



TAKE A CAKE & TREAT A STRAY DOG!

Fundraising for Saving Suffering Strays has never tasted so good!

Turn your next tea break into a treat break for **Saving Suffering Strays** as you raise some 'dough' for our life saving work.

The recipe for your Take a Cake event is simple.

- 1. WHIP UP EXCITEMENT:** Tell everyone where and when you'll be holding your Take a Cake event by using our fundraising poster. Create a Facebook event. Send out a reminder the day before and on the day, remind everyone to bring a few pounds and a big appetite!
- 2. Bake/buy your supplies:** Whip up a batch of sweet treats and have your friends or colleagues do the same. Use a tried and tested favourite or take inspiration from the recipes below.
- 3. Share and enjoy:** Put the kettle on then get together with your friends or workmates to enjoy the treats. Collect donations from everyone taking part.
- 4. Send your donations in using the details below**

EXTRA FUNDRAISING IDEAS

Guess the weight of a cake – 50p per entry. Winner keeps the cake.

Do a 'Bake Off' – get a judge to decide on the best bake. Or vote for a favourite yourselves.

Custard pie in the face – £1 per entry and vote for the person who gets to take a custard-filled pie in the face.

Raffle off a showstopper.

Offer to do all the washing up for donations.

Register your event by e-mailing enquiries@savingsufferingstrays.com

Donate via PayPal: enquiries@savingsufferingstrays.com

Or via bank transfer: Lloyds

Account name: Saving Suffering Strays Sarajevo – Milena Malesevic

Sort code 30-67-72

Account number: 23045962

Registered Charity Number 1191852



BAKE YOUR OWN RECIPE INSPIRATIONS



Fabulous Fudge Brownies

Ingredients

Serves: 16

- 375g butter/non-dairy alternative
- 375g good quality dark chocolate
- 225g plain flour
- 1 teaspoon salt
- 6 eggs/18 Tbsp aquafaba (chickpea water)
- 1 teaspoon vanilla essence
- 500g caster sugar
- 300g walnuts (optional)



Method

Prep: 5min. › Cook: 40min. › Ready in: 45min.

1. Preheat oven to 170 degrees C / Gas mark 3 and lightly grease or line a 20cm square baking tray.
 2. Place butter/non-dairy alternative and chocolate in a heat resistant bowl in microwave. Melt for 1 or 2 minutes, checking regularly until melted. (You could also do this in a bowl over hot water).
 3. Mix together flour and salt.
 4. Then beat the eggs/aquafaba and vanilla together and add the sugar.
 5. Add the chocolate mixture to the rest of the ingredients. If you are adding walnuts, fold them into the mixture also. Pour into the baking tray.
 6. Pop in the centre of the oven and cook for 40 minutes.
 7. Once cooked leave to rest for 10-15 minutes before serving with ice cream. For a fudgy texture, leave it in the fridge overnight.
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Victoria Sponge Cake

Ingredients

Makes: 1 (7 in) Victoria sponge cake

- 3 eggs/9 Tbsp aquafaba
- 150g self-raising flour
- 150g caster sugar
- 150g butter/non-dairy alternative
- 1/2 teaspoon vanilla extract
- Jam to sandwich the cake together

FOR THE BUTTERCREAM

- 100g icing sugar
- 50g butter/non-dairy alternative
- 1/2 teaspoon of vanilla extract



Method

Prep: 30 min › Cook: 35 min › Ready in: 1hr5min

- 1.** Preheat the oven to 170 C / Gas 3. Place the shelf in the centre of the oven. Grease and line two 18cm (7 in) sandwich tins with baking parchment.
 - 2.** Sieve the flour into a bowl and add the sugar, butter/non-dairy alternative and vanilla. Put the eggs/aquafaba in a bowl and beat well with a mixer, until the mixture is light coloured and fluffy. Divide the cake mixture between the tins and smooth the tops.
 - 3.** Bake for 30 to 40 minutes or until golden brown. Cool for 5 minutes in the tins, then turn out onto a wire rack to cool completely.
 - 4.** To make the buttercream, sieve the sugar into a bowl, add the butter/non-dairy alternative and vanilla and beat well.
 - 5.** To sandwich the cakes together: Add a layer of jam to the top of one of the sponges, followed by a layer of cream on top of the jam, finish by placing the last of the sponges on top. Dust with a layer of icing sugar if desired.
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Lemon Cupcakes



Ingredients

Makes: 20 cupcakes

- 225g butter/non-dairy alternative
- 225g caster sugar
- 2 lemons, zested and juiced, divided
- 4 eggs or 12 Tbsp of aquafaba, beaten
- 225g self-raising flour
- 1 dessertspoon icing sugar

FOR THE LEMON ICING

- 540g icing sugar
- 200g butter/non-dairy alternative
- 1 tablespoon lemon juice



Method

Prep: 20 min › Cook: 20 min › Ready in: 40 min

1. Preheat the oven to 170 C /Gas 3. Line 2 muffin tins with bun cases.
 2. Cream the butter/non-dairy alternative, sugar and zest of 2 lemons together in a bowl until light and fluffy. Gradually beat in the eggs/aquafaba until combined. Sift the flour into the creamed mixture and fold in gently.
 3. Divide the mixture between the cupcake cases and bake for 20 minutes or until lightly golden and springy on top. Leave them in the tin. Mix together the juice of one of the lemons with a heaped dessertspoon of icing sugar, to make a lemon syrup. While the cupcakes are still warm, brush the lemon syrup over the tops of the buns. Leave in the tin for a few more minutes before transferring to a cooling rack.
 4. To make the lemon icing: Place the icing sugar and margarine into a mixing bowl. Mix together until light and fluffy. Add one tablespoon of lemon juice and mix again.
 5. Use a piping bag and pipe icing onto each cupcake in circles, ending with a point of icing at the centre of each bun. Finish decorating the cupcakes with sugar paste flowers.
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TO CONTACT US



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