

March 2025
Mrs Morgan



Wow!



CAFOD Bake-off and Maths Reasoning

CAFOD Fundraising

The children in Carpenters class enjoyed making Vegan Fridge cakes to support the schools fundraising event for CAFOD.



Maths Reasoning

The children were able to make links between the bake-off activity and the work they had been doing in the measure unit in maths. The cooking activity provided hands on experience for weighing using grams and ensuring that ingredients were measured correctly.



The children demonstrated excellent team work and perseverance skills as they followed the instructions to complete the task.



Wow! amazing cooking and reasoning skills Carpenters Class.

Vegan Fridge Cake



Ingredients

- 100g vegan chocolate
- 50g vegan margarine
- 3tbsp or 50ml golden syrup
- 60g crumbled vegan digestive biscuits
- 60g Rice Krispies (puffed rice cereal)
- 50g raisins

Instructions

- Put the biscuits into a plastic bag and crush with a rolling pin.
- Prepare an oven tray (approx. 20cm/8inch).
- Break the chocolate into small chunks and place into a microwavable bowl.
- Melt the chocolate in the microwave for 30-40 seconds then stir to melt any remaining lumps
- Stir in the crushed biscuits, Rice Krispies and raisins.
- Spoon the mixture into your prepared tin and press down
- Chill for 2 hours. Cut and serve.