

Bake Sale Kit by Original Volunteers

SELL BAKED GOODS TO RAISE MONEY

Packed with tested ideas and recipes which should help you to run your own bake sale. Nothing will help you get your bake sale going than people seeing a table full of tasty cakes which should move you closer to your goal and get you off to your project sooner.

Here's what we've included for you:

Essential tips for a successful Bake Sale.

- Some of our favourite recipes.
- A poster for the "Pin the Cherry on the Cupcake" game to help add excitement.
- A poster to print out and put up to help advertise your sale.
- Bunting template to string up and around your table.
- A money box to make and use to collect loose change.

We can help you Fundraise:

We are also delighted to offer you our services..

- Advertise

Tell us if you are creating a bake sale and we will advertise to other volunteers who may want to join you, lend a hand and perhaps make a travel buddy we can send a shout-out on FB.

- Ask us

You can also ask us if we can come and help, support or raise awareness of volunteering through your stall

- Join in

We regularly organise and attend events. To come and join us and take advantage of our special knowledge, see what events are near you at :

originalvolunteers.co.uk/fundraising

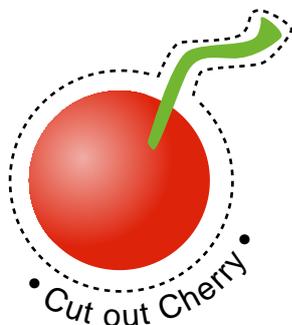
Original Volunteers
Fundraising Team



BAKE SALE

Pin the Cherry on the Cupcake

Prize:



All proceeds go to help fund my volunteering experience

BAKE SALE

Date:

Come and see what's on offer...



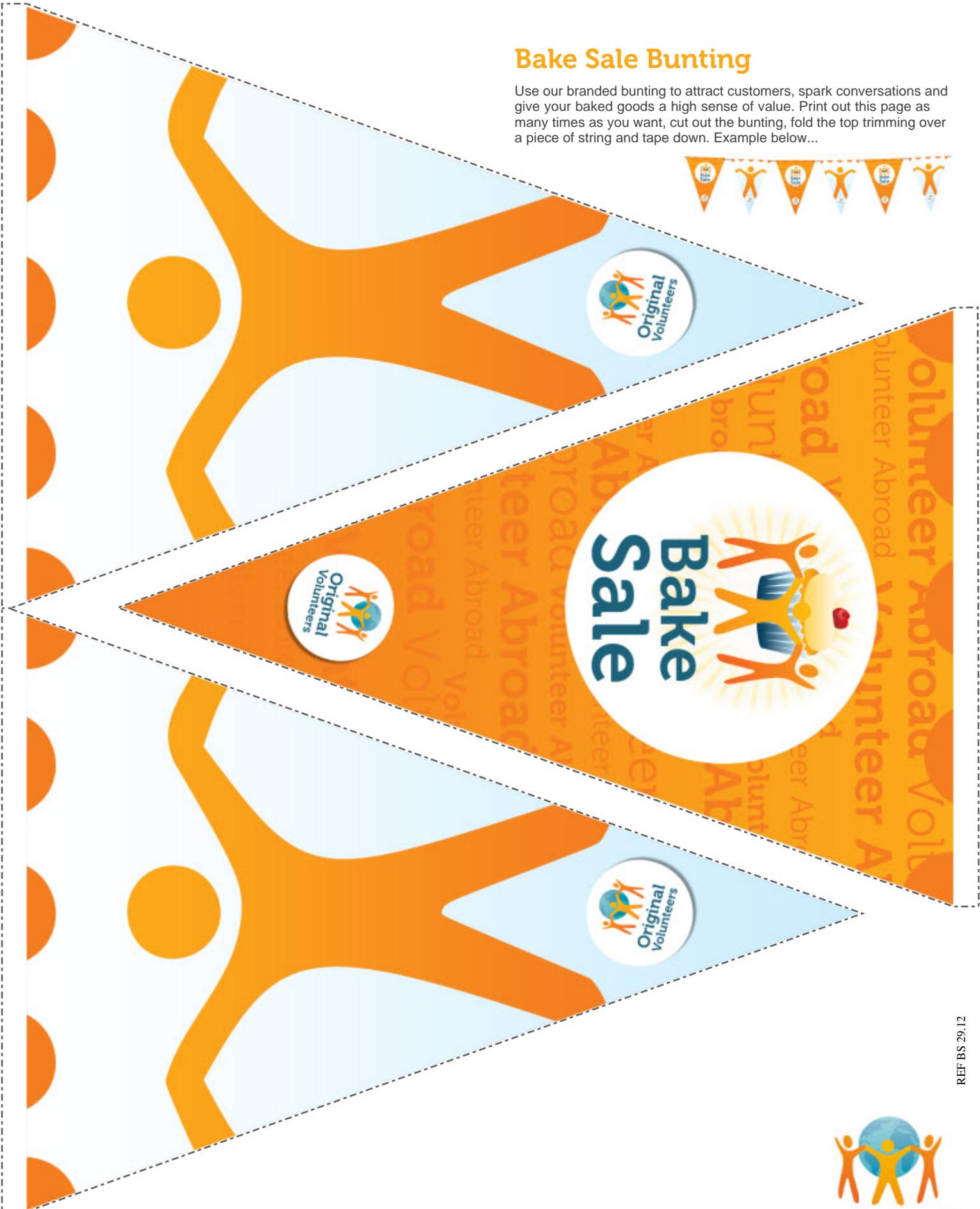
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Where:

Can't wait to see you there...

Bake Sale Bunting

Use our branded bunting to attract customers, spark conversations and give your baked goods a high sense of value. Print out this page as many times as you want, cut out the bunting, fold the top trimming over a piece of string and tape down. Example below...



REF BS 29.12

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3 fabulous recipes

Carrot and cream cheese muffins

Ingredients

- 175g brown muscovado sugar
- 100g wholemeal self-raising flour
- 100g self-raising flour
- 1 tsp bicarbonate of soda
- 2 tsp mixed spice
- zest 1 orange
- 2 eggs
- 150ml sunflower oil
- 200g carrots, grated
- orange coloured sprinkles, to decorate

For the icing

- 100g butter, softened
- 300g soft cheese
- 100g icing sugar, sifted
- 1 tsp vanilla extract

Method

Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with cases. In a large mixing bowl, mix the sugar, flours, bicarbonate of soda, mixed spice and orange zest. Whisk together the eggs and oil, then stir into the dry ingredients with the grated carrot. Divide the mixture between cases and bake for 20-22 mins until a skewer poked in comes out clean. Cool on a wire rack before icing.

For the icing, beat the butter until really soft, then beat in the soft cheese, icing sugar and vanilla. Use a palette or cutlery knife to swirl the icing on top of the cakes, then sprinkle with decorations.

Recipe from Good Food Magazine, May 2010.

Top Tip

“Use Facebook and Twitter to raise local awareness of the Sale”



Cherry oat squares with chocolate drizzle

Ingredients

- 140g butter, melted, plus extra butter for the tin
- 100g self-raising flour
- 175g caster sugar
- 175g porridge oats
- 1 egg, beaten
- 100g glacé cherries, halved
- 50g dark chocolate

Method

Heat oven to 180C/160C fan/gas 4. Butter and line the base and sides of a 22cm square cake tin: cut 2 strips of baking parchment the width of the tin and longer than the base and sides, and fit into the tin each way and up the sides. This will make lifting it out easier.

Mix together the flour, sugar and oats in a bowl. Add the egg, melted butter and cherries, and mix well. Tip into the tin and spread evenly with a fork.

Bake for 20-25 mins until golden brown. Cool in the tin for 10 mins, then carefully lift out using the paper and place on a board. Mark, but don't cut, 4 lines each way to make 16 squares. Melt the chocolate in the microwave for 1 min, then

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drizzle over the squares. When the chocolate has set, cut the squares down the marked lines.

Coconut and raspberry cupcakes

Ingredients

- 175g self-raising flour
- 140g caster sugar
- 50g desiccated coconut
- 140g butter, softened
- ½ tsp vanilla extract
- 2 large eggs
- 4 tbsp milk
- 140g raspberries, fresh or frozen

For the frosting

- 280g icing sugar
- 85g butter, softened
- 4 tbsp raspberry coulis, from a bottle or fresh
- a little desiccated or shredded coconut, to decorate

Method

Heat oven to 190C/170C fan/gas 5. Line a 12-hole muffin tin with deep paper cases or a 15-hole bun tin with cake cases. Tip all the cake ingredients except the raspberries into a bowl and beat for 1-2 mins until light and fluffy. Gently fold in the raspberries. Divide the mixture between the cases and bake for 18-20 mins (add a couple of extra mins for deep cases), until golden brown and firm to the touch. Leave to cool. Beat together the icing sugar, butter and raspberry coulis to make a light, fluffy icing. Spoon or pipe onto the cakes and sprinkle with coconut.

Top Tip

“Cleanliness is essential when baking”

Top Tip

“Ask your friends to help out, share recipes and make more cakes”

Raising Funds

Making money

Get friends together with you, you'll have more fun and be able to make more cakes in less time.

Time your bake sale for a time when people will want to eat something, lunch or afternoon is a good idea or during a break at work or college.

Remember to have some paper bags ready if customers want to buy extra to take them home, you will sell more if they can.

Do your sums to make the most profit, a good rule is if you spend £4 on ingredients, aim to make £25 to £30 in sales.

Run an activity or contest to encourage people to attend. For example, who can “Pin the Cherry on the Cupcake” game.

Try to serve some drinks, tea, coffee and soft drinks to help wash down with your lovely cakes. Your customers may also hang around longer with a drink in hand and take away another cake home.

You may want to consider not putting a price tag on your cakes, this could increase revenue from customers who have more and increase sales from those on a budget.

Don't forget to include little signs next to your cakes with the ingredients on or far simply clearly label each pile of cakes “nut-free”, “gluten-free”.

3 fabulous recipes

Carrot and cream cheese muffins

Need some advice? Call us today: 01603 627 007 | www.originalvolunteers.co.uk |

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Making more money

Why not make some plain cupcakes and offer to add on decoration for an extra £1, perhaps initials or sprinkles.

If you are nervous, get your baking partner to sell with you, but instead of selling together, compete against each other to see who can sell more cakes. They will help shake off any nerves and get the adrenalin pumping!

If you have created any cakes which you are proud of, why not sell some recipe cards next to your cakes?

Extras

Stay safe and legal

Here's a recent easy to read article about [cake sales in The Times](#).



Your valuable time and effort will make a massive difference to the children like here in Ghana.

Get permission from the owner of the property if you are selling cakes in a school, workplace or community centre.

Your fundraising materials should not suggest you represent the project you are going to or Original Volunteers, only that you are fundraising for your trip.

If you will be holding a lottery or raffle in addition there are some rules in the UK you should be aware of.
gamblingcommission.gov.uk.

For more general information on fundraising in the UK please visit the institute of fundraising
<http://www.how2fundraise.org/>

Jam tomorrow: food watchdog gives all-clear to homemade produce...



Written by...

THE TIMES

Read Full Article Here... >>>

Good Luck!

We wish you the best of luck. Bear safety in mind and feel free to call us regarding support on **01603 627007**

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