

BAKE for RARE



Registered Charity No. 1143472 & SC041012

mppsociety.org.uk



MPS Society



Registered with
FUNDRAISING
REGULATOR

BAKE for RARE

BAKE THE WORLD A BETTER PLACE

Host your own bake sale to support people and families living with MPS, Fabry and related conditions.

GET STARTED

You are already in the best place as this fundraising kit has everything you need to get cracking, from top tips to recipe ideas, posters, bunting and cake labels. Just make sure to register your event [online](#) or let our [fundraising team](#) know what you are planning.

FIND A LOCATION

Pick a location for your bake sale, such as your office, school or a nearby community hall. Most of these places are usually free to use and attract plenty of people eager to try your treats.

If you are holding your event in a public space, check with your local authority to see if you have all the necessary permissions in place e.g. street trading licence or a licence for playing recorded music.

THINK HEALTH AND SAFETY

- Follow the guidance on safe food prep, storage and labelling as outlined on the [Food Standards Agency website](#)
- Ask all customers about allergies or dietary requirements before serving
- You may decide to take out public liability insurance cover
- Make a [risk assessment](#), it will help spot and eliminate any potential hazards
- Take first aid supplies and check whether a trained first aider is required

Be a smart cookie!

Take a look on [GOV.UK](#) for some helpful planning tips.



LET'S WHIP UP SOME SUPPORT

Once you have set a date, gather your crew, ask them to help bake, run your stand and spread the word.

In this pack, you'll find **posters** to advertise your event on public notice boards. You'll reach even more cake lovers by promoting your bake sale across your **social channels**.

On the day, stand out by **decorating** your stand. To help you get started, we've included some colourful bunting in this pack.

If you need a little inspiration, our [fundraising team](#) is happy to help.

We want to see your showstoppers and creations. Share your snapshots on social media using **#MPSB4R** and tag us.

If displaying our logo, include our charity numbers: Registered Charity No. 1143472 & SCO41012

THE SECRET INGREDIENT

...is your kindness. If you get mixing and baking for the MPS Society, you are making a real difference!

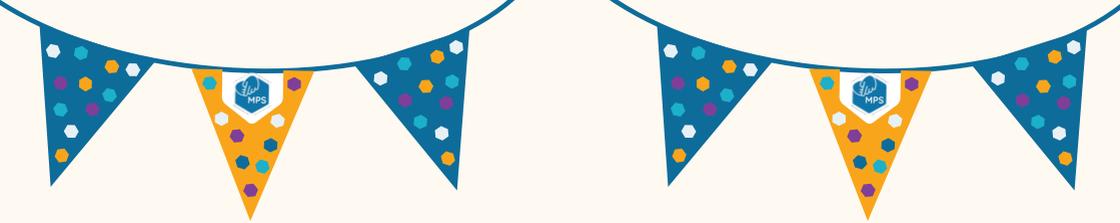
Selling 10 pieces at £2.50 funds a Support Officer session in a school, helping students and teachers learn how to best support a child with a rare condition or covers four disease-specific information packs being sent to newly diagnosed families.

Set prices
between

£2-3

based on
portion size





BAKE for RARE

Chocolate cake



RECIPE

Chocolate cake

INGREDIENTS

For the cake

225g/8oz plain flour
350g/12½oz caster sugar
85g/3oz cocoa powder
1½ tsp baking powder
1½ tsp bicarbonate of soda
2 free-range eggs
250ml/9fl oz milk
125ml/4½fl oz vegetable oil
2 tsp vanilla extract
250ml/9fl oz boiling water

For the

chocolate icing
200g/7oz plain
chocolate
200ml/7fl oz
double cream



METHOD

Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.

For the cake, place all of the cake ingredients, except the boiling water, into a large mixing bowl. Using a wooden spoon, or electric whisk, beat the mixture until smooth and well combined.

Add the boiling water to the mixture, a little at a time, until smooth. (The cake mixture will now be very liquid.)

Divide the cake batter between the sandwich tins and bake in the oven for 25–35 minutes, or until the top is firm to the touch and a skewer inserted into the centre of the cake comes out clean.

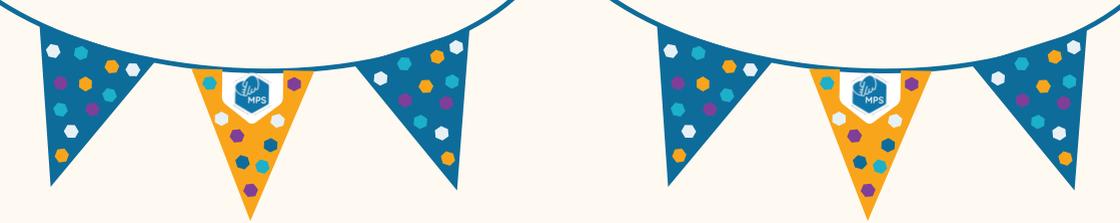
Remove the cakes from the oven and allow to cool completely, still in their tins, before icing.

For the chocolate icing, heat the chocolate and cream in a saucepan over a low heat until the chocolate melts. Remove the pan from the heat and whisk the mixture until smooth, glossy and thickened. Set aside to cool for 1–2 hours, or until thick enough to spread over the cake.

To assemble the cake, run a round-bladed knife around the inside of the cake tins to loosen the cakes. Carefully remove the cakes from the tins.

Spread a little chocolate icing over the top of one of the chocolate cakes, then carefully top with the other cake.

Transfer the cake to a serving plate and ice the cake all over with the chocolate icing, using a palette knife.



BAKE for RARE

Lemon cupcakes



RECIPE

Lemon cupcakes

INGREDIENTS

For the cakes

2 eggs, beaten
85g/3oz caster sugar
240ml/8fl oz milk
100ml/3½fl oz vegetable oil
300g/10oz plain flour
3 tsp baking powder
½ tsp salt
4 lemons, zest only

For the topping

50g/2oz icing sugar
1 lemon, juice only
sprigs lemon
thyme, to garnish
(optional)



METHOD

Preheat the oven to 200C/180C Fan/Gas 6. Line a muffin tin with paper cases. Mix the egg, sugar, milk and oil in a large bowl. Sift in the flour, baking powder, salt and then add the lemon. Roughly mix.

Spoon the mixture into the pre-prepared muffin cases.

Bake for 30-35 minutes until well risen and golden. Cool on a wire rack.

Make the lemon drizzle topping by mixing together the sugar and lemon juice.

Spoon the lemon drizzle mixture over the cooled cupcakes. If desired, decorate the cupcakes with sprigs of lemon thyme.



BAKE for RARE SALE



mpsociety.org.uk/donate



Donate

Rise to the occasion and help support people living with rare conditions.

When:

Where:



MPS Society

mpsociety.org.uk

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BAKE for RARE

MAKE YOUR OWN BUNTING

Copy this sheet as many times as you need. Cut out around the dashed lines. Fold the top tab over some string then glue.





DISPLAY LABELS

Print this sheet as many times as you need. Cut along the edges of each label and fold in half along the dotted line to add more details to your showstoppers e.g. flavours, allergens and prices.

Registered Charity No. 1143472 & SCO41012

MPS Society



£

This label template is designed for a blue border. It features a large, rounded rectangular area for text, a smaller hexagonal area for a price tag with a pound symbol (£), and a central dotted line for folding. The design is decorated with small, colorful hexagonal shapes in purple, teal, and orange.

Registered Charity No. 1143472 & SCO41012

MPS Society



£

This label template is designed for a purple border. It features a large, rounded rectangular area for text, a smaller hexagonal area for a price tag with a pound symbol (£), and a central dotted line for folding. The design is decorated with small, colorful hexagonal shapes in orange, teal, and purple.

Registered Charity No. 1143472 & SCO41012

MPS Society



£

This label template is designed for an orange border. It features a large, rounded rectangular area for text, a smaller hexagonal area for a price tag with a pound symbol (£), and a central dotted line for folding. The design is decorated with small, colorful hexagonal shapes in purple, teal, and orange.

Registered Charity No. 1143472 & SCO41012

MPS Society



£

This label template is designed for a teal border. It features a large, rounded rectangular area for text, a smaller hexagonal area for a price tag with a pound symbol (£), and a central dotted line for folding. The design is decorated with small, colorful hexagonal shapes in orange, purple, and teal.