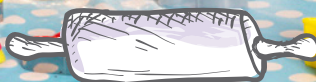
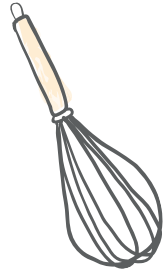


THE BIG BLUE BAKE OFF



Get involved in MPS Society's BIG BLUE BAKE OFF campaign and hold your own baking fundraiser.

Taking part has never been easier just follow these simple steps:

Order your free fundraising pack so you'll have everything you need to get cracking and raise some dough



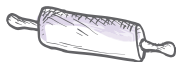
Ask your friends, family and work colleagues to get involved and set a date for your baking fundraiser. This can be in your local school, work place or community.



Let the baking commence and start selling your delicious treats!

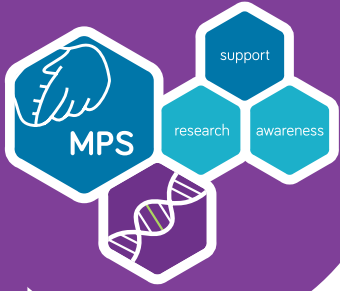


Share your pictures on social media so we can see your showstopper creations! #MPSBBBO

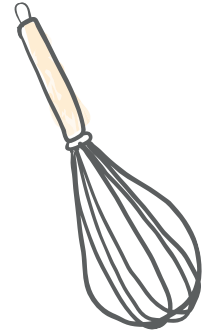
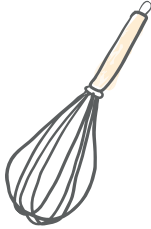


REGISTER AT [MPSSOCIETY.ORG.UK/BBBO](https://mpssociety.org.uk/bbbo)





THE BIG BLUE BAKE OFF



We are holding a
BIG BLUE BAKE OFF
for the MPS Society

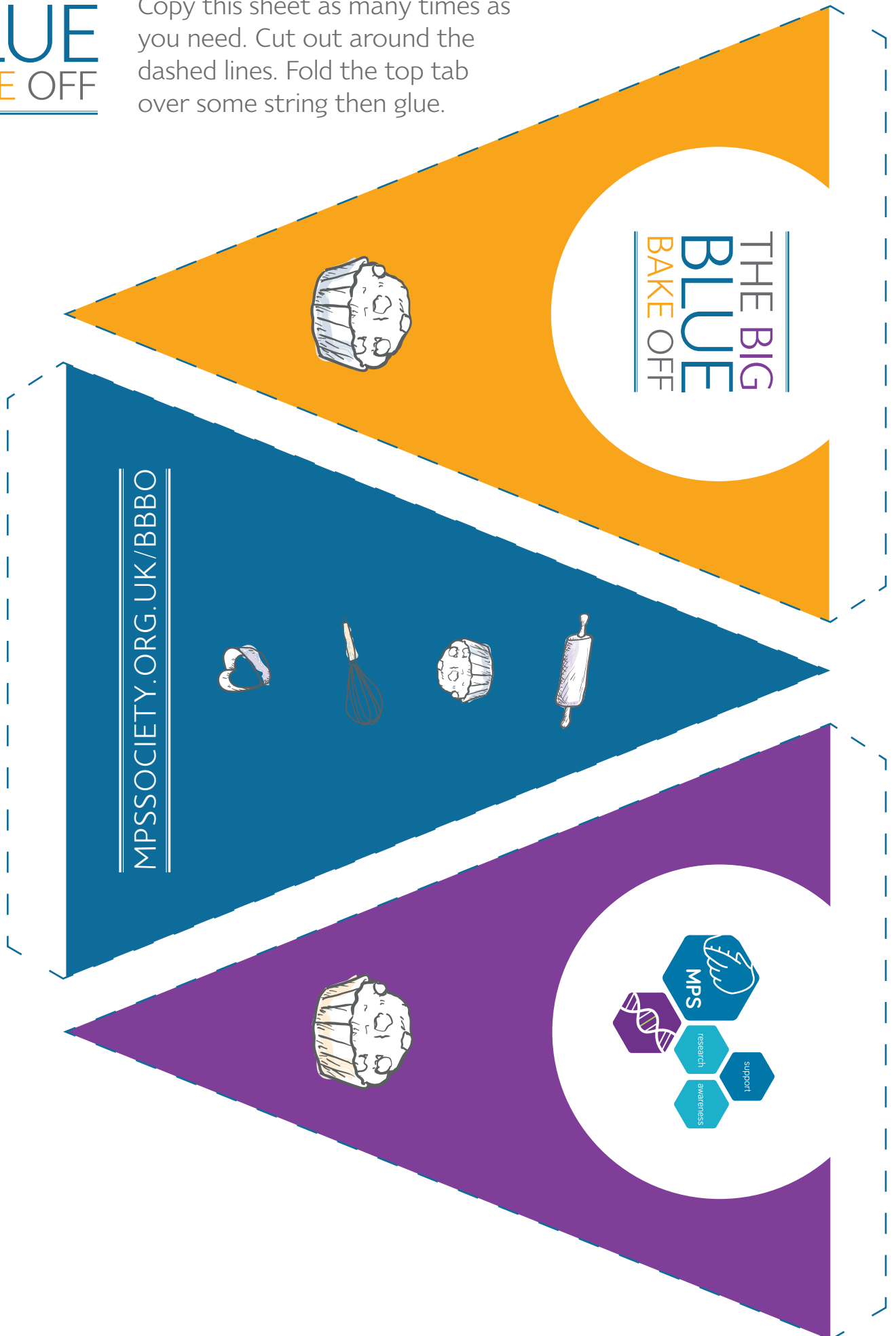
When:

Where:

THE BIG BLUE BAKE OFF

MAKE YOUR OWN BUNTING!

Copy this sheet as many times as you need. Cut out around the dashed lines. Fold the top tab over some string then glue.





THE BIG BLUE BAKE OFF



RECIPE

— LEMON DRIZZLE — CUPCAKES



RECIPE

— LEMON DRIZZLE —

CUPCAKES

INGREDIENTS

For the cakes

2 eggs, beaten
85g/3oz caster sugar
240ml/8fl oz milk
100ml/3½fl oz vegetable oil
300g/10oz plain flour
3 tsp baking powder
½ tsp salt
4 lemons, zest only

For the topping

50g/2oz icing sugar
1 lemon, juice only
sprigs lemon thyme, to garnish
(optional)

METHOD

Preheat the oven to 200C/180C Fan/Gas 6. Line a muffin tin with paper cases. Mix the egg, sugar, milk and oil in a large bowl. Sift in the flour, baking powder, salt and then add the lemon. Roughly mix.

Spoon the mixture into the pre-prepared muffin cases.

Bake for 30-35 minutes until well risen and golden. Cool on a wire rack.

Make the lemon drizzle topping by mixing together the sugar and lemon juice.

Spoon the lemon drizzle mixture over the cooled cupcakes. If desired, decorate the cupcakes with sprigs of lemon thyme.



THE BIG BLUE BAKE OFF



RECIPE

— CHOCOLATE CAKE —



RECIPE

— CHOCOLATE CAKE —

INGREDIENTS

For 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

For the 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.