



**Bake for**  
**Shelter**

Shelter

# Bake for Shelter

Everyone loves cake. And cookies. And brownies. Mmm, brownies! So, holding a bake sale is a sure fire way to raise some money for Shelter while having a great time.

This pack contains some useful resources to help you plan and execute the perfect bake sale, including posters, recipes from Shelter service users, labels, bunting and score cards. To get you started, here are six key steps to take when planning your baking bonanza.





Help us make sure no one fights bad housing or homelessness on their own

**Event details:**

**shelter.org.uk**

7444. Registered charity in England and Wales (263710) and in Scotland (SC002327).

**Shelter**



# Recipes

Here are a few ideas to get you started. These recipes come from some Shelter service users in Birmingham, and we can thoroughly recommend them all.



## Chushma's chocolate cake

Chushma was a service user at Shelter last year. She is now a volunteer and helps to run courses at Shelter.

### Ingredients

#### For the chocolate cake:

3 large eggs  
175 grams (6 oz) self-raising flour  
175 grams (6 oz) caster sugar  
175 grams (6 oz) softened butter  
1½ level teaspoons baking powder  
40 grams (1½ oz) cocoa powder  
4 tablespoons boiling water  
A little icing sugar, to serve

#### For the chocolate spreading/ganache icing:

150ml (5fl oz) double cream  
150 grams (5oz) plain chocolate, broken into pieces  
4 tablespoons apricot jam

#### You'll also need:

2 x 17cm (7in) deep sandwich tins, greased and lined with non-stick baking paper



### Method

1. Beat together the eggs, flour, caster sugar, butter and baking powder until smooth.
2. Put the cocoa in separate mixing bowl, and add the water a little at a time to make a stiff paste. Add to the cake mixture.
3. Turn into the prepared tins, level the top and bake in the oven (180C, gas 4) for 20–25 mins.
4. Leave to cool in the tin, then turn on to a wire rack to become completely cold before icing.
5. To make the icing: measure the cream and chocolate into a bowl and carefully melt over a pan of hot water over a low heat, or gently in the microwave for 1 min (600w microwave). Stir until melted, then set aside to cool and thicken up.
6. To ice the cake: spread the apricot jam on the top of each cake. Spread half of the ganache icing on the top of the jam on one of the cakes, then lay the other cake on top, sandwiching them together.
7. Use the remaining ganache icing to ice the top of the cake. Dust with icing sugar to serve.





## Muka's Red velvet cake

Muka was living in one room with her two children when she approached Shelter and was supported to move into a house.

### Ingredients

#### Serves 12

300 grams self-raising flour  
300 grams caster sugar  
225ml vegetable oil  
1 teaspoon bicarbonate of soda  
1 teaspoon white vinegar  
1 teaspoon vanilla extract  
2 eggs  
225ml buttermilk  
3 or 4 tablespoons red food colouring

#### For the cream cheese frosting:

225 grams cream cheese  
110 grams butter, softened  
450 grams icing sugar  
1 or 2 teaspoons vanilla extract  
60 grams chopped nuts (optional)



### Method

1. Preheat oven to 180 C / gas 4. Grease or line three 20cm round cake tins.
2. In a large bowl, mix together sugar, oil and eggs. Add food colouring and vinegar to buttermilk. Add bicarbonate of soda to flour. Add flour mixture and buttermilk mixtures alternately to the sugar-egg mixture. Mix well. Stir in 1 teaspoon vanilla. Pour mixture into prepared cake tins.
3. Bake for 20 to 25 minutes, or until a knife comes out clean. Remove and cool on wire racks.
4. Mix together cream cheese, butter, icing sugar and 1 or 2 teaspoons vanilla. Spread frosting on top of each cake, layer them, then cover the top with the remaining cream cheese icing. Scatter over chopped nuts.



## Nita's Banana bread

Nita was helped by our Supporting People project to remain in her home and reduce her debt.

### Ingredients

$\frac{3}{4}$  cup of whole wheat flour  
 $\frac{1}{2}$  cup of plain/all purpose flour  
2 bananas  
 $\frac{3}{4}$  cup brown sugar  
2 tablespoons yoghurt  
 $\frac{1}{4}$  cup milk

4 tablespoons oil/butter  
 $\frac{1}{4}$  salt  
1 teaspoon vanilla essence  
1 teaspoon baking soda  
A handful of raisins  
 $\frac{1}{4}$  cup of chopped almonds



### Method

1. Blend or mash bananas
2. Mix yoghurt, vanilla essence, oil/butter and salt
3. Sift in the flour and baking soda
4. Add the wet ingredients and mix together gently
5. Add raisins and almonds and mix evenly
6. Grease a bread baking tin
7. Pour in the mixture
8. Bake for 40 minutes in a preheated oven at 160 degrees

# Shelter

Proudly baked for

Cake name .....

Baker .....

Price .....



# Shelter

Proudly baked for

Cake name .....

Baker .....

Price .....



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Proudly supporting

Shelter

10



10



10



10







# Sending in your fundraising

When the last crumbs have been cleared and you've polished off those final few slices, remember to send in your fundraising from the day.

The quickest way to do this is to bank the cash and make a bank transfer using the details below, or send a cheque for the full amount. Remember to include a reference with your name and 'Bake for Shelter' so we know what the fundraising is for.

**Are you taking part in another event for Shelter?** If you're signed up to run or cycle in another event with us, and your bake sale proceeds are towards your sponsorship pledge, please let us know. You can include this in the note, or email us at [events@shelter.org.uk](mailto:events@shelter.org.uk) and we'll add it to your total.

## Bank transfer

Account name: Shelter National  
Campaign for Homeless People Ltd

Sorting code: 30-00-02

Account number: 01167206

## Post a cheque

Shelter Events Team  
88 Old Street  
London  
EC1V 9HU