

Time to Talk Tea Party

[#TimeToTalkTeaParty](#)



Time to Talk Tea Party

#TimeToTalkTeaParty

Thank you for registering to take part our Time to Talk Tea Party on 1 May 2022, or anytime afterwards.

Your donations will help the Age Scotland helpline answer an unprecedented number of calls from vulnerable older people and their families looking for information, advice and friendship.

You can support our helpline by taking part and hosting tea party with your friends, family or work colleagues virtually or face to face. We need your help to continue our support across Scotland.

In this pack you will find a list of the different platforms to host your virtual tea party, ways to donate your funds raised and a few tried and tested tasty recipes you can make at home.

#TimeToTalkTeaParty

Virtual Platforms

There are many different free online platforms to host your #TimeToTalkTeaParty.

Facetime - for users who all have an apple device such as iPhone or iPads. You can invite up to 30 people on Facetime.

WhatsApp - for users with any smartphone. To make a group call you must create a group chat with all your guests in first. Then click the video button to start a video chat.

Zoom - for any user on PC, ipad, tablet, smart phones etc. One person sets up the chat/meeting and sends the link to other guests. The app must be downloaded to your device before you can see the call. These calls will be limited to 40 minutes.

Facebook - for any Facebook user with the messenger app. This is a quick and easy option. Create the group and click the video button to start a video chat.

Skype - free for two users. Any more than two users you must have a premium account.

#TimeToTalkTeaParty

Ways to donate

There are a number of different ways you can donate your funds raised:



Online at age.scot/TimeToTalk



Send a cheque to made payable to Age Scotland to The Fundraising Team, Age Scotland, Causewayside House, 160 Causewayside, Edinburgh EH9 1PR.



By bank transfer, please email fundraising@agescotland.org.uk or call 0333 323 2400 to speak to a member of the fundraising team.



Text **AGESCOTTEA** to 70085 to donate £10.

Texts cost £10 plus one standard rate message.



Don't forget to shout about your virtual tea party on social media using **#TimetoTalkTeaParty**.



We can't wait to see your photos!

#TimeToTalkTeaParty

Mini Victoria Sponge Cakes

Recipe

1. Preheat oven to 180°C (160°C fan, gas mark 4).
2. Lightly grease a 12 hole silicone cake tray with straight sided 7 cm circles. Alternatively you can use fairy cake tins or the mixture will fill 12 cupcake moulds.
3. Place the butter and sugar in a large mixing bowl and beat until smooth, creamy and light.
4. Gradually beat in the egg until creamy, adding a little flour if the mixture begins to curdle. Fold in the flour. You can add a couple of table spoons to slacken the mixture if it's too thick to pour.
5. Divide the mixture between the cake moulds and bake for 15-18 minutes until risen, golden and just firm to the touch. Allow to cool completely.
6. Spread six cakes with the whipped cream and top with a spoonful of jam, top with the other cakes and dust with icing sugar.

Ingredients

The cake

175g Butter
175g Caster Sugar
3 Eggs
175g self raising flour (or plain flour with 2 tsp of baking powder and a pinch of salt).
Berries to top (optional)

The cream

150ml Double cream
5-6 tbsps Jam of your choice
1-2 tbsps Icing sugar to dust

#TimeToTalkTeaParty

Scones with Cream and Jam

Recipe

1. Preheat oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.
2. Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough.
3. Turn on to a floured work surface and knead very lightly.
4. Pat out to a round 2cm thick. Use a 5cm cutter to stamp out rounds and place on the baking tray.
5. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
6. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
7. Cool on a wire rack and serve with butter and good jam and maybe some clotted cream and berries.

Ingredients

The cake

225g self raising flour (or plain flour with 2 tsp of baking powder and a pinch of salt).

pinch of salt

55g butter

25g caster sugar

150ml/5fl oz milk

1 free-range egg, beaten, to glaze (alternatively use a little milk)

Fillings

Clotted cream

Jam

Fresh berries

#TimeToTalkTeaParty