



**Every cup counts
this September**

Fundraising guide





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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 it to your fundraising page or donate via our website.

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 Elevenes 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

giftaid it

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).

Keeping your fundraising safe and legal

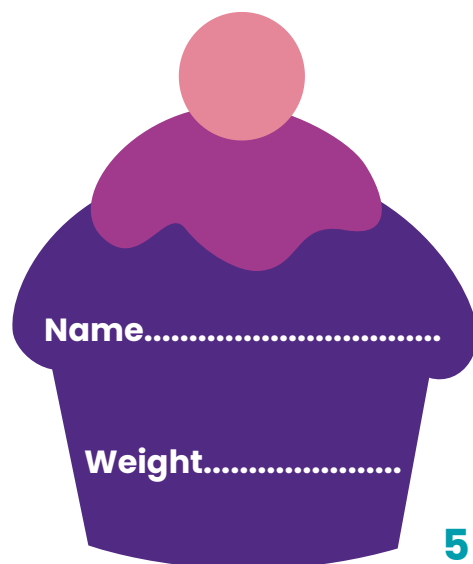
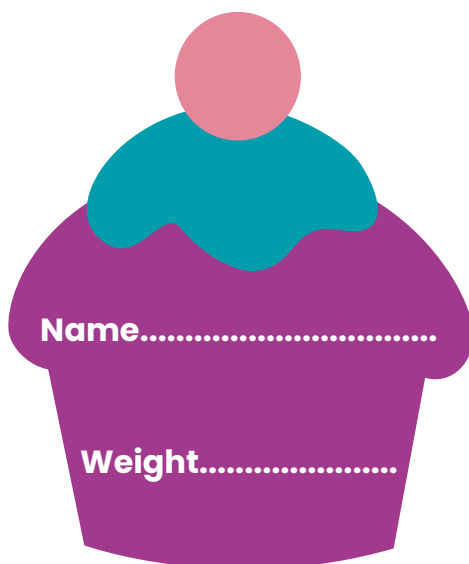
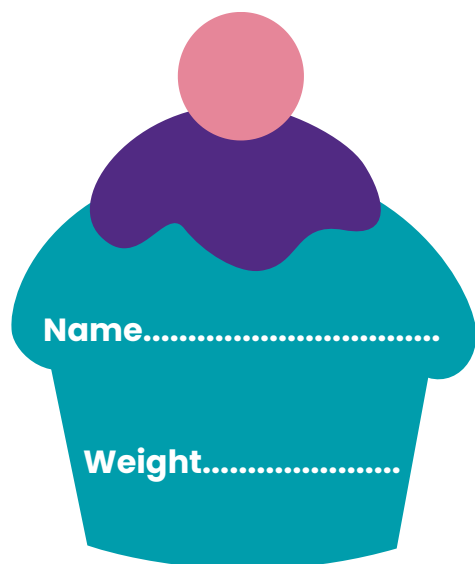
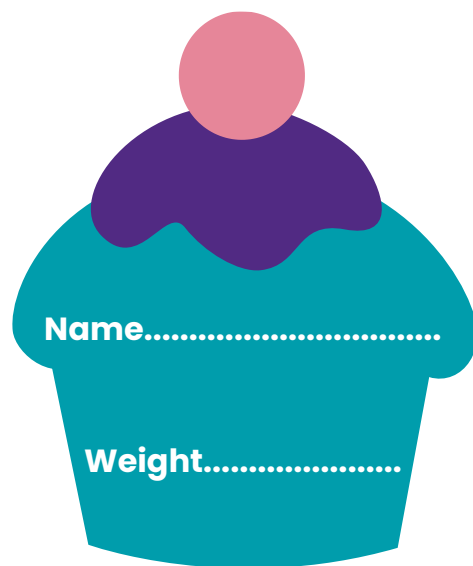
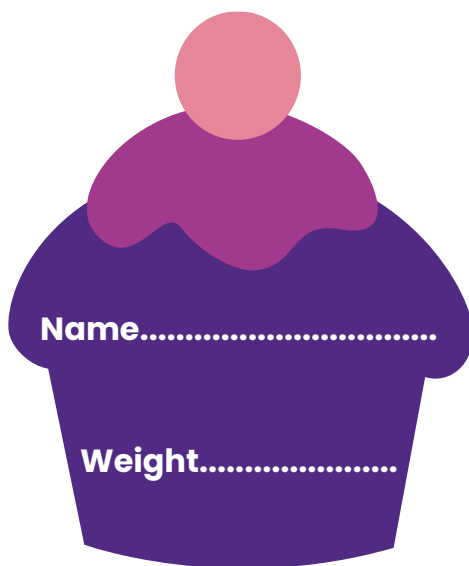
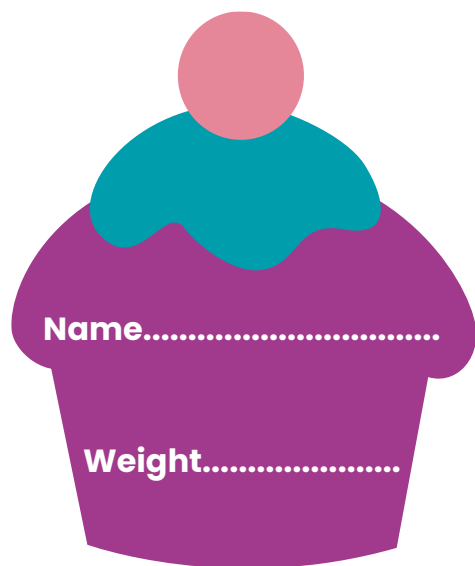
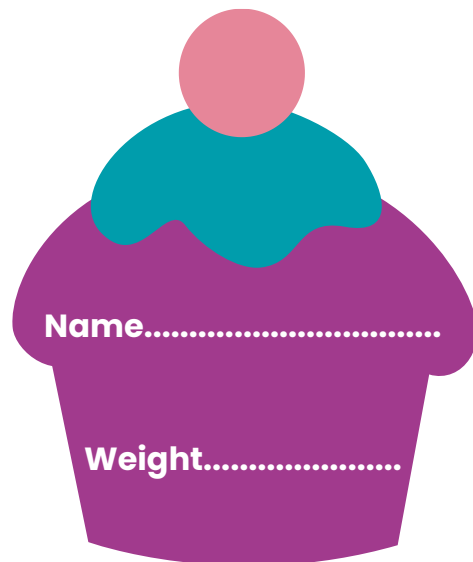
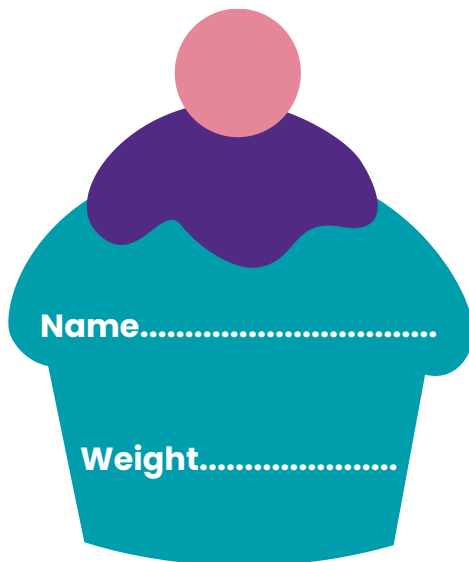
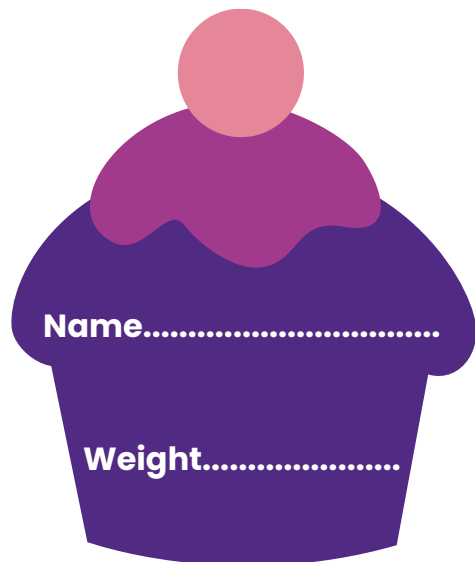
- As much as we want you to have fun fundraising, please ensure your activities are safe and legal.
- There’s lots of useful information about this on the [FAQs](#) section of our website but if there is anything you are not sure about please get in touch



Guess the weight of the cake

How to play

- 1 - Bake or buy a cake and make a secret note of it's weight
- 2 - Pop it on the doily overleaf and ask people to guess the weight for a donation (we suggest £2)
- 3 - The person who guesses the closest wins the cake!





Place your
cake here

Guess the weight of the cake

How to play

- 1 - Bake (or buy) a cake and make a secret note of it's weight
- 2 - Pop it on the doily above and ask people to guess the weight for a donation (we suggest £2)
- 3 - The person who guesses the closest wins the cake!



In aid of

**Target
Ovarian
Cancer**

Great British Bake Off sweepstake!

How to play

Add the contestant names for Bake Off 2026 to the grid below). Cut them out, fold them in half and place them in a bowl or envelope. Get everyone to pick a contestant, in exchange for a suggested donation of £5.

Use the second page to remember who has who. After the final, the winner can keep half the money, with the rest donated to Target Ovarian Cancer!



My contestant is...	My contestant is...	My contestant is...	My contestant is...
My contestant is...	My contestant is...	My contestant is...	My contestant is...
My contestant is...	My contestant is...	My contestant is...	My contestant is...
My contestant is...	My contestant is...	My contestant is...	My contestant is...



Great British Bake Off sweepstake

Your name	Your contestant's name

Getting a donation to us:

You can either pay onto your Elevenses pager or visit targetovariancancer.org.uk/donate. Please include details in the comments box to let us know how the money was raised.



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.

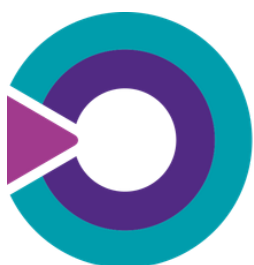


FOLD

FOLD



FOLD



**Target
Ovarian
Cancer**

I'm hosting an Elevenes this Gynaecological Cancer Awareness Month!

#Elevenes

When:

Where:

targetovariancancer.org.uk





Bake Tags

Use these bake tags to let everyone know what delicious treats are and also share any allergy info!



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

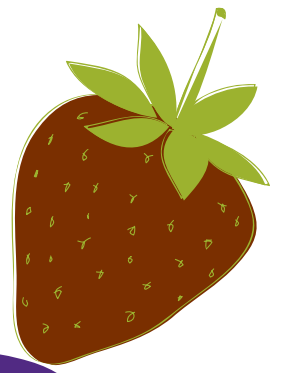
For the icing:

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:

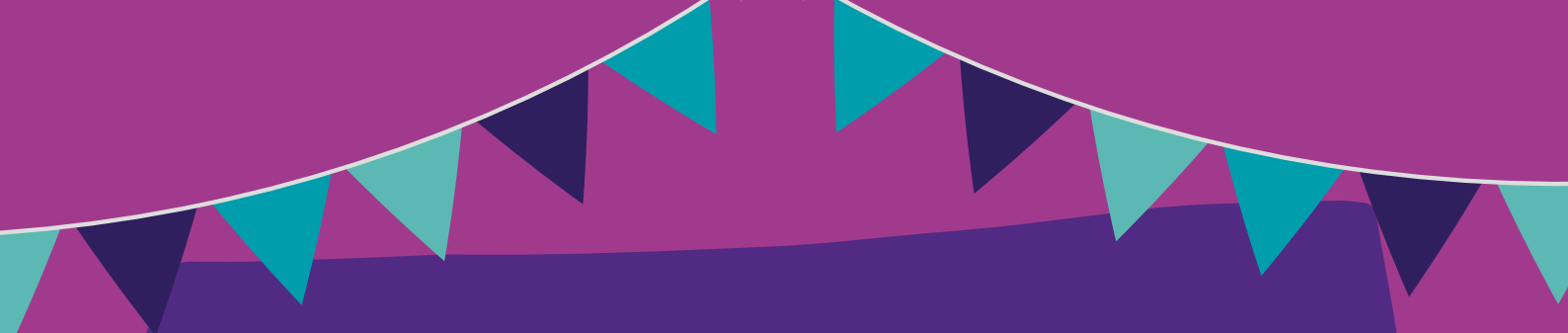
use gluten free biscuits
instead of digestives

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

A string of triangular bunting flags in teal and dark purple hangs across the top of the page.

Thank you and good luck!



Registered with
**FUNDRAISING
REGULATOR**



**Target
Ovarian
Cancer**

Registered charity numbers
1125038 (England and Wales)
and SC042920 (Scotland)