

# Bake Sale Fundraising & Resource Pack

READY, GET SET,  
BAKE!



# STEP 1



## Advertise!

- **Design Posters & Flyers!**
- **Ask teachers to put your posters up around school/ in the classroom.**
- **Ask teachers to email a reminder email.**
- **Word of mouth- get your friends & family involved!**

# STEP 2

## Set a price list!

### EXAMPLE BAKE SALE PRICE LIST:

- **£2 GOODIES: COOKIES, BROWNIES, GRANOLA BARS, CUPCAKES**
- **£3 GOODIES: CAKE SLICES, BANANA BREAD**
- **£5 GOODIES: WHOLE CAKES**

## Example Cupcake Ingredients

# STEP 3 Buy Ingredients



### Ingredients

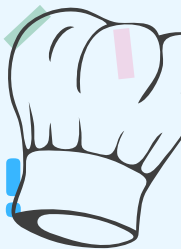
- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- ½ tsp vanilla extract
- 110g self-raising flour
- For the buttercream
- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- food colouring paste of your choice (optional)



**EDU  
SPOTS**

Our Collective Future

**STEP 4**



**GET BAKING!**

## Method

### STEP 1

Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

### STEP 2

Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

### STEP 3

Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

### STEP 4

Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

### STEP 5

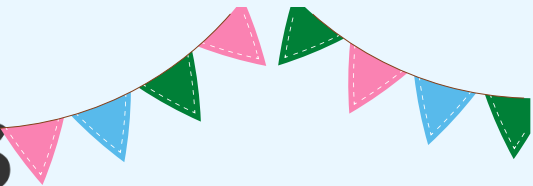
To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

### STEP 6

Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

### STEP 7

If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.



# STEP 5

## Get Decorating!

The following pages contain printable resources (bunting and posters) that you can use to decorate and advertise your bake sale!

(Fill in the blanks with your chosen date, time and place!)



# VALENTINES BAKE SALE FOR EDUSPOTS.



\_\_\_\_\_ FEBRUARY 2022  
AT \_\_\_\_\_

Enjoy a variety of baked  
goodies and help raise  
funds for EduSpots!

# VALENTINES DAY BAKE SALE



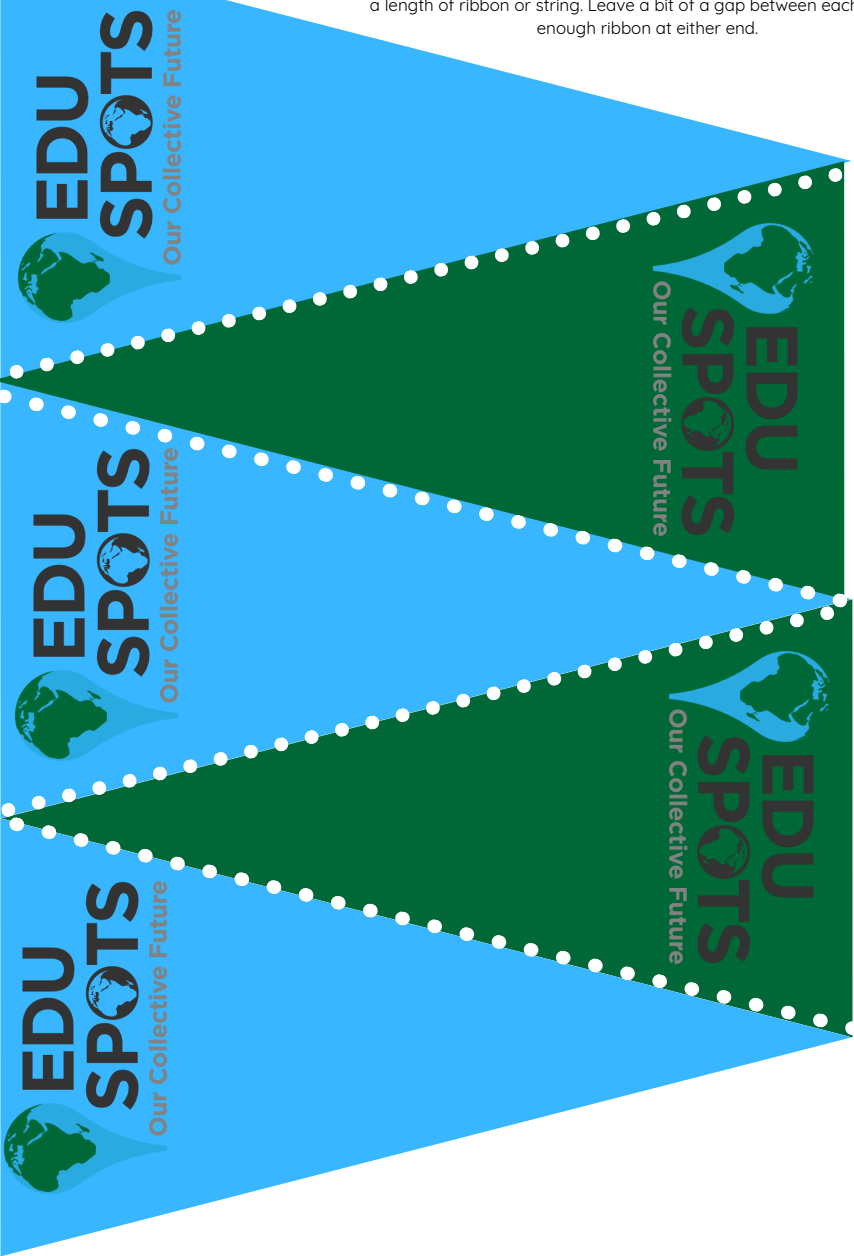
**What?**

**Where?**

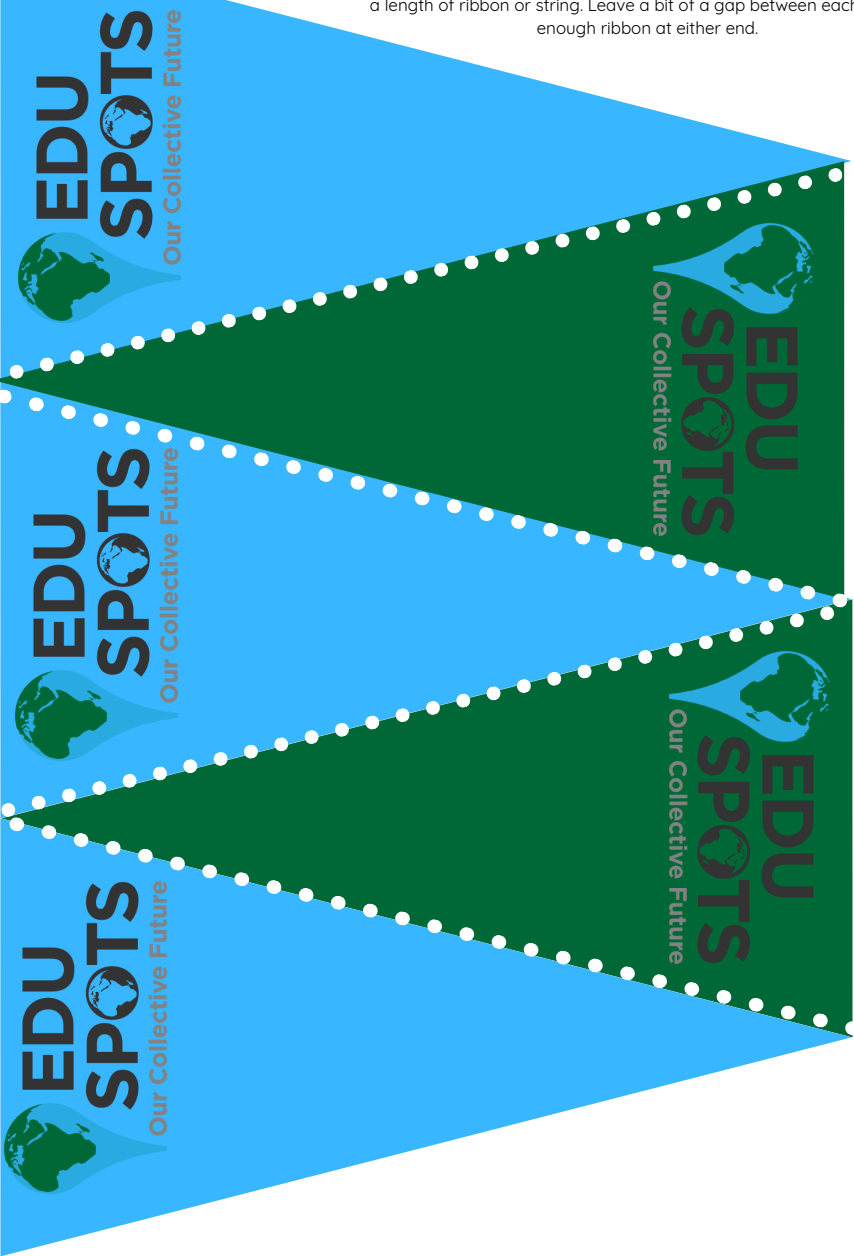
**When?**



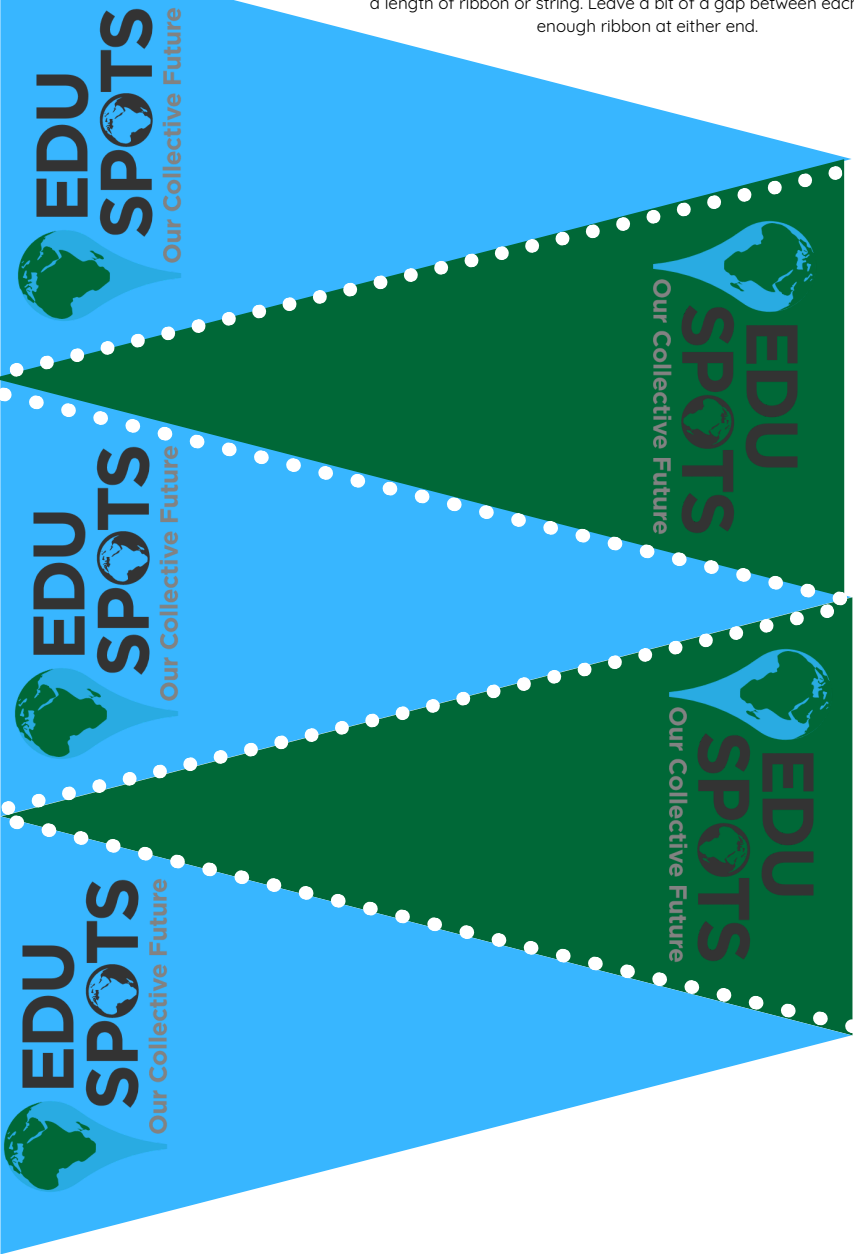
Print and cut out the bunting (along the dotted line) and staple the pieces onto a length of ribbon or string. Leave a bit of a gap between each flag and enough ribbon at either end.



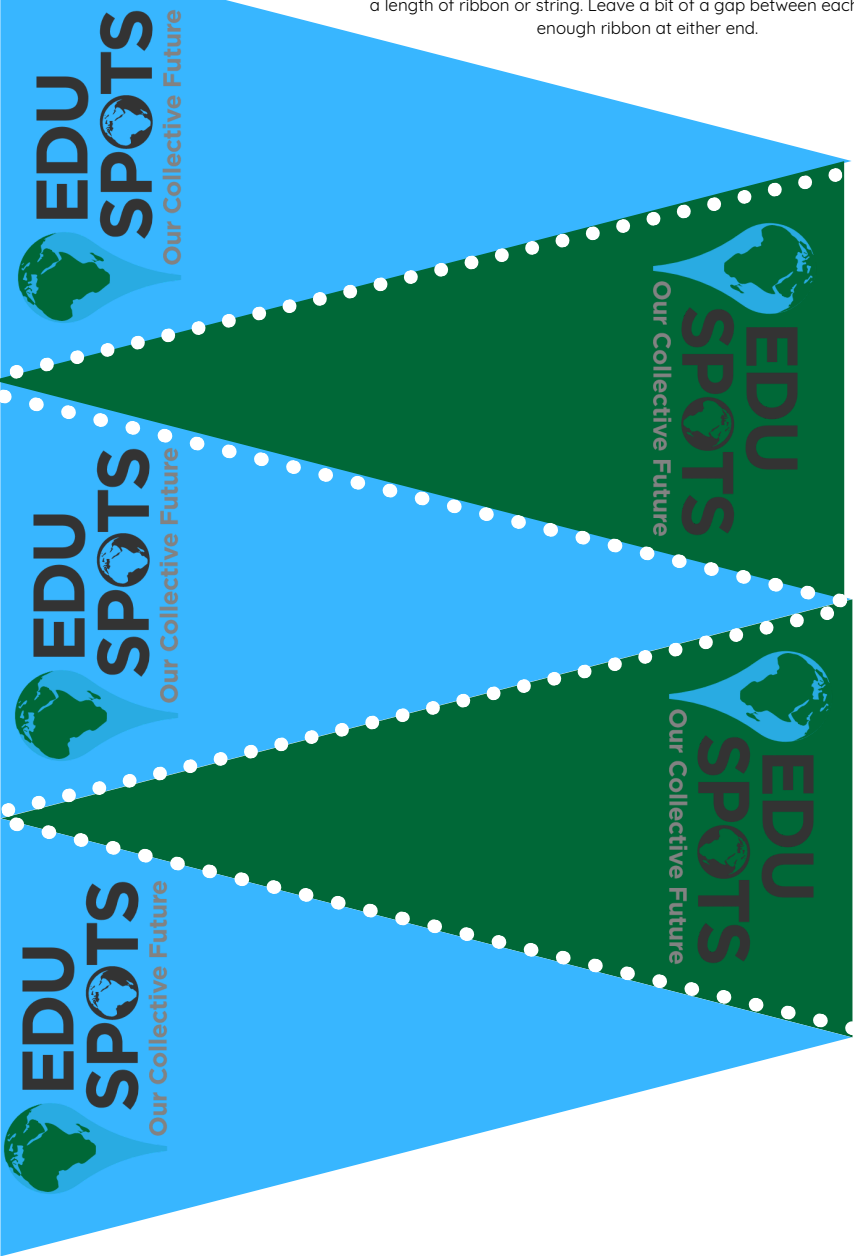
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