

Home Bakers Guide: from the Food Standards Agency

<https://www.food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events#cakes>

Home Bakers: a BIG 'Thank you'!

Thank you for offering to bake for a church event!

Cupcakes, muffins, donuts, shortbread, tray bakes, brownies, banana bread, rock cakes, flapjack, pastries, Victoria sandwich, etc. etc. are all very welcome!



Your help is invaluable and reflects the best of Christian hospitality, thank you

Making and transporting cakes

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands thoroughly before preparing food
- make sure that surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything, such as icing or mousse
- keep any cakes containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods
- please can you list ingredients used in your cake
- no nuts, no alcohol, no raw egg

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that any cakes containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- when handling cakes use tongs or a cake slice

Storing cakes

You can keep cakes and baked goods with high sugar content in:

- airtight containers - this will prevent mould growth through absorption of moisture from the atmosphere
- the fridge - cakes will last for longer, but their quality may be affected

Any cakes with high moisture additions, such as cream added after baking, should not be left at room temperature. They must be stored chilled (in the fridge) and eaten within the use-by date of the added product.

Delivery

Please bring cakes on the day to St Michael's Hall before 10.00am

Thank you and Happy Baking!!