

# BAKE SALE

Grab your mixing bowls and switch on the oven to help beat cancer sooner with this bake sale fundraising pack.

**Our Partner** 











# WHISKS AT THE READY!

Holding a Race for Life bake sale is a piece of cake. It's an easy way to raise those extra pennies to add towards your fundraising total and gives you a chance to show off culinary skills which even Mary Berry would be proud of.

We've worked with Tesco, our partner, to bring you some easy stepby-step recipes which won't cost a fortune. In this pack you will also find a poster to advertise your bake sale, cake flags to price your prized creations and bunting to decorate.

If you sold 10
cakes at £2 each, this
could buy a lab coat,
box of gloves and goggles
for our scientists – not only
geek chic, but these vital
items help them to carry
out their life-saving
research.



Send us tweets of your event to @raceforlife



# **TOP TIPS FOR**

# FUNDRAISING SUCCESS

## Choose a venue

Your workplace, community hall or home are all excellent places to host your bake sale and are free!

# Promote your bake sale

Use the poster in this pack to let everyone know your reason for raising money for Race for Life.

### The more the merrier

Print off the recipes and share with friends and family so they can bring their baked goods along too. The more baked goods, the more donations you will receive.

# Decorate

Use the name tags in this pack to note the ingredients and alert anyone with allergies. You could also decorate a glass jar for you to put your collections in.

### Gift Aid

Make sure that Gift Aid is not claimed on the money paid for cakes at your cake sale, as these are not donations as far as Gift Aid is concerned. Donations you receive where your supporters get nothing in return are eligible for Gift Aid, if they are made by a UK taxpayer. Get your supporters to complete your sponsorship form and claim Gift Aid where they can. It will help you raise more money for Cancer Research UK.

### Use social media

Create an event on Facebook and use Twitter to let the world know you're holding a bake sale.

## Make it a competition

You could make it into a competition and ask everyone to vote on the winning bake. The competition is sure to entice guests to bring along their best baked goods.



**Fundraising guidelines:** for more information and guidelines on fundraising, take a look at the Cancer Research UK website: cancerresearch.org.uk/fundraising

**Licences:** you will need a licence from your local authority for any of the following activities:

- Providing alcohol
- Providing entertainment
- A public collection
- Selling goods in a public place
- Putting up banners or signs in public areas



# **RECIPE**

# BLUEBERRY CAKE

The blueberries in this recipe from our partner, Tesco, give an exciting burst of flavour to this zesty cake.



# **Ingredients**

- 4 eggs
- 225g (7 1/2oz) butter, softened
- 225g (7 1/2oz) caster sugar
- 50ml (2oz) half-fat sour cream
- 50g (2oz) lemon curd yoghurt
- 265g self-raising flour, sifted
- · 2 tsp baking powder
- 1 tsp bicarbonate of soda
- zest of 1 lemon, plus extra to decorate
- 150g (5oz) blueberries, plus extra to decorate

### For the buttercream

- 600g (20oz) icing sugar
- 300g (10oz) butter, softened
- 3 tbsp natural fat-free Greek yoghurt
- 150g (5oz) lemon curd

## **Method**

Serves 12

35 mins to prepare and 25 mins to cook

- 1 Preheat the oven to gas mark 4, 180°C, fan 160°C. Grease and line 3 x 20cm (8in) sandwich tins with non-stick baking paper.
- 2 Beat the butter and sugar together until creamy. Add the eggs and combine. Fold through the sour cream and yoghurt. Sift and fold in the flour, baking powder and the bicarbonate soda. Fold in the lemon zest and berries. Pour the mix into the tins and bake for 25 mins. Allow to cool.
- 3 Make the buttercream by beating together the icing sugar, butter and yoghurt; set half of it aside. Spread lemon curd then buttercream on top of two of the cakes. Sandwich the three cakes together, then cover with the remaining buttercream. Decorate with berries and zest.

We recommend selling each slice for £2–£3 depending on how thickly you cut the cake

Food hygiene: if you are providing food, you need to follow the simple guidelines for preparing, handling and cooking food by the Food Standard Agency. You can find lots of useful information at http://www.nhs.uk/livewell/homehygiene



# **RECIPE**

# MINT AND LIME TRAY BAKE

This sweet citrus tray bake from our partner, Tesco, will leave you feeling lovely and refreshed and it's so easy to do that the whole family can join in on the baking fun.



# **Ingredients**

- 250g (8oz) unsalted butter
- 100g (3 1/2oz) caster sugar
- 150g (5oz) Demerara sugar
- 4 eggs
- 250g (8oz) self-raising flour, sifted
- 1 tsp vanilla extract
- 2 tbsp milk
- 2 limes, zested and juiced

# For the icing

- 300g (10oz) light cream cheese
- 100g (3 1/2oz) icing sugar, sifted
- · handful mint leaves, finely chopped
- · 1 lime, zested

# Method

Serves 12 20 mins to prepare and 30 mins to cook

- Preheat the oven to gas mark 4, 180°C, fan 160°C.
- 2 Lightly grease a 20cm x 30cm cake tin with butter and line with baking parchment.
- 3 Beat the butter, caster sugar and demerara sugar together until light and fluffy.
- 4 Beat in the eggs, one at a time, followed by the flour, vanilla extract, milk and lime zest and juice.
- 5 Bake for 30 minutes, or until golden and well risen. Cool on a wire rack.
- 6 Meanwhile, beat the cream cheese with the icing sugar, half the mint and half the lime zest. Spread over the cooled cake. Scatter with the remaining mint and lime zest and cut into 12 portions.

We recommend selling each piece for £2

Send us a snap of your treats to @raceforlife



# **BUNTING**

# You will need

- A printer
- A4 paper or card
- Scissors
- Glue, string and tape

# Instructions

- 1 Print this page out as many times as you need it. You can print it out on plain paper or card.
- **2** Cut along the dashed lines so you have each triangle separated and then fold along the dotted lines.
- **3** Place your string or tape along the top of the bunting above the fold. Then glue or tape the flap down so your triangle is stuck. Repeat with as many triangles as you need.



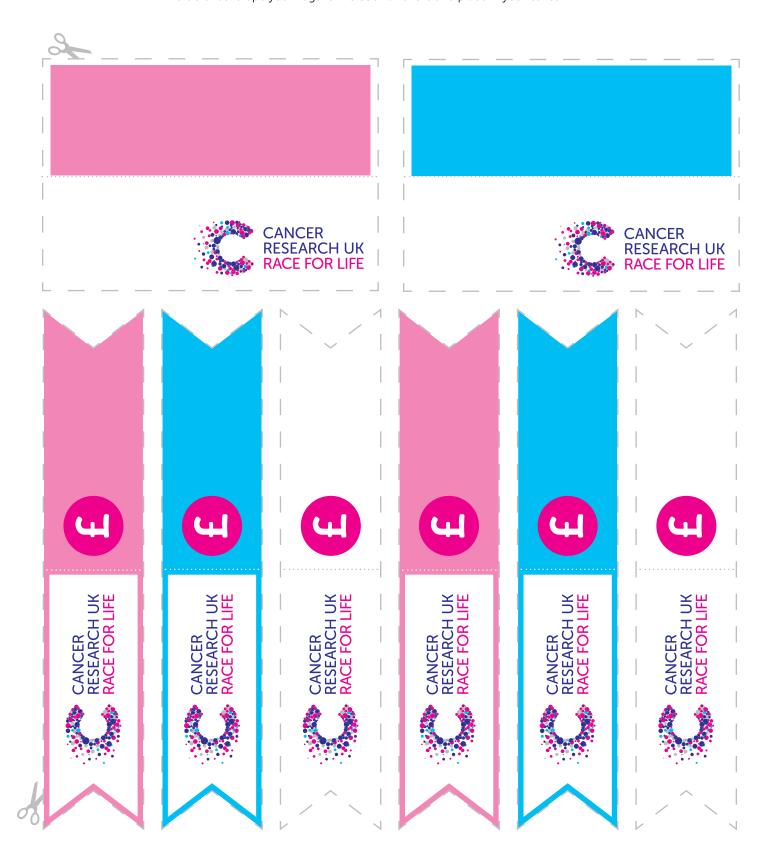
# **CAKE FLAGS & NAME TAGS**

### You will need

- A printer
- A4 paper or card
- Scissors
- Glue or sellotape
- Cocktail sticks
- A pen

### Instructions

- 1 Print this page out as many times as you need it. You can print it out on plain paper or card.
- 2 Cut along the dashed lines so you have each flag or name tag separated and then fold along the dotted lines.
- **3** Fill in the details of the price on the flags and complete the name tag with your creation and any ingredients which could cause allergies.
- 4 Glue or sellotape your flags to the cocktail sticks and place in your cakes.





# **BAKE SALE**

This is beating cancer.

Support Cancer Research UK's Race for Life this year by coming along to our fantastic bake sale to help beat cancer sooner.

# **WHEN**

# **WHERE**

**Our Partner** 





**Our Sponsors** 



