

Tip\$ For Top Bake \$ale Buck\$

1. **Presentation:** Make the item as pleasing to the eye as it is to the taste buds. The dollar store is great for REAL plates to set your goodies on – make it special!
2. **Homemade Touch:** Simple recipes sell as well as elaborate ones when they are homemade. Take the time to wrap it with cellophane or CLEAR Saran Wrap. White gift boxes and wax paper are great for muffins/cookies, etc (cut a hole in the box top so folks can see what they are buying). Including the recipe saves having to list the allergens on the label and it is an added selling point!
3. **Don't Repackage Store-Bought Goods:** One thing that has not gone well at previous bake sales were any items that were simply repackaged donuts or cookies that were obviously store bought. People are coming to our bake sale to buy homemade goods, not Entenmanns's!
4. **Item Choice:** There is always a reason to entertain or give someone special a gift. Make items that can be shared and/or travel well. Be creative and think of fun themes. What will look good and taste good when people put it out on their table or bring it to someone they care about?
5. **Target Market:** Who are you selling to? A standard cake, pie, or bread is fine for a family, but there are also parishioners who live alone. Think about how you can modify your items to meet their needs (and price accordingly). Making gluten or nut-free goods? Make a sign to go along with your items to advertise their special quality!
6. **Variety:** It might be wise to offer more than one type of baked good. Some items sell better than others and that varies year to year. If breads are your strength, make more than one variety.

Suggested Prices

Sheet Cake.....	\$ 12
Layer Cake.....	\$15
Bread Pan Breads: Regular loaf	\$8 Mini loaf.....\$5
Pies.....	\$12
Cupcakes.....	\$1 each..... \$12/ dozen
Cookies	\$1 each for large\$6 /dozen small
Brownies.....	\$1 each for large..... \$8/dozen

Prices are only recommended. Take into account cost of ingredients and your time. Think about what you would pay for home baked goods at a charity bake sale and go for it!