

Darnhall Primary School
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Assistant Headteacher: Natasha Mulholland B.A Hons

28th June 2022



Darnhall Show

Court House Farm

Saturday 9th July

Dear Parents and Carers,

As part of the Darnhall community, we love seeing our children enter the Darnhall Show, which is back this year! If you would like your child to enter, please see the classes below.

All entries need to be handed in at school clearly labelled at the Main Office on Friday 8th July.

4-8 Years Old

- Lego model – own design
- Painted paper plate – no larger than 23cm
- Animal made out of vegetables

9 – 12 Years Old

- Model made from recycled material
- 3 Jammy biscuits (Adult help may be needed, see set recipe)
- Photo of a flower

Kind regards

Sarah Tomlinson
Headteacher



Jammy Biscuits Set Recipe

250g butter, softened
150g icing sugar
1 Large egg, separated
375g plain flour
Granulated sugar for sprinkling
200g buttercream flavour frosting (optional)
100g seedless raspberry jam

1. Beat together the butter and icing sugar until light and fluffy, (electric whisk can be used). Beat in the egg yolk followed by half the flour.
2. Add the remaining flour, mix with hands, then knead lightly until smooth. Wrap in clingfilm and leave to rest in a cool place but not the fridge, for about 30 minutes.
3. Heat the oven to 190°C / 170°F / Gas 5. Roll out half the dough to about 3mm thick and using a 6cm fluted cutter stamp out 20 rounds. Place on non-stick baking trays and bake for 8-10 minutes until the edges are just beginning to turn brown. Cool on a wire rack.
4. Roll out the remaining dough and stamp out 20 more rounds. Cut a 2cm shape in the middle using a cutter or skewer (e.g. heart, diamond, round).
5. Lightly beat the egg white until frothy, brush over each biscuit and sprinkle generously with sugar. Bake and cool as before.
6. Spread a little buttercream frosting over each whole biscuit (optional). Place one teaspoon of jam in the centre and cover with a sugar-crusted biscuit pushing down gently so the jam fills the heart shape.

