RAMADAN BIG BAKE SALE

Fundraising Target: £50

What is it?

An opportunity to hold your very own bake sale this Ramadan to give yummy treats you've baked in exchange for **doughnations** for our **Relieve Hunger** campaign.

If you love baking or have family or friends who do, **get involved and have some fun!**

Register Now!

STEP 1

SIGN-UP...

and receive your free fundraising toolkit in the post...

This contains the perfect recipe for success when it comes to baking for the less fortunate. Your pack will include the following to help you stand out and celebrate your amazing cakes and bakes:

- **Your very own Big Bake Sale T-Shirt** (dependent on availability and sizes)
- **Balloons**
- **Edible cake toppers**
- **Downloadable recipe cards** to help get you started
- **Shareable social media graphics**

Register Now!

STEP 2

FUNDRAISE!

A minimum of £50

Remember £50 goes a long way and will provide a nutritious food parcel for an entire month to a family in need. **It will help combat food poverty** in vulnerable communities across Asia, Africa and the Middle East.

Head over to our Giving Together platform www.sktwelfare.org/giving-together
Setting up your very own personalised fundraising page is simple, easy to share and an effective way to **help you keep track of your total.**

Register Now!

STEP 3

SHARE YOUR BAKES

Share with the world using

#SKTRamadanBigBakeSale

Remember the cause ...
and bake your socks off!

If you have any further questions or for more information we would love to hear from you:

CALL US ON: 0300 30 20 786

EMAIL: HANFIA@SKTWELFARE.ORG

Register Now!

100% SADAQAH 100% TRUST 100% ZAKAT 100% LILLAH 100% ZAKAT 100% LILLAH 100% 100%

Spreading Kindness Together

Registered with FUNDRAISING REGULATOR Charity No: 1153735

BAKERS GOTTA BAKE!

NO BAKE HEALTHY BROWNIES

Ingredients

- 1 cup raw walnut halves,
- 1 (packed) cup pitted medjool dates,
- 4-5 tbsp unsweetened cocoa powder or cacao powder

Instructions

1. **Add walnuts** to food processor, pulse until nuts are the size of large crumbs.
2. **Add dates** & 4 tbsp cocoa powder, pulse until a thick paste.
3. **The mixture should be sticky** and hold together. If you want a stronger chocolate flavor, add 1 more tbsp cocoa powder. If you want something sweeter, add more dates. If the mixture is not sticky enough or too dry, add 1-2 tbsp of water and pulse again
4. **Line the bottom** of an 8 x 4 inch loaf pan with parchment paper. Firmly press brownie mixture into the pan. Place brownies into the fridge to set (about 1 hour).

CUPCAKES

Ingredients

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs, ½ tsp vanilla extract & 110g self-raising flour
- For buttercream: 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- & 3 tbsp milk

Instructions

1. **Preheat oven** to 180c/ gas mark 4, fill a cupcake tin with 12 cupcake cases.
2. **Use an electric whisk** to beat together sugar and butter until pale and fluffy, then whisk in your eggs.
3. **Add ½ tsp vanilla extract,** 110g self-raising flour and a pinch of salt, whisk until well combined and spoon into cupcake cases.
4. **Bake for 15 mins** or until golden brown. Leave to cool.
5. **For the buttercream,** whisk 150g softened butter until super soft, add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
6. **Whisk until smooth** (start slowly) then beat in 3 tbsp milk.
7. **If wanting to colour,** stir in food colouring. Spoon or pipe onto the cupcakes.

Register Now!

M&M COOKIES

Ingredients

- 110g unsalted butter
- 50g caster sugar
- 110g soft brown sugar
- 3 drops vanilla extract
- 1 large free range beaten egg
- 155g plain flour
- 2 pinches baking powder
- 170g M&M's®

Instructions

1. **Preheat** oven to 180 C/ gas mark 4 and line tray with parchment.
2. **Mix sugar** and butter together, add the beaten egg and the vanilla extract and mix well.
3. **Sieve flour** and baking powder into creamed mixture and mix well, make sure that none of the flour is left on the edges of the bowl.
4. **Add the M&M's®**: At this point you should be able to make a ball without it being too sticky, if it is sticky add a few teaspoons of flour. Roll out a ball the size of a walnut and place evenly on the baking tray, with six balls on each tray.
5. **Bake for 10 to 12 minutes**, remove from the oven and let the cookies cool on a cooling rack for 10 minutes before you tuck in and enjoy!

Register Now!

DATE & BANANA LOAF

Ingredients

- 225g self raising flour
- 1/4 teaspoon bicarbonate of soda
- 1/2 teaspoon salt
- 75g butter
- 1 egg
- 150g caster sugar
- 2 ripe bananas (about 350g)
- 50g walnut halves or pieces
- 50g of pitted dates

Instructions

1. **Preheat oven** to 190c/ gas mark 5, grease and line a loaf tin.
2. **Sieve flour,** bicarbonate and salt into large bowl. Rub in butter, stir in sugar and add egg. It will be dry and look like a crumble mix.
3. **Mash bananas**, beat into cake mix, add nuts and dates & spoon into prepared tin.
4. **Bake for 20 mins** at 190C /gas mark 5 then turn down to 180C/gas mark 4 and bake for 20 mins or until a skewer stuck into the middle comes out clean
5. **Remove from oven,** leave to cool in tin for 20 minutes. If you want to decorate - melt a spoon of apricot conserve, jam or glaze in the microwave.
6. **Brush on** and decorate with banana chips or walnuts.

Register Now!