

A top-down view of a wooden cutting board with a parchment-lined tray of chocolate brownies. The brownies are cut into squares and arranged in a grid. A bright green starburst graphic is centered over the brownies, containing the text 'BAKE WITH LOVE' in bold, black, sans-serif capital letters.

**BAKE
WITH
LOVE**

The word 'BARNARD'S' is written in a bold, black, sans-serif font with a slightly distressed or hand-drawn appearance. It is enclosed within a green banner that has a wavy, torn-edge effect.

BARNARD'S





Bake your way to making a big difference!



Every cake crafted, bought or cobbled together will make a difference to the children and young people we support across the UK so thank you for planning your Big Bake!

Now have a *sift* through our booklet of ideas to make your bake the biggest success it can be.

Rebecca Mauger
Barnardo's Baker and
Head of Cake-Raising

Knead some help with ideas?

Follow our recipe for success

Choose your date

Set the time and date to bake a difference. Remember to tell your baking buddies or sensational samplers.

Promote your event

Download a handy [fundraising poster](#) to get the word out about your fabulous bakes, you can also use your social media or internal communications team to spread the word too!

Get ready for your Barnardo's Big Bake

Check out what you need to make your Big Bake go as smoothly as possible by reading our [Keep it legal and be Safe guide](#) we've also got some lovely [Cake Labels](#) and [Cake Flags](#) to help show your ingredients and prices to those who've come to sample your fantastic baking.

Easy bake Fundraising

There's lots of ways to collect and pay in your fundraising, we recommend setting up a [JustGiving page](#), it's quick and easy and the donations come to us directly. If you'd prefer to collect cash donations we've got lots of information on our website about how to [pay in the money you raise](#).





Cakespiration



**Top
baker**



Fancy feeding your competitive side?

Challenge friends, family or colleagues to a Big Bake competition and crown the best baker once and for all! Ask people to vote for the best bake or create some categories for extra inspiration. We like: first time bakers, top crumb, buttery biscuit shape, surprising flavours, tastiest cupcake, best bread and children's category.

Family fun

Barnardo's Ambassador and keen baker Fay Ripley recommends adding some family fun to the mix; "small hands make for cake decorating precision and we know how much children love baking! Get your children or grandchildren involved to make your Big Bake creations a team effort."



Take the competition online

Upload pictures of cakes to Facebook, X or Instagram and judge a round based on how many likes they can get in an hour or two. Remember to use our hashtag #BarnardosBigBake

Why not make your Big Bake themed or seasonal – with decorations to match.

In the past Barnardo's supporters have held some fantastic cake-filled events from Alice in Wonderland tea parties and Spring Flower Coffee Mornings to Cosy Christmas Cake Sales. You could bring your favourite book or film to life in cake form, or bake a tasty tribute to your favourite festive occasion, favourite flavour or colour. The possibilities are endless!

Cakespiration

Fay Ripley's Chuck-it-all-in Chocolate Tray Bake

For 16-20 pieces

Prep time 20 mins

Cook time 35 mins

Cake freezable un-iced

All you need is:

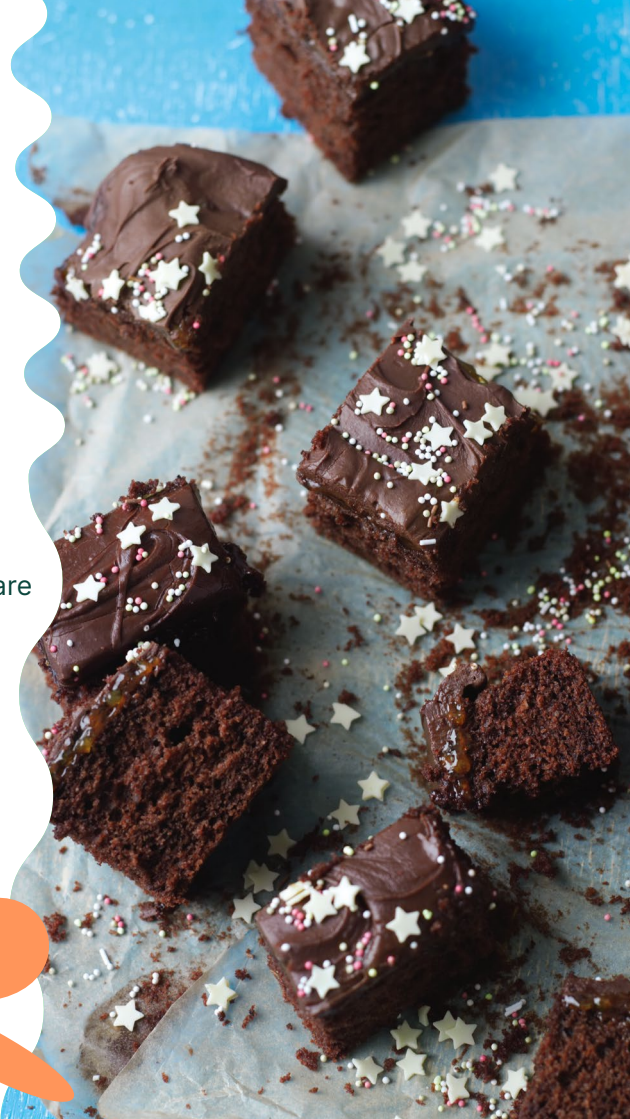
- 40g cocoa powder
- 200g unsalted butter, softened
- 200g unrefined golden caster sugar
- 4 large eggs
- 250g self-raising flour
- 1 tsp baking powder
- 4 tbsp milk

Topping:

- 140g apricot jam
- 120g dark chocolate
- 180g icing sugar, sifted

Equipment:

30 × 20cm brownie tin or square ceramic dish





1. Preheat the oven to 180°C (fan), 200°C, gas mark 6. Line the brownie tin with baking paper.
2. In a large bowl, first add the cocoa powder and 4 tablespoons hot water. Mix together, then add the butter and caster sugar and cream together with an electric whisk. Once smooth and fluffy, add the eggs, flour, baking powder and milk.
3. Whisk again until completely combined then scrape the mixture into your lined tin and bake for 35-40 minutes till firm to the touch. Cool completely before putting on a plate.

For the topping:

Spread the jam all over the top of the cooled cake with the back of a spoon. Now melt the chocolate in a glass bowl set over a pan of gently simmering water along with the icing sugar and 3 tablespoons water. Stir it all together then pour on top of the cake and smooth with the back of a spoon.

De-stress:

Make a day in advance but cut it up at the last minute.

Impress:

Decorate immediately with anything from sprinkles to chocolate curls.

Baking a difference

Here at Barnardough's we all love a spot of baking – from birthday celebrations in Head office to using baking as an activity in our children's services – even our founder Dr Thomas Barnardo was fond of a slice or two.

But however much we love cake, we have to say that the very best thing about holding a Big Bake is that the money raised will make a big difference to children across the UK who face some very big challenges...



A Big Bake raising a gift of...

£25 could pay for two children to take part in an indoor play session, so they can play with friends in a safe environment.



A Big Bake raising a gift of...

£100 could fund a specialist support session for two families struggling to make ends meet, helping them to budget and access funding.



A Big Bake raising a phenomenal...

£288 could feed 4 families struggling to make ends meet for an entire week.





BARNARDOS



Registered with
**FUNDRAISING
REGULATOR**

Barnardo's Registered Charity Nos. 216250 and SC037605 25974shc25

We would love to see pictures and hear any news about your beautiful cakey creations and exciting events!



Please tweet us using **@Barnardos** using the hashtag **#BarnardosBigBake**



Tag your Instagram snaps with **@Barnardos_uk**

If you prefer you can send us letters or pictures to:
**The Barnardo's Big Bake,
Barnardo's, Tanners Lane,
Barkingside, Ilford, IG6 1QG.**