

# Elevenuses

Every cup counts this March

## Fundraising Guide



# Our top tips!

## Getting started

- Personalise your Elevenses fundraising page – upload a photo, tell your story and set a date.
- You'll get your fab Elevenses pack soon which has everything to make your event awesome, but if you want more materials head to our order page – [Order Materials](#)

Seven cakes sold at £2 each could train two GPs on ovarian cancer and best practice for early diagnosis

“I would encourage anyone to do a coffee morning because no matter the amount raised it will make a difference to someone”  
– Jessica

## Spread the word

- Share your fundraiser and post about your Elevenses on social media – tag Target Ovarian Cancer and use our hashtag #Elevenses
- Send out invitations or put up posters.
- Use our Elevenses press release template to let local media know about your event!

## After your event

- Tell us how it went and send us your photos.
- Don't forget to thank your supporters.
- Ask your employer about match funding and you could double your donations!
- Pay in any cash collected – you can add to your fundraising page or send a Bank Transfer directly to us.

**Need any help?**  
Call our  
Fundraising Team  
on 020 7923 5474

# Our top tips!

## Boost your income!

- Whilst you have everyone together, why not include some other fundraising activities such as a raffle or a quiz?
- If you are holding your Elevenses at work, ask your employer if they offer Match Funding – they may be able to double your fundraising up to a certain amount.

It's really important to me to raise funds for Target Ovarian Cancer – they've supported me so much, I want to help them give the same support to others in my situation."

– Catherine

## Gift Aid

- Remind everyone who donates to your fundraising to tick the Gift Aid box if they are eligible – by doing so, Target Ovarian Cancer can claim an extra 25p for every £1 you donate (we claim for the basic rate of tax paid on the donation at no extra cost to you).

*giftaid it*

## Keeping your fundraising safe and legal

- As much as we want you to have fun fundraising, please ensure your activities are safe and legal.
- There's lots of useful information about this on the [FAQs](#) section of our website but if there is anything you are not sure about please get in touch



# Raspberry Cupcake recipe



## For the cupcakes:

180g butter, softened  
180g caster sugar  
180g plain flour  
1 heaped tsp baking powder  
3-4 tbsp milk  
2 eggs  
150g raspberries

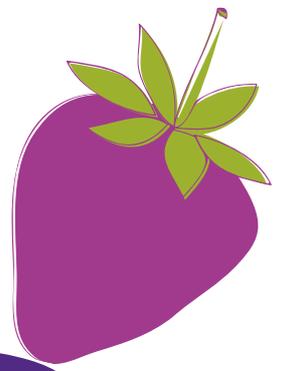
## For the icing:

125g butter, softened  
250g icing sugar  
1 tbsp milk  
1 drop red food colouring  
12 raspberries

## Method

1. Preheat the oven to 180C/350F/Gas 4. Line a muffin tin with paper cases. The mix makes enough for 12 cupcakes.
2. Place all of the cupcake ingredients, except the raspberries, into a food processor and mix until well combined. Add more milk, if necessary, to get the mixture to a soft drop consistency.
3. Put one spoonful of the mixture into the cases, then follow with two to three raspberries, and another spoonful of mixture.
4. Bake for 15-20 minutes, or until risen and golden brown. Remove from the oven and set aside to cool for 10 minutes.
5. Meanwhile, for the icing, beat the butter in a bowl until light and fluffy. Carefully stir in the icing sugar and continue to beat for five minutes. Beat in the milk and food colouring.
6. Decorate the cupcakes with the icing and top each cupcake with a raspberry or cake topper!

# Victoria Sponge recipe



## For the sponge:

225g butter, softened  
225g caster sugar  
225g self-raising flour  
2 tsp baking powder  
4 eggs

## To decorate:

Strawberry or raspberry jam  
whipped double cream  
fresh red berries

## Method

1. Preheat the oven to 180C/350F/Gas 4. Grease and line two 20cm/8in sandwich tins.
2. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and butter. Mix together until well combined but be careful not to overmix – the mixture should fall off a spoon easily.
3. Divide the mixture between the tins. Use a spatula to remove all the mixture from the bowl and gently smooth the surface of the sponges.
4. Bake for 20–25 minutes, or until the sponges are golden brown. They should be coming away from the edge of the tins, and feel springy to the touch.
5. Leave them in their tins for five minutes to cool, then carefully turn them out onto a cooling rack.
6. Place one sponge on a plate and spread on plenty of jam and whipped cream. Place the second sponge on top, then sprinkle with a little extra caster sugar and the fresh berries. Serves 12.



# Chocolate Biscuit Cake recipe

## Standard recipe:

100g unsalted butter  
150g golden syrup  
150g milk chocolate  
150g dark chocolate  
250g digestive biscuits  
150g raisins

Optional extras eg  
walnuts,  
cherries, marshmallows

**Gluten-free option:**  
use gluten free biscuits  
instead of digestives

**Vegan option:**  
use vegan margarine  
instead of butter,  
only use dark chocolate,  
use vegan digestives

## Method

1. Use clingfilm to line a 20cm/8in square-shaped tin. Leave some extra clingfilm hanging over the sides.
2. Crush the biscuits by hand or using the end of a rolling pin – put them in a bowl or plastic bag first so you don't make a mess! Don't make the pieces of biscuit too small, bigger pieces will give you the right texture.
3. Melt the butter/margarine, syrup and chocolate in a pan over a low heat. Stir to mix the ingredients together.
4. Take the bowl off the heat and stir in the biscuits, raisins and extras.
5. Spoon the mixture into the tin. Press down on the mixture using a potato masher to make the surface level.
6. Leave it to cool, then put the mixture in the fridge for one to two hours until it has completely set.
7. Pull on the clingfilm to turn the cake out of the tin. Serves 12.

**#Elevenes**

# I'm hosting an Elevenes this Ovarian Cancer Awareness Month!

**When:**

**Where:**

[targetovariancancer.org.uk](http://targetovariancancer.org.uk)



Print and cut out as many of these sheets as you need. Use ribbon or string and stick or staple down the tab to fix it in place. Hand up your bunting to decorate your event.

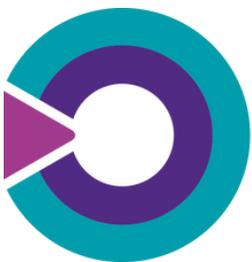


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**Target  
Ovarian  
Cancer**



**Thank you and  
good luck!**

