



Cupcakes 4 a Cure
Host Guide



**THE KIDS'
CANCER
PROJECT**

Science. Solutions. Survival.



Welcome to Cupcakes 4 a Cure!

Dear Cupcake Creator,
Thank you for baking a difference, one cupcake at a time. Money raised through Cupcakes 4 a Cure will help The Kids' Cancer Project fund scientific research to find better treatments and ultimately a cure for childhood cancer.

How to Bake a Difference

1. Register

The first step is the easiest. Register your event and we'll be in touch to see that you have everything you need to host your delicious celebration.

2. Cause a stir

Share that you care, and you're bound to raise more money. We've created bunting, invitations and more you can download for free. Jump on social media and #Cupcakes4aCure to spread the word!

3. Bake and bank

Bake and decorate your cupcakes your way. Be adventurous or play it safe - it's entirely up to you! Create a fundraising page and collect donations online or ask me to share our bank details for an EFT.

Thank you for your support.

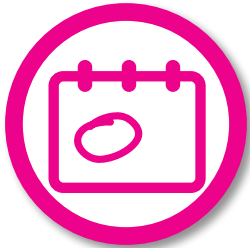
If you have any questions, we're here to help on 02 8394 7711.

Happy baking!

The Cupcakes 4 a Cure team

7 steps to sweet success

Fundraising should never be a bore! Fold a Cupcakes 4 a Cure celebration into the mix of your activities. Follow our recipe* for success.



1. Save a date

Mark it on your calendar, put it in your dearests' diaries, declare a diet amnesty and register your event now! September is Childhood Cancer Awareness Month, but any time of the year is a great time to bake, make and create!



2. Pick a place

Where will you hold your Cupcakes 4 a Cure celebration? Home, school, workplace, or what about the local club? Check with the venue owner that they'd be happy for you to use their space for this activity on your chosen day. While you're at it, see if they'll help you promote your event by sharing the details in a newsletter or on social media. If COVID restrictions have limited your party, try a virtual fundraiser or contactless delivery of cupcakes to your friends and family.



3. No-doughs

Prepare for the no-shows and the people that turn up without dough on your day by creating a fundraising page and sharing the link with friends, family and colleagues to donate online. Your page will be a great forum to tell people why you've chosen to support The Kids' Cancer Project and share taste bud tantalising updates to encourage even your farthest flung friends to get behind you – virtual cupcake anyone? Create a fundraising page here cupcakes-4-a-cure.raisely.com/



4. Cause a stir

It's time to spread the word. Your cupcakes might be as heavenly as Hay's, as blissful as Berry's, as stylish as Stewart's or as zany as Zumbo's, but it won't matter if no-one knows where they can buy one. Download artwork to create posters, invitations and more. Create an online fundraising page and jump on social media to share that you care #Cupcakes4aCure. Be proud to tell the world about your work for The Kids' Cancer Project. We're proud of you!



5. Party prep

By now you'll be searching for recipes and trawling Pinterest for inspiration. Pick your flavours and theming well in advance so you can focus on the task at hand when it comes to bake day. You might even enlist a pattypan posse to help source ingredients, cook and decorate with you. The more cupcakes you have, the more donations you'll receive which will lead to more research being funded by The Kids' Cancer Project to find better treatments and ultimately a cure for childhood cancers. It's not a pipe dream, you can really bake a difference!



6. Cupcake toppers

The best way to off your Cupcakes 4 a Cure day is to say thank you. Show your appreciation for all your helpers, taste testers, supporters and distant donors. You can actually thank people as soon as they donate via your online fundraising page.



7. Take it to the bank

The money raised on your online fundraising page goes directly to The Kids' Cancer Project, but any donations you've collected on the day will need to be added to your fundraising page, or banked directly into The Kids' Cancer Project account. We'll email you all the details closer to the time, or check out our FAQs for more information.

Phew. You did it! Thank you. Every donation adds up to funding more research to find better treatments and ultimately a cure for kids' cancer. One person can make a difference. You can take that to the bank!

*** WARNING:
this guide
contains puns
and traces
of nut!**

Recipes

Lyndey Milan OAM is an Australian food and wine luminary, who combines a thirst for life and a sense of fun with a love of good food and sparkling shiraz. A familiar face on television and in print, she has been instrumental in changing the way Australians think about food and wine for over 30 years via her own nine best-selling cookbooks, eight TV series and influence as former Food Director of the iconic Australian Women's Weekly.

We're thrilled to share Lyndey's recipes with you.



Mum's Coconut Ice Cupcakes - page 5



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"My Mum didn't bake often, but she had some classics which we just loved. She used to make a really lush coconut cake with coconut icing – and here I have adapted it as cupcakes."

Lyndey Milan's mum's Coconut Ice Cupcakes

Makes: 12
Preparation: 15 minutes
Cooking: 20 minutes

Ingredients

Cupcakes

125g unsalted butter, melted, cooled
1 cup (250ml) milk
½ cup (40g) shredded or desiccated coconut
¼ teaspoon vanilla bean paste
1 egg, lightly beaten
2 cups (300g) self raising flour
1 cup (220g) caster sugar

Coconut ice topping

1 cup (250ml) milk
3 cups (660g) caster sugar
60g unsalted butter
2 cup (160g) desiccated coconut
Red or pink food colouring
1½ cups (75g) coconut flakes or chips, toasted

Method

1. Preheat oven to moderate, 180°C (160°C fan-forced). Grease 12-hole muffin pan (1/3 cup / 80ml capacity) with a little butter.
2. Mix butter and milk in a medium jug. Stir in the coconut and vanilla bean paste, then whisk in the egg. Combine flour and sugar in a large bowl. Add the butter and milk mixture all at once, stir gently until just combined.
3. Divide the mixture evenly between muffin holes, using an ice-cream scoop or two spoons.
4. Bake for 20 minutes or until golden and cooked through. Leave to cool in pan for 3-4 minutes, and then carefully remove them to finish cooling on a wire rack.
5. For the coconut ice topping, place the milk in a medium saucepan over a moderate heat. Just before it boils, add the sugar. Stir until sugar is dissolved. Reduce heat and simmer for 5-8 minutes or until syrupy.

6. Remove from heat, stir in butter and shredded coconut. Add a few drops of colouring.
7. Beat well using a wooden spoon until thick. Carefully spread topping over the top of the warm cupcakes. Sprinkle with the toasted coconut flakes. Leave to finish cooling on the wire rack.

Lyndey's note:

Store the cakes in an airtight canister for up to 3 days. These little cakes also freeze well, store them in a rigid container.

This delicious recipe is from Lyndey Milan's Baking Secrets TV series and DVD. Check out the Lyndey Milan Baking Range and more of her recipes at www.lyndeymilan.com

A delicious recipe for almond cupcakes finished with silky whipped white chocolate ganache and topped off with crunch from chunks of almond honeycomb.

Almond Honeycomb Cupcakes

Makes: 24
Preparation: 20 minutes
Cooking: 20 minutes

Ingredients

Cupcakes

¾ cup (90g) almond meal
1/3 cup (50g) self-raising flour
½ teaspoon sea salt flakes
150g butter
¾ cup (165g) caster sugar
1 teaspoon vanilla bean paste
3 eggs
200g white chocolate
200g cream cheese, softened

Method

1. Preheat the oven to 180°C (160°C fan-forced) and line two 12-hole cupcake tins with paper cupcake liners.
2. Sift almond meal, self-raising flour and salt into medium bowl.
3. In a large bowl beat butter, caster sugar and vanilla bean paste to a cream. Add eggs, one at a time, beating until combined. Using a large metal spoon, fold in almond meal mixture. Spoon batter evenly into cupcake liners and bake for 25 minutes or until a skewer inserted into the centre of one of the cupcakes comes out clean. Cool on a wire rack.
4. Melt the white chocolate in a heatproof bowl over simmering water and allow to cool slightly. Whip the cream cheese in medium bowl until light and fluffy, add cooled melted white chocolate and continue to whip until smooth. Refrigerate for at least 30 minutes and whisk again until light and fluffy.
5. For almond honeycomb, toast flaked almonds in a small saucepan over low heat for 5 minutes or until golden. Remove. To the same saucepan, add caster sugar, honey and butter and stir over low heat until the sugar is dissolved. Increase heat and simmer, without stirring, for 5 minutes or until golden brown. Quickly stir through reserved toasted almonds with bicarb soda, vanilla and salt. Spoon onto a piece of baking paper and set aside to cool. When cool break or chop into small chunks.
6. To serve, pipe a swirl of whipped white chocolate ganache onto each cupcake and top with a few chunks of almond honeycomb.



Mouth watering!

Lyndey's note:

The white chocolate ganache can be made ahead, however, for best results, whip it again until fluffy just before piping onto the cupcakes.

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Whole orange cake with spiced orange blossom syrup, pistachios and rose petals – baked in mini loaf tins, topped with pistachios and rose petals.

Spiced Orange Cupcakes

Makes: 8
Preparation: 15 minutes + 3 hours boiling oranges
Cooking: 45 minutes

Ingredients

Cupcakes

2 oranges
4 eggs
½ cup (125ml) olive oil
1 teaspoon vanilla bean paste
1¼ cups (275g) caster sugar
250g ground almonds
½ cup (80g) icing sugar
¼ cup pistachios, roasted, roughly chopped
Rose petals, to serve

Method

1. Place the oranges in a medium saucepan, cover with water and bring to the boil. Reduce heat and simmer for 3 hours or until the oranges are very tender. Drain and set the oranges aside to cool.
2. While the oranges are boiling, make the spiced orange blossom syrup by combining orange juice, spices and sugar in a small saucepan. Bring to the boil and simmer for 2 minutes or until thickened. Remove heat, allow to cool and add orange blossom water and lemon juice.
3. Sift icing sugar into a small bowl, add 1 tablespoon of the spiced orange blossom syrup and 2 teaspoons of water and mix until smooth. Set aside until serving.
4. When the oranges are cooked, pre-heat oven to 160°C (140°C fan-forced). Grease a mini loaf tin with eight 2/3 cup (160ml) holes with butter.
5. Cut the cooked oranges in half and remove any seeds. Place in a food processor with eggs, olive oil, vanilla and sugar and process until smooth. Add ground almonds and pulse until just combined. Spoon batter into prepared loaf tins, putting two 1/3 cup measures in each hole, and bake for 45 minutes or until firm. Remove from oven and sprinkle each mini loaf with 2 teaspoons of cooled spiced orange blossom syrup. Leave to cool before removing from tins.
6. To serve, drizzle each mini loaf with icing and top with pistachios and rose petals.



Just too tempting!

Lyndey's note:

Orange blossom water is available from Middle Eastern food stores or gourmet delis. Ground almonds are also known as almond meal.

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Cupcakes 4 a Cure *Here to help*

We hope you've been inspired to bake a difference for kids' cancer research. Please get in touch with our team if you have any questions - we are here to help.

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