



HOST PACK

THE
BIG
OCTOBER
CAKE BAKE
FOR CHILDREN ON THE EDGE

CAKE ANYONE?



WHEN:

WHERE:

WHO: EVERYONE!

WHY: So we can help bring **hope**, **life**, **colour** and **fun** to the lives of refugee 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

FROM CHILDREN ON THE EDGE AND ALL THE REFUGEE CHILDREN WE SUPPORT

Every brew, every bake and every bite can help a refugee child to live, learn, play and thrive.



Nyota's family fled violence in the Democratic Republic of Congo and now live in one of the hardest to reach areas of Kyaka II refugee settlement, Uganda. For years, there have been no schools or early learning provision here. Their village is so remote that even hospitals and clean water are difficult to access.

At six years old, Nyota hadn't had any learning opportunities, but when Children on the Edge set up a 'cluster learning group' in her village, this all changed. Instead of starting in baby class, she was registered in top class and teachers gave her special attention to help her catch up. Nyota learned so fast that, by the end of her third term, she sat her primary entrance exams and passed.

Nyota says, "My teacher inspires me to become a teacher...I am excited to join primary school next year!"

Every £2 donated can help create a safe and supportive space for a refugee child for a week.

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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 	
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YOUR CAKE BAKE BUNTING

CHILDREN
ON THE EDGE



CHILDREN
ON THE EDGE

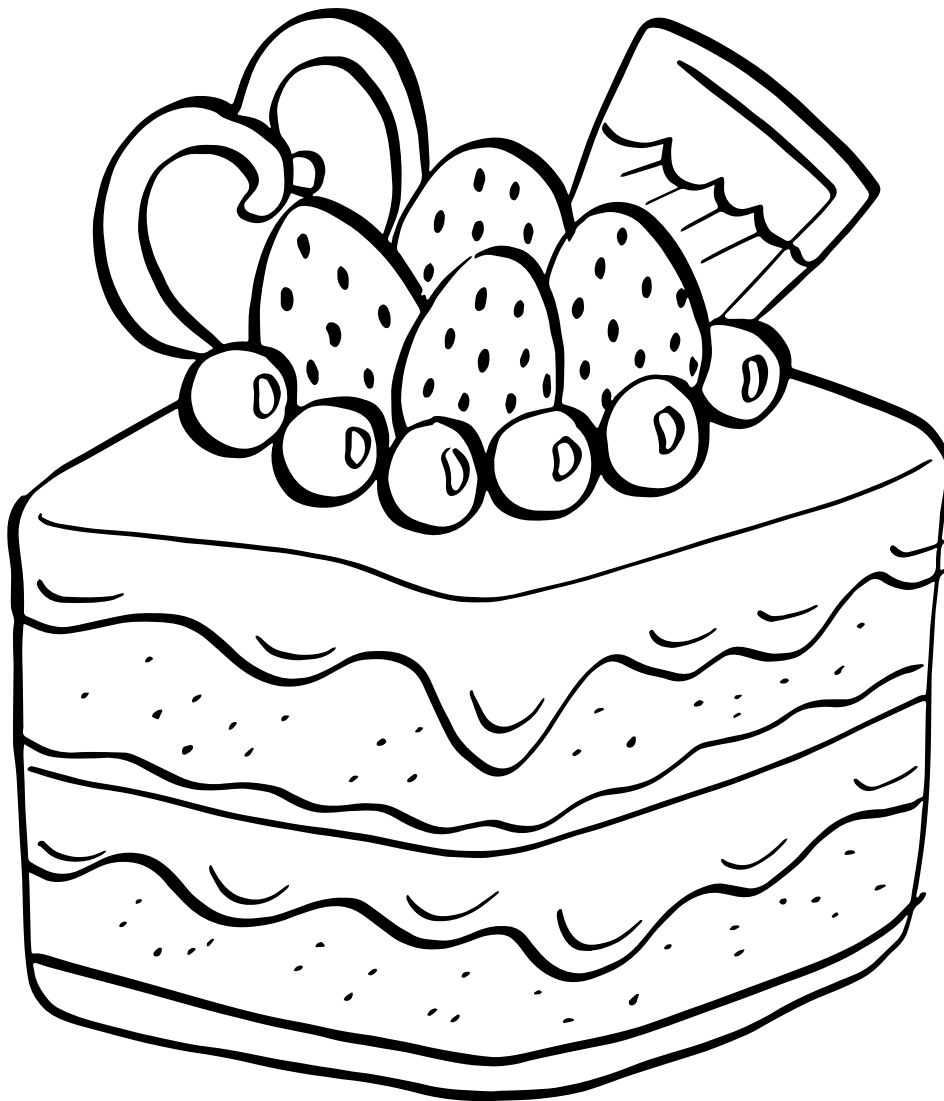


*Cut the flags out
and stick on
some string or
ribbon... hang to
decorate your
cake bake event!*

**THE BIG
OCTOBER
CAKE
BAKE**



COLOUR THE CAKE!



**SHARE YOUR ARTWORK ON SOCIAL
MEDIA TAG @CHILDRENONTHEEDGE
WITH #THEBIGOCTOBERCAKEBAKE**

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GUESS THE NUMBER OF

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

MONTEZUMAS
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.

MONTEZUMAS
EXTRAORDINARY
CHOCOLATE

TRIPLE CHOCOLATE BROWNIE

INGREDIENTS

150g butter
250g chocolate
250g sugar
3 eggs
60g plain flour
8g cocoa powder
1/2 tsp salt

Any additions you like:
chopped nuts, dried fruit,
chopped white chocolate etc



METHOD

Preheat the oven to 180C.

Set a heatproof bowl over a pan of simmering water and melt the chocolate and butter then leave to cool.

In a separate bowl whisk the sugar and eggs together then mix with the cooled chocolate.

Sift in the cocoa powder, flour and salt.

Fold the ingredients together until just combined.

Fold in any additions if using.

Pour the batter into a lined tin and bake for 20-25 minutes. The brownies should still be gooey when you take them out!

Let cool fully before you try and cut into pieces.

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Pink and blue cupcakes

OUR SIGNATURE BAKE

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!

ANSWER: How many buttons? There are 342 buttons in the jar. The person with the closest answer wins

HAPPY BAKING!

We hope you enjoy hosting your Big October 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

#TheBigOctoberCakeBake

“

“We had a great time hosting a Cake Bake at a local market, it was a team effort from my whole family, serving bacon rolls, homemade cakes and refreshments. My son helped with the colouring competition - we raised £165 and we will be fundraising for Children on the Edge again.” - **Joanna**

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