

# Be creative. Bake a change!

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/160C fan/ gas 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 until 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 (8oz) butter, softened
- 110g (4oz) Caster sugar
- 275g (10oz) 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 170oC (375oF) 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.

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