



Shooting Star
children's hospices

**The Shooting Star
Bake Sale Pack**



The Shooting Star Bake Sale

Our fundraising pack has everything you need to make your bake sale a success! It includes a selection of favourite recipes from families and staff we support, top tips and resources.

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.

Bake Sale Top Tips



Time and location

Choose a time and place that's likely to attract plenty of people. Busy areas and peak times will help maximise footfall and support.



Set your prices

Decide how much to charge for each item. You can:

- Collect cash on the day
- Set up a JustGiving page for online donations
- Create a QR code linking directly to your JustGiving page for easy mobile giving



Pay in your money

After the bake sale, make sure all online donations have been completed via your JustGiving page, or pay in any cash you've raised as soon as possible.



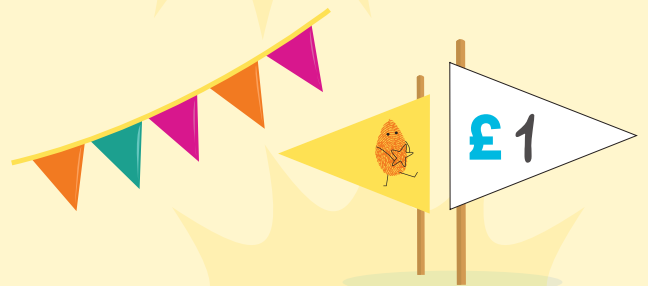
Promote your event

Once you've picked a date, spread the word! Download and print our posters to advertise your bake sale and encourage people to come along.



Decide what to sell

Plan your bakes in advance and aim for a good mix of treats. Include options to suit different tastes and dietary requirements where possible.



Decorate your stall

Make your stall inviting and eye-catching. Use our cake toppers and bunting to create an attractive display that draws people in.

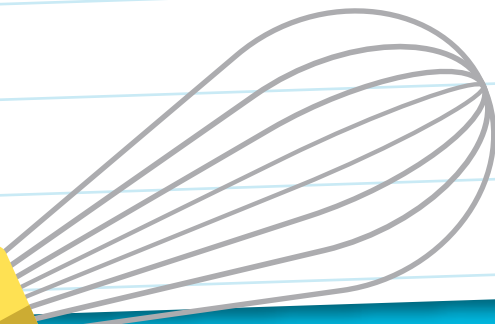
Recipe ideas



Chocolate Brownie's

200g dark chocolate
200g butter
4 eggs
275g sugar
100g plain flour
50g cocoa powder

1. Preheat your oven to 180°C and line a square metal baking dish with baking paper. Set aside.
2. Melt the chocolate and butter together in the microwave, stirring until smooth. Leave to cool slightly.
3. In a large mixing bowl, whisk the eggs and sugar until the mixture has doubled in size and turned pale.
4. Gently fold in the flour and cocoa powder until just combined.
5. Add the melted chocolate and butter mixture and mix until combined.
6. Pour the batter into the prepared baking dish and spread evenly.
7. Bake for 25 minutes. The centre should still be slightly wobbly when done.

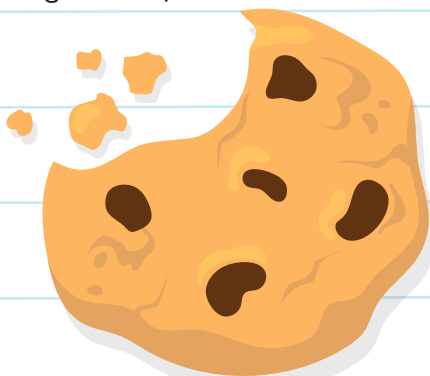


Chocolate Chip Cookies

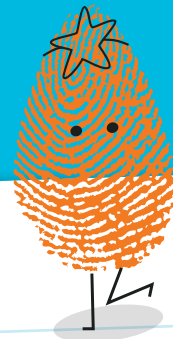
125g butter
125g light brown sugar
75g white sugar
1 egg
1tsp vanilla essence
300g plain flour
1tsp baking powder
1 tsp salt
300g choc chips

1. Preheat the oven to 180°C / 350°F / Gas Mark 4. Line a baking tray with baking paper.
2. In a mixing bowl, cream together the butter and sugar until light and creamy.
3. Add the eggs and vanilla, then mix well until fully combined.
4. Stir in all the dry ingredients, followed by the chocolate chips, mixing until a dough forms.
5. Roll the dough into 60–80g balls and place them evenly spaced on the baking tray.
6. Bake for around 12 minutes, removing them slightly before they look fully done (they will continue to cook as they cool).

Tip: If you have time, place the cookie dough balls into the freezer and leave overnight before cooking to enhance flavour and texture.



Recipe ideas



Blueberry Muffins

312g self-raising flour
1 tsp baking soda
Pinch salt
240g buttermilk or plain/Greek yoghurt
2tsp vanilla
150g sugar
300g blueberry
115g melted butter or vegetable oil



1. Preheat the oven to 180°C / 350°F / Gas Mark 4.
2. In a mixing bowl, combine all the wet ingredients until well mixed.
3. Add the dry ingredients and blueberries, then gently mix until just combined.
4. Divide the mixture evenly into muffin tins (lined or greased).
5. Bake for 20–25 minutes, or until golden and a skewer inserted into the centre comes out clean.

Tip: Blueberries can be exchanged for raspberries and white chocolate.



George's Chocolate Tiffin

150g butter (cubed, plus extra for the tin)
3 tbsp caster sugar
3 tbsp golden syrup
6 tsp cocoa powder
225g biscuits (crushed)
handful of raisins
220g dark chocolate

1. Lightly grease and line a 15–20cm tin with baking parchment.
2. Place the butter, sugar, golden syrup and cocoa powder into a large saucepan and melt gently over a low heat, stirring until smooth. Remove from the heat and mix in the crushed biscuits and raisins.
3. Spoon the mixture into the prepared tin, pressing it down firmly and smoothing the surface with the back of a spoon.
4. Melt the dark chocolate together in the microwave, heating in 20-second bursts and stirring between each one until fully smooth. Pour over the tiffin base and spread evenly using a spoon or palette knife.
5. Chill in the fridge for about 2 hours, or overnight, until set. To slice neatly, warm a knife under hot water and cut into squares.



In aid of



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!

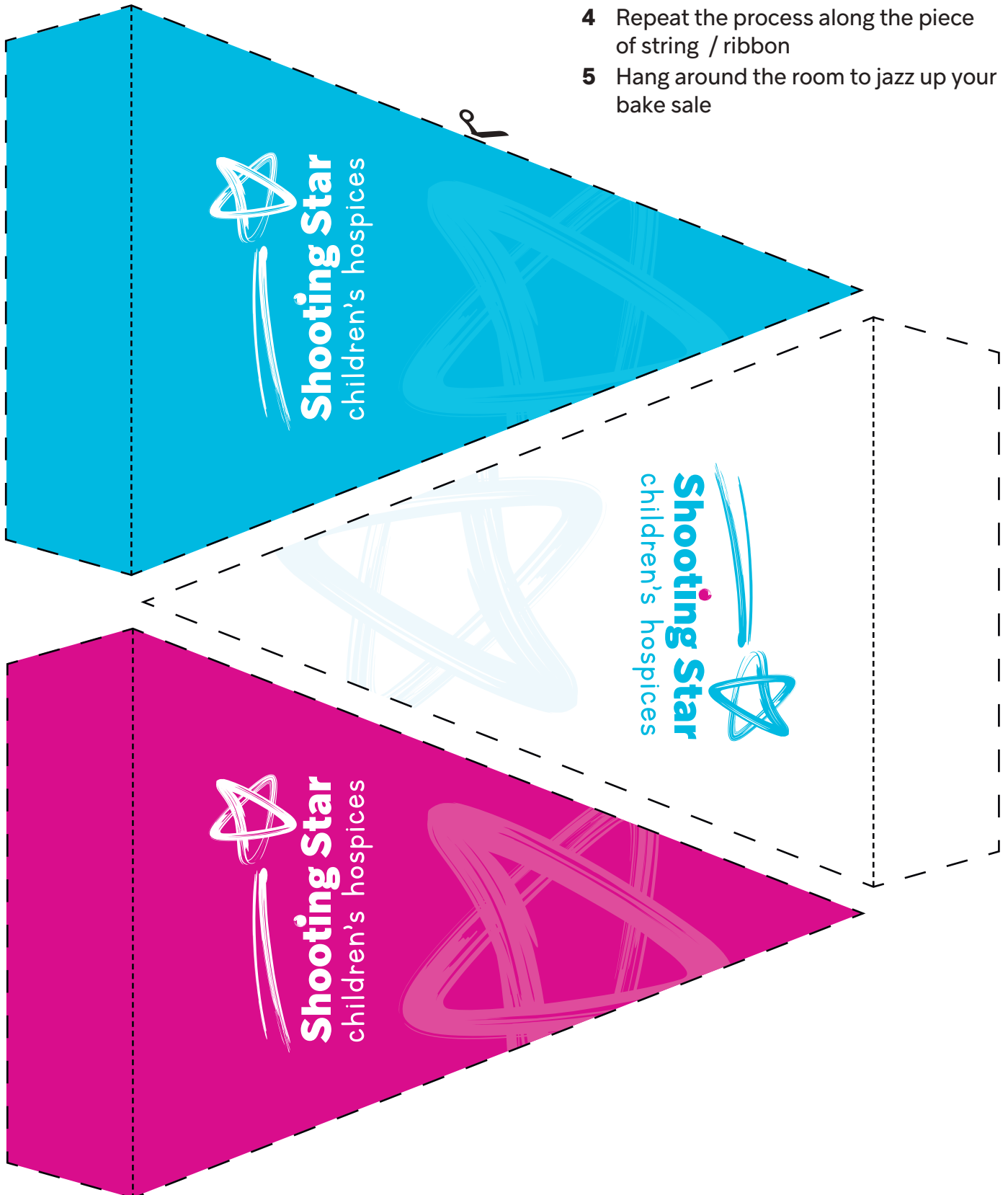


Bunting



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 toppers

