

In aid of



Recipe cards



Guide dog cupcakes

Ingredients

- 110g butter, softened
- 225g golden caster sugar
- 2 large eggs
- 1 tsp vanilla extract
- 150g self-raising flour, sifted
- 125g plain flour, sifted
- 120ml semi skimmed milk, at room temperature
- 15 edible dog nose cake toppers

For the buttercream icing:

- 125g butter, softened
- 250g icing sugar
- Splash of milk

Prep time: 30 minutes

Cook time: 25 minutes

Makes: 15 cupcakes

Method

1. Heat oven to 180C/160C fan/gas 4. Line a 15-hole muffin tray with appropriate size cupcake cases.
2. In a large mixing bowl cream the butter and sugar together until the mixture is pale, light and fluffy. Add the eggs, one at a time, mixing for a few minutes after each addition.
3. Combine the two flours in a separate bowl. Put the milk in a jug and add the vanilla extract to it.
4. Add one-third of the flours to the creamed mixture and beat well. Pour in one-third of the milk and beat again. Repeat these steps until all the flour and milk have been added.
5. Carefully spoon the mixture into the cupcake cases, filling them to about two-thirds full. Bake in the oven for 25 minutes until slightly raised and golden brown. To check they are cooked, insert a skewer into the centre of one of the cakes – it should come out clean.
6. Remove from the oven and leave the cakes in their tins for about 10 minutes before carefully placing on a wire rack to cool. Once they are completely cool, you can begin icing.
7. To make the icing, beat the butter until it is very soft. Beat in the icing sugar a little at a time, then beat in a splash of milk to give you a soft icing that can be piped easily. Scrape the icing into an icing bag fitted with a star nozzle. Ice the cakes in swirls, starting in the centre and working outwards.
8. Cut out our edible rice paper dog nose cake toppers and apply to the icing on the top of each cupcake for a pawsome treat!



Note: Our edible cupcake toppers are included free in some of our postal fundraising packs. If you have requested a download pack you can order by emailing: fundraiseforus@guidedogs.org.uk

Guide dog cookies

Ingredients

- 100g unsalted butter, softened at room temperature
- 100g caster sugar
- 1 medium egg, lightly beaten
- 1 tsp vanilla extract
- 275g plain flour

Decoration

- 2 tbsp cocoa powder if you want chocolate Labradors.
- Ready-made fondant icing - check out our handy guide to what colours to buy.

Method

1. Preheat oven to 190C/170C Fan/Gas 5. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in a bowl until combined. Beat in the egg and vanilla extract, a little at a time, until well combined, then stir in the flour and bring together to form a dough.
3. Want some of your litter to be chocolate? Split your dough in half, set one half aside, and add cocoa to the other until thoroughly combined.
4. Wrap the dough in cling film and chill in the fridge for 30 minutes.
5. Roll the dough out on a lightly floured work surface to a thickness of 1cm. Cut biscuits out of the dough using a guide dog shaped cookie cutter, which can be purchased on our website and carefully place onto the baking tray.

Prep time: 1 hour

Cook time: 8-10 minutes

Makes: 20 pieces



6. Bake for 8-10 minutes, or until pale golden-brown. Set aside to harden for 2 minutes, then cool on a wire rack.

Decoration

If you want to decorate your litter of guide dogs, we recommend using ready-made fondant icing.

7. Roll out to approx. $\frac{1}{2}$ cm thickness and cut out shapes to create your guide dog harness or coat. The easiest way to stick your icing to your biscuits is to mix a little icing sugar with water.
8. Feeling creative? Make your own icing too! Royal Icing, buttercream and glaze icing will all work.

Guide dog pupcakes

Ingredients

- 110g butter, softened
- 225g caster sugar
- 2 large eggs
- 1 tsp vanilla extract
- 150g self-raising flour, sifted
- 125g plain flour, sifted
- 120ml semi skimmed milk, at room temperature

Decoration

- Choose what colour you want your pupcakes.

Method

1. Preheat oven to 180C/160C Fan/Gas 4. Line a 12-hole muffin tray with appropriate size cupcake cases.
2. In a large mixing bowl, cream the butter and sugar together until the mixture is pale, light and fluffy.
3. Combine the two flours in a separate bowl. Put the milk in a jug and add the vanilla extract to it.
4. Add 1/3 flour to the creamed mixture and beat well. Pour in 1/3 of the milk and beat again. Repeat these steps until all the flour and milk have been added.
5. Spoon mixture into the cupcake cases, filling them 2/3 full. Bake in the oven for 25 minutes.
6. Remove from the oven and leave to cool. You can then begin icing.

Prep time: 30 minutes

Cook time: 25 minutes

Makes: 12 muffin size cupcakes or 18 regular size



Decoration

7. Roll out icing to approx. $\frac{1}{2}$ cm thickness. Cut a large circle to create your pup's face, medium to create the nose, and small semi-circles folded at the edge to create the ears. Don't forget to also add your pup's eyes, nose and tongue. The easiest way to stick your icing to your cakes is to mix a little icing sugar with water.

Dog-friendly biscuits

Ingredients

- 115ml of hot water
- 1 chicken or beef stock cube
- 1 egg
- 200g wholemeal flour
- 40g grated cheddar cheese

Prep time: 15 minutes

Cook time: 20 minutes

Makes: Approx 12 biscuits depending on cutter size

Method

1. Preheat the oven to 180°C/160°C Fan/ Gas 4. Grease or line 2 baking sheets.
2. Add 115ml of boiling water to stock cube to dissolve.
3. Mix flour, egg, and stock together before adding the cheese.
4. Mix thoroughly, adding more flour or water until it comes together as a dough.
5. Sprinkle your surface with flour, and gently knead your dough, before rolling out to a thickness of about $\frac{1}{2}$ cm.
6. Cut into shapes, dipping the cutter into flour as you go, and place the biscuits on the baking sheets. We recommend using a bone shape, but any cutter shape works.

Only recommended as a treat.

Treats should be counted as part of your dog's daily diet. Not suitable for puppies.

7. Knead together any dough scraps and roll them back out again to create even more cheesy dog biscuits. You'll be surprised how many you can get out of this small batch.
8. Bake for 15-20 minutes until golden and crisp, before cooling on a rack.
9. No need to decorate these – they are perfectly delicious as they are!



Gregg Wallace's Cherry and chocolate cake

Prep time: 15 minutes +
overnight soaked cherries

Cook time: 30-35 minutes

Makes: 8 pieces



Ingredients

- 55g (2oz) blanched almonds, toasted
- 55g (2 oz) plain flour
- 125g (4 and a half oz) good-quality plain dark chocolate
- 3 tbsp water
- 3 medium eggs, separated
- 125g (4 and a half oz) butter, softened
- 125g (4 and a half oz) caster sugar

Decoration

- 400g (14oz) cherries, stoned
- 4tbsp rum or brandy
- Chocolate shavings

Ganache

- 225g (8oz) good-quality plain dark chocolate, broken into pieces
- 450ml (16fl oz) double cream

Method

For the topping, place the stoned cherries in a small bowl with 3 tbsp of the rum or brandy. Leave to soak overnight.

Preheat the oven to 180 degrees C/350 degrees F/ Gas 4. Grease a 23cm (9in) springform tin and line with baking parchment. Whizz the almonds and flour together in a food processor until the nuts are finely ground.

Melt the 125g (4 and a half oz) chocolate with the water in a bowl over simmering water. Take off the heat and beat in the egg yolks with the remaining tablespoon of rum or brandy. Set aside.

Beat the butter and sugar together until light and fluffy. Stir in the chocolate mix, and then gently fold in the flour/almond mix. Whisk the egg whites until soft peaks form. Gently fold this into the cake mix.

Pour into the prepared tin and bake for 30-35 minutes, until cooked through. Remove from the

oven and leave in the tin for 10 minutes. Turn out of the tin on to a wire rack and leave to cool completely.

For the ganache, put the chocolate pieces in a large bowl. Bring the cream to the boil and pour over the chocolate. Leave for about 5 minutes, by which time the chocolate should have melted. Mix together and leave to cool.

With an electric mixer, beat the ganache until lighter in colour and very thick. Put the cold cake back in the clean springform tin. Pour over the cherries and alcohol. Spoon over the ganache, and smooth the surface. Cover with clingfilm and chill for at least 2 hours before serving. Remove the outside of the tin before doing so.

Decorate with chocolate shavings. Simply use a potato peeler along the side of a bar of chocolate to make these.

Ainsley Harriott's

Pistachio, polenta and lemon cakes



Ingredients

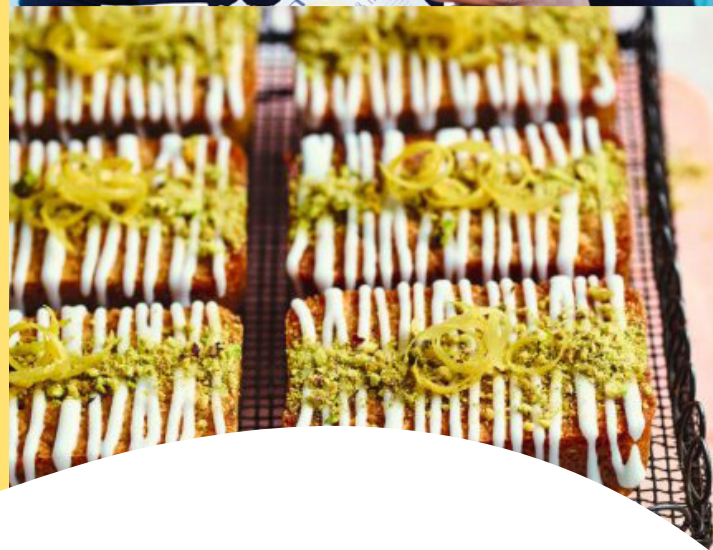
- 200g butter, softened, plus extra for greasing
- 100g shelled unsalted pistachios
- 200g golden caster sugar
- 3 large eggs
- 50g ground almonds
- 100g fine polenta
- Zest and juice of $\frac{1}{2}$ lemon

For the lemon syrup

- 40g sugar
- Zest and juice of 2.5 lemons

To decorate

- 10 tbsp icing sugar
- Zest and juice of 1 lemon
- 2 tbsp shelled unsalted pistachios, half finely ground and half roughly chopped



Prep time: 20 minutes

Cook time: 25 minutes

Makes: 9-12 pieces

Method

1. Preheat the oven to 180°C/160°C fan/gas
2. Place the pistachios in a food processor and blitz until finely and evenly ground.
3. In a large mixing bowl and using an electric hand-held mixer, beat the butter and sugar together until pale. Scrape the sides of the bowl and beat well again. Add the eggs, one at a time, continuing to beat really well after each addition. Fold in the ground pistachios and the ground almonds. Add the polenta, and the lemon zest and juice. Mix gently until combined.
4. Grease 9 rectangular cake moulds or mini loaf tins and line with baking parchment. (Alternatively, grease and line a 12-hole cake tin.)
4. Divide the mixture evenly between the prepared moulds. Place on a baking tray and bake for 20–25 minutes or until a skewer inserted into the centre of one comes out clean.
5. Meanwhile, make the lemon syrup. In a small saucepan, heat the sugar with the lemon zest and juice. Bring to the boil and stir until the sugar has melted. Remove from the heat to cool a little.
6. Prick small holes in the top of the cooked cakes with a skewer and pour 1–2 teaspoons of the warm (make sure it's not hot) syrup over each cake. Leave to cool for 15–20 minutes to allow the syrup to soak in.
7. In a bowl, mix the icing sugar with enough lemon juice to make a thick but runny icing. When the cakes have cooled, remove them from the moulds and spoon or drizzle over the icing. Decorate with a sprinkling of ground and chopped pistachios and the lemon zest.

Recipe courtesy of Ainsley Harriott's Good Mood Food cookbook, published by Ebury Press.

Tom Kerridge's Blondies

Ingredients

- 300g plain flour
- 2 tsp baking powder
- A pinch of salt
- 100g shelled pistachio nuts, (bright green ones if you can find them), roughly chopped
- 200g white chocolate, roughly chopped
- 50g sesame seeds
- 150g butter, plus extra for greasing
- 300g demerara sugar
- 40ml rapeseed oil
- 40ml sesame oil
- 2 eggs, lightly beaten
- 1 vanilla pod, split in half lengthways
- Flaky sea salt, to finish

Prep time: 40 minutes

Cook time: 30 minutes

Makes: 16 pieces

Method

1. Preheat the oven to 180°C/ Fan 160°C and grease and line a 25cm square cake tin.
2. Mix the flour, baking powder and salt using a balloon whisk. Stir in the pistachios, 100g of the chocolate and sesame seeds.
3. Melt the butter in a saucepan over a low heat, add the demerara sugar, rapeseed and sesame oil, and the eggs.
4. Scrape the seeds from the vanilla pod directly into the pan. Heat gently for 3–4 minutes, whisking constantly, don't overheat or the eggs will curdle.
5. Pour the warm mixture onto the dry ingredients and whisk until combined and the chocolate has melted before folding in the remaining chopped chocolate.
6. Pour the mix into the tin and bake for 25–30 minutes, until cooked through. It should be lightly golden and quite firm to the touch. If a skewer inserted into the centre comes up slightly tacky that's fine, as it means the blondie will be nice and moist in the centre.
7. Remove from the oven and sprinkle on a generous pinch of flaky sea salt. Leave in the tin for 10 minutes, then lift out, peel away the parchment and place on a wire rack to cool.



Photo credit: Recipe taken from Tom's Table by Tom Kerridge (Bloomsbury, £25) Photography © Cristian Barnett.

Sophie Thompson's 'Granny Megsies' millionaire shortbread

Ingredients

- 100g rice flour
- 100g polenta
- 100g semolina
- 100g castor sugar
- 125g soft butter, plus extra for greasing

For the topping

- 175g butter
- 175g castor sugar
- 397g can condensed milk
- 100g dark chocolate
- 100g milk chocolate

Prep time: 40 minutes

Cook time: 30 minutes

Makes: 16 pieces

Method

1. Preheat the oven to 170°C/325°F/Gas 3 and grease a 20 x 20cm tin.
2. Blend all the base ingredients in a food processor, pull into a dough and press into the tin.
3. Prick with a fork and bake for 25 minutes until pale golden. Leave to cool in the tin.
4. Melt the butter, sugar and condensed milk in a pan over a low heat for 5 mins, stirring all the time until light golden colour. Pour over the shortbread base.
5. Melt the chocolate in a microwave for 2 minutes and pour over the caramel layer. Chill in the fridge until set, scoring with a knife to make cutting easier.
6. Note: you can replace the polenta and semolina with 200g plain flour if you like. It's just as good just a bit less crumbly.



Faye Winter's White chocolate and ginger cookies

Ingredients

- 125g unsalted butter
- 175g dark brown soft sugar (or light brown)
- 1 medium egg
- 1 tsp vanilla essence
- 280g plain flour
- 1 + 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 + 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1/2 tsp sea salt
- 300g white chocolate chips and chunks

Prep time: 20minutes

Chill time: 30minutes

Cook time: 12-14 minutes

Makes: 8pieces

Method

1. Add your unsalted butter and brown soft sugar to a bowl and beat together.
2. Add in your egg and vanilla essence, which I just love, and beat again.
3. Add in the plain flour, ground ginger, ground cinnamon, ground nutmeg, baking powder, bicarbonate of soda, and salt, and beat again until a cookie dough is formed!
4. Now the most important bit to make them really chocolatey. Add in the white chocolate chips and chunks and knead them into the dough.
5. Weigh your cookies out into eight cookie dough balls - about 120g each!
6. Once they're rolled into balls, put your cookie dough in the freezer for at least 30 minutes.
7. Whilst the cookie dough is chilling, preheat your oven to 180C Fan, or 200C regular!
8. Take your cookies out of the freezer and put onto a lined baking tray.
9. Bake the cookies in the oven for 12-14 minutes.
10. Once baked, leave them to cool on the tray for at least 30 minutes.

Inspired by a recipe from Jane's Patisserie.



Dan McGeorge's Flapjacks

Ingredients

- 850g jumbo oats
- 510g golden syrup
- 255g butter
- 212g light brown soft sugar
- 1/2 tbsp honey
- 1/4 tbsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp vanilla essence

Prep time: 15 minutes

Cook time: 15 minutes

Makes: 16 pieces



Method

1. Preheat the oven to 150°C/300°F and grease and line a 20 x 20cm tin.
2. Mix all the dry ingredients together in a bowl and set aside.
3. Melt the butter, golden syrup, sugar and honey together in a saucepan over a low heat until combined.
4. Pour the melted mix over the oats and mix to bring together.
5. Pour the mixture into the baking tin and flatten down, pushing into the corners to make it nice and even.
6. Bake for 15 minutes or until it just starts to turn golden on the top.
7. Take out and allow to cool completely before slicing.

Wendi Peters' Brownies

Ingredients

- 200g dark chocolate (min 54% cocoa solids)
- 200 g butter
- 300g light brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 125g plain flour
- Whatever filling you like – chocolate chunks, chocolate bars cut up, nuts
- Icing sugar to dust

Prep time: 15 minutes

Cook time: 25 minutes

Makes: 16 pieces

Method

1. Preheat oven to 170°C/325°F and grease and line a 23cm square baking tin.
2. Melt butter and chocolate in microwave for 2 minutes. Cool slightly.
3. Beat the eggs, sugar and vanilla extract until really light, pale and fluffy.
4. Pour chocolate mix into fluffy egg mixture and fold in until mixed.
5. Sift flour and fold in gently until thoroughly combined.
6. Pour mix into tin, over chocolate chunks if using and bake for 25 min until cracking slightly on top but still wobbly in the middle.
7. Leave to cool in the tin, then the fridge to harden before cutting and sprinkling with icing sugar.



Kid-friendly no bake marshmallow crispy bars

Ingredients

- 45g butter
- 300g mini marshmallows
- 180g rice krispies
- Extras of your choice – gummies, chocolate drops, anything you like
- Decorate with edible glitter or sprinkles

Prep time: 20 minutes

Makes: 24 pieces



Method

1. Grease a 32cm x 23cm tin/ 13 x 9-inch baking tin.
2. Melt the butter in a large, heavy-based saucepan over a low heat.
3. Add the marshmallows and cook gently until they are completely melted and blended, stirring constantly.
4. Take the pan off the heat and immediately add the cereal and any extras you're including, mixing lightly until well coated.
5. Press the mixture into your baking tin - it will be very sticky!
6. Flatten the top and then scatter over the edible glitter or sprinkles.
7. Why not pop one of our colourful cake flags into each square to make them really stand out!
8. Let the marshmallow crispy squares cool completely in the tin and then cut them into 24 squares.



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Thank you for choosing to fundraise for Guide Dogs. They'll put every penny to good use.

Losing my sight hit me very badly, mentally, and I became quite depressed. I withdrew from everyone I knew. All I focused on was what I was losing. I could no longer read books, hop on my motorbike, visit my synagogue - all the things that brought me joy. My religion is very important to me, but I felt like a fraud going to synagogue because I could no longer read my prayer book. I was miserable.

But the first time I put a harness on and walked Scooby I instantly knew there was a connection there, it felt right.

The thing with walking with a long cane is that you have to hit the obstacle to know it's there. We did the same route that I'd done a hundred times before, but all of a sudden I didn't have

to hit anything. He walked around the lamppost, he walked around the A-boards, he took me straight to the drop kerb, he took me straight home.

As I stepped into my house, the first thing my wife did was give me a big hug and say 'You've found your smile again!'

So thank you so much for fundraising for Guide Dogs. Big or small, the money you raise means more people could have life-changing dogs like Scooby. Scooby hasn't only given me the ability to get from A to B, the greatest gift he's given me is that removal of social isolation. He put that smile back on my face, which was my first step in that journey of coming back to Me. And that's all from Scooby and Guide Dogs.

Good luck and happy baking.”

David

In aid of



Get in touch

For more information and help and support please contact us at:

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0345 143 0192

[guidedogs.org.uk/how-you-can-help/fundraise](https://www.guidedogs.org.uk/how-you-can-help/fundraise)

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