

Gala 2011 Cakes and Sweets Newsletter

Thanks to all the parents, friends and children who have kindly offered to make sweets and cakes at this year's Gala. These donations should be dropped off at school (they will be going in the boardroom) on **Friday or Saturday**. However, Sunday morning would also be fine, if you can't manage to get them to school any earlier. We have included some recipes for you below, just in case you are short of ideas. Again, thanks so much for your help, from all **at PTA**.

Quick Chocolate Cake

2 Cups sugar
2 Eggs
2 Teaspoons baking soda
1 ½ Teaspoon vanilla essence
1 Cup strong black coffee
1 Cup sour cream or yoghurt
¾ Cup cocoa
200 Grams melted butter or oil
¼ Teaspoon salt
3 Cups self raising flour

Put all ingredients in a food processor for 1 minute. Bake at 160 degrees for 30-40 mins. Makes 1 large or 2 small cakes, 1/2 mixture makes regular size cake.

THE BEST chocolate brownies

You will need:
200g butter
½ cup cocoa
2 cups brown sugar
1 tsp vanilla essence
1 cup plain flour
2 eggs

Put butter and cocoa in a big pan – melt gently. Don't boil it! Add sugar and vanilla and stir it really well. Take off the heat. Sift in the flour. Stir it in. Add the eggs, and beat them in really well. Spread evenly in a tin and bake at 180deg for 20-25 mins. When cool, you can ice with chocolate icing, or simply sift icing sugar over the top.

Easy Coconut Ice

4 Cups Chelsea Icing Sugar
100g Butter
1/4 Cup Milk
1 teaspoon Vanilla Essence
1 1/2 Cups Shredded Coconut
2 Drops Red Food Colouring

Place **icing sugar**, butter & milk into a two litre glass or microwave safe jug. Microwave on high power for 3-4 minutes, until mixture has melted. Add vanilla essence & coconut, beat until thick.

Divide mixture in half. Add food colouring to one half, stirring into the mixture. Press into a well greased loaf tin. Allow to cool slightly, then press in the other half. Store in fridge until coconut ice sets hard.

Easy Rocky Road

2 cups semisweet chocolate or 2 cups milk chocolate chips
1 (14 ounce) sweetened condensed milk
1 teaspoon vanilla extract
3 cups miniature marshmallows (can replace 1 cup with glazed cherries or bits of caramel)
1 1/2 cups chopped nuts (walnuts, pecans, peanuts, macadamias or cashews and toasted is best)

Line 8x12 inch baking pan with baking paper. Melt choc chips and sweetened condensed milk in large, uncovered, microwave-safe bowl on HIGH for 1 minute. Stir in vanilla extract. Fold in marshmallows and nuts.

Press mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove paper. Cut into pieces.