

Make-A-Wish®

INTERNATIONAL



DO YOU
HAVE WHAT
IT BAKES?

Bake  Down

BAKE-DOWN

Life has once again, changed very quickly for all of us. At Make-A-Wish, we believe in the power of hope and the idea that we live in a world that can keep wishing, no matter the circumstances.

You can share this message of hope by joining the Bake-Down!

This is an opportunity to show off the baking skills you've honed over lockdown, and share your baking on social media to encourage your family, friends and colleagues to join in too.

In this guide, we've included some recipe ideas and activities for you and your loved ones to take part in the Bake-Down. We hope you enjoy bringing some fun into your bubble, and can't wait to see your creations - sweet or savoury!

Don't forget to use the following hashtags so we can see your delicious baking!

#Bake-A-Wish #BakeDown
#BakeAWishMagic

If you would like to know more about Make-A-Wish International, or our recent wishes, please visit www.worldwish.org

The Team,
Make-A-Wish International





EASY CUPCAKES

Makes 12 cupcakes. Get creative! - you can easily change the way your cupcakes look by colouring the icing, using sprinkles, or adding chocolates and lollies.

INGREDIENTS

For the cupcakes:

110g unsalted butter (softened)

110g sugar

2 large eggs

½ tsp vanilla extract

110g self-raising flour

A pinch of salt

For the buttercream icing:

250g icing sugar

80g unsalted butter (softened)

25ml milk

A few drops of vanilla extract

DIRECTIONS

1

Heat the oven to 180C and place paper baking cases in a cupcake tray.

2

In a bowl, whisk together the softened butter and sugar until light and fluffy, then whisk in the two eggs, one at a time. Add 1/2 tsp of vanilla extract.

3

Sift in the self-raising flour and a pinch of salt then whisk until all the ingredients are just combined.

4

Spoon the mixture into the cases, and fill to about 2/3 full. Bake in the oven for about 15 minutes, until golden brown and they spring back when touched lightly, or a skewer inserted into the cakes comes out clean. Leave to cool completely on a wire rack.

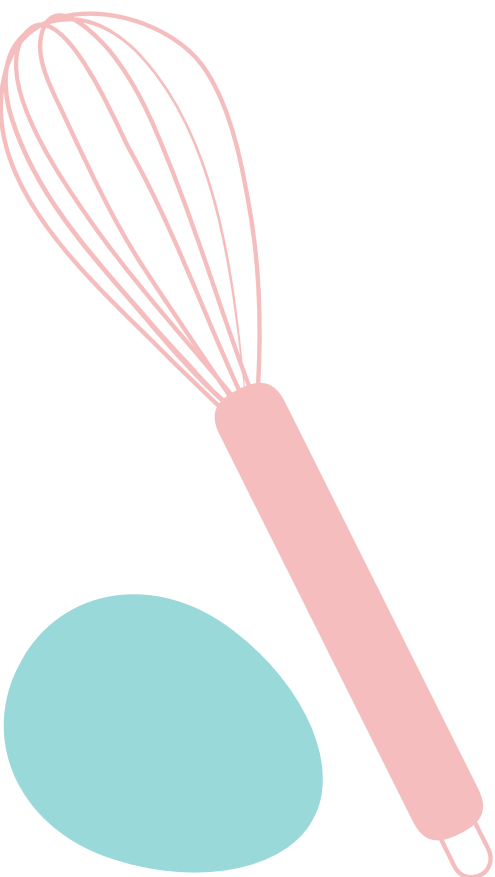
5

To make the buttercream icing, it is easier to use an electric whisk or mixer. Whisk the butter until fluffy and pale yellow, then add the icing sugar, a bit at a time, and continue to whisk.

6

Add the vanilla extract, then the milk to the mixture. a little at a time. Once the mixture is combined, keep whisking until light and fluffy. Add any food colouring to your icing if you wish!

You can either spoon the icing onto your cakes or pipe it on with a piping bag. Add sprinkles, lollies, or chocolates to your cupcakes to decorate.



COLOUR ME IN!



RICE BUBBLES SLICE

A fun one for the kids! A delicious treat that's so easy to make - and the best part is... you only need a few ingredients.

INGREDIENTS

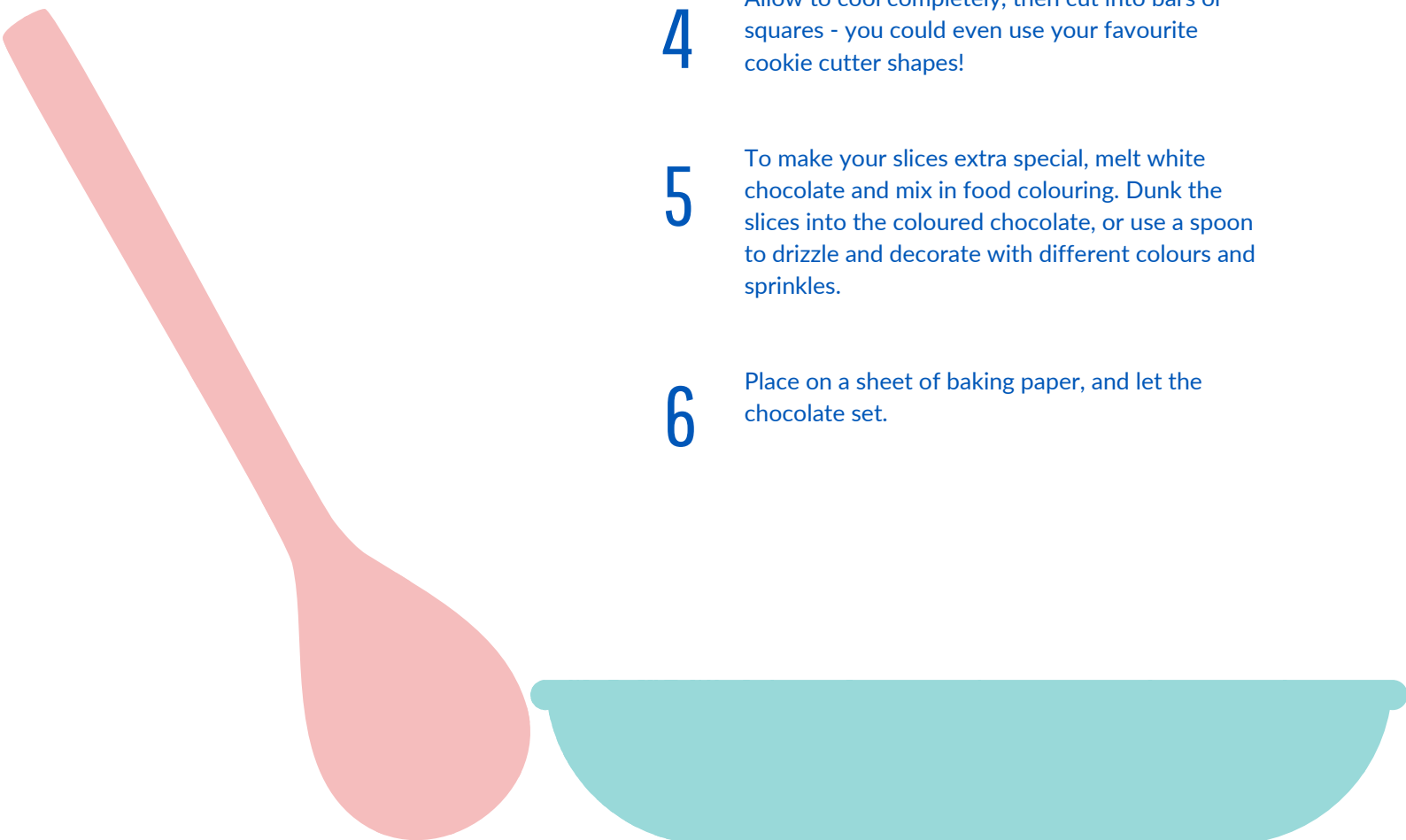
100g butter
100g sugar
1 1/2 Tbsp golden syrup
4 cups of rice bubbles
200g white chocolate (optional)
food colouring (optional)
Sprinkles (optional)

Bake-Down tip:

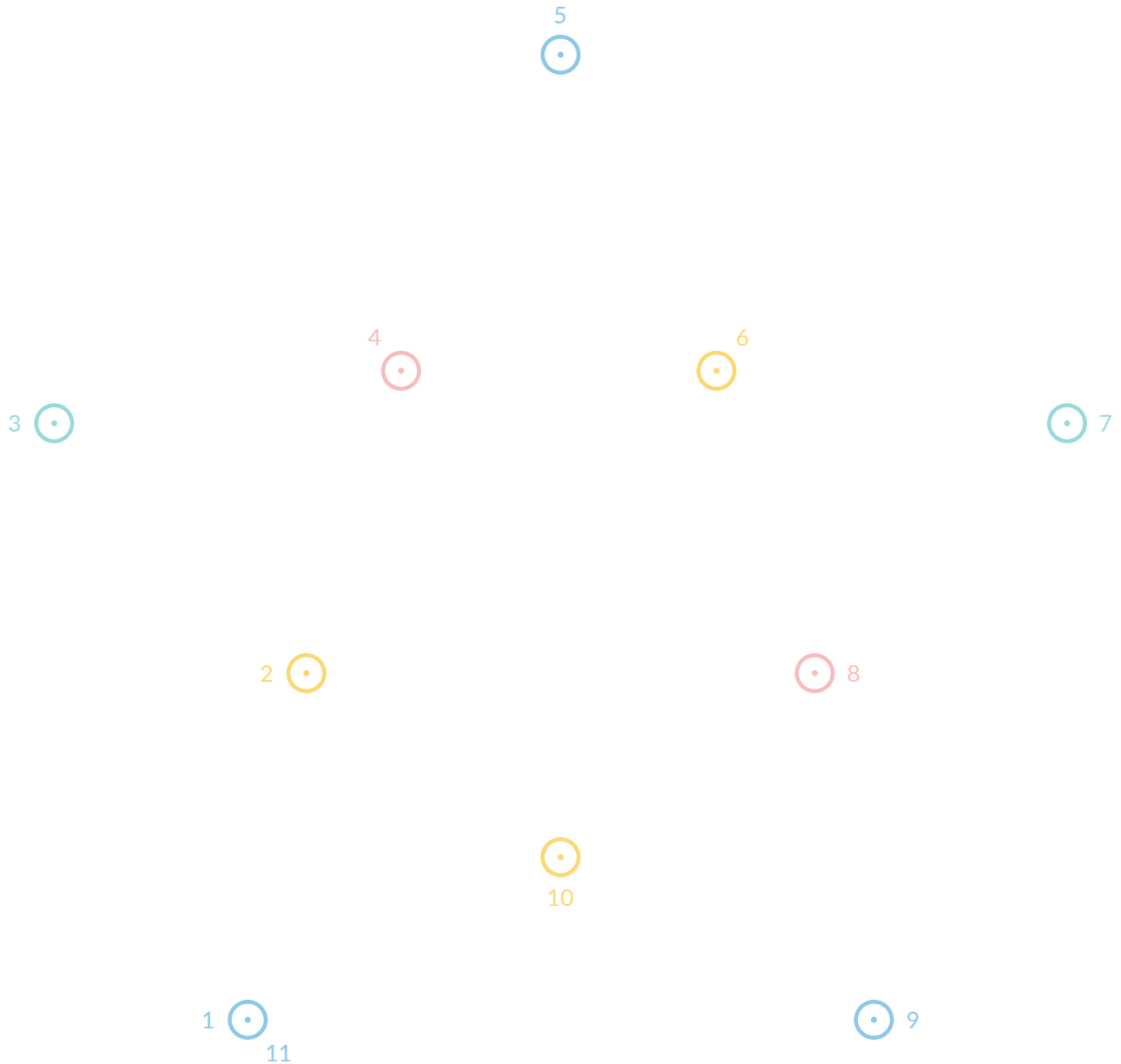
If your local supermarket is out of golden syrup, use honey instead!

DIRECTIONS

- 1 Grease and line a baking tin or tray with baking paper.
- 2 Melt the butter, white sugar, and golden syrup in a saucepan. When melted, let it boil gently until it thickens (approximately 3 minutes).
- 3 Remove from heat, add the rice bubbles and mix well. Pour and spread the mixture into the lined tray or tin, and press down to cover the bottom evenly.
- 4 Allow to cool completely, then cut into bars or squares - you could even use your favourite cookie cutter shapes!
- 5 To make your slices extra special, melt white chocolate and mix in food colouring. Dunk the slices into the coloured chocolate, or use a spoon to drizzle and decorate with different colours and sprinkles.
- 6 Place on a sheet of baking paper, and let the chocolate set.



CONNECT THE BUBBLES!



ENJOY!

Knead to get in touch?

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Raise some dough

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