Ready, Steady, BAKE!

Baking Pack

Get baking this March for St Peter’s Hospice

Registered Charity No. 269177

St Peter’s Hospice
For Patients, Families and Bristol
Thank you for registering for Ready, Steady, Bake!

During March, people across the Bristol area will be getting into the baking spirit to help raise vital funds for their local adult hospice. Whatever you bake, whether you use your best vintage china or paper plates, all the money raised will help local families living with life-limiting illnesses. This pack has lots of hints, tips and ideas to help you plan your bake sale or tea party.

This year, Bristol’s favourite baker Briony Williams is supporting Ready, Steady Bake! To be in with a chance of winning a baking masterclass with Briony, just send us the money you’ve raised by 5 April.

For additional materials, support planning your event, or just to tell us about your fundraising, please contact Maddy, Esther or Georgia from our Fundraising Team. Call us on 01275 391 404 or email community@stpetershospice.org. We’d love to hear from you!
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.

£39.25 covers the cost of providing one hour’s expert nursing care in our new Inpatient Unit

£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
Six steps to a perfect cake sale

1. Choose a date and location – your home, workplace, school, social club... anywhere!

2. Send out your invitations – invite as many people as possible. Use our template invitation and don’t forget to promote your event on social media.

3. Bake! Get busy in the kitchen creating sweet and savoury treats. Make sure you check out recipes from Briony and our Hospice Head Chef Andy. Keep health and safety in mind – go to www.food.gov.uk for food hygiene regulations.

4. Set up your Ready, Steady, Bake event – use the bunting, collection box, cake labels and poster enclosed in this pack to make your event look fun and inviting.

5. Host your event, collect donations from your guests and thank them all for coming.

6. Send in the money you’ve raised - see the back page for details.

Extra ways to raise the dough

- Make use of our ‘Guess the Weight of the Cake’ game to raise a few extra pounds.
- Set up an online fundraising page so family and friends who can’t make it can still donate. Visit www.justgiving.com.
- 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!
Briony’s Chocolate Orange Cake
A chocolate orange masterpiece that tastes as good as it looks!

Ingredients
For the cake:
- 600g self-raising flour
- 750g golden caster sugar
- 1 tsp salt
- 150g cocoa powder
- 2 tsp baking powder
- 250ml vegetable oil
- 4 medium eggs
- 1 tsp orange extract
- Zest of 1 orange
- 450ml whole milk
- 450ml boiling water
+ 3 tsp instant coffee

For the chocolate ganache:
- 200ml double cream
- 200g dark chocolate
- 1 tsp orange extract

To decorate:
- Chocolate orange bar, biscuits, shapes...anything chocolate orange!

Method
1. Pre-heat the oven to 180°C. Grease and line 3 x 8 inch tins
2. Place the flour, sugar, salt, cocoa powder and baking powder in a large bowl. Whisk to combine
3. Place the oil, eggs, orange extract, orange zest and milk in a bowl. Whisk to combine.
4. Add coffee to boiling water and mix well
5. Add egg mixture to flour mixture and mix to combine. Then add the coffee mixture and mix well to combine
6. Divide between the tins and bake for 30-35 minutes until skewer comes out clean
7. Leave to cool in tins then tip onto cooling racks
8. Use serrated knife or cake leveller to level cakes
9. Make the chocolate ganache. Break up the chocolate in bowl. Heat the cream in a pan until steaming and almost boiling. Pour over chocolate and leave for 3 minutes, then stir well to combine. Place in fridge for 30 minutes. Use an electric whisk to whisk the ganache until paler and thicker
10. Build cake. Place one cake on a plate/board, top with ganache and smooth. Repeat with next two cakes. Add ganache to sides and smooth, then put in the fridge to chill for 15 minutes
11. Top with chocolate orange goodies!!

EAT!
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

### Method

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

**Grease** and line two 8 inch Victoria sandwich tins

**Divide** mixture 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!
Di has been taking part in Ready, Steady, Bake for the last three years and loves inviting all her family and friends to join. The grandkids particularly enjoy it!

St Peter’s Hospice shops across Bristol host their own bake sale each year. Our shop in Horfield loved being involved. Ask at your local shop when their event is.

St Peter’s Hospice knitting group, Plain & Purl, turned one of their regular meet ups into a Ready, Steady, Bake tea party. They raised extra funds by selling their lovely knitted items too!

The wonderful team at Icon Films hosted a bake sale in memory of a colleague. The whole office came together to eat cake, drink tea and raise vital funds for Bristol’s only adult hospice.
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.

stpetershospice
#ReadySteadyBake
/stpetershospice

Please return any unused collection tins, buckets, banners and promotional materials to our fundraising office. Get in touch for details.

Paying in your money

Pay via our website: You can pay any cash that you’ve raised into your own bank account and then donate on our website – just click ‘Donate’

Pay by cheque: Send a cheque payable to ‘St Peter’s Hospice’ to St Peter’s Hospice, Block C, Estune Business Park, Long Ashton, BS41 9FH. Remember to include any sponsorship forms!

Don’t forget to pay in your money by 5 April to be in with a chance of winning a baking masterclass with Briony!

Contact Us
Tel: 01275 391404
Email: community@stpetershospice.org
Web: stpetershospice.org