



**Bolton Hospice**  
caring from the heart



# FUNDRAISING PACK

KINDLY SPONSORED BY

**PARK CAKES**

ESTD 1937





# HOW TO PAY IN YOUR DONATION



JustGiving™



facebook

## JustGiving/Facebook Fundraiser

If you have set up a JustGiving or Facebook Fundraiser page all your online donations will automatically come straight to us.



## By Cash

You are welcome to bring your cash donations in to us at our Fundraising department based in Giles House at the hospice, which is open from 10am-4pm on weekdays.



## By Cheque

Cheques should be addressed to Bolton Hospice and sent to:

Bolton Hospice, Queens  
park Street,  
Off Chorley New Road,  
Bolton  
BL1 4QT



## By Card

Payments can also be made using a debit/credit card.  
Please call the Fundraising department on 01204 663055



## Donate Online

You can pay money from your fundraiser in through the Online Donation page on our website - [www.boltonhospice.org.uk/one-off-donation](http://www.boltonhospice.org.uk/one-off-donation)  
Please select 'Bake a Difference' from the list when making your online donation.

## Gift Aid

Gift Aid allows us to reclaim tax on donations made by UK taxpayers. This means that for every £1 donated, Bolton Hospice may be able to claim an additional 25p from the Government. Ask your supporters to tick the Gift Aid option on your sponsorship form or when donating online. If you will be collecting donations please ask us for Gift Aid envelopes.

*giftaid it*

# BOLTON HOSPICE BAKES



Our Bolton Hospice bakes are always a favourite among patients and their loved ones, and in a Bake a Difference exclusive, Chef Anthony has shared some of his favourite recipes with you to get you started!

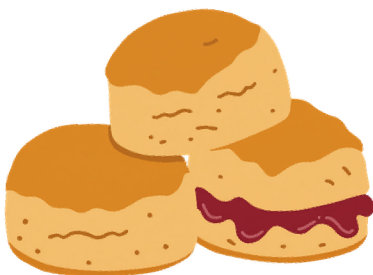
## BROWNIES

7 oz or 200g butter  
7 oz or 200g dark chocolate  
3 large eggs  
½ tbs vanilla essence  
9 oz or 250g caster sugar  
4 oz or 115g plain flour,  
½ tsp salt  
5 oz or 150g chopped walnuts

1. Melt the butter and chocolate together gently in a large pan, and allow to cool slightly
2. Gently beat eggs, vanilla and sugar, then add flour, salt & nuts
3. Pour in just warm melted chocolate and butter, mix gently
4. Put into a lined baking tray and cook at 190C/170C Fan/Gas 5 for 25 minutes
5. Cut the brownies into 5cm/2in squares when completely cool



## SCONES



16 oz or 450g self raising flour  
4 oz or 115g butter  
4 oz or 115g caster sugar  
2 eggs  
Milk  
Handful sultanas (optional)



1. Mix flour, butter and sugar until a fine breadcrumb-like texture
2. Add sultanas to the mixture if desired
3. Add eggs and a little milk to make a soft, sticky dough
4. Knead for 3 minutes on a lightly floured surface. Roll out to about 2cm thick
5. Cut out as many scones as possible with a fluted 5cm cutter and place on a greased baking tray.
6. Brush the tops with a little extra egg or milk, and sprinkle with a little caster sugar
7. Bake at 220C/200C Fan/Gas 7 for 10-15 minutes until golden-brown



# ALLERGEN INFORMATION

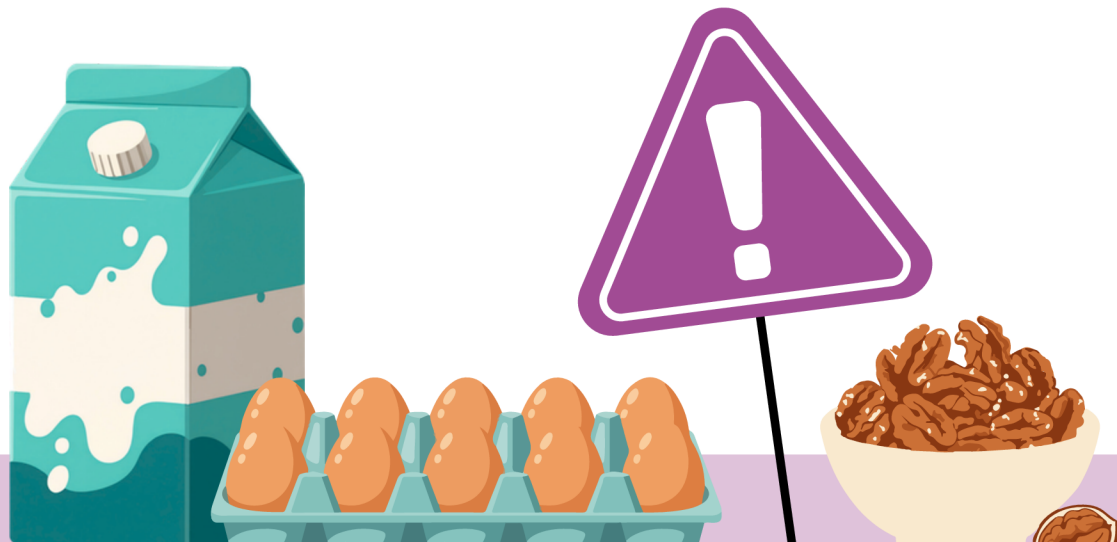


This handy allergen card is an easy way to notify customers of your bake sale about any allergens which may be present in your bakes. Simply print as many cards as you have bakes, and tick to indicate any allergens.

 **ALLERGENS** 

This item contains the following allergens:

<input type="checkbox"/> Eggs	<input type="checkbox"/> Sesame	<input type="checkbox"/> Molluscs
<input type="checkbox"/> Fish	<input type="checkbox"/> Soya	<input type="checkbox"/> Sulphur Dioxide
<input type="checkbox"/> Lupin	<input type="checkbox"/> Tree Nuts	<input type="checkbox"/> Other
<input type="checkbox"/> Milk	<input type="checkbox"/> Gluten	
<input type="checkbox"/> Mustard	<input type="checkbox"/> Celery	
<input type="checkbox"/> Peanuts	<input type="checkbox"/> Crustaceans	



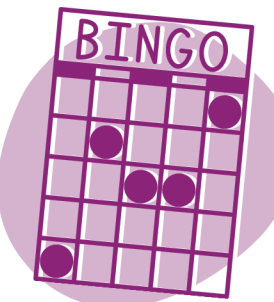
# IDEAS TO BOOST YOUR FUNDRAISING



## Rate the Bake

Give your customers the chance to rate your bakes in return for an additional donation to your bake sale. With categories including flavour, presentation, innovation and more, which bake will emerge victorious?!

*Check out the score cards in the resources section of your fundraising pack.*



## Cake Bingo

We've created some handy Cake Bingo cards for you to add an interactive element to your bake sale!

Ask for an additional donation to take part, and you could even offer a free cake as a prize for the winner.



## Guess the Weight of the Cake

A fundraising classic!

Bookmark one of your bakes for this guessing game, weigh it, and make a note of it so you don't forget. Keep the weight secret until everyone has written down their guess, then finally reveal the weight and give the winner the cake as their prize.



## Pin the Cherry on the Bakewell

Pin the tail on the donkey? Boring.

Pin the cherry on the bakewell? That's more like it.

We've put a baking twist on this classic party game, which promises to boost both the funds and the fun of your bake sale!

# RATE THE BAKE SCORECARD



	Flavour & Taste	Appearance & Presentation	Technical skill	Overall score
Bake 1				
Bake 2				
Bake 3				
Bake 4				
Bake 5				
Bake 6				

# CAKE BINGO

Why not boost your fundraising by holding a game of cake bingo! Cut out the different cakes before drawing them from a hat.



CUPCAKE



CHOCOLATE CAKE



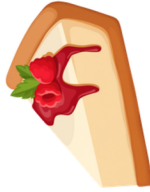
SHORTBREAD



CARROT CAKE



SWISS ROLL



CHEESECAKE



BAKEWELL TART



SCONES



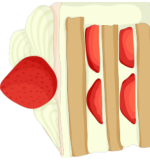
COOKIES



BATTENBERG



BROWNIES



VICTORIA SPONGE



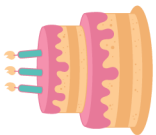
DOUGHNUTS



CAKE POPS



MACARONS



BIRTHDAY CAKE



RED VELVET



LEMON DRIZZLE





CAKE POPS



COOKIES



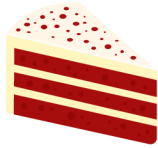
SWISS ROLL



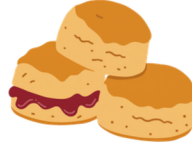
CARROT CAKE



CUPCAKE



RED VELVET



SCONES



DOUGHNUTS



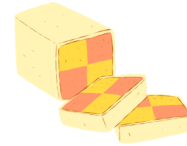
LEMON DRIZZLE



BAKEWELL TART



CHOCOLATE CAKE



BATTENBERG



MACARONS



BROWNIES



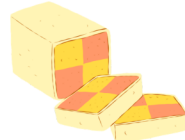
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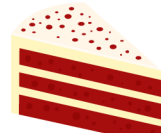
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SHORTBREAD



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CUPCAKE



CUPCAKE



COOKIES



SWISS ROLL



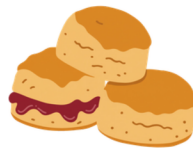
CHOCOLATE CAKE



CAKE POPS



RED VELVET



SCONES



BAKEWELL TART



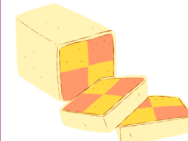
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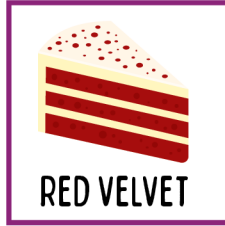
BROWNIES



SWISS ROLL



CHOCOLATE CAKE



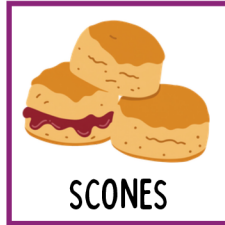
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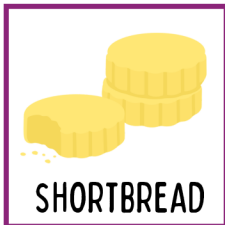
BAKEWELL TART



MACARONS



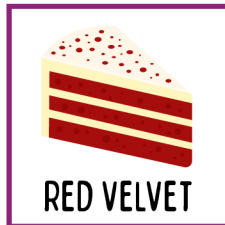
CHEESE CAKE



SHORTBREAD



BIRTHDAY CAKE



RED VELVET



BROWNIES



VICTORIA SPONGE



CHOCOLATE CAKE



CAKE POPS



MACARONS



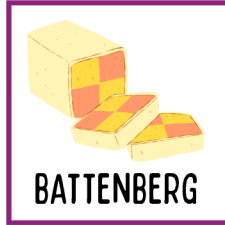
BIRTHDAY CAKE



BAKEWELL TART



LEMON DRIZZLE



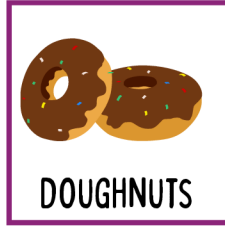
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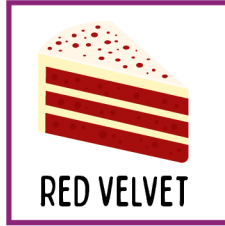
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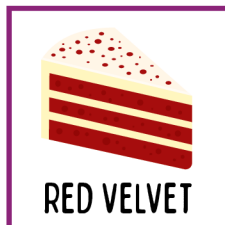
CARROT CAKE



BATTENBERG



BIRTHDAY CAKE



RED VELVET



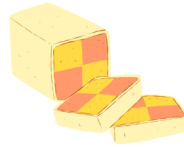
BROWNIES



**BIRTHDAY CAKE**



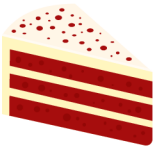
**DOUGHNUTS**



**BATTENBERG**



**BAKEWELL TART**



**RED VELVET**



**CAKE POPS**



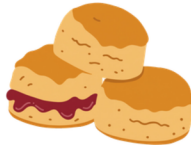
**CARROT CAKE**



**CUPCAKE**



**BROWNIES**



**SCONES**



**SWISS ROLL**



**CHOCOLATE CAKE**



**LEMON DRIZZLE**



**MACARONS**



**VICTORIA SPONGE**



**COOKIES**



**BROWNIES**



**CUPCAKE**



**BAKEWELL TART**



**VICTORIA SPONGE**



**SWISS ROLL**



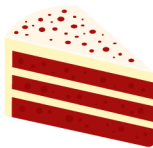
**LEMON DRIZZLE**



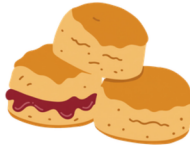
**DOUGHNUTS**



**SHORTBREAD**



**RED VELVET**



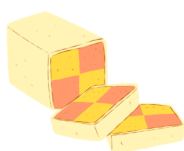
**SCONES**



**MACARONS**



**CARROT CAKE**



**BATTENBERG**



**CAKE POPS**



**COOKIES**



**CHOCOLATE CAKE**

# GUESS THE WEIGHT OF THE CAKE



00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

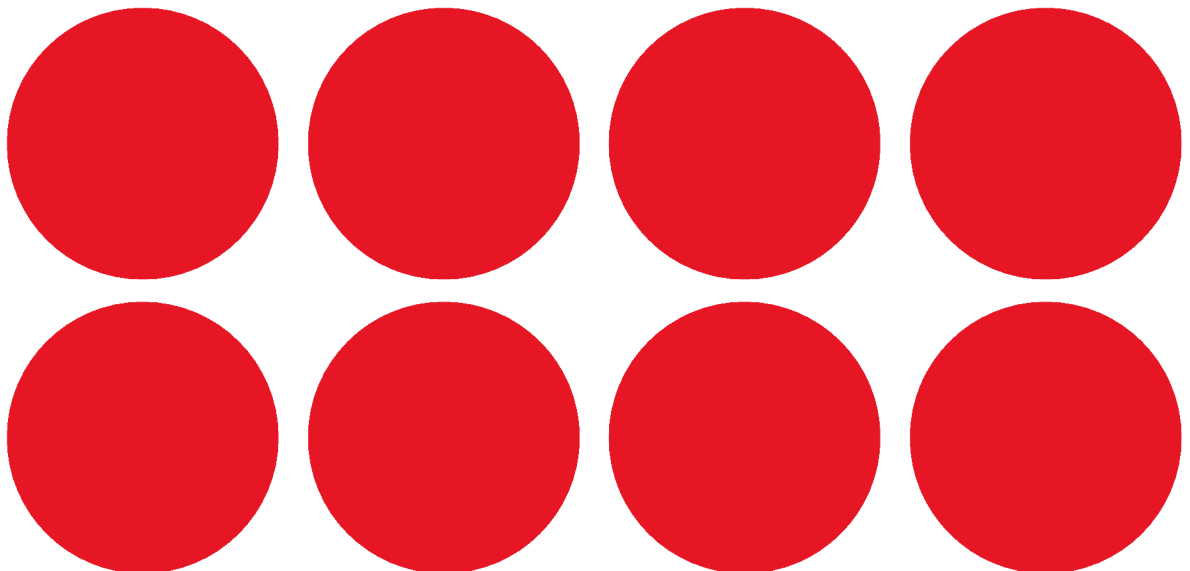
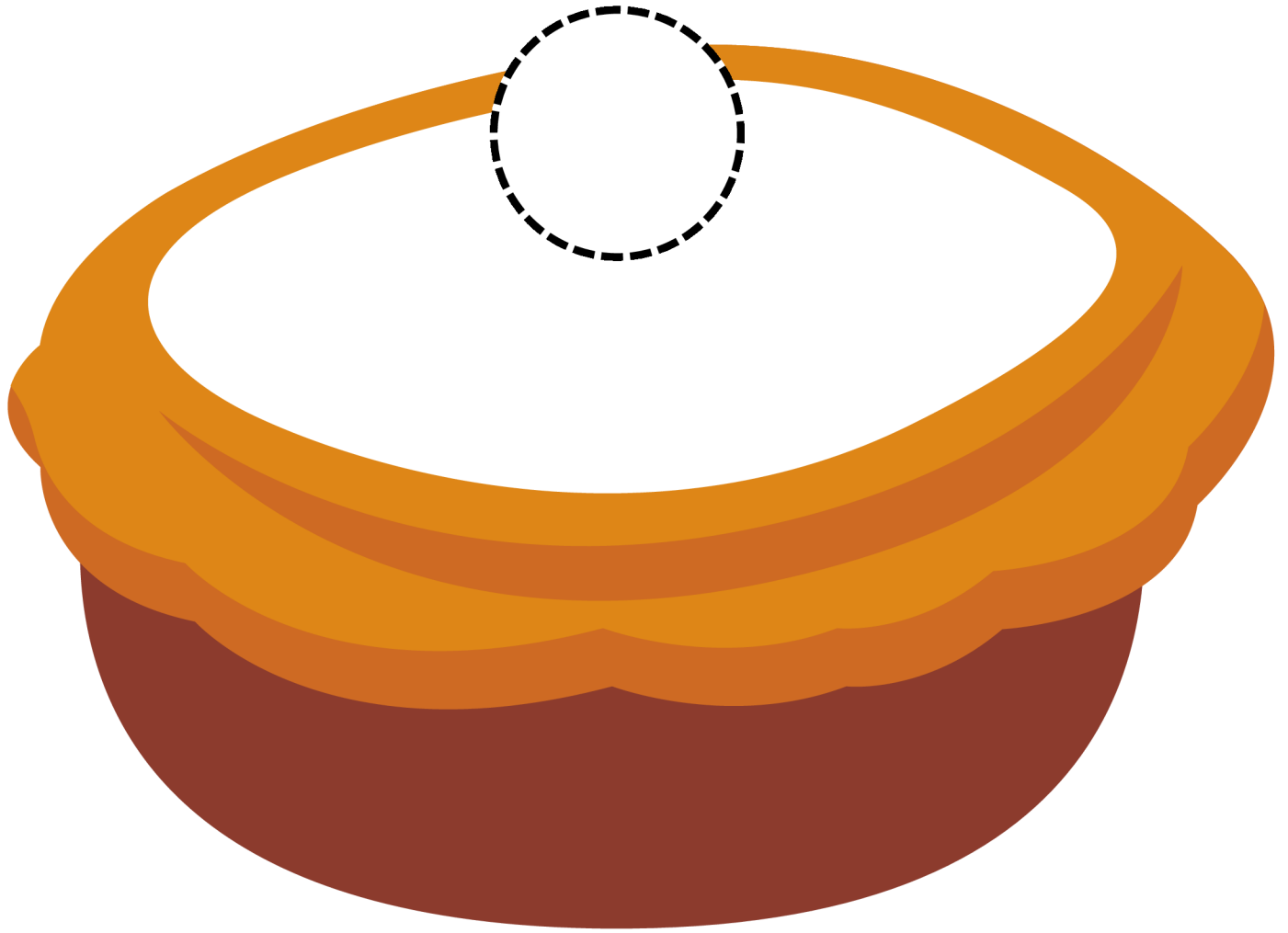
00.00 KG

**Guessed by:**

00.00 KG

**Guessed by:**

# PIN THE CHERRY ON THE BAKEWELL



# BAKE

## A DIFFERENCE



Create your  
own bunting!

**Print, cut and create your  
own Bake a Difference  
bunting to add some  
decoration to your  
bake sale!**



KINDLY SPONSORED BY  
**PARK CAKES**  
ESTD 1937

**BAKE**  
A DIFFERENCE



Create your  
own bunting!

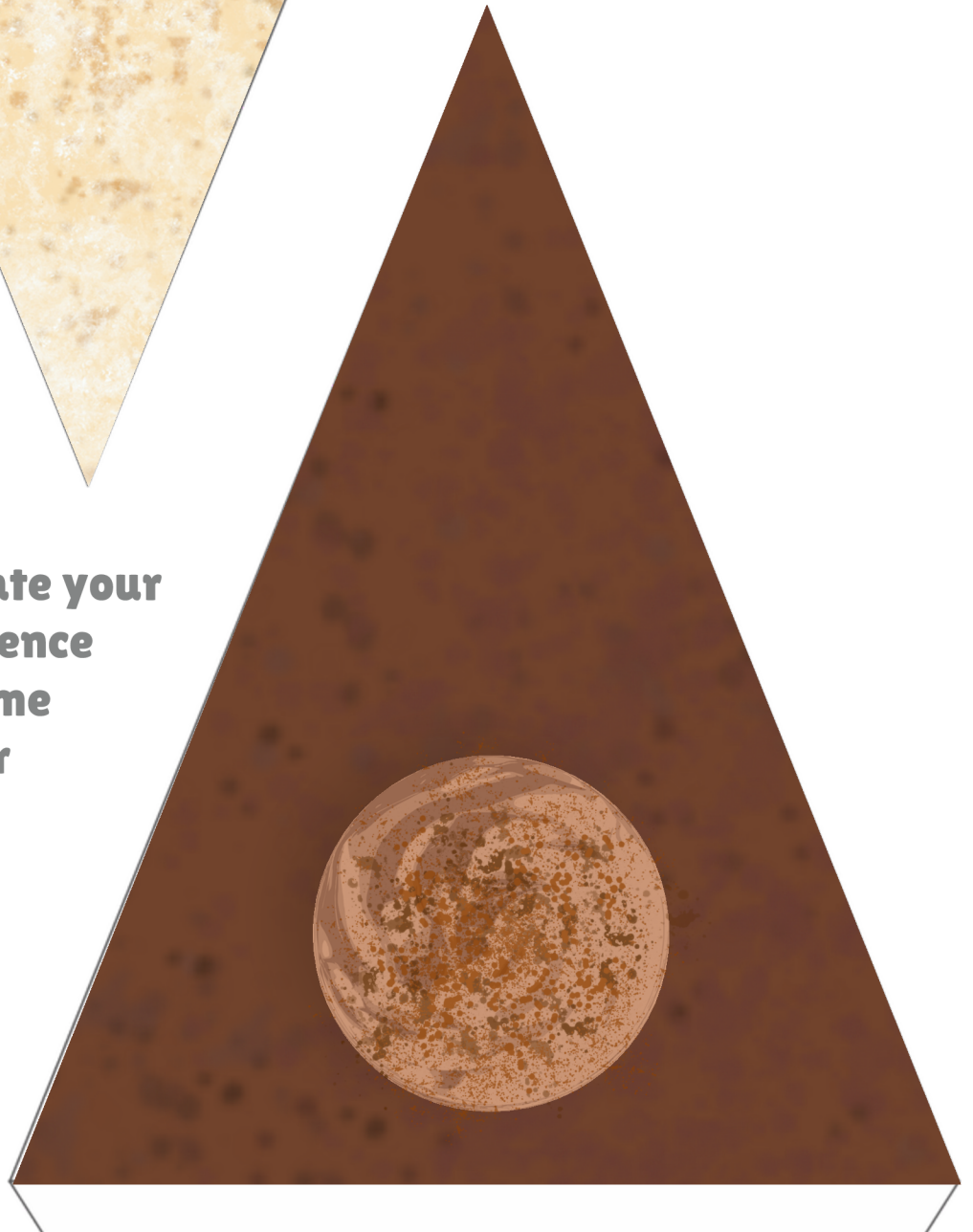
**Print, cut and create your  
own Bake a Difference  
bunting to add some  
decoration to your  
bake sale!**





**Create your own bunting!**

**Print, cut and create your own Bake a Difference bunting to add some decoration to your bake sale!**



We're holding a

# BAKE SALE

to raise vital funds  
for Bolton Hospice!



**Date:**

**Location:**

*Proudly supporting*



**Bolton Hospice**  
caring from the heart

# BAKE SALE

Proudly supporting  Bolton Hospice  
caring from the heart



**BAKE**  
A DIFFERENCE

# CAKES THIS WAY



Proudly supporting



Bolton Hospice  
caring from the heart

# THE DIFFERENCE YOUR BAKES MAKE



£ 15

Could help a patient create lasting memories, surrounded by the ones they love.



£ 24

Could pay for an hour of compassionate nursing care for a patient when they need it most.



£ 32

Could pay for a bereavement support session, offering a safe space following the death of a loved one.



£ 44

Could pay for 24 hours of vital oxygen, helping to keep patients comfortable.



£ 127

Could pay for a visit by our dedicated Hospice at Home team.



£ 273

Could pay for a nurse's compassion-filled shift.



£ 736

Could pay for a peaceful night of specialist care in our inpatient unit.



£ 1,000

Could pay for the upkeep of our hospice gardens for a year, providing a tranquil space for patients and families to enjoy.

To find out more about Bolton Hospice's specialist care and support, visit [www.boltonhospice.org.uk](http://www.boltonhospice.org.uk)

**BAKE**  
A DIFFERENCE



Bolton Hospice  
caring from the heart