



Shooting Star
children's hospices

The scrummy
Shooting Star
bake sale pack



The scrummy Shooting Star bake sale

Whip up your imagination, stir in some ingredients and whisk your way into our Shooting Star recipe book.

We would love your school to join in with other schools in our community this to raise vital funds for Shooting Star Children's Hospices.

But that's not all – you could be selected as one of our Star Baker's and feature in our new 2025 Shooting Star recipe book. All you need to do is email us with a picture of your baked treat and the recipe with your name and school you attend. Anyone who has their recipe included will be sent a Shooting Star 'Star Baker' apron.

Shooting Star Children's Hospices support families who have a baby, children or young person with a life-limiting condition, or who have been bereaved, across Surrey, south-west London and north-west London.

Our specialist care and support is available 24 hours a day, 365 days a year, and includes specialist nursing in the community, symptom management and pain relief, overnight respite stays, end-of-life care, specialist bereavement care and a comprehensive range of therapies, groups and clinics for the whole family.

How to run a scrummy Shooting Star bake sale and enter a bake for our recipe book

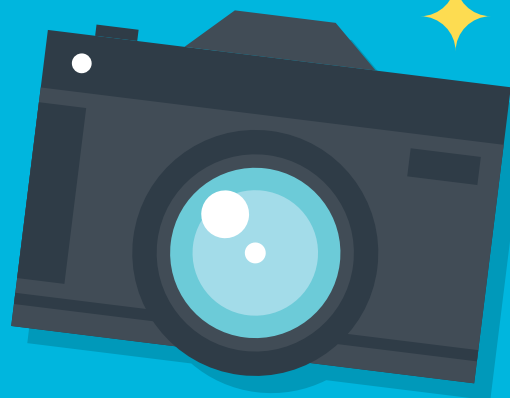
- 1 Register your school, (or clubs) interest by emailing: **community@shootingstar.org.uk**. We will be on hand to offer advice and top tips to ensure your bake sale is a success.
- 2 Set a date for your bake sale and book a space to host your sale (think about what the weather may be like). It can either be an event in its own right, or maybe you want to tag it onto another event such as a sports event or school assembly.
- 3 Ask for some volunteers to lead the bake sale and delegate jobs to individuals, see page three for a list of jobs.
- 4 Set a price for your cakes, maybe you will have two prices, one for small cakes and one for larger cakes? Make sure the price is clear for everyone.
- 5 Ask teachers and parents to spread the word so that you have lots of cakes being donated and of course ensure people know about the day of the event.
- 6 You may want to run an extra fundraising game such as 'guess the number of sweets in a jar' or a small raffle.
- 7 Set up a JustGiving page so people can donate money online instead of using cash on the day if they prefer – it's easy to set up a QR code for people to scan on the day.
- 8 Stay in touch with the Community team at Shooting Star so we can help you make the most of your day.



COMPETITION

If any children would like to enter our 'Star Baker' competition and be selected for inclusion into our 2025 Shooting Star recipe book, all you need to do is:

Send us a picture of your finished baked good with your name and the name of your school, along with the recipe you have used.



We will contact you once we have finalised our recipe book and each child who has their recipe chosen for inclusion will receive a **Shooting Star 'Star Baker' apron**.



Your bake sale team

Gather together some willing volunteers to help you out with some of the jobs below.

We've put together some lovely designs for bunting, invites and posters – but of course you may have some ideas of your own and have a lot of fun creating your own designs.

- ✓ Invites – make sure you invite parents and carers – see page six for an invite design
- ✓ Place posters around your school to advertise your bake sale – see page seven for a poster design
- ✓ Bunting and decoration for your stall – see page eight for bunting designs
- ✓ Flags for your cakes – see page nine for designs
- ✓ Taking money on the day – a spare tub to put your money into and a float to start you off
- ✓ Set up a JustGiving page for those that wish to pay online

As well as entering for inclusion in our recipe book, why not create your own competition? Guess the weight of a cake? Best decorated cake? Best looking healthy snack? There are so many delicious possibilities!

Email us on community@shootingstar.org.uk today to register your interest in running a scrummy Shooting Star bake sale.

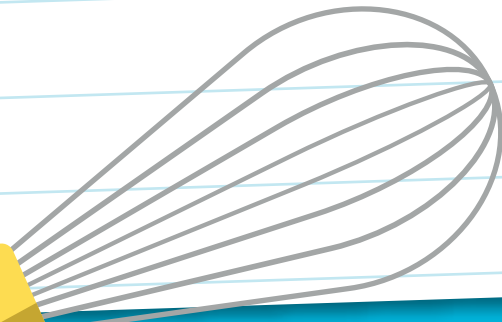
Recipe ideas



Professor Popplepants' 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

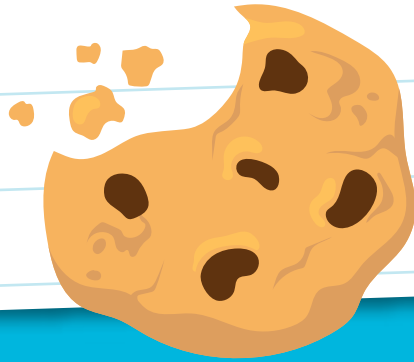
1. Preheat the oven to 170C/340F/Gas 3.
2. Beat the butter and sugar until light and fluffy. Add the egg and combine.
3. In a separate bowl, mix together the cocoa powder, red food colouring and vanilla extract. Add to the butter mixture and mix thoroughly until well combined.
4. Pour in half the buttermilk. 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

Invitation

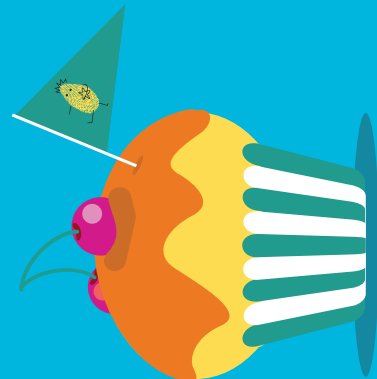
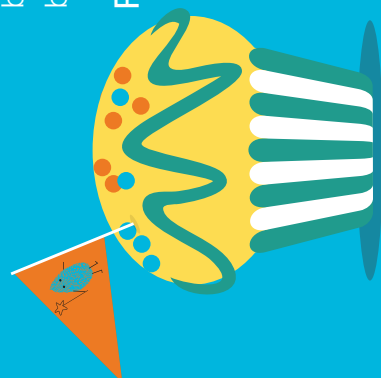
Please join us in raising money for Shooting Star Children's Hospices

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

We hope to see you there!

All money raised from the bake sale will be donated to Shooting Star Children's Hospices, a local children's hospice charity who support families who have a baby, child or young person with a life-limiting condition, or who have been bereaved, across Surrey, south-west London and north-west London.

RSVP to _____



Registered Charity No: 1042495

In aid of



Shooting Star
children's hospices

Please join us for our bake sale

to raise money for
Shooting Star Children's Hospices

Date:

Time:

Venue:

We hope to see you there!

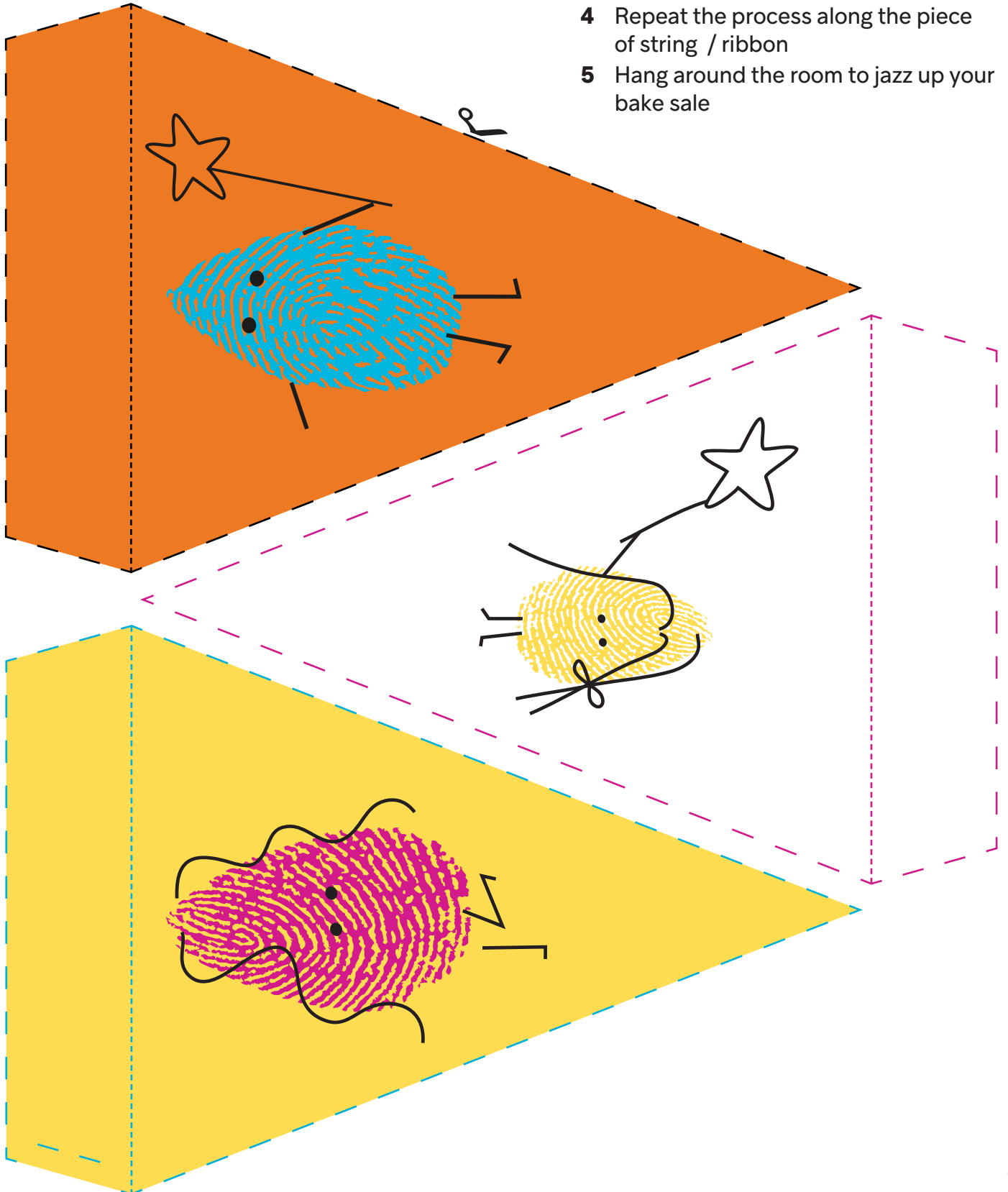


Bunting



Instructions

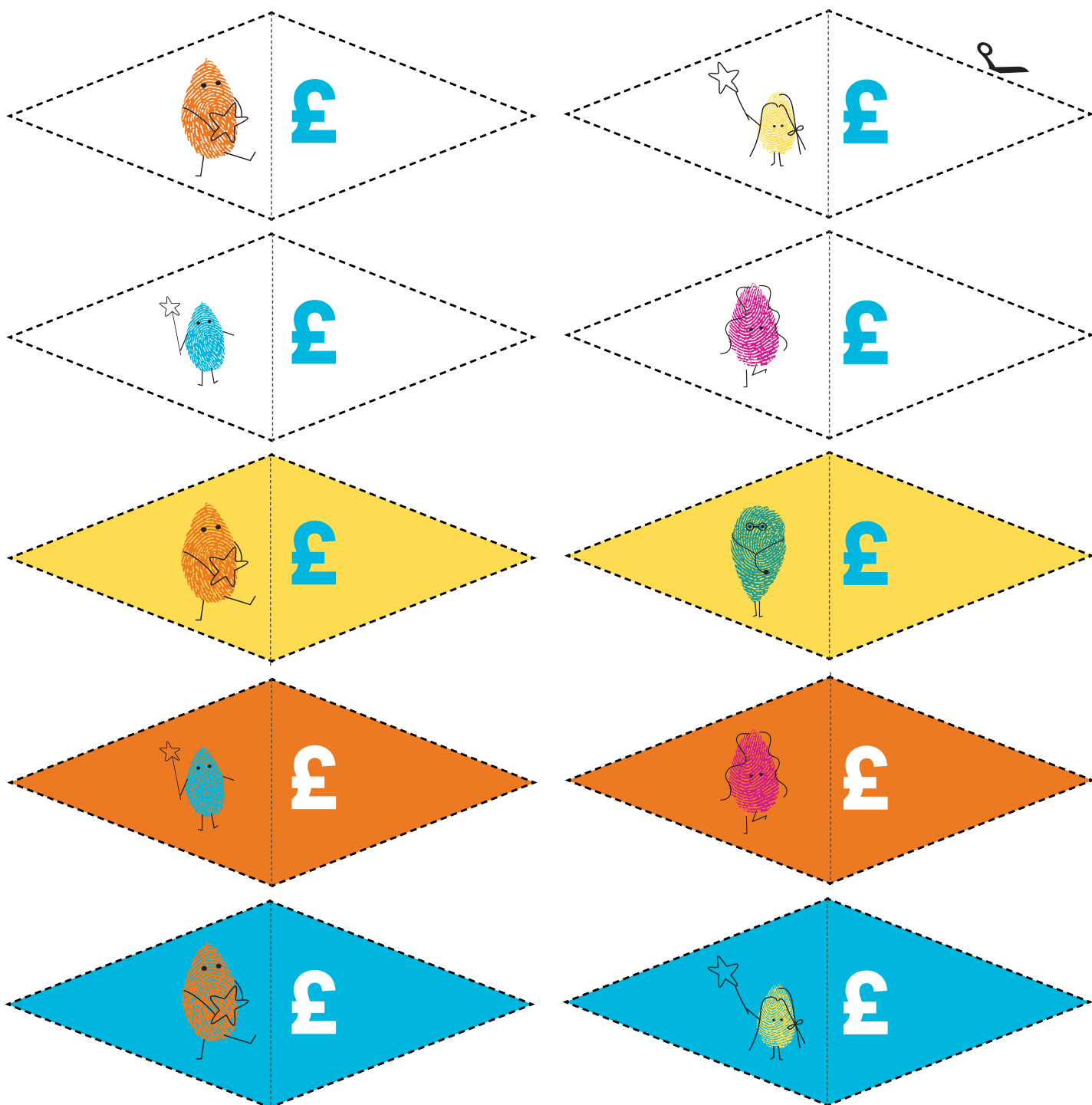
- 1 Cut around the flags
- 2 Fold the top over some string or ribbon
- 3 Secure with glue or staples
- 4 Repeat the process along the piece of string / ribbon
- 5 Hang around the room to jazz up your bake sale



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

