

Bake up a storm

Who doesn't love a bake sale? Cook up some treats and sell them for donations to boost your fundraising total.



Bedazzled biscuits

It's all about the decoration with this classic bake.

You'll need:

- 100g unsalted butter, at room temperature
- 100g caster sugar
- 1 medium egg, (beaten)
- 275g plain flour (plus extra for rolling)
- 1 teaspoon vanilla extract
- 400g icing sugar
- 3-4 tablespoons water
- 2-3 drops food colouring
- Sweets, sprinkles, edible glitter of your choice
- Biscuit cutters

Bake it or fake it

Not a baking fan? Simply buy some biscuits and decorate!



Method:

1. Preheat the oven to 190C/170C fan. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in a bowl until combined.
3. Beat in the egg and vanilla extract, a little at a time, until well combined.
4. Stir in the flour until the mixture comes together as a dough.
5. Roll out the dough on a lightly floured work surface to about 1cm thick.
6. Using biscuit cutters, cut biscuits out of the dough and carefully place onto the baking tray.
7. Bake for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
8. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Mix in the food colouring.
9. Carefully spread the icing onto the biscuits using a knife and decorate with your choice of sprinkles, sweets and edible glitter. Set aside until the icing hardens.

Gold dust brownies

Add a little honeycomb bling to these chocolatey treats.

You'll need:

- 115g plain chocolate
- 175g butter
- 340g caster sugar
- 1 teaspoon vanilla essence
- 3 eggs (beaten)
- 90g plain flour
- 25g cocoa powder
- 1 level teaspoon baking powder
- 2 crushed up Crunchie bars or honeycomb to decorate
- A baking tin approx. 22x30cm and 2.5cm deep
- Greaseproof paper



Method:

1. Preheat the oven to 180C/160C fan. Lightly grease and line the baking tin with greaseproof paper.
2. Carefully melt the chocolate and butter, then add the melted mixture to a large mixing bowl with the sugar and vanilla essence. Stir it all together and allow to cool a bit.
3. Mix together the plain flour, cocoa and baking powder. Gradually sift this dry mixture into the bowl with the wet ingredients. Alternate between sifting in the dry ingredients and mixing in the eggs bit by bit. This should help to stop the mixture from curdling.
4. Pour this mixture into the lined baking tin and pop it in the oven. Carefully check the mixture after about 30 minutes using a cocktail stick or a small knife. You want the stick or knife to come away with just a few crumbs of mixture sticking to it — but not liquid mixture. Bake for a bit longer if needed.
5. Once ready, remove from the oven to cool.
6. To decorate — sprinkle over the crushed up Crunchie bar or honeycomb for a delicious gold dust effect!

Bake it or fake it

Add crushed up honeycomb to any premade bake for instant dazzle!

EVERY CHILDHOOD IS WORTH FIGHTING FOR

Snowball cupcakes

Give the humble cupcake a seasonal twist.

You'll need:

- 12 cupcake cases
- 125g unsalted butter, softened
- 125g caster sugar
- Small pinch of salt
- Half teaspoon vanilla extract
- 3 large eggs
- 125g plain white flour
- 1.5 teaspoons baking powder
- 50g sweetened shredded coconut
- 2-3 tablespoons milk

For the frosting:

- 400g icing sugar
- 200g unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 tablespoons very hot water
- 100g white chocolate
- Approximately 200g sweetened shredded coconut



Method:

1. Preheat the oven to 170C/150C fan. Line a 12-hole cupcake tin with cupcake cases.
2. Whisk the butter, sugar and salt in a large bowl until light and creamy.
3. Add all 3 eggs and the vanilla extract. Then sift in the flour and baking powder. Add the coconut and whisk until everything is just combined, adding 2 or 3 tablespoons of milk to achieve a soft, dropping consistency.
4. Divide the mixture between the cupcake cases and pop the tin in the oven to bake for 20-30 minutes, until the cupcakes are risen, golden and spring back from a light touch.
5. Carefully put the hot cupcakes onto a cooling rack. While they cool, make the buttercream icing.
6. Place the softened butter into a large bowl and sift in the icing sugar. Now add 2 tablespoons of very hot water from a recently boiled kettle and one teaspoon of vanilla extract.
7. Whisk, starting on a slow speed and then gradually increasing, whipping until the buttercream is light and fluffy. Set to one side.
8. Carefully melt the white chocolate and add it to the buttercream.
9. Now whisk the buttercream and chocolate together, gradually increasing the speed, until the frosting is fully combined and cooled.
10. Pipe or spread the frosting onto the cupcakes (when the cakes are completely cool).
11. Gently sprinkle and press the shredded coconut onto the frosting to mimic a snowball. Add some edible glitter too, if you like!

Cherry bakewell flapjacks

Red cherry jam adds some festive flair to this vegan-friendly bake.

You'll need:

- 200g oats
- 50g ground almonds
- 60g plain flour
- 2 tablespoons almond extract
- 2 tablespoons maple syrup
- 170g of dairy-free margarine
- 3 large tablespoons of cherry jam
- 10g of dried cherries (optional)
- Greaseproof paper

Vegan



Method:

1. Preheat the oven to 180C/160C fan. Lightly grease and line the baking tin with greaseproof paper.
2. Combine the oats, ground almonds and flour into a large mixing bowl.
3. Melt the margarine and maple syrup together in a small saucepan on the hob. Then pour into the dry mixture and mix together until combined. Stir in the almond extract.
4. Spoon half of the mixture into your lined baking tin and firmly press it down. Then spread the jam over the oat layer and press in some of the dried cherries, if using.
5. Sprinkle the other half of the oat mixture on top of the jam and level with a cold spoon or your hands and firmly press.
6. Pop the tin into the middle of the preheated oven and leave to bake for 20 minutes. Turn it around and bake for a further 5-10 minutes or until golden brown.
7. Remove from the oven and place onto a cooling rack. Once cool, slice into squares and place them into the fridge to allow the topping to set. You can also add a sprinkling of edible glitter if you like (gold looks great!).
8. Store in a sealed container in the fridge until your bake sale.