



## *Great British Bake Off!*

**Monday 8<sup>th</sup> May, 13.00 – 16.00.**

St Andrew's Church Hall, Hornchurch.

### **Bakers**

Thank you so much for signing up to bake for our little bake-off.

It's super simple... Just have a read through this guidance sheet and return this page so we can gauge numbers for the day.

Please bring food in a suitable covered container. Don't worry if it's your favorite Tupperware, as we'll make sure it gets returned to you at the end.

If you could also bring a cake slice that would be great, but we'll have a few spare if you can't. Please aim to drop off your baking items between 12.45 and 13.15.

There's plenty of parking and a drop-off bay directly outside the hall for those with limited mobility or heavy items.

We're hoping for a great turnout on the day, so please spread the word to friends and family.

Children welcome. No dogs, please.

And remember it's all just for fun and all funds raised go directly to helping our local elderly residents.

If you're entering more than one item, please complete a separate form for each.

<b>Baker name</b>	
<b>Mobile number</b>	
<b>Cake name</b>	
<b>Description</b>	
<b>Ingredients/Allergens</b>	

Please read the following guidelines for the safe production of food for consumption at a community event. Please sign below to confirm acknowledgement.

<b>Print name</b>	
<b>Signed</b>	
<b>Dated</b>	

Once completed please return this form to [contact@communi-teacircle.org](mailto:contact@communi-teacircle.org)

# CAKE SALE SAFETY TIPS

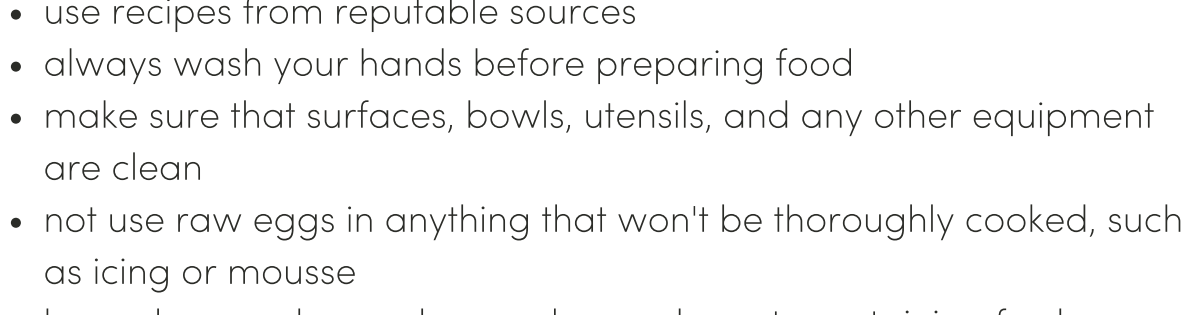


You can serve home-made cakes at community events. They should be safe to eat, as long as the people who make them follow good food hygiene advice and the cakes are stored and transported safely.


## MAKING AND TRANSPORTING CAKES



When you make a cake at home, you must:

- use recipes from reputable sources
  - always wash your hands before preparing food
  - make sure that surfaces, bowls, utensils, and any other equipment are clean
  - not use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
  - keep cheesecakes and any cakes or desserts containing fresh cream in the fridge, and
  - store cakes in a clean, sealable container, away from raw foods.
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On the day, when you bring in cakes from home or run the stall, you must:

- transport cakes in a clean, sealable container
  - make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than four hours, and
  - when handling cakes use tongs or a cake slice.
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## STORING CAKES

You can keep cakes and baked goods with high sugar content in:

- Airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- The fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream, added after baking, should not be left at room temperature but must be stored chilled (in the fridge) and eaten within the shelf-life of the added product.

There are some types of icing such as ganache and buttercream that can be kept outside the fridge but it's best to store them somewhere cool and dry. Check the guidelines for storage of the particular icing product you will be using.















## ALLERGEN INFORMATION

Occasional charity cake sales do not require to be registered as a food business. Because of this, you aren't required to provide information for consumers about allergens present in the food on your stall. However, the FSA recommends that you do so as best practice. If you have not made the snacks - and have not been given a list by the person who did make them - do not guess if someone asks you about the ingredients.

This label lists the 14 most common allergens. If you choose to list the allergens in your cakes, make sure the person baking accurately completes an allergen label for each cake that they make. You may also choose to display the poster advising people with allergies or intolerances to speak with you before buying a cake.

Cake:.....

Baker:.....

 Celery <input type="checkbox"/>	 Cereals containing gluten** <input type="checkbox"/>	 Crustaceans <input type="checkbox"/>	 Eggs <input type="checkbox"/>	 Fish <input type="checkbox"/>
 Lupin <input type="checkbox"/>	 Milk <input type="checkbox"/>	 Molluscs <input type="checkbox"/>	 Mustard <input type="checkbox"/>	 Nuts* <input type="checkbox"/>
 Peanuts <input type="checkbox"/>	 Sesame seeds <input type="checkbox"/>	 Soya <input type="checkbox"/>	 Sulphur dioxide <input type="checkbox"/>	<b>TICK THE ALLERGENS WHICH ARE IN THE DISH</b> <input checked="" type="checkbox"/>

Please complete and bring with your item. We'll have spares on the day if you don't have a printer.