

Clan's Big Bake!



We're holding a bake sale
on

to help celebrate Clan
Cancer Support's birthday,
whilst raising money
to support local
people affected
by cancer



Sign up now by emailing
fundraising@clancancersupport.org
& get your pack today



Bunting



Why not dress up your fundraising event with our Clan bunting?

1. Print it out in colour and on single sides.
2. Cut along the dotted lines.
3. Fold the tab over some string or ribbon.
4. Stick it with glue or tape.

Donation house



1. Print out in A3, then glue or photocopy onto card or strong paper.
2. Cut it out and don't forget the coin hole!
3. Use glue or sticky tape to put your box together.
4. Place it where everyone will see it.

To donate the money you collect simply contact
fundraising@clancancersupport.org



Cake Labels

Fold the labels below in half and place in front of your cake



Guess Clan's Favourite Cake and Win

How to play

1. Pay £2 to pick a cake, then write your name underneath
2. Appoint a secret winner selector before starting off
3. Split the cash - £25 for the winner and £25 for Clan Cancer Support
4. Pay in the money at Clan House

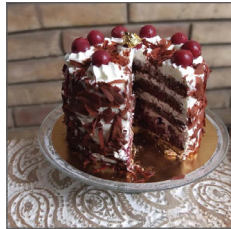
£2 could provide essential support to those affected by cancer



**bake up
a storm!**



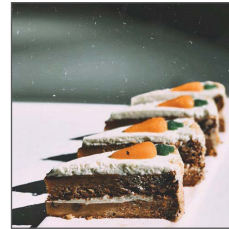
Battenberg



Black Forest Gateaux



Caramel Cake



Carrot Cake



Cheese Cake



Coffee Cake



Cookie Cake



Fruit Flan



Fruit Cake



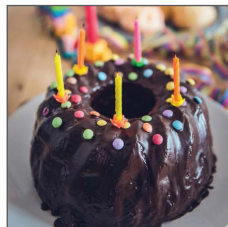
Icecream Cake



Lemon Cake



Mousse Cake



Mud Cake



Naked Strawberry cake



Pancake



Tiered Wedding Cake



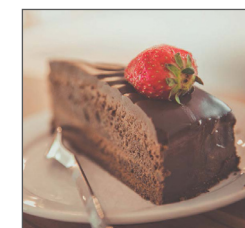
White Chocolate Cake



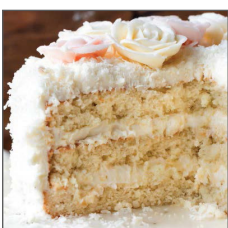
Baked Cheese Cake



Banana Cake



Chocolate Cake



Coconut Cake



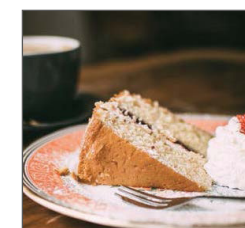
Cupcake



Orange Cake



Red Velvet Cake



Victoria Sponge

The Legal Bit: 1. This sweepstake is an exempt lottery under the Gambling Act 2005 and is promoted by: _____ (please write the name and address of the promoter here, i.e. the person responsible for collecting the money). 2. This poster is for use in Great Britain only. 3. The promoter and the entrants must be 18 or over. 4. Your sweepstake must be conducted as a workplace or resident's lottery. This means that people are only eligible to enter if they either work in the same premises as the promoter, or live in the same premises as the promoter. 5. You may only display this poster or advertise the sweepstake on the relevant premises (see before). 6. The rights of any entrant are not transferable to any other person (and any attempt to transfer them will be treated as ineffective). 7. Each entrant agrees that, if they win, the promoter will donate half the money collected to Clan cancer support on behalf of the winner. 8. The promoter is responsible for ensuring the sweepstake is run properly - Clan cancer support is not a promoter and does not accept any responsibility for your sweepstake.



Clan's Big Bake

Recipe Book



Cupcakes

Prep - 30 mins

Cook - 10 - 30 mins

Makes - 9

Ingredients

For the cupcakes

- 110g/4oz self-raising flour
- 1-2 tbsp milk
- 110g/4oz caster sugar
- 2 eggs, lightly beaten
- 110g/4oz margarine, softened
- 1tsp vanilla extract

For the icing

- 280g/10oz icing sugar
- 140g/5oz butter, softened
- 1-2 tbsp milk
- a few drops food colouring



Method

1. Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the buttercream icing, beat the butter in a large bowl until soft. Add half the icing sugar and beat until smooth.
6. Then add the remaining icing sugar with one tablespoon of the milk, adding more milk if necessary, until the mixture is smooth and creamy.
7. Add the food colouring and mix until well combined.
8. Spoon the icing into a piping bag with a star nozzle and pipe the icing using a spiralling motion onto the cup cakes in a large swirl.

Victoria Sponge

Prep - 20 mins

Cook - 20 mins

Makes - 8-10 slices

Ingredients

- 200g self-raising flour, plus extra for dusting
- 200g unsalted butter, softened, plus extra for greasing
- 200g caster sugar
- 1 tsp vanilla extract
- 4 medium eggs
- about 6 tbsp raspberry jam
- 250ml double cream, whipped
- icing sugar, for dusting



Method

1. Heat oven to 190C/170C fan/gas 5. Grease and flour two 20cm sandwich tins.
2. Place 200g softened unsalted butter, 200g caster sugar and 1 tsp vanilla extract into a bowl and beat well to a creamy consistency.
3. Slowly beat in 4 medium eggs, one by one, then fold in 200g self-raising flour and mix well.
4. Divide the mix between the cake tins, place into the oven and bake for about 20 mins until risen and golden brown. The cakes should spring back when gently pushed in the middle.
5. When ready, remove from the oven and allow to cool for 5 mins in the tin, before turning out onto a wire rack and cooling completely.
6. Spread about 6 tbsp raspberry jam onto one cake and top with 250ml whipped double cream. Sandwich the cakes together and dust with icing sugar.

Cookies

Prep - 15 mins

Cook - 10 mins

Makes - 30

Ingredients

- 150g salted butter, softened
- 80g light brown muscovado sugar
- 80g granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 225g plain flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 200g plain chocolate chips



Method

1. Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper.
2. Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy.
3. Beat in 2 tsp vanilla extract and 1 large egg.
4. Sift 225g plain flour, ½ tsp bicarbonate of soda and ¼ tsp salt into the bowl and mix it in with a wooden spoon.
5. Add 200g plain chocolate chips or chunks and stir well.
6. Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies.
7. Bake for 8–10 mins until they are light brown on the edges and still slightly soft in the centre if you press them.
8. Leave on the tray for a couple of mins to set and then lift onto a cooling rack.

Banana bread

Prep - 30 mins

Cook - 30 mins - 1hr

Serves - 10

Ingredients

- 285g/10oz plain flour
- 1 tsp bicarbonate of soda
- ½ tsp salt
- 110g/4oz butter,
plus extra for greasing
- 225g/8oz caster sugar
- 2 free-range eggs
- 4 ripe bananas, mashed
- 85ml/3fl oz buttermilk
(or normal milk mixed with
1½ tsp lemon juice or vinegar)
- 1 tsp vanilla extract



Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Sift the flour, bicarbonate of soda and salt into a large mixing bowl.
3. In a separate bowl, cream the butter and sugar together until light and fluffy.
4. Add the eggs, mashed bananas, buttermilk and vanilla extract to the butter and sugar mixture and mix well. Fold in the flour mixture.
5. Grease a 20cm x 12.5cm/8in x 5in loaf tin and pour the cake mixture into the tin.
6. Transfer to the oven and bake for about an hour, or until well-risen and golden-brown.
7. Remove from the oven and cool in the tin for a few minutes, then turn out onto a wire rack to cool completely before serving.

Malteaser traybake

Prep - 10 mins

Cook - 5 mins then set

Makes - 12

Ingredients

- 100g Butter
- 200g Milk Chocolate
- 3 tbsp Golden Syrup
- 250g Crushed Digestive Biscuits
- 225g Maltesers
- Optional: Extra 100g Milk or White Chocolate as topping

Method

1. Melt the butter, chocolate and syrup.
2. Add the crushed biscuits and maltesers.
3. Mix together then pour into a greased baking tin and chill until set.
4. Option: Once set, melt the additional chocolate and pour over the top. Chill until set.



Chocolate cornflake cakes

Prep - 10 mins

Cook - 5 mins

Makes - 12

Ingredients

- 50g butter
- 100g milk or dark chocolate, broken into chunks
- 3 tbsp golden syrup
- 100g cornflakes

Method

1. Weigh out the ingredients. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
2. Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
3. Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Put in the fridge to set.

We love to chat!

We love to know how you are getting on and are always here to help in any way we can!

Please do talk to us, keep us up-to-date, and ask for support if you need it.

Get in touch with us:

fundraising@clancancersupport.org

01224 647000





thank you for your support!

To make a donation online, please visit

clancancersupport.org/donate

or scan the QR code below

