URFERS ORGANISE A BAKE SALE!



what better way to fundraise for SAS then getting baking and enjoying delicious treats!



WHEN AND WHERE?

Have a think about when and where your bake sale will take place. Will it be at work, school or in your community? Remember to leave at least a few weeks to promote and enlist bakers and don't forget to plan it for a time when lots of people will be around!



Not many people would turn down a piece of cake in the name of charity so make sure you advertise it far and wide. Use the power of social media, emails and any other appropriate methods specific to you to let everyone know when and where your sale is and why you're fundraising in aid of SAS. Throw in a reminder as well to ask people to bring small change on the day.



READY...SET...BAKE!

Before you throw your apron on, ask friends and family to help you. If its in an office, you could ask colleagues to contribute to the bake sale. Remember to include vegan options and label cakes with allergens in them clearly (dairy, nuts, gluten free etc)



GO A STEP FURTHER

Jazz up your bake sale and turn it into a bake off! Nominate lucky people to be the judges and ask people for a donation as an entry fee.

AFTER THE EVENT

Thank everyone who donated their time to supporting your bake sale and share any pictures and the total amount you have raised with us by emailing fundraising@sas.org.uk.

+ INSPIRATION! +



Give piping a go and base your design on the SAS eye logo or an ocean wave

Microplastics come in many colours; use food colouring to make your cake mixture look like sand and micro plastics.

Go blue for SAS and use blue colouring or bake a blueberry based cake

BETTER SAFE "THAN SORRY!



Last but not least, cake sales are fun and easy but you do need to take one thing into account. Unless you have a trading license, then you will need to ask for a suggested donation and not a fixed price. Most people will not refuse a donation, and may even give more then you may has asked!

