



FOR CHILDREN ON THE EDGE

HOST PACK

WHO WANTS CAKE?

WHEN:

WHERE:

WHO: EVERYONE!

WHY: So we can help bring
hope, life, colour and fun
to the lives of children
living on the edge

Thank you for your support

fundraising@childrenontheedge.org

www.childrenontheedge.org

Children on the Edge is a registered charity no. 1101441

CHILDREN
ON THE EDGE



Registered with
FUNDRAISING
REGULATOR



THANK YOU

FOR YOUR AMAZING SUPPORT OF CHILDREN LIVING ON THE EDGE

Every brew and every cake helps children living on the edge to live, learn, play and thrive.



Arti lives in Bihar State, India and not only faces discrimination through being part of the Dalit caste, but after the death of her father, the family could no longer afford for Arti and her sisters to access education. Thanks to support like yours, she and her sisters now all study for free at a learning centre supported by Children on the Edge. Arti is not only in sixth grade, but with the help of her teacher, she is also enrolled with the government school. She says "I never lost sight of my dream to continue learning and become a teacher one day".

Every £2 donated can help create a protective environment for a child for a week.

fundraising@childrenontheedge.org

www.childrenontheedge.org

Children on the Edge is a registered charity no. 1101441

CHILDREN
ON THE EDGE

Registered with
FUNDRAISING
REGULATOR





CAKE FLAGS



Cut the flags out and fold along the white line in the middle, then stick the flag around a cocktail stick. Write the name of your COTE creation in the white space and you're ready to pop them in your cakes!

CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	
CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	
CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	
CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	
CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	
CHILDREN ON THE EDGE		CHILDREN ON THE EDGE	

YOUR CAKE BAKE BUNTING

**CHILDREN
ON THE EDGE**



**CHILDREN
ON THE EDGE**



*Cut the flags out
and stick on
some string or
ribbon... hang to
decorate your
cake bake event!*

**THE
BIG
CAKE
BAKE**



COLOUR IN THE CAKES!



Thank you for your support

fundraising@childrenontheedge.org

www.childrenontheedge.org

Children on the Edge is a registered charity no. 1101441

CHILDREN
ON THE EDGE



Registered with
FUNDRAISING
REGULATOR



giftaid it



GIFTAID YOUR DONATION

You can make every £1 you give worth an extra 25p to Children on the Edge, without costing you a penny more.

By ticking the Gift Aid box on this form, I confirm that I am a UK taxpayer and I would like Children on the Edge to treat this as a Gift Aid donation. I understand that if I pay less Income and/or Capital Gains Tax for the current tax year than the amount of Gift Aid claimed on all my donations in the same tax year it is my responsibility to pay any difference. I understand the charity will reclaim 25p of tax on every £1 that I have given.

HOST NAME

HOST EVENT

Once the form is completed, please send it to:
Children on the Edge
5, The Victoria, 25 St Pancras,
Chichester, PO19 7LT.



www.childrenontheedge.org - UK registered charity no. 1101441

[illegible]

GUESS THE NUMBER 0

NAME AND PHONE NUMBER... GUESS!

NAME AND PHONE NUMBER... GUESS!

F BUTTONS IN THE JAR

RULES OF THE GAME

How to play? For a suggested £2 donation, write down your name and phone number and your guess. The closest guess will win a bake!

For the Host: Please donate a bake for the winner, all donations collected will go to Children on the Edge. (The answer to the game is on the bottom of the cake flag sheet, shhhh don't tell anyone!)

How many
delicious

MONTEZUMA'S
EXTRAORDINARY
CHOCOLATE

buttons are
in the jar?



Terms and conditions:

Suggested voluntary £2 donation. No purchase is necessary. To enter, you must be a minimum of 16 years of age. Entries by email or facsimile will not be accepted. If you win the game you will receive a free bake. The promoter provides the winner with a non-monetary prize and gives all donations to Children on the Edge. Donations are not eligible for Gift Aid.



WOW TIFFIN

MONTEZUMA'S
EXTRAORDINARY
CHOCOLATE

Great for kids or adult's parties!

INGREDIENTS

400g digestive biscuits
125g butter
75g cranberries/ raisins/ dates (optional)
3 tbsp cocoa powder
185g of golden syrup
150g Montezuma's The Dark Side
Chocolate Bar or Dark Chocolate Buttons
30g Montezuma's Creamy White
Chocolate Bar or White Chocolate Buttons

METHOD

Break the biscuits into uneven size pieces into a large bowl then mix in the cranberries or dried fruit if using them.

In a saucepan, melt the butter, syrup and cocoa powder and then pour the broken biscuits in and mix well with a wooden spoon.

Spoon the mixture into a tray bake tin and press down well with the back of a metal spoon

Break the Montezuma's Dark Side chocolate into pieces and place into a heatproof bowl. Place the Montezuma's White chocolate into a separate heatproof bowl.

Sit the bowls over a pan of barely simmering water and allow the chocolate to melt, stirring occasionally.

Spread the Dark chocolate evenly over the biscuit base and drizzle the creamy white chocolate over the top. Drag a cocktail stick randomly through the chocolate to create an artistic marbled effect.

Chill in the fridge until firm but not completely solid before cutting into slices.



OUR SIGNATURE BAKE

Pink and blue cupcakes

INGREDIENTS

For the cupcakes

110g butter or margarine (softened)
110g caster sugar
2 free-range eggs
1 tsp vanilla extract
110g self-raising flour

For the buttercream icing

140g butter, softened
280g icing sugar
1-2 tbsp milk
A few drops of food colouring (blue or pink)
Decoration (topping of your choice)



METHOD

Preheat the oven to 180C and line a 12-hole muffin tin with cupcake cases.
Cream the butter and sugar together in a bowl then whisk in the eggs one at a time.

Add the vanilla extract, self raising flour and a pinch of salt, mix together and then spoon the mixture into the cake cases (until they are about half full).

Bake in the oven for 10-15 minutes until golden-brown on top and a skewer inserted into the middle of each cake comes out clean. Leave to cool on a wire rack.

For the buttercream icing, beat the butter in a large bowl until soft then slowly add the icing sugar and beat until smooth.

Add a few drops of the food colouring and mix until well combined, adding a few drops of milk if needed.

Spoon the icing into a piping bag with a star nozzle and pipe the icing using a spiralling motion onto the cupcakes in a large swirl.

Decorate as you like and ENJOY!



HAVE FUN!

We hope you enjoy hosting your Big Cake Bake.



We would **love** to see photos of you with your bakes at your event. Simply pop them on social media and tag us at:



@childrenontheedge



@coteuk



@cote_uk

and use the hashtag

#TheBigCakeBake



Every brew and every bake helps children living on the edge to live, learn, play and thrive.

CHILDREN
ON THE EDGE

