How to organise a bake sale

Whether you're a seasoned baker or just enjoy supporting a great cause, this guide will help you organise a successful bake sale that raises funds and awareness for your chosen charity.

1. Set your fundraising goal

Decide on how much money you want to raise. This will help you determine how much to bake and cost of supplies.

2. Find a location

Look for high foot-traffic areas like schools, offices, community centres, or markets. If you're hosting the bake sale at specific venue, make sure you get permission beforehand.

3. Set the date and time

Pick the right time, ideally choose a date that aligns with a community event or busy time, such as a weekend or during local festivities.

4. Plan your menu

Plan what you are going to bake; sweet, savoury or both? Consider dietary requirements, gluten-free, dairy-free, or nut-free options to accommodate dietary needs.

5. Gather volunteers

Reach out to friends, family, or co-workers to help with baking. The more people you have, the more baked goods you'll have to sell!

6. Set prices

Keep your prices reasonable and affordable, while also considering how much you need to raise. You can price items individually or offer bundles.

7. Promote your event

Share your event on social media, distribute flyers or posters in the community and ask your volunteers to spread the word through word of mouth.