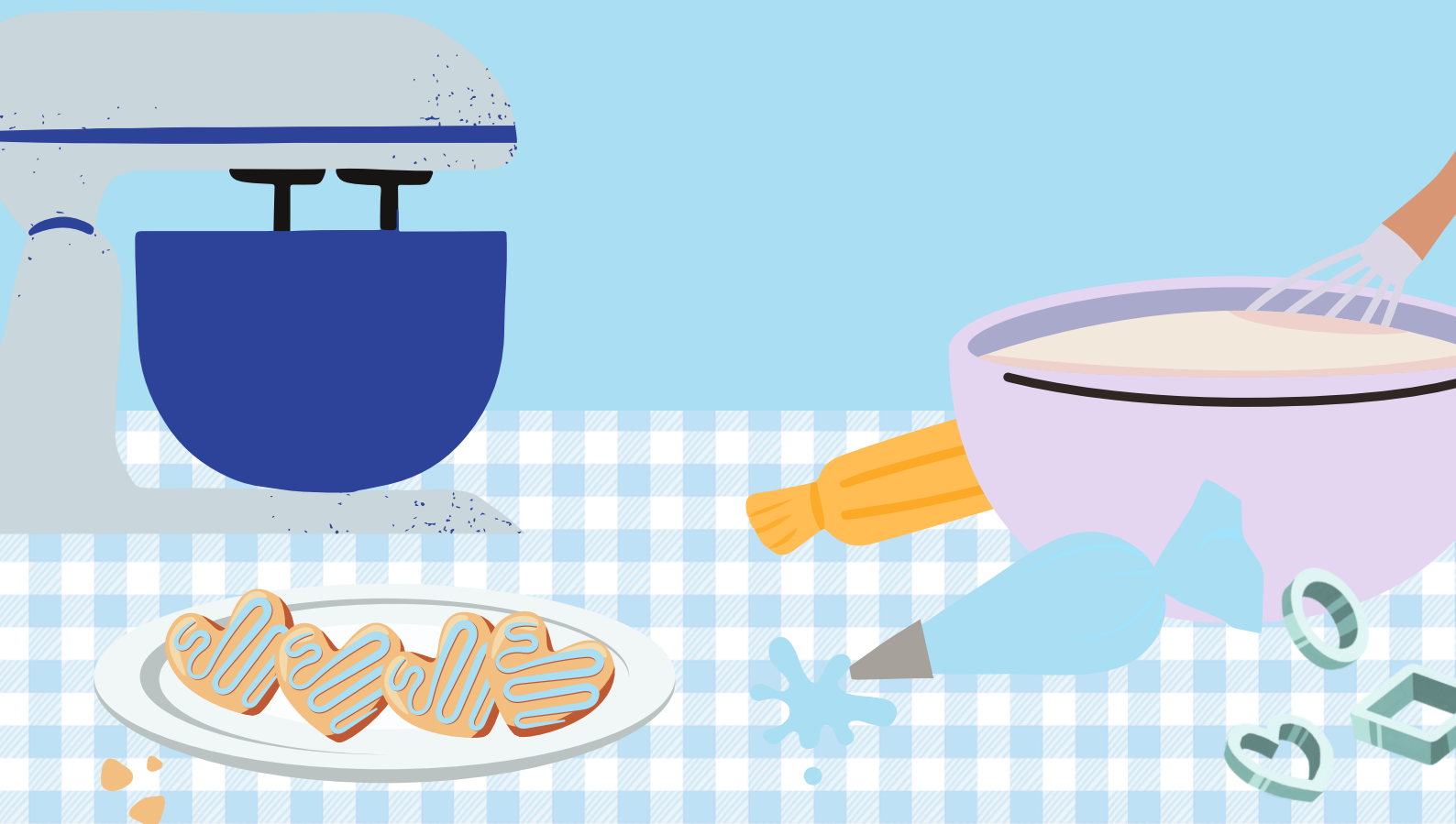




# THE GREAT DEVINE BAKE OFF



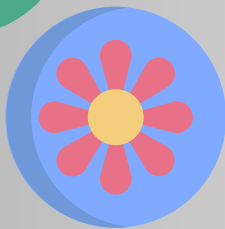
**Fundraising Pack**

## Shopping List

- Icing Sugar
- Blue Food Colouring
- Flour
- Butter
- Eggs
- Milk

# CONTENTS

- The difference you can make (or bake!)
- Habibah's tips and tricks
- Setting up your fundraising
- Your bake off checklist
- Delicious recipes
- Printable resources
- GBBO Sweepstake
- How to pay in your fundraising



Remember:  
Bake off  
this week!

# WHO WE ARE

Alexander Devine Children's Hospice Service is a local charity that provides specialist care and vital support to children with life-limiting and life-threatening conditions, and their families, across Berkshire and into surrounding counties.



Alexander Devine

John and Fiona Devine set up the charity in memory of their extraordinary little boy who in early 2006, aged just eight, sadly passed away from a rare brain tumour. Their personal experience, and subsequent extensive research, led them to realise that there was a vital need for a local children's hospice service with a hospice facility in Berkshire.

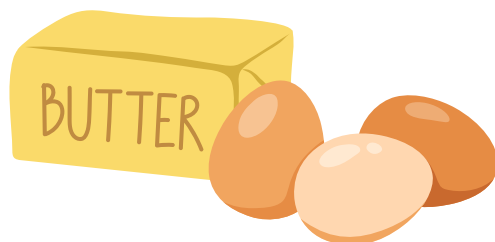
## VISION & AIMS

We deliver palliative care to children and families through an holistic approach that meets the individual needs of each child and their family.

Our vision is to provide a service within Berkshire and into surrounding counties that will give children and families the choice of care and support from a skilled and dedicated team.

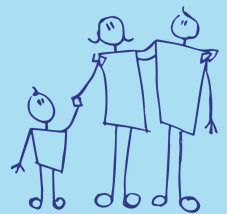
## OUR MISSION

**Reaching out to every child and family that needs us, offering support and care from people who understand**



# THE NEED FOR OUR SERVICE HAS NEVER BEEN GREATER

# 200+



children and families currently supported by Alexander Devine



# 2,765+

children in Berkshire and the surrounding counties with life-limiting or life-threatening conditions and research shows that this number is likely to increase by a further 11% by 2030



“ Alexander Devine stepped in and made such an unforgettable impact on our lives





# THE DIFFERENCE YOU CAN MAKE

## WHAT IT COSTS

The specialist care and support is free of charge for families. But it costs

**over £3million each year**

just to maintain our current level of care.

With minimal government and NHS funding, 83% of what our charity needs to meet the cost of running our service, comes from donations, fundraising and gifts in Wills.

This means for every one hour of specialist care and support that we provide to each child and their family, only 10 minutes is funded by statutory sources.

**ONLY 10**   
**minutes each hour is funded**



The support we receive from individuals, businesses, schools, community groups, clubs and volunteers enables us to run our vital children's hospice service across the whole of Berkshire and into the surrounding counties

## HOW YOU CAN HELP CHANGE LIVES

 **£17**

could provide a memory box for a bereaved family, full of things to treasure forever

**£93** 

could pay for a Splash session in our hydrotherapy pool, time for a family to come together and have fun

 **£429**

would fund a day at our hospice for a seriously-ill child, with plenty of fun and play as well as specialist clinical care

 **£51**

could give a child with complex healthcare needs an hour of specialist care from an Alexander's Nurse

 **£115**

could pay for a visit from a Clinical Nurse Specialist to help improve a child's quality of life through symptom management

**£1,400** 

could pay for a child with complex healthcare needs to stay with us overnight at the hospice



# TOP TIPS FOR A SUCCESSFUL BAKE OFF

## Meet Habibah, our very own baking superstar!

Habibah is 16 years old and the eldest of her two siblings. In 2008 at the age of nine months old, Habibah was diagnosed with Merosin Deficient Muscular Dystrophy, a progressive muscle wasting disease that sadly has no cure.

Habibah and her family receive a wide range of support from Alexander Devine Children's Hospice Service and often you can find Habibah at our children's hospice for day care sessions filling the hospice with the delicious smells of her baking talents. With the help of our nurses and carers, and specialist technology, Habibah is able to bake many delightful treats from cakes to macarons making her the Alexander Devine baking expert!



Habibah

## Habibah's top tips for organising the best bake off

### 1 Think about time and location

Pick a high-traffic location and a busy time of day – try the busiest area of your office or the entrance of your school playground, perhaps at lunch or at the end of the day when everyone is hungry!

### 2 Set up an online giving page

Having an online giving page is the best way to collect any donations and get them straight to the charity, it can also help promote your fundraising and encourage more people to get involved! See page 6 for more info.





### 3 Recruit early

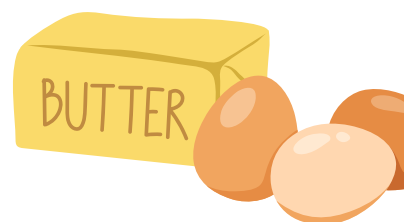
Ask your friends, family, colleagues or community to get involved either with their culinary talents or to attend and judge on the day, give everyone ample time to get the date in their diary. Use our sign up sheet on page 11 to get started.

### 4 Choose a theme

Why not theme your bake off? Spicing things up by theming your bake off not only adds more of a challenge to your bakers but can also help raise more money too. Why not try a seasonal theme or an Alexander Devine blue theme?

### 5 Make posters and flyers

As well as advertising your event on social media, go the old fashioned route and stick up some posters too to help spread the word. Use our helpful pre-made poster on page 10.



### 6 Clearly label each bake

It is important to make sure everyone knows who's bake is who's but also to know what ingredients are inside each cake. Use our cake cards on page 13 to label each bake and make sure to have a list of ingredients for each entry too.

### 7 Ask for matched funds

If there are people or companies in your community who can afford it, ask them if they'll match the funds you raise. Publicise your total once the bake sale is over!



## VOILA!

If you have any questions or would like to request more materials to support your fundraising, please get in touch with our fundraising team:



[fundraising@alexanderdevine.org](mailto:fundraising@alexanderdevine.org)



01628 822777



[www.alexanderdevine.org](http://www.alexanderdevine.org)





# SETTING UP YOUR FUNDRAISING PAGE

Setting up your Fundraising Page couldn't be easier, simply follow these simple steps to register your event and set up your page:

## 1 Create

Click [here](#) to set up your fundraising page or visit [www.alexanderdevine.org/bakeoff](http://www.alexanderdevine.org/bakeoff) following the steps to set up your page.

## 2 Personalise

Make your page personal by adding the date, time and location of your event, you can even add pictures to make your page unique or write a description about why you are supporting Alexander Devine.

## 3 Share

Share your page with anyone taking part in your event, or with those who would like to donate, you can use your page as a way of attendees purchasing your yummy bakes to make your event cashless. Don't forget to post about it on social media and tag us using the hashtag **#GreatDevineBakeOff**



# GET YOUR FREE STAR BAKER APRON!

Once you have set up your fundraising page, we will send you your very own bake-tastic Fundraising Pack including all the resources for your event and a free apron for your Star Baker!





# BAKE OFF CHECKLIST

With two tablespoons of planning, three tablespoons of organisation, and a tonne of self-raising flour, your bake off will be a piece of cake! Use this checklist to make sure you have all the ingredients for success.

## Up to 2 weeks before

- Decide a date, time and venue
- Let us know your plans
- Set up your Fundraising Page
- Recruit your bakers and organise what everyone is baking
- Enquire about food allergies
- Advertise your bake off and invite guests
- Buy/make decorations



## On the day

- Decorate your venue/table
- Display allergen information
- Ensure everyone has spare change or donates to your Fundraising Page
- Take lots of pictures

## After the event

- Count any cash raised and send it to the charity
- Thank everyone who baked or attended
- Tell everyone how much you raised
- Share your photos with us and on Social Media



# RECIPE IDEAS

## HABIBAH'S CHOCOLATE RASPBERRY LAYER CAKE

Our very own Alexander Devine Star Baker has shared her favourite recipe which she loves to make at our children's hospice with the help of our nurses!

### For the sponge:

- Butter (room temperature)
- Caster sugar
- 4 eggs
- Self-raising flour
- Cocoa powder/melted chocolate

### For the filling:

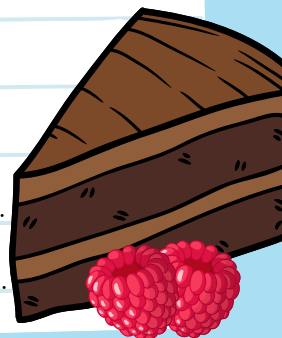
- 250ml double cream
- 250g milk chocolate
- Raspberry jam

### Filling Instructions:

1. Combine milk chocolate and double cream in a microwave-safe bowl.
2. Microwave in 10 second intervals, stirring between each, until the mixture is smooth and fully melted.
3. Chill in the refrigerator for 2 hours.

### Assembly:

1. Once the cakes are baked and cooled, remove them from the pans and slice each cake in half horizontally, creating six layers.
2. Spread the chocolate ganache around the parameter of the first cake layer, leaving the centre bare for the raspberry jam. Add a dollop of jam in the centre.
3. Repeat with the remaining layers, stacking each layer carefully.
4. Use the remaining ganache to cover the entire cake, smoothing with a spatula.



## ANNE'S ORANGE AND ALMOND CAKE (GLUTEN FREE)

Anne is our Director of Fundraising and is excited to share one of her favourite gluten free recipes!

### Ingredients:

- 375g of oranges or clementines/satsumas
- 6 large eggs
- 225g caster sugar
- 250g ground almonds
- 1tsp baking powder

### Method:

1. Put the oranges in a pan of cold water. Boil with lid partially on for 1.5 hours. Drain.
2. When cool, cut each orange in half and remove the pips. Whizz them up in a food processor.
3. Preheat the oven to gas mark 5 / 190°C / 170°C Fan.
4. Butter and line a 20cm / 8 inch Springform cake tin.
5. Add all the other ingredients to the food processor and mix.
6. Pour the cake mixture into the prepared tin and bake for an hour.
7. Cover with foil or greaseproof after about 40 minutes to stop the top burning.
8. Allow to cool in the tin then remove.
9. Add a glaze of icing sugar mixed to a paste with lemon juice and a little water if desired.



## GRANNY'S FRUIT CAKE

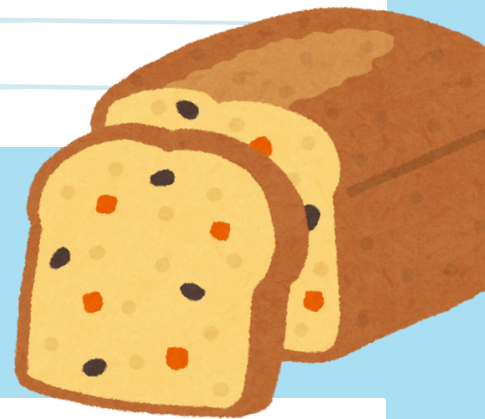
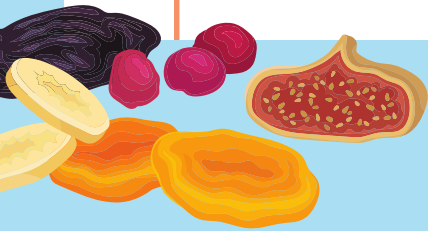
Alexander's Granny is well known for making all sorts of delicious concoctions from chicken curry to her famous trifle, however her Fruit Cake is an all time favourite!

### Ingredients:

- 3 cups of dried fruit
- 1 cup sugar
- 1 cup cold water
- 6 ozs margarine
- 2 cups self-raising flour
- 1 tsp bicarbonate of soda
- 1 tsp mixed spice
- 2 eggs

### Method:

1. Preheat the oven to 150°C, gas mark 2. Grease and line the baking tin.
2. Put the mixed fruit, sugar, cold water and margarine into a saucepan and bring to the boil. Then simmer for 10 minutes.
3. Leave to cool for a few minutes, then add the flour (sieved), bicarbonate of soda and mixed spice. Mix well.
4. Beat the eggs, add to the mixture and mix again.
5. Put the cake mixture into the prepared baking tin and cook for 1.5 hours at 150°C.
6. Leave to cool and enjoy!



## DEBBIE'S PAVOLVA

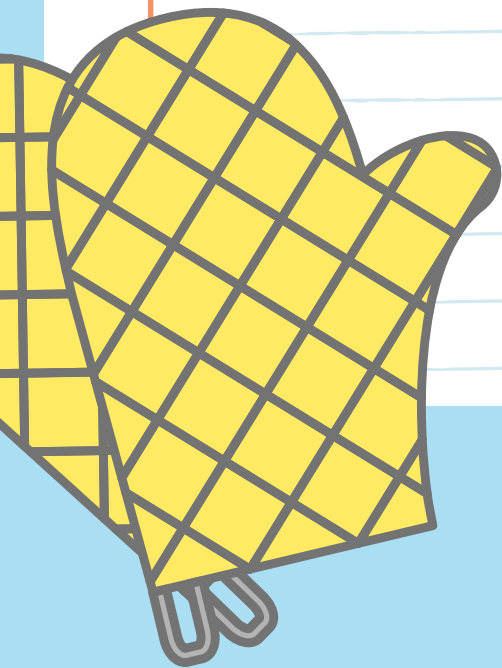
As well as being Alexander's Auntie, our Volunteer Engagement Manager Debbie is our go-to baker and has won us all over with her delicious pavlova!

### Ingredients:

- 3 large egg whites
- 175g golden caster sugar
- 400g fresh strawberries
- 600ml fresh double cream
- Icing sugar (to dust)

### Method:

1. Put the egg whites in a large bowl and whisk until soft peaks are formed (it's really important not to over whisk at this stage, as the egg whites will start to collapse).
2. Gradually whisk in 175g caster sugar, a spoonful at a time, whisking after each spoonful until the sugar is combined.
3. Spoon roughly one third of the meringue mixture onto a greased and lined baking sheet to form a circle approximately 20cm in diameter.
4. Spoon round blobs of meringue next to each other around the edge of the base, to form a circle.
5. Use a skewer to make swirls in the meringue, to create a textured finish.
6. Place the meringue in the oven then immediately turn the
7. heat down to 140°C, gas mark 1 and cook for 1 hour.
8. Once the meringue has been in the oven for 1 hour, turn off the oven but leave the pavlova inside the oven until completely cold.
9. When ready to serve the pavlova, whisk up the double cream and place in the centre of the pavlova and top with the prepared strawberries and to finish, dust with icing sugar.





## SOPHIE'S CARROT CAKE

Sophie is one of the incredible Carers who directly works with the children that rely on our vital services, as well as being an expert baker at home!

### Ingredients:

- 300g soft light brown sugar
- 3 eggs
- 300ml sunflower oil
- 300g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp salt
- 1/4 tsp vanilla extract
- 300g carrots, grated
- 100g walnuts, chopped

### For the frosting:

- 300g icing sugar
- 50g unsalted butter
- 125g cream cheese

### Method:

1. Preheat the oven to 170°C (325°F) Gas 3.
2. Beat the sugar, eggs and oil with an electric mixer until all the ingredients are well incorporated. Slowly add the flour, bicarbonate of soda, baking powder, cinnamon, ginger, salt and vanilla extract and continue to beat until well mixed.
3. Stir in the grated carrots and walnuts by hand. Pour the mixture into prepared cake tins and smooth over with a palette knife. Bake in the preheated oven for 20-25 minutes, or until golden brown. Leave the cakes to cool slightly before placing into a wire cooling rack to cool completely.
4. When the cakes are cold, put cream cheese frosting over one cake with a palette knife, then place the second cake on top spreading more frosting over it.
5. Top with the last cake and spread the remaining frosting over the top and sides. Finish with some walnuts and a light sprinkling of cinnamon.

### Frosting Method:

1. Beat the icing sugar and butter together with an electric mixer until the mixture comes together.
2. Add the cream cheese and beat until completely incorporated.
3. Continue beating until frosting is light and fluffy, at least 5 minutes.

## RAMAN'S WHITE CHOCOLATE AND RASPBERRY CHEESECAKE POTS

Try Raman's no-bake scrumptious cheesecake recipe! Raman is a Community and Events Fundraiser at our charity and loves to bake in her spare time.

### Ingredients:

- 100g Digestive biscuits
- 50g Biscoff biscuits
- 75g butter
- 250g cream cheese
- 300ml double cream
- 1tsp vanilla extract
- 200g white chocolate
- 100g raspberries
- 2 tbsp fresh lemon juice
- 1/2 tbsp icing sugar

### Coulis:

1. Place the raspberries in a saucepan on a medium to low heat, add the lemon juice and icing sugar, cook down and stir occasionally. Then allow to cool.
2. Add the coulis to cover the tops of each ramekin, add whole raspberries on top of each cheesecake for extra decoration.

### Base:

1. Put both the digestives and Biscoff biscuits into a plastic bag and crush with a rolling pin until they become fine crumbs.
2. Melt the butter in a pan on a low heat, then add the biscuit crumbs and mix well.
3. Spoon the mixture into individual ramekins, then place into the fridge to set.

### Filling:

1. Put the cream cheese and double cream into a bowl and whisk together until smooth. Add the teaspoon of vanilla extract and stir mixture again.
2. Break up the white chocolate into small pieces and add to a small heatproof bowl. Place the bowl on top of a pan of simmering water until melted. Leave to cool for 5-6 mins, then add the melted chocolate to the cream cheese mix and stir gently.
3. Spoon in the mixture to each individual ramekin (leaving enough space for the coulis). Then place back into the fridge to set.



We're taking part in

# THE GREAT DEVINE BAKE OFF

**WHEN:**

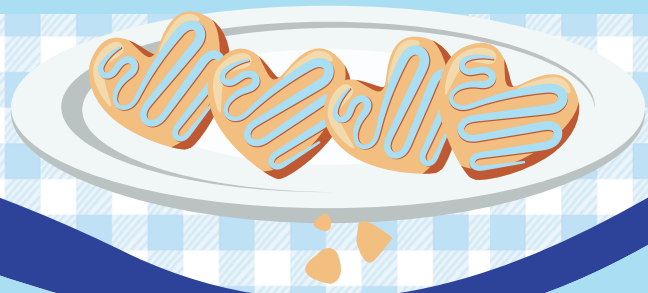
**WHERE:**

**WHO:**

in aid of



Alexander Devine  
Children's Hospice Service



[www.alexanderdevine.org](http://www.alexanderdevine.org)

UK registered charity no. 1118947



# THE GREAT DEVINE BAKE OFF

**Sign up sheet** Add your name and bake of choice to the list to take part!

Name	What I'm baking



# BUNTING

## Instructions

1. Cut around the flags
2. Cut the holes out of the corner of the flag
3. String ribbon or thread into the flag
4. Repeat the process with the next flag
5. Hang around the room to decorate





# THE GREAT DEVINE BAKE OFF



Name of bake

Baked by

Vegetarian  Vegan  Gluten Free  Lactose Free  Contains Nuts



# THE GREAT DEVINE BAKE OFF



Name of bake

Baked by

Vegetarian  Vegan  Gluten Free  Lactose Free  Contains Nuts



# THE GREAT DEVINE BAKE OFF



Name of bake

Baked by

Vegetarian  Vegan  Gluten Free  Lactose Free  Contains Nuts



# THE GREAT DEVINE BAKE OFF



Name of bake

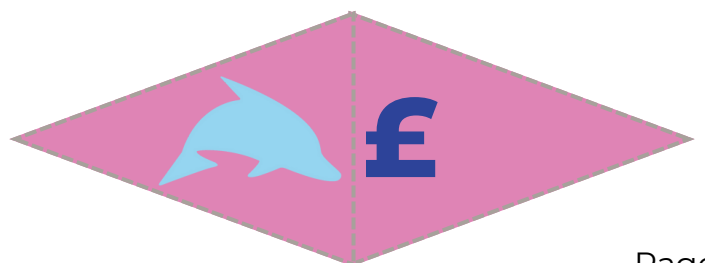
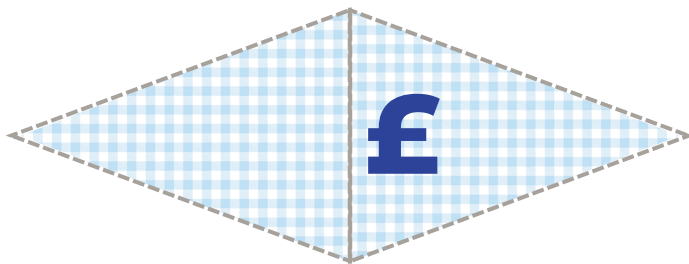
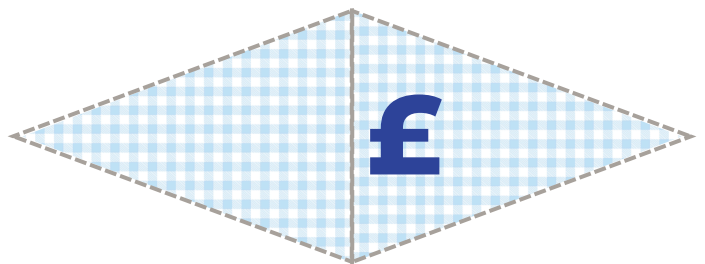
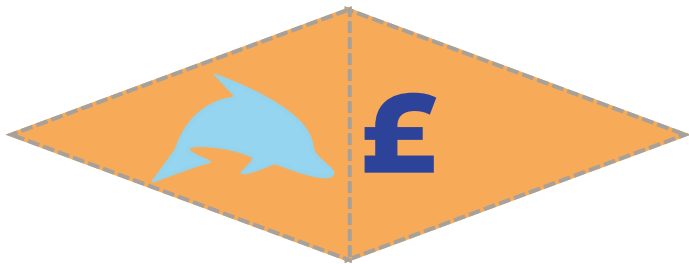
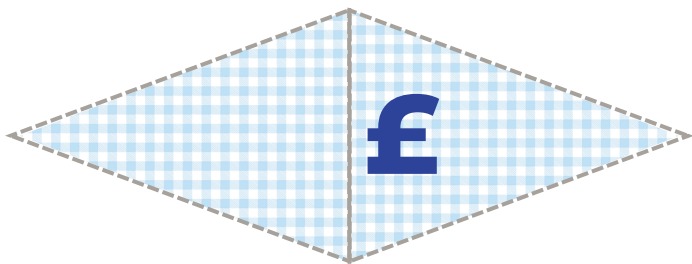
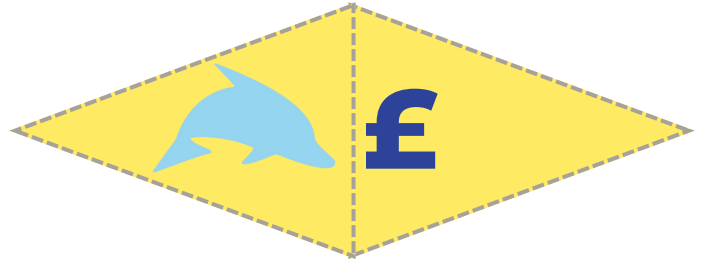
Baked by

Vegetarian  Vegan  Gluten Free  Lactose Free  Contains Nuts

# CAKE FLAGS

## Instructions

1. Print this sheet
2. Cut around the edges of the flags
3. Fold around a cocktail stick and glue together
4. Pop stick into your bakes
5. Eat and enjoy!









# THE GREAT DEVINE BAKE OFF

Name of baker:

Name of bake:

	1	2	3	4	5
Appearance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TOTAL SCORE:

UK registered charity no. 1118947



# THE GREAT DEVINE BAKE OFF

Name of baker:

Name of bake:

	1	2	3	4	5
Appearance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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# THE GREAT DEVINE BAKE OFF

Name of baker:

Name of bake:

	1	2	3	4	5
Appearance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TOTAL SCORE:

UK registered charity no. 1118947



# THE GREAT DEVINE BAKE OFF

Name of baker:

Name of bake:

	1	2	3	4	5
Appearance	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TOTAL SCORE:

UK registered charity no. 1118947



# WINNER!

*Congratulations*



**for being the Great Devine Bake Off  
champion!**

**THE GREAT DEVINE  
BAKE OFF**





# THE RECIPE TO A BAKE-TASTIC GBBO SWEEPSTAKE

By organising your own *Great British Bake Off* Sweepstake, you can get some friendly competition going and be in with a chance of claiming a prize. All you need is the tickets and record sheet and lots of eager sweepstakers. Piece of cake!

## 1 Before Bake Off begins...

Cut out the tickets on *page 19*, write the 12 contestants of this year's Bake Off names on them and fold them in half. Put the tickets in a bowl (or baking tin!) ready to be picked.

## 2 Ask everyone to draw a ticket

For a suggested donation of £2 (or more depending on the prize you have sourced) sign up your friends, family, colleagues or classmates. make a note of which of the 12 Bake Off contestants each sweepstaker has picked using the table on *page 20*.

## 3 As the contest heats up...

You can add to the excitement by awarding your sweepstakers prizes. Give rewards for those who have picked the first contestant to get a famous Paul Hollywood handshake, burnt their buns or get an infamous soggy bottom!

## 4 Crown the Sweepstake Champion!

You can also award the winner a prize - maybe some well-earned cake you've baked up yourself, or one of our Great Devine Bake Off tote bags! Make a donation to Alexander Devine with the donations you receive to help us be there for every child and family that needs us.



## DON'T FORGET!

We would love to hear about your bake-tastic plans, get in touch with our Fundraising Team to let us know!



[fundraising@alexanderdevine.org](mailto:fundraising@alexanderdevine.org)



01628 822777



















[www.alexanderdevine.org](http://www.alexanderdevine.org) Page 19

# GBBO SWEEPSTAKE TABLE

Minimum £2 suggested donation

Cut out these tickets for your very own GBBO sweepstake!

Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	
Contestant's name		Contestant's name	





# PAYING IN YOUR FUNDRAISING



## Congratulations - you've done it!

We're thrilled that you chose to fundraise for our children's hospice service and are so grateful for all your cake-tastic efforts!

If you have set up an online giving page then all those funds will be coming directly to us so you don't need to worry, but if you raised any cash at your bake off, here's how to get it to us.



### PAY ONLINE

Please visit <https://alexanderdevine.enthuse.com/donate> to make a payment online using a debit or credit card.



### BY PHONE

Please call our fundraising team on 01628 822777 (Monday-Friday, 8.30am-4.30pm) to make a payment over the phone using a debit card or credit card.



### BY CHEQUE

Made payable to: Alexander Devine Children's Hospice Service, Snowball Hill, Maidenhead, Berkshire, SL6 3LU

*thank you!*

## The legal bit...

If you're holding your own event, it's important to make sure your event is safe and legal, as well as loads of fun! So there are a few things you need to know. Visit [our website](#) to read our fundraising terms and conditions and download our supporter guidelines.

*thank you!*



## ANY QUESTIONS? CONTACT US

Alexander Devine Children's Hospice Service  
Snowball Hill  
Maidenhead  
Berkshire  
SL6 3UA



[fundraising@alexanderdevine.org](mailto:fundraising@alexanderdevine.org)



01628 822777



[www.alexanderdevine.org](http://www.alexanderdevine.org)



Registered with  
FUNDRAISING  
REGULATOR

Registered charity no 1118947

