



Date: Tuesday 12th November

## Children in Need

Dear parents and carers,

Join us on Friday 15<sup>th</sup> November for a day of excitement, making life lighter and fundraising for Children in Need. By taking part, you can support disadvantaged children and young people across the UK.

We will be taking part in lots of fundraising activities, and this is where we need your help! You can help us make a memorable event that raises as much money as possible by supporting the activities in our school. Activities that will be taking part during the day (and week!) are:

- **Dress up for Children in Need.** We would love to see you dressed up as your favourite superhero! Alternatively, you could wear something spotty, something yellow like Pudsy or your favourite fancy dress outfit. Whatever you choose, wear something that will make your whole school smile.
- **Cake Sale afterschool** – We would love for donations to be taken to the school office on the morning of Friday 15<sup>th</sup> ready for a cake sale after school in the year 3/4 outside area (cash only). Children in Need themed recipes are attached to this letter if you wish to try something new.

We know that times are really tough for everyone right now, but every penny raised helps BBC Children in Need make a difference to children and young people who need it most right now.

To pay your donations please go to our Just Giving page:

[https://www.justgiving.com/page/southbroom-st-james-academy-1731346359175?utm\\_medium=fundraising&utm\\_content=page%2Fsouthbroom-st-james-academy-1731346359175&utm\\_source=copyLink&utm\\_campaign=pfp-share](https://www.justgiving.com/page/southbroom-st-james-academy-1731346359175?utm_medium=fundraising&utm_content=page%2Fsouthbroom-st-james-academy-1731346359175&utm_source=copyLink&utm_campaign=pfp-share)

Let's make a big difference to the lives of children across the UK by lightening the load that many children are currently carrying.

Thank you for your continued support.

Yours sincerely,

*F Harris*

Miss Harris





Southbroom  
St James Academy

'We belong, we believe, we flourish.'



01380 723232

[admin@southbroomstjames.dsat.org.uk](mailto:admin@southbroomstjames.dsat.org.uk)

[www.southbroomstjames.dsat.org.uk](http://www.southbroomstjames.dsat.org.uk)



@southbroomstjamesacademy

## PUDSEY'S NO BAKE BITES

A quick and simple no-bake snack!



**You will need:**  
1 and half cups of porridge oats (120g)  
Half a cup of jam (120g)  
1 large banana  
1 handful of sprinkles

**STRAWBERRY FLAVOUR**  
Total cost: £1.50 | Cost per serving: 13p

**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!**

**BLACKCURRANT, LEMON AND COCONUT**  
Total cost: £1.91 | Cost per serving: 24p

**Let's get jamming:**  
**Makes 8**  
**Step 1**  
Simply combine the desiccated coconut, the jam and half the juice and zest of a lemon.  
**Step 2**  
Mix it all together and roll into balls - and that's it!

**ENJOY!**



**You will need:**  
1 cup of desiccated coconut  
4 tbsp of blackcurrant jam  
Half a lemon

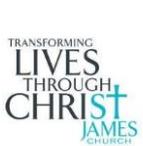


CHILDREN  
IN NEED



Fearn  
& Rosie

© BBC 2020. Pup, Chilly and Pudsey are registered trademarks of BBC Children in Need and Pudsey Bear are trade marks of the BBC and are used under licence.





## 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.



**ENJOY!**