

# THE GREAT BONFIRE



tiffin



# BAKE OFF

Baking tiffin for our Bonfire and Fireworks night is a long standing St Peter's tradition. This year we are raising the game by making it into a competition—with prizes! There will be three categories you can enter your Tiffin into:

**Traditional**—the St Peter's Recipe is on the back.

**Contemporary**—a modern twist to an old recipe.

**Most decorative**—speaks for itself—your imagination is the on-

To enter your tiffin and be eligible to win one of the amazing prizes, you must drop it off to school by **12pm on Saturday 9th November at the latest** so we can judge it before the Bonfire celebrations begin. (School will be open all morning to drop off entries or bring it on the Friday before). We will happily take tiffin or any other cake donations in the evening but you won't be able to be entered into the competition.

**Don't forget to label your tiffin with your name, contact details and the category you want to enter.**

**READY STEADY BAKE.....!**

# Traditional St Peter's Primary School Tiffin

St Peter's Tiffin is a long standing tradition on Bonfire night. The recipe is very simple and the result is simply delicious.

## Ingredients

- 1 lb Digestive Biscuits
- 8 oz Butter or Margarine
- 4 Dessert Spoons Sugar
- 4 Dessert Spoons Syrup
- 2 oz Cocoa or Drinking Chocolate
- 1 Large Packet of Cooking Chocolate

## Method

Place the biscuits in a bag and crush with a rolling pin.

Melt the butter/margarine in a pan with the syrup, sugar and cocoa/drinking chocolate.

When the mixture is completely dissolved, add the crushed biscuits and mix well.

Pour the mixture into a baking tray, smooth down and leave to cool.

When the base has cooled, melt the chocolate and pour over the top.

When the chocolate has cooled and hardened, cut into squares.

Happy Baking!



Advanced tickets for our Bonfire and Fireworks Display on Saturday 9th November are still available until Friday 8th November. Scan the QR code to be directed to our online ticketing site or go to <https://tinyurl.com/y634dt68>