

4.2. PRIMÊRE SKOOL GEBAK BAKING PRIMARY SCHOOL

KOÖRDINEERDER | COORDINATOR: Elize Harbron | 083 279 1730

SLUITINGSDATUM VIR INSKRYWINGS | WOENSDAG | 18 MAART 2026
CLOSING DATE FOR ENTRIES | WEDNESDAY | 18 MARCH 2026

- ** Vertoonstukke sal SLEGS tussen 07:30 en 08:30 op Dinsdag, 21 April 2026 in die Kreatiewe Handwerk Saal ontvang word.
- ** **Showpieces will ONLY be Received at the Creative Crafts Hall on Tuesday, 21 April 2026 between 07:30 and 08:30.**

Toegang vanaf hek 1 en uitgang vanaf hek 5.
Access from gate 1 and exit from gate 5.

Verwydering van artikels, Dinsdag, 5 Mei 2026 vanaf 16:30 tot 17:30.
Removal of articles, Tuesday, 5 May 2026 from 16:30 to 17:30.

Inskrywingsfooi | R15 per inskrywing
Entry Fee | R15 per entry

Pryse | 1ste plek - R50.00
2de plek - R25.00
Kontant pryse
Trofees

**Prizes | 1st place - R50.00
2nd place - R25.00
Cash prizes
Trophies**

*Bake the world a
better place. ”*

BLOND AMSTERDAM



Vervolg op bl 27 | **Continues on page 27**

ALGEMENE INLIGTING | GENERAL INFORMATION

- Skryf asseblief elke klas op 'n aparte inskrywingsvorm, bv. klas 326 op 'n vorm, klas 327 op 'n vorm, klas 328 op 'n vorm, ens. Fotostate is toelaatbaar. **Please write each class on a separate entry form, e.g. class 326 on a form, class 327 on a form, class 328 on a form, etc. Photo copies may be used.**
- Voltooi elke inskrywingsvorm volledig asseblief met die skool se naam, 'n selfoon nommer en alle ander inligting wat gevra mag word. **Please write all the information requested and the schools name and a cellphone number on every form.**
- Vertonerkaartjies word saam met die inskrywingsvorm gestuur. Dit moet asseblief netjies en korrek geskryf word en stewig aan die vertoonstuk geheg word. **Labels will be send together with the entry forms and have to be completed neatly and correctly and attached sturdy to the showpiece.**
- Inskrywings moet in versierde botteltjies met deksel ingehandig word. **Use decorated bottles with a lid for entries.**
- Inskrywings word beperk tot ses per graad – hou asseblief by hierdie reël. **No more than six entries per grade – please keep to this rule.**
- Name van leerders moet asseblief in drukskrif op inskrywingsvorms geskryf word sodat dit duidelik leesbaar is. **Please print names of learners in block letters on entry forms.**
- Slegs Gebak word beoordeel – ekstra punte mag toegeken word vir versierings. **Only the baking will be judged – extra point may be rewarded for decorations.**
- LET ASSEBLIEF OP NA DIE HOEVEELHEDE WAT GEVRA WORD IN DIE VERSKILLENDE KLASSE. **PLEASE NOTE THE QUANTITY REQUESTED IN THE VARIOUS CLASSES.**
- * Willem Jonck Wisseltrofee aan beste inskrywing. **Willem Jonck Floating Trophy to best entry.**
- * Die Bloemskou Wisseltrofee vir die oorspronklikste inskrywing. **The Bloem Show Floating Trophy for most original entry.**
- * Bloem Skou Wisseltrofee vir beste inskrywing in elke graad. **Bloem Show Floating Trophy for best entry in each grade.**

KLEUTERS ONDER 5 JAAR | TODDLERS UNDER 5 YEARS

- 326 5 Kondensmelk-balletjies
- 1 blik karamel kondensmelk
 - 1 pak Mariebeskuitjies (baie fyn)
 - 1 koppie klapper
 - Ekstra klapper

Meng al die bestanddele goed, dit is 'n stywe beslag. Rol balletjies so groot soos 'n okkerneut en rol dan weer in die ekstra klapper. Plaas in die yskas vir so 30 minute.

- 326 5 Condensed milk balls
- 1 can caramel treat
 - 1 packet Marie biscuits (very fine)
 - 1 cup coconut
 - Extra coconut

Mix all the ingredients well, this is a stiff batter. Roll balls as big as a walnut and then roll them in the extra coconut. Place in the fridge for 30 minutes.

GRAAD | R | GRADE

- 327 5 Milo-balletjies
- 1 pak Mariebeskuitjies (baie fyn)
 - 1 blik kondensmelk
 - 4 eetlepels Milo
 - 'n Halwe koppie klapper
 - Ekstra klapper

Meng al die bestanddele goed saam tot 'n stywe beslag. Rol balletjies so groot soos 'n okkerneut en rol dan weer in die ekstra klapper. Plaas in yskas vir 30 minute.

- 327 5 Milo balls
- 1 pack Marie biscuits (very fine)
 - 1 can condensed milk
 - 4 tablespoons Milo
 - Half a cup coconut
 - Extra coconut

Mix all the ingredients very well until a stiff batter. Roll balls as big as a walnut and roll them again in the extra coconut. Place in fridge for 30 minutes.

GRAAD | 1 | GRADE

- 328 5 Malvalekker-wieletjies
- 15 Malvalekkers, gesnipper
 - 1 pak Mariebeskuitjies (fyn)
 - 1 blik kondensmelk
 - 50g fyn gekapte grondboontjies
 - 1 klein pakkie Jelly Tots
 - Halwe koppie klapper

Meng al die bestanddele goed tot 'n stywe beslag. Vorm nou 'n wors en rol dit in die klapper. Bedek die wors met foelie, maak seker dat dit mooi rond is. Plaas in yskas tot hard en sny dan in ewe groot wieletjies.

- 328 5 Marshmallow wheels
- 15 shredded marshmallows
 - 1 pack Marie biscuits (fine)
 - 1 can condensed milk
 - 50g chopped peanuts
 - 1 small packet of Jelly Tots
 - Half a cup of coconut

Mix all the ingredients well until a stiff batter. Roll batter in coconut into a sausage. Cover the sausage with foil, make sure it is a nice round sausage. Place in fridge until hard and then cut in even wheels.

GRAAD | 2 | GRADE

- 329 2 Springmielie-balle
- 1 pak malvalekkers
 - 1 eetlepel margarine
 - 2 koppies springmielies

Smelt die malvalekkers saam met die margarine oor lae hitte. Voeg nou die springmielies by en meng goed. Smeer jou hande met margarine en rol balle. Plaas in yskas om koud te word.

- 329 2 Popcorn balls
- 1 pack marshmallows
 - 1 tablespoon margarine
 - 2 cups popcorn

Melt the marshmallows together with the margarine. Add the popcorn and mix well. Cover your hands with margarine and roll balls. Place in the fridge to cool.

GRAAD | 3 | GRADE

- 330 5 Klapper-hopies
- Halwe koppie melk
 - Halwe koppie kakao
 - Halwe koppie margarine
 - 1 koppie suiker
 - 2 en 'n halwe koppies hawermout
 - 1 teelepel vanielje
 - 1 koppie klapper

Prut die eerste 4 bestanddele vir 5 minute saam en haal dan van die stoof af. Moenie langer as die 5 minute kook nie. Skep dadelik teelepels vol op waspapier en laat goed afkoel.

- 330 5 Coconut clusters
- Half a cup milk
 - Half a cup cocoa
 - Half a cup margarine
 - 1 cup sugar
 - 2 and a half cups of oats
 - 1 teaspoon vanilla
 - 1 cup coconut

Simmer the first 4 ingredients together for 5 minutes. Do not boil more than the 5 minutes! Add the rest of the ingredients and mix well. Immediately spoon teaspoons full on wax paper and let cool.

GRAAD | 4 | GRADE

- 331 3 Klapper-blokkies
- 20ml vanielje geursel
 - 1 blik kondensmelk
 - 4 koppies versiersuiker
 - 4 koppies klapper
 - Reënboog vermicelli

Meng die versiersuiker en klapper. Gooi die vanielje geursel by die kondensmelk en roer by die klappermengsel in. Meng tot 'n pasta. Druk die pasta in 'n gesmeerde vierkantige glasbak vas. Strooi die vermicelli oor en druk bietjie vas. Plaas in yskas vir 4 uur. Lig die hele stuk uit die glasbak en sny in netjies blokkies.

- 331 3 Coconut squares
- 20ml vanilla essence
 - 1 can condensed milk
 - 4 cups icing sugar
 - 4 cups coconut
 - Rainbow vermicelli

Mix the icing sugar and coconut. Mix the vanilla essence and condensed milk and pour into the coconut mix. Mix until a paste. Press into a greased square glass plate until flat. Place in fridge for 4 hours. Lift the complete slab from the plate and cut into squares.

GRAAD | 5 | GRADE

- 332 3 Eat-Sum-More fudge blokkies
- 1 pak Eat-sum-more koekies (gebreek)
 - 250g margarine
 - 5ml vanielje
 - 500g versiersuiker
 - 5ml koffiepoeier
 - 45ml kakao
 - 1 eier, geklits
 - Ekstra versiersuiker

Smelt die margarine. Voeg die vanielje, versiersuiker, koffie, kakao en eier by en meng goed. Roer die koekies by die mengsel in. Gooi in 'n gesmeerde vierkantige tertbak – 20 cm. Strooi nog versiersuiker liggies bo-oor. Plaas in die yskas om koud te word. Sny in netjiese blokkies.

- 332 3 Eat-Sum-More fudge squares
- 1 pack Eat-sum-more biscuits (crushed)
 - 250g margarine
 - 5ml vanilla
 - 500g icing sugar
 - 5ml coffee granules
 - 45ml cacao
 - 1 egg, beaten
 - Extra icing sugar

Melt the margarine. Add the vanilla, icing sugar, coffee, cocoa and egg and mix well. Mix the biscuits into the mixture and pour into a greased square glass plate – 20 cm. Dust with extra icing sugar, chill and cut into neat squares.

GRAAD | 6 | GRADE

- 333 6 Bar-One Rice Krispie blokkies
- 4 klein Bar-Ones in stukkes gebreek
 - 120g margarine
 - 150ml suiker
 - 25ml goue stroop
 - 4 koppies Rice Crispies

Smelt die eerste 4 bestanddele oor lae hitte tot die sjokolade gesmelt is. Roer gereeld. Haal van die hitte af en voeg die Rice Crispies by die mengsel en meng goed. Skep in 'n gesmeerde vierkantige tertbak en druk mooi plat. Plaas in yskas tot afgekoel en sny in blokkies.

- 333 6 Bar-One Rice Crispies squares
- 4 small Bar-Ones in pieces
 - 120g margarine
 - 150ml sugar
 - 25ml golden syrup
 - 4 cups Rice Crispies

Melt the first 4 ingredients over low heat until the chocolate is melted. Stir constantly. Remove from the heat. Add the Rice Crispies to the mixture and mix well. Pour the mixture in a greased square baking tray and press flat. Place in the fridge to cool and cut into neat squares.

GRAAD | 7 | GRADE

- 334 6 Rocky Road blokkies
- 500 ml Rice Krispies
 - 125ml gesoute grondboontjies
 - 20 rooi glanskersies, gesnipper
 - 250ml pienk en wit malvalekkers, gesnipper
 - 200g sjokolade, gesmelt
 - 400ml heelneut sjokolade, gesmelt

Meng al die bestanddele behalwe die heelneut sjokolade saam. Smeer dit egalig in 'n gesmeerde vierkantige tertbak. Gooi die gesmelte heelneut sjokolade bo-oor. Laat afkoel en sny in blokkies.

- 334 6 Rocky Road squares
- 500ml Rice Crispies
 - 125ml salty peanuts
 - 20 red glazed cherries, shredded
 - 250ml pink and white marshmallows, shredded
 - 200ml chocolate, melted
 - 400ml whole nut chocolate, melted

Mix all the ingredients together, except the whole nut chocolate. Spread it equally in greased square baking tray. Pour the whole nut chocolate over. Let it cool in the fridge and cut into squares.