



THE GREAT EUROPEAN BAKE OFF



Lomond School
Helensburgh

To celebrate the European Day of Languages, Lomond School invites you to enter the Great European Bake off Competition!

Competition Brief:

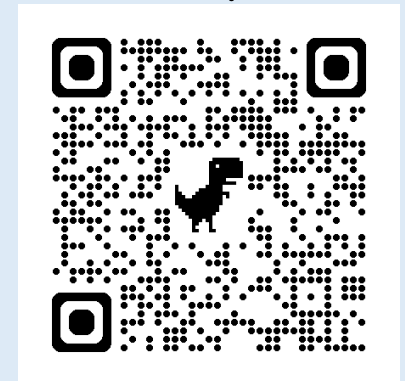
You can either choose to bake a cake with a creative international theme or cook a dish from any country.

Bake or cook your creation **at home** and then **take a selfie** with your masterpiece and upload it to the padlet using the QR code.

Winners will be announced at assembly for a **PRIZE**.



Due: Any time from now until Thursday 25th September



Contestants - 2025

Lachlan T2 made a Swedish Kladdkaka - a sticky chocolate cake.



♥ 4



Laoch decided to recreate the Callanish Standing Stones by baking his first Victoria sponge cake, dyeing desiccated coconut green, and dyeing white chocolate grey before dipping bourbon biscuits into it to represent the stones

♥ 4

Matildas European Peace Cake



Matilda has made a double layered chocolate and vanilla cream 'European Peace Cake'. She made flags out of marzipan to represent all of our boarders. Everyone enjoyed telling Matilda about their flag and now say what an amazing cake!

Taylor S1b made the Oriental Pearl Tower in Shanghai



♥ 1

Apple Clafoutis - France



Made by Lila and Fifi S3B

Apple Clafoutis dates back to the mid eighteenth hundreds. It's a traditional crustless French flan, tart or a style of



Ben in T1 and his "Leaning Tower of Pancakes."

♥ 2

German inspired chocolate cake



This German fairytale Hansel and Gretel-themed cake, designed and made by Amelia and Isla S2A for the European bake-off, is a gluten-free,

Jane and Alexa made the colosseum



♥ 2

The Leaning Tower of Pizza



I baked an Italian themed cake which includes the 'The Leaning Tower of Pizza' rather than the famous landmark

Fergus Smyth T1 - Turkish Merçimek Çorbası



Henni, Alex and Susannah



We made German pretzels. It took a very long time as we made the dough from scratch, but it turned out great!