BARKING BAKE OFF

Rise to the challenge by taking part in a Barking Bake Off and help raise funds for Hearing Dogs for Deaf People

Date
Venue
Time
Contact

www.hearingdogs.org.uk/bakeoff

Registered charity in England and Wales no. 293358 and in Scotland no. SC040486
Here’s our recipe to ensure your event is a showstopper

Choose a venue
This can be anywhere – in your home, at work or at school, or in your local community centre or church – and preferably for free!

Select a date
You can hold a Barking Bake Off at any time of the year.

Time it to perfection
Choose a time when people are naturally hungry – elevenses or mid afternoon work well.

Cause a stir
Use the poster in your Barking Bake Off kit to spread the word and let everyone know about your bake off. Or, use the downloadable invitations at www.hearingdogs.org.uk/bakeoff to get everyone joining in the fun. Remind everyone a few days before too.

Whip up the competition
Create categories and give out prizes for the best bakes to get everyone in a competitive mood.

Dog tired of the norm?
Create a theme for your bake off. A dog or pet theme works well. Check out our dog-themed recipes in this fundraising kit.

Fake or bake?
For those that don’t bake – fake it! Have an award for the most popular shop-bought treat.

Create your showstopper
Make your bake off stall look fabulous using the downloadable cake tags and bunting at www.hearingdogs.org.uk/bakeoff

Take outs
Have containers, serviettes or paper bags available for your customers to take their purchases home.

Ready to roll up your sleeves and don your pinny?
Then get baking!

See over for fundraising ideas and how to have a safe bake
Raise lots of dough

....some ideas to ensure your total rises and rises!

Charge per person or per cake entered into the competition.

Baking, as well as eating cake, is thirsty work. Have hot and cold drinks available to have with the cakes. And don’t forget to charge for both!

Persuade your bakers to write up their recipes on recipe cards and sell the recipes, next to their bakes.

In an office or school? Then go walk about with the cakes to ensure that no-one misses out.

Fill a jar with cookies or sweets and charge per go for people to guess how many are in there. The winner gets the jar and the contents!

Bake a huge cake and ask people to guess how much it weighs. You can charge them for each guess. The winner gets the cake and gets to eat it!

Safety first

Do take a few minutes to read the Food Standards Agency's tips on staying safe and hygienic in the kitchen. These can be found at www.food.gov.uk

We recommend you provide a list of ingredients for people with allergies. You can use the cake tags, downloadable from www.hearingdogs.org.uk/bakeoff to display them.

www.hearingdogs.org.uk/bakeoff
Print off and use string or ribbon to hang your colourful bunting at your Barking Bake Off event.
You are invited to take part in the

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Date ___________________________
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Place __________________________

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Use these paw-some tags to price up your cakes. Attach them to cocktail sticks and pop them on top.
Fudge’s Chocolate Fudge
- with optional fruit and nuts

What you need:
200g good quality plain or milk chocolate
½ x 397g can condensed milk
50g dried cranberries (optional)
50g chopped pecans (optional)
100g icing sugar, sifted
1 tsp vanilla extract
Caster sugar to decorate

What to do:
1. Line a square 21cm x 21cm tin with greaseproof paper.
2. Break the chocolate into small pieces and place in a heatproof bowl with condensed milk. Place the bowl over a saucepan of gently simmering water, making sure the base of the bowl is not in contact with the water.
3. Heat gently, stirring until the chocolate is completely melted. Remove from the heat and stir in the rest of the ingredients (except the caster sugar), until evenly combined.
4. Spoon the mixture into the tin and level the surface using the back of a spoon. Chill for at least two hours until the fudge is firm.
5. Lift out of the tin and remove the paper. Dust the surface lightly with the caster sugar. Use a sharp knife to cut the fudge into small squares.
Fudge’s Gluten-Free Chocolate Fudge Cake

What you need:
175g gluten-free self-raising flour
2 tbsp cocoa powder
1 tsp bicarbonate soda
150g caster sugar
2 eggs, beaten
150ml sunflower oil
150ml semi-skimmed milk
2 tbsp golden syrup

For the buttercream icing:
75g unsalted butter, softened
175g icing sugar, sifted
3 tbsp cocoa powder, sifted
Drop of milk

What to do:
1. Pre-heat the oven to 180C (160C fan)/350F/Gas 4. Line 2 x 18cm sandwich tins with greaseproof paper.
2. Sieve the flour, cocoa and bicarbonate of soda into a bowl. Add the sugar and mix well.
3. Make a well in the centre and add the syrup, eggs, oil and milk. Beat well with an electric whisk until smooth.
4. Divide the mixture evenly between the two tins and bake for 25-30 minutes until risen and firm to the touch or until a skewer inserted into the centre of the cakes comes out clean. Remove from the oven and leave to cool for a few minutes before turning out onto a cooling rack.
5. For the buttercream icing, place the butter in a bowl and beat until soft. Gradually add in the sifted icing sugar and cocoa powder, beating well between each addition. Then add enough milk to make the icing fluffy and spreadable.
6. Spread the butter icing on the base and sandwich the two cakes together and sift a little icing sugar on the top of the cake for decoration.

Makes an 18cm round cake.

These recipes have passed the doggy sniff test but are only fit for human consumption!
Goldie’s Golden Syrup Flapjacks

What you need:
- 225g butter
- 225g demerara sugar
- 2 tbsp golden syrup
- 275g rolled oats

What to do:

1. Pre-heat the oven to 160C (140C fan)/325F/Gas 3. Lightly grease a 30 x 23cm baking tin.

2. Melt the butter in a pan with the sugar and golden syrup, then stir in the oats.

3. Mix well and then turn the mixture into the tin and press flat with a palette knife or back of a spoon.

4. Bake in the oven for about 35 minutes or until pale golden brown. Do take care not to overcook them to prevent them becoming too hard.

5. Remove from the oven and leave to cool for 10 minutes. Mark into 24 squares and leave to finish cooling in the tin.

Makes 24 flapjacks.
Raisin’s
Raisin and Ginger Cake

What you need:

- 100g stem ginger in syrup, chopped
- 225g self-raising flour, sifted
- 50g seedless raisins
- 150g unsalted butter, plus extra for greasing
- 100g soft brown sugar
- 3 large eggs
- ¼ tsp salt
- 2 tsp ground ginger
- 1 tsp cinnamon
- ½ tsp mixed spice
- 50g mixed peel
- Caster sugar to decorate

What to do:

1. Pre-heat the oven to 160C (140C fan)/325F/Gas 3. Line a 20cm round cake tin with greased, greaseproof paper.

2. Drain the ginger on kitchen paper and toss lightly in a little flour. Add the raisins.

3. Cream the butter with the sugar, beat in the eggs and gradually stir in the flour, salt, ground ginger, cinnamon, mixed spice, mixed peel, plus the stem ginger and raisins.

4. Spoon the mixture into the tin. Sprinkle caster sugar over the top. Bake in the centre of the oven for 1¼ - 1½ hours, or until a skewer inserted into the centre of the cake comes out clean. Allow to stand for five minutes before turning out on to a cooling rack.

5. To serve, sprinkle with more caster sugar if desired.

Makes a 20cm round cake.

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Mini’s Mini Victoria Sponge Cakes

What you need:
- 175g unsalted butter, softened
- 175g caster sugar
- 3 large eggs, beaten
- 1 tsp vanilla extract
- 175g self-raising flour
- 300ml double cream
- 4 tbsp strawberry or raspberry jam
- Icing sugar to decorate

What to do:
1. Pre-heat the oven to 190C (170C fan)/375F/Gas 5. Lightly grease a 12 cup mini sandwich tin with butter.
2. Cream the butter and caster sugar together until the mixture is pale and light. Gradually add the beaten eggs, mixing well between each addition and scraping down the sides of the bowl from time to time. Add the vanilla extract and mix well.
3. Sift the flour into the bowl and fold in until the mixture is glossy and smooth.
4. Divide the mixture between the mini sandwich tin cups and level with a teaspoon.
5. Bake on the middle shelf of the oven for about 15 minutes until golden-brown and springy to the touch.
6. Leave the cakes to cool in the tin for two minutes and then turn out onto a wire cooling rack and leave to cool completely.
7. Once cool, cut each cake in half horizontally with a bread knife.
8. Whip the cream to soft peaks and either spread directly onto the jam or spoon into a piping bag fitted with a small plain nozzle. Piping one dot of cream in the middle of each cake base and the rest in dots around the edges.
9. Drizzle the jam over the cream, place the sponge tops on and lightly sift icing sugar over the cakes.

Makes 12 mini cakes.

These recipes have passed the doggy sniff test but are only fit for human consumption!
Maple’s Maple and Ginger Pecan Pie

What you need:
- 500g pack ready-made sweet pastry
- 4 eggs
- 200g dark brown sugar
- 125ml maple syrup
- 1 tsp vanilla extract
- 75g unsalted butter, melted
- 1 tsp ground ginger
- Grated zest of a lemon or orange
- 300g pecans, roughly chopped, plus extra for decorating

What to do:
1. Preheat the oven to 190C (170C fan)/375F/Gas 5.

2. Roll out the pastry to the thickness of a pound coin and use it to line a 23cm tart shell, leaving a small overhang. Line with greaseproof paper, fill with baking beans and bake for 10-12 minutes.

3. Remove the beans and paper and bake for a further 8-10 minutes until the pastry is a pale biscuit colour. Remove from the oven and set aside. Turn the oven down to 180C (160C fan)/350F/Gas 4.

4. Beat the eggs and add the sugar, syrup, vanilla, butter, ginger and zest.

5. Tip the pecans into the pastry shell and pour the egg mixture over. Decorate with a few whole nuts.

6. Place onto a baking tray and bake for 45 minutes until golden and just set in the middle. Leave to cool slightly, then trim the overhanging edges with a sharp knife. Remove from the tin. Serve hot or cold.

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Crunchie’s Caramel Crunchies

What you need:
100g butter
100g marshmallows
100g caramels* (toffees) use soft ones
200g rice krispies

What to do:
1. Add the butter, marshmallows and caramels to a large heavy-based pan and heat gently until the mixture is melted and smooth. This will take about five minutes. *Note, if you are using hard toffees, chop into small pieces before melting.

2. Stir in the rice krispies and mix well to coat evenly.

3. Spoon into a 30 x 23 cm roasting tin and level the surface with a palette knife. Leave in a cool place until set, then cut into 24 squares.

Makes about 24 pieces.

These recipes have passed the doggy sniff test but are only fit for human consumption!

Hearing dog puppy Crunchie
Our Goal!

£500 helps towards puppy socialising

£350 covers food for a year for a hearing dog

£150 buys a dog grooming kit including brushes, clippers and scissors

£80 provides a puppy starter pack including bed, toys, collar and lead

£30 provides a hearing dog with its uniform

£20 provides worming tablets for a year to keep the dogs healthy

£10 provides a selection of toys and treats

£0

www.hearingdogs.org.uk
Thank you for your support

Please complete and return this form so that we can thank you and keep our records up to date.

Name ............................................................................................................................................................... 

Please find enclosed a cheque for ......................... made payable to Hearing Dogs for Deaf People 

Once completed please send this form and monies to: 
Hearing Dogs for Deaf People, The Grange, Wycombe Road, Saunderton, Princes Risborough, Buckinghamshire, HP27 9NS 

Title: ............ Forename: ..................................................................... Surname: .................................................................
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I confirm I will have paid or will pay an amount of UK Income Tax and/or Capital Gains Tax for each tax year that is at least equal to the amount of tax that all the charities that I donate to will reclaim on my gifts for that tax year. I understand that other taxes such as VAT and Council Tax do not qualify. I understand the charity will reclaim 25p of tax on every £1 that is given.

We would love to keep you up to date with the latest news from the Charity. Please tick If you do not wish to receive. 

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