



120th BIRTHDAY CAKE COMPETITION



Everyone is invited to enter this competition. There will be 3 age categories - Under 14, 14-19 and 19+. We are expecting enough entries from each form so that every member of the school can enjoy a piece of cake!

You should follow the recipe given on this sheet for the cake. The decoration will be up to you!

We shall be inviting a member of the Old Girls' Association to judge the entries.

CAKE RECIPE

200g SR flour (white)

200g caster sugar

200g soft/tub margarine

4 medium sized eggs

1. Place all ingredients in a mixing bowl and beat using a wooden spoon/hand held electric mixer until evenly mixed, light and fluffy
2. Divide mixture between 2 x 18cm diameter cake tins that have been greased and lined. Carefully smooth down surface
3. Bake at 180'C/Gas 4 for 25-30 minutes until golden brown and springy to the touch
4. Turn onto a cooling wire and leave to cool completely before decorating

DECORATING

The 2 cakes should be sandwiched together with jam prior to decorating

You are expected to decorate the cake in a way that is appropriate to celebrating 120 years of the High School

Cakes (clearly labelled stating category of entry) should be brought to school for judging on FRIDAY 2ND MAY AND SHOULD BE DELIVERED TO THE HALL BY 8.30

Viewing will be between 8.45 and 9.20

Judging will start at 9.30

Cakes will be eaten at break

GOOD LUCK