

Mistletoe ANDUne

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Hosting a virtual Mistletoe and Wine event with friends, family or groups is a great way to raise money for East Lancashire Hospice this Christmas.

We are all missing those weekly or monthly catch ups with our friends and family this year and especially on the run up to Christmas, so why not do it virtually and raise a glass for East Lancashire Hospice whilst tucking into a yummy Christmas treat.

Restrictions are difficult at the moment and may change whilst planning your Mistletoe and Wine

to suppo

and help

event, so please abide by the Government guidance when organising.

In this pack you will find mouth watering cocktail recipes and a delicious Christmas cupcake recipe and ideas on how you can raise money for the hospice at your Mistletoe and Wine virtual event.



...making the most of life

When is your Mistletoe and Wine event?

Make sure you have the date of your event set in place before you virtually invite your guests. Will it be a Mistletoe and Wine evening or will you create your own Christmas theme to it. The decision is yours.

The Guest List

Once the date is set, making the guest list is next! It is important your guests know in advance when your virtual Mistletoe and Wine event will take place to ensure they can clear their diary. This is one event they will not want to miss, whether they can be there in person or virtually. How to invite them is up to you, social media is a great idea creating an event page updating them throughout your planning, maybe a quick phone call, or why not get creative and make some festive invites to send out.

Ideas

The idea of your virtual Mistletoe and Wine event is to invite your friends virtually for a catch up, with some festive games, a festive cheer and a good old fashioned gossip. But most importantly it's to raise money for East Lancashire Hospice this Christmas.

There are many ways people can help you hit your desired target. Set up a JustGiving page

(justgiving.co.uk) and share your link with them, they can donate through your page. Make a donation via the hospice website stating it's from your Mistletoe and Wine event or why not charge guests to be part of your event.

Use the cake recipe to share with your guests before the event and hold a cake competition - charging guests to take part. Or why not bake your own cake, show it over your video call and ask guest to guess the weight and make a donation for every guess they take.

There are many ways to fundraise virtually, please contact fundraising if you would like to discuss how to fundraise for your event - **01254 287012.**

Set yourself a desired target and feel proud when you have reached it. The money you raise does make a difference to the hospice!

The Day of your event

You have sent the invites, you have organised how you will hit your target, now it is time to make your Mistletoe and Wine event one to remember.

As its a festive themed event, why not trim up the house and get into the spirit of Christmas. Have your mulled wine at the ready to raise a glass for East Lancashire Hospice and have the best time celebrating Christmas whilst raising money for your local hospice.

even when you're apart

When planning your Mistletoe and Wine event, please remember the COVID-19 restrictions in your area. We want you to have as much fun as possible when raising money for East Lancashire Hospice, but we also want you to stay safe.

Restrictions are always changing so please check out the restrictions on the Government website in your area https://www.gov.uk/guidance/north-west-england-local-restrictions

Recipe Ideas to bring Christmas cheer

Christmas Cupcakes

You have to try these mouth watering cup cakes for your Mistletoe and Wine event, whether you are able to enjoy them together or virtually, they're going to have guests wanting more.

If your event is virtual, why not ask guests to create them before and all show off your designs.

Method:

1. Preheat oven to 170°C. Line two 12-hole muffin trays with cupcake papers.

2. Sift together the flour and baking powder. In a separate bowl, cream the butter for 1-2 minutes. Add the castor sugar a third at a time, beating 2 minutes after each addition. After the last addition, beat until the mixture is light and fluffy and the sugar has almost dissolved. Add eggs one at a time, beating after 1 minute after each addition or until the mixture is light and fluffy. Add the vanilla extract and beat until combined.

3. Add a third of the flour to the creamed mixture and beat on low speed until combined. Add half of the milk and beat until combined. Repeat this process. Add the remaining third of the flour and beat until thoroughly combined; do not over- beat as this will toughen the mixture.

Ingredients

Filling

- $2^{3}/_{4}$ cups of plain flour 2 tsp baking powder
- 200g softened unsalted butter
- 1³/₄ cups caster sugar
- 1 cup milk

Decoration

1 quantity of vanilla buttercream 24 sugar Christmas decorations **Red Food colouring**

4 eggs

4. Spoon mixture into cupcake papers, filling each about three quarters full. Bake for 18-20 minutes or until a fine skewer inserted comes out clean. Remove cup- cakes from the trays immediately and cool on a wire rack for 30 minutes before frosting.

Decoration:

1. Divide buttercream evenly between six small cupcakes. Add a drop of one food colouring to each of the cupcakes and mix, to create six coloured frostings.

2. Using a round-edged kitchen knife, apply the buttercream in a swirl. Working quickly, before the buttercream dries, top each cupcake with a sugar Christmas decoration

Here are some ideas for classic Christmas drinks and cocktails.

If you are hosting your Mistletoe & Wine event over zoom, why not add a bit of fun to it and host a cocktail masterclass with these mouth-watering recipes.

Who can say no to a festive glass of *Mulled Wine* over Christmas...?

Method:

1. Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on low heat for 10 minutes.

2. Remove from the heat and cool, leaving to infuse for 30 minutes.

Ingredients Serves 6

750ml bottle red wine	2 star anise
1 large or 2 small	4 cloves
cinnamon sticks	2 strips lemon zest

3. To serve, heat without boiling, stir in the sloe gin (if using) and pour into mugs or heat proof glasses.

An *Amaretto Sour* to get you in the festive spirit...

Method:

1. Put the Amaretto, lemon juice, egg white and 4tsp of cherry syrup into a blender. Whizz up the mixture a few times at a high speed until it is pale and starting to increase in volume.

2. Stir in the ice until the outside of the jug feels cold. Pour into glasses and garnish with cherries.

Ingredients Serves 4

200ml Amaretto

3-4 lemons, juiced you will need 120ml)	Small jar or can of cherries in syrup
L egg white	Ice

Signature Christmas

Cocktails and more