

Care for
Cake

Cake Quiz

£1
a go!

How well do you know your baked treats?
See if you can name all these tasty cakes!

1



2



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10





Cake Quiz Answers

This quiz can be a fun addition to your Care for Cake event. Simply print a few copies of the quiz and sell them for £1 a go. It's up to you if you include a prize or if it's just for fun! 🍌

The quiz works better if you print it in colour.

If you're going to mark them – or if you'd like to share/sell the answers, they are below.

- | | |
|-------------------------|---------------------|
| 1. Red Velvet Cake | 6. Sacher Torte |
| 2. Black Forest Gateau | 7. Lemon Drizzle |
| 3. Carrot Cake | 8. Blueberry Muffin |
| 4. Coffee & Walnut Cake | 9. Fruit Cake |
| 5. Victoria Sponge | 10. Swiss Soll |





Care for Cake

Victoria Sponge Recipe

A classic Victoria sponge cake is a true classic – and simple way of getting started in baking.

Ingredients

*125g butter or margarine,
softened, plus extra for greasing*

125g caster sugar

2 medium eggs

125g self-raising flour

*Jam and/or buttercream
icing for filling*

1-3 tablespoons whole milk

Method

- 1. Heat the oven to 160C Fan. Grease two 18cm cake tins and line the bases with baking paper.*
- 2. Cream the butter and the sugar together until pale and fluffy then beat in the eggs.*
- 3. Sift over the flour and fold in using a metal spoon. If the mixture is stiff, add a little milk until it is light and smooth.*
- 4. Divide the mixture between the cake tins and gently spread out with a spatula. Bake for 20–25 minutes, or until an inserted skewer comes out clean. Allow to stand for 5 minutes before turning on to a wire rack to cool completely.*
- 5. Sandwich the cakes together with jam and/or buttercream icing. Dust with a little icing sugar for decoration.*

To add a little style, add a couple of berries to the side of the plate. It's all in the presentation!



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Chocolate Cupcakes Recipe

Ingredients

175g unsalted butter

175g caster sugar

3 large eggs

135g self-raising flour

40g cocoa powder

1-3 tablespoons whole milk

Method

- 1. Heat the oven to 160C Fan. Line a muffin tin or Yorkshire pudding tin with cake cases.*
- 2. Cream the butter and the sugar together until pale and fluffy then beat in the eggs.*
- 3. Sift over the flour and cocoa powder and fold in using a metal spoon.*
- 4. If the mixture is stiff, add a little milk until it is light and smooth*
- 5. Pour the mixture evenly into the cases. Bake for 20–25 minutes, or until an inserted skewer comes out clean.*
- 6. Leave to cool fully on a wire rack, and decorate with buttercream icing or a simple dusting of icing sugar.*

For a delicious surprise, you could hide a fresh raspberry in the mixture before baking. This turns into jam in the oven and adds a lovely fresh zing!



Care for
ake



ExtraCare
Charitable Trust



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REGULATOR**

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Care for
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Coming together for a cuppa and cake can be an easy and fun way to raise vital funds to support your friends and neighbours in ExtraCare.

Whether you're an expert baker, enthusiastic amateur or a complete disaster, you can hold a really fun event to support our shared mission to provide care and wellbeing.

Pick your venue

It's important to pick the right place to hold your event. Think about the number of people you're expecting, tables and chairs, availability of cleaning supplies, toilet facilities, cups and plates, and access to water. This may be your village hall or other bookable space in your village.

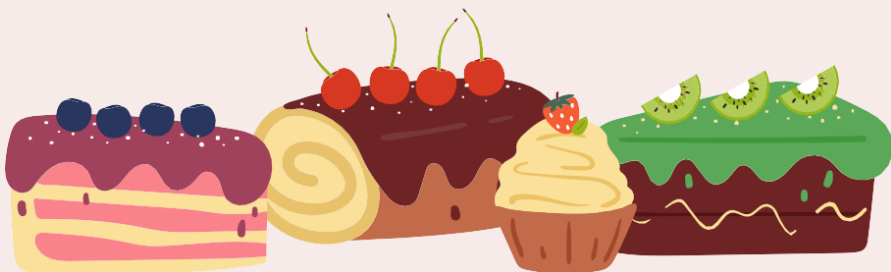
Date and time

When are your customers going to be free to support you? Are there other events that people may prefer to go to on the same day? Choosing the right date and time is really important to making your event a success.

Also consider who you might like to help you, and their availability. If you'd like support from your activities coordinator or the ExtraCare fundraising team, check with them too.

Bake or buy?

Never baked before? Don't worry! We're not keeping tabs on you and the Cake Police won't tell you off if you try and pass off a Tesco cupcake as your own! Included in this pack we have also included some rice-paper cupcake toppers. These are a really eye-catching way of spreading the ExtraCare message and reminding your customers that their money is supporting our care services.



How about a Bake-off?

A Bake-Off event can be an unusual and engaging twist on a coffee morning. Encourage your friends to get involved by showing off their favourite recipes and contend for the crown of Star Baker!

Don't forget you'll need a way of deciding whose cake is best; either by a blind vote, sales competition or a panel of experts.*

**Your friendly
ExtraCare
Fundraising Team
are absolute
experts in judging
cake, honest!*



Advertising your event

Think about who you'd like to come and how much they'll spend. How do they hear about local events? Is there a notice board people look at or a local newsletter you can get a spot in? Don't forget to share on your social media too.

Remember to include all the information like time, date, location, and anything else they may need to know like if they need to bring cash.

We've included some posters in this pack that you can fill in your own details to display in appropriate places. You may also want to consider if leaflets or flyers are appropriate and how you'd distribute them.

Health and safety

Remember that food hygiene is important, and basic things like hand washing and clean knives can help to keep your customers safe. Consider that there will be hot liquids and the potential for spills. You should consider doing a basic risk assessment to make sure you've considered everything.

Some people may have allergies which can cause them to become ill if they eat certain items. If you have bought cakes, we advise that you keep the packaging or labels to hand, just in case – but if you have made cakes you should make a note of any common allergens such as gluten, dairy or nuts. Included in this pack are some allergen cards that can help you to do this.

Help and support

Consider who you'll need to help you before, during and after the event, and ask for support if you need it. Consider chatting to groups that already exist in your village such as the Residents Association, Fundraising group or volunteers. Why not have a chat to the staff team to see if anyone may be able to support?

The ExtraCare fundraising team can also help too. For support in planning or publicising your event, or to help with adding a bit of extra sparkle to your proceedings, get in touch for a chat at Fundraising@ExtraCare.org.uk or on 024 7518 5680.

