



*National Cream Tea Day 26<sup>th</sup> June 2020*

## *Fundraiser Pack*

Join Rodda's Clotted Cream and Tiptree as they host the nation's largest online cream tea gathering for this year's National Cream Tea Day.

Whilst bringing people together virtually is a big part of the day, The Cream Tea Society also want to encourage people to donate to a charity of their choice where possible. To date, Rodda's and Tiptree, the founders of National Cream Tea Day, have helped raised over £500,000 for charities across the UK.



The Cream Tea Society is partnered with Tiptree Jam and Rodda's Cornish clotted cream.



*Planning a fundraiser can be a little scary but don't worry - here are our top tips to throwing the best charity cream tea event!*



***Choose a suitable place***

Considering social distancing this could be your very own front room, a socially distancing spot in the park or your back garden.



***Shout about your event!***

Use social media to promote your virtual event. Create a Facebook event, a zoom invitation or post about it using the hashtag #nationalcreamteaday2020



***Don't forget the scones***

Bake some delicious scones perfect for jam and cream.



***Decorate***

Decorate your home, garden or outdoor spot to add some cream tea colour with our special bunting provided in this pack.



## *Scone Recipe*

### FOR THE SCONES:

**500g plain flour**

**17g baking powder**

**100g caster sugar**

**Pinch of salt**

**100g diced butter**

**250ml milk**

### FOR THE EGG WASH:

**2 egg yolks**

**10ml milk**

**Pinch of sugar**



Sieve the flour, baking powder, sugar and salt into a bowl.  
Using your fingertips, rub the butter into the flour until  
it's well combined. Add the milk and mix well.

Once it starts to come together, turn it out on to a lightly  
floured surface and knead gently until it forms a soft,  
smooth dough. Wrap in cling film and chill for one hour.

Preheat the oven to 200C/gas mark 6.

Roll out the dough on a lightly floured surface to a  
thickness of 2.5cm and cut into rounds with a 5cm cutter.  
Place on a baking tray lined with parchment paper.

Now mix the egg wash ingredients together in a small  
bowl and brush the top of each scone, twice.  
Bake for 10 minutes until golden brown.

When serving your scones, remember to do it the  
Cornish way: the jam first, then the Rodda's!





*Here are a few essentials you will need to prepare for the big day virtually.*



### ***Essentials***

There are some essentials you will need for your charity cream tea event, these include:

*Plates*  
*Napkins*  
*Knives*  
*Spoons*  
*Teacups*  
*Spoons*  
*Tea, coffee & sugar*  
*Tables & chairs*  
*Collection pots*

*and of course...*  
*Cream & Jam!*



### ***Decorations***

Decorate your home to add some colour in anyway you can! Why not go for a red and yellow theme to reflect the Cornish clotted cream and Jam?  
You could also add:

*Table Cloths*  
*Flowers*  
*Streamers*  
*Balloons*  
*Bunting*



### ***Why not..***

*Take lots of photos to show how your event went and post them using the #nationalcreamteaday*

# Bunting

We've created some rather snazzy bunting for you to print, cut out and string up, why not add some coloured paper streamers to make it even more eye catching?

