

25<sup>th</sup> May 2022

Dear Parent/Carer,

Key Stage 3 Food and Nutrition Cookery lessons in the summer term

Your son or daughter in 9A2, will be making a baked fruit crumble on Wednesday 8<sup>th</sup> June.

Ingredients:

- 200g Plain flour
- 50g Sugar
- 100g Butter or block margarine (Not spreadable)
- 50g oats (School will provide)
- 400 grams of fresh fruit. It can be one type only or a combination. Suitable fruits include Bramley apples (large cooking apples), pears, strawberries, peaches, plums, apricots.
- Remember an **oven proof container** to cook your crumble in and to take it home. It can be heat proof glass or metal or a foil container.

Please could you also provide either a hessian or reinforced supermarket bag, plus a named container with a lid such as a sweets tin, ice cream tub or a Tupperware style container. School does not have any spare containers.

If you have queries regarding any ingredients, please do not hesitate to contact me.

Thank you so much for your support with this.

Yours sincerely

Mrs C Syer

Teacher of Food & Nutrition and D&T