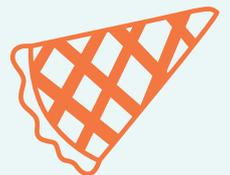




the
care
workers
charity



JAZZ UP YOUR BAKE SALE



The rainy day fund for everyday heroes...

Charity No. 1132286

TOP BAKE SALE TIPS

1. The Great British Bake Off gets everyone in the mood to make some cakes, so try and plan your bake sale around the time it's on. You might get some star bakers shinning through.
2. Try and plan your bake sale in-between meal times, people are likely to fancy a cake with their mid-morning coffee.
3. Have something that people can take a cake home in, people are likely to buy more cakes if they can take one home.
4. Try selling some tea or coffee alongside your cakes to boost donations.
5. Make sure you have some change at the ready for customers. Using a float for this is really handy to offer people the correct change.
6. Offer some cakes that are nut or dairy free, if you cater for more dietary requirements, more people will be able to buy your cakes.



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The Care Workers Charity
Rainy Day Cake
(Orange Loaf Cake)



Prep: 10 minutes



Cooking: 30/40 minutes



Serves: 6-8 people



Skill: Medium

Ingredients

For the cake:

- 125g butter softened
- 1/4 cup milk
- 1/4 cup orange juice
- 2 eggs
- 3/4 caster sugar
- 1 1/2 cups self raising flour
- 1 tbs orange zest

For the orange icing:

- 1/3 cup butter softened
- 1 1/2 cups icing sugar sifted
- 2tbs orange juice
- 1/2 tsp orange zest

Method

1. Pre-heat the oven at 180C.
2. Combine the softened butter and sugar required for the cake.
3. Mix all of the cake ingredients to make the cake into a large mixing bowl. Beat thoroughly until the mixture is smooth and free of any lumps.
4. Grease a 20cmx10cm loaf tin or a 20cm ring tin with butter or margarine.
5. Carefully pour the mixture into the tin, making sure that the mixture is evenly spread across the tin.
6. Bake in the centre of the oven for 30 – 40 minutes.
7. While you are waiting for this to cook, make the icing sugar following the recipe on the packaging, as the mixture begins to thicken add the orange juice and zest.
8. Check that the cake is cooked throughout and remove from the oven. Allow to cool slightly before removing from the tin.
9. Once the cake is completely cool, drizzle the icing over the top of your cake and sprinkle a little orange zest for presentation.

#CWC BakeOff

Why not take a few pictures of your Rainy Day Cake and post on social media with the hashtag #CWC BakeOff - posting pictures of the other cakes you've made may also provide inspiration for others taking on this challenge! Don't forget to tag us in your posts so we can see your fantastic work too!

CAKE LABELS

Cut out the cards, fold in half, then simply fill in the details.

