

# CAKE SALE



**You're holding a cake sale! This is a great event for bringing people together, filling hungry tummies and raising funds to transform the lives of people overseas.**

## CHOOSE A LOCATION AND DATE

- To hold a simple cake sale for your customers to take their cakes home, you won't need much room, so the back of church or at school could be perfect.
- If you'd like to turn your cake sale into a coffee morning, find a venue where you can serve drinks and with enough chairs and tables for everyone to sit down. See if any local groups would like to set up a stall at your event.
- If you're selling cakes at work, see if there's a trolley you can use to take your tempting cakes right to your colleagues' desks.

## ASK FOR HELP

- Recruit a team of helpers to bake, decorate your venue, collect and count the money with you, and clean up afterwards.
- Ask different people to make a variety of cakes so you have a selection and can spread the cost of ingredients. Buy Fairtrade ingredients where possible.

## SET A TARGET

- Make sure your price for cakes (and any teas and coffees) includes a donation to CAFOD as well as covering the cost of your ingredients.
- If you have a particularly accomplished baker on your team, ask them to bake a large cake and auction it off whole!
- If you're feeling competitive, run a bake off - ask your bakers to enter a cake to be judged. Ask for a small donation from each entrant and split the winnings between CAFOD and the master baker.
- If coffee and cakes aren't your thing, try tea and scones, or even pies and pints!
- Order free collection envelopes from [cafod.org.uk/shop](http://cafod.org.uk/shop) so that donations to your sale can include Gift Aid.

## PROMOTE YOUR CAKE SALE

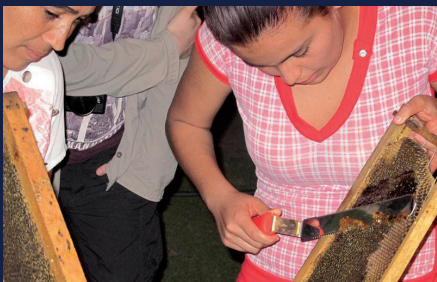
- Take a look at our online fundraising guide for tips on promoting your cake sale through social media, and even the local press!
- You can also put up CAFOD posters, put a notice in your parish newsletter, and encourage people to bring along friends and family.

## MAKE YOUR EVENT SAFE

- Ask each of your bakers to write down all the ingredients they used to bake their treats so that you can answer any questions about allergies. Include wheat-free and nut-free cakes in your spread if you can!
- Make sure that your bakers all know the food hygiene basics and check [food.gov.uk](http://food.gov.uk) to make sure you will be serving your cakes safely.
- If you'd like more advice, or support with writing a risk assessment, check our fundraising pages online, or get in touch with your local volunteer centre at [cafod.org.uk/UK](http://cafod.org.uk/UK).

## SEND IN YOUR MONEY

- Pay in your funds online at [cafod.org.uk/give](http://cafod.org.uk/give), by phone on 0303 303 3030 or by post to the address below.
- Please include a brief note about how you raised your funds and ask for any extra thank you letters or posters as well.
- Please remember that you can't claim gift aid when sending us funds from your cake sale!
- If you haven't already tweeted a photo of your cake sale to [@CAFOD](https://twitter.com/CAFOD), email one to [events@cafod.org.uk](mailto:events@cafod.org.uk) so we can see what you've been up to!



## ICED HONEY CAKE

### Ingredients

170g clear honey, 140g unsalted butter, 85g light muscovado sugar, 2 beaten eggs, 200g sieved self raising flour, water. For the icing 55g icing sugar, 1 tbsp clear honey, hot water.

### Method

In rural Nicaragua, poor soil can make farming difficult. Belkis joined a CAFOD beekeeping project and can now produce nutritious honey for her family to eat and sell.

To find out more about our work in Nicaragua, visit [cafod.org.uk/Nicaragua](http://cafod.org.uk/Nicaragua)

- 1** Preheat oven to 180C/350F/ Gas 3 and butter and line the bottom of a 18cm cake tin.
- 2** Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.
- 3** Remove from the heat and mix in the eggs and flour.
- 4** Spoon into the cake tin and bake for 40-45 minutes.
- 5** While the cake is still warm, make the icing by mixing the sugar and honey together with 2-3 teaspoons of hot water. Trickle over the cake in whatever design takes your fancy.

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