

Bake up a storm

Who doesn't love a bake sale? Cook up some treats and sell them for donations to boost your fundraising total.

Banana and chocolate chip muffins

The perfect balance between naughty and nice.

You'll need:

- 140g self-raising flour
- 140g unsalted butter, at room temperature
- 140g caster sugar
- 2 large eggs
- 2-3 ripe bananas
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 100g chocolate chips



Method:

1. Preheat the oven to 190C/170C fan/gas 5.
 2. Mix the sugar and softened butter together until light and fluffy.
 3. Beat in the eggs one at a time, sprinkling some flour in with each.
 4. Mix in the rest of your flour.
 5. Mash the bananas in a separate bowl and add these to your mix, along with the chocolate chips, ground cinnamon and vanilla extract. Keep stirring until everything is well mixed.
 6. Divide your mixture between the paper muffin cases and bake for 20-25 minutes, until golden brown.
- And to finish...**
Add some banana chips and a dollop of nutella to decorate!

Victoria Sponge

A popular classic, every bite brings a taste of nostalgia.

You'll need:

- 200g unsalted butter, at room temperature
- 200g caster sugar
- 200g self-raising flour
- 1 tsp vanilla extract
- 4 eggs (beaten)
- 500ml double cream
- Half a jar of strawberry jam
- 200g fresh berries
- A sprinkle of icing sugar



Ta-daaa!

Method:

1. Preheat the oven to 190C/170C fan/gas 5.
 2. Mix together the sugar and softened butter in a large mixing bowl until light and fluffy.
 3. Add the vanilla extract and beat in the eggs one at a time, adding a sprinkle of flour with each.
 4. Gently fold in the rest of the flour and mix together well.
 5. Divide the mixture between two sandwich tins and bake for 20-25 minutes until golden brown. Use a skewer to check the cake is baked through, if it comes out dry then the cake is ready.
 6. While in the oven, add the double cream to a mixing bowl and whisk until whipped and fluffy.
 7. After cooling the cake, spread strawberry jam onto one of the cakes and top with half of your whipped cream mix.
 8. Place the other cake on top, and spread the remaining whipped cream over the top for the icing.
- And to finish...**
Add fresh berries of your choice and sprinkle with icing sugar!

Yummmmmmm

Sausage rolls

Choose from a veggie or traditional meat version.

You'll need:

- 1 pack of ready-rolled puff pastry
- 1 pack of sausage meat or sausages. For the veggie alternative, use minced mushrooms or veggie sausages.
- 2-3 leeks
- 2 tbsp fresh parsley
- 1 clove of garlic
- 1 egg (for glazing)

Make it vegan by filling your pastry with vegetarian sausages, vegan cheese or cooked vegetables instead and swap out the egg for vegetable oil.



Veggie option

Method:

1. Preheat the oven to 200C/180C fan/gas 6.
2. Pre-cook the leeks and any other vegetable alternatives, gently frying them for 10-15 minutes until tender.
3. Crush the garlic using a garlic crusher or a flat knife and finely chop the parsley. Add these to a bowl with 3 tbsp cold water and mix together.
4. If using sausages (vegetarian or meat), remove the skin first and add to a food processor (or bowl if you don't own one) and mix together with the cooked leeks, water, garlic and parsley, adding some pepper for seasoning. If using vegetable alternatives, mix these together with the leeks, water, garlic and parsley as above.
5. Roll the pastry out onto a board and cut in half lengthways, so you have two equal halves.
6. Divide your mixture in two and spread it onto the pastry in a line, leaving a 2cm gap from the short edges and one of the long edges.
7. Fold the pastry over to securely cover your mixture, and use a fork to seal down the edges.
8. Using a sharp knife, carefully cut each half into 8-10 mini rolls (this can vary depending on how big or small you want your rolls to be).
9. Place on a baking tray and brush beaten egg or vegetable oil over the pastry to give it a glazed shine.
10. Cook for 25-30 minutes until the pastry is puffy and golden brown and the filling is cooked through. Enjoy hot or cold with some dipping sauce or chutney!

Peanut butter and jam brownies

Raspberry jam adds a surprising twist to this vegan-friendly bake.

You'll need:

- 300g gluten free self-raising flour
- 450g light muscovado sugar
- 150g cocoa powder
- 200ml vegetable or melted coconut oil
- 125g peanut butter (if unsalted add a pinch of salt)
- 50g ground almonds
- 2 tbsp vanilla extract
- 200ml water
- 100g vegan chocolate
- 120g raspberry jam



Vegan and gluten free

Method:

1. Pre-heat oven to 180C/160C fan/gas 4.
2. Using an electric whisk, mix together the flour, cocoa powder, sugar and ground almonds until smooth.
3. Mix in the oil, water, vanilla extract and salt (if using) until everything is well mixed.
4. Add 60g of the vegan chocolate along with 25g of peanut butter to the mix and stir well.
5. Line a baking tin with parchment paper, including the sides.
6. Transfer the mixture into the baking tin and spread evenly with a spatula to fill any gaps.
7. Divide the rest of the peanut butter and raspberry jam into six even parts. Using a spoon, dollop them evenly across the top of the mixture, and use a skewer to mix them in by creating swirling patterns across the whole mixture.
8. Bake in the oven for 40 minutes, until cooked but still soft on the inside. The less time you bake them for, the gooier they'll be – so remove early if possible.
9. Once cooked, remove from the oven and leave to cool.

And to finish...

Melt the remaining 40g of vegan chocolate and drizzle over the top for an extra chocolatey taste!