



# Shooting Star Baker

## Bake Sale Fundraising Pack



Thank you for choosing to hold a bake sale in aid of Shooting Star Children's Hospices. We rely on dedicated people like you to help us provide vital support to families.

Shooting Star Children's Hospices cares for babies, children and young people with life-limiting conditions, and their families.

Whether lives are measured in days, weeks, months, or years, we're here to make every moment count. Our bespoke support is free of charge to families and includes a comprehensive range of therapies and support groups for the whole family, specialist nursing care and respite, symptom management, end-of-life care and bereavement support.

We support around 700 families who have a baby, child or young adult with a life-limiting condition, or who have been bereaved.

It costs £10 million a year to run Shooting Star Children's Hospices, so we rely on our supporters' generosity to keep the service running.

### **This is where YOU come in!**

Whether you raise £10, £50, £100 or £1,000, every penny helps families facing the unimaginable. We hope this fundraising pack helps you get 'bready' for your bake sale!

**Happy baking!**

**Make every moment count**

# Recipe ideas

## Professor Poppelpants' Victoria Sponge

4 medium eggs  
225g caster sugar  
225g self-raising flour  
2 tsp baking powder  
225g soft butter (room temperature),  
plus a little extra to grease the tins  
Strawberry or raspberry jam  
Whipped cream (optional)  
Icing sugar for dusting

1. Preheat the oven to 180C/350F/Gas 4. Grease and line two 20cm tins.
2. Break the eggs into a large mixing bowl then add the sugar, flour, baking powder and butter. Mix everything together until well combined.
3. Divide the mixture evenly between the tins and bake for 25 minutes.
4. The cakes are done when they're golden-brown and springy to the touch. Remove them from the oven and set aside to cool.
5. To assemble the cake, place one cake upside down onto a plate and spread plenty of jam over it. If you want to, you can spread whipped cream over it too. Top with the second cake, top-side up, then dust with icing sugar.

## Sugar's Red Velvet Cupcakes

60g unsalted butter  
150g caster sugar  
1 medium egg  
20g cocoa powder  
40ml red food colouring  
½ tsp vanilla extract  
120ml buttermilk  
150g plain flour  
½ tsp bicarbonate of soda  
1½ tsp white vinegar  
Cupcake tray lined with paper cases  
300g icing sugar  
20g unsalted soft butter  
(room temperature)  
125g cream cheese

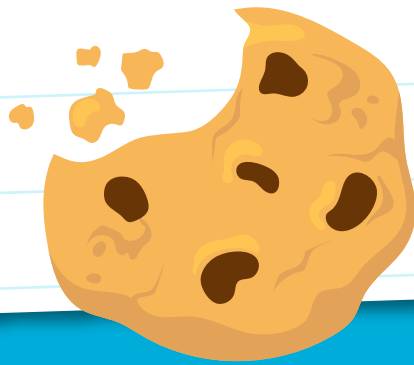
1. Preheat the oven to 170C/340F/Gas 3.
2. Beat the butter and sugar until light and fluffy. Add the egg and combine.
3. In a separate bowl, mix together the cocoa powder, red food colouring and vanilla extract. Add to the butter mixture and mix thoroughly until well combined.
4. Pour in half the buttermilk. Beat until mixed, and then add half the flour and beat until everything is well incorporated. Repeat this process until all the buttermilk and flour have been added.
5. Add the bicarbonate of soda and vinegar then divide the mixture between the cupcake cases.
6. Bake for 20-25 minutes.
7. Whilst the cupcakes are baking, make the frosting by sifting the icing sugar then beating it in with the remaining 20g of the unsalted butter. Add the cream cheese and beat until light and fluffy.
8. When your cupcakes are baked, leave them to cool then top with the icing sugar mix.

# Recipe ideas



## *Fifi's Chocolate Chip Cookies*

120g butter, softened  
75g light brown sugar  
75g golden caster sugar  
1 medium egg  
1 tsp vanilla extract  
180g plain flour  
½ tsp bicarbonate of soda  
150g dark chocolate, cut into chunks



1. Heat oven to 180C/160C fan/gas 4 and line two baking sheets with parchment. Cream the butter and sugars together until very light and fluffy, then beat in the egg and vanilla. Once combined, stir in the flour, bicarb, chocolate and ¼ tsp salt.
2. Scoop 10 large tbsps of the mixture onto the trays, leaving enough space between each to allow for spreading. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they will harden a little as they cool. Leave to cool on the tray for a few mins before eating warm, or transfer to a wire rack to cool completely.



## *Sparklina Banoffee Pie*

225g digestive biscuits  
150g butter, melted  
397g can caramel or 400g dulce de leche  
3 small bananas, sliced  
300ml double cream  
1 tbsp icing sugar  
1 square dark chocolate (optional)

1. Crush the digestive biscuits, either by hand using a wooden spoon, or in a food processor, until you get fine crumbs, tip into a bowl. Mix the crushed biscuits with the melted butter until fully combined. Tip the mixture into a 23cm loose bottomed fluted tart tin and cover the tin, including the sides, with the biscuit in an even layer. Push down with the back of a spoon to smooth the surface and chill for 1 hr, or overnight.
2. Beat the caramel to loosen and spoon it over the bottom of the biscuit base. Spread it out evenly using the back of a spoon or palette knife. Gently push the chopped banana into the top of the caramel until the base is covered. Put in the fridge.
3. Whip the cream with the icing sugar until billowy and thick. Take the pie out of the fridge and spoon the whipped cream on top of the bananas. Grate the dark chocolate over the cream, if you like, and serve.



# Invitation

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Please join us in raising money for Shooting Star Children's Hospices

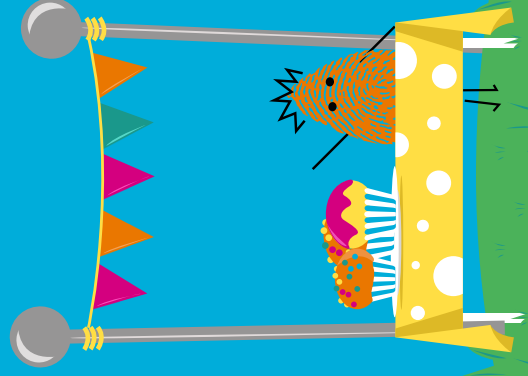
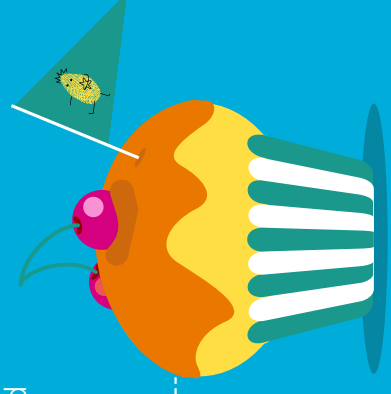
Dear .....  
You're invited to .....  
When .....  
Where .....

### We hope to see you there!

All money raised from the bake sales will be donated to Shooting Star Children's Hospices, a leading children's hospice charity caring for babies, children and young people with life-limiting conditions, and their families.

RSVP to .....

In aid of  
**Shooting Star**  
Children's Hospices

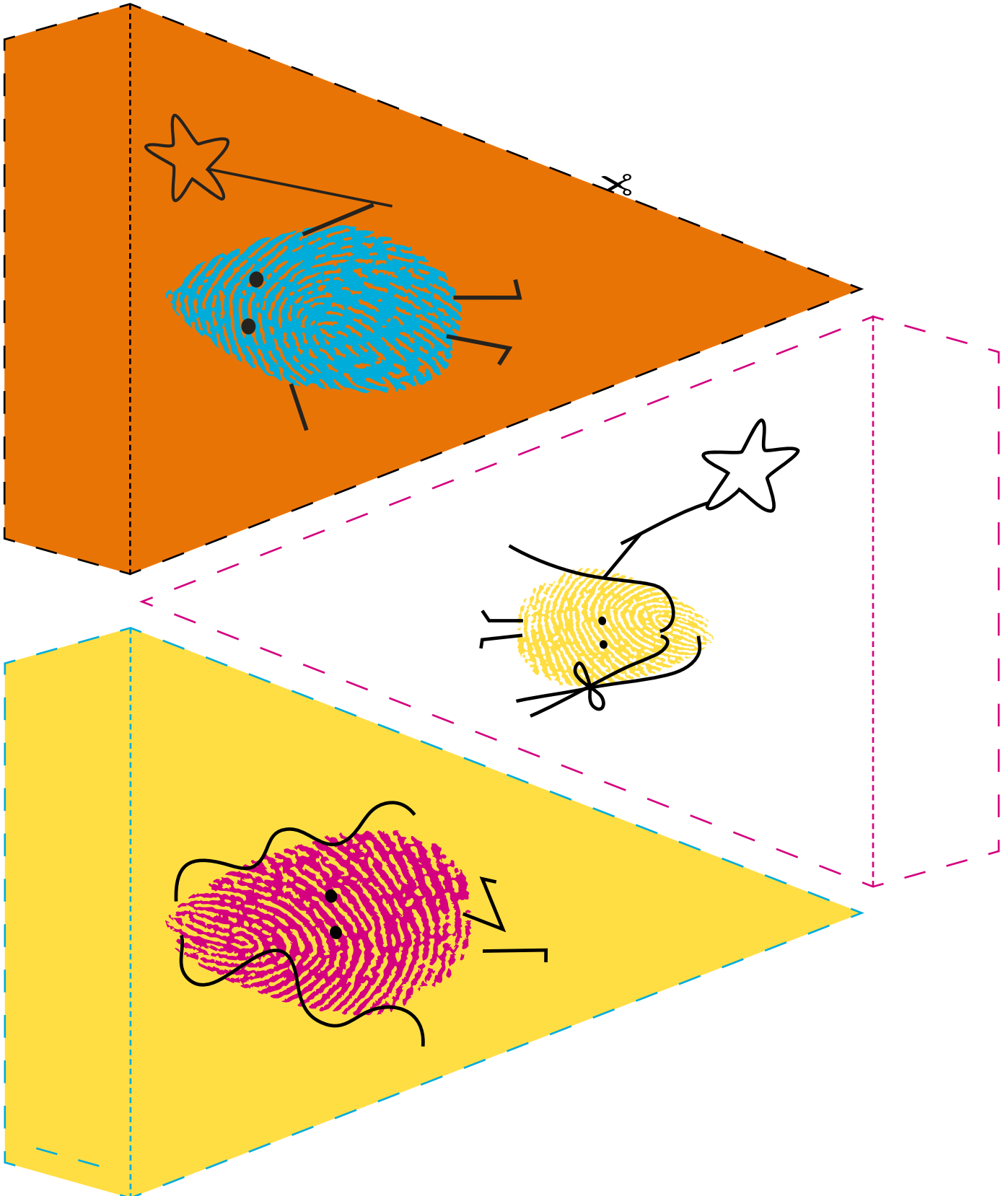


# Bunting



## Instructions

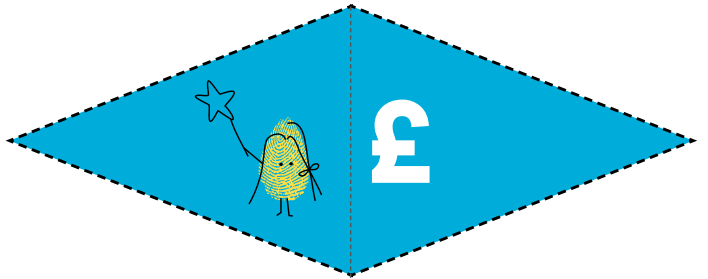
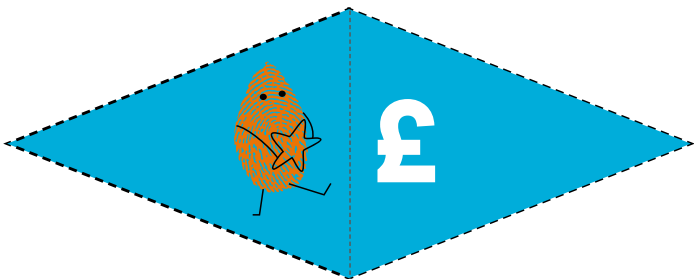
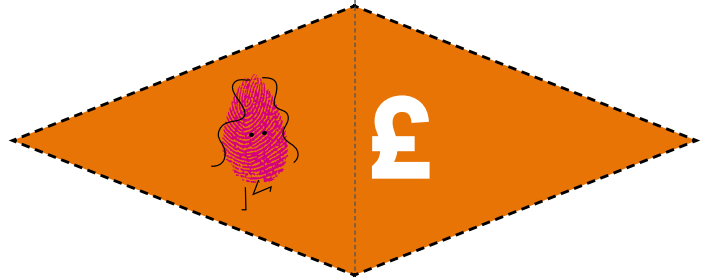
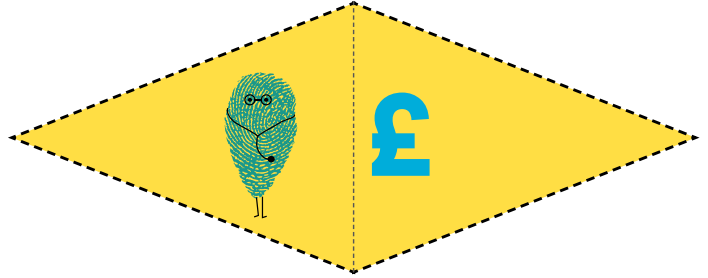
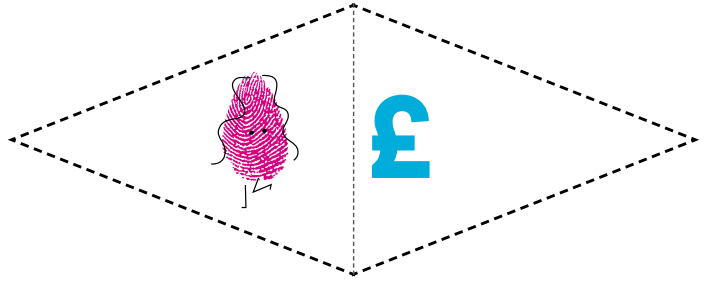
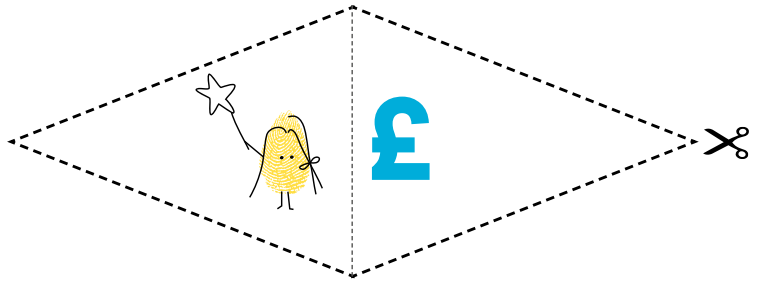
- 1 Cut around the flags
- 2 Fold the top over some string or ribbon
- 3 Secure with glue or staples
- 4 Repeat the process along the piece of string / ribbon
- 5 Hang around the room to jazz up your bake sale



# Cake flags

## Instructions

- 1 Print this sheet
- 2 Cut around the edges of the flags
- 3 Fold around a cocktail stick and glue together
- 4 Pop the stick into a cupcake
- 5 Eat and enjoy!



# Guess the weight

**To play this game, donate £2 and guess the weight of this yummy cake.**

Write your name and guess below – the closest number is the winner.

Name	Weight

Name	Weight

