

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.



Bedazzled biscuits

It's all about the decoration with this classic bake.

You'll need:

- 100g unsalted butter, at room temperature
- 100g caster sugar
- 1 medium egg (beaten)
- 275g plain flour (plus extra for rolling)
- 1 teaspoon vanilla extract
- 400g icing sugar
- 3-4 tablespoons water
- 2-3 drops food colouring
- Sweets, sprinkles, edible glitter of your choice
- Biscuit cutters

Bake it or fake it

Not a baking fan? Simply buy some biscuits and decorate!



Method:

1. Preheat the oven to 190C/170C fan. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in a bowl until combined.
3. Beat in the egg and vanilla extract, a little at a time, until well combined.
4. Stir in the flour until the mixture comes together as a dough.
5. Roll out the dough on a lightly floured work surface to about 1cm thick.
6. Using biscuit cutters, cut biscuits out of the dough and carefully place onto the baking tray.
7. Bake for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
8. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Mix in the food colouring.
9. Carefully spread the icing onto the biscuits using a knife and decorate with your choice of sprinkles, sweets and edible glitter. Set aside until the icing hardens.

Gold dust brownies

Add a little honeycomb bling to these chocolatey treats.

You'll need:

- 115g plain chocolate
- 175g butter
- 340g caster sugar
- 1 teaspoon vanilla essence
- 3 eggs (beaten)
- 90g plain flour
- 25g cocoa powder
- 1 level teaspoon baking powder
- 2 crushed up Crunchie bars or honeycomb to decorate
- A baking tin roughly 22x30cm and 2.5cm deep
- Greaseproof paper



Method:

1. Preheat the oven to 180C/160C fan. Lightly grease and line the baking tin with greaseproof paper.
2. Carefully melt the chocolate and butter, then add the melted mixture to a large mixing bowl with the sugar and vanilla essence. Stir it all together and allow to cool a bit.
3. Mix together the plain flour, cocoa and baking powder. Gradually sift this dry mixture into the bowl with the wet ingredients. Alternate between sifting in the dry ingredients and mixing in the eggs bit by bit. This should help to stop the mixture from curdling.
4. Pour this mixture into the lined baking tin and pop it in the oven. Carefully check the mixture after about 30 minutes using a cocktail stick or a small knife. You want the stick or knife to come away with just a few crumbs of mixture sticking to it — but not liquid mixture. Bake for a bit longer if needed.
5. Once ready, remove from the oven to cool.
6. To decorate — sprinkle over the crushed up Crunchie bar or honeycomb for a delicious gold dust effect!

Bake it or fake it

Add crushed up honeycomb to any premade bake for instant dazzle!

EVERY CHILDHOOD IS WORTH FIGHTING FOR

Snowball cupcakes

Give the humble cupcake a seasonal twist.

You'll need:

- 12 cupcake cases
- 125g unsalted butter, softened
- 125g caster sugar
- Small pinch of salt
- Half teaspoon vanilla extract
- 3 large eggs
- 125g plain white flour
- 1.5 teaspoons baking powder
- 50g sweetened shredded coconut
- 2-3 tablespoons milk

For the frosting:

- 400g icing sugar
- 200g unsalted butter, softened
- 1 teaspoon vanilla extract
- 2 tablespoons very hot water
- 100g white chocolate
- Approximately 200g sweetened shredded coconut



Method:

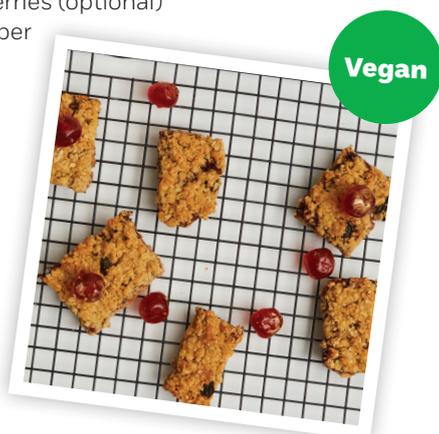
1. Preheat the oven to 170C/150C fan. Line a 12-hole cupcake tin with cupcake cases.
2. Whisk the butter, sugar and salt in a large bowl until light and creamy.
3. Add all 3 eggs and the vanilla extract. Then sift in the flour and baking powder. Add the coconut and whisk until everything is just combined, adding 2 or 3 tablespoons of milk to achieve a soft, dropping consistency.
4. Divide the mixture between the cupcake cases and pop the tin in the oven to bake for 20-30 minutes, until the cupcakes are risen, golden and spring back from a light touch.
5. Carefully put the hot cupcakes onto a cooling rack. While they cool, make the buttercream icing.
6. Place the softened butter into a large bowl and sift in the icing sugar. Now add 2 tablespoons of very hot water from a recently boiled kettle and one teaspoon of vanilla extract.
7. Whisk, starting on a slow speed and then gradually increasing, whipping until the buttercream is light and fluffy. Set to one side.
8. Carefully melt the white chocolate and add it to the buttercream.
9. Now whisk the buttercream and chocolate together, gradually increasing the speed, until the frosting is fully combined and cooled.
10. Pipe or spread the frosting onto the cupcakes (when the cakes are completely cool).
11. Gently sprinkle and press the shredded coconut onto the frosting to mimic a snowball. Add some edible glitter too, if you like!

Cherry bakewell flapjacks

Red cherry jam adds some festive flair to this vegan-friendly bake.

You'll need:

- 200g oats
- 50g ground almonds
- 60g plain flour
- 2 tablespoons almond extract
- 2 tablespoons maple syrup
- 170g of dairy-free margarine
- 3 large tablespoons of cherry jam
- 10g of dried cherries (optional)
- Greaseproof paper



Method:

1. Preheat the oven to 180C/160C fan. Lightly grease and line the baking tin with greaseproof paper.
2. Combine the oats, ground almonds and flour into a large mixing bowl.
3. Melt the margarine and maple syrup together in a small saucepan on the hob. Then pour into the dry mixture and mix together until combined. Stir in the almond extract.
4. Spoon half of the mixture into your lined baking tin and firmly press it down. Then spread the jam over the oat layer and press in some of the dried cherries, if using.
5. Sprinkle the other half of the oat mixture on top of the jam and level with a cold spoon or your hands and firmly press.
6. Pop the tin into the middle of the preheated oven and leave to bake for 20 minutes. Turn it around and bake for a further 5-10 minutes or until golden brown.
7. Remove from the oven and place onto a cooling rack. Once cool, slice into squares and place them into the fridge to allow the topping to set. You can also add a sprinkling of edible glitter if you like (gold looks great!).
8. Store in a sealed container in the fridge until your bake sale.

It's quizmas!

Add to the festive fun with a seasonal quiz. Split your friends and family into teams and put their Christmas knowledge to the test. You can pick from both the easier and tricky questions or add some extra questions of your own.

Easier

Round 1

1

Which famous reindeer 'had a very shiny nose'?

Rudolph

2

Can penguins fly?

No

3

What is the name of the snowman in the Disney movie *Frozen*?

Olaf

4

The ugly sisters are horrible and mean in which fairy tale and pantomime?

Cinderella

5

What is the name of the elf in the 2003 film *Elf*?

Buddy

Round 2

1

What colour is a polar bear's nose?

Black

2

Who stole Christmas in the Dr Seuss story?

The Grinch

3

Which one of these is not a traditional Christmas plant – Mistletoe, Holly or Lily?

Lily

4

What colour is Santa's reindeer Rudolph's nose?

Red

5

Which Christmas dessert traditionally gets set on fire just before serving?

Christmas pudding

Round 3

1

What bird with a red breast is most likely to be seen in winter?

Robin

2

What name is given to a baby reindeer?

Calf

3

What item is often used as a nose for a snowman?

Carrot

4

Where does Santa live?

North Pole

5

Which popular Christmas movie is about a boy who takes a train to the North Pole?

The Polar Express

Round 4

1

What's the name of the 24 days leading up to Christmas Day?

Advent

2

Name three of Santa's reindeer.

Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner, Blitzen and Rudolph

3

What is the largest species of penguin?

Emperor penguin

4

What is the name for trees that always have leaves during winter?

Evergreen

5

In Charles Dickens' *A Christmas Carol* which grumpy character says "Bah Humbug"?

Ebenezer Scrooge (or just Scrooge)



NSPCC

It's quizmas!

Tricky

Round 1

1

In which C.S. Lewis novel was it 'always winter but never Christmas'?

The Lion, the Witch and the Wardrobe

2

In which country is Father Christmas known as Weihnachtsmann?

Germany

3

What is a female turkey called?

A hen

4

How many sides do all snowflakes have?

Six

5

In which country was the first Winter Olympic Games held in 1924 – France, Switzerland or Germany?

France

Round 2

1

Which fictional family has a pet dog called Santa's Little Helper?

The Simpsons family

2

How many times a year does the sun rise on the South Pole – 1, 10 or 365?

1

3

What type of pudding do carollers sing about in *We Wish You a Merry Christmas*?

Figgy pudding

4

Which country gives a gift of a huge Christmas tree to the UK every year which is displayed in Trafalgar square?

Norway

5

Where is the mysterious creature the Abominable Snowman said to live?

The Himalayas

Round 3

1

Which traditional mince pie ingredient is no longer included in most modern mince pies?

Meat

2

How many types of birds are mentioned in *The Twelve Days of Christmas* song?

Six types of birds: partridge, turtle doves, french hens, calling birds, geese, and swans

3

When did Good King Wenceslas last look out?

On the Feast of Stephen

4

What is a pattern of stars visible in the night sky called?

A constellation

5

Which one of these animals **does not** live at the North Pole? Polar bear, Penguin or Artic fox?

Penguin

Round 4

1

Name three sports that are held at the winter Olympics.

Alpine skiing, biathlon, bobsleigh, cross country skiing, curling, figure skating, freestyle skiing, ice hockey, luge, nordic combined, short track skating, skeleton, ski jumping, snowboarding, speed skating.

2

Work out this anagram **FRAPPING TWIGS** of something you do at Christmas time.

WRAPPING GIFTS

3

How many stars are there in the Milky way? 63 million, 200 billion or 35 billion?

200 billion

4

In what century did the Christmas tree tradition start?

16th century

5

In the UK, what was traditionally mixed into a Christmas pudding for good luck?

A coin/penny



Wreath making guide

Every wreath you make and every pound you raise will help fund our vital services so we can be there for all children. Take your pick from the wreaths below, get your wreath making materials at the ready and one, two, tree... craft!

Traditional wreath

Get in the festive spirit and make this traditional wreath to adorn your front door.

You will need:

- A hoop or wreath frame
- Real or artificial foliage
- Wire
- Glue
- Optional decorations (such as pinecones, cinnamon sticks or a bow)

Instructions

1. Cut up your foliage and prepare in small, mixed bunches. Then secure them at the stems with wire.
2. Attach your wire to your hoop by wrapping one end around it a few times.
3. Take a foliage bunch and attach it to your hoop using the wire. Wrap it tightly around the stems a few times until it stays in place.
4. Add bunches all the way along your hoop, overlapping each one to cover up the stems of the previous bunch.
5. Once the hoop is covered, trim the wire and tuck it behind the foliage. Then cut a small piece of wire and attach it to the top for hanging.
6. Attach any other decorations with wire or glue.



Suggested donation: £15

If you're using a foam oasis ring, make sure to submerge it and soak it in water for 10-15 minutes before you begin making your wreath. Make sure to let the oasis sink to the bottom of the container it is soaking in. Don't push it down towards the bottom of the container, as this will lead to your foliage not getting water from the oasis due to airlock. When using oasis, you won't need to use wire to secure your foliage - you can simply poke it into the oasis.



The felt wreath

Looking for something a bit more crafty? Then the felt wreath is perfect for you. You can use any colour felt and materials you want, so you can make a wreath that's as unique as you are.

You will need:

- Scissors
- Felt sheets – in any colours you'd like!
- PVA glue or a glue gun
- Cardboard
- Ribbon
- A felt tip pen
- String
- Cotton wool
- Other decorations of your choice (such as ribbon, tinsel, buttons or pipe cleaners)

Instructions

1. Think about how big you would like your wreath to be. Draw two circles on the cardboard, one inside of the other. Cut along both lines to create a cardboard ring for your wreath base.
 2. Using a felt tip pen, draw shapes of all different sizes on your felt sheets and cut them out, such as the leaf shapes on this wreath.
 3. Using glue, begin to stick the felt down flat to hide the cardboard base. Layer them to create texture.
 4. To add the effect of berries, cut out small circles from a felt sheet and wrap these around balls of cotton wool, seal them together with glue or string and attach them to your wreath.
 5. Attach any other decoration, such as ribbon, or glue on some eco-glitter.
 6. Attach string to the back of your wreath then it's ready to hang!
- If felt sheets aren't your thing, materials that could be used in place of felt are tissue paper, crepe paper, wrapping paper or patterned card!



The handy wreath

This wreath is a fun and easy one to make with children as you can get the whole family involved and use different sized hands. Simply draw and cut round your hands to create this fun and colourful wreath.

You will need:

- A pencil
- Scissors
- Green and red card
- Glue and sticky tape
- Red eco-glitter
- Ribbon

Instructions

1. Draw around your hands on green card and cut out the shapes. You'll need 10-20 (depending on how big you want your wreath).
2. Arrange all the hands in a circle shape then glue or tape them together.
3. Cut out some circles from the red card and decorate with eco-glitter. Stick those on too.
4. Loop some ribbon through the middle and tie a bow. Your wreath is ready!



The foraged wreath

If winter walks and sitting by an open fire get you feeling all festive, this is the wreath for you. Get out into the great outdoors and forage what you can to make a wreath that's truly unique.

If you're foraging in a public place, find out if you need permission before picking anything.

You will need:

- A frame to make your wreath (a wreath hoop, oasis wreath ring or willow stems if you want to make your own)
- Moss if using a wreath hoop
- Sharp scissors or garden secateurs
- Floristry wire
- Gardening gloves
- Wired ribbon – if you'd like to add a traditional bow
- Your handpicked foliage! We'd suggest holly, dried fruits, pine cones, evergreens such as spruce, fir or cypress to add some texture

Top tip: always pick more than you think you'll need.

Create your own wreath ring

If you'd like to make your own wreath ring, willow is a great material to use.

- Collect as many willow stems as you can. We'd recommend trying to have as many as possible at the length of 1 metre - this will allow you to determine how big you'd like your wreath. If you can't find any stems that are long, use wire to connect a few stems together, making sure they're tightly secured.
- Start by bending one stem of willow gently, so that it doesn't snap, into a circle and secure it with a piece of wire to keep the shape.
- Begin to twist and weave the other pieces of willow around the stem, securing with wire where needed. Continue to do this until it's at your desired thickness.

Suggested donation: £20



If you're unable to go foraging, dried flowers are great to use in place of foraged materials.

Using a wreath frame and moss

If you are using a wreath frame when creating your wreath, it is recommended that you use moss as your base. Keep your wreath moist, making sure it's damp before fastening it to your frame with wire.

Using an oasis ring

Soak the oasis in water for 10-15 minutes, letting it sink to the bottom of the container it is soaking in. Do not push it down as this will lead to your foliage not getting water from the oasis due to airlock.

Instructions

1. Cut your foliage into different lengths ranging from 5cm to 25cm, making sure there's enough stem to poke into the base.
2. Evenly distribute the foliage around your base starting from the outside. Using wire to secure everything in place if using a wreath frame or a willow ring.
3. If there is any additional foliage or flowers you would like to bunch together, use wire to do this and then fasten to the base.
4. Once the hoop's covered, trim the wire and tuck it behind the foliage so it's out of sight.
5. Attach any other decorations to the wreath such as ribbon, pine cones or candy canes.
6. Cut a piece of wire or use a ribbon and attach to the top of the wreath for hanging.



The pom-pom wreath

You will need:

- A polystyrene wreath ring
- A glue gun
- Wool
- Cardboard
- A circular cup/mug
- A bottle lid (or something similar in size)
- Scissors
- A pencil

Instructions

1. Think about how many pom-poms you will need to cover your wreath ring.
2. Draw around the cup on the cardboard, then cut the circle out.
3. Place the bottle lid in the middle of your circle, draw around it and cut the circle out to make a ring shape.
4. Cut a 1cm slice out of the ring.
5. Repeat steps 1-3 to create a second ring and place one ring on top of the other. This is your pom-pom template.
6. Wrap your wool around the rings, passing it through the slice. Try to keep it even all the way along.
7. Once the hole in the centre is filled with wool, slide your scissors in between the two cardboard rings and cut the wool all the way along the outside edge.
8. Take a new piece of wool (around 15cm), wrap it around the pom-pom (between the cardboard rings) and tie it tightly.
9. Remove the cardboard and trim your pom-pom to shape.
10. Once you've created enough pom-poms, use a glue gun to secure the pom-poms to your wreath ring.
11. Tie ribbon at the top of the wreath ring for hanging.

Suggested donation: £10



Get crafting this Christmas

Why not gift your festive crafts to your family and friends in return for a donation?

Lolly stick decorations

What you'll need:

- Lolly sticks
- Paint
- Ribbon or string
- Coloured paper, eco-glitter, stick-on gems, sequins, pipecleaners or anything you want to decorate with
- Glue

Instructions:

1. Glue together lolly sticks to make a star, reindeer, or a triangle tree shape.
2. Once the glue is set, paint your lolly stick frame.
3. Decorate with whatever you like — such as glitter or gems for stars and snowflakes, or wrap round pipecleaners to look like tinsel and add a paper star and trunk for a tree.
4. Tie or glue on a loop of ribbon or string to hang from.



Xmas tree

What you'll need:

- Thick green paper (or paint it!)
- Scissors
- Sticky tape
- Cocktail sticks
- Glue
- Decorations such as eco-glitter, pom poms, stick-on gems, sequins or buttons (and a star for the top)

Instructions:

1. Cut a circle from your paper. Now cut out a quarter of the circle so you have a three-quarter circle shape.
2. Roll it into a cone shape — secure with sticky tape.
3. Decorate with whatever you like — make it sparkly!
4. Cut out a star and stick it to a cocktail stick. Then glue the stick to the top of the cone.





Salt dough creations

What you'll need:

- 250g plain flour
- 125g salt
- 125ml water
- Paint

Try using cookie cutters to cut out shapes, then a straw to cut out a hole and make decorations that can hang from trees. You could also add some cinnamon to the recipe to give your items a delightful Christmassy smell.

Instructions:

1. Preheat oven to 140C.
2. In a large bowl, mix the flour and salt together.
3. Gradually add the water and keep mixing until it comes together in a ball.
4. On a floured surface, knead for a few minutes until smooth.
5. Cut, mould and shape your dough into decorations, coasters, trinket dishes, or whatever else you choose.
6. Place your crafts onto a lined baking sheet and bake for around three hours.
7. Once cool, paint as desired.



Sparkly Christmas cards

What you'll need:

- Sparkly card
- White and coloured card
- Scissors
- Glue
- Felt tips
- Googly eyes
- Decorations such as eco-glitter, ribbon, pom poms, stick-on gems, sequins or buttons

Instructions:

1. Cut out whatever shapes you need to make your sparkly Christmas card — it could be a reindeer, snowman or santa. Glue or tape them on to the front of your card.
2. Give your creation some features, like googly eyes or a pom pom nose.
3. To finish, decorate with whatever you like.



Host a pudding making workshop

Get together for a festive fundraiser and put your pudding making skills to the test.

1 Fix a date

The last Sunday in November is a great time to make a Christmas pudding. Traditionally, Christmas puddings are made around four to six weeks before Christmas. Doing this will help the flavours of your pudding be just right!

2 Find a location

Your house might be the right location but if you're looking for a bit more space, make sure the place you hold your workshop has a well-equipped kitchen and space for everyone to make their Christmas pudding!

3 Spread the word

Let people know about your workshop. And don't forget to tell them if they need to bring any equipment or ingredients.

4 On the day

If you're providing ingredients for your attendees, roughly divide up ingredients for those attending.

5 Raising money

Now it's time to start thinking about raising money! You could ask for a donation from each attendee, set up a JustGiving page, or even start delivering your puds in return for donations.



Christmas pudding recipe



Suggested donation for pudding makers: £5

Get in the Christmas spirit and host a festive Christmas pudding fundraiser with your friends and family. Get baking, raise money, and help the NSPCC be here for all children this Christmas.

What you'll need

- 110g/4oz suet
- 50g/2oz self-rising flour – sifted
- 110g/4oz breadcrumbs
- 1 tablespoon ground mixed spice
- ¼ tablespoon grated nutmeg
- A pinch of ground cinnamon
- 225g/8oz soft dark brown sugar
- 110g/4oz sultanas
- 110g/4oz raisins
- 275g/10oz currants
- 25g/1oz mixed candied peel
- 25g/1oz skinned and chopped almonds
- 1 small cooking apple – peeled, cored and finely chopped
- Grated zest of ½ large orange
- Grated zest of ½ large lemon
- 2 large eggs
- 75ml/2.5floz barley wine
- 75ml/2.5floz stout (if you can't use barley wine, use some extra stout instead!)
- 2 tablespoons rum
- Butter to grease

Utensils

- 1 large mixing bowl
- 1 bowl
- 1 spoon
- Foil
- Pudding basin (if you do not have a pudding basin, use a heatproof glass bowl alternative)
- Greaseproof paper
- String
- Steamer

Remember to only add alcohol if you're over 18! Instead of alcohol, you could try a recipe that uses apple and blackcurrant squash (or another juice of your choice). If your pudding is alcohol-free, remember to make it closer to Christmas to ensure it stays fresh!

Instructions

Day 1

1. Put suet, flour, breadcrumbs, spices and sugar in large mixing bowl and stir until completely blended.
2. Gradually add dried fruit, mixed peel and nuts, followed by the apple and citrus zest and stir in well.
3. In a separate bowl add the barley wine, stout, rum and eggs and beat together.
4. Add egg mixture to the rest of the ingredients and mix together. The mixture should be sloppy and drop off the spoon. To make sure the texture is just right, tap the spoon on the side of the bowl. Add more stout if necessary to achieve the right consistency.
5. Cover the mixture and leave overnight.

Day 2

6. Spoon the mixture into a lightly greased pudding basin and fill to the top. Cover with a double sheet of greaseproof paper and a sheet of foil. Use string to tie the paper to the pudding basin and to make a handle to easily lift the pudding basin.
7. The pudding should be steamed for eight hours.
8. After steaming, re-wrap pudding in new foil and store in a cool and dark place.

How to steam your pudding

1. Place the steamer into a saucepan of simmering water and then place the pudding basin into the steamer. Make sure the water is halfway up the saucepan so the pudding can cook through properly.
2. Cover the saucepan with a lid.
3. Remember to check water levels and top up water when necessary.

If you don't have a steamer, use an upturned heat-proof plate at the bottom of the saucepan

NSPCC

Join me for some Christmas pudding making

Where:

When:

More details:

Yummm



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Where:

When:

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