Dear Students, Parents and Caregivers,

As you may be aware the school PTA are fundraising to provide resources and activities to support the needs of the school. One way we thought we could do this, is with a PTA led Bake Sale that will be held once a term during morning tea and each syndicate in the school will take turns to provide the baking for this sale. That means that each year group will only have to do it once a year. The aim of doing this bake sale is also to involve the children in the fundraising process by including them in the baking and then as our target audience, the purchasers (along with the school staff of course)!

The Bake Sale dates for 2017 are:

T1: Tuesday, April 4, Yrs 7&8

T2: Tuesday, June 13, Yrs 5&6

T3: Tuesday, Sept 19, Yrs, 3&4

T4: Tuesday, Nov 21, Yrs, 1&2

We are asking that each child brings in a batch (6-12) of baking on the date listed. Ideally we would like cupcakes to be made for the bake sale as children have fun icing and decorating them, no two batches are the created the same, the flavour choice is unlimited, they are popular and are good value for the price ($2). If you are unable to make cupcakes then a slice (please do not cut it – this will be done at school) or biscuits are fine. Please keep in mind that we would like to sell the baking for $2 each so if biscuits are made they would need to be of a substantial size.

As this is being held midweek, we aware that for some family’s time is precious and sometimes there is little time spare for baking on the weekdays. If this is the case for you cupcakes can be made ahead, frozen and then defrosted and decorated the day before the sale. If you do find that you are unable to contribute on the day, please consider making a gold coin donation instead.

Tips for cupcake making and decorating:

Please use a standard (not mini) 12 hole muffin tray, each muffin hole is approximately 7cm in diameter. Line each hole with a cupcake wrapper. These can be found in the supermarket, $2 shops and craft stores such as Spotlight and Look Sharp.

It is best to keep to simple flavours that children like such as vanilla, chocolate or banana but if you have a family recipe that is a hit we would love to see it! Recipes can be found on the internet (Pinterest has a huge selection), Edmonds cookbook and our very own “Parnell Pantry” Cookbook (page 86) have tried and tested recipes. If baking is not your skill or time is short then the supermarket has a huge selection of packaged cupcake mixtures.

Don’t hold back on the decorating. Remember who your target market is - use sprinkles, sweets anything you think a child may like.

With the new Health and Safety reform please keep in mind all basic food hygiene rules when making and preparing the baking. Check expiry dates of products used, remember regular hand washing and storage of the finished product. Further information can be found here:

http://www.foodsafety.govt.nz/elibrary/consumer/food\_safety\_tips\_selling.pdf

Allergies:

We would like to have a table of baking that can cater for the numerous children at the school with allergies or food sensitivities. If you have experience in making cupcakes or producing baking that is gluten, nut, dairy or egg free please do so. We don’t want to leave this group of children out. Please label clearly the ingredients used in this baking and bring to school in a sealed container. We will assume all baking unless labelled as such, to contain allergens.

Finally, please bring baking to the hall in the morning before school on the day of the bake sale. If you would like your container returned please label it clearly with your child’s name and room number. Thank you so much for your contribution to this worthwhile effort. We can’t do this without you.

The PTA Bake Sale Team - Sarah, Lucy and Piria