



# THE BIG BARNSELEY BAKE OFF

**Bake something yummy, raise some money and make a difference!**



Registered with  
FUNDRAISING  
REGULATOR

# Thank you for choosing to support and fundraise for Barnsley Hospice.



Hi, I'm Hannah from the fundraising team! Thank you for joining the #BigBarnsleyBakeOff and helping to raise vital funds, which keep our services running. We're proud to deliver specialist palliative and end of life care to the people of Barnsley free of charge, but this relies on the kindness and generosity of our supporters. Whether it's by taking part in a skydive, fundraising at work or holding your own event, you're helping to make a difference to local people when they need us most.



To help you raise as much as possible, we've put together this useful pack, which contains everything you need - minus the cake! You can run it as a bake sale or add an element of competition and go full bake off style! All you need to do is bake something yummy, raise some money and help your local community. 🍩

**HANNAH CLARKSON, COMMUNITY AND EVENTS MANAGER**

Since joining the hospice, I've seen first-hand the value and importance of its services. Fundraising for the hospice means we can provide people with specialist palliative and end of life care so that they can live as well as possible. It also means we can support people to enjoy movie nights with family, trips to the seaside and make special memories with the people closest to them. Thank you for your support. Because you care, we can. 🍩

**ROSS FLETCHER, CHIEF EXECUTIVE OFFICER/CHIEF NURSE**



## What's in the pack?

- ✓ Checklist and tips
- ✓ Recipe ideas
- ✓ Posters
- ✓ Cake tents
- ✓ Cake flags
- ✓ Bunting
- ✓ Social media graphics
- ✓ Jar wraps
- ✓ Guess the weight of the cake

# Checklist & Tips

**BARNLSLEY  
HOSPICE**

## BEFORE THE EVENT

- Choose the date, time and venue for your event
  - Invite bakers to join in the fun - the more the merrier!
  - Decide what you are going to bake
  - Promote your event using social media and posters
- ♥ **TOP TIP** - If you want to add some competition to your baking, choose someone to judge and plan a prize for the best baker.

You can find recipe ideas, social media graphics and printable posters later in this pack!

## AFTER THE EVENT

- Count all the money raised and bring it to the hospice
- Thank everyone who attended and participated, and share the total raised.
- Share pictures of your bakes on social media - don't forget to tag Barnsley Hospice and use the hashtag **#BigBarnsleyBakeOff**

 @barnsleyhosp

 @BarnsleyHospice

 @barnsley\_hospice

 @barnsley-hospice

## ON THE DAY

- Print off our baking bunting to decorate your venue
  - Make sure you have change ready and print off QR codes so people can pay on their phone
  - Prepare buckets, jars or tubs to collect donations in
  - Decide how much you want to sell your bakes for. We recommend keeping prices at simple rounded amounts like 50p, £1 or £2
  - Use our Cake Tents to show what each item is, how much it costs and any allergens included
  - Prepare other refreshments to serve with your bakes, like tea, coffee or juice
- ♥ **TOP TIP** - Don't forget napkins, plates or tubs so supporters can buy more cakes to take home
- Set up other fundraising activities like games, tombolas or raffles to help raise an even bigger total!

Remember, our fundraising team are on hand to answer any questions and help you where possible. Get in touch at [fundraising@barnsley-hospice.org](mailto:fundraising@barnsley-hospice.org)

# Recipe Ideas

Not sure what to bake? We've got you covered! Check out some baking inspiration below.



## SAM NIXON'S PERFECT FLAPJACKS

Barnsley icon and keen baker, Sam Nixon, has been a supporter of the hospice for several years. He's kindly shared his flapjack recipe which is sure to impress your guests!

### INGREDIENTS

250g salted butter                      250g golden syrup  
250g light muscovado sugar        500g rolled oats

### METHOD

1. Preheat fan oven to 180 degrees and line a 20cm square baking tin with greaseproof paper.
2. Over a medium heat, melt the butter, sugar and syrup in a large saucepan until the sugar has dissolved.
3. Pour in the rolled oats and mix well, ensuring all the oats are covered.
4. Pour the mixture into the lined tin and flatten using a palette knife or the back of a spoon.
5. Bake in the oven for 30 minutes, until lightly golden on top.
6. Allow to fully cool, then take it out of the tin and cut into 16 pieces.  
Will store in an airtight container for a week.



## LANA'S VIENNESE WHIRLS

Lana is part of Barnsley Hospice's catering team, and makes nutritious meals and tasty cakes for our patients and visitors to enjoy. She's shared her recipe for delicious Viennese Whirls.

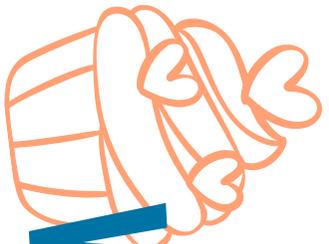
### INGREDIENTS

200g butter/margarine                      **For the filling:**  
50g icing sugar                                170g butter  
200g plain flour                                340 g icing sugar  
2 tsp cornflour                                 Jam  
½ tsp baking powder  
1 tsp vanilla essence

### METHOD

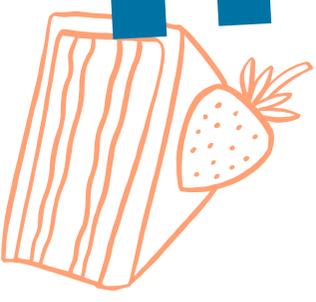
1. Cream the butter and icing sugar until smooth, and add vanilla essence.
2. Mix together flour, cornflour and baking powder. Add to the butter and icing sugar mix.
3. Place the mixture into a piping bag with a 1M or star-shaped nozzle and pipe into swirls.
4. Bake in oven at 160 degrees for 15-18 minutes until golden, then leave to cool.
5. Mix butter and icing sugar to create buttercream.
6. Pipe buttercream onto half the swirl and jam on the rest, then sandwich together.  
Decorate by dusting icing sugar on the top.





# We're having a

# BAKE SALE



Join us for something yummy and help make a difference.

**Date/Time**

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**Location**

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**Contact**

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All money raised will go towards supporting Barnsley Hospice and the specialist palliative and end of life care they provide to local people.

**#BigBarnsleyBakeOff**

**[www.barnsleyhospice.org](http://www.barnsleyhospice.org)**

Barnsley Hospice, Church Street, Barnsley, S75 2RL

Registered charity number 700586



**Bake something yummy  
& let's raise some money!**



# Social Media Graphics



Social media is a great way to promote your event and get more people involved. Download the graphics below to share when and where it will take place with followers and how they can get involved.

Download these graphics here: <http://bit.ly/469hEu1>



Don't forget to use the **#BigBarnsleyBakeOff** hashtag and tag us in your post!

 @barnsleyhosp

 @BarnsleyHospice

 @barnsley\_hospice

 @barnsley-hospice

# Cake Tents

Print and use these Cake Tents to show what each item is and how much it costs. You can also use them to highlight any allergens in the bakes and what people with dietary requirements can eat. Cut along the black dashed line and fold along the grey line.



✂  
Cut along here ↘

**#BigBarnsleyBakeOff**

**IN SUPPORT OF...**  
BARNsLEY HOSPICE

Vegan  
 Vegetarian  
 Contains Gluten  
 Contains Dairy  
 Contains Nuts

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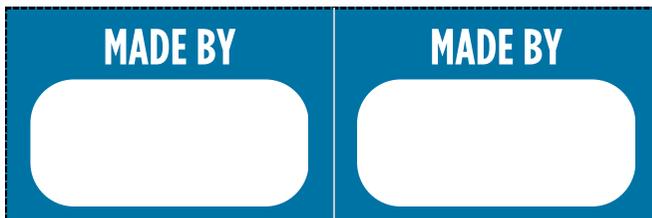
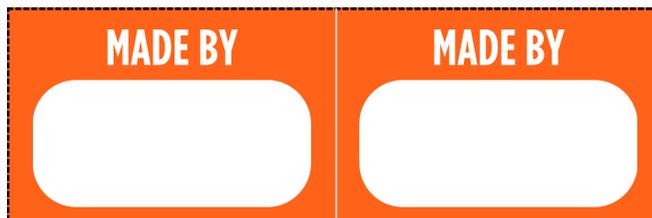
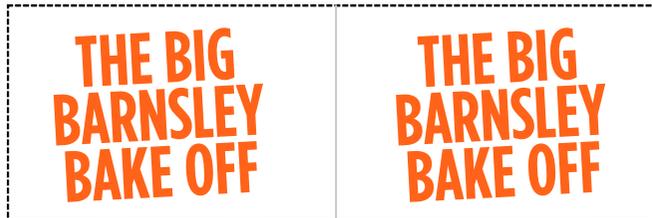
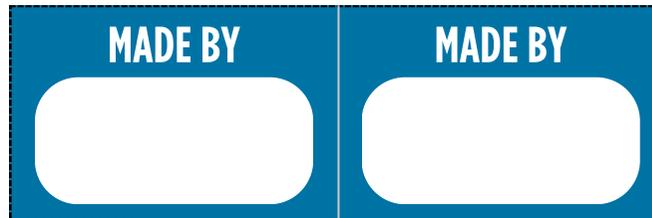
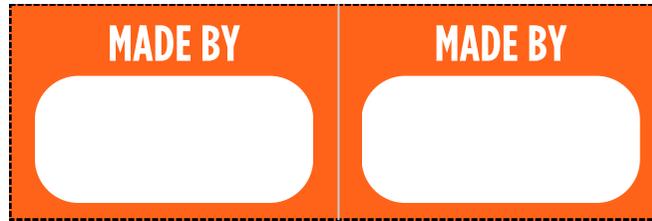
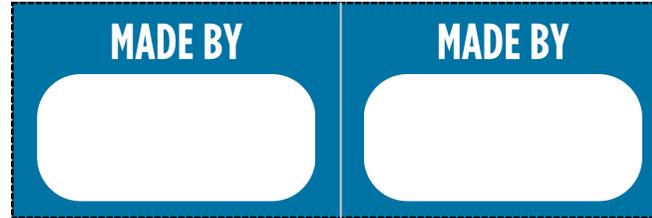
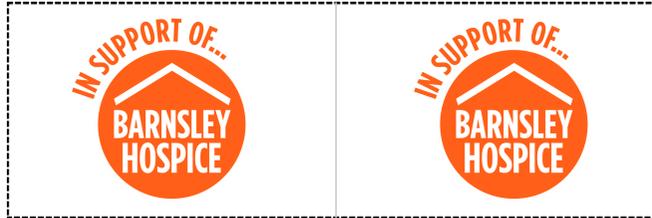
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# Cake Flags

These Cake Flags are a great way to decorate your bakes! Simply print out this sheet, cut around the black dashed lines, fold the flag around a cocktail stick and stick the sides together.



# Paper Bunting

Make your event space look amazing with this paper bunting. Simply print out this page (we'd recommend 3 copies to create a 2 metre banner) cut out the triangles and attach to string using sticky tape or a stapler.



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# DIY Collection Jars

If you want an easy way to collect donations, print out these wraps and stick them around a clean, empty jar or tin. Make sure you have some spare change ready ahead of the day. There's also a QR code so people without change can scan and make a donation online via their phone.

Cut along here 

**Thank you for your support!**



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Barnsley Hospice provides specialist palliative and end of life care to local people and their loved ones.



We're proud to deliver these services free of charge, but this is only possible thanks to the generosity of our supporters.



**Scan here to donate online!**



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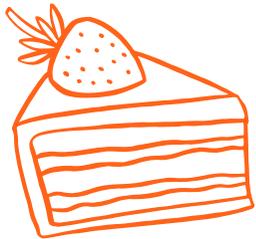
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# Guess the Weight of the Cake!



## Here's how to play:

1. Bake (or buy) a cake, weigh it and make a note of it before the event.
2. On the day, guests can make a donation to guess what they think the cake weighs. Record guesses on the accompanying sheet.
3. Whoever guesses closest to the actual weight, wins the cake!



**PLACE CAKE HERE**



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