

## How you can help raise funds for

### The Sara Lee Trust

*A Hand to Hold*



## Have a bake sale to mark our 15<sup>th</sup> birthday

In May this year, the Trust was 15 years old, and to mark this, we are asking you to get baking to raise funds for patients living with serious illness.

### What we do

The Sara Lee Trust supports people in Hastings, Rother and Rye living with Cancer, Motor Neurone Disease or HIV/Aids.

We do this by:

- providing complementary therapy treatments
- offering counselling
- and by running special projects on a weekly and monthly basis which give people time to focus on themselves and help them deal with their illness

This all costs a lot of money, and we have to raise it ourselves as we do not get any government funding.

**So we are asking you to hold a bake sale in our 15<sup>th</sup> birthday year and raise some funds for the Trust.**

### Set a date

You can choose any date you like

### What to make?

Choose from our fabulous suggestions overleaf or feel free to make anything you like!

### Enjoy

Bake, sell and enjoy your cakes (don't forget to clearly list your ingredients – this is particularly important for anyone with food allergies, especially for people with nut allergies).

### Send us your fundraising monies

Make your donation online via justgiving [www.justgiving.com/sltf](http://www.justgiving.com/sltf) or send in a cheque made payable to The Sara Lee Trust to:

Maria Gonet

Fundraising Manager

The Sara Lee Trust

25 Upper Maze Hill, St.Leonards on Sea

East Sussex TN38 OLB

# BLUEBERRY BUNS WITH YUMMY TOPPING

## INGREDIENTS:

125g butter, softened  
125g caster sugar  
2 large eggs, beaten  
125g self raising flour  
150g fresh blueberries  
Grated rind 1 lemon and the juice of ½ lemon

## UTENSILS:

1 mixing bowl  
Electric mixer, or wooden spoon  
Spatula  
Grater  
12 paper cake cases set into a baking sheet  
Spoon

## TOPPING:

250g soft full fat cream cheese  
Juice 1/2 lemon  
100g icing sugar  
50g fresh blueberries



1. Preheat the oven 180C 350F Gas Mark 4.
2. Put the butter and sugar into the mixing bowl, cream until light and fluffy with the mixer or wooden spoon, gradually beat in the eggs.
3. Fold in the flour with the blueberries and lemon rind and lemon juice.
4. Spoon the mixture into the cake cases and bake in the preheated oven for 15 minutes until well risen and golden brown, leave to cool.
5. Make the topping: beat the cream cheese, lemon juice and icing sugar together until smooth, chill in the fridge for 30 minutes and spread over the cakes top with the blueberries. Store in an airtight container.

Makes 12 buns

## SWISS TARTS

### INGREDIENTS:

125g butter softened  
25g icing sugar  
Vanilla extract  
125g plain flour  
Raspberry jam

### UTENSILS:

Large mixing bowl  
Sieve  
Wooden spoon  
Icing bag and large nozzle  
Palette knife  
Tablespoon and teaspoon  
12 paper cake cases set into a baking tray



1. Preheat the oven 190C 375F Gas Mark 5.
2. Put the butter into the bowl, beat with a wooden spoon until softened, Sieve the icing sugar over and beat well, stir in the vanilla extract and the flour.
3. Spoon the mixture into the icing bag, fitted with a large nozzle. Squeeze the mixture to the nozzle end and carefully pipe the mixture into the paper cases, making whirls. Spoon a small quantity of jam into the centre of each one.
4. Bake in the preheated oven for 20-25 minutes until golden brown. Allow to cool and store in an airtight container.

Makes 8.

## MADELEINES

### INGREDIENTS:

125g butter softened  
125g caster sugar  
2 large eggs, beaten  
125g self raising flour  
Raspberry, or strawberry jam  
Desiccated coconut  
8 Glace cherries



### UTENSILS:

8 dariole pudding tins  
1 baking tray  
1 large mixing bowl  
1 electric mixer or wooden spoon  
1 tablespoon, 1 teaspoon, small knife, skewer and pastry brush  
Greaseproof paper  
basin  
small saucepan

1. Preheat the oven to 190C,375F, Gas Mark 5.
2. Lightly grease the dariole tins and put onto the baking sheet.
3. Put the butter and sugar into the mixing bowl and cream until light and fluffy, gradually add the eggs, and fold in the flour, spoon the mixture into the prepared tins, and bake in the preheated oven for 15-20 minutes until well risen and golden brown, leave to cool.
4. Cut the tops from the cakes, so that they will stand level. Warm the jam in the saucepan, put the coconut onto the greaseproof paper. Hold each cake with a skewer and brush the sides with the melted jam, roll the cakes in the coconut, decorate each one with a cherry. Store the cakes in an airtight container.

Makes 8 madeleines.