



BAKE YOUR WAY

FUNDRAISING PACK

RAISE
SOME
DOUGH



Manchester Foundation
Trust **Charity**

HELLO

Thank you for registering to raise some dough in support of our family of NHS Manchester hospitals. You are now part of our team of brilliant bakers, who all want to make a difference to patients – young and old – cared for every day by our hospitals.

Whether you are organising a bake sale or hosting a tea party, baking for charity is a great way to show your support and this pack is crammed full of tips and tools to help you make the most of your fundraising.



If you want to raise some dough specifically for one of our individual hospitals, and you haven't already let us know, please do, so that we can make this happen for you. The poster and invitation tools contained in this pack have the option for you to let people know which hospital you have chosen to support.



We're here to help...

If you would like to talk to our fundraising team about any aspect of your fundraising, please let us know by dropping us an email or giving us a call.

Email: charity.office@mft.nhs.uk

Tel: 0161 276 4522

THANK YOU FOR SUPPORTING OUR HOSPITALS – WE CAN'T WAIT TO SEE YOUR BAKES!

RAVI'S VICTORIA SPONGE

Meet Ravi. Ravi works as the Principal Optometrist leading the cataract service at Manchester Royal Eye Hospital.

Ravi says his favourite bake, a victoria sponge, is a guaranteed crowd-pleaser and great with a cup of tea! Ravi's team includes some really talented bakers and they all like to bring in their different bakes to try in between seeing patients at the hospital.

INGREDIENTS

For the sponge:

200g caster sugar
200g soft butter
200g self-raising flour
4 beaten eggs
1 teaspoon baking powder
2 tablespoon milk

For the filling:

100g of soft butter
140g of icing sugar (plus a little extra for dusting)
1 drop of vanilla extract
Half a jar of strawberry or raspberry jam

"THERE IS A DEFINITE CORRELATION TO EATING CAKE AND BEING HAPPY!"

RECIPE

1. Preheat fan oven to 170C.
2. Use butter to coat two 20cm sandwich cake tins and then line them with non-sticking baking paper.
3. In a large bowl mix together all of the sponge ingredients using a wooden spoon or hand-mixer if you like. Beat together until it is smooth.
4. Place the mixture evenly between the two sandwich cake tins and make sure the top of each is smooth using the back of a large spoon or spatula.
5. Bake in oven for 20 minutes. The colour should become golden and should spring back a little when gently pressed.
6. Carefully take out of the tins and place on a cooling rack (I use a clean tea-towel to help hold the cake to lift out).
7. Meanwhile, for the filling, use a wooden spoon or hand mixer to beat the soft butter until smooth and then gradually mix in the icing sugar, sifted through a sieve, before adding a drop of vanilla extract.
8. Spread the buttercream over the bottom of one of the cake halves and then add a layer of a good quality strawberry (or raspberry) jam. Stick the other half of the cake on top (make sure you pick the prettier half to be top!).
9. Dust with some more sifted icing sugar which will make it look pretty and cover any little lumps and bumps!
10. Enjoy with a cup of tea!



ELENI'S LEMON DRIZZLE CAKE

Meet Eleni. Eleni is a Healthcare Play Leader at Royal Manchester Children's Hospital, providing a welcome distraction for children during their time in hospital. Therapeutic play has a hugely important role in creating a positive hospital experience for young patients and their families, helping them through what can often be a difficult time.

Eleni's love for baking is quite simply due to her love of cake! Eleni often brings her bakes, including her favourite lemon drizzle cake, into the hospital for her colleagues to enjoy during their well-earned break.

INGREDIENTS

For the sponge:

200g caster sugar
200g unsalted butter,
plus extra for greasing
2 lemons, zest only
3 free-range eggs, beaten
200g self-raising flour,
plus extra for dusting

For the lemon drizzle:

4 lemons, juice only
75g caster sugar

RECIPE

1. Preheat the oven to 180C. Grease and line a loaf cake tin with baking paper.
2. For the lemon drizzle, in a bowl, mix together the lemon juice and sugar until the mixture is well combined and the sugar has melted. Set aside.
3. For the sponge, beat the sugar, butter and lemon zest in a mixing bowl until pale and fluffy, using an electric whisk.
4. Gradually add the eggs, whisking after each addition until the egg is completely incorporated into the mixture before adding the next. Carefully fold in the flour using a metal spoon.
5. Pour the cake batter into the prepared cake tin and bake in the oven for 30–40 minutes, or until the sponge has risen and is cooked through. (The sponge is cooked through when a skewer inserted into the centre of the cake comes out clean).
6. As soon as the cake is cooked, remove it from the loaf cake tin and prick the top all over with a cocktail stick. Pour over the lemon drizzle mixture to soak the sponge, then set aside to cool on a wire rack.
7. Optional – add 5 tablespoons of icing sugar to a bowl and mix with lemon juice. Drizzle over the cake for decoration.



WITH YOUR HELP, WE CAN MAKE A DIFFERENCE...



As a charity our mission is simple: to support the excellence in treatment, research and care we provide to our patients each and every day. We want to make a real difference to the people we treat – young and old – by making sure that they continue to receive the very best treatment in the very best facilities.

By raising some dough, you will be directly helping to make this happen. Your support will make a lasting difference to our hospitals, NHS teams and patients, both now and in the future.

Here are just some of the ways that your donation could help:

£20

could purchase an animatronic pet – a lifelike cat or dog to provide companionship for a patient with dementia.

£50

could support our specialist Healthcare Play team, giving our younger patients the opportunity for playful, fun distraction and therapies during their time in hospital.

£100

could help to fund a tactile and sensory wayfinding system to enable blind and visually impaired visitors to find their way around our eye hospital independently.

£250

could help to fund specialist incubators for poorly newborn babies, providing parents with precious bonding time and the chance to take an active role in caring for their baby, whilst they are receiving treatment.

£400

could contribute towards vital research projects to improve our understanding of illnesses and invest in life-saving therapies.



OUR TOP TIPS TO HELP YOU RAISE SOME DOUGH!



Whether you are organising a bake sale, hosting a tea party, or simply baking and donating, here are some top tips to help you make the most of your fundraising.

1.

Make your event as fun and colourful as possible, whilst also shouting about your support for our charity, by using the tools such as bunting and cake labels, contained within this pack.



2.

Why not recognise the charity colours within your baking – perhaps within the icing or decorations, or even within the ingredients themselves!

3.

Have an Ice Your Own section for children.



5.

Include a Guess the Weight of the Cake competition into your event – ask for donations and the winner takes home the whole cake!

4.

Use our handy Bake Your Way labels to be clear about ingredients and allergens and consider offering healthy, gluten free or dairy free bakes.



6.

Fake it – if you don't fancy baking, or don't know anyone who is able to bake for you, why not fake it by buying your bake instead!

DON'T FORGET TO GIFT AID ANY DONATIONS WHERE POSSIBLE. IF YOU ARE A UK TAXPAYER, WE CAN CLAIM AN EXTRA 25P ON EVERY £1 DONATED.

AND HERE ARE OUR TOP TIPS SPECIFICALLY FOR BAKE SALES.

1.

Recruit your bakers early and agree who is baking what to ensure you have a selection of different bakes to sell.

2.

Establish a small number of easy price points, such as 50p, £1, £2 or more. Ask your bakers to bake with your agreed price points in mind.

3.

Think big – a big bake will add variety to your bake table, is easy to package up and will sell for more.

4.

Consider asking local bakeries or supermarkets to support your bake sale by donating a bake or two.

5.

Think about the time and location of your bake sale to optimise visitors and sales.

6.

Advertise your event using our poster template, share in workplace newsletters or intranets, group chats and social media – plus good old word of mouth!

7.

If you are organising a bake sale at work, ask your employer if they will consider matching the total you raise.



BUNTING

Add some colour to your event with our fun bunting.



Here's how:

1. Grab a pair of scissors, a stapler or sticky tape and a long length of coloured gift ribbon or string.
2. Carefully cut your bunting triangles along the dotted lines.
3. Fold the top edge of the bunting triangle over the ribbon or string and fix it in place.
4. Alternate the colours to create a colourful length of bunting! You'll need to leave a bit of space between each triangle, and at the ends.
5. Hang your bunting and start raising some dough!

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INVITATION

We've created a template that you can use to invite guests to your Bake Your Way tea party.

The invitation can be edited on your computer. The best way to save this is by using the 'Snipping Tool' so that you can save as an image and then use it however you want to, whether that's printing and posting, sharing on your social media, or attaching it to an email or WhatsApp message.



CAKE LABELS

Use these handy labels to let everyone know what each bake is.
If you are having a bake sale, you can also use these labels to display prices.





BAKE YOUR WAY

CHARITY BAKE SALE

WHEN:

WHERE:

WE ARE RAISING DOUGH FOR:

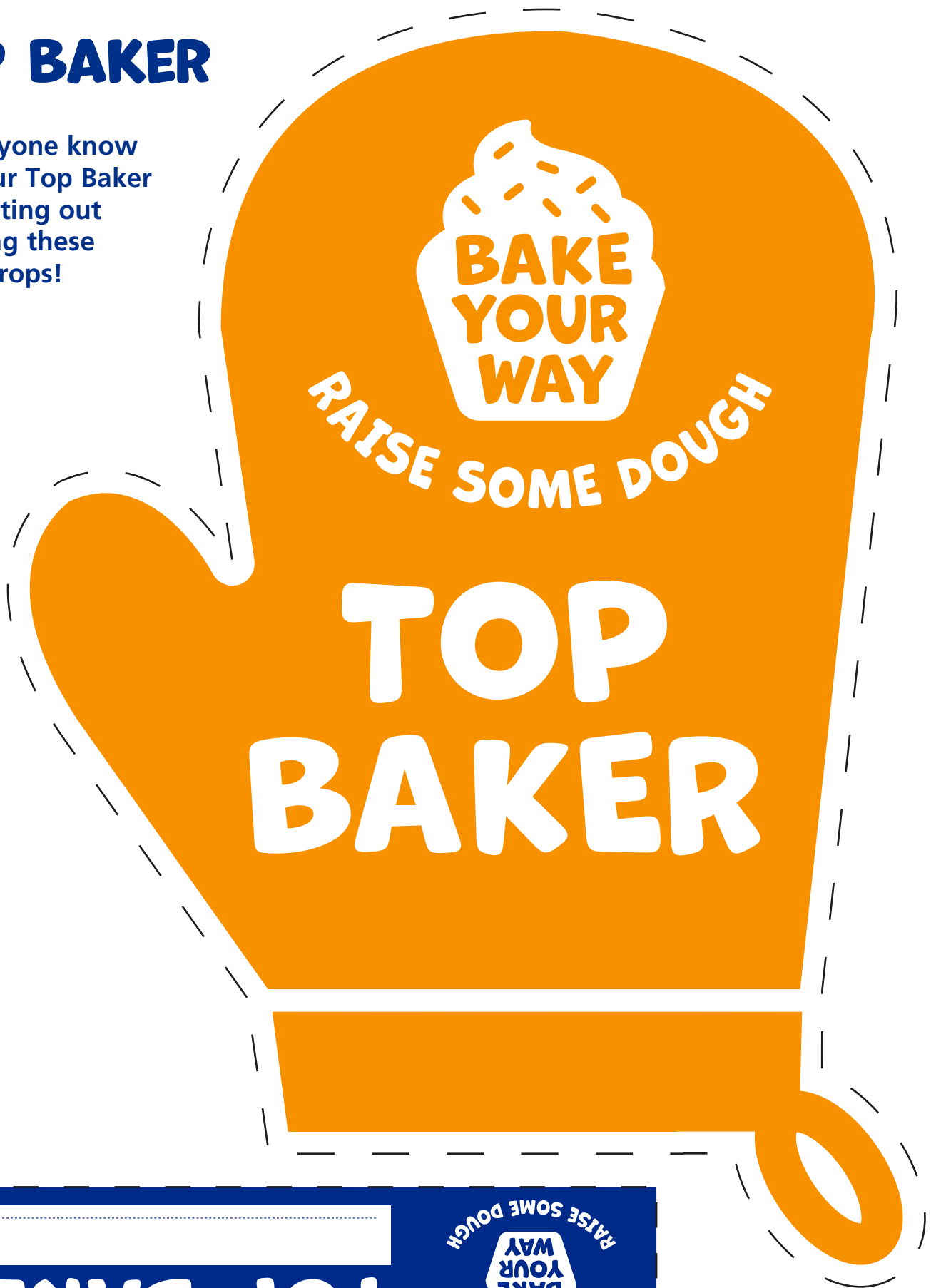
mftcharity.org.uk



Manchester Foundation
Trust Charity

TOP BAKER

Let everyone know who your Top Baker is by cutting out and using these handy props!



DONATION FORM

Thank you for raising some dough in support of our family of hospitals.

This form provides guidance on how to return your donation.

Please fill in your details below:

Name: _____

Name of organisation (if applicable): _____

Address: _____

Postcode: _____

Total amount raised: _____

The amount was raised by:

Bake Sale

Tea Party

Bake & Donate

If you would like your sponsorship to support a specific hospital, please provide details here: _____

Donations to be made by:

Online – Please visit mftcharity.org.uk to make a donation online.

Please provide details of the date you made the payment here: _____

Cheque – Cheques should be made payable to Manchester Foundation Trust Charity.

If you are paying by cheque, please detail the total value and number of cheques enclosed: _____

Bank transfer – Please contact us for details on **0161 276 4522**.

Once you have made the payment, please provide details of payment reference and the date you made the payment here: _____

Please let us know if you would like to receive a letter of thanks.

By email please

By post please

Please tick here if you would like to sign up to receive our e-newsletter, to stay informed about more charity news, projects and events you could get involved in. If you haven't already, please provide your preferred email address below: _____

You can unsubscribe from receiving our charity e-newsletter at any time and you can view our Privacy Policy at mftcharity.org.uk/privacy-policy.

How to return your form: By email: charity.office@mft.nhs.uk

By post: Manchester Foundation Trust Charity, Citylabs 1.0, Nelson Street, Manchester, M13 9NQ

THANK YOU!



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Trust **Charity**



**BAKE
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RAISE SOME DOUGH

THANK YOU!

for making a difference to
the patients and families
who are treated by our
family of hospitals.

Our hospital family:

North Manchester General Hospital, home to the region's specialist infectious diseases unit.

Manchester Royal Infirmary, a national centre for services including kidney and pancreas transplants, liver surgery and rheumatology.

Wythenshawe Hospital, recognised as a centre of clinical excellence, with specialisms in heart and lung transplantation, cancer and breast care services and respiratory conditions.

Royal Manchester Children's Hospital, the largest and busiest children's hospital in the UK.

Manchester Royal Eye Hospital, providing world class ophthalmic care to the people of Manchester and the North West, and first hospital in the country to offer community eye clinics on the high street.

Saint Mary's Hospital, providing world class medical services for women, babies and children as well as a comprehensive Genomics Centre and an internationally recognised teaching and research portfolio.

The University Dental Hospital of Manchester, a major dental teaching hospital for the UK.

Withington Community Hospital, offering diagnostic treatment, day surgery and community services.

Trafford General Hospital, the birthplace of the NHS.

Altrincham Hospital, providing general specialist and diagnostic and outpatient services, including kidney dialysis clinics.



  Manchester Foundation Trust Charity

 @MFT_Charity  @MFTCharity

Registered with the Charity Commission as Manchester University NHS Foundation Trust Charity.
Registered Charity 1049274.



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