



GROWN UP MAD HATTER'S PARTY PACK

WELCOME TO OUR MAD HATTER'S 7-TEA PARTY PACK

Thank you so much for joining us in celebrating our 70th Anniversary!

Here's everything you need to create a fun packed event.

We want you to help us raise as much money for our families & communities, so here's some ideas.

- Afternoon Tea and charge for entrance
- Decorate and sell cakes
- Hold a party in your street for your neighbours or with friends & family
- Have an Alice in Wonderland film screening and charge for admission
- Hold a fancy dress competition charging a fee to enter
- Recreate your own version of Alice in Wonderland and charge people to come and see it

OR for Grown ups - what about a G & 7 T Party instead?

- Sell tickets to come along
- Sell G & T's for donations
- Hold a Mad Hatter's half marathon, conga or race of your choice
- Arrange an afternoon "7Tea" party with your neighbours

Send photos of your fundraising event or tasty treats and hats to fundraising@ageukleics.org.uk and we'll share them on our social media.

AND FINALLY ... REMEMBER - GO MAD!



Age UK Leicester Shire & Rutland



@ageukleics

MAD HATTER'S 7-TEA PARTY

QUEEN OF HEARTS

JAMMY DODGERS



Ingredients

- 227g butter unsalted, softened
- 64g granulated sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 330g self-raising flour
- 1/4 teaspoon salt
- 64g raspberry jam

Special equipment:

- 2 1/2-inch/6 cm fluted cookie cutter
- Small heart shaped cookie cutter



Instructions

- Add the butter and sugar to a stand mixer or mixing bowl. Beat until light and fluffy.
- Add the eggs and continue to mix. Mix in the vanilla.
- To a separate bowl, mix the flour and salt together. Add 1/3 to the butter and mix. Continue like this until all flour is incorporated, it will resemble large crumbs. If the mix is too wet, add a little more flour. Do not over mix.
- Turn the dough out onto a clean surface (no flour). Use your hands to start pressing the crumbs together, again not too much or you can overwork the dough and this will result in hard cookies. It will be crumbly and might feel like it won't come together but it will, just press until it stays together. If you cannot get the dough to stay together, dip your hand in water and sprinkle water over the dough to moisten, not too much or the cookies will spread too much when baking. Flatten slightly and divided into 2. Wrap both in cling film and refrigerate for at least 30 minutes. You can also refrigerate overnight.
- Preheat oven to 170°C./gas mark 3
- Place a large piece of baking paper/parchment paper onto your work surface. Place another piece on top and roll out the dough to 1/4-inch (6 mm) thick.
- Use a 2 1/2-inch/6 cm fluted cookie cutter, dipped in flour, to cut out the cookies. Use a thin spatula to remove and place on a parchment covered baking sheet spaced evenly apart. Use a small heart-shaped cutter to cut a heart in the centre of half of the cookies.
- Bake 15-20 minutes until they turn golden brown on the edges but the tops are still pale. Remove from the oven and allow to cool on the tray for 2 minutes. Transfer to a cooling rack to cool completely.
- Once cooled, take a cookie without a heart and spread 1/4 teaspoon of jam with more in the centre than the edges this way it will rise up through the heart. Top with a heart cut-out cookie.

MAD HATTER'S 7-TEA PARTY

ROYAL VICTORIA SPONGE



Ingredients

- 225g unsalted butter (at room temperature), plus extra for greasing
- 225g white caster sugar
- 1 teaspoon vanilla extract
- 4 large free-range eggs
- 225g self-raising flour
- 1 teaspoon baking powder
- 1 splash of milk

For the filling

- 200 ml double cream
- 1 vanilla pod
- 1½ tablespoons of icing sugar plus extra for dusting
- Jam of your choice



Instructions

- Preheat the oven to 180°C/gas mark 4. Grease and line the bases of 2 round 20cm sandwich tins.
- Cube up the butter, then cream together with the sugar in a large mixing bowl until pale and fluffy. Mix in the vanilla extract.
- Beat the eggs, then gradually mix into the creamed butter and sugar. Sift, then fold in the flour, baking powder and ¼ of a teaspoon of sea salt with a large metal spoon until just incorporated (don't overmix).
- Stir in 1 splash of milk to loosen the batter, then evenly divide it between the 2 cake tins.
- Bake the cakes in the oven for 22 to 25 minutes, or until golden and cooked through. To test, insert a skewer into the middle of a cake; it's ready when the skewer comes out clean. Leave to cool in the tins for 5 minutes, then turn onto a wire rack to cool completely.
- Once completely cool, pour the cream into a large bowl, scrape in the vanilla seeds and whisk until you have soft peaks.
- Sift in icing sugar and gently fold through. Place one of the cakes on your chosen plate or cake stand and spread over the vanilla cream, but not right to the edges or it will spill later.
- Generously cover the second layer of sponge with your choice of jam and place carefully on top. Dust with icing sugar and decorate with strawberries, if you like.

MAD HATTER'S 7-TEA PARTY

CURIOUS CUPCAKES



Ingredients

- 25g butter
- 125g caster sugar
- 125g self-raising flour
- 2 eggs
- 1 tsp vanilla extract

For the butter cream

- 140g/5oz butter, softened
- 280g/10oz icing sugar
- 1-2 tbsp milk
- ¼ tsp vanilla extract
- few drops food colouring



Instructions

- Preheat oven to 180°C/gas mark 4, prepare a muffin tin lined with 12 paper cases.
- Cream butter and sugar together until it becomes light and creamy. In a little bowl beat the eggs and vanilla together, then add into the mixture. If your batter is curdling then add 3 tsp of the flour and give it a mix until it has come back to normal.
- Add the flour and fold in with a spatula or a metal spoon so that once it bakes it will have lots of air and will be light.
- Spoon the mixture into the cases and bake in the preheated oven for 10-15 mins or when a skewer is inserted it comes out clean.
- Top with butter cream and serve or enjoy by yourself and decorate with Alice in Wonderland and Mad Hatter decorations.

BUNTING CUT OUT



OFF WITH THEIR HEADS



BUNTING CUT OUT



EAT ME



BUNTING CUT OUT



DRINK ME





Leicester Shire
& Rutland



ageUK

2022

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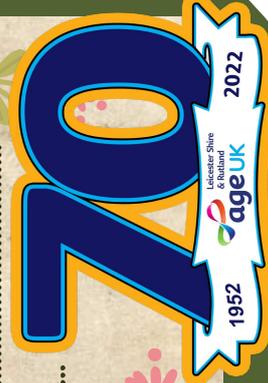


YOU'RE INVITED TO THE
MAD HATTER'S 7-TEA PARTY

DATE.....

TIME.....

WHERE.....



JOIN US FOR OUR MAD HATTER'S 7-TEA PARTY

raising vital funds for local charity
Age UK Leicester Shire and Rutland



WHERE:.....

DATE:.....

TIME:.....

FOR MORE INFORMATION PLEASE CONTACT



MAD HATTER'S 7-TEA PARTY

COCKTAILS



Cocktail Menu

The Cheshire Cat's Gin

25ml London Dry Gin
Indian Tonic Water

The Mad Hatter

25ml Sloe Gin
25ml Southern Comfort
25ml Amaretto Liqueur
25ml Orange juice
1 slice Orange

The Queen Of Hearts

25ml London Dry Gin
Indian Tonic Water
Bitter or sweet? It's your choice:
Bitter: Campari OR Sweet: Strawberry
Topped with a candy love heart

A LITTLE MORE INSPIRATION



