BAKE IT!
FOR CANCER RESEARCH UK

Baking up a batch of treats is a delicious way to beat cancer sooner.

Fundraising has never tasted so good.

Turn your next tea break into a treat break for Cancer Research UK as you raise a little dough for our life saving work.
BAKE IT BRILLIANT

The recipe for your fun Bake It! event couldn’t be simpler:

1. Whip up excitement
Tell everyone where and when you’ll be holding your Bake It! event. Use the poster in this pack and create a Facebook event. Send out a reminder the day beforehand and on the day reminding everyone to bring a few pounds and a big appetite!

2. Mobilise those Mary Berrys
Whip up a batch of sweet treats and have your friends or colleagues do the same. Use a tried and tested favourite or take inspiration from the recipes included in this pack. Turn up the heat with a competition where the top treat wins a donated prize!

3. Share and enjoy
Put the kettle on, and get together with your friends or colleagues to enjoy the fruits of your labours. Collect donations from everyone taking part, and boost your fundraising with some of the ideas in this pack.

4. Cure cancer sooner
The sooner you send in the money you’ve collected, the sooner we can get it working to beat cancer. Post us a cheque using the money return form in this pack, pay it in over the phone by calling us on 0300 123 1022 or use Justgiving who will send it directly to us.

BAKE IT EVEN BETTER

As well as collecting simple donations, there are plenty of other little things you can do to raise even more dough for lifesaving research.

By setting yourself a fundraising goal you’ll raise more, and everyone will share in your success when you smash it.

Turn your event into a bake off. Choose a judging panel or have everyone vote for their favourite. A local shop will be happy to donate a small prize.

Choose the best looking cake and set it aside for a good old fashioned guess-the-weight competition. Charge 50p per entry and the nearest guess gets to take the cake home.

Which of your managers are up for some workplace fun by taking a custard pie in the face? Let your colleagues vote in return for a £1 donation, then have a cream-filled flan on standby for the “winner”.

Have the best baker you know whip up something really special and then raffle it off at the event. Charge £1 for a strip of tickets.

Know any dieters who are avoiding baked treats? Encourage them to get sponsored to go cake-free for a week. Make it even more of a challenge by having them hand out the treats at your Bake It! event.

When everything’s been eaten, offer to wash up everyone’s cake tins, stands and plates in return for donations.

The money you raise will help us to accelerate our progress in the fight against cancer to bring forward the day when all cancers are cured.
BAKE IT YOUR OWN
Here's some simple recipe inspiration including some healthier options. Have fun by turning a basic recipe into something special with extra toppings and decoration.

DATE & BANANA COOKIES
Makes 18–20

INGREDIENTS
85g dried dates or apricots, chopped
85g walnuts
3 large bananas
175g oats
3 tablespoons sunflower oil
1 teaspoon vanilla
1 teaspoon ginger powder
1 teaspoon cinnamon

METHOD
Preheat oven to 200°C.
Put everything into a food processor and blend well.
Place 1 tablespoon of mixture onto an oiled baking sheet and flatten, leaving 4cm between each cookie.
Bake for 20 minutes. If they brown too quickly during cooking, cover with tin foil.
Transfer to a wire rack to cool.

BRIGADEROS (BRAZILIAN TRUFFLES)
Makes 20

INGREDIENTS
1 can condensed milk
1 can’s worth (approx 400ml) milk
4 tablespoons cocoa powder
2 tablespoons butter, melted
Caster sugar, cocoa, chopped nuts or grated chocolate for coating

METHOD
Bring the condensed milk, milk, cocoa powder and butter to the boil in a saucepan. Turn down the heat and stir till the mixture leaves the sides of the pan.
Pour the mixture into a heat-proof bowl and leave to cool.
Once cold, form into small balls and roll in caster sugar, cocoa, chopped nuts or grated chocolate until coated.
**SNICKERDOODLES**

Makes 24

**INGREDIENTS**
- 240g butter, melted
- 180g light brown soft sugar
- 100g caster sugar plus extra for rolling
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 – 1 teaspoon ground cinnamon, plus more for rolling
- 1/2 teaspoon bicarbonate of soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- 300g plain flour

**METHOD**

Preheat oven to 170°C / Gas 3.

Melt the butter, and add the sugars. Beat the egg well, then stir into the mixture.

Add the vanilla, cinnamon, bicarbonate of soda, cream of tartar, and salt. Mix well. Add flour slowly, mixing after each addition.

Mix 1 teaspoon cinnamon with some extra sugar. Form the dough into small balls and roll in the cinnamon sugar mixture. Place on a baking tray.

Bake until going golden around the edges, 10 to 15 minutes.

Remove from oven, and leave on baking tray for 2 minutes before transferring to wire rack to cool.

**VICTORIA SPONGE**

Makes 8 servings

**INGREDIENTS**
- 200g margarine/butter
- 200g caster sugar plus some for dusting
- 4 eggs
- 200g self raising flour
- Vanilla essence/extract
- Sliced strawberries for decoration

**FOR THE FILLING**
- 200g strawberry jam
- 125g butter
- 250g icing sugar

**METHOD**

**SPONGE**

Preheat oven to 180°C.

Whisk the sugar and butter until light and fluffy. Gradually add the eggs and mix slowly until incorporated. Fold in the flour.

Add a few drops of vanilla essence/extract. Pour into two greased 20cm cake tins

Bake for 40 minutes. Check that the cakes are cooked by piercing with a clean knife or skewer and checking that it comes out clean.

Turn out onto a wire rack to cool.

Once cooled, add the filling to the top of one cake, sandwiching the other on top.

**FILLING**

Make the buttercream by whisking the butter and icing sugar together until light and fluffy and add a few drops of vanilla essence/extract.

Spread a layer of buttercream on the bottom layer of cake.

Spread a layer of jam over the buttercream layer.

Place top half over the bottom half.

Dust the top with a little caster sugar.

Decorate with extra buttercream and strawberries.
BAKE IT!
TO BEAT CANCER SOONER

We are the only ones fighting over 200 cancers, including the one that matters to you. Take a look at some of the progress we’ve made.

4 in 10
Our pioneering research on radiotherapy which started in the 1920’s has influenced cancer treatment worldwide. Around 4 in 10 people who beat cancer have received radiotherapy as part of their treatment.

1960’s
Our research during the 1960’s helped to detect breast cancer early. A great influence on today’s breast screening programme, it has saved thousands of lives. And through research into the benefits of tamoxifen after surgery for breast cancer, survival has improved, leading to a major breakthrough in the way the disease is treated.

8 in 10
Fighting childhood cancer – we began funding clinical trials in the 1980’s to help improve treatment for children with cancer. Today, more than 8 in 10 children survive their disease for 5 years or longer. We want to make that 10 out of 10.

95%
Thanks to research, the discovery of the drug cisplatin has transformed the treatment of cancer. More than 95% of men with testicular cancer are now cured, thanks to cisplatin – a drug that our researchers helped develop.

...and your Bake it! event will help bring forward the day when all cancers are cured.

We have helped double cancer survival in the UK in the last 40 years but our ambition is to accelerate that progress and see three-quarters of patients surviving cancer within the next 20 years. Your Bake It! event will help us to achieve this – thank you.

In this pack you should find everything you need for a successful Bake It! event but if you have any questions call 0300 123 1022 to speak to someone in our team.
BAKE IT! FOR CANCER RESEARCH UK
MONEY RETURN FORM

Thank you for holding a Bake It! event to help beat cancer sooner.
Please complete this form and send it back to us along with the money you
have raised and the Gift Aid form so we can make sure that your fundraising
is correctly attributed to you.

Please find enclosed a cheque(s)/Postal Order for £

Please ensure that all cheques are made payable to ‘Cancer Research UK’.

Your Full Name:
Home address:
Postcode:

MAKE YOUR DONATIONS GO FURTHER WITH
GIFT AID

Add at least 25% extra to your donation with Gift Aid.
That means you can raise even more money on your Bake It! event at no extra cost to you or your donors.

We can only claim Gift Aid if you provide your First Name/Initial, Surname, home address, postcode and date paid.

GIFT AID – VERY IMPORTANT
Yes I would like Cancer Research UK to claim Gift Aid on my donation.
By agreeing to Gift Aid, I want all donations I’ve made to Cancer Research UK in the past four years and all donations in future to be treated as Gift Aid donations until I notify you otherwise. To qualify for Gift Aid, what you pay in income or capital gains tax must at least equal the amount claimed by all charities and CASCs in the tax year from HMRC. Council Tax and VAT do not qualify. Cancer Research UK will claim 25p on every £1 you donate.

Please return this form to us along with the money return form and cheque so we can claim Gift Aid on your donations.
Donations made via JustGiving.com will already have Gift Aid processed.

Cancer Research UK is a Registered Charity in England and Wales (1089464), Scotland (SC041666) and the Isle of Man (1103).
I’M BAKING TO BEAT CANCER SOONER

Join me for my Bake It! event and help raise some dough for Cancer Research UK

By raising: £

cruk.org

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