

Mother's Heart

Cambodia



ORGANISING A BAKE SALE

SHOW THE WORLD YOUR SELF-RAISING POWER

Choose a busy venue or somewhere with a captive audience like an office.

Try to get sponsors like local supermarkets, friends and family to donate some ingredients. Create posters, flyers and perhaps signs directing people to your stall. Also post it as an event on Facebook and Tweet about it. If it's in a place of work, put it on the intranet.

CREATE AN EXCHANGE

WHAT WILL YOU SELL OFFER?

You could ask for suggested donations, rather than a fixed price. Most people will donate all the same, so it tends to make little difference.

You sometimes make more, because you offer the option of paying more than a small cake is actually worth, and people are frequently very generous! Stand up behind your stall, smile and say hello to people : create an exchange.

TARGET

\$50 - \$200

BAKE SALES ARE FUN AND EASY AND
A GREAT WAY TO RAISE MONEY

WHO DOESN'T
LIKE CAKE?

GET READY

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RAISING MONEY?

A PIECE OF CAKE

Have a float to start the stall off. Always have a collection can for those who just want to donate without purchasing.

Always display a sign which tells the public what you are fundraising for. If you have a really amazing cake, perhaps you could make it a raffle prize.

Make sure you can get in touch with the winner and get the prize to them.



SET OUT YOUR STALL

MAKE IT EXCITING

Create an interesting display for your goods in a way that people will be encouraged to purchase.

Use the printable material we have at your disposal to make it all the more exciting!

Put small sweets into little clear bags and tie with ribbon. You'll be surprised how popular these are.

Put Mother's Heart branding on your stall to brighten it up and make it stand out. People don't automatically know you support us, so let them know who we are and what we do.

And above all, savour the moment, spend a great time and take some pictures to share with us.

Print all visuals

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RECIPE

FOR 20 MUFFINS

400g self-raising flour
200g golden caster sugar
125ml vegetable oil
2 medium eggs
250ml semi-skimmed milk
100g chocolate chips or dried fruit (optional)
Heat oven to 6.

Beat the eggs with a mixer for 1 min. Add oil and milk then add sugar and batter until smooth. Sift in the flour and salt and mix. Stir in the chocolate chips or dried fruit if using.

Fill muffin cases 2/3 full and bake for 20-25 mins, until risen and a skewer inserted in the middle comes out clean.

Leave the muffins to cool for a few mins and transfer to a wire rack to cool completely.

Personal Fundraising Planner

ទឹកចិត្តម្តាយ



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DATE:

DAY TASK SUMMARY:

FIRST:

THEN:

FINALLY:

MOST IMPORTANT TASK:

DON'T FORGET:

PLAN OF ACTION:

TO-DO LIST:

MORNING:

STOP FOR LUNCH!

AFTERNOON: