

In aid of St James's Hospital

Fundraising Pack

Recipes, ideas and tips to make your bake off a success!



**ST. JAMES'S
HOSPITAL**
FOUNDATION
transforming patient care



How to host your gingerbread bake off

- **Register with us** - contact Laura Saunders, laura@supportstjames.ie or 01 4284766
- **Pick a date and venue** that suits you and your colleagues / friends / family or whoever is taking part.
- **Spread the word:** posters / social media / word of mouth.
- **Use the bunting and poster templates** in this pack to promote and decorate before and at your event. Personalise the posters with your venue, date and time details. You can also print the bunting and posters from PDF's available on our website at www.supportstjames.ie
- **Get baking** and create your gingerbread masterpieces
- If you wish, you can of course **make other cakes or biscuits** too to sell at your event.
- **Hold your bake off** and make sure you get some judges in to pick the winner!
- You can **sell your gingerbread / cakes / biscuits** at a per item cost or just ask people to make a donation.
- **Send us lots of photos** of your efforts and we'll share them on our facebook page.
- Finally, when the fun is over... **send us in your hard earned money** (see details on next page)



Thank you so much for taking part and supporting St James's Hospital



How to return your fundraising money

- **ONLINE** – go to www.supportstjames.ie where you can follow instructions to give online.
- **BY CHEQUE** – make a cheque payable to St James’s Hospital Foundation and post to St James’s Hospital Foundation, James’s Street, Dublin 8
- **BY POSTAL ORDER** - you can purchase a postal order at your local Post Office payable to St James’s Hospital Foundation and then post into St James’s Hospital Foundation, James’s Street, Dublin 8
- **BY BANK TRANSFER** – you can transfer the funds directly into our account (see details below)
- **CALL INTO OUR OFFICES** – you can take your cash into our offices, but please note that we incur additional costs in administration, banking and security when handling cash.

BANK ACCOUNT DETAILS

Account name	St. James’s Hospital Foundation Ltd
Bank	Bank of Ireland 85 James’s Street, Dublin 8
BIC/SWIFT	BOFIIIE2D
IBAN:	IE93 BOFI 9095 9993 6838 90

Please mark your payment as **BAKE OFF**



Adapt the recipe - multiply to make bigger creations!
Just keep an eye on the cooking times.

Neven Maguire's

Stained glass window gingerbread biscuits

These biscuits look incredibly pretty and are great as gifts or to hang as decorations on your Christmas tree. You'll need a 12cm (4½in) star- or snowflake-shaped cookie cutter, a 4cm (1½in) star cutter and about 120cm (4 feet) of thin ribbon for the decoration. If you'd prefer to make gingerbread men, but as they are slightly bigger shapes, they will take 10–12 minutes to bake.

Makes 8

12 fruit-flavoured boiled sweets (different colours)
75g (3oz) royal icing sugar

For the gingerbread:

75g (3oz) butter, softened
75g (3oz) light brown sugar
50g (2oz) golden syrup
1 egg yolk
½ tsp bicarbonate of soda
250g (9oz) plain flour
1 tsp ground ginger
½ tsp ground cinnamon



Preheat the oven to 200°C (400°F/gas mark 6). Line 2 large baking sheets with non-stick baking paper.

Separate the sweets into their colours and put them in plastic bags (one colour in each). Crush until they are fine grains.

Cream the butter and brown sugar until light and fluffy. Add the golden syrup, egg yolk and bicarbonate of soda and mix again to combine. Sift the flour and spices into a bowl, then tip into the butter mixture and mix again until well combined. Shape the dough into a ball and knead lightly until smooth. Wrap in cling film and chill for 30 minutes.

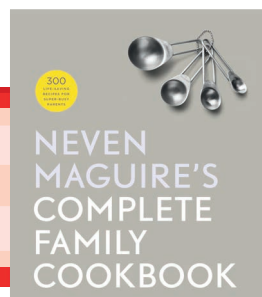
Roll the dough out to a 1cm (½in) thickness in between 2 large sheets of non-stick baking paper. Work with the dough while it's still a little warm, as it becomes dry and crumbly once it has cooled completely. Stamp out the biscuits using a 12cm (4½in) star- or snowflake-shaped cutter and then use a 4cm (1½in) star cutter to stamp out the centre of each biscuit. Using a palette knife, transfer the shapes to the lined baking sheets. Re-roll the remaining dough and continue to make the biscuit shapes.

To make ornaments, use a drinking straw or wooden skewer to make a hole in the top of each biscuit. Place a little of the ground hard candy in the centre of each star.

Bake for 8–10 minutes, until the biscuits are beginning to darken and the candy has melted to fill the holes. Remove from the oven and use the straw or skewer again to make sure the holes are intact. Leave to cool completely, then slide a palette knife under each biscuit to release them from the paper.

Mix the royal icing sugar with a little water until you have a thick paste and pipe or drizzle onto the biscuits to decorate. Leave to harden, then thread the biscuits onto pieces of ribbon.

Many thanks to Neven for supplying us with this recipe from his new cook book which is on sale in bookshops now.



Other recipes and ideas

The icing on the cake...

There are lots of recipes online for gingerbread. If you are constructing larger pieces such as houses (or hospitals!), you should use strong icing to “glue” the pieces together.

The BBC Food magazine have a good recipe for this with their gingerbread house recipe which you will find on their website:

<http://www.bbcgoodfood.com/recipes/4900/simple-gingerbread-house>



Gingerbread hospital ©DBI Architects



Medical gingerbread cookies
©Gingerbread Corner

Get creative...

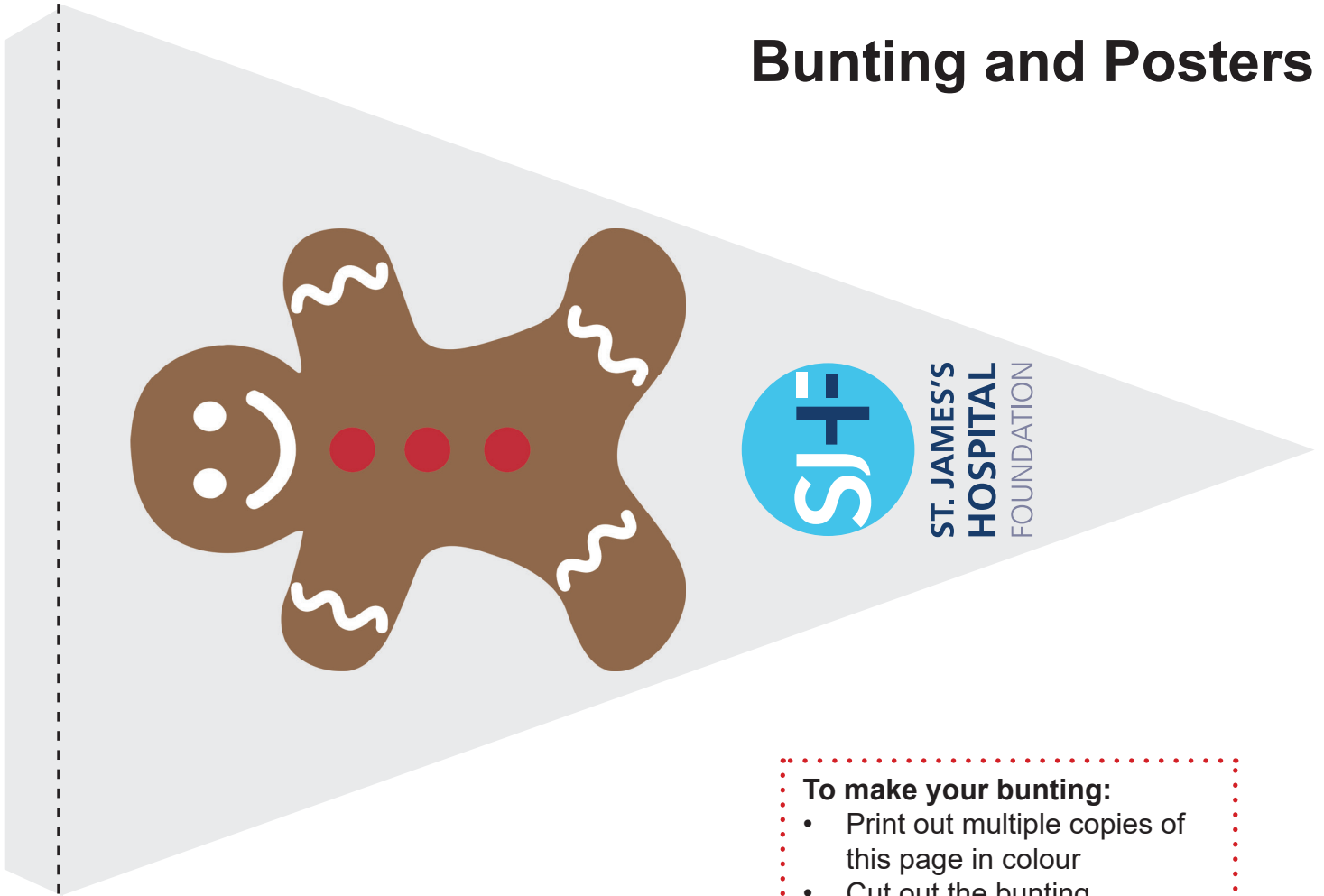
There are so many great festive ideas for gingerbread creations from basic cookies of santa and reindeer, to elaborate houses and towns. For decoration, anything goes, from pretzel windows (see photo left) to traditional candy canes.

Templates...

There are lots of websites where you can print off templates for gingerbread houses. Keep an eye out in shops for festive cookie cutters that can also be used for your gingerbread creations.

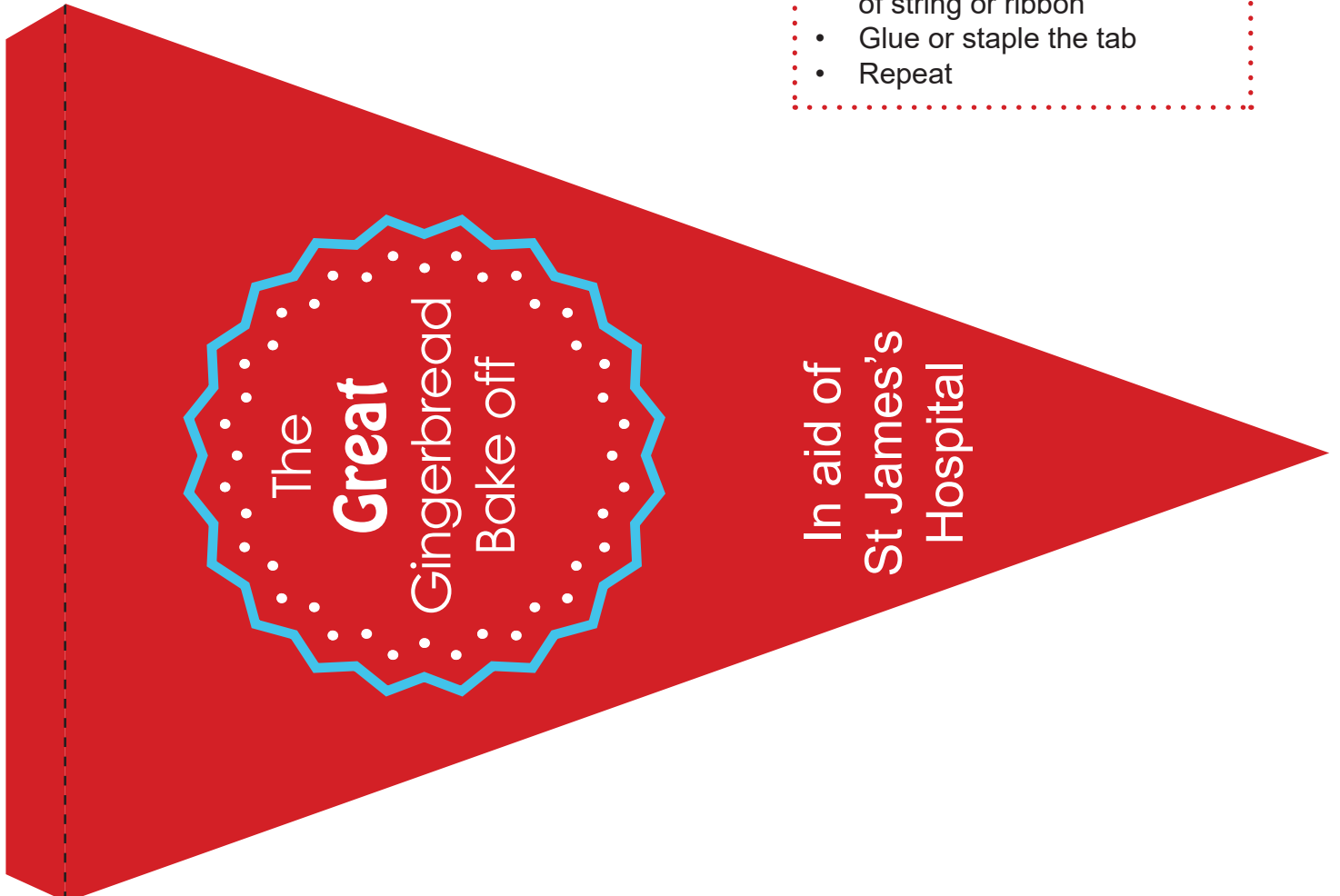


Bunting and Posters



To make your bunting:

- Print out multiple copies of this page in colour
- Cut out the bunting
- Fold the top tab over a piece of string or ribbon
- Glue or staple the tab
- Repeat





Join us for



In aid of St James's Hospital



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