



Executive Headteacher Mrs C Adams
Headteacher Mr M Cunniffe
northbrookpa.org

Friday 10th November

Dear Parents

Children in Need – Friday 17th November

On Friday 17th November we will be inviting all children to attend in non-uniform and to wear something yellow/spotty or their Pudsey merchandise for Children in Need. There is no need to go out and buy the Pudsey Merchandise but if you want to or already have it, then you can wear it to school.

Please do not feel obligated to donate, but if you are able to, we are asking for a voluntary donation of £1 per child to help us raise funds for a great cause. Along with many other schools across the country, we will be helping to change the lives of thousands of children in local communities across the UK. During the day, we will all be joining together to complete the 'Joe Wicks 1000 Bearpees Challenge'.

Throughout the week, as we take part in Anti-Bullying week, we will be considering our own mental health and wellbeing, and we will be taking part in activities that will help us to consider how working together we can make other people's lives better. From speaking to the Year 6 Leadership team, they have suggested that we host an additional 'NPA big cake sale', as we have done for Red Nose Day. They think it would be a simple but effective way to raise money to help others. Through a bit of research, we know that the celebrities Fearne & Rosie have created some JAM-tastic recipes to inspire your fundraising.

The link below can take you to some simple recipes you may choose to try. [Fearne and Rosie - BBC Children in Need](#). We would welcome home made cakes or treats or alternatively bought items, so we can then hold a cake sale from 3:20pm on Friday in the school hall. Cakes would need to be brought into school in the morning of Friday 17th November.

Next week we will hold assemblies in school and send further information through Seesaw, so all our children and parents know what they have to do to help us have a successful event! As always, any questions or queries please do not hesitate to contact us at school.

Yours faithfully,

M Cunniffe

Mr M Cunniffe
Headteacher



An Endeavour Learning Trust School
Registered in England
Company Registration Number 7848372
VAT Registration Number 125718416

☎ 01772 421599

✉ enquiries@northbrookpa.org

📍 Bannister Drive, Leyland, Lancashire, PR25 2GB



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PUDSEY'S JAM TARTS

Total cost: £3.10 Per portion: 78p

Everyone loves classic Jam Tart. It's easy to make,
easy to bake and easy to eat of course!

This is a great one for you to get creative with, check out the
Top Tip below... we'd love you to share your creations with us!

You will need:

1 sheet of ready rolled
short crust pastry
12 tsp of jam



Let's get jamming:

Makes 12 small/6 large

Step 1

First, turn the oven to 180 degrees (fan).

Step 2

Roll out the pastry.

Step 3

Use an upside down cup or cookie cutter, cut out 12 small circles and add them to a greased mini muffin tray, pushing them into the corners and edges until they form little cups.

Step 4

Dollop a teaspoon of jam into the centre of each one.

Top tip:

You could use the leftover pastry and a knife to create little Pudsey bear heads and pop one on top of each tart. How else could you decorate?

Step 5

Finally, place them in the oven for 20 minutes.

Step 6

Then remove, leave to cool before popping them out for later.

BEAR-ILLIANT IDEA!

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CHILDREN
IN NEED

*Fearne
Rosie*



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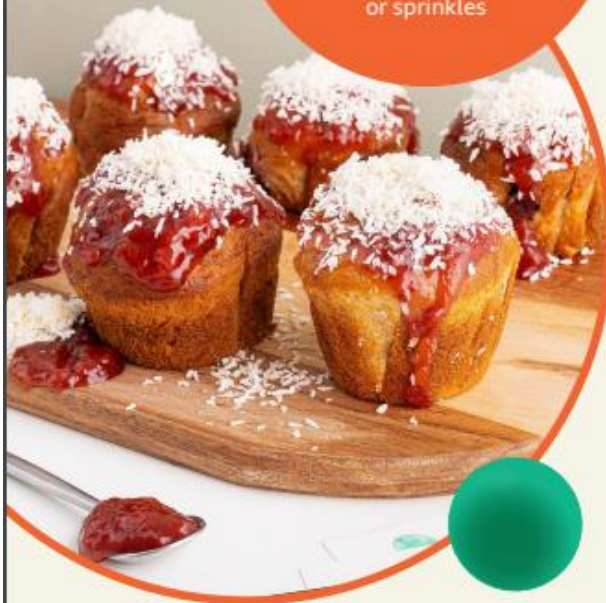
PUDSEY'S STRAWBERRY JAM CUPCAKES

Total cost: £3.30 Per portion: 55p

Pudsey's favourite Strawberry Jam Cupcakes are
Bake Sale ready and perfect for a picnic!

You will need:

120g softened butter
120g caster sugar
120g sieved self raising flour
2 eggs
1 tsp vanilla extract
6 tbsp strawberry jam
6 tsp desiccated coconut
or sprinkles



Let's get jamming:

Makes 6

Step 1

First, turn the oven 160 degrees (fan).

Step 2

In a large bowl mix the butter, sugar and eggs together.

Step 3

Next add the flour and vanilla extract and whisk together.

Step 4

Divide the mixture between 6 large cupcake cases.

Step 5

Bake for 15 minutes.

Step 6

Remove and place them on a cooling rack.

Step 7

Once cool, add a dollop of strawberry jam onto the top of each one followed by a sprinkle of desiccated coconut.

SPOTACULAR!



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STRAWBERRY BLISS BALLS

Total cost: £1.50 Per portion: 13p

Super simple **NO BAKE** Bliss Balls. Stack in a pyramid or arrange as a grid. So much maths to **SPOT** in these little balls. Pudsey thinks they're jamtastic!

You will need:

- 1 and ½ cups of porridge oats (120g)
- ½ a cup of jam (120g)
- 1 large banana
- 1 handful of sprinkles

Let's get jamming:

Makes 12

Step 1

In a large bowl add the oats, jam and banana. You could use a rolling pin, spoons or your fingers to mix thoroughly.

Step 2

Next (with wet hands!) Roll the mixture into golf-ball sized balls.

Step 3

Place the sprinkles in a bowl and one by one, roll the balls in the sprinkles until covered all over.

ENJOY!



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