



The Wildlife Trust for
**Lancashire
Manchester &
North Merseyside**

Bake for nature

Your baking guide

Wildlife Trust for
Lancashire
Manchester &
North Merseyside

Strawberry
Reserve

Here is your handy guide to help you with your bake sale! We've provided stencils, labels and name cards to help you decorate and show off your edible delights.

For more tips & advice about fundraising for us, please see our fundraising pack.

Mini victoria sponge cakes

Method

STEP 1

Heat the oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper cases. Beat the butter and caster sugar together using an electric whisk until pale and fluffy, then whisk in the eggs, one at a time, scraping down the sides of the bowl after each addition.

STEP 2

Add the milk, vanilla, flour and a pinch of salt, then beat again until smooth. Divide the batter evenly between the paper cases – this can be easily done using an ice cream scoop. Bake for 17-20 mins, or until the sponges are golden, risen and a skewer inserted into the middles comes out clean. Leave to cool in the tin for 10 mins, then transfer to a wire rack to cool completely. Once completely cool, the sponges can be frozen for up to three months.

STEP 3

Remove the paper cases from the sponges, then split the sponges in half through the equator using a small serrated knife. Set aside.

STEP 4

Whip the cream and icing sugar together to soft peaks using an electric whisk. Spread a little jam over the base of each sponge, then spoon or pipe over a dollop of whipped cream and sandwich with the tops of the sponges. Dust with a little icing sugar before serving. Best eaten on the same day.

Ingredients

150g unsalted butter, softened
150g golden caster sugar
2 eggs
1 tbsp milk
½ tsp vanilla extract
150g self-raising flour
250ml double cream
2 tbsp icing sugar, plus extra for dusting
185g jam of your choice (strawberry or raspberry works well)

The poster on the next page will help you advertise the event. It is designed as a blank template for you to add your own text.

Simply print the poster out, and pop back into your printer drawer ready to print your text.

You may want to do a print test to make sure you have everything lined up.



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Registered address: The Barn, Berkeley Drive, Bamber Bridge, PR5 6BY.
Charity number 229325, Company number 731548.



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Cake name cards

Tell people what cakes & bakes are on offer.
Cut out and fold in half to place in front of your cakes.



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Cake flags

Tell people what flavour cakes you have on offer.
Cut out and attach to a cocktail stick for your cakes.



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Cake topper stencil

Cut out the white areas in the logo below to create a stencil (a craft knife may be easier to use - remember to ask an adult to help you). Place on top of your cake and dust icing sugar over the stencil for a wilder bake!





Food safety

Food which is supplied, sold or provided at charity or community events, such as street parties, school fetes or fundraisers, must comply with food law and be safe to eat.

Following the **4Cs of food hygiene** will help you prepare, make and store food safely.

These are:

- **cleaning**
- **chilling**
- **cooking**
- **avoiding cross-contamination**

Here are some general tips for when you're making food for large numbers of people:

- Prepare food in advance and freeze it, if you can, but ensure the food is properly defrosted before you use it
- wash your hands regularly with soap and water, using hand sanitisers if hand washing facilities are not available
- always wash fresh fruit and vegetables
- keep raw and ready-to-eat foods apart
- do not use food past its use-by date
- always read any cooking instructions and make sure food is properly cooked before you serve it
- ensure food preparation areas are cleaned and sanitised after use and wash any equipment /utensils in hot soapy water
- keep food out of the fridge for the shortest time possible

If you make a cake at home:

- use recipes from reputable sources
- always wash your hands before preparing food
- make sure surfaces, bowls, utensils, and any other equipment are clean
- don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- keep cheesecakes and any cakes or desserts containing fresh cream in the fridge
- store cakes in a clean, sealable container, away from raw foods

On the day, when you bring in cakes from home or run the stall, you should:

- transport cakes in a clean, sealable container
- make sure that cheesecake and any cakes or desserts containing fresh cream are left out of the fridge for the shortest time possible, ideally not longer than 4 hours
- have a list of ingredients with you for people with allergens
- when handling cakes use tongs or a cake slice

For more information on food safety, please visit the Foods Standards Agency's website below.

[Providing food at community and charity events](#) | [Food Standards Agency](#)