

# OSCAR

Hospitality

## National Volunteer Week

National Volunteer Week is the annual celebration to acknowledge the generous contribution of our nation's 6 million volunteers.

Volunteering Australia's new National Volunteer Week theme is Give a little. Change a lot.

This year's theme represents the millions of volunteers who make a profound impact in their communities and on society, through giving a little time.

For further information:

<https://www.volunteeringaustralia.org/nvw>

We are sure you welcome volunteers into your care facilities, encouraging them to share their passions, interests and skills with your residents.

## 4 Ways to celebrate National Volunteer Week

1. Share your volunteers' stories:
  - Write a message on one of the templates [here](#)
  - Take a photo of the volunteer holding the message
  - Share on social media with the hashtag #NVW2018 and Volunteering Australia will share your post!
2. Create Certificates of Appreciation for your volunteers using the Volunteering Australia templates [here](#).
3. Show you're proud to promote National Volunteer Week at your facility! Download, Print & display the posters found [here](#).
4. Hold a special celebration and invite all of your facilities volunteers. Enjoy our decadent chocolate cake recipe (below).



## Volunteer Week chocolate cake

Ingredients – Serves / Yield 24 pieces
<b>CAKE:</b>
3 cups plain flour
2 teaspoons baking soda
3/4 teaspoon salt
1 cup plus 2 tablespoons cocoa powder
1 1/2 cups boiling water
3/4 cup whole milk
2 teaspoons vanilla
1 1/2 cups unsalted butter, room temp
1 1/2 cups firmly packed dark brown sugar
1 1/2 cups caster sugar
6 large eggs
<b>FROSTING:</b>
◦300g of 64% dark chocolate
◦1 1/2 cups unsalted butter, cut into cubes
◦2 x 227 g containers whipped cream cheese
◦1 Tablespoon pure vanilla extract
◦1/4 teaspoon salt
◦3 cups icing sugar



## Instructions

1. Preheat oven to 160c. Butter two 9x13 pans, and line them with baking paper. Butter the paper and dust the pans lightly with cocoa powder or flour. Tap out excess.
2. In a medium bowl, sift together flour, baking soda and salt. In a small bowl, whisk together cocoa powder with the boiling water until quite smooth and glossy. Pour in the milk, followed by the vanilla and whisk gently to combine the liquids.
3. In the bowl of a stand mixer fitted with a paddle attachment, cream butter with the sugars until light and fluffy, at least 5 minutes. Stop the mixer a few times to scrape down the sides of the bowl and the paddle.

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4. Stop the mixer and add the eggs, one at a time, beating well between each addition. Scrape down the sides of the bowl to ensure everything is well combined.

5. With the mixer on the lowest speed, add about a third of the flour, followed by half the cocoa mixture. Add another third of the flour and the remaining cocoa. Finally, finish with the last of the flour, mixing the batter only until just combined.

6. Stop the mixer and scrape down the paddle. Divide the batter evenly between the two prepared pans.

7. Place the pans side-by-side on the middle rack in the oven. Bake until a toothpick inserted into the center comes out clean, about 35–45 minutes. Cool cakes for 5 minutes in the pan, then loosen around the edges with a knife and invert the cakes onto wire cooling racks. Remove parchment paper and discard. Cool completely before frosting.

### Frosting:

8. Roughly chop the chocolate into chunks. Place in a double boiler or in a bowl set over a pot of simmering water. Melt slowly, stirring occasionally.

9. Remove the bowl from the pot and cool the chocolate to room temperature.

10. In the bowl of a stand mixer fitted with the whisk attachment, beat together the butter and cream cheese until light and fluffy, at least 5 minutes. Stop the mixer and scrape down the sides of the bowl once or twice.

11. Add the cooled chocolate, vanilla and salt; beat until thoroughly combined.

12. Turn off the mixer and add the icing sugar, one cup at a time. Beat on low speed until combined. Increase the speed to High and beat for one minute.

13. Place one cake on a serving plate or tray. Spread a 1/2 inch layer of frosting evenly over the top. Place the second cake on top. Frost the entire cake and sides, smoothing or swirling the frosting as desired.

14. Serve at once or refrigerate, loosely wrapped in plastic, for up to four days. To freeze, place the tray in the freezer until solid. Then wrap tightly in plastic wrap and store for up to three months. Thaw overnight in the refrigerator, then bring to room temperature before serving.

*Enjoy & Best wishes to you and your friendly volunteers during National Volunteer Week!*



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