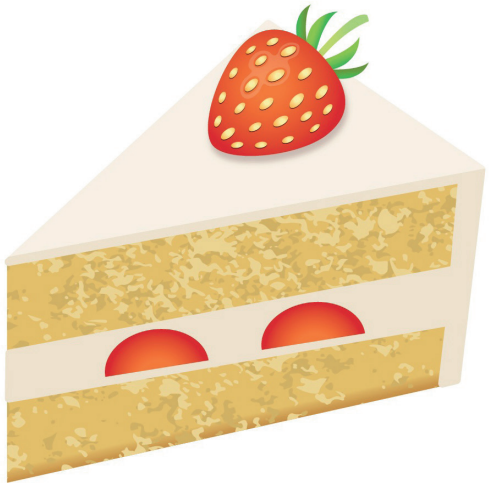
Bromley
Brighter Beginnings

BBB Bake Sale PACK



How can you help raise money to support vulnerable families living in poverty across the London Borough of Bromley?



Well it's a piece of cake!

Follow our simple hints and tips and you can hold your very own bake sale.

Where?

- Choose a venue. At home, your work place, school, a church or community hall?
- Can you have the space for free?

When?

Consider when would be the best day and time to hold a bake sale, would this be a mid-morning, or afternoon treat perhaps? Would a week day be more popular than a weekend?

Promote

Use our handy printable poster to let people know where and when your bake sale is taking place. And don't forget to tell people via social media, on Facebook, Twitter and Instagram. Get in touch with friends and family, and ask them to spread the word far and wide.



Tell the story

Let people know who you are raising money for, and how their donations will help to pay for essential child and baby items for families in need.

Who will bake?

Ask friends, family, colleagues, school friends, Brownie, Girl Guide, Cub or Scout groups if they wouldn't mind making or buying something for you to sell on the day.

How much?

Consider how much you will sell a slice, whole cake or cupcake for? Use our handy printable labels to let your customers know what the bake is and how much they cost.

Allergies

Please ensure you are aware of any allergy-causing ingredients in the baked goods you are selling, and label the cakes accordingly.

Food hygiene

Always follow the guidelines for preparing, handling and cooking food set by the Food Standard Agency. You can find useful info here: http://www.nhs.uk/livewell/homehygiene

BBB Luce's St. Clement's Cupcakes

Makes 12

Ingredients:

Cakes

125g butter
125g caster sugar
2 medium eggs
125g self-raising flour
2 tbsp milk
grated rind of 1 large orange
a few tbsp of good quality lemon curd

Icing

175g unsalted butter
350g icing sugar
juice of 1 lemon

Method:

- Preheat the oven to 180 degrees C and line a muffin tray.
- Cream butter and sugar together until light and fluffy.
- Add eggs, flour and milk and beat again.
- Stir in orange rind.
- Divide between the cupcake papers and bake for 12-15 minutes until they spring back in the middle. Leave to cool completely on a wire rack.
- When the cakes are cold use an apple corer to make a small hole in the centre of each cake and fill this with lemon curd. I found using a piping bag worked best.
- To make the icing, beat the butter in a large bowl until thoroughly softened.
- Add the icing sugar and lemon juice and combine.
- Pipe the icing over your completed cakes and decorate as you like!



Bake Sale

RAISING FUNDS FOR

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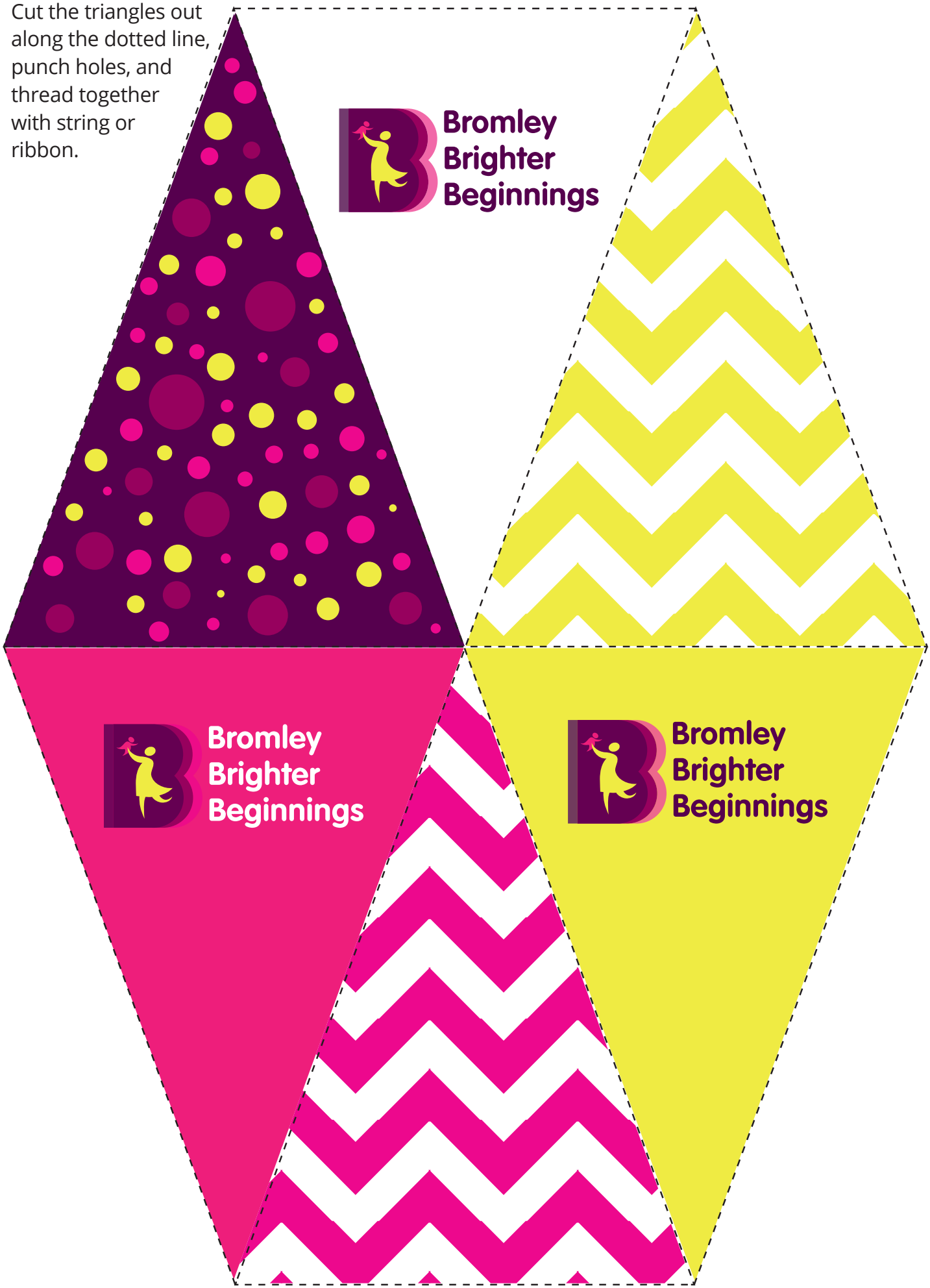


Where:

When:

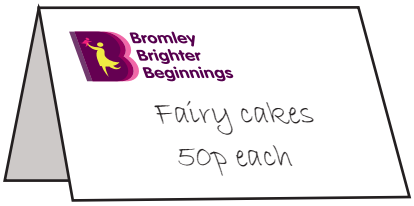
PRINTABLE BUNTING

Cut the triangles out along the dotted line, punch holes, and thread together with string or ribbon.



CAKE LABELS

Print, fold and label and price your bakes.



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