



Hold a cake sale or coffee morning and fundraise with family, friends and colleagues!



How to get started

Holding a cake sale is an easy, fun way to get everyone involved in fundraising. They are quick to organise and can raise lots of money in a short time! So that you can get the most out of your event, we have put together a guide for you to help you along the way.

Location

There are so many places you can hold your cake sale or coffee morning - schools, work, home, clubs or groups you're a member of or even your local leisure centre or shops.

When?

You can hold your cake sale or coffee morning any time of the year! It can be a good idea to use a celebration theme such as Valentine's Day, Christmas or Halloween. You can even create your own theme, for example a purple theme or around Pancreatic Cancer Awareness Month, or for another event!

Spread the word

Make sure you tell as many people as possible about your event. Maybe send out invitations or ask everyone to bring a guest. Posters and signs may help publicise your event too! **Use our poster to help advertise the event!**

Add a touch of purple

It's important to think about where the cakes will be displayed and how to enhance them. Some things to consider are - colourful cake decorations & cake toppers, purple table ornaments, balloons, banners and more!





Extras

You don't have to just be restricted to cakes! You could offer homemade lemonade, coffee and tea or maybe even some savoury treats. You may also like to hold a raffle or introduce a competition for the best cake or a guess the weight or flavour.

Paying in the money you've rasied Via bank transfer to

- · HSBC Account No: 41412345
- Sort code: 40-23-15

Please make sure you add your name as reference.

Via our website

· panact.org/donate

Via post

- · Send a cheque
- To our office:

Pancreatic Cancer Action, Unit 9, Oakhanger Farm Business Park, Oakhanger, GU35 9JA.

BE SURE TO TAKE LOTS OF PHOTOS AND VERY IMPORTANTLY, ENJOY YOURSELF! #BAKEITPURPLE



Be creative. Bake it Purple!

Try these simple recipes to kick start your bake sale! If your feeling adventurous you could even add your own flavours and decorations



Lemon Drizzle Slices

Ingredients:

- 70g softened unsalted butter
- 120g caster sugar
- · 2 medium eggs
- 140g self-raising flour
- 1 tsp baking powder
- Finely grated zest 1 lemon
- 1 tbsp lemon curd
- · 2 tbsp full-fat milk
- For the drizzle topping 30g granulated sugar

Method:

- 1. Heat the oven to 180C / 350F or gas mark 4.
- 2. Line a 20cm x 20cm baking tin with greaseproof paper.
- 3. Whisk the butter & sugar until light and fluffy, then add the eggs and mix again.
- 4. Add the rest of the ingredients and mix with a wooden spoon untill well combined.
- 5. Pour the mixture into the tin and bake for 25-30 minutes.
- 6. Mix sugar and lemon together and pour over the warm cake.
- 7. Leave to cool in the tin and then enjoy!

Simple Cookie Recipe

Ingredients:

- 225g butter, softened
- 110g caster sugar
- · 275g plain flour

Optional

Add one teaspoon of spices (cinnamon, mixed spice, ginger, etc)

75g White or Milk chocolate chips

Your favourite ingredient -- raisins/dried fruit, sweets, crushed chocolate bar,.

Method:

- 1. Preheat the oven at 170C / 340F or gas mark 3.
- 2. Cream the butter in until it is soft. Add the sugar and beat until the mixture is light and fluffy.
- 3. Sift the flour into the mixture and add any optional or additional ingredients. Bring the mixture together in a figure of eight until it forms a dough.
- 4. Make walnut sized balls and place them slightly apart from each other on a tray.
- 5. Bake them in the oven for around 15 mins until they are golden brown and slightly firm on top.
- 6. Place the cookies onto a cooling rack and leave them there for around 15 mins. Once cool, serve.







for Pancreatic Cancer

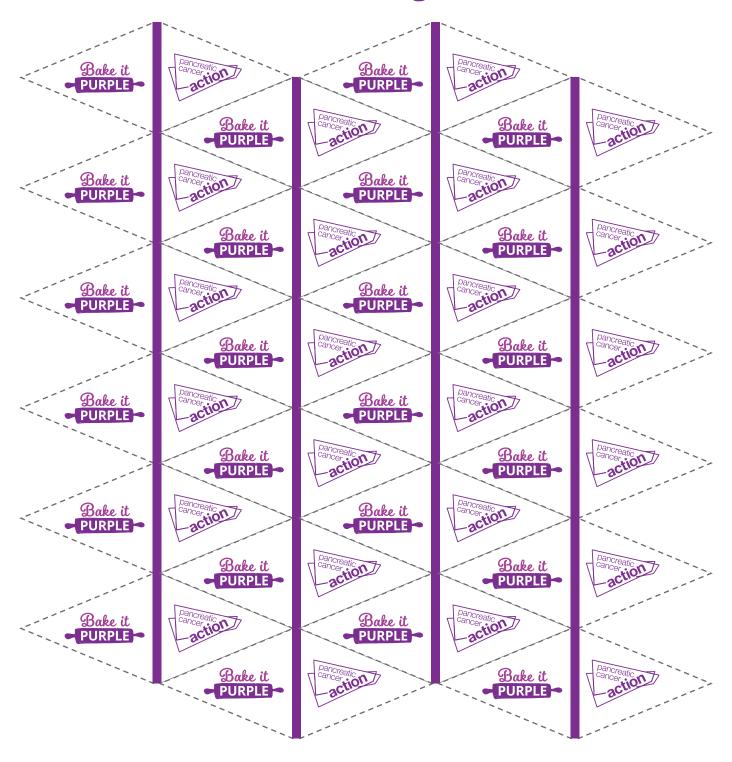
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Cake Flags



Make your own cake flags for your Bake it Purple event. Simply cut around each diamond, wrap them around a cocktail stick and glue together!

If you need more you can download this document from our website www.panact.org/bakeitpurple