

**The ‘Friends of Wrenbury School’ Presents**

**The Great ‘Wrenbury’ Bake Off**

**Sunday 22nd March 2015 - St. Margaret’s Village Hall, Wrenbury**

**Classes and Categories**

**Children’s Cupcake Challenge - Easter Theme**

Open to all budding cake enthusiasts under the age of 16. There will be three age group categories.

Under 7’s

7 to 12 years

Teen Section 13 to 16

The entry must consist of six identical cupcakes and will be judged on the following:

* Appearance – are they well presented?
* Creativity – How well has the theme been interpreted?
* Taste and Texture – do they taste good?

**Adult categories**

**Scones**

Sweet or savoury, fruit or cheese or any other flavour you might like to try! They will be judged on taste, texture and appearance.

**Traditional Cake**

This can be a Victoria Sponge, Lemon Cake, Carrot Cake or any other flavour but it must be a 8 inch (20cm) round cake. They will be judged on taste, texture and appearance.

**The Pie Challenge**

This category is for local businesses and professionals. The entries must be homemade, individual pie of any flavour of filling with a shortcrust pastry.

**Go Mad & Be Creative**

**EXTRA CAKES FOR THE AFTERNOON CAKE SALE WOULD BE GRATEFULLY RECEIVED!**

 **ENTRY FORM**  

**The Great ‘Wrenbury’ Bake Off** - **Sunday 22nd March 2015**

**NAME ……………………………………………………………………………………**

**ADDRESS ……………………………………………………………………………………**

 **……………………………………………………………………………………**

**EMAIL** **…………………………………………………………………………………….**

**CONTACT TEL ……………………………………………………………………………………**

**Please tick which age category you are entering**

**0-7 7-12 13-16 Adult**

**£1.00 £1.00 £1.00 £2.00**

**ADULTS – Please tick which category/categories your are entering**

**8” Sponge Scones Professional Go mad &**

 **Pie Section be creative! (£5.00 fee)**

**Please return your entry form via School Reception or Email.**

**All fees are payable when entries are delivered on morning of the event.**

All proceeds from the The Great ‘Wrenbury’ Bake Off will go to ‘Friends of Wrenbury School’

1. All entries are to be home produced. Preserves used in entries (i.e Victoria Sandwich etc) may be shop bought or home-made
2. All classes are open to all public not just residents of Wrenbury or families linked to Wrenbury School
3. Registration for entries to be submitted before close of business on
4. Entry/registration forms must be submitted to
5. An entry is payable when participants bring their exhibits. Entries maybe refused entry with accompanying fee
6. Exhibitors may enter each category, but only once. This excludes the Pie Challenge as this is for professionals/businesses.
7. All entries must be presented at St. Maragaret’s Village Hall Wrenbury, between 11am and 12noon on the 22nd March.
8. All entries must be in a named sealed container which will be returned following the event.
9. The Judge’s decision is FINAL
10. Entrants must agree that all entries are donated for sale at the afternoon tea/cake sale later in the event.