

Bake Sale Ideas

Best Practices for Turning Cupcakes into Cash



Inside this eBook:

Tips to make your
bake sale a sweet
success!

Healthy alternatives
to sugary, fatty foods

Ways to increase
participation and build
tradition



A FREE VolunteerSpot eBook

Please feel free to post this eBook on your blog or email it to whomever you believe would benefit from reading it.

THANK YOU!

~ Team VolunteerSpot

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VolunteerSpot Philosophy

At VolunteerSpot, we believe that volunteers should be rewarded for stepping forward and sharing their time and talents with those in need. All too often, volunteering means putting up with a certain amount of hassle or frustration – whether that is late night emails, reply-all messages, reminder phone calls, or searching for a parking space. Our sponsors enable us to provide FREE tools that simplify volunteering, powering your good work in schools and clubs, in your congregation and neighborhoods. We can't find you a parking space, but with VolunteerSpot, DOING GOOD just got easier!



Sweet Ways to Raise Money

When your group needs some extra cash, a bake sale can be just the thing you need! Bake sales are a great way to raise money AND get everyone involved...a benefit that is more than just financial. VolunteerSpot is here to help make your bake sale fun and easy.



We've included ideas for how to get parents and kids to join together and make sure everyone has a great time and shares in the fun!



Making it Happen



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Why a Bake Sale?



Bake Sales are great money makers; they require very little funds prior to the event because the **baked goods are donated** or the cost of ingredients is spread among several participants.

Bake Sales bring people together because they provide a great way for everyone to pitch in. By participating, people feel involved and committed.

Bake Sales are manageable because they only require your kitchen and a place to hold the event.

Bake Sales help share the fun because goods purchased at bake sales can easily be **shared or given as gifts**, unlike fancy or expensive prizes typical of other fundraisers.

Basic Ingredients

Every good recipe has a list of essential ingredients. Here's a list of things you'll need to make your bake sale a success!

Leadership Team: A group of two or three people that are the designated 'go to' people. The leadership team decides where the sale will be held, how much the items should cost, and who will handle the other responsibilities.

Volunteers: A group of people willing to do one or several tasks, such as:

- Purchase Ingredients
- Bake cookies, cakes, pies, etc.
- Purchase decorations
- Decorate sale location
- Man the sale stations
- Hold/count the money
- Replace the sale stock
- Spread the word

Location: A great location that is easily accessible and has lots of foot traffic.



Delicious Donations

Food donations are the main ingredient of a bake sale. The majority of baked goods sold should be donated by group members or willing volunteers.

Having people donate baked goods helps share the workload, rather than asking people to donate ingredients or money and asking only a few members to do the baking.

When hosting a bake sale, try to avoid having too many of the same item by planning ahead. Create a sign up sheet indicating how many of each item is needed. In addition, clarify which types of goods should be packaged or not.

To be sensitive to food allergies, make sure all donations are labeled and have an ingredients list attached.

Making your sign up
sheet is easy at
VolunteerSpot! Just visit
us online at
www.volunteerspot.com
to get started right away!



Save Time! Plan your Bake Sale Online with VolunteerSpot

VolunteerSpot Sign Up for Thursday 08/06/2009 Save & Close

Below are the (2) TO DO and (8) TO BRING tasks the organizer needs on Thursday 08/06/2009. Sign up now!

Task	Time	Status	Action
Bring cash box with change Bring lockable cash box with 20 - \$1 bills and a roll of quarters. You will be ... See Full Details	8:00 am	1 Open 0 Filled	Sign Up Here! 1 Items Available
Bring large table & table cloth Any color table cloth.	8:00 am	2 Open 0 Filled	Sign Up Here! 2 Items Available
Volunteer Vendor Sell baked goods. Must be comfortable making change.	8:15 am - 10:15 am	3 Open 1 Filled	Signed Up 1 spot
Brownies - 2 dozen Please wrap brownies in packages of 2 - 2" square brownies. Clearly label food ... See Full Details	8:30 am	10 Open 0 Filled	Sign Up Here! 10 Items Available
Choc chip cookies - no nuts - 2 dozen Please wrap in packages of 2-4 cookies.	8:30 am	8 Open 2 Filled	Signed Up 2 items
Morning muffins - 2 dozen Your choice of a healthy muffin	8:30 am	5 Open 0 Filled	Sign Up Here! 5 Items Available
Peanut butter cookies - 2 dozen		3 Open	Sign Up Here!

Save & Close

Volunteers choose how to help with a click. Once signed up, VolunteerSpot sends automated confirmation and reminder emails that help everyone keep their commitments.



Presentation Perfection!

- Prepare display tables that will efficiently maximize space and allow people to walk around.
- Use tablecloths with simple patterns; you want the baked goods to be the main attraction.
- Segregate the baked goods based on category: one for cakes, one for cookies, one for pies, etc.
- Decide if you want to sell items like cupcakes and cookies individually or only in sets.
- Try to keep the decorations age and gender neutral; you want everyone to feel welcome!

Ask local businesses to donate items such as paper tablecloths and poster board (to make signs) in exchange for free publicity and advertising

Please visit our blog (<http://blog.volunteerspot.com>) for more volunteering suggestions and to share your bake sale ideas and stories.

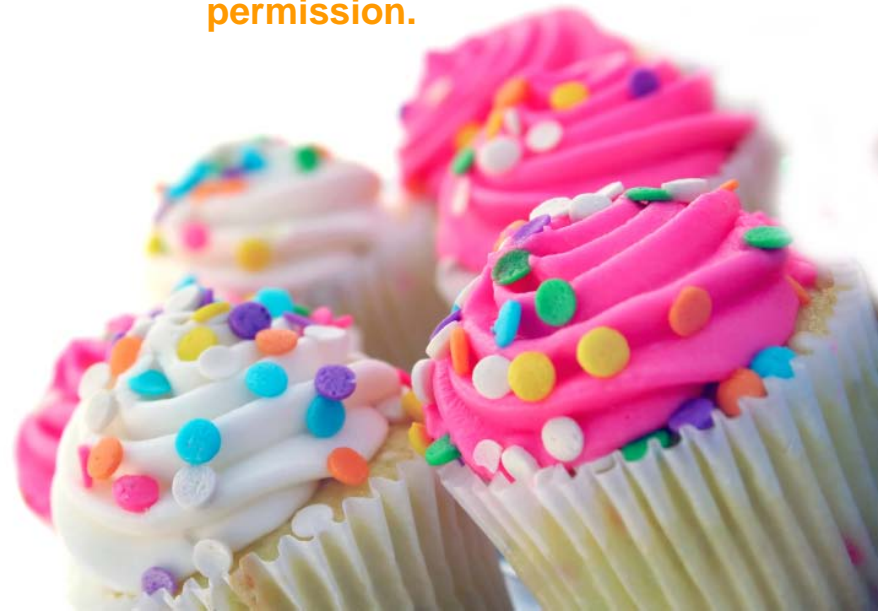
Where and When

When planning a bake sale it's important to pick a time and place where an event is already happening or there is some other source of heavy traffic flow.

Consider the following ideas when deciding where to host your bake sale:

- School sports game
- Church picnic or carnival
- Craft show
- School carnival or Open House
- Local businesses
- Plays & Theater events
- Marathons
- Parades
- Garage Sales

When hosting a bake sale at a public location like a school or church, be sure to get permission.



Beyond the Bakery

Bake sales can have a reputation for being boring or cheap, but there are some fun and easy ways to kick your bake sale up a notch above the rest. To attract a bigger crowd, exceed expectations by adding some surprises. Beverages and other complimentary (and complementary) items can be a nice and inexpensive touch.



Serve coffee if it's a cold day or lemonade if it's hot.

Sell bottled water, soda or iced tea.

Offer jars of jam, honey, and icing to go with the baked goods.

Offer gift-wrapping services/basketing services if near the holidays.

Include recipe cards with the items.

Catering to Customers

When hosting an event, it's important to know your audience. Bake sales are usually universal, but there are some specifics that can be helpful to ensure your bake sales runs smoothly!

- If children are present, make sure edible items are out of reach or individually wrapped so they cannot be put in a child's mouth and then replaced on the table.
- For diabetics, offer low-sugar options.
- Have a collection of caffeine free items, without chocolate.
- Offer nut-free items for people with allergies.
- If it's in step with the culture, offer vegan and organic items.
- If holding a bake sale for an older audience, offer alcoholic flavored items.



Getting the Word Out

The most successful bake sales are often the result of being in the right place at the right time, but extra publicity can really boost sales by increasing foot traffic. Start by **recruiting volunteers** to be in charge of advertising the event.

Offer free promotions to local businesses in exchange for items like tablecloths, cups, plates, ingredients, and promotional prizes like gift cards and flower arrangements for raffles.

Make posters, signs, and hand outs to remind people about the date and location of the event.

Send emails to members of the school or church if the event is to be held in those locations.



Kids in the Kitchen

One of the best ways to get kids involved a bake sale is to let them help with the baking. Kids can learn math, science, and culinary skills by sharing in the labor. Joining in can also help kids learn how fun and rewarding volunteering can be!

Ways kids can help out:

Measuring ingredients (older children)

Stirring/Pouring batter into pans

Greasing pans

Stacking/wrapping cookies

Decorating Cupcakes

Icing cakes

Adding sprinkles

Drying dishes

Running errands

Safety First!
Exercise caution with
ovens and hot
surfaces.



Think Healthy, Be Happy

Bake sales often feature lots of sugary and fatty foods, so it's a good idea to offer healthy items too. People have a concept of sweet food when they think of bake sales, so you'll want to offer sweet but low-fat, low-cholesterol, and minimal-sugar sweet treats. These health conscious ideas will help your customers feel better and maintain a balanced diet while still supporting the sale.



- Carrot and Raisin salad (include pineapple for some tropical fun!)
- Celery and Peanut-Butter sticks (add raisins or chocolate chips on top)
- Fruit Baskets
- Dried fruit and nut trail mix
- Chocolate dipped strawberries
- Home-made pretzels (add cinnamon and powdered sugar for minimal sweetness)
- Banana splits with low-fat ice cream/frozen yogurt

Allergy Adaptations

Allergies can often hinder customers from participating in a bake sale, because they feel like there are no options available for them. Planning ahead can help even the most allergic person find something to enjoy at your bake sale.

- **Corn Allergies:** avoid all corn products, including corn syrup and corn meal. Prepare corn-free items using only fresh ingredients and wheat based products. Be careful when choosing sprinkles or chocolate chips, which often include corn syrup in the ingredients list.
- **Wheat Allergies:** Provide gluten free items. Bake goods using gluten-free flour, and be sure to check all the ingredients labels of anything else required for the recipe.
- **Lactose Intolerance:** Lactose usually bakes out of items when they are put in the oven, but if a recipe calls for whipped cream or ice-cream, remember to indicate on the label that the item contains lactose. For a lactose-free option use Cool Whip instead of Whipped Cream.



Notching Up Nutrition

- Replace half the amount of margarine/butter/oil with apple sauce or pumpkin purée to make muffins and cupcakes healthier and give them a lighter texture.
- Add half the amount of flour and replace the other half with whole oats to add fiber to cookies.



- Decorate with fruits and nuts instead of icing and sprinkles to reduce the amount of processed sugar and add some protein to cakes and cookies.
- Use healthier alternatives to vegetable oil, such as canola or olive oil.
- Replace white sugar with cane or brown sugar and white flour with wheat to retain natural vitamins and minerals.

Making it a Tradition

A creative way of generating additional revenue at a bake sale is **selling cook books**.

Before the sale, collect recipes from everyone who has sign up to bring an item.

Give the recipes to a volunteer who is willing to compile them and have them printed up in an attractive booklet.

These cook books can be the beginning of a yearly tradition with new recipes submitted every year.

The books can be a way to help secure volunteers for the years to come by giving them ways to reproduce something they can donate the next year that they know will be a hit!

Ask non-bakers if they'll work at the sale or drop off leftovers at a soup kitchen.



Bake Sale Favorites

Whether you are active in a school group, congregation, community or youth group - we hope this eBook sparks new ideas for making your next bake sale a sweet success!

With a few simple clicks, VolunteerSpot can save you time and help you organize your Bake Sale – and it's free!

Just log on to www.VolunteerSpot.com to get started!



- **Cookies**
- **Cakes**
- **Pies**
- **Cobbler**
- **Popcorn Balls**
- **Sweet Breads**
- **Scones**
- **Fruit/Chocolate Bars**
- **Homemade Rice Krispie Treats**
- **Puddings**
- **Shortcakes**
- **Cheesecakes**
- **Doughnuts**
- **Muffins**
- **Brownies**

Offering typical treats like cookies and cakes with unique flavors like pineapple, rhubarb or pumpkin can spice up your bake sale!

Important Reminders

Bake sales are a lot of fun and a great way to volunteer, but safety should always be a high priority. Because the kitchen can sometimes be a dangerous place, be aware of the following potential hazards:

Turn off the heat! Wherever you do the baking, at home or in a shared kitchen, make sure all ovens, stoves, hot plates and crock pots are turned off. If bringing an item in a heated container, make sure it is wrapped properly to avoid burning tables or people.

Bring plenty of cleaning supplies. Have a broom, mop, and towels handy just in case any items spill or get dropped.

Watch the cash box. Never leave the cash box unattended. This ensures the safety of the revenue and avoids conflict within the group of volunteers if money disappears or is unaccounted for.



Thank You!

Thank you for downloading this **FREE**
eBook from **VolunteerSpot**.

We take the hassle out of volunteering
and make it point-and-click simple to
schedule all your volunteer activities
with our **FREE** powerful real time
calendar sign up tool.

**We love to hear what you have
to say! If you:**

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your kids' school

Want your kids to be involved
with sharing, caring, and
benefiting others

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