

Lionel's chocolate cornflake cakes

Ingredients

- 50g butter
- 100g milk or dark chocolate, broken into chunks
- 3 tbsp golden syrup
- 100g cornflakes

Method

STEP 1

Children: Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.

STEP 2

Grown-ups: Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.

STEP 3

Children: Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Grown-ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.



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Lionel's iced cupcakes

Ingredients

- 100g caster sugar
- 100g very soft butter
- 100g self-raising flour
- 2 eggs
- 1 tsp vanilla extract

Method

STEP 1

Ask a grown-up helper to turn the oven on to 180C/160C fan/gas 4. Put a paper case in hole of a 12-hole bun tin.

STEP 2

Put the sugar and butter (it must be soft or you won't be able to mix it properly) in a bowl and mix it together. Sift in the flour.

STEP 3

Break the eggs into a separate bowl (spoon out any bits of shell that fall in) and add them to the bowl with the vanilla. Mix everything together.

For the icing

- 200g very soft butter
- 200g icing sugar
- food colouring, sprinkles, marshmallows

STEP 4

Divide between the cases using a spoon, scraping it off with a knife. Ask a grown-up helper to put the tray in the oven for 20 minutes.

STEP 5

Mix the butter and icing sugar to make a creamy icing. Add colouring, if you like. Push an icing nozzle into an icing bag, then scoop in the icing.

STEP 6

Let the cakes cool completely in the tray. Pipe icing onto each cake and decorate with marshmallows or sprinkles, or whatever you like.



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Lionel's Bake sale checklist

Decide on a date, location and gain permission

Print the poster in this pack, fill in the details and put it up for everyone to see

Decide what cakes/cookies you are going to make – don't forget to look at Lionel's recipe ideas

Contact the Fundraising team at LOROS and let them know about your event

Think about the set up – how will you display your delicious treats?

It's time to get baking and decorate your delicious treats.

We can't wait to hear all about your event! Remember to take lots of photos and send them to us. You can tag us on social media @LOROSHospice

Good luck!



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Bake sale fundraiser

When: _____

Where: _____

Additional Information



Lionel's cake toppers



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