



# Care for a Cuppa

Find out more: [wsbhospices.co.uk/cuppa](http://wsbhospices.co.uk/cuppa)

## How to hold your own Care for a Cuppa

- Choose a **location** - at home, in the garden or anywhere you have permission to do so
- Spread the **word** - invite others to your event.
- Get others **involved** - ask friends and family to help bake or set up on the day
- Set up** the room - Use the bunting and cake topper templates to decorate on the day
- Send in your money** - Drop your money off at the Hospice or send in your cheque
- Thank your guests** - and let them know how much was raised



# Sophie's Vanilla Cupcakes

## For the Cupcakes

1 egg  
120g caster sugar  
175ml milk  
120ml vegetable oil  
230g self raising flour  
3tsp baking powder  
1 tsp salt  
1 tsp vanilla extract

In a large bowl beat the egg and mix in the milk and vegetable oil. Add the sugar and whisk until all of the sugar has dissolved. Sift in the dry ingredients: flour, baking powder, salt - and mix together until smooth. **Top tip:** for lighter cupcakes leave the batter to stand in the bowl for 5 minutes until it forms air Bubbles. Fill each cupcake case with batter until it is 2/3 full and bake in the middle of the oven for about 20 minutes on gas mark 5 or 150 degrees Celsius in a fan oven. Once cooked place onto a cooling rack until completely cool – then it's time to decorate.

## For the icing

250g unsalted butter  
500g icing sugar  
Few drops of vanilla extract (or desired flavoring drops)  
2tbs spoons of milk  
Optional gel food coloring (a few drops for desired color)

Soften the butter using a whisk and slowly add the icing sugar, whisk until fluffy gradually adding the milk and vanilla extract. Whisk all ingredients together until there are no lumps left. (If you are adding coloring mix this in at this point).

Drop the nozzle into a piping bag. For cupcakes and rosettes a large star nozzle works well. Fill the bag no more than two thirds full with icing, twist and hold the end with one hand (usually your writing hand) and rest the tip of the bag in your other hand. Squeeze the icing at the top (not the middle!) of the bag to eliminate air bubbles. Do a little test squirt before starting on your cupcake. Hold the bag vertically and pipe a ring of icing around the edge of the cupcake. Pipe a small spiral overlapping the ring, stop pressure when the bag is in the centre of the swirl, then push the bag down and draw up sharply to finish.

And enjoy!



# Coffee Morning

**Where:**

-----

**Date:**

**Time:**

-----

**Contact:**

-----



Print off and make your own bunting to decorate on the day

Fold line



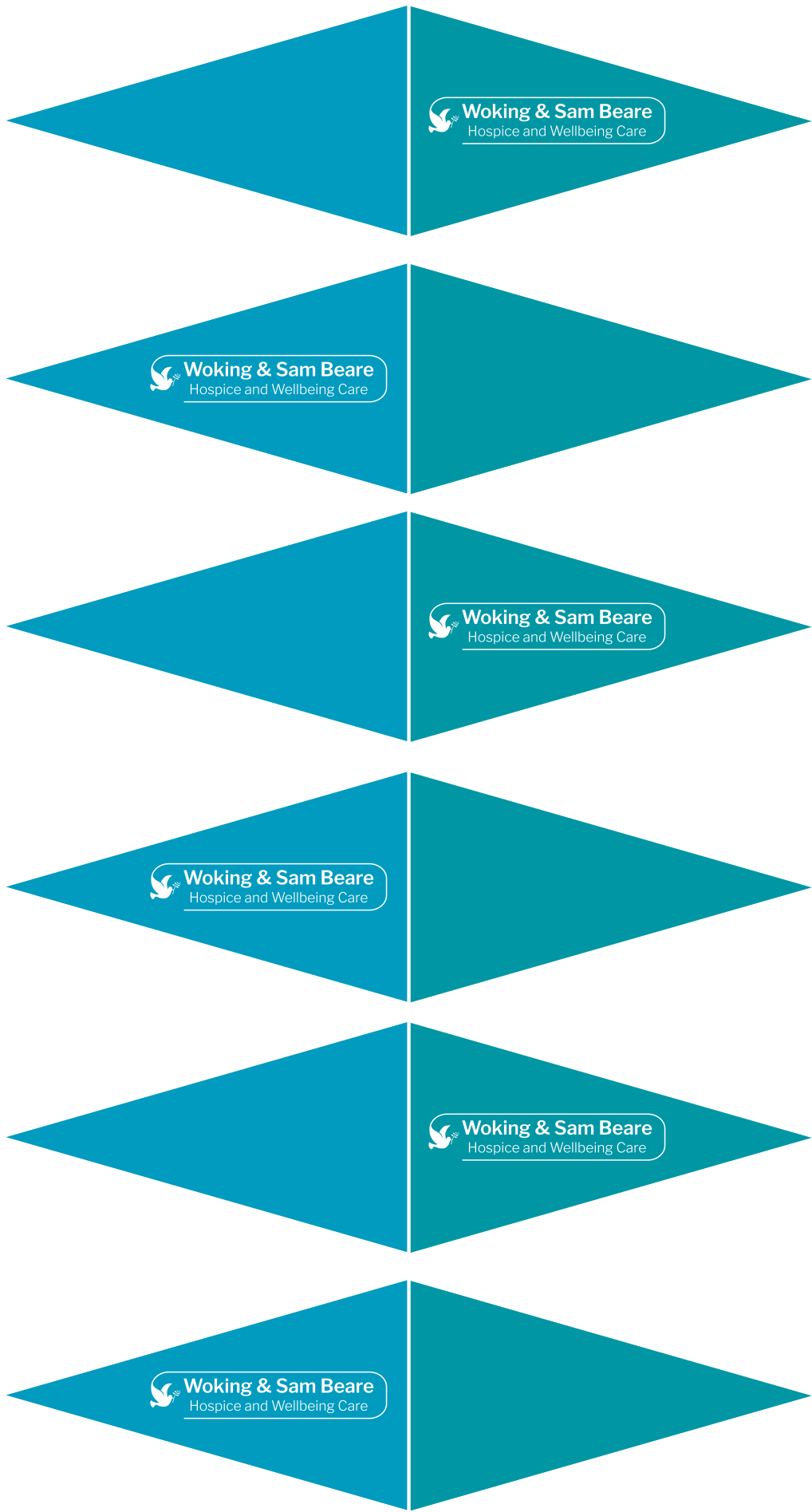
Fold line

Fold line



Find out more: [wsbhospices.co.uk/cuppa](http://wsbhospices.co.uk/cuppa)





Print off and  
make your own  
cake toppers.