



CALL OUT FOR VOLUNTEERS AND DONATIONS OF HOMEMADE BAKED GOODS AND SNACKS!

The Mother's Day stall gives students the opportunity to purchase a special gift for the special women in their lives! This is a Glenhuntly Parents Association (GPA) fundraising event, the money raised will go directly back into the school.

The Mother's Day stall is such a highlight for the children and we need your help to make it happen.

Please consider volunteering in the following ways:

- 1. Donating homemade sweet treats and snacks by 9am Friday 12th May**
- 2. Helping with sorting and set up on Thursday 11th May from 1:30pm**
- 3. Volunteering an hour or two to help run the stall on Friday 12th May, from 9:30am**

What do your children need to do?

They need to bring along some money on Friday 12th May so that they can have fun purchasing some great presents for their mums, step mums, significant females & grandmas! **Prices start at \$4.**

VOLUNTEERING

Please sign up here: <https://signup.com/go/EZtTivh> and report to the office just before your shift.

DONATING SWEET TREATS AND SNACKS

Collect cellophane bags from the office and fill these with home-made items (such as indian snacks, chocolate balls, biscuits, fudge or rocky road)

- Labelling ingredients: include information in each bag (or inside your named container) about what you have made, the ingredients you used, when it was made and who made it.

Labels will be available from the office.

- **PLEASE, NO FRESH CREAM OR CUSTARD.**

- Deliver donations to the office by 9am Friday 12th May.
- Name all containers that you wish to be returned to you

PLEASE TURN OVER FOR RECIPE IDEAS!

LEMON SLICE

source:

<https://nuttelex.com/recipes/buttery-lemon-slice/>

Ingredients

BASE

1 packet 250g Arnotts Nice biscuits

1 packet 150g Lemon flavoured biscuits
crushed

300g coconut condensed milk

1 1/2 cups desiccated coconut

300 g margarine

2 lemons (fine zest & juice)

LEMON ICING

2 cups icing sugar (add more if not firm)

30 g margarine

2 lemon (zest & juice)

desiccated coconut for dusting the top of the
Icing

Method

1. Melt the margarine & condensed coconut milk together. DO NOT BURN.
2. Add both packets of crushed biscuits, lemon zest & desiccated coconut & mix together really well.
3. Line baking tray with silicone paper
4. Press filling into the baking tray & smooth / even the top
5. Refrigerate
6. Make lemon icing & cover the top (see instructions for how to make icing)

HOW TO MAKE THE ICING

1. Beat the margarine & lemon zest together
2. Gradually add the lemon juice

3. Fold in the icing sugar - make sure it is stiff
4. Spread the icing over the slice & make sure it is evenly spread.
5. Dust with lots of desiccated coconut & leave overnight in the fridge
6. When removing the silicone paper, gently lift slice out onto a board & lay the paper flat before cutting into fingers or squares

CHOCOLATE BALLS

Source: <https://www.cadbury.com.au/yum-yum-balls>

Ingredients

2 cups crushed plain biscuits

1 cup desiccated coconut

2 tablespoons CADBURY BOURNVILLE Cocoa
400g condensed milk

1 -1 ½ cups desiccated coconut, extra, for
rolling

Method

1. Mix all the ingredients together thoroughly.
2. Shape 2 teaspoon amounts into balls and roll in extra coconut.
3. Chill for 30 minutes. Store, refrigerated, in an airtight container until required.

OTHER IDEAS

SHAKARPARA

<https://www.vegrecipesofindia.com/shakkarpara-recipe-shakkarpara-recipe/>

MURUKKU

<https://www.vegrecipesofindia.com/murukku-recipe/>

ROCKY ROAD CRUNCH BARS

<https://www.nigella.com/recipes/rocky-road-crunch-bars>

VANILLA FUDGE

<https://www.nigella.com/recipes/vanilla-fudge>