



GREAT PINK BAKE OFF KIT

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Are you ready to raise some serious dough for Breast Cancer Ireland?



This year we are recruiting an army of bakers to fire up their ovens, hit the kitchen and give breast cancer a good beating in The Great Pink Bake Off.

Simply gather your friends, family and colleagues to bring their baked goodies and ask everyone who attends to make a donation. Pick a date, and hold a Bake Off anytime, anywhere, during October's Breast Cancer Awareness Month. It's a piece of cake!

DR. OETKER'S AMERICAN STYLE RAINBOW PANCAKES



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DR. OETKER'S AMERICAN STYLE RAINBOW PANCAKES

INGREDIENTS LIST:

FOR THE PANCAKES

- 1 PACK AMERICAN STYLE PANCAKE MIX
- 300 ML WHOLE MILK
- A FEW DROPS OF DR. OETKER PINK, GREEN, YELLOW, BLUE AND VIOLET EXTRA STRONG FOOD COLOUR GEL

FOR THE MARSHMALLOW SAUCE

- 100G OF MARSHMALLOWS
- 100 ML DOUBLE CREAM

FOR THE DECORATION

- DR.OETKER UNICORN CONFETTI SPRINKLES
- DR.OETKER GIANT CHOCOLATE STARS



Method:

1. For pancakes, follow packet instructions. Pour the 300ml milk and the American Style Pancake Mix into a bowl and mix with a whisk or an electric mixer until smooth.
2. Divide the mix into 5 small bowls. Add a little more mixture to two bowls. Stir in a few drops of Colour Gel into each bowl. Add a few more drops of colour if desired to achieve a brighter colour.
3. Heat a small amount of butter/oil in a large, circular frying pan, over a medium heat.
4. Spoon 2-3 tablespoons of batter into the pan per pancake - each pancake should be about 8 cm wide and 1 cm deep. Make sure the pancakes aren't too close together as they will spread during cooking.
5. Cook the pancakes until bubbles start to appear, using a spatula flip the pancakes over and cook for a further 1-2 minutes on the other side. Transfer to a plate lined with kitchen roll. Repeat the above step for each colour batter, double up on two of the colours and you should end up with 7 pancakes. Once all the pancakes are cooked you can stack them up to create a Rainbow pancake tower!

For the Marshmallow Sauce & Decorating

1. In a Saucepan gently melt the marshmallows with the cream. The sauce will thicken slightly as it cools.
2. Stack the pancakes on a plate, pour on some Marshmallow Sauce and top with Dr. Oetker Unicorn Confetti Sprinkles and White Giant Chocolate Stars.

DR. OETKER'S EASY ICED DOUGHNUT BISCUITS



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DR. OETKER'S EASY ICED DOUGHNUT BISCUITS

These easy-peasy Iced Doughnut Biscuits are packed full of bright, colourful, sprinkley goodness that everyone will want a piece of!

INGREDIENT LIST:

FOR THE BISCUITS

- 150G LIGHTLY SALTED BUTTER
- 65G CASTER SUGAR
- 1.5 TEASPOONS OF DR. OETKER MADAGASCAN VANILLA EXTRACT
- 250 G PLAIN FLOUR

FOR THE DECORATION

- 200G ICING SUGAR
- 30ML WATER
- A FEW DROPS OF DR. OETKER PINK EXTRA STRONG FOOD COLOUR GEL
- A FEW DROPS OF DR. OETKER YELLOW EXTRA STRONG FOOD COLOUR GEL
- A FEW DROPS OF DR. OETKER BLUE EXTRA STRONG FOOD COLOUR GEL
- DR. OETKER BRIGHT AND BOLD 4-CELL SPRINKLES.

Method:

1. First up, pre-heat your oven to 190C /170C / Gas Mark 5 and line a large baking tray with baking parchment.
2. Grab yourself a bowl and beat the butter and sugar together until everything is all soft and creamy, then stir in the Dr. Oetker Madagascan Vanilla Extract and the flour. You'll need to roll up your sleeves for this next bit, because it's best to dive in with your hands to bring the mixture together into a soft ball of dough.
3. Cover your work surface with a light dusting of flour and gently knead out your ball of dough until smooth. Using a rolling pin, roll out your dough until its 1cm thick.
Top tip: If you don't have a ruler to hand, your average pen or pencil is roughly a centimetre wide.
4. Now that you've got a nice thin sheet of dough, it's time to grab your cutters and make your doughnut shape. Firstly, you'll need to stamp out a round using a 7cm round cutter, then cut out a smaller inner circle using a 2cm cutter leaving you with a ring of dough that's ready to become a doughnut biscuit. Repeat this to make 10 rings in total – you may need to re-roll the leftover dough in between so keep your ruler or pencil handy!
5. Pop the rings on the baking tray you lined earlier, spaced slightly apart, and pop in the fridge to chill for 30 mins. Once chilled, bake for 15 mins until they're a lovely, light golden colour. Give them about 5 minutes to cool off a bit, then transfer to a wire rack to cool completely.
6. While the biscuits are cooling, grab yourself a bowl and mix together the icing sugar and 30ml water to form a thick glaze icing. Don't worry if it's looking a bit too thick, you can add more water a little bit at a time to thin it down.
7. Now it's time to get colourful! Divide the icing equally between three small bowls. Add a few drops of our pink colour gels into one of the bowls and mix thoroughly, adding more drops of pink until you achieve a bright pink colour that you're happy with. You know the drill – repeat the same process for the blue and yellow colour gels. You can use any colour gels you want for your doughnuts and you can even leave one bowl with white icing to decorate if you want an extra colour!
8. Onto the best bit – decorating your doughnut biscuits! Grab yourself a teaspoon and spread the coloured glaze icing onto each biscuit, so you've got some pink, some blue and some yellow doughnut biscuits. Don't worry if it looks a little bit messy, that's how we want it! Spread the icing to the edges and let it drip down the sides of the biscuits for a gloriously glazed effect.
9. You can't have a glazed doughnut without sprinkles, right? For the final touches, scatter as many of our Bright & Bold Sprinkles over the top of the biscuits as you fancy. Leave for 5 mins to set completely, then dig in!



DR. OETKER'S SMORE MARSHMALLOW BARS



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DR. OETKER'S SMORE MARSHMALLOW BARS

The fluffy homemade marshmallow make these S'mores the ultimate treat!

INGREDIENTS LIST:

FOR THE BISCUIT BASE

- 220G UNSALTED BUTTER (MELTED)
- 450G DIGESTIVE BISCUITS

FOR THE MARSHMALLOW

- 1.5 EGG WHITES
- 6 LEAVES DR. OETKER PLATINUM GRADE LEAF GELATINE
- 325G CASTER SUGAR
- 1 + ½ TBSP OF HONEY
- 150 ML WATER
- 1 TAYLOR & COLLEDGE ORGANIC VANILLA POD

FOR THE GANACHE

- 150G DR. OETKER DARK CHOCOLATE CHUNKS
- 180 ML DOUBLE CREAM
- ½ TSP OF SALT



Method:

1. Line the base of a loose-bottomed 25 x 35cm cake tin and brush the sides lightly with oil.
2. To make the base, place the biscuits in a zip-lock bag and crush to a fine crumb with a rolling pin. Add the biscuits to a bowl and stir in the melted butter. Mix well.
3. Tip the mixture into the tin and press into an even layer using the back of a spoon. Allow the base to chill in the fridge while you make the marshmallow.
4. To make the marshmallow, place the egg whites in a mixer and whisk until soft peaks form. Put the Dr. Oetker Platinum Grade Gelatine Leaves in a deep bowl or jug, cover fully with cold water and set aside to soften.
5. Put the caster sugar, honey and 300ml water in a large pot and stir to combine well. Cook over a medium-high heat until the mixture reaches 130°C on a thermometer. Remove from the heat
6. Squeeze the water out of the gelatine and add to the hot sugar; you may want to wear oven gloves as the sugar can bubble up and spit. Stir until the gelatine has dissolved, then carefully pour the mixture into a heatproof jug.
7. Turn on the mixer with the egg whites and whip further until stiff peaks form. Keep whisking while you slowly pour in the hot syrup in a steady stream. Keep beating the mixture until smooth and shiny, then add the vanilla seeds. Continue to beat for 5-7 minutes or until the mixture is thicker and somewhat cooler
8. Pour in the marshmallow mixture onto the biscuit base and smooth the top with a spatula. Leave the marshmallow to set for two hours
9. To prepare the ganache, place the Dr. Oetker Dark Chocolate Chunks in a heat-proof mixing bowl.
10. Heat the cream in a saucepan over a medium heat, stirring constantly. When bubbles have formed at the edges of the pan, remove it from the heat and pour the cream over the chocolate.
11. Add the salt and leave the chocolate to stand for five minutes, without stirring, until it looks soft.
12. Whisk the chocolate until smooth and shiny, then pour over the marshmallow and leave to set for one hour. Slice into 25 even squares or rectangles and serve.

DR. OETKER'S GLUTEN FREE SALTED CARAMEL BLONDIES



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DR. OETKER'S GLUTEN FREE SALTED CARAMEL BLONDIES

The perfect combination of sweet and salty... This blondies recipe (which also happens to be gluten free) is just what you need!

INGREDIENTS LIST:

FOR THE BLONDIES

- 100G DR. OETKER 26% WHITE CHOCOLATE
- 75G SALTED BUTTER
- 75G LIGHT BROWN SUGAR
- 150G GLUTEN FREE PLAIN FLOUR
- 1 TSP OF DR. OETKER BAKING POWDER
- 1 TSP OF DR. OETKER MADAGASCAN VANILLA EXTRACT
- 100G DR. OETKER WHITE CHOCOLATE CHUNKS
- 2 MEDIUM EGGS (BEATEN)

TO DECORATE

- 50G SALTED BUTTER (SOFTENED)
- 115G ICING SUGAR
- 30G DARK BROWN SUGAR
- (2 TBSP, DARK BROWN SUGAR SYRUP - SEE STEP 4)
- ½ TSP OF CARAMEL FLAVOURING



Method:

1. Preheat the oven to 170 °C (150 °C fan oven, 325 °F, gas 3). Grease and line an 18cm (7 inch) square cake tin.
2. Break up the White Chocolate into pieces and place in a heatproof bowl with the butter. Put the bowl over a saucepan of gently simmering water. Leave to melt then remove from the water and cool for 10 minutes.
3. Beat the eggs and sugar into the melted chocolate. Sieve the flour and Baking Powder on top and add the Vanilla Extract and White Chocolate Chunks, and carefully fold into the mixture along until well combined.
4. Transfer to the prepared tin and smooth over the top. Bake in the oven for 25 minutes until risen, lightly golden and slightly crusty on top – the mixture should be slightly soft underneath. Leave to cool completely in the tin - the cake will sink slightly on cooling. Remove from the tin, and wrap and store for 24 hours to allow the texture to develop before serving.
5. For the dark brown sugar syrup, place 150g of the dark brown sugar in a small saucepan, and add 90ml (6 tbsp) of cold water. Heat gently, stirring, until the sugar dissolves, then stop stirring, raise the heat, bring to the boil and cook the sugar syrup for 2-3 minutes until syrupy. Then remove from the heat and leave to cool.
6. To decorate, put the butter in a mixing bowl and beat until smooth and glossy. Gradually sift and beat in the icing sugar to make a stiff icing. Gradually mix in the 30ml (2 tbsp) dark sugar syrup and caramel flavouring until smooth and fluffy.
7. Unwrap the blondie and place on a board and allow to cool. Spread over the caramel frosting. Cut into 16 equal portions. Your blondies are ready to serve and enjoy!

DR. OETKER'S RAINBOW BUTTERCREAM CUPCAKES



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DR. OETKER'S RAINBOW BUTTERCREAM CUPCAKES

This rainbow piping technique is simple to do but looks so effective!

INGREDIENTS LIST:

FOR THE CUPCAKES

- 165G MARGARINE
- 165G CASTER SUGAR
- 3 MEDIUM EGGS
- 2 TSP OF DR. OETKER MADAGASCAN VANILLA EXTRACT
- 150G PLAIN FLOUR
- 2 TSP OF DR.OETKER BAKING POWDER.

FOR THE BUTTERCREAM

- ABOUT 600G ICING SUGAR
- ABOUT 300G UNSALTED BUTTER (SOFTENED)
- A FEW DROPS OF DR. OETKER PINK, YELLOW, GREEN, BLUE AND
- ORANGE EXTRA STRONG FOOD COLOUR GEL



Method:

For the Cupcakes

1. Pre-heat oven to 180°C (160°C /Gas Mark 4). Place 12 cupcake cases into a 12 hole muffin tray.
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and Vanilla Extract, if the mixture starts to curdle, add a little flour.
3. Fold in the remaining flour and Baking Powder with a metal spoon.
4. Divide the mixture between the baking cases and bake for 20-25 minutes until well risen and firm to the touch. Remove from oven, leave to cool on a cooling rack.

For the Buttercream

1. Place the butter in a freestanding mixer bowl and beat until smooth and glossy. Add the icing sugar in 4 intervals, making sure it is fully incorporated after each interval. Once ready, divide the buttercream equally between 5 bowls. Add a few drops of Pink Colour Gel into one bowl of buttercream and mix through, adding a few drops of colour until you have a bright pink buttercream. Repeat this step for each colour until you have 5 different coloured bowls of buttercream.
2. Place each colour buttercream into a separate piping bag. Lay a piece of cling film onto your work surface and pipe a strip of each colour buttercream onto the cling film, starting with pink then orange, yellow, green and blue. – make sure the lines of buttercream are not too thick and they should be touching each other.
3. Once you have piped a line of each colour buttercream roll the cling film to create a sausage shape. Cut the end of the cling film to reveal the buttercream at one end. Place the cling film into a piping bag fitted with a star nozzle.
4. Once the cupcakes are cooled pipe a buttercream swirl onto the top of each cupcake to create the rainbow buttercream swirl.

LOUISE LENNOX'S HANDPRINT COOKIES



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LOUISE LENNOX'S HANDPRINT COOKIES

INGREDIENTS LIST:

MAKES 6-8

COOKIE DOUGH INGREDIENTS

- 100G BUTTER - SOFTENED
- 100G CASTER SUGAR
- 1 LARGE EGG YOLK
- 2 TABLESPOONS MILK
- 1 TEASPOON VANILLA BEAN PASTA
- 200G PLAIN FLOUR

DECORATION INGREDIENTS

- SPRINKLES
 - 200G PINK ROYAL ICING
- OR
- 100G WHITE CHOCOLATE
 - 100G MILK CHOCOLATE



Method:

1. Cream the butter and sugar together until just combined. Mix in the egg yolk, milk and vanilla extract. Then add in the flour, and beat until it resembles large breadcrumbs. Squeeze the mixture together to form a dough.
2. Trace around your hand using a piece of cardboard or a cereal box and cut out a template. Divide the cookie dough into 6 pieces. Place one piece of cookie dough on a small sheet of baking parchment. Sprinkle with a little flour.
3. Roll out to an even thickness of 4 mm, then cut out the hand shape using the template. Place the parchment paper with the cookie dough onto a baking tray and repeat this step. Leave in the fridge for 30 minutes.
4. Bake in a preheated oven at 150oC fan oven / 160oC / Gas 3 for 20-25 minutes until golden brown. Allow to cool in the tin for 10 minutes then place onto a wire rack.
5. To decorate the cookies spread an even layer of royal icing or melted chocolate and sprinkles on top.

DR. OETKER'S VEGAN LEMON DRIZZLE CAKE



DR. OETKER'S VEGAN LEMON DRIZZLE CAKE

This vegan lemon drizzle has a zingy lemon flavour and is really easy to make!

INGREDIENTS LIST:

FOR THE SPONGE

- 225 ML SOY MILK
- 2 TBSP OF LEMON JUICE.
- 180 G SELF-RAISING FLOUR
- 75 G GROUND ALMONDS
- 1 TSP OF DR. OETKER BAKING POWDER
- 225 G CASTER SUGAR
- LEMON ZEST
- 125 ML VEGETABLE OIL
- 1 TSP OF DR.OETKER SICILIAN LEMON EXTRACT

FOR THE DRIZZLE

- LEMON JUICE
- 100 G CASTER SUGAR

FOR THE DECORATION

- 60 G ICING SUGAR
- 1 TBSP OF WATER



Method:

1. Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and Line a 900g loaf tin. Mix together the soy milk and lemon juice until it begins to curdle and thicken, leave to one side.
2. In a large bowl mix together the flour, ground almonds, Baking Powder and caster sugar until well combined.
3. Add the lemon zest, oil, Lemon Extract and soya milk mixture, stir until the mixture is just combined.
4. Pour the mixture into the prepared loaf tin and smooth the top. Bake in the oven for 60-80 minutes, until golden brown and a skewer inserted into the centre of the cake comes out clean.
5. Whilst the cake is baking, make the drizzle by mixing together the sugar and lemon juice and set aside. Once the cake is baked, skewer the top of the cake and pour over the drizzle and leave to soak in and cool.
6. Once the cake is completely cooled, mix together 60g icing sugar and 1tbsp of water of lemon juice to create a pourable glaze icing.
Drizzle over the top of the cake and sprinkle with some lemon zest!

LOUISE LENNOX'S BEETROOT FOCACCIA BREAD



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LOUISE LENNOX'S BEETROOT FOCACCIA BREAD

INGREDIENTS LIST:

- 500G STRONG FLOUR, EXTRA FOR KNEADING
- 7G DRIED YEAST
- 1 TSP SUGAR
- 1 TSP SALT
- 8 TBSP OLIVE OIL
- 300MLS LUKEWARM WATER
- 1 TSP SEA SALT FLAKES
- 125G COOKED BEETROOT (NOT IN VINEGAR)
- 150G FETA CHEESE, CUBED
- 25G PUMPKIN SEEDS



Method:

1. In a food blender blitz water and 50g beetroot together until smooth. Heat until lukewarm temperature. In a large mixing bowl, add the flour, salt, sugar and yeast. Make a well in the middle, then pour in the water mixture and 5 tablespoons of olive oil. Begin mixing to form a very soft dough. You may need to add a little bit more water to get the right consistency.
2. Sprinkle the work surface with flour and turn out the dough. Knead the dough for about 7 minutes until it is very smooth and soft but not very sticky. If you have a standalone mixer, you can use the dough hook to knead the bread in it. Next, grate the remaining 75g of beetroot and fold it into the dough.
3. In a clean bowl, lightly grease with a bit of oil put in the bowl and cover with cling film. Leave in a warm place to proof, allowing the dough to double in size.
4. Grease a rectangle tin about 20cm x 30cm with 2 tbsp of olive oil. Once the dough has risen, stretch it out and place it into the oiled tin. Gently pull the dough to fit into all the corners of the tin. Mix 1 tbsp of olive oil with 1 tbsp of water and brush all over the dough. Press your finger into the dough to make dimple shapes. Cover with cling film and leave to rise again until double in size. Remove the cling film. Brush with remaining olive oil sprinkling feta cheese and pumpkin seeds on top.
5. Preheat the oven to 220C / 200C Fan and bake the bread in a hot oven for 30-35 minutes until golden brown. Remove from the oven and drizzle with a little extra olive oil. This bread is delicious eaten warm or cold. Perfect for brunch and school lunches.

LOUISE LENNOX'S PINK VELVET RASPBERRY CHOCOLATE CAKE



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LOUISE LENNOX'S PINK VELVET RASPBERRY CHOCOLATE CAKE

This Pink Velvet Raspberry Chocolate Cake is a true family favourite, especially loved by my children. It's a showstopper that we proudly make in support of breast cancer awareness. With its vibrant pink hue, it not only stands out visually but also symbolises strength and hope.

INGREDIENTS LIST:

CAKE INGREDIENTS:

- 400 G PLAIN FLOUR, SIEVED
- 200 G BUTTER, SOFTENED
- 300 G CASTER SUGAR
- 2 LARGE EGGS
- 200 ML BUTTERMILK
- 2 TEASPOONS VANILLA BEAN PASTE
- 1 TEASPOON VINEGAR
- 1 TEASPOON BICARBONATE OF SODA
- A FEW DROPS OF PINK FOOD COLOURING

FILLING INGREDIENTS:

- 500 ML DOUBLE CREAM
- 300 G WHITE CHOCOLATE

RASPBERRY SOAK INGREDIENTS:

- 150 G FROZEN RASPBERRIES
- 2 TABLESPOONS SUGAR

EQUIPMENT:

- TWO 8-INCH ROUND CAKE TINS, GREASED AND LINED WITH BAKING PARCHMENT
- PREHEAT THE OVEN TO 160°C.

Method:

To make the cake batter:

In a large bowl, whisk together the butter and caster sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition. Mix in the vanilla bean paste.

Alternately add in some buttermilk and then flour to the mixture. Mix well after each addition.

Fold in the pink food paste and mix until the colour is even. Pour the vinegar over the bicarbonate of soda in a small bowl. It will fizz up. Quickly mix this into the cake batter.

Divide the batter evenly between the two prepared cake tins. Bake in the preheated oven for 40- 45 minutes, or until a cocktail stick inserted into the centre comes out clean. Avoid opening the oven door too often, as this can cause the cakes to sink. Allow the cakes to cool in the tins for 5 minutes, then transfer to a wire rack to cool completely.

Prepare the filling:

Chop the white chocolate into small pieces and place in a heatproof bowl. Heat the double cream until it just comes to a boil, then pour it over the white chocolate. Let it stand for a minute, then whisk until the chocolate is completely melted and the mixture is smooth. Chill in the fridge for 4-5 hours or overnight.

Prepare the Raspberry Soak

In a small saucepan, combine the frozen raspberries and sugar. Heat until the mixture comes to a boil, breaking up the raspberries to release their juices. Strain the mixture to obtain the raspberry juice. Once cool, lightly drizzle the juice over each cake layer to add moisture and flavour. Do this step while the cakes are still warm to allow better absorption.

Assemble the Cake:

Level the tops of the cooled cakes with a serrated knife. Whisk the chilled white chocolate cream until thick. Spread half of the filling over the top of one cake layer. Place the second cake layer on top and spread the remaining filling over the top and sides of the cake.

Decorate (optional)

Grate white chocolate and sprinkle on the side of the cake then add fresh raspberries on top as desired.

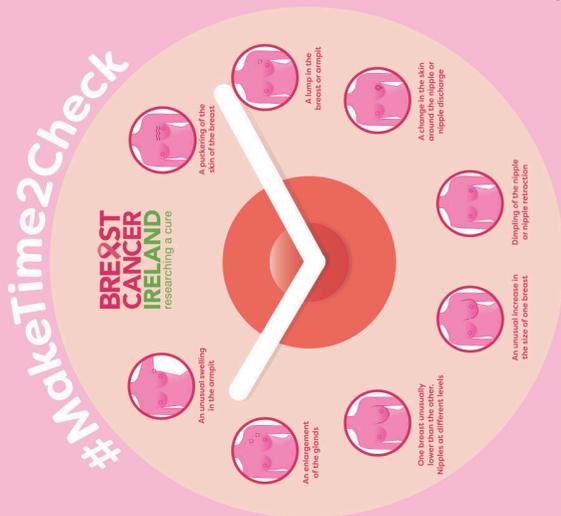


CREATE YOUR OWN BUNTING

Print and cut out as many bunting sheets as you need. Insert some ribbon or string in the corner tabs to hang up your bunting to decorate your event.

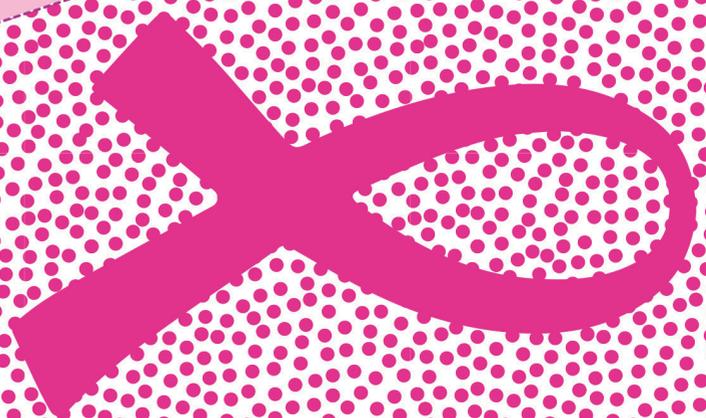
#MakeTime2Check

Know the 8 signs and symptoms to look out for



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**Host a Great Pink Bake Off this
October and help us change the
landscape of breast cancer for
the better into the future**



CUPCAKE TOPPERS

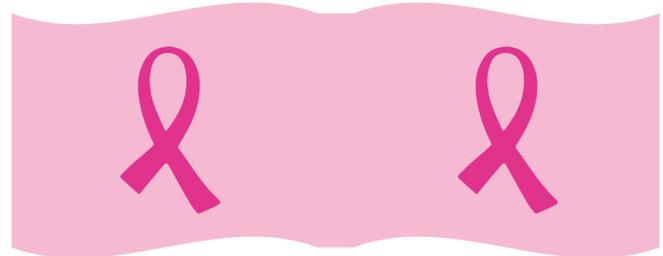
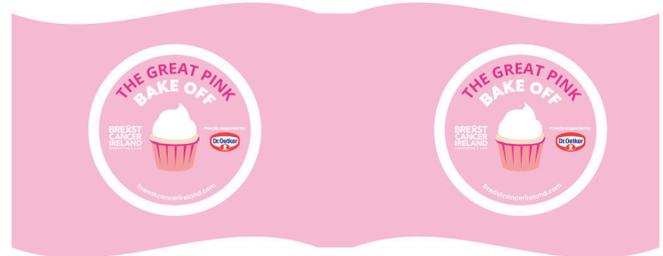
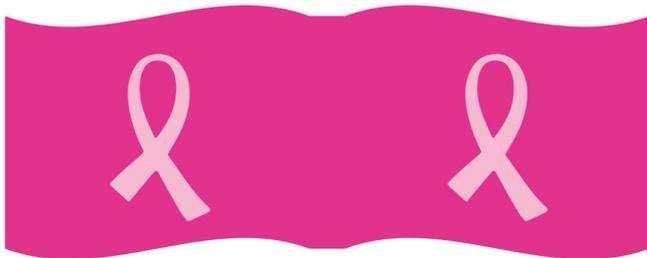
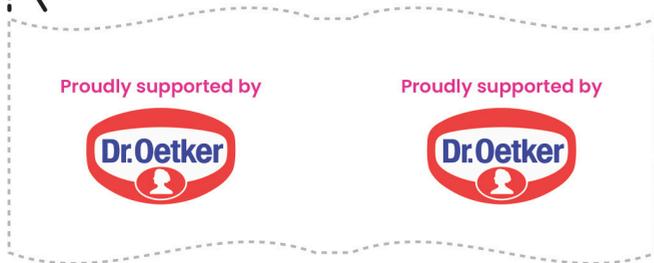
Cupcake toppers are easy to make and add a splash of colour that can bring all of your Great Pink Bake Off treats together.

Simply cut out each topper, fold and stick them around the top of a cocktail stick or wooden toothpick and voila!

Instantly stylish cupcakes.

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INSTRUCTIONS

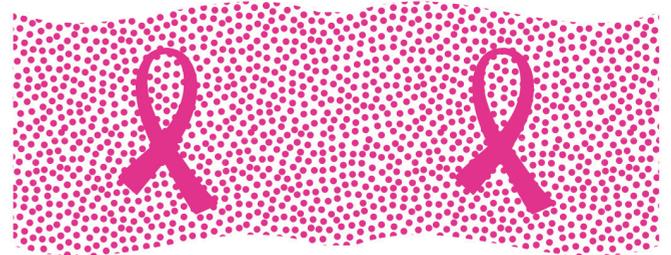
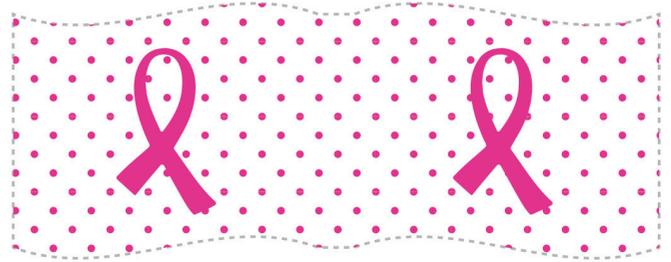
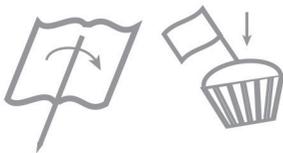
1: Cut out cupcake toppers



2: Glue toppers



3: Fold topper around a cocktail stick



READY TO GET BAKING?

SuperValu is our official retail partner for
The Great Pink Bake Off.

Head to your local SuperValu to pick up all that
you need for your ultimate Bake Off
Showstopper

SuperValu

THANK YOU FOR SUPPORTING

