



Hospice  
ISLE OF MAN

**YOUR**



**CAKES FOR CARE**

**CORPORATE  
FUNDRAISING  
PACK**



**6-10 Oct 2025**

**BAKING THE DIFFERENCE**

# Let's whip up a sweet fundraiser!

Bring your team together and raise vital funds.

## THANK YOU!

We'd just like to say a layered thank you for joining us as we whisk up a recipe for success for Hospice Isle of Man.

After the sweet success of last year's inaugural Cakes for Care, we are delighted to be back for 2025! Thanks to the support, laughter, and incredible baking skills of our community, we raised an amazing £6,235 to support patient care right here on the Isle of Man.

This pack should have everything you'll need to rise to this year's challenge, so let's raise a cuppa, and raise some funds for our Hospice!

Throughout Hospice Care Week,  
6th October – 10th October 2025,  
we are inviting you to host your  
very own cake-based fundraiser.

Whether this be a coffee morning,  
or an afternoon tea, we'd love for  
you to support us. There is no  
better excuse to get together over  
a coffee, or a slice of cake, than  
raising vital funds to go directly  
towards our patient care.

**6-10 Oct 2025**

**BAKING THE DIFFERENCE**



# Baking the difference

## Be the secret ingredient to help fund patient care at Hospice Isle of Man

Unlike some national fundraising campaigns, **every penny raised through Cakes for Care stays on-island**. That means your efforts go directly towards supporting local patients and families who rely on Hospice Isle of Man.

For over 40 years Hospice Isle of Man has been a cherished part of our Island community, offering a broad range of services to both patients and their loved ones where the patient has a condition which is terminal or life-limiting.

By joining us with **'Cakes for Care'** you can help us continue to be there for those who need us by raising vital funds for patient care.

### Will my event really make a difference?

The answer is **YES!** Every penny raised makes a huge difference to us.

By taking part in Cakes for Care, you'll be whisking up funds for Hospice Isle of Man, helping give a sweet contribution to the care we provide.

Here's how the funds you raise could help us make a difference;



**£12**

pays for a patients freshly made meals for a day

**£31**

pays for 1 hour of specialist palliative care in our In Patient Unit

**£290**

funds an after school respite session at Rebecca House  
(4 hours of care)

**£434**

funds a day care session at Rebecca House  
(6 hours)

**£737**

funds 24 hours of advice and support from our Hospice at Home service

**£1,302**

funds an overnight stay at Rebecca House  
(18 hours)

**£1,950**

pays for a weeks respite care on our In Patient Unit, supporting both the patient and their loved ones



# A SLICE OF

## WE LOVED SEEING YOU SERVING SLICES AND SMILES LAST YEAR

Here's a look back at some of our fantastic 2024 fundraisers:



### From cake tin to care team

Members from our various Hospice teams decided to commit to the cause and held their own cake-based fundraisers!



### Bake sale bonanzas

Individual community members stepped up and organised delightful bake sales, each contributing their own homemade treats to support the cause.



### Colleagues who cake

Several local businesses decided to embrace the sweet cause by hosting their own cake-based events within the workplace including social coffee breaks, lively office cake-offs and bake sales.



# LAST YEAR

The proof is  
in the pudding!

Thanks to a huge community effort, each and every one of you helped us bake a difference — thank you!





# Your event

This is your official invite to host a cake-filled fundraiser during Hospice Care Week. Whether its a solo sponge or a group gâteau, every effort helps.



## Corporate Cakes

Bake a Difference at work by organising a bake sale with your peers to spread cheer throughout the offices and hallways.

Prepare tasty treats at home, bring them to the office bake sale, and contribute to supporting Hospice Isle of Man.



## Co-worker Cake Off

Why not organise a co-worker bake off at work! Get your colleagues together, show off your baking skills, and have a fun-filled day of delicious treats, all for a great cause.

Let the baking battle begin!



## Baking Good Ideas

How about a dress down bake day. Or a departmental bake-off challenge. Host a bake sale with clients or stakeholders to deepen relationships. And ask your employer to match funds raised. We have all the resources you need to make the day a success.



# To Do List

Done it? Tick it!



## ☐ **Decide on your fundraising activity and date**

Get brainstorming! Whether you choose an afternoon tea, cake sale or coffee morning make sure your event is manageable and you have enough prep time to organise.

## ☐ **Engage your team!**

Promote your event across internal comms platforms – Teams, Slack, or email. Hospice will recognise corporate participants in our campaign highlights, social media, and annual report – a great way to showcase your CSR commitment.

## ☐ **Get baking!**

Cook up a delicious treat. We've given you a head start with some exclusive recipes for Classic Scones, Lemon Drizzle Cake, Banana Bread and Vegan Brownies within this pack!

## ☐ **Dress for the occasion!**

We've kitted you out with everything you'll need to elevate your event including cake toppers, cake labels, bunting, posters and more! All within this pack or available to download online at [hospice.org.uk/cakesforcare](https://hospice.org.uk/cakesforcare)

## ☐ **Fundraise for our cause**

Don't forget to collect donations at your event. Every penny helps us make a difference.

## ☐ **Capture your event**

Make sure to use social media to shout about the good work you're doing in supporting our cause. Share your photos by tagging [@Hospice.IOM](https://twitter.com/HospiceIOM)

## ☐ **Donate**

Pay in your fundraising. We have various ways you can donate your proceeds which you can find out more about within this pack.





# EXCLUSIVE RECIPES

Roll up your sleeves, get the kettle on and make some delicious homemade treats. Here's some of our favourites (for obvious reasons).

## RASPBERRY BLONDIES

*With white chocolate chips*

### Ingredients

158g melted butter  
150g light brown sugar  
150g granulated sugar  
2 eggs  
1/2 tbsp vanilla extract  
2/4 tsp salt  
220g plain flour  
124g white chocolate chips  
preferred amount of raspberries

- 1 Preheat the oven to 180°C  
Line an 8x8 tray with baking paper.
- 2 Melt the butter in the microwave (short bursts) in a medium sized bowl.
- 3 Add in both the sugars and whisk together until the mixture resembles a paste that pulls away cleanly from the side of the bowl when you mix it.
- 4 Add the eggs and vanilla, then mix together.
- 5 Pour the flour and salt into the bowl and whisk until just combined (it should only take about a minute). This is important, because over-mixing at this stage will affect the texture of the blondies!
- 6 Gently fold in the chopped chocolate, then quickly stir in the raspberries.
- 7 Your blondies are ready when the top is crinkly and when you insert a toothpick in the middle it should have a few wet crumbs, but not wet batter.
- 8 Let the blondies cool completely before slicing.
- 9 Enjoy!





# BISCOFF ROCKY ROAD

*No bake needed!*

## Ingredients

400g white chocolate  
50g unsalted butter  
125g biscoff spread  
150g mini marshmallows  
250g biscoff biscuits (chipped)

- 1 Line an 9x9 tray with baking paper.
- 2 Melt the white chocolate and butter in the microwave (short bursts) in a large bowl.
- 3 In a separate bowl, melt the biscoff spread in the microwave for 30 seconds, or until runny.
- 4 Beat the melted biscoff into the melted white chocolate and butter mix.
- 5 Once combined, add in the marshmallows and chopped biscoff biscuits and fold together.
- 6 Pour the mix into the tin and spread until its even.
- 7 Let it set in the fridge before slicing.
- 8 For extra flare, why not melt some more biscoff spread and drizzle on top!
- 9 **Enjoy!**



# KIDS SUGAR COOKIES

*A fun recipe for kids!*

## Ingredients

### *Cookies*

125g plain flour  
2 tbsp sugar  
1/2 tsp baking powder  
55g unsalted butter (softened)  
2 tbsp milk  
1/2 tsp vanilla extract

### *Icing*

30g icing sugar  
2 tsp milk  
1-2 drops food colouring  
desired decorations (sprinkles)

- 1** Place all cookie ingredients into a bowl and use your hands to mix it together to form a dough. (if the dough is still a bit crumbly, add a little extra milk to make the right consistency).
- 2** Make a flattened disc of dough and wrap in plastic to refrigerate for 15 minutes.
- 3** Preheat the oven to 180'C  
Line 2 trays with baking paper.
- 4** Take the dough out of the fridge and roll it ¼ inch thick between 2 pieces of lightly floured baking paper.
- 5** Cut the dough out with cookie cutter shapes of your choice.
- 6** Transfer the cut dough shapes onto the prepared baking sheets and trays.
- 7** Bake for 7-9 minutes until lightly browned around the edges.
- 8** Transfer to a wire rack to cool down completely before adding the icing sugar on top.
- 9** Making the icing sugar; mix the ingredients together in a small bowl so it can be easily spread, but not too thick. Add a little more icing sugar or milk to get the right consistency.
- 10** Decorate as desired ( why not add sprinkles, stripes, chocolate etc.)
- 11** Enjoy!





# GINGER LOAF BAKE

*Best served with butter!*

## Ingredients

300g Treacle  
225g unsalted butter  
250g whole milk  
300g plain flour  
180g granulated sugar  
1tsp baking powder  
1tsp salt  
2 tbsp ground ginger  
1tsp cinnamon  
½ tsp mixed spice  
1tsp nutmeg  
1tsp cardamom  
2 large eggs

- 1** Heat the oven to 150'C fan. Grease and line a loaf tin with baking paper.
- 2** Combine and melt the treacle and butter in a saucepan making sure it doesn't boil. Remove from heat.
- 3** Add the milk and allow the mixture to cool slightly for 10 minutes.
- 4** In a separate bowl, sift the flour, sugar, baking soda, baking powder, salt and spices. Stir until combined.
- 5** Add the eggs to the slightly cooled treacle mix and whisk until well-combined.
- 6** Add the wet ingredients to the dry and whisk until well-combined, smooth and lump free.
- 7** Transfer to the loaf tin and bake for 1 hour 20 minutes until a skewer poked in the middle comes out clean.
- 8** Let cool completely before slicing.
- 9** Enjoy!





# DON'T FORGET THE DECORATION

We've got you covered with all the resources you'll need to help your 'Cakes for Care' event rise to the occasion!

From charming cake toppers that will make your bakes stand out, to cake labels, colourful bunting, and even interactive poster games, we've got everything you need to add that extra sprinkle of fun to your event, so you can focus on the baking, fundraising and fun! Resources can be downloaded at [hospice.org.uk/cakesforcare](https://hospice.org.uk/cakesforcare)

## CAKE TOPPERS

Top off your baked goods with our DIY 'Cakes for Care' toppers, showing your support for our cause.



## BUNTING

Decorate your event with our custom bunting to brighten the atmosphere and show your friends, family and co-workers exactly why you're there.







# SHARE YOUR SET UP

We'd love to see your cake event set up whether it be a coffee morning at work, bake sale at school or an afternoon tea with friends!

Make sure to take some photos and share them on social media by tagging **@Hospice.IOM**

## CAKE LABELS

Display the delightful treats you've baked by labelling them with our custom DIY cake labels. Include the ingredients to assist guests with allergies in identifying which treats are safe for them to indulge in!



## POSTER GAMES

Engage your guests with our interactive game posters to lighten the mood and create a fun atmosphere. They will enjoy participating, and you can relax without any extra work.

*The answer to our "Guess how many" can be found on the back page of this pack!*



**FIND AND DOWNLOAD RESOURCES AT**  
[hospice.org.im/cakesforcare](https://hospice.org.im/cakesforcare)

# KEEP IT LEGAL

We want you to have a great time fundraising in aid of Hospice Isle of Man, but there are some important things to bare in mind to keep your activities safe and legal. Please get in touch if you have any questions.

## Insurance

If your event is taking over a public venue or including the public then you may wish to consider taking out Public Liability insurance. Hospice Isle of Man accepts no liability for your event.

## Catering

Check out the Food Standards Agency website for guidelines on usage and storing of food.

## Licencing

You may need to contact your local authority to check whether you need a licence, for example: holding a raffle, auction, providing alcohol etc.

## Stay safe

You may need to carry out a risk assessment and any mitigations ahead of your event. It may be wise to have first aid supplies available for any possible injuries that may occur, even better if you can have a first aid trained individual present at your event. Make sure you know where all the emergency exits are in a venue and have a plan of how you will lead the process if an emergency does occur.

## Handling money

Be vigilant when handling money. Transfer the funds to the Hospice at your first available opportunity.



# PAYING IT IN

There are lots of ways you can send us your donations, so choose the method easiest for you:



## Online

To pay in your fundraising online, visit [hospice.org.im/cakesforcare](http://hospice.org.im/cakesforcare)



## By phone

Call us on 672222 to donate by card



## By post

Remember to include a covering note with your name and address. Please make cheques payable to Hospice Isle of Man and send to:

Hospice,  
Strang,  
Isle of Man,  
IM4 4RP



## In person

Pop in to our office and say "hello"

**THANKS AGAIN**  
**FOR SUPPORTING**  
**HOSPICE ISLE OF MAN**



**[hospice.org.im](http://hospice.org.im)**

Hospice Isle of Man is also known as Hospice Care and is a registered charity in the Isle of Man  
Charity Number 317