

Step by Step

Step Into Baking

Organising Your Own Bake Sale

Host a Bake Sale in your kitchen, local community centre, school or church! Get baking and raise money for Step by Step to help us brighten the futures of young people facing hard times.

Why Have a Bake Sale?

It's an easy way to raise money for a good cause, while doing something fun that everyone can get involved in.

Who Can Bake for Step by Step?

Whether you're a school, church, club or cooking solo, anyone can bake for Step by Step.

All you need is some ingredients, an oven and some willing people to sponsor you! Step into baking and help raise money for Step by Step.

How We Can Help

Posters - our Template Poster can be used to advertise your bake sale. Just print it out and add your details.

Recipes - use our easy-to-follow Recipe Cards. You'll be churning out baked deliciousness in no time!

Advice - our Fundraising Team know their stuff and are always happy to help. Get in touch for more information, tips and advice.

fundraising@stepbystep.org.uk
01252 346107

How the Money Raised Could Help

£45

provides a young person with mental health support

£70

could cover the cost of a young person accessing an Emergency Bed

£210

allows us to offer a young person a week of accommodation and specialist support.



**STEP
BY
STEP**

Young People. Hard Times. Bright Futures.

www.stepbystep.org.uk



Choosing a Location

- Decide where best to host your bake sale. Will it be at school? Local community centre? Or will you take the plunge and bake in your own front room?
- Ensure you have plenty of room for preparation and surfaces to lay out cooling cakes.



Health & Safety

- Be mindful that with baking comes risks. If you are under 16 make sure that you cook with an adult. Ovens get hot and knives are sharp, so consider all the necessary precautions needed to avoid injuries during baking.
- Make sure you wash your hands regularly throughout the cooking process. Use different utensils for raw and cooked ingredients and keep work surfaces clean.
- Remember to label your cakes and notify people before they buy of any potential allergy triggers such as nuts and fruit.



Covering Your Costs

- Make sure to cover your costs by setting a minimum fundraising goal. This should include things such as cost of ingredients, venue hire, gas/electric etc. Be mindful of cost and give yourself a healthy target.
- Can you get ingredients donated to you to cut down on the cost?



Promoting Your Bake Sale

- Remember to tell friends and family what's happening! A healthy social media campaign will ensure that your brilliant bake sale does well. Post to Facebook, Twitter and Instagram. Make sure to tag us in your posts and we'll share and respond!
- Print and personalise our ready-made posters and display them for all to see!



How To Fundraise

- Decide how you would like to fundraise. You can set up your own JustGiving page or a Facebook fundraiser. This money will come directly to us. Or you can send donations to us via cheque, cash or BACS.