

Friday 27th February 2026

Dear Parents/Carers

We are excited to be holding our upcoming school 'Bake a Cake' competition and look forward to seeing all the wonderful creations our families will kindly make!

To ensure the safety and inclusivity of all our pupils, particularly those with food allergies or dietary requirements, **all cakes and baked goods must be clearly labelled with a full list of ingredients used**. This will allow us to display ingredient information alongside each item and help prevent any risk of allergen exposure or cross-contamination.

If you are taking part in this event please ensure that:

- Cakes are delivered directly to the **school office**, where they will be stored safely until the sale.
- All items are **securely wrapped** before being brought into school.
- A **complete list of ingredients** is clearly written and attached to the packaging.

Unfortunately, for health and safety reasons, we will not be able to accept any cakes that are not securely wrapped or that do not include a full ingredients list.

Here are some allergen free recipes, if you wish to use any:

VEGAN BROWNIES

Ingredients

- 240g wheat free all-purpose flour
- 400g granulated white sugar
- 75g unsweetened cocoa powder, sifted
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup hot water or coffee
- 175ml vegetable oil
- 2 tsp vanilla extract

This recipe is free from the top 14 allergens

Method

- 1 Preheat oven to 175°C and line a 9x13 inch tin with baking paper.
- 2 Whisk flour, sugar, cocoa powder, baking powder, and salt together in a large bowl until combined.
- 3 Pour in water (or coffee), vegetable oil, and vanilla; mix until well-blended. Spread batter evenly in the prepared baking tin.
- 4 Bake in the preheated oven until the top is no longer shiny and the centre feels just set when gently pressed, about 30 minutes.
- 5 Let it cool for at least 10 minutes before cutting into 15 squares. Enjoy!

Remember to check that the chocolate and cocoa powder is nut free. This includes checking precautionary 'may contain' labelling.

FLAPJACKS

Ingredients

- 400g oats (see 'may contain' note)
- 100g raisins (see 'may contain' note)
- 200g dairy & soya free butter
- 150g demerara sugar
- 4 tbsp golden syrup



Method

- 1 Preheat oven to 170°C and oil a 20cm square tin.
- 2 Melt the butter. Add the sugar and golden syrup and bring to the boil so that it is all melted and combined. Remove from heat.
- 3 Add the oats and raisins and mix well. Pour the mixture into your tin and bake for 20 minutes (or until golden brown).
- 4 Leave to cool completely before turning out and cutting into squares.

We greatly appreciate your support in helping us make this event enjoyable and safe for everyone in our school community.

Thank you in advance for your cooperation and generosity.

Mrs Simm

BELONG BELIEVE ACHIEVE

Love one another; as I have loved you, that ye also love one another. John 13: 34-35

RESPECT-KINDNESS-GENEROSITY-TRUST-PATIENCE-PEACE-TRUTH-UNDERSTANDING-LOVE-JOY