



THE GREAT BIRTHDAY BAKE OFF AND COFFEE MORNING **PARTY PACK**



**A PARTY PACK TO
CELEBRATE 70 YEARS
OF
ST. MICHAEL'S HOUSE!**



Welcome to The Great Birthday Bake and Coffee Morning

This year, St. Michael's House is turning 70 years old! That means it is our birthday.

We want to celebrate together with fun, friends, cake, and cups of tea!

You are invited to host your own St. Michael's House Great Birthday Bake and Coffee Morning, any day between 1st and 7th of September.

This means you can have a little party where you:

- Make some simple cakes or treats
- Drink tea, coffee or juice
- Invite friends, staff or family
- Raise money to help St. Michael's House

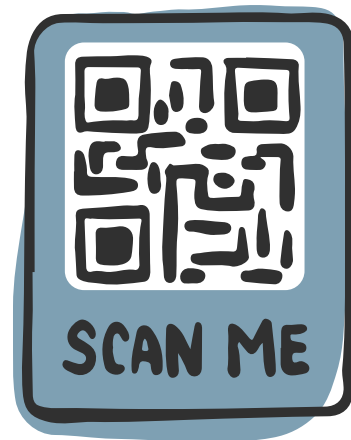
Let's get started!



What is in your party pack?

Inside your Great Birthday Bake Off and Coffee Morning Pack, you'll find:

- A booklet with recipes and instructions
- Colourful bunting to hang up
- Cake Toppers
- A poster to display your party details
- A fundraising page and QR Code for donations



Ask a staff member if you need help using your pack.

Now you are ready to party!



Why are we having a party?

St. Michael's House has helped people for 70 years. That is a long time!

We are having a party to say:

- Happy Birthday!
- Thank you to everyone who helps us
- Let us keep helping more people

When you bake and host a party, you are helping too!
The money raised helps with things like:

- Fun activities
- Trips and special events
- New things for your centre

Everyone who takes part is a St. Michael's House Birthday Hero!



How to host your Great Birthday Bake Off and Coffee Morning

You can have your party any day from the 1st to 7th September.

Here is what to do:

1. Pick a day and time
2. Ask staff to help you plan
3. Choose something to bake (see next page!)
4. Set up a table for tea, cake and fun
5. Put up decorations and bunting
6. Invite friends, family or neighbours
7. Take photos and share your smiles!

You can also collect small donations for your treats. Every euro helps!



Let us Get Baking – Recipe Ideas

Birthday Bake Off Biscuits

You need:

- Digestive or Rich Tea biscuits
- Icing sugar + water
- Food colouring (optional)
- Sprinkles + Smarties

Steps:

1. Mix 300g icing sugar with 2–3 tbsp water
2. Add 2–3 drops of food colouring
3. Spread icing on the biscuit
4. Add sprinkles and smarties on top
5. Leave to dry



Chocolate Cereal Buns

You need:

- 100grms Cornflakes or Rice Krispies
- 100grms Chocolate Bars
- 50grms butter
- Bun cases

Steps:

1. Melt chocolate and butter in a bowl (be careful!)
2. Stir in cereal
3. Spoon into bun cases
4. Let them cool in the fridge
5. Decorate with your cake toppers



Iced Fairy Cakes

You need:

- 110g butter, softened at room temperature
- 110g caster sugar
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 110g self raising flour

For the icing:

- 300g icing sugar
- 2–3 tbsp water
- 2–3 drops food colouring
- sprinkles



Steps:

1. Preheat the oven to 180C/160C Fan/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 8–10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
6. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations, add cake toppers, and set aside until the icing hardens.

Celebrate and say Thank You!



Now it is time to party!

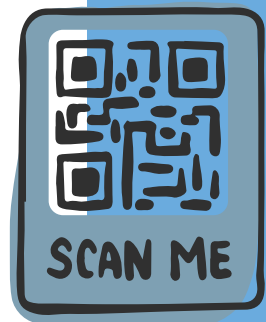
- Play music or sing Happy Birthday
- Sell your treats to your guests, or ask them to donate on the special event page or in the donation bucket
- Say thank you to everyone who comes

After the party:

- Count how much money you raised
- Take a photo of your cakes and smiles
- Send them to the Foundation to say: We did it!

You helped make St. Michael's House Birthday extra special.

Thank you, Birthday Bakers!



Donation Information and Contact Details



SMH Foundation Contact Details:

Sharon Keogh – 086 206 3597 – sharon.keogh@smhfoundation.ie

Jonathan Power – 086 200 6431 – jonathan.power@smhfoundation.ie

Fundraising Page and QR Code:

www.enthuse.smhgreatbirthdaybake

Bank Account Details:

AIB Account Number – 44214030

Sort Code – 93 11 87

IBAN – IE94 AIBK 9311 8744 2140 30

Please clearly reference your service in the narrative on the lodgment form

Thank you and well done!

