



FUNDRAISING PACK

Roll up your sleeves, fire up the ovens and get baking this May to help us make a difference to children and families across Wales living with cerebral palsy.



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Get ready to bake to make a difference.

Thank you so much for signing up to take part in Cake & Tea for CP to help raise vital funds for Cerebral Palsy Cymru. We are so excited that you're taking part!

In this pack you will find a host of fun-filled ideas, top tips and delicious recipes to get you started. Whether you decide to host a bake sale, organise an afternoon tea party, or simply enjoy a catch-up with friends over a cuppa and a slice of cake, every biscuit baked, every cake eaten, and every pound that you raise really will make a huge difference to children and families across Wales living with cerebral palsy.

We are delighted to announce that Slater & Gordon Lawyers will be sponsoring Cake & Tea for CP this year and have kindly agreed to match fund every cake sale that takes place in May until we reach our fundraising target. This means that all the donations and proceeds from your bake sales will be DOUBLED and your fundraising will have twice the impact.



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Bake something so beautiful that it's social media worthy

Post a photo of it, text **BAKE to 70085 to donate £5**, then nominate a friend to post their bake and do the same. Let's make **Cake & Tea for CP** go viral! **#C&T4CP**

Host a work place cake sale or bake-off

Sell your bakes to friends, family and neighbours

Take on a very technical baking challenge or pledge to bake every day in May and get sponsored for it

Organise an afternoon tea event over one of the bank holiday weekends

Host a coffee morning at home for family and friends

Get your school or community group baking to raise some dough!

A mixing bowl of ideas to get you going

Most importantly, we want you to have fun. Whether you're planning to bake for friends, family, neighbours or colleagues, we want you enjoy every mouthfull and know that every cake baked and pound donated really will make a difference.

We have lots of additional materials available to download to make your fundraiser extra tasty!

Scan the QR code to access them



RECIPE

Rose's Biscoff & White Chocolate Rocky Road

Rose Skinner, our community and events fundraiser, started fundraising for Cerebral Palsy Cymru when she was just 8 years old! Rose and her sister organised annual Cake and Tea for CP bake sales for 10 years and in total raised over £1,000!

Below is the recipe for her legendary Biscoff & White Chocolate Rocky Road which we are sure you will all enjoy!



Ingredients

250g Biscoff biscuits

50g mini marshmallows

510g white Chocolate, broken into pieces

90g Biscoff spread

Method

- Line a square baking tin with baking paper.
- Put the biscuits in a bowl and break them up roughly with your hands or use a knife and a chopping board. Tip into a large bowl and mix in the mini marshmallows. Set aside.
- Put the white chocolate and Biscoff spread into a medium microwave-safe bowl and microwave on high in 30 second bursts, stirring until melted.
- Pour the melted chocolate mixture over the biscuit & marshmallow mixture and stir until everything is evenly coated. Pour into tin and press down evenly, chill in the fridge for at least 1 hour until set.
- To serve, remove from the fridge and let stand for 10 minutes, then cut into 16 pieces. Store in an airtight container in the fridge or at room temperature.



"This is a super easy no bake recipe that everyone of all ages and baking abilities can enjoy!"



RECIPE

Strawberries & Cream Victoria Sponge

A fruity twist on a timeless classic!

Our Marketing & Communications Manager, Emily, loves experimenting with different bakes in the kitchen, and this recipe has become a firm favourite in her household! Named after Queen Victoria, this sponge will most certainly be crowned the centre piece of your bake sale!

Ingredients

225g self-raising flour

225g unsalted butter at room temperature, plus extra for greasing

225g white caster sugar

1 tsp baking powder

Splash of milk

1 teaspoon vanilla extract

4 large free-range eggs

For the filling

200ml double cream

A splash of vanilla extract

Strawberry jam

2 tbsp of icing sugar, plus extra for dusting

Fresh strawberries

Method

- Grease & line the bases of 2 round 20cm cake tins. Preheat the oven to 180°C/gas 4.
- Mix together the butter & sugar in a mixing bowl until pale and fluffy then add the vanilla extract.
- Gradually mix the eggs into the butter and sugar. Sift, then fold in the flour, baking powder and $\frac{1}{4}$ of a teaspoon of salt until combined.
- Stir in a splash of milk to loosen the batter, then evenly divide it between the 2 cake tins.
- Bake the cakes in the oven for 22 to 25 minutes, or until golden and cooked through. Leave to cool in the tins for 5 minutes, then turn onto a wire rack to cool completely.
- Meanwhile, pour the cream into a large bowl, add the vanilla extract & whisk until you have soft peaks. Sift in icing sugar and gently fold through.
- Spread the vanilla cream onto the top of 1 of the sponges, but not right to the edges or it will drip off the sides! Spread the jam on the top of the other cake then sandwich them together. Hull and roughly slice the strawberries, then place them on top of the second cake. Dust the top of the cake with icing sugar for the finishing touch.



"This recipe is an absolute classic! You can mix things up by swapping the strawberry jam for raspberry or cherry, or cover the top of the cake with vanilla frosting for an even more indulgent bake. I can guarantee the whole family will love it!"



Let's Tidy Up

You've had your baking event and it's time to tidy up the kitchen and make a well-deserved brew, but before you do, we would love for you to send in the funds you have raised. Here's how to deliver your dough to us:

- If you have set up an online giving page e.g. Facebook fundraiser or Just Giving, then all of the money raised through it will come straight to us.
- Pay it in online via our website. Visit www.cerebralpalsycymru.org/donate-to-help and click on 'pay in your fundraising'. Easy as pie!
- Call our fundraising team on **02920 522600** to pay over the phone.
- Send in a cheque made payable to **Cerebral Palsy Cymru** to:

Cerebral Palsy Cymru
1 The Courtyard
73 Ty Glas Avenue
Llanishen
Cardiff
CF14 5DX

Please include your name, address and event or fundraiser details with your cheque. By including this information we may be able to claim Gift Aid and make your amazing fundraising efforts stretch even further.

- Bank Transfer to:
Cerebral Palsy Cymru
Barclays Bank
Sort Code: 20-18-27
Account Number: 10660558
Reference: Cake & Tea for CP



We would also love you to share pictures of you taking part in Cake & Tea for CP, and of course pictures of your delicious bakes! Send or post your photos and videos with **#C&T4CP** to:

✉ fundraising@cerebralpalsycymru.org

f /CerebralPalsyCymru

🐦 @CP_Cymru

📷 @CerebralPalsyCymru

💬 WhatsApp 07939 516112

Here's some of the ways your fundraising could make a life changing difference...

£25

Could pay for specialist toys for our therapists and children to use during their therapy sessions.



£50

Could buy a new therapy bench to help children learn to sit and stand.



£100

Could pay for one of our specialist therapists to provide an initial assessment call to three families that have been referred to our early intervention service 'Better Start, Better Future.'



£337

Could fund a session of therapy for a child who has cerebral palsy at our children's centre in Cardiff.





CAKE & TEA FOR CP

