Your Bake My Day fundraising pack
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Thanks to ‘The Great British Bake Off’ we’ve been proven to be a cake-crazy nation – and here’s how you can fundraise with your flan or rake in riches with your roulade

Time to whip up some buttercream icing with Bake My Day for St Christopher’s. It’s a chance to get together and hold a bake sale with the ‘dough’ you raise helping St Christopher’s to deliver our vital care for patients, families and friends in our local community.

This is one of the simplest fundraising events you can get involved with. You can hold your bake sale in your local community, work place or at school – just about anywhere where people love cakes!

This special Bake My Day fundraising pack includes print-out resources that kids can enjoy making, a supporter poster, supporter invitations, delicious recipe ideas and a form to log your donations.

If you have any questions about Bake My Day, please contact Sarah by calling 020 8768 4679 or emailing her at s.rutherford@stchristophers.org.uk

“Get together and hold a bake sale with the ‘dough’ you raise helping St Christopher’s to deliver our vital care for patients, families and friends in our local community”
Be inspired by the Brian Mills Tribute Fund and hold your own Bake My Day event

As well as leading the way in palliative care, Great Britain is the world leader in brewing a great cup of tea! So why not host your own tea party or coffee morning, to help our nurses continue to be there for people at the end stages of their lives?

June Mills has organised an annual coffee morning in memory of her late husband Brian Mills since 2008. Daughter Diane Antoniazzi tells their story.

“Our story begins in May 2008 when we were given the devastating news that Dad’s pain in his back was, in fact, bone cancer. At first we had hope that there would be a cure and all would be well. Alas, this was not to be and seven weeks later on the 28 June 2008, Dad passed away in St Christopher’s Hospice.

“After a few weeks’ stay in hospital, Dad was transferred to St Christopher’s. After being in the hospice for only a few hours he was almost pain free and we had ‘old Dad’ back. After Dad had passed away we continued to receive support. Mum, myself and my son all attended bereavement counselling. We were all very grateful for this and found it most helpful. In fact, Mum still meets for a coffee or lunch once a month with the group she belonged to.

“After receiving donations of over £1,000 following Dad’s funeral we decided it would be nice to open a Brian Mills ‘tribute fund’. We started off in early 2009 by organising a coffee morning at Mum’s. We charged £2 entrance and for this the guests would receive a cup of tea or coffee and some biscuits. We also held a raffle. We invited friends, family and neighbours along. On the first morning we raised over £500! We could not believe the generosity of people. So then we set about organising the next one a couple of months later. This one would be near Easter so we made it Easter themed.

“As the fundraising was such a success we decided we would hold an ‘Open Day’. We opened the house from 10am until 4pm to all our friends, family and neighbours. Like the coffee mornings we charged a £2 entrance fee. We also organised other things such as ‘guess the weight of the cake’. We sold lunches, cream teas and cakes throughout the day. Some people came for morning coffee, others for lunch and some stayed all day. It was a great social event and we raised £1,914.57. We were stunned! Since then the ‘Open Day’ has become an annual event and we hold coffee mornings every couple of months.

“To date* we have raised £18,751.87 for the Brian Mills Tribute Fund. We are very proud of this and are certain Dad would be too. It is our way of giving something back”

*March 2015
Resources for your own Bake my Day event

On the following pages are some great resources you can make and use for your Bake My day event

**TIP** When printing your resources, make sure that your printer is set to print at 100% of actual size and not 'shrink to fit'

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**Make your own cake topper flags**

After printing and cutting out, glue the back of the shape. Place a cocktail stick on the glued side, so the top of it lines up with the dotted line on the other side, and then fold the sides over to meet so they form a little flag.
Make your own bunting

Print and cut out as many flag shapes as you require. Fold the tops over. Hang up your ribbon or string in place, hang the flag shapes on the ribbon and then secure them with a couple of staples through the top of each.
You’re all invited to come to a special Bake my Day event held in aid of St Christopher’s.

We’re getting together to raise money for our local hospice – please join us on the day!

Date and time

Location

More information

Contact details

This is a fundraising event held by supporters on behalf of St Christopher’s. St Christopher’s is registered charity 2106677
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Some Bake My Day recipes to get you started

There are so many delicious cakes you could make for a Bake My Day event – whether a tried and tested family favourite or a special celebrity chef creation. Here are four suggestions to start you off

**Lemon Drizzle Cake**

**Ingredients**

For the cake
- 2 large eggs
- 175g (6oz) caster sugar
- 150g (5oz) soft butter
- Grated zest of 1 lemon
- 175g (6oz) of sifted self-raising flour
- 125ml (4floz) semi-skimmed milk
- Pinch of salt

For the lemon syrup
- 150g (5oz) icing sugar
- 50ml (2floz) fresh lemon juice (1.5-2 large lemons)

**Instructions**

Preheat oven to 180°C (350°F), Gas Mark 4. Well oil a 22x12x8cm (9x5x3") loaf tin and then line with greaseproof paper.

Place the eggs and sugar in a bowl and mix with an electric whisk for 2 minutes (can be done in a food processor if you have one). Add the soft butter and lemon zest on top of the mixture and mix together.

Add the flour, milk and salt. Mix until the mixture has a smooth texture.

Put the mixture into the prepared tin and bake for 45 minutes, until golden brown and firm to touch. Remove from the oven and stand on a cooling rack.

To make the syrup, gently heat the icing sugar and lemon juice in a saucepan. Continue to stir until a clear syrup is formed (this should take about three minutes). Ensure the mix does not boil.

Prick the warm cake all over with a fork, and then pour the syrup over it.

Leave to cool. Once cooled carefully remove the cake from the baking tin and serve.

Serves 8-10 people

**Low-Fat Carrot Cake**

**Ingredients**

For the cake
- 175g (6oz) dark brown soft sugar
- 2 eggs
- 120ml (4floz) sunflower oil
- 200g (7oz) wholemeal self-raising flour
- 3 round teaspoons mixed spice
- 1.5 teaspoons bicarbonate of soda
- Grated zest of 1 orange
- 200g (7oz) carrots
- 175g (6oz) sultanas

For the syrup glaze
- Juice of ½ small orange
- 1 dessertspoon lemon juice
- 40g (1½oz) dark brown soft sugar

For the topping
- 250g (9oz) low-fat soft cheese
- 20g (0.75oz) caster sugar
- 2 teaspoons vanilla extract
- 1 rounded teaspoon ground cinnamon, plus extra for dusting

**Instructions**

Preheat oven to 160°C (320°F), Gas Mark 3. Line the base of a 25x15x2.5cm (10x6x1") baking tray with greaseproof paper.

Peel and grate the carrots. Whisk the eggs, sugar and oil together in a bowl for a few minutes, then add the flour, bicarbonate of soda and mixed spice, stirring it all together. Then fold in the carrots, orange zest and sultanas. Pour the mixture into the cake tin and bake in the middle of the oven for 25-40 minutes.

While it’s cooking make the topping. Mix all the ingredients in a bowl until light and fluffy, cover with clingfilm and put in the fridge for a couple of hours until you ice the cake. Whisk the fruit juices and sugar together in a bowl to make the syrup glaze.

When the cake comes out of the oven, stab it all over with a skewer or fork and quickly spoon the syrup over the cake as evenly as you can. Leave the cake to cool in the tin – the syrup will then be absorbed into the cake.

When the cake is cold, remove it from tin, spread the topping over, cut it into 12 squares and sprinkle with a little more cinnamon.

Makes up to 12 slices
No-bake Chocolate Hazelnut Cheesecake

**Ingredients**

**For the base**
- 50g digestive biscuits
- 75g unsalted butter
- 400g chocolate hazelnut spread
- 100g roasted finely chopped hazelnuts
- 60g icing sugar
- 500g cream cheese
- 50g cocoa powder for dusting, optional
- 75g roasted hazelnuts to decorate, optional

**Instructions**

Crush the digestive biscuits into a fine crumb. Melt the butter in a small pan over a medium heat, add the biscuits, one teaspoon of the chocolate hazelnut spread and the finely chopped hazelnuts and mix until well combined.

Spread over the base of a 23cm spring-form cake tin and press down firmly. Chill it while you make the filling.

In a mixing bowl, add the icing sugar to the cream cheese and mix well until smooth. Then swirl through the remaining chocolate hazelnut spread until you have a faint marbled effect.

Once the base is thoroughly chilled, pour the cream cheese mixture on top, smooth the surface and then place it in the fridge to set, ideally over night.

Serve straight from the fridge with a dusting of cocoa powder on top and decorated with roasted hazelnuts.

_Serves 10 people_

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No-bake Mini ‘Rocky Road’ Cakes

**With a little bit of parental help at the start, this is a great recipe for little ones to make**

**Ingredients**

- 35g butter
- 1.5 mugs chocolate buttons
- 1 mug mini marshmallows
- 1.5 mugs chocolate buttons
- 1 mug broken digestive biscuits
- 1 mug sultanas
- 0.5 mug glacé cherries

**Instructions**

Put the chocolate buttons and butter in a microwavable dish and heat in a microwave for 40 seconds (or until melted). Remove from the microwave and mix well.

Now let the kids take over! Place the sultanas, biscuits and mini marshmallows in a bowl with the melted chocolate and butter and mix well, so that everything is coated.

Form the mixture into small ‘blobs’, either in paper cake cases or onto a greaseproof paper covered baking tray, ready to put into the fridge for about 20 mins until set.

_Makes 8-10 cakes_
Bake My Day fundraising total form

You made the cakes, you invited the friends, they ate the treats and donated the money – now all that’s left to do is get the funds to us!

Your details

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<th>Title</th>
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<tr>
<td>First name</td>
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Please keep me informed about the work of St Christopher’s ☐ by post ☐ by email ☐ by any method

Your Bake My Day event

Date, time and location of event

Any other details or stories about the event that you could share with us – we’d love to see photos too

☐ Please tick this box if you would be willing to allow us to share part or all of your story with other supporters in our communications and fundraising materials. Note that we would always get in touch with you to reconfirm both your permission and the exact information that you would be comfortable sharing before we would ever consider doing so.

Your money raised

I enclose the following amount raised by my Bake My Day event £

It’s OK to enclose notes and coins if dropping the envelope off in person. If you’re sending it to us, please never send cash through the post – enclose a cheque made payable to St Christopher’s instead.

☐ Please tick this box if you will be sending in more money/sponsorship
☐ Please tick this box if you would like to receive a receipt by email
☐ Please tick this box if you would like to receive a receipt by post
☐ Please tick this box if you set up an online fundraising page for the event and then let us know the link below

My online fundraising page is at

Returning your form

Send your completed form and the money raised to Sarah Rutherford, Fundraising Department, St Christopher’s, 51-59 Lawrie Park Road, Sydenham, London SE26 6DZ. Or you can pop in and give it to us during office hours – we love meeting our fundraisers! Or, in the evening until 9pm or at weekends, it can be put in the secure donations box at reception, but please include this completed slip in the envelope.

St Christopher’s is registered charity number 210667. DATA PROTECTION We value your support and promise to respect your privacy. The data we hold is managed in accordance with the Data Protection Act (1998). We will not disclose or share your details with any third party. We would like to keep you informed about the vital work we do but will only do so in ways that respect any of the preferences that you have indicated on this form.