East Kent mencap

Make an impact

Bake a Difference

Fundraising & recipe kit



Thank you for supporting East Kent Mencap.

Supporting people with a learning disability to achieve what they want out of life, through choice, support, and opportunity.

Bake a Difference this Christmas!

Thank you for being part of East Kent Mencap's Christmas appeal.

At East Kent Mencap, we believe everyone should have the opportunity to make choices, build relationships, learn new skills and take part in their community.

For people with a learning disability, having the right support and opportunities can make a real difference to everyday life. It can mean developing confidence, making friends, trying something new or working towards a personal goal.

Fundraising helps us make these opportunities possible. Every pound raised supports our work with people with a learning disability across East Kent, helping us provide meaningful activities, practical support and inclusive spaces where people can feel valued and connected.

This Christmas, we're asking our community to Bake a Difference. Whether you organise a cake sale, host a festive bake-off or get together with friends to raise money, you'll be helping us continue this work.



Every fundraiser counts, whatever the size. Thank you for giving your time, sharing your skills and helping us make a difference.

I hope you have fun with your fundraising, and I can't wait to see what you bake!



Sherrill Hawker
Fundraising &
Marketing Manager

How to take part

Let's Bake a Difference!
Getting involved is simple. Choose an idea that works for you, bring people together and help us raise £1,000 this Christmas to support people with a learning disability across East Kent.



1. Choose your fundraiser

Host a cake sale

- Bake your favourite cakes, biscuits or festive treats and invite people to make a donation in return.

Hold a festive bake-off

- Challenge friends, family or colleagues to show off their baking skills. You could ask for a small entry donation and let everyone vote for their favourite creation.

Get your workplace involved

- Arrange a Christmas jumper day, a festive quiz, a raffle or a sweepstake. You could even combine a few ideas for a bigger fundraiser.

Try something different

- Organise a fundraising activity of your own, offer a service to support the appeal or make a direct donation.

2. Spread the word

- Tell people what you're doing and why you're fundraising for East Kent Mencap. Share your plans with friends, family, colleagues and your local community.
- Use the social media tips and ready-to-share content in this pack to help promote your fundraiser.

3. Collect your donations

- Let everyone know how they can contribute. If you're holding an event, you can collect donations in person or online through JustGiving.
- Please donate all funds raised to our JustGiving page. You can link your own fundraising page to ours so that the money you raise contributes to our shared Christmas appeal.

justgiving.com/campaign/ekm-xmas26

4. Tell us what you're doing!

- We'd love to hear about your plans and see how your fundraiser goes.
- Email funds@eastkentmencap.co.uk to tell us about your event. Tag East Kent Mencap in your social media posts and use #BakeADifferenceEKM so we can follow your progress and share our favourite bakes.

The impact you can make

Here's how your fundraising can make a real difference:

£5 Could fund the ingredients for someone to prepare a healthy meal in a cookery session, building practical skills and confidence

£25 Could help fund a group activity in the local community, giving people with a learning disability the opportunity to try something new, build friendships and feel included

£150 Could fund a Christmas party at one of our hubs, giving our Members a chance to celebrate their achievements, enjoy festive activities and recognise all the hard work they've put in throughout the year

Every fundraiser, no matter the size, helps make a difference in our Members' daily lives. Thank you for your support.



Sign up to the East Kent Mencap newsletter:

Bake Kit: Jam-Filled Christmas Biscuits

Ingredients

145g butter, softened
75g caster sugar
215g plain flour, plus extra for dusting
Jam of your choice
Icing sugar, optional



Recipe

- Preheat the oven to 180°C (160°C fan). Line a baking tray with baking paper.
- In a mixing bowl, beat together the softened butter and caster sugar until combined and creamy.
- Add the flour and mix until the ingredients form a dough. If the mixture is crumbly, gently bring it together with your hands.
- Lightly flour your work surface and roll out the dough to approximately 5mm thick.
- Cut out biscuits using festive cookie cutters. For sandwich biscuits, cut a small shape from the centre of half the biscuits.
- Carefully transfer the biscuits to the lined baking tray, leaving a little space between them. Bake in batches if needed.
- Bake for 8–10 minutes, until the edges are just beginning to turn golden.
- Leave the biscuits on the tray for a few minutes before transferring them to a wire rack to cool completely.
- Once cooled, spread a small amount of jam over the flat side of each whole biscuit. Place a cut-out biscuit on top to make a sandwich.
- Dust with icing sugar if desired and allow the filling to settle before serving.

Bake a Difference tip

Use star, heart or Christmas tree cutters to make your biscuits extra festive. Arrange them on a plate or package them in food-safe bags to sell at your fundraising event

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Bake Kit: Christmas Cupcakes

Ingredients

For the cupcakes

170g softened butter
170g caster sugar
170g self-raising flour
3 large eggs
1 tsp vanilla essence

For the buttercream

200g unsalted butter, softened
400g icing sugar
1 tsp vanilla essence
1–2 tbsp milk, if needed
Optional food colouring
Festive sprinkles or decorations



Recipe

- Preheat the oven to 180°C (160°C fan). Line a 12-hole muffin tin with cupcake cases.
- In a large mixing bowl, beat together the baking spread or butter and caster sugar until light and fluffy.
- Add the eggs one at a time, beating well after each addition. Stir in the vanilla essence.
- Sift in the self-raising flour and gently fold it into the mixture until just combined. Avoid overmixing.
- Divide the mixture evenly between the cupcake cases, filling each about two-thirds full.
- Bake for 18–20 minutes, until the cupcakes are lightly golden and a skewer inserted into the centre comes out clean.
- Transfer to a wire rack and leave to cool completely before decorating.
- To make the buttercream, beat the softened butter in a bowl until smooth and creamy.
- Gradually add the icing sugar, mixing well after each addition. Stir in the vanilla essence and add a little milk if needed to achieve a smooth, spreadable consistency.
- Add food colouring if desired, then pipe or spread the buttercream onto the cooled cupcakes.
- Finish with festive sprinkles or decorations.

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Bake Kit: Festive School Cake

Ingredients

170g Caster Sugar
170g Self Raising Flour
170g Baking Spread/Butter
3 large Eggs
Vanilla Essence
170g Icing sugar
Festive sprinkles, sweets or choc



You will need an 8" baking tin

Recipe

- Grease a baking tin and line it with greaseproof paper.
- Preheat the oven to 170-180°C (fan oven).
- Cream the sugar and butter together until light and fluffy. This is easier with an electric whisk, but can be done by hand.
- Add the eggs one at a time, beating well after each addition. Stir in 1 teaspoon of vanilla essence.
- Sift in the flour, then gently fold it into the mixture by hand. Do not overmix.
- Pour the mixture into the prepared baking tin and bake for about 25 minutes. To check if it is done, insert a skewer or knife into the centre - it should come out clean.
- Allow the cake to cool in the tin for about 5 minutes, then turn it out onto a wire rack to cool completely.
- To make the icing, sift 170g icing sugar and add a few drops of warm water at a time until you reach a spreadable consistency. You can add a drop of vanilla essence if you like.
- Spread the icing over the cooled cake and add your festive decorations (sprinkles, sweets or chocolate).
- Cut into 8 large portions or 16 small portions.

Bake a Difference tip

Get creative with your decorations! You could invite people to choose their favourite festive topping in return for a donation.

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Social media kit

Make sure you **share** your fundraiser!



Let everyone know how much their support means. If you share your fundraising total, explain that every contribution helps support people with a learning disability across East Kent.

Ready-to-share social media post

I'm baking a difference this Christmas!

I'm fundraising for East Kent Mencap, helping support people with a learning disability across East Kent. I'll be [add details of your cake sale, bake-off or other fundraiser], and every donation will contribute to the charity's Christmas appeal.

Want to support me? [Add details of how people can get involved or donate.]

Follow along and cheer me on!
#BakeADifferenceEKM

Share our campaign graphic



Help spread the word about Bake a Difference!
Click on the social media graphic on the left to download it and share the campaign with your friends, family and networks. You can also use the East Kent Mencap logos to create your own fundraising materials.
Don't forget to:

- Tag East Kent Mencap in your posts
- **Use #BakeADifferenceEKM**
- Email funds@eastkentmencap.co.uk to tell us about your fundraiser
- Send us photos and updates so we can follow your progress and share your fundraising efforts!

Ensure your fundraiser is safe

Whatever you are planning, it is important to make sure your activity is safe, legal and well organised. These simple checks will help you run a successful fundraising event while keeping everyone protected.

Raffles and prize draws

If you are planning a raffle or prize draw, there may be legal rules you need to follow depending on how it is run. Always check the latest guidance before you start, especially if tickets are being sold in advance or to the public. You can find useful information at: www.gamblingcommission.gov.uk

It is also good practice to have at least 1 person independent of the draw to help with counting tickets or selecting winners.

Food safety and hygiene

If you are providing or selling food - such as cakes, meals or refreshments - food safety rules will apply. Make sure food is prepared, stored and served safely, and that good hygiene practices are followed at all times. For guidance, visit: www.food.gov.uk

Street collections and fundraising in public

If you are collecting money in a public place, you may need permission or a licence from your local authority. Rules vary depending on where and how you are collecting, so it is important to check in advance. Find your local council here: www.gov.uk/find-local-council

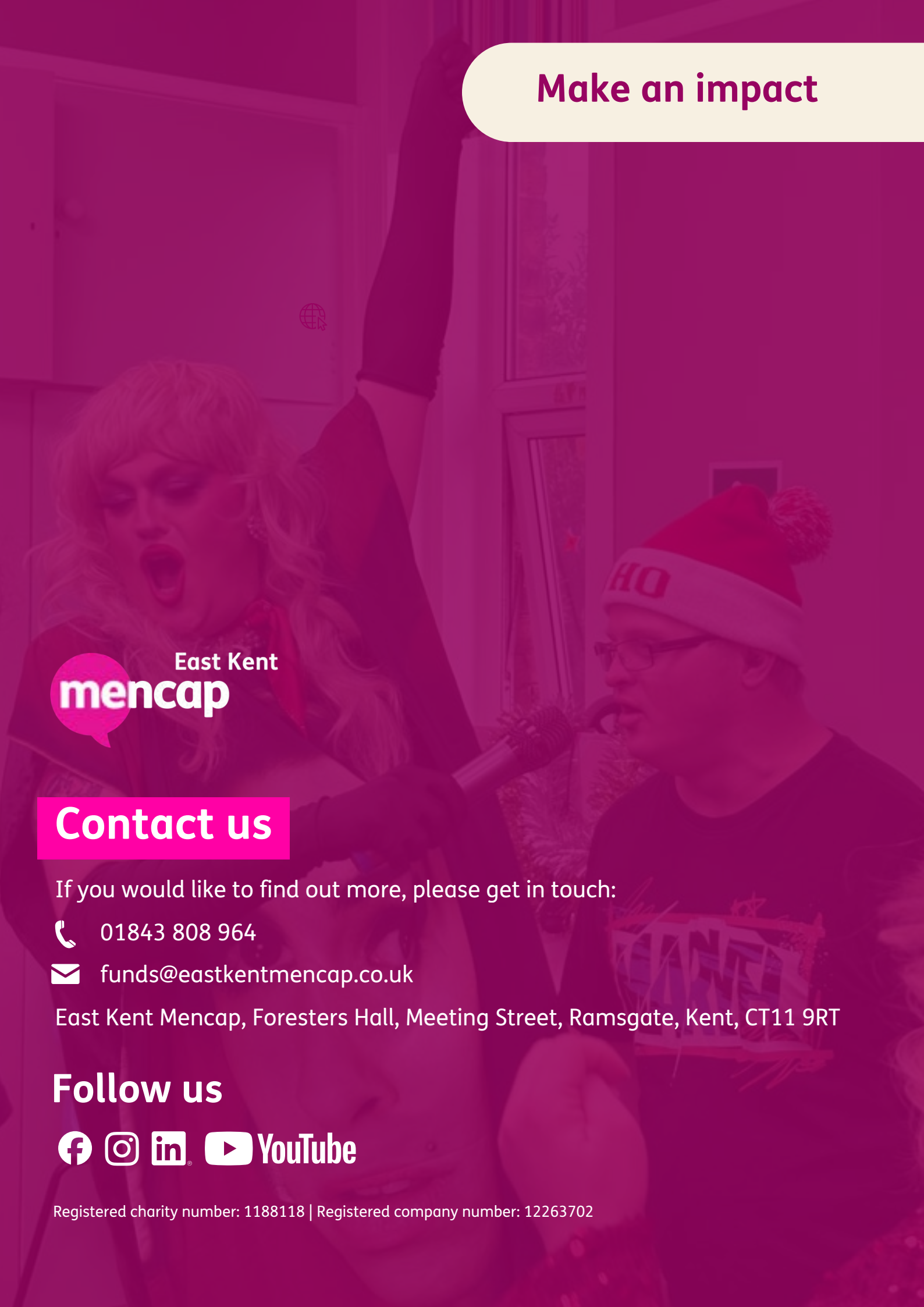
Insurance and responsibility

While East Kent Mencap is happy to support and encourage your fundraising, we cannot accept responsibility for your event. We recommend you consider whether you need public liability insurance, especially for larger events or those open to the public.

If you need further guidance, your local authority is also a good place to check for licences, permissions and event requirements.

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Contact us

If you would like to find out more, please get in touch:

01843 808 964

funds@eastkentmencap.co.uk

East Kent Mencap, Foresters Hall, Meeting Street, Ramsgate, Kent, CT11 9RT

Follow us

YouTube

Registered charity number: 1188118 | Registered company number: 12263702

Bake a Difference

Sponsorship and Gift Aid declaration form

East Kent Mencap

Please sponsor me (name of participant)_____

I will be (ie. baking) _____ in aid of East Kent Mencap

If I have ticked the box headed 'Gift Aid? √', I confirm that I am a UK Income or Capital Gains taxpayer. I have read this statement and want the charity or Community Amateur Sports Club (CASC) named above to reclaim tax on the donation detailed below, given on the date shown. I understand that if I pay less Income Tax / or Capital Gains tax in the current tax year than the amount of Gift Aid claimed on all of my donations it is my responsibility to pay any difference. I understand the charity will reclaim 25p of tax on every £1 that I have given.

Remember: You must provide your full name, home address, postcode & '√' Gift Aid for the charity or CASC to claim tax back on your donation.

Sponsor's Full Name (First name & surname)	Sponsor's Home address Only needed if are Gift Aiding your donation. Don't give your work address if you are Gift Aiding your donation.	Postcode	Donation Amount £	Date paid	Gift Aid? '√ '
	Total donations received	£			
	Total Gift Aid donations	£			
	Date donations given to Charity or CASC				

East Kent Mencap, Foresters Hall, Meeting Street, Ramsgate, Kent, CT11 9RT

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