Ready,
Set,
BAKE!

Children's pack

What is Bake with Compassion?

Help us raise money for Compassion

Baking is a great way to raise funds and awareness for Compassion in World Farming. We need your help to prevent farm animals from suffering by baking tasty treats and spreading the word about our work. So put your apron on and make a difference to the lives of millions of farm animals!

Who are we?

Compassion in World Farming is the leading farm animal welfare organisation. We believe that all animals should be able to lead natural, happy lives in the great outdoors. That's why we campaign for better laws to stop farm animals from suffering.

End the Cage Age

Everyone, including children like you, has the right to know what they are eating and how the animal lived. Unfortunately many of the world's farm animals are kept in cages, which means they are unable to have happy and fulfilling lives.

END THE
CAGE AGE

How do farm animals suffer?

Most people believe that farm animals are always kept outside, but often that's not the case. Compassion is fighting for farm animals to live with natural light, a longer life span and space to do what they like most.

Why not get your friends involved in the month of
September for **Bake with Compassion?**
It's great fun !

How can you involve your friends?

Cake raffle - if you're a keen baker, then why not set up a cake raffle. Label each cake with a number and ask participants to pay a fee for a raffle ticket. If their ticket is picked from a hat, they win the matching cake.

Run a cake auction - ask your head teacher to hold an assembly auction, bring your favourite cakes and auction them off.

Host a baking quiz - charge a fee to take part in a pop quiz; the winning team wins a dozen of your baked cupcakes.

Cake sale – in the canteen at lunch and break times or in the playground after school.

Themed party - hold a themed party (your favourite TV show, fairies, superheroes…) and ask your friends to each bring along a baked treat that you can swap and eat.

Baking and icing class - hold a decoration station at Brownies, Scouts, sports clubs or other hobby clubs!

Sponsored sleepover - everyone pays to sleepover and bring a compassionate cake of their choice.

Guess the weight of the cake - ask friends and family to guess the weight of your cake, and the closest guess wins the cake!

Don't limit yourself to just cakes. Homemade lemonade and arts and crafts can also be included, or whatever else you can come up with!

Bake cakes and save animals!

Delicious Bakes

Piggy Cupcakes

Vanilla-flavoured pig cupcakes

Makes: 20
Prep: 1 hour
Cooking: 35-45 mins

Ingredients

For the cakes:
110g/4oz caster sugar
110g/4oz butter or margarine (softened at room temperature)
2 free-range eggs, lightly beaten
1 tsp vanilla extract
110g/4oz self-raising flour
1-2 tbsp organic milk

For the buttercream icing:
140g/5oz butter, softened
280g/10oz icing sugar
1-2 tbsp milk
a few drops food colouring
1 black icing pen

Method

1. Preheat the oven to 180C/350F/gas 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half-full.
4. Bake for 10-15 minutes, or until golden-brown on top and a skewer inserted into one cake comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, beat the butter in a large bowl until soft. Add half the icing sugar and beat until smooth.
6. Then add the remaining icing sugar with one tablespoon of the milk, adding more milk if necessary, until the mixture is smooth and creamy.
7. Add the food colouring and mix until well combined.
8. Cover the cupcakes in pink icing with a spoon or piping bag, then add marshmallows to give your piggy a face and tail. Use the black icing to pipe on eyes and the pig snout!

Delicious Bakes

Vegan Gingerbread People

A vegan favourite: gingerbread people with vegan icing

Makes: 10
Prep: 30 min
Cooking: 12 mins

Ingredients

Gingerbread people
250g of margarine or vegan spread
520g of plain flour
200g dark muscovado sugar
7tbsp golden syrup
2tsp bicarbonate of soda
4tsp ground ginger

Icing
2 cups of icing sugar
1tbsp light corn syrup
2tbsp of soya milk
1tbsp vegetable shorting

Method

Gingerbread people

1. Heat oven to 200C/fan 180C/gas 6.
2. Melt the spread, sugar and syrup in a pan.
3. Mix the flour, bicarbonate of soda and ground ginger into a large bowl.
4. Stir in the spread mixture to make a stiff dough (If it won't quite come together, add a tiny splash of water).
5. Using gingerbread cutters shape into little men and place on a sheet of baking paper
6. Cook for 12 minutes or until golden brown.

Icing

1. Mix all ingredients with a whisk.
2. Add more icing sugar or soy milk if necessary.
3. Decorate the gingerbread people!

Try using other cutters to make gingerbread animals!

Compassionate Games

Wordsearch

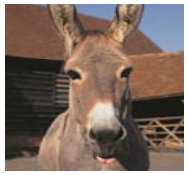
B	A	K	E	W	R	H	S	B	D
K	G	C	H	I	C	K	E	N	L
G	V	E	L	A	S	E	K	A	C
G	N	I	C	I	Z	K	O	O	S
L	K	A	W	A	T	F	M	L	U
A	P	N	M	E	G	P	R	I	E
B	B	A	D	J	A	D	Q	Y	G
E	E	Y	S	S	O	C	T	L	G
L	Y	B	S	L	E	F	B	B	S
L	R	I	T	I	G	C	G	W	U
I	O	F	F	A	R	M	I	N	G
N	T	H	A	G	S	V	F	K	L
G	C	R	C	V	P	E	J	U	A
F	A	K	T	X	C	P	A	W	S
G	F	R	P	C	A	M	U	S	C
B	S	E	P	T	E	M	B	E	R

Match the words in the wordsearch

Bake
Compassion
Farming
RSPCA
Cakesale
Eggs
Icing
September
Chicken
Factory
Labelling

Farm Animal Scramble

Unscramble the words and link to the correct animal



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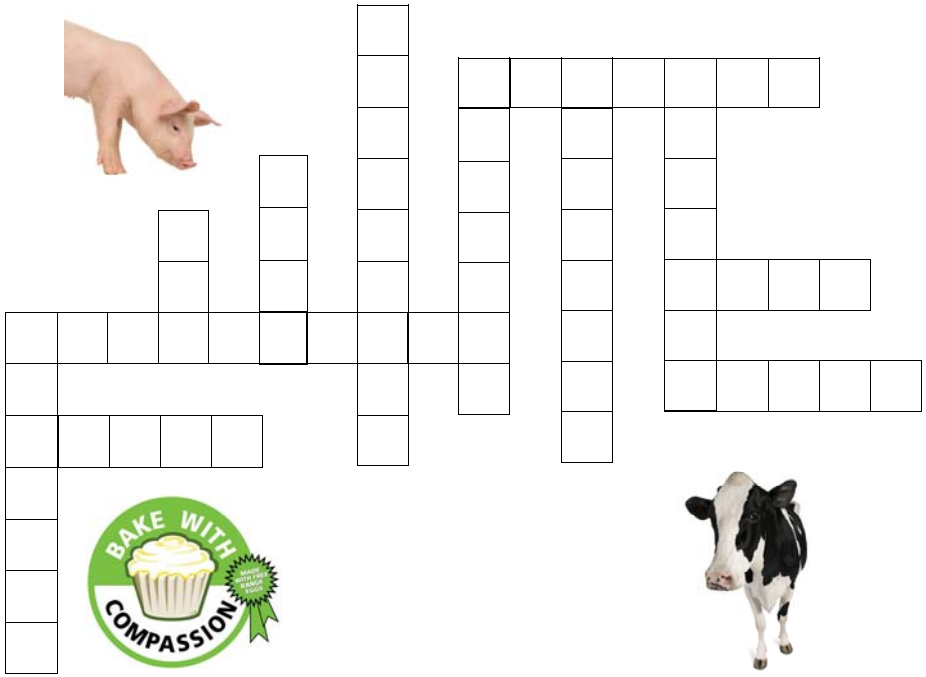
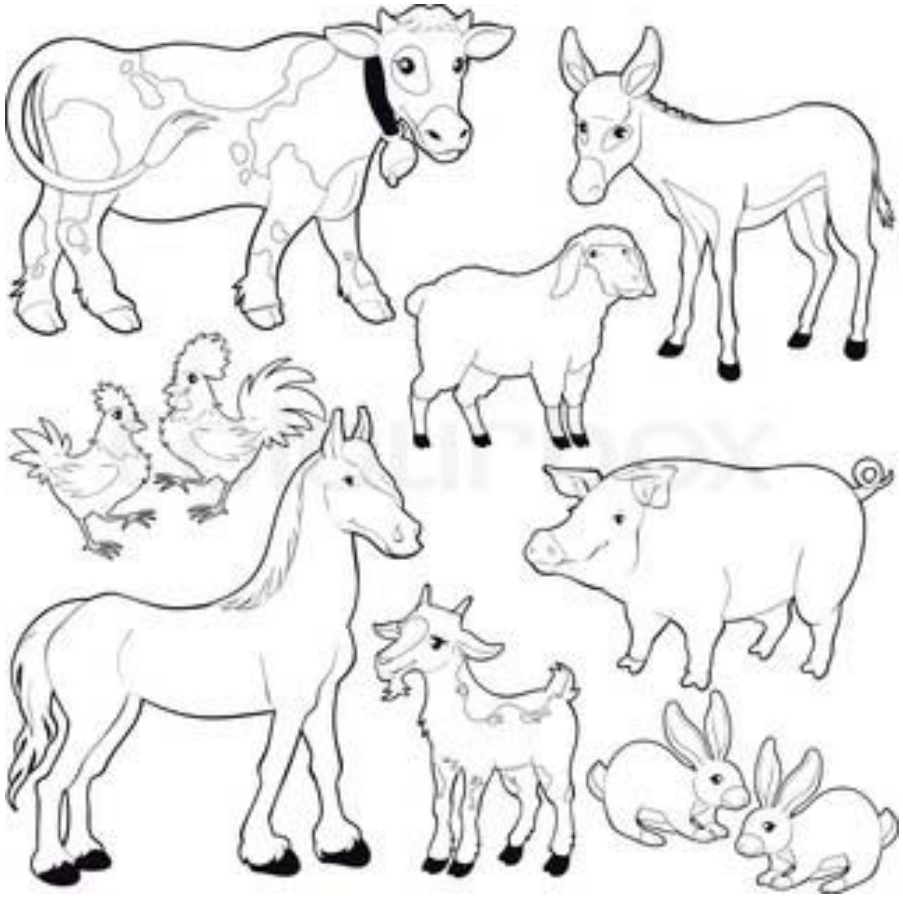
Compassion Crossword



Fill in the correct answers, one letter per square, both across and down from the given words.

Bake	Cakesale	Chicken
Compassion	Eggs	Factory
Farming	Icing	Labelling
RSPCA	October	WAP

Colour Your Own Farm Animal



Get inspired!

Don’t forget to share your pictures with us...

How We Support You

Whatever size your event is, we want to help you make it a huge success.

What can we do to help?

- Help promote your event through newspapers in your area.
- Provide information about Compassion's work and the welfare issues for all farm animals.
- Provide all the Compassion materials you'll need for your event (fill out the enclosed order form for any materials you need).
- We hope that this booklet has helped give you some ideas on how to get started. If you need any support or advice, Compassion's dedicated Supporter Engagement Team is just a phone call or email away.

How to Donate After Your Event

- **Phew!** Your baking bonanza is over and now all you have to do is bank your funds and donate it to Compassion.

Online using your credit or debit card at **ciwf.org/bake**
Cheque (made payable to 'Compassion in World Farming'
Just Giving (contact us pre-event to set this up)
By phone on 01483 521 953

Please contact Joy, Kristy, Lucianna or Erin in the Supporter Engagement Team if you have any questions:

TEL: **01483 521 953 (9am-5pm, Monday -Friday)**
EMAIL: **supporters@ciwf.org**
WRITE: **River Court, Mill Lane, Godalming, Surrey, GU7 1EZ**
VISIT: **ciwf.org/bake**

Important DOs and DON'Ts!

Baking is lots of fun, but with heat and sharp objects around, you will need to think about safety information to help you bake and fundraise safely. It's important to read this with your parents!

For you:

- **DO** it safely.
- **DO** wash your hands before you start baking.
- **DO** use oven mitts when handling hot pans, baking sheets or dishes.
- Have fun, but **DO** be sensible and be safe in everything you do.
- **DO** make sure you are supervised and **DON'T** collect money from strangers.
- **DO** make sure your venue is safe.
- **DO** think about security if you're carrying money around. **DO** pay any cash into the bank straightaway. **DON'T** send cash through the post.
- **DO** ask permission from your parents before cooking!

For parents:

- If the event involved is a raffle, **DO** check the rules with your local authority or the Gambling Commission first.
- If the event or activity is on private property, **DO** remember to ask permission from the owner.

To return any additional materials that you order free of charge, please call Parcel Force on 0844 800 44 66 and quote Compassion's account number: H563790. They will collect the box at a place and date convenient to you.

NB: unfortunately, Compassion in World Farming cannot be responsible for the health and safety of you or anyone else attending your event. We cannot accept liability for any loss, damage or injury suffered by you or anyone else as a result of taking part.

COMPASSION in world farming
ciwf.org

Thank you for spreading the word that farm animals deserve better!

Compassion in World Farming
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Registered Charity Number: 1095050)

FRSB FundRaising Standards Board