Bake sale checklist

With two tablespoons of planning, three tablespoons of organisation, and a tonne of self-raising flour, your bake sale will be a piece of cake. Use the checklist below to make sure you have all the ingredients for success.

Up to 2 weeks before	
Choose your charity	
Decide a date, time, and venue	
Choose a theme	
Decide what you are going to bake	
Choose your bakers and organise what each one is baking	
Advertise your bake sale and invite guests	
Enquire about food allergies	
Buy/make decorations	00
	On the day Decorate the venue/your table Ensure you have spare change Take lots of pictures
After the event Count all the money raised and send it to the char Thank everyone who baked and came along and	ity
supported the event	
Tell everyone how much you raised	

