



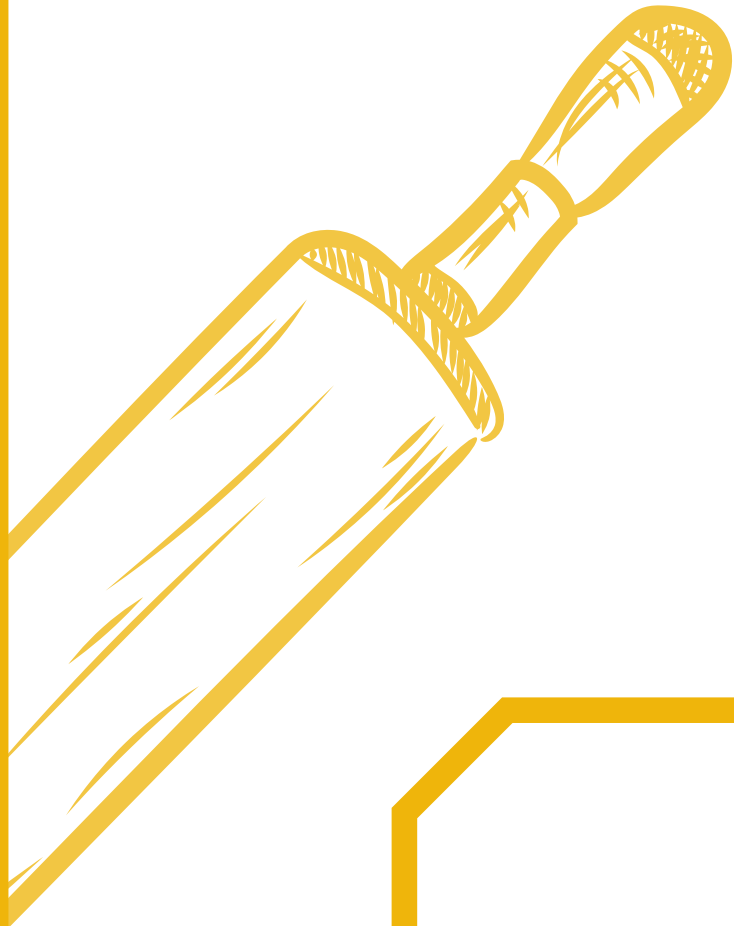
BAKING TO RAISE FUNDS TO SUPPORT FREE LEGAL ADVICE FOR THOSE MOST IN NEED

1. Find a venue for your bake sale – this might be a central point in your office, a kitchen/lunch area or the foyer of your building to get as many potential customers as possible.
2. Find willing bakers and people to run the cake stall. Use our sign up sheet to help gather volunteers.
3. Consider circulating recipe ideas to your bakers to ensure a good mix of goods. Contact us if you need ideas.
4. Publicise the time of the event well in advance so people bring in some change. Also, be sure to circulate your fundraising page.
5. Consider the price you will set - usually £1 - £2, or you can more generally ask for doughnations if you think people will give more generously.
6. Display the posters included in this pack. Need more copies? Download them from the LLST website.
7. If you are taking offline donations, make sure you have somewhere secure to keep the money collected and get a float for the day as people will need change.
8. Share your pictures on social media using #GreatLegalBake. Remember, there are great prizes up for grabs in the photo competition.
9. Funds can be sent straight to The London Legal Support Trust or to the Access to Justice Foundation. This will automatically happen if using the fundraising page. Any offline funds can be sent by bank transfer or dropped into the LLST office.
10. Got a favourite bakery nearby? Why not ask them if they would consider donating a cake?
11. Raffle or auction off your best bakes as an extra fundraiser.

Questions? Email signups@llst.org.uk



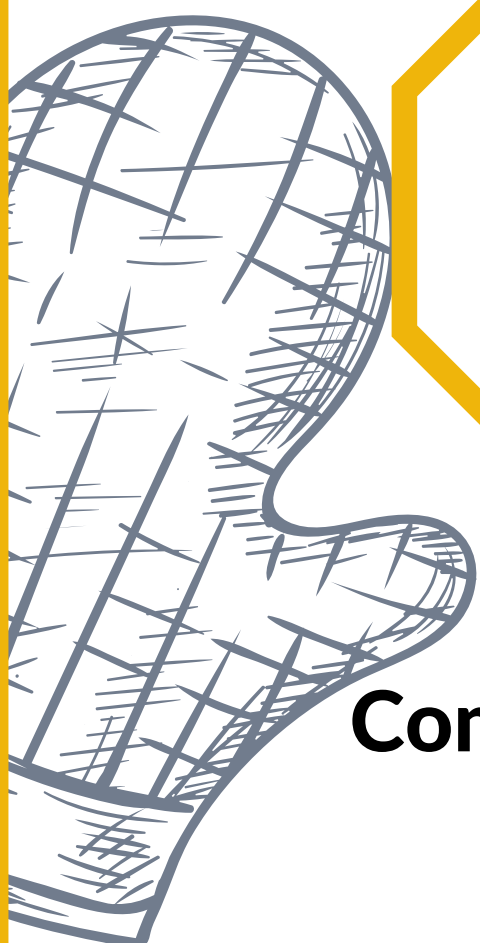
THE GREAT LEGAL BAKE



Where

When

Time



Come along to enjoy some freshly baked cakes and to help us raise money for free legal advice in our communities.



www.londonlegalsupporttrust.org.uk



Like our Great Legal Bake page on Facebook



Share your pictures using #GreatLegalBake

THE
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FOUNDATION

Supporting Access to Justice

Our bake date(s) _____

#WhyWeBake

People with
disabilities or
illnesses and
their carers



People facing
unfair dismissal or
discrimination in
the work place



Homeless people
and families living
in unacceptable
housing conditions



Elderly people
in need of
support to stay
living
independently



Adults and
children facing
trafficking and
labour exploitation





A huge thank you to all the wonderful bakers (and eaters) who took part in the Great Legal Bake.

You helped us raise



Thank you for baking for justice. Your fundraising helps thousands of people in need of vital free legal advice, giving them the support they need to get back on their feet.

You are the icing on the cake!

THE
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FOUNDATION

Supporting Access to Justice



www.londonlegalsupporttrust.org.uk

Share your pictures on social media using #GreatLegalBake





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I'm a tasty
Please buy me for
to raise some dough for
free legal help for those
in need.

#GreatLegalBake



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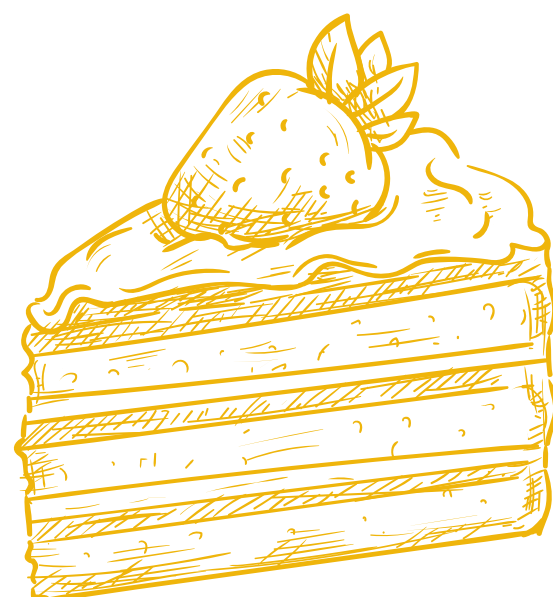
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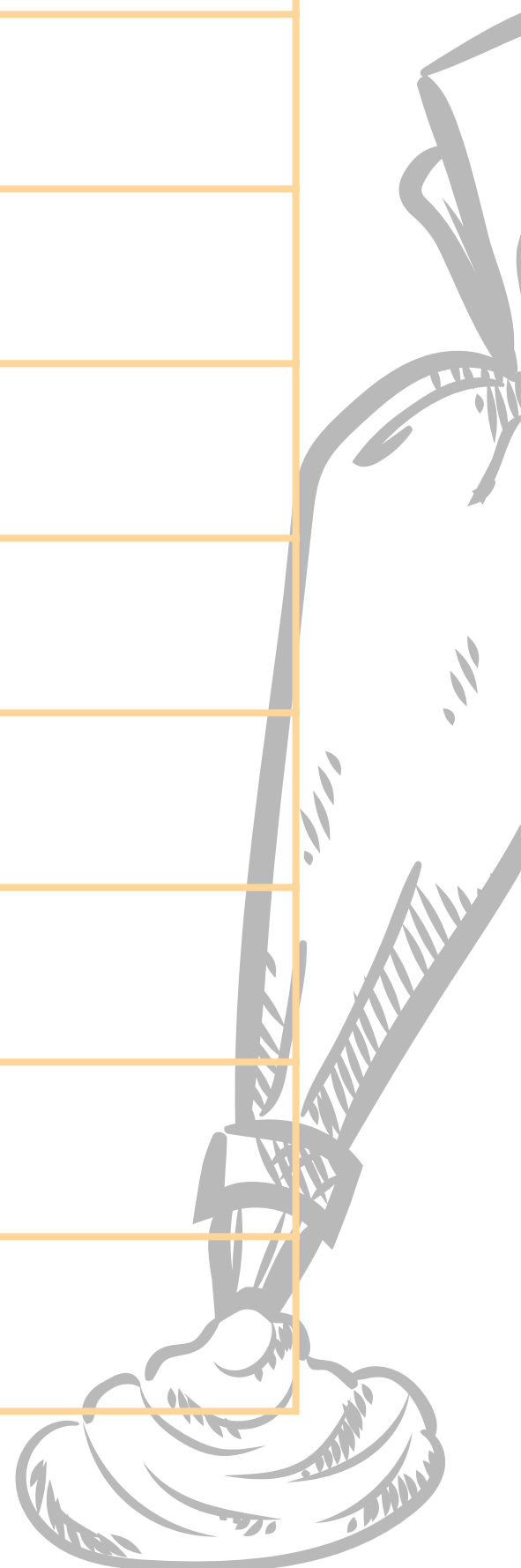
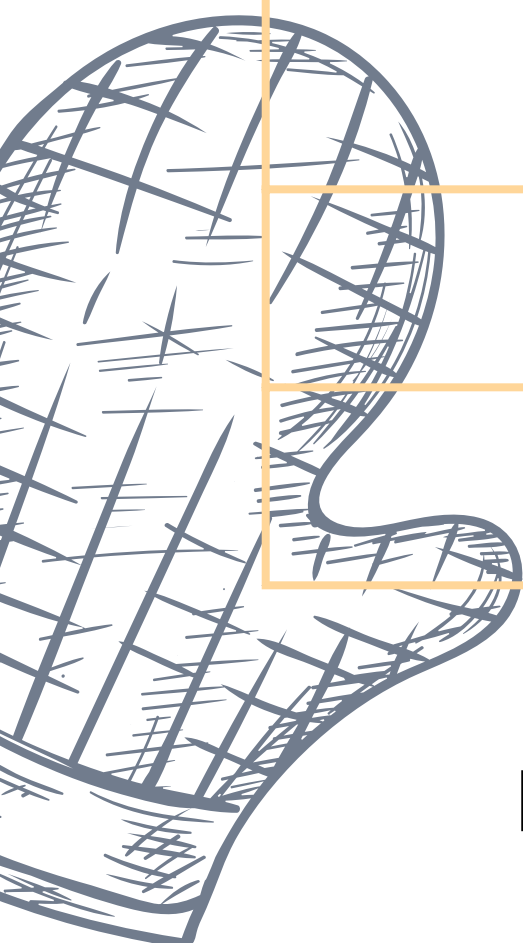


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#GreatLegalBake



NAME OF BAKER	I WILL BE BAKING...



Baking in support of frontline free legal advice charities.

Date: _____

Location: _____



Share your pictures using #GreatLegalBake





VANILLA CUPCAKES



COOK TIME

10 - 30 Minutes



MAKES

12 cupcakes



SUITABLE FOR

Vegan Friendly



INGREDIENTS

FOR THE CUPCAKES

200g unsalted butter, softened

200g caster sugar

3 free-range eggs

200g self-raising flour

1 tsp vanilla extract

2 tbsp milk

FOR THE BUTTERCREAM ICING

250g icing sugar

125g unsalted butter, softened

1½ tsp vanilla extract

1½ tbsp milk

METHOD

Preheat the oven to 180C/160C Fan/Gas 4. Line a 12-hole cupcake tin with 12 paper cases.

In a large bowl, cream together the butter and sugar until the mixture is pale and fluffy. Beat in the eggs one at a time. Add a tablespoon of flour if the mixture curdles.

Mix in the vanilla extract and fold in the flour. Gently stir in the milk to loosen the mixture.

Spoon the mixture equally between the cases. Bake for 25 minutes, or until the cakes spring back when the centre is pressed gently with a finger. Let the cakes rest for 5 mins when out of the oven before putting them on a wire rack.

To make the buttercream icing, sift half the icing sugar into a bowl with the softened butter and beat until light and fluffy. Beat in the remaining icing sugar then beat in the vanilla extract and milk.

Using a palette knife, spatula or piping bag, spread about a tablespoon of icing onto each cake.



BROWNIES



COOK TIME

10 - 30 Minutes



MAKES

12 - 16 Brownies



SUITABLE FOR

Vegetarians



INGREDIENTS

175g/6oz unsalted butter, diced
100g/3½oz cocoa powder
3 free-range eggs
125g/4½oz caster sugar
125g/4½oz soft light brown sugar
1 tsp vanilla bean paste or extract
pinch salt
85g/3oz plain flour

METHOD

Preheat the oven to 170C/150C Fan/Gas 3½ and line a 20cm/8in square brownie tin.

Put the butter and cocoa into a saucepan over a low heat, stirring frequently until the butter has melted. Remove from the heat and leave to cool for 2 minutes.

Meanwhile, whisk the eggs, both sugars, vanilla and salt for about 2 minutes until pale. Add the cocoa and butter mixture and stir to combine.

Sift the flour over the mixture and use a rubber spatula to mix thoroughly. Pour the mixture into the prepared tin, spread level and bake for 18–20 minutes until just firm to the touch. Leave to cool in the tin before cutting into squares.



THE
GREAT
LEGAL
BAKE

LEMON DRIZZLE



COOK TIME

30 mins - 1 hour



SERVES

8-10 people



SUITABLE FOR

Vegetarians



INGREDIENTS

**225g/8oz unsalted butter,
softened, plus extra for
greasing**

225g/8oz caster sugar

4 free-range eggs

225g/8oz self-raising flour

**1 unwaxed lemon, zest and
juice**

85g/3oz icing sugar

METHOD

Preheat the oven to 180C/160C Fan/Gas 4. Grease a 900g/2lb loaf tin with a little butter and line with baking paper.

Tip the remaining butter and caster sugar into a food processor and blend for a few seconds. Add the eggs one at a time, blending after each addition. Add the flour and lemon zest and blend until smooth.

Pour the batter into the lined baking tin, flatten the top with the back of a spoon and bake for 50–55 minutes.

Meanwhile, stir together the lemon juice and icing sugar. When the cake has cooled a little, poke holes in the top using a skewer, chopstick or a piece of raw spaghetti. Drizzle over the icing, set aside for a few minutes, and serve.



THE
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BAKE

SPONGE CAKE



COOK TIME

10-30 mins



SERVES

8 people



SUITABLE FOR

Vegetarians



INGREDIENTS

**125g/4oz butter or
margarine, softened**
125g/4oz caster sugar
**2 medium free-range
eggs**
**125g/4oz self-raising
flour**
**jam, lemon curd or
whipped cream and
berries, to serve**

METHOD

Heat the oven to 180C/160C Fan/Gas 4 and line two 18cm/7in cake tins with baking parchment.

Cream the butter and the sugar together until pale. Use an electric hand mixer if you have one. Beat in the eggs.

Sift over the flour and fold in using a large metal spoon.

The mixture should be of a dropping consistency; if it is not, add a little milk.

Divide the mixture between the cake tins and gently spread out with a spatula. Bake for 20-25 minutes, or until an inserted skewer comes out clean. Allow to stand for 5 minutes before turning on to a wire rack to cool.

Sandwich the cakes together with jam, lemon curd or whipped cream and berries or just enjoy on its own