

# The Rowcroft Big Bake

2025

• ACROSS SOUTH DEVON •

Cake sale, coffee morning, tea party,  
bake off... it's your choice!

Fundraising  
Guide



To find out more visit:  
[rowcrofthospice.org.uk/big-bake](http://rowcrofthospice.org.uk/big-bake)

rowcroft  
hospice



Rowcroft's Big Bake is a fantastic way to get together with friends, family and work colleagues for a cuppa and a slice of cake, while raising money for your local hospice. You can organise your Big Bake any way you like; whether you host it at home, work, school or at the village hall, we know it will be a huge success!

## Let's get ready to bake!



Here are some ideas and tips to make your day a Big Baking triumph!

**Choose a day** – Choose a day – Set a date, time and venue that works for you.

**Spread the word** – Display Big Bake posters, send out invitations or use social networking sites such as Facebook to create an event and get the word out that you're fundraising for Rowcroft. If you're holding a public event, let us know so we can advertise it on our website and hopefully come and join you!

**Get baking** – If you've got some baking skills up your sleeve, the Big Bake is a great chance to share some home cooked delights, otherwise ask your guests to bring a cake or pop to the local shop and buy some treats.

Please be mindful of allergens and intolerances, we recommend displaying ingredients for each bake. For more info visit: [food.gov.uk](http://food.gov.uk)

**On the day** – Use our fundraising resources to add a bit of sparkle to your event. Look online for downloadable bunting, cake flags,

invites and name cards. We can also provide balloons. Why not ask a couple of your friends or family to come a little earlier to help you set up and make your Big Bake look fan-tastic? You can also contact us on 01803 217450 if you require a collection tin, donation bucket, or more decorations.

**Asking for money** – Don't be afraid to let your guests know that every cake and cuppa they buy will help Rowcroft to make every day the best day possible for families living with life-limiting illnesses across South Devon.

**Your fundraising total** – Once the last slice of cake has been eaten and the coffee pot is empty, it's time to tot up your Big Bake fundraising total. Use the back of your Big Bake poster to announce the total to your guests – we're sure they'll be delighted with the amount! You'll find instructions on how to pay in the money raised at the back of this fundraising guide.



*Deliciously Satisfying*

An easy and indulgent recipe contributed by Devon Farm Kitchen.



**Method:**

*For the sponge:*

1. Pre-heat the oven to 180°C/fan oven 160°C/ gas 4.
2. Generously grease a 12x10 inch (3–4 inches deep) tray bake tin with butter and line the base with baking paper.
3. In a food processor beat the margarine and castor sugar together for 2 minutes, or until well blended then slowly add the rest of the ingredients until you have a smooth batter mixture. Turn the mixture into the prepared tin and level the top.

4. Bake for 35 minutes at 160°C turn the temperature down to 150°C for a further 10 minutes or until the cake has shrunk a little from the sides of the tin and springs back when lightly touched with a fingertip in the centre of the cake.

5. Remove from the oven, leave cake to cool for 10 minutes in its tin.

6. Remove from tin and place on a cooling rack.

7. When cool enough, cut into 12 equal portions.

*For the chocolate fudge sauce:*

1. Heat the butter and sugar together in a pan until melted, stir occasionally.
2. Add the cream and chocolate and bring to a boil stirring all the time so sauce doesn't stick.
3. Pour into a container until ready to use.

*To serve:*

1. Place 2 tablespoons of the warm chocolate fudge sauce into a bowl.
  2. Place one piece of chocolate and walnut pudding on top.
  3. Finish with 1 tablespoon of warm chocolate fudge sauce spooned on top of the sponge.
- Enjoy!

Chocolate & walnut pudding with a rich chocolate fudge sauce  
12 servings

**Ingredients**

*For the sponge*

- 415g Self raising flour
- 340g Margarine plus extra for greasing
- 6 Medium eggs
- 300g Castor sugar
- 150g Chocolate dark chips
- 90ml Whole milk
- 90g Crushed walnuts
- 30g Cocoa powder
- 3 tsp Baking powder

*For the chocolate fudge sauce*

- 600ml Double cream
- 210g Soft brown sugar
- 130g Unsalted butter
- 130g Chocolate, dark, minimum 54% cocoa

Allergens:  
wheat (gluten),  
eggs, milk, nuts

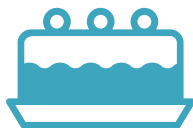
# How will your Big Bake help?

Every pound you raise will help patients with life-limiting illnesses to share precious time and make lasting memories with the people who mean everything to them. Care is provided in Rowcroft's Inpatient Unit in Torquay, but also in people's own homes, where patients can stay surrounded by the things and people they love. The wife of a patient recently said:

*"When David was diagnosed with pancreatic cancer, the devastation we felt was indescribable. Torbay Hospital immediately put us in touch with Rowcroft, who from the outset provided crucial kindness, advice and support to both of us at the worst possible time of our lives. Rowcroft was able to offer us the Hospice at Home service – the few days he spent at home were the best we could've hoped for and Rowcroft's nurses were with us whenever we needed them, ensuring he was safe and pain-free. I will be forever grateful that we were able to bring him home where he passed away peacefully."*



**£54** could pay for two hours of care for a patient with complex needs in Rowcroft's specialist Inpatient Unit.



**£167** will fund a home visit from our Community Team, ensuring that families are given all the advice and support they need.



**£486** could fund an education course to train multiple health and social care professionals across South Devon, equipping them with skills in compassionate end-of-life care.

## How to pay in the money you raise

However you prefer to pay in the funds you've raised, we've made it simple!

**Online or over the phone:** Go to [www.rowcrofthospice.org.uk/sponsorship](http://www.rowcrofthospice.org.uk/sponsorship) or phone The Cake Crew on 01803 217450 and use your debit or credit card.

**By post:** Send a cheque made payable to Rowcroft Hospice, along with your name and address to: Rowcroft Big Bake, Fundraising Team, Rowcroft Hospice, Ella's Gardens, Avenue Road, Torquay, TQ2 5LS. Please do not send cash in the post.

**Thank you for holding a Big Bake and supporting Rowcroft Hospice!**