



# Cake and Tea for RSVP



RSVP  
rape & sexual violence project

# CAKE AND TEA FOR RSVP

There is no better way to take time out than with a cup of tea and cake. By enjoying Cake and Tea for RSVP, you can have fun socialising with friends, family or colleagues to raise vital funds and awareness for adult and childhood survivors of rape and sexual violence. Your support means the world so please take part, have fun and raise awareness for our cause!

Use our free Fundraising pack to create the perfect cakes, tea and decorations for your event.

## When?

There is always time for tea and cake! Hold your event on a date that suit you.

## Where?

At home, your place of work, your business, school, nursery or social group. The choice is yours!

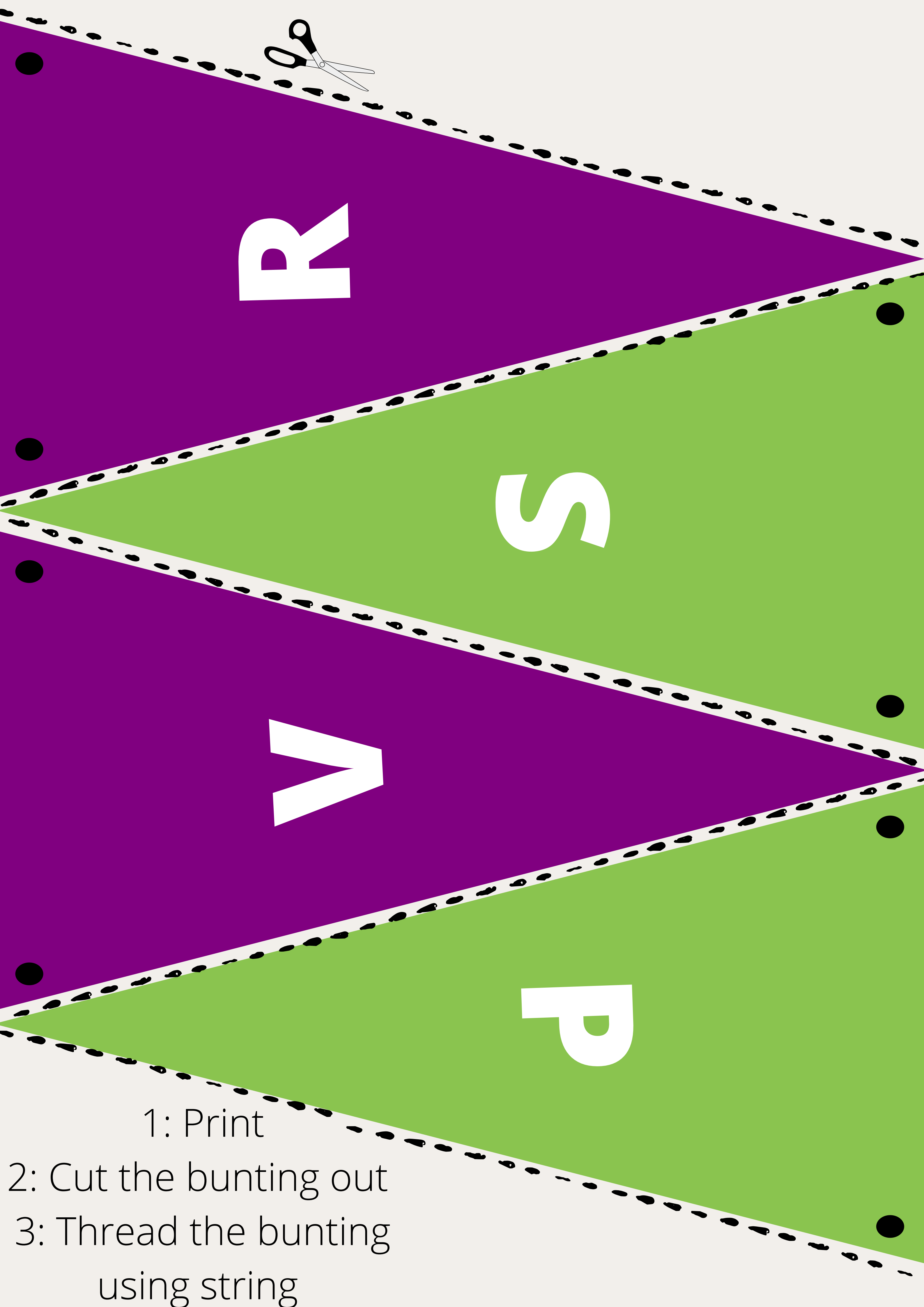
## Who?

Anyone can take part!

## How?

It's easy! Invite your friends, family and colleagues to your cake sale, coffee morning or afternoon tea, then have a fantastic time whilst raising vital funds to support survivors of rape and sexual violence.





1: Print

2: Cut the bunting out

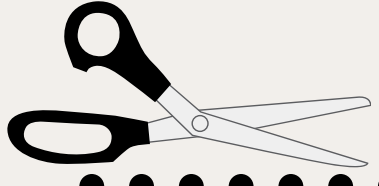
3: Thread the bunting  
using string

# CAKE TOPPERS

1: Print

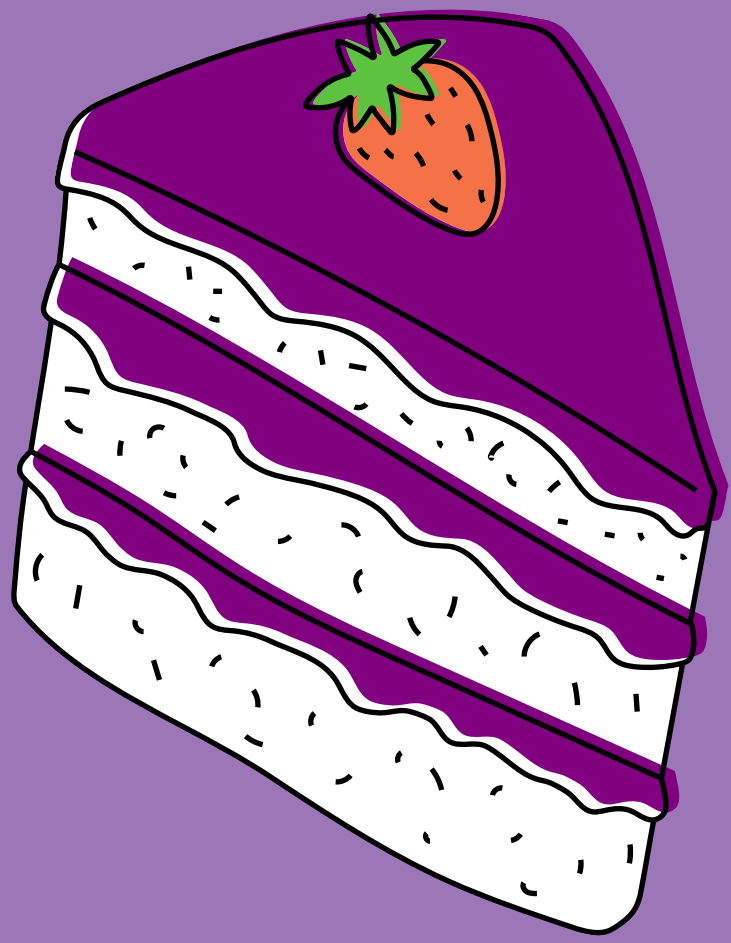
2: Cut out the cake toppers

3: Stick the cake toppers to cocktail sticks to make flags and a banner to top your cakes



**#ibelieveyou**





Please Join  
us for...

Cake and Tea for  
RSVP!

Enjoy delicious cakes,  
tea and great  
company, while  
supporting survivors  
of rape and sexual  
violence



Date:  
Time:  
Place:





*You are Invited  
to join us for cake  
and tea for RSVP  
on at*

*Enjoy delicious cakes,  
tea and good company  
to support survivors  
of rape and sexual  
violence.  
RSVP:*





# Sponge Cake



## Ingredients

- 225g softened butter
- 225g caster sugar
- 4 large eggs
- 1 tsp vanilla extract
- 225g self-raising flour
- splash of milk
- Optional fillings, (jam, lemon curd, butter icing or cream)
- icing sugar for dusting

## Method

Heat oven to 180C/160C fan/gas 4, butter and line the base of two cake tins with baking parchment.

Using an electric whisk beat the butter and sugar together until pale and fluffy.

Crack the eggs in one at a time and whisk well.

Add the vanilla, flour, milk and a pinch of salt.

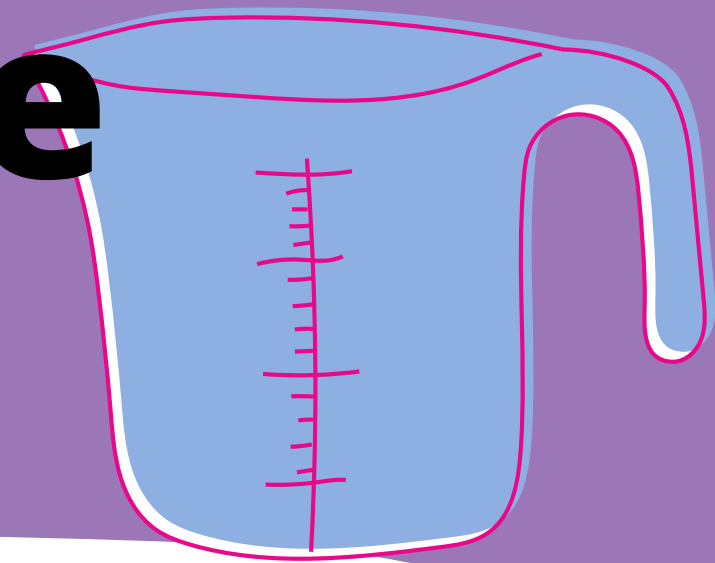
Whisk until just combined then divide the mixture between the two tins.

Bake in the centre of the oven for 25-30 mins until a skewer inserted into the middle of each cake comes out clean.

After 10 mins remove the cakes from their tins and leave to cool completely on a wire rack. Add the filling and then dust the top with icing sugar. Enjoy!



# **Goosey Chocolate Brownies**



## **Ingredients**

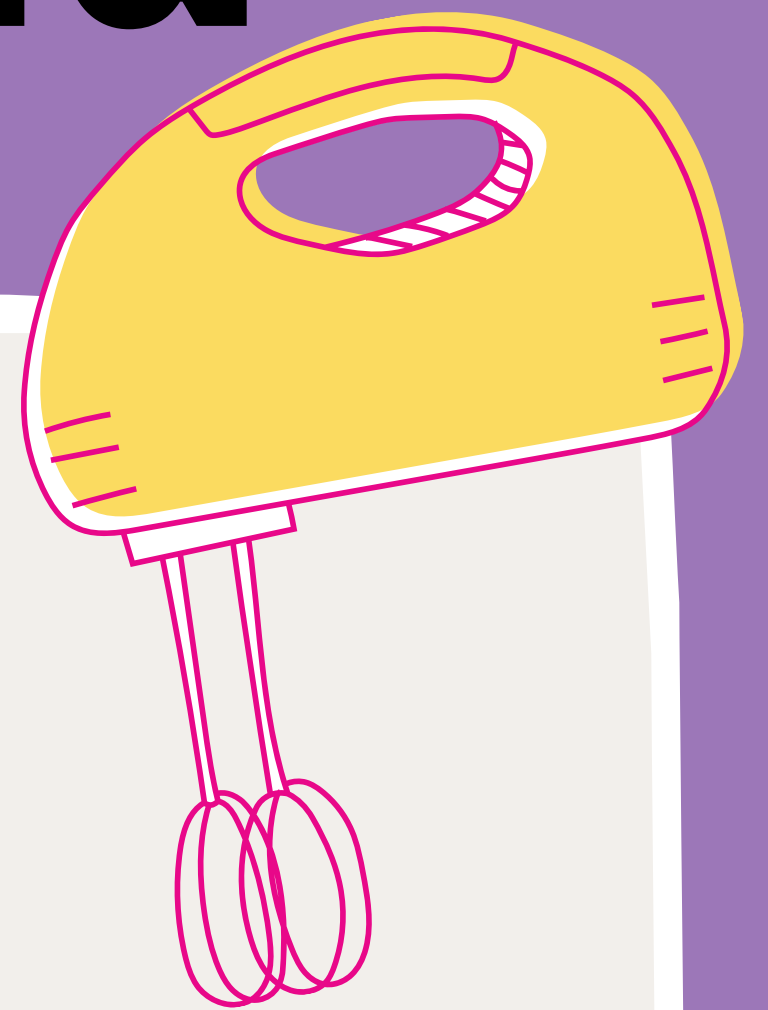
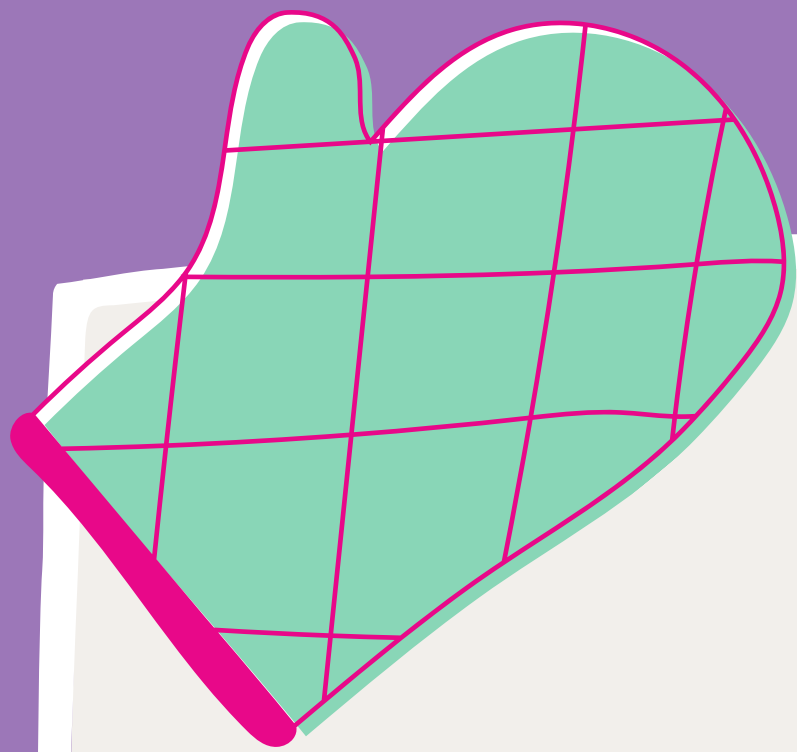
- 100g Dark Chocolate**
- 175g Unsalted Butter**
- 3 Medium Eggs**
- 75g Plain Flour**
- 40g Cocoa Powder**
- 250g Light Brown Sugar**
- 1tbsn Golden Syrup**

## **Method**

- 1. Preheat the oven to 180 degrees/gas 4. In a small saucepan, half fill it with boiling water and place on the hob under medium heat. Put the unsalted butter and the chocolate and allow it to melt. Once melted, take the bowl off of the saucepan to let it cool down.**
- 2. In a large bowl, whisk the eggs and the sugar together until a much bigger frothy mixture appears. Pour the bowl with the melted contents into this larger bowl and mix it together.**
- 3. In the same bowl, sieve in the plain flour and cocoa powder. Slowly fold these in to create a goosey brown mixture. Add a tablespoon of golden syrup to enhance the flavour.**
- 4. Pour the mixture into a cake tin, and place in the oven for 25 minutes, or until the crust on top is easily breakable and the contents inside are soft but not runny. Allow to cool, then serve and enjoy!**



# Shortbread



## Ingredients

**150g plain flour**  
**100g butter**  
**50g caster sugar**  
**1 tbsp for sprinkling**

## Method

- 1:Pre heat oven to gas mark 6. Put the flour, butter and sugar into a mixing bowl.**
- 2:Combine the ingredients until the mixture looks like breadcrumbs, then squeeze until it comes together as a dough.**
- 3:Flour your surface and roll out the dough to a thickness of ½ cm.**
- 4:Cut the dough into fingers and place on a lined baking tray.**
- 5:Sprinkle with the remaining caster sugar.Chill the dough in the fridge for 20 mins, then bake for 15-20 mins until golden brown.**
- 6:Remove the shortbread from the oven and leave to cool for 10 mins.**