



SNOWFLAKE BAKE





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Thank you for choosing to raise money for Sands by organising a Snowflake Bake event; we really appreciate your support. The money you raise and the awareness you generate will be invaluable.

In your Snowflake Bake pack we hope you find everything you might need, including some recipes to start you off, blank recipe cards to share with friends, cake flags, template event posters and some information to explain how important your support is to us.

Don't forget to make sure everyone knows about your fabulous event – send an email around, share it on your work intranet or noticeboard; tell your friends and family through social media or by dropping them a text – and don't forget to pop up your Snowflake Bake poster where everyone can see it!

If you have any questions or would like to talk things through, please don't hesitate to get in touch with a member of our fundraising team:

t: 020 3897 6092

e: fundraising@sands.org.uk

w: sands.org.uk/snowflakebake





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How your Snowflake Bake event can help save babies' lives

Sands support anyone affected by the death of a baby and works to prevent more babies dying.

- **Empowering families** – £10 could pay for a family support pack for bereaved parents in need of information and advice. This could also provide a midwife with the leaflets and resources needed to provide support to bereaved parents.
- **Train a Midwife** – £77 could provide a day's training for a midwife - helping to make sure every parent whose baby has died receives equally excellent bereavement care wherever they are in the UK.
- **Building Memories** – £200 could pay for 10 Sands Memory Boxes - these memory boxes help parents to create memories and collect keepsakes in a very special way.
- **Be a lifeline** – £580 could pay for a day's session of the Sands helpline providing a safe, confidential place where anyone who has been affected by the death of a baby can find support and information without judgement.

The money you raise from your event will make a huge difference to the lives of bereaved families in their darkest hours and give them hope for the future.

Thank you for your support.





SNOWFLAKE BAKE

Snowflake Cupcakes

Ingredients

100g caster sugar

100g very soft butter

100g self-raising flour

2 eggs

1 tsp vanilla extract

For the icing:

200g very soft butter

200g icing sugar

2-3 tbsp boiling water (if making water icing)

Sprinkles, edible glitter, cupcake decorations, writing icing pen, etc



1. Preheat the oven on to 180C/160C fan/ gas 4. Put a paper case in each bun hole.
2. Mix sugar and butter together in a bowl then sift in the flour.
3. Add the eggs to the bowl with the vanilla. Mix everything together.
4. Divide between the cases using a spoon, and pop the tray in the oven for 20 minutes or until cakes are golden brown.
5. Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.
6. Let the cakes cool completely in the tray. Pipe/drizzle icing onto each cake and decorate with sprinkles, edible glitter or whatever you like. Tasty!

Gingerbread Cookies

Ingredients

220g self-raising flour

2 tsp ground ginger

2 tsp bicarbonate of soda

80g sugar

100g butter – or vegan alternative

4 tbsp honey or golden syrup

1. Mix dry ingredients.
2. Rub in butter till crumbly.
3. Add and mix honey or syrup to make a paste.
4. Roll/squeeze into 16 balls and place on baking sheet, with plenty of room between.
5. Bake for 7 mins on 190C or 375F. About 3 mins into bake, press down gently with a fork into each biscuit to make lines on the top.
6. Dust with icing sugar when cool. Yum!





SNOWFLAKE BAKE

Chocolate Yule Lo8

Ingredients

5 eggs

140g light muscovado sugar

100g self-raising flour

25g cocoa powder

For the icing and filling

285ml double cream

140g fondant chocolate

Icing sugar



1. Heat oven to 190C/fan 170C/gas 5.
2. Butter and line the base and sides of a 30 cm x 35 cm Swiss roll tin with baking parchment.
3. Separate the eggs, putting them into two large mixing bowls. Add the sugar and 2 tbsp water to the egg yolks. Using an electric whisk or tabletop mixer, whisk the sugar and yolks for about 5 mins until the mixture is light in colour and thick enough to leave a trail when the whisk blades are lifted. Sift in the flour and cocoa, then fold in lightly.

4. Using a clean whisk, beat the egg whites until they are stiff, then fold into the cake mixture in three batches, again using the blades to preserve as much air as possible.
5. Pour the mixture evenly over the prepared tin and bake for 10-12 mins, or until the cake feels firm to the touch.
6. When the cake is ready, tip it onto the parchment, peel off the lining paper, then roll the cake up from its longest edge with the paper inside. Leave to cool.
7. To make the icing and filling, bring the cream to the boil in a small pan, remove from the heat, then break in 400g of the chocolate. Stir until it is melted and smooth. Leave to cool, then chill until it is spreadable, about 1 hr. Chop the remaining chocolate, spoon a third of the icing into a bowl, then stir them together to make the filling.
8. Carefully unroll the cake, then spread all the filling over to within 2cm of the edges. Roll up the cake again using the paper to help you, then set on a board.
9. Use a fork to mark the icing to give the effect of tree bark and dust with icing sugar to serve.





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Mince Pies

Ingredients

500g block shortcrust pastry

plain flour, for dusting

250g mincemeat

Ready to roll royal icing



1. Heat oven to 220C. Roll the pastry out on a lightly floured surface to 5mm.
2. Stamp out 12 circles about 8cm wide; use the pastry circles to line a 12-hole, non-stick bun tin.
3. Put a small spoonful of mincemeat in each one, but be careful not to put too much, as the suet will melt and bubble out if it has no room to spare.
4. Bake for 15-20 mins until pastry is golden brown.
5. Roll royal icing to 5mm; cut into circles or stars; top mince pies and serve warm. Mmm!





SNOWFLAKE BAKE Recipe

PreP time:

Cook time:

Serves:

In&redients

Directions



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PreP time:

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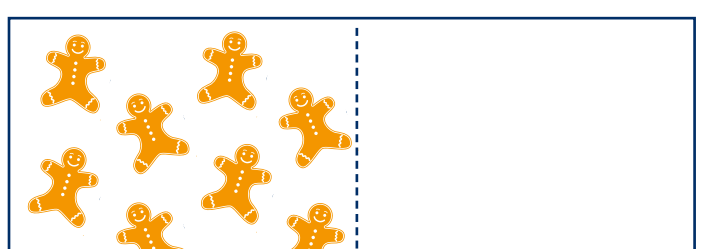
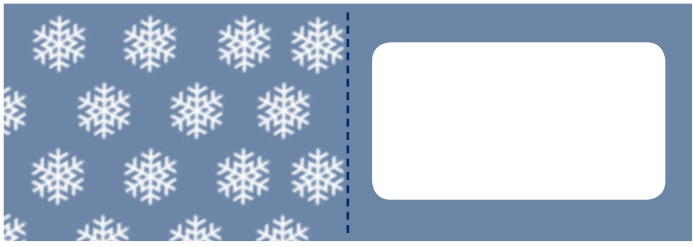


SNOWFLAKE BAKE



Cake Flags

Print out as many cake flags as you need and then cut out the cake flags and secure them around a cocktail stick. Stick them in your cake with prices on or to label your delicious cakes!



Join us for our

SNOWFLAKE BAKE

Details: _____

Venue: _____

Date: _____

Time: _____



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SNOWFLAKE BAKE



Details: _____

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Thank you!

Thank you so much for organising a Snowflake Bake for Sands.

Once your event is finished, please get in touch to arrange for your fundraising to be sent to Sands and to share pictures of your amazing efforts.

Your Snowflake Bake will help us to provide more support, improve bereavement care and fund research to save babies' lives.

Fundraisers like you are vital.

Thank you so much for your tremendous support.



For help and support with your fundraising, please don't hesitate to get in touch with our fundraising team:

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Registered with:

