

**THE GREAT
STAND
UP TO** 
**CANCER
BAKE OFF**



**EVERYTHING YOU
KNEAD TO KNOW**



YOUR FUNDRAISING GUIDE

HAVE A SAFE & SPECTACTULAR BAKING FUNDRAISER!

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Like everything else this year, your baking fundraiser might have to be a little different to how you would have planned it otherwise – but that doesn't mean it will be any less of a Showstopper!

However you fundraise, you will be raising life-saving dough for cancer research – and we really need that, now more than ever. We've got lots of ideas of ways you can get still get involved, including baking challenges, virtual fundraisers and getting the rest of your household involved, but most importantly we want to ensure you stay safe by following these guidelines.

COVID-19 GUIDANCE

We recommend that you take on a baking challenge, virtual fundraiser or fundraiser with the rest of your household. When planning your fundraiser ensure that you follow the current COVID-19 restrictions for your area and social distancing guidelines, including restrictions which specify the number of people that can meet inside or outside and the mixing of households.

Check out the latest [government guidance on social distancing](#), as well as any rules determined by the Governments of [Scotland](#), [Wales](#) and [Northern Ireland](#) for updates.

Do not have an in person fundraiser if you, or a member of your household have any symptoms or have tested positive of COVID-19. [Check COVID-19 symptoms.](#)

When you are preparing and if having an in-person fundraiser (within government restrictions), you should ensure you and your guests maintain good sanitation practices, including regular hand washing. We also recommend you check out this additional advice on [food hygiene and best practices](#).

Thank you, from the Soggy Bottom of our hearts, for helping us to fund life-saving research.

INSPIRATION FOR YOUR BAKING FUNDRAISER.

You can choose whether you take on a baking challenge at home, go online with a virtual fundraiser, or get the rest of your household involved. We've mixed up a few ideas to get you started but let your creative juices flow and do whatever suits you best.

TAKE ON A BAKING CHALLENGE

Master a new recipe

Tackle a particularly technical recipe, don't forget to share your slip ups and triumphs to boost donations.

Take commissions for bread or biscuit portraits

Take bespoke commissions and ask for payments to your online Giving Page.

Bake something Instagram worthy

Share, donate and challenge a friend.

GO VIRTUAL

Host a bake-along lesson

Share the recipe in advance and bake-along live with friends, family or colleagues, who make a donation to join.

Have a virtual viewing party

Watch a marathon of The Great Stand Up To Cancer Bake Off on All4.

Baking trivia

Be quiz master of your very own baking themed quiz and ask for a donation to enter.

Lead a decorating tutorial

Show how to master the perfect crumb coating or a beautiful piping technique – your skills are definitely worth a fee.

TREAT YOUR HOUSEHOLD TO A VIP BAKING EXPERIENCE

Afternoon tea

Pull out all the stops and serve up an afternoon tea for your household, ask them to donate what they think it's worth.

Showstopping lesson

Teach the rest of your household to bake a Showstopper for a donation.

Cake in the great outdoors

Go for a walk in the great outdoors, with a flask of tea and slice of cake for your household to tuck into.

We hope that's given you some food for thought. Be sure to follow current government guidance when planning your fundraising to keep you and others safe. Then get creative and see what you can bake up!

HAZELNUT & CHOCOLATE FINANCIERS

These small but perfectly formed cakes are traditionally made with ground almonds, but in this recipe the hazelnuts, once combined with the browned butter, add an irresistible depth. This recipe is quick to make – you can have a tempting batch of financiers ready within 30 minutes.



INGREDIENTS (MAKES 16)

70g unsalted butter, diced
70g golden caster sugar
60g ground hazelnuts
30g cocoa powder
25g plain flour, sifted
25g runny honey
80g egg white

YOU WILL NEED

Medium disposable piping bag (optional), 16-hole silicone mould (shape of your choice), or a greased, non-stick 12-hole muffin tray

HANDS-ON 15 MINS

BAKE 15 MINS

STEP 1 Heat the oven to 220°C/200°C fan/425°F/Gas 7.

STEP 2 Melt the diced butter in a small pan over a medium-high heat for 5–10 minutes, until it starts to turn brown at the bottom and smells like popcorn. Remove from the heat and set aside.

STEP 3 In a bowl whisk together the sugar, ground hazelnuts, cocoa powder and flour. Add the honey and egg white and whisk until well combined.

STEP 4 Pour the melted brown butter into the bowl with the sugar mixture and whisk again until completely combined.

TO DECORATE

50g chocolate hazelnut spread, melted
25g chopped hazelnuts

STEP 5 Spoon the mixture into the piping bag, if using, and snip a 1cm hole in the end. Pipe equal amounts of the mixture into the holes in your silicone mould or greased muffin tray.

Alternatively, simply spoon in the mixture in equal amounts.

STEP 6 Bake the financiers for 10–15 minutes, until a skewer inserted into the centres comes out clean. Remove the tray from the oven and place it on a wire rack to allow the cakes to cool (about 10–15 minutes).

STEP 7 Use a teaspoon to drizzle each financier with a little melted hazelnut spread and sprinkle over a few chopped hazelnuts.

SWISS ROLL

Baked in just 10 minutes, this classic is delicious rolled with homemade jam or curd, and sublime with cream, too. As it is a fatless sponge, it doesn't store particularly well, so eat it on the day you make it.



INGREDIENTS (SERVES 8)

3 eggs, at room temperature
75g caster sugar, plus extra for sprinkling
75g plain flour a pinch of salt
6 tbsp homemade or good-quality fruit jam or curd
200ml whipping cream, whipped to soft peaks

YOU WILL NEED

20 x 30cm Swiss roll tin, greased, then lined with baking paper, 35cm-long sheet of baking paper

HANDS-ON 20 MINS

BAKE 10 MINS

STEP 1 Heat the oven to 220°C/200°C fan/425°F/Gas 7.

STEP 2 Whisk the eggs and sugar in a stand mixer fitted with a whisk, on high speed until the mixture is thick and mousse-like, and leaves a ribbon trail when you lift the whisk.

STEP 3 Sift the flour and salt onto a sheet of baking paper, then sift half of it over the egg mixture. Fold it in with a metal spoon, then sift in the remaining flour and salt and fold until the mixture is smooth and streak-free. Gently scrape down the sides of the bowl and check the bottom of the mixture for any pockets of flour – incorporate them if you find them.

STEP 4 Pour the mixture into the prepared tin and gently tip the tin so that the mixture flows into the corners and is level. Bake for 9–10 minutes, until golden brown and springy to the touch.

STEP 5 Lay the sheet of baking paper on the work surface and sprinkle with caster sugar. As soon as you take the sponge out of the oven turn it out onto the sugar-coated paper – lift off the tin and peel away the baking paper that had lined the tin.

STEP 6 Turn the sponge so that one of the short ends is closest to you. Using a sharp knife, score a cut 2cm in from the short end – this will help the roll. Starting from that end, gently roll up the Swiss roll with the sheet of paper rolled inside. Place the roll on a wire rack and leave to cool completely.

STEP 7 To assemble, gently unroll the roll and trim off the edges with a sharp knife. Spread with jam or fruit curd leaving a 2cm border around the edge. Cover the jam with a layer of whipped cream, keeping the 2cm border.

STEP 8 Starting again at the scored end of the roll, gently roll up, this time without the baking paper. Turn the roll seam-side downwards and sprinkle with caster sugar before serving.

ISSER'S STORY



STANDING UP TO CANCER

"Cancer is a horrible, horrible thing, and we need to stand up to it."

When Isser was diagnosed with skin cancer in 2009, it was a massive shock. Because of the colour of her skin, she had no idea she was at risk. After being diagnosed for a second time in 2014, she was determined to stay positive and not take anything for granted.

Now five years cancer free, she's on a mission to raise awareness and live life to the full.

"I still have regular checks, of course I worry about the cancer coming back, but I'm so much happier and settled now. I want to seize every chance I can and focus on the good things in my life."

Help more people like Isser continue to live life to the fullest by baking up a batch of life-saving cash.



THE WASHING UP

First of all, **THANK YOU!** You deserve a standing ovation and a long sit-down with a nice cup of tea.

But before you relax, it's time to send us the dough – as soon as possible please, so we can put it to use right away, funding life-saving cancer research.

If you have any questions or need any other information, email info@standuptocancer.org.uk

HOW TO SEND US THE DOUGH

Ask your friends, family and colleagues to add their donations to your fundraising page or collect the cash and add it to the page yourself.

For more ways to pay in visit SU2C.ORG.UK/PAY-IN.

SHARE YOUR BEST PHOTOS

We'd love to see what you baked up! Send us your pictures on Twitter, Instagram or Facebook or share with the hashtags [#StandUpToCancer](#) and [#GBBO](#).





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