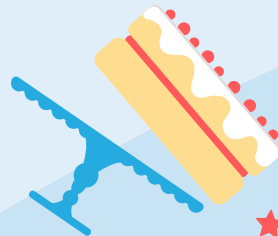
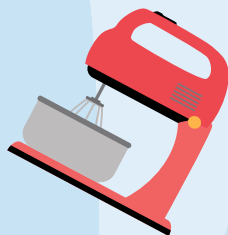


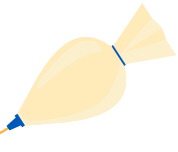
Make-A-Wish.
UNITED KINGDOM



Bake-A-Wish

Hold a bake sale and raise
some dough for Make-A-Wish

Thank you



We're incredibly grateful that you have chosen to fundraise for Make-A-Wish and what better way to raise some dough than by making and eating cakes!

Together, we create life-changing wishes for children living with critical illnesses.

We go above and beyond to grant amazing wishes to inspiring children; making their One True Wish a reality at a time when they need it most. Because a child's life shouldn't be about illness, hospitals and diagnosis – it should be about wonder, joy and hope.

Whether it's being a chef for the day, meeting a celebrity hero or going on an amazing holiday, our wishes are unique, varied and life-changing.

The effects of a wish can build confidence and bring happiness, create incredible memories and give respite from the daily struggles that come with a serious illness.

To help with your plans, we have developed this guide to help you create a showstopper of an event.

We don't receive any government funding and rely 100% on donations. We can't make these life-changing experiences happen without the generosity and effort of people like you.

Thank you!





Ben's wish to be a chef for the day




Nine-year-old Ben from Fife was diagnosed with Acute Lymphoblastic Leukaemia when he was just five. He endured lengthy and gruelling treatment causing him to lose his hair and gain weight. He lost a lot of confidence.

Ben has always loved food and cooking and choosing what he had to eat during his illness gave him some control. His wish was to be a chef for the day, to find out what life is like in a professional kitchen.

Ben spent the day at a French restaurant in Glasgow with Chef Andrew, cooking snails, frog legs and a chocolate pudding for dessert before serving them up to his family.

"Make-A-Wish give children confidence and happiness. A wish is more than that though - it is about independence and achieving something. A wish isn't something you get every day, which makes it very special."

Michelle, Ben's mum



£10 

Could buy cupcakes for a child who wishes to have a tea party

£50 

Could dress a princess or firefighter in their very own costume for their wish

£100 

Could pay for a teenager to have a makeup makeover on their wish for a confidence-boosting experience



£500 

Could buy plane tickets for a family to go on a once-in-a-lifetime holiday together to reconnect and make precious memories

£3,000 

Could pay for a child to have a spa pool to help relax their muscles and gain freedom



"They took Dexter's little wish
and they just made it explode
into this amazing day!"

Lucy, Dexter's mum

"It's brought us all so much joy seeing Leah
so happy. It's one of those experiences
she'll never forget."

Elaine, Leah's mum

"The event lasted a day but the memories
of Loyd's wish will last a lifetime."

Helen, Loyd's mum

"We want to dilute the bad memories with these
fantastic experiences and today has given
us probably the best experience
of their lives so far."

Michael, Emilia-Mae's dad

"I'll always remember Alyssa exclaiming
"BEST HOLIDAY EVER!!"
And it really was."

Tracy, Alyssa's mum





Recipe for a perfect bake sale

So, you love cake. Your friends and family love cake. You want to raise money for Make-A-Wish. Sounds like a bake sale is the perfect fundraiser, but how do you get started?

Follow the recipe below to make sure your bake sale rises to the occasion!

Ingredients:

- 1 date-in-the-diary
- 1 perfect location
- As many cakes, biscuits and bars as you can gather
- Lots of cake-hungry people to buy your goodies

Method:

To get started, decide where and when it's a good time to hold your bake sale:

Bake-A-Wish at work, selling cakes during lunchtime or throughout the day.

Bake-A-Wish at school, with a cake sale at the end of the day so treats can be taken home for tea.

Bake-A-Wish in your local community, holding a coffee morning or afternoon tea to raise money for Make-A-Wish.

Once your time and place are set, get baking. Ask friends and family to bake too so you have lots of tasty treats to offer on the day. You could have small individual cakes, larger cakes cut into slices, biscuits, bars and muffins. Whilst homemade is a real treat, you can always include some shop-bought goodies.

Set up your bake stall with all your delicious delights and make it clear how much things cost. You could add a colourful table cloth or fun serviettes to your display to help draw in passers-by.

When you're all set, enjoy yourself and bask in the delicious waft of baked goodies!



Time to whisk everyone into a frenzy

Once you've decided the time and place, it's time to spread the word and let everyone know. Gaining publicity for your bake sale will help you raise funds and awareness for Make-A-Wish.

Get social

Use your social media pages to let people know why you're raising money for Make-A-Wish and to share details about your event. Post photos and videos, use Instagram or Facebook stories and ask for donations by sharing links to online fundraising pages like JustGiving.

Set up an event or group on Facebook or start a hashtag on Twitter to spread the word. Give regular updates to let people know how things are progressing. Don't forget to use local Facebook groups in your community to help the news grow.

Tag us in your updates [@MakeAWishUK](#)

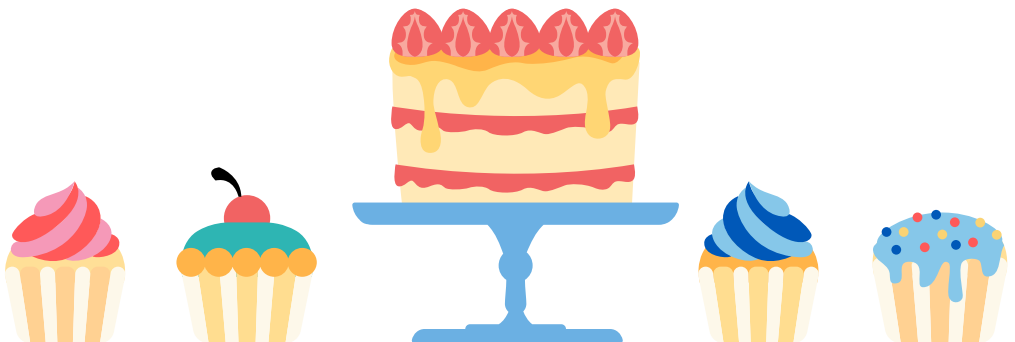
Make it local

Use our posters to promote your bake sale wherever you can – at work and in your local community. Call our fundraising team to get your blank posters on [01276 40 50 60](#).

Get in touch with your local newspaper and tell them all about your event. Your story has a greater chance of success if sent with a photo, so make sure you take some high-quality photos before, during and after your event.

Don't forget to contact local community magazines and websites too.

Get in touch if you need help with writing a press release or if you'd like to use the Make-A-Wish logo on any of your materials fundraising@makeawish.org.uk



Ready, steady.....

Here's a couple of recipe ideas to help get your baking underway.

Wishgranter's Easy Cupcakes (makes 12 cakes)

Cupcakes are great for a bake sale. You can easily change the way your cakes look by colouring the butter icing a different shade, using shop-bought cake toppers or adding sweets.

Ingredients

For the mixture

- 110g unsalted butter (softened)
- 110g caster sugar
- 110g self-raising flour
- 2 large eggs
- ½ tsp vanilla extract

For the butter cream icing

- 250g icing sugar
- 80g unsalted butter (softened)
- 25ml milk
- Few drops of vanilla extract

Making your cakes:

- Heat the oven to 180C (160C fan)/gas mark 4 and fill a 12-tray cupcake tray with paper cases.
- In a bowl, whisk together the softened butter and sugar until light and fluffy, then whisk in the two eggs, one at a time.
- Add 1/2 tsp of vanilla extract, the self-raising flour and a pinch of salt and whisk until all the ingredients are just combined. Spoon the mixture into the cases, fill to about 2/3 full.
- Bake in the oven for about 15 minutes, until cakes are golden brown and they spring back when touched lightly, or a skewer inserted into the cakes comes out clean.
- Leave the cakes to cool completely on a wire rack.
- To make the buttercream icing, it is easier to use an electric whisk or mixer. Whisk the butter until very soft, then add the icing sugar, a bit at a time, and continue to whisk. Mix the vanilla extract with the milk and add to the mixture a little at a time. Once the mixture is combined, keep whisking until light and fluffy. Add any food colouring to your icing.
- You can either spoon the icing onto your cakes or pipe it on, using a piping bag.
- Add cake toppers, sprinkles or sweets to your cakes to decorate.

...bake!

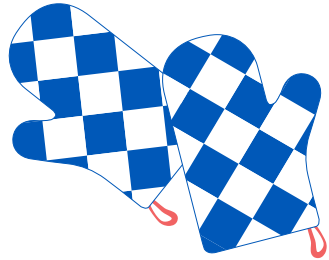


Chocolate Crispy Cakes (makes 10-12 cakes)

Why not get the kids involved. Chocolate crispy cakes are a classic bake sale item and they are so easy to make and only need a few ingredients.

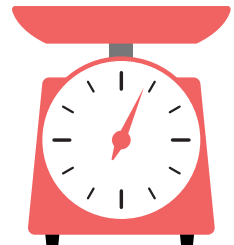
Ingredients

- 100g milk chocolate (broken up)
- 50g dark chocolate (broken up)
- 50g butter
- 4 tbsp golden syrup
- 75g rice pops (e.g. Rice Krispies)



Making your crispies:

- Line a cake or muffin tin with paper cake/muffin cases.
- Place the chocolate pieces, butter and golden syrup in a heatproof bowl and melt over a pan of simmering water (don't let the bowl touch the water) or in short bursts in the microwave, until all the ingredients have melted together and you have a smooth chocolatey mixture.
- Carefully take off the heat and add the rice pops, stirring until they are completely coated in the chocolate.
- Spoon the mixture into the cake cases and leave to set or you can put them in the fridge to set quicker.



Paying in your fundraising

Once you've collected in all your fundraising, there are many ways you can get your money to us:

Paying in online

You can make a payment to us online via our website at make-a-wish.org.uk/pay

Paying in by phone

Make a payment to us over the phone using your credit or debit card, just call our fundraising team on **01276 40 50 60**.

Paying into the bank

You can pay your fundraising directly into our bank account. Just give our fundraising team a call on **01276 40 50 60** to get our details.

Paying in by cheque

Send a cheque made payable to 'Make A Wish Foundation UK' along with your name, address and a short message about your fundraising. Enclose any sponsorship forms so that we can claim any Gift Aid. Please don't send cash in the post.

Please send your cheque to:

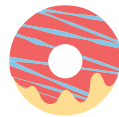
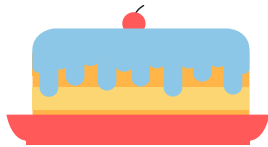
Make-A-Wish UK, Seventh Floor, Thames Tower, Station Road, Reading, RG1 1LX.

Online fundraising

Setting up a JustGiving page is an easy way for people to donate, even if they can't be there on the day. Money raised comes straight to us, all you have to do is spread the word and share the link. Set up your page at justgiving.com/makeawish

giftaid it

If anyone would like to make a donation as part of your event you can ask your attendees to Gift Aid their donation if they are a UK tax payer. This boosts their donation by 25% as we can claim 25p from the Government for every £1 donated.



Keeping things safe and legal

As you plan your event full of all things nice, read our tips for keeping things smooth.

Insurance

If your event is open to the general public, you might want to think about Public Liability Insurance. Your venue may already have the insurance you need, so check with them first.

Health & safety

Carry out a risk assessment before organising your event. Think about any hazards and how you could deal with them or stop them happening in the first place. Make sure you have first aid cover for larger scale events; we recommend St. John Ambulance or the British Red Cross.

Food safety

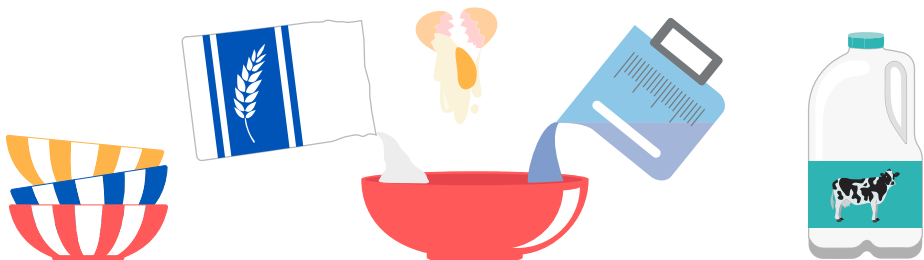
You'll need to follow some simple guidelines for preparing, handling and cooking food, set out by the Food Standard Agency food.gov.uk and label any food that contains allergens such as nuts, dairy and eggs.

Permissions and licences

If you're holding a draw or a raffle, you may need a licence from the local council. Small raffles held and drawn on the day of your event won't need a licence, but it's best to check for anything bigger. For more information visit gamblingcommission.gov.uk

Under 18s

If you're under 18, please share this fundraising guide with your parent or guardian and make sure they are happy with what you're doing.



Knead to get in touch?

If you have any questions about your fundraising, get in touch with our fundraising team:



Telephone

Call us: 01276 40 50 60

Email address

fundraising@makeawish.org.uk



Web

make-a-wish.org.uk

Make-A-Wish UK
Seventh Floor, Thames Tower
Station Road, Reading
RG1 1LX



Thank you for
baking a difference!



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