a baker? How about a melt and mix slice? Checkout www.kidspot.com.au for easy last minute cake stall recipes. Most cakes can be frozen ahead of time and iced just before delivery.

How to package baked goods

Pretty packaging helps sell cakes!

- Cellophane wrapping and bags with a pretty ribbon.
- Itemise the ingredients used otherwise we cannot sell them.

If you are unable to package your cakes bring them in on Friday or Saturday and we will package them. If you need your container back please label it with your child's name and class.

What not to do

DO NOT USE FRESH CREAM, SOURCREAM, or items that need to be kept in the fridge. The cake stall is outside and not refrigerated.

Where to drop off cakes, biscuits etc?

Please drop all cakes to the Monkey Meeting Room (off the main corridor). These can be dropped off on Friday afternoon after school or on Saturday morning of the fete.

Thank you for your help! ☐

Kind regards
The Cake Stall parents
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