

BAKE-CAKE -DONATE

National Eczema
Week

10th - 17th
September 2022



eczema.org

NATIONAL
ECZEMA
SOCIETY



BAKE-CAKE -TEXT TO DONATE



**Text ECZEMA to 70085
to donate £10**

Texts cost the donation amount plus one standard network rate message, and you'll be opting into hearing from us. If you don't want to receive our communications please text ECZEMANOINFO.

For

National Eczema Week

When

**10th - 17th September
2022**

What

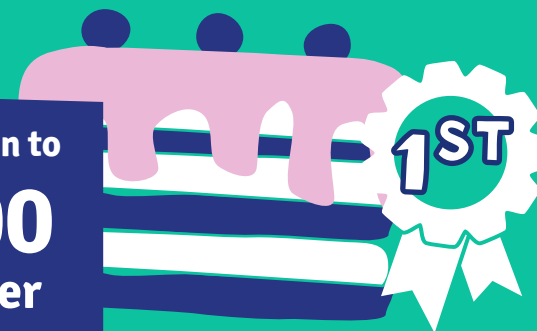
Bake-Cake-Donate

For National Eczema Week this September we're running a **Bake-Cake-Donate** fundraiser, to raise money for our vital work helping people affected by eczema.

There are lots of ways to get involved and show your support! Choose from entering our baking competition, holding a cake sale at work, hosting an event with your family, or donating £10 by texting **Eczema** to **70085**.

Enter our competition to

Win £100
Amazon voucher



Do your own baking!

In the office

Selling your bakes at work can be a great way to get together with your colleagues and share delicious treats. Spending social time with colleagues is great for motivation and morale, and there are surely very few colleagues who wouldn't get excited by sampling scrumptious treats.

In your home

Who can resist a piece of delicious cake or a classic scone? For the avid bakers, making tasty treats is a great way to spend time with the family and raise money for charity. A bake-off can be a fun activity among friends and family.

Enter our National Eczema Week competition to win a £100 voucher **BAKE-CAKE-DONATE**

Join us this September in celebrating National Eczema Week by entering our charity baking competition. Be as creative as you like and you'll also be helping to raise vital funds!

It's easy to enter the competition. Once you have baked your delicious cake or cookies, take a photo and send it to us, along with a brief story of why you have chosen to support National Eczema Society. Please email us at fundraising@eczema.org. We also ask that you make a donation of £10 by texting **Eczema** to **70085**.

The entries will be judged by our colleagues here at the Society and the supporter with the most inspiring entry will receive a £100 amazon voucher.

It's so easy to enter. All we ask is that you make a donation of £10 by texting **Eczema** to **70085**, send us your photo and brief story – thanks and good luck.

ENTRIES MUST BE RECEIVED BY: 12pm on the 30th September 2022.

Our charity is dedicated to making life better for people with eczema and their families.

We are a registered charity in England and Wales (Charity Commission no. 1009671), and a company limited by guarantee (no. 2685083).

RECIPE GUIDE

Scones

Ingredients

- 225g self-raising flour
- pinch of salt
- 55g butter
- 25g caster sugar
- 150ml of milk
- 1 free-range egg, beaten, to glaze (alternatively you can use milk)

Method

Pre heat the oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.

Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough. Turn on to a floured work surface and knead very lightly.

Pat out to a round 2cm thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes.



Vegan Cup Cakes

Ingredients

- 275g self-raising flour
- 1 tsp baking powder
- 225g caster sugar
- 200ml sunflower oil
- 200ml slightly sweetened soya milk
- 1 tsp vanilla extract

For the vegan vanilla frosting

- 400g icing sugar
- 150g dairy-free margarine
- 2 tsp vanilla extract

Method

Preheat the oven to 190C/170C Fan/Gas 5. Line a 12-hole muffin tin with paper cupcake cases.

Mix the flour, baking powder and sugar together in a large bowl. Make a well in the centre and add the sunflower oil, soya milk and vanilla. Use a large metal whisk to thoroughly combine all the ingredients. Spoon the batter into the cupcake cakes and bake for 18-20 minutes.

To make the frosting, sift the icing sugar into a large bowl and add the dairy-free spread and vanilla. Beat with a wooden spoon until smooth and creamy.



Victoria Sponge

Ingredients

- 225g butter or margarine, softened at room temperature
- 225g caster sugar
- 4 medium free-range eggs
- 2 tsp vanilla extract
- 225g self raising flour
- milk, to loosen
- 200ml double cream
- 250g mixed berries

Method

Preheat the oven to 180C/350F/Gas 4. Grease and line 2 x 18cm/7in cake tins with baking paper.

Cream the butter and the sugar together in a bowl until pale and fluffy. Beat in the eggs, a little at a time, and stir in the vanilla extract. Fold in the flour using a large metal spoon. Divide the mixture between the cake tins and gently spread out with a spatula. Bake for 20-25 minutes.

Whip the cream with a whisk or electric handheld mixer until it forms soft peaks when the whisk is removed. Sandwich the cakes together the whipped cream and berries. Dust with icing sugar.





NATIONAL
ECZEMA SOCIETY

We are a registered charity in England and Wales (Charity Commission no. 1009671), and a company limited by guarantee (no. 2685083).