Ready, Steady, BAKE!

Baking Pack

Get baking this March for St Peter’s Hospice

St Peter’s Hospice
For Patients, Families and Bristol

Registered Charity No. 269177
What better way to get everyone smiling at school, work or home than with a cake sale or tea party?

During March, people across the Bristol area will be getting into the baking mood to help raise funds for their local adult hospice. Whatever you bake or buy, whether you use your best vintage china or paper plates, all the money raised will help local families living with life-limiting illnesses.

Thank you for registering to throw a Ready, Steady, Bake. This pack has lots of helpful hints, tips and ideas to help you to plan your event and put on a great cake sale or tea party.

If you need help or any additional materials, please give us a ring on 01275 391 400 or email community@stpetershospice.org

Have a wonderful time and enjoy your cakes!

Lots of love from
Lisa and Esther
Ready, Steady, Bake team
Supporting Bristol’s only adult hospice

Every single pound that you raise helps us to provide care for more people in the city and surrounding areas.

St Peter’s Hospice is a Bristol charity caring for adults with life-limiting illnesses. We aim to improve the quality of their living and dying while extending care and support to their families and loved ones.

All of our care is provided free of charge, but it costs us around £20,000 a day to provide that care. For most of this money we rely on gifts in wills, donations, fundraising and our shops.

Every single pound that you raise helps us to provide care for more people in Bristol:

- **£61** will allow us to provide four hours care in someone’s own home from our Hospice at Home team
- **£240** will cover the cost of three nebulisers which open up the airways to help patients breathe more easily
- **£450** will fund medical supplies for one week, which includes dressings, needles, creams and scissors
Here are six steps to a perfect cake sale

1. Choose a date and location – your home, workplace, local social club or just somewhere nice and cosy.
2. Send out your invitations – invite as many people as possible. Use our template and don’t forget to use the power of social media.
3. Bake or buy cakes – don’t forget to check out recipes from Andy and Becky! Please think about health and safety - for food hygiene regulations at events see www.food.gov.uk
4. Have a great Ready, Steady, Bake, raise money for your hospice and share your success with us.
5. Thank everyone for coming!
6. Send in your donations – see back page for details.

Extra ways to raise the dough

- Use our fundraising game enclosed
- You can set up an online fundraising page on www.justgiving.com so friends and family who can’t make it can still donate
- Some companies will match donations their employees raise for charities – ask about Matched Giving
- Hold a raffle or an auction, charge extra for teas and coffees, have a craft or a book stall – every single penny helps!
- Don’t forget to remind your guests about Gift Aid – it’s worth an extra 25% without costing the donor a penny!
Andy’s Fresh Cream Victoria Sponge

As Head Chef at St Peter’s Hospice, Andy is used to whipping up delicious cakes for patients. Here he shares his secret for the perfect Cream Victoria Sponge.

Ingredients

- 225g self raising flour
- 225g salted butter
- 225g caster sugar
- 2 tea spoons baking powder
- 4 medium eggs

To decorate

- Whipped double cream
- Fresh strawberries
- Strawberry or raspberry jam

What to do

Place all ingredients in a mixing bowl and beat with paddle beater until all ingredients are combined and the mixture is light and fluffy.

Grease and base line two 8 inch Victoria sandwich tins.

Divide mix between two tins.

Bake at Gas Mark 4 or 180 degrees for 25 minutes or until a skewer comes out clean when pressed into the centre of the cake.

Remove from oven and allow to chill for five minutes before removing from tins and allow to cool completely on a wire rack.

Once cooled, remove the greaseproof paper from the cakes and place one on a serving plate.

Cover sponge top with jam.

Pipe or spread whipped cream over the jam.

Place second sponge on top.

Pipe remaining cream on top of sponge.

Decorate with strawberries.

EAT!
Becky’s Triple Chocolate Brownies

A delicious recipe for devilish dark brownies, courtesy of Becky from the Hospice fundraising team.

Ingredients
- 115g/4oz butter, plus extra for greasing
- 115g/4oz plain chocolate, broken into pieces
- 300g/10.5oz golden caster sugar
- Pinch of salt
- 1 tsp vanilla extract
- 2 large eggs
- 140g/5oz plain flour
- 2 tbsp cocoa powder
- 100g/3.5oz white chocolate chips
- 100g/3.5oz milk chocolate chips

What to do
Preheat the oven to 180 degrees/Gas mark 4.
Grease and line the base of an 18cm/7 inch square baking tin.
Place the butter and chocolate in a small heat-proof bowl set over a saucepan of gently simmering water until melted.
Stir until smooth. Leave to cool slightly.
Stir in the sugar, salt and vanilla extract.
Add the eggs, one at a time, and beat until well blended.
Sift the flour and cocoa powder in the mixture and stir until smooth.
Stir in the chocolate chips and pour the mixture into the baking tin.
Bake in the oven for 35-40 minutes, or until the top is evenly coloured and a knife inserted in the centre comes out clean.

EAT!
Top Tips from previous Ready, Steady, Bake hosts

Be competitive!
St Peter’s Hospice marketing team competed in a bake off against the Fundraising team – guess who won?

Invite everybody you know!
Debbie and her friend invited everyone they knew. Their cake sale was a real success raising £343 for St Peter’s!

Whatever your age!
It doesn’t matter – Libby, 14, has taken part in RSB for the last two years and is rolling up her sleeves again this year.

Bake for all tastes!
Maria and Caroline baked savoury as well as sweet to cater for all tastes!

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Thank you for doing such a great job!
Please thank everyone for coming and supporting your cake sale and let them know how much has been raised. Can you please return all collection tins, buckets, banners and unused promotional materials to our fundraising office.

Get Social!
We can’t wait to see your photos and hear your stories. Please share them with us, as they could really inspire other fundraisers.

Get your money in
Pay via our website: Pay your cash raised into your bank account and donate via our website – just hit ‘Donate’
Pay by a cheque: Send a cheque payable to ‘St Peter’s Hospice’ to St Peter’s Hospice, Block C, Estune Business Park, Long Ashton, BS41 9FH. Please don’t forget to send us any sponsorship or Gift Aid forms.

Contact Us
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