

# Cuppa for Cransley: Let's get started!

CUPPA FOR CRANSLEY



Join us during October 2019

## So tell me, what is 'Cuppa For Cransley?'

Let's face it - who doesn't love tea and cake? We're giving you the perfect excuse to indulge this October as we ask our supporters to host or attend a 'Cuppa for Cransley!' The official 'Cuppa for Cransley Day' will be on Wednesday 9th October, but you can get involved at any point throughout the month. Get together and organise an event to help us fundraise!

## Fantastic! How do I get involved?

Taking part is really easy. You've done the hardest part by downloading this event guide! Simply organise your 'Cuppa For Cransley' event and promote it, using our useful poster and on your own social media channels. Your event doesn't have to be elaborate, you could invite your friends and family around for an afternoon tea - or encourage all your colleagues to bring delicious treats into the office to share together.

If you need more help, just contact our fundraising team at [info@cransleyhospice.org.uk](mailto:info@cransleyhospice.org.uk) or call 01536 452 423 and we'll be happy to help you out!

## My event is planned! What else can I do to raise more money to help my local community?

When people attend your event, you could think about some additional activities to offer to encourage them to donate more, raising vital funds for Cransley Hospice.

There are plenty of other suggestions to boost your fundraising totals! A 'Bake Off' challenge is always fun, or a simple raffle or tombola will go down well with guests of all ages. You could have a 'guess the weight of the cake' competition or hold a bake-sale at a local school. The opportunities are endless!

## I'm all set! But what do I do when my event is over?

Congratulations! We're thrilled that your event has been a success and are really grateful you decided to get involved. Please drop the money you have raised into our fundraising offices at 'Cransley Hospice Trust, St Marys Hospital site, 77 London Road, Kettering. NN15 7PW or send us a cheque. We can then ensure that you receive the recognition you deserve and organise your 'Thank You certificate.' Thank you for taking part!

**Cransley**  
Hospice 

Registered Charity No. 1151018

CUPPA FOR CRANSLEY



Join us during October 2019

Everyone loves cake! So get together and enjoy a 'Cuppa for Cransley' this October and raise money for our hospice. Bake it or fake it!

Visit [www.cransleyhospice.org.uk](http://www.cransleyhospice.org.uk) to download your free 'Event Pack!'

For any additional support, email us at [info@cransleyhospice.org.uk](mailto:info@cransleyhospice.org.uk) or call 01536 452 423



Share your Cuppa for Cransley events with us on Facebook!

**Cransley Hospice** 

Registered Charity No. 1151018



**CUPPA FOR CRANSLEY**

We wouldn't be here without our incredible supporters!

Help us to continue providing essential end of life care to local people by hosting or attending a Cuppa for Cransley this October!



Wednesday 9th October is 'Cuppa for Cransley Day!' but you can take part at any time during the month!

Bake it or fake it... there's no excuses not to get involved!

**Join us during October 2019**

**My Cuppa for Cransley is on...**

**Location:**

**Date:**

**Time:**

**Cransley Hospice** 

Registered Charity No. 1151018

# You're Invited!

is hosting a Cuppa for Cransley!

CUPPA FOR CRANSLEY



Join us during October 2019

**Come along, join in the fun and support your local hospice!**

**Location:**

-----

**Date & Time:**

-----

**Cransley**  
Hospice 

Registered Charity No. 1151018

# Easy Chocolate Cake Recipe

CUPPA FOR CRANSLEY



Join us during October 2019

## Ingredients: The cake

225g/8oz plain flour  
350g/12½oz caster sugar  
85g/3oz cocoa powder  
1½ tsp baking powder  
1½ tsp bicarbonate of soda  
2 free-range eggs  
250ml/9fl oz milk  
125ml/4½fl oz vegetable oil  
2 tsp vanilla extract  
250ml/9fl oz boiling water

## Chocolate icing:

200g/7oz plain chocolate  
200ml/7fl oz double cream

## Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease and line two 20cm/8in sandwich tins.

For the cake, place all of the cake ingredients, except the boiling water, into a large mixing bowl. Using a wooden spoon, or electric whisk, beat the mixture until smooth and well combined.

Add the boiling water to the mixture, a little at a time, until smooth (The cake mixture will now be very liquid.)

Divide the cake batter between the sandwich tins and bake in the oven for 25–35 minutes, or until the top is firm to the touch and a skewer inserted into the centre of the cake comes out clean.

Remove the cakes from the oven and allow to cool completely, still in their tins, before icing.

For the chocolate icing, heat the chocolate and cream in a saucepan over a low heat until the chocolate melts. Remove the pan from the heat and whisk the mixture until smooth, glossy and thickened. Set aside to cool for 1–2 hours, or until thick enough to spread over the cake.

To assemble the cake, run a round-bladed knife around the inside of the cake tins to loosen the cakes. Carefully remove the cakes from the tins.

Spread a little chocolate icing over the top of one of the chocolate cakes, then carefully top with the other cake.

Transfer the cake to a serving plate and ice the cake all over with the chocolate icing, using a palette knife.



**Cransley**  
Hospice

Registered Charity No. 1151018

# Printable Bunting

This handy printable bunting will help to bring your venue to life and make your guests feel very welcome!

It should take no more than 15 minutes to make your bunting. You will need a printer, scissors and some form of string. A hole punch is optional but will make the task much easier!

CUPPA FOR CRANSLEY

Join us during October 2019



**Cransley**  
**Hospice**



Registered Charity No. 1151018

CUPPA FOR CRANSLEY

Join us during October 2019



Follow these simple steps to adorn your venue with some fabulous Cuppa For Cransley bunting!

1) Simply print out several sheets of this bunting. We'd suggest at least 10 to make an impact!

2) Very carefully cut around the outside of your triangles.

3) Using a hole punch, or very cautiously with scissors - make a circular hole where indicated.

4) String your bunting together using your choice of string, ribbon or thread!

5) It's time to decorate!