

A guide to holding a cake sale or coffee morning

Be a PCA Baker!
Hold a Pancreatic Cancer Action
bake sale



It's a great way to
fundraise with your
family, friends and
children!

pancreatic
cancer
action

How to get started

Holding a cake sale is an easy, fun way to get everyone involved in fundraising. They are quick to organise and can raise lots of money in a short time! So that you can get the most out of your event we have put together a guide for you to help you along the way.

Location: There are so many places you can hold your cake sale or coffee morning - schools, work, home, club or group your a member of or even your local leisure centre or shops.

When? You can hold your cake sale or coffee morning any time of the year! It can be a good idea to use a celebration theme such as Valentines day, Christmas or Halloween. You can even create your own theme, for example a **purple** theme or seasonal theme.

Spread the word: Make sure you tell as many people as possible about your event. Maybe send out invitations or ask everyone to bring a guest. Posters and signs may help publicise your event too! Use our poster to help advertise the event!

The Bake! It is a good idea to have a wide variety of different cakes, so the more people you can get involved the better! It is also important to consider the cost so that you can charge accordingly.

Essentials: It's important to think about where the cakes will be displayed and how to enhance them. Some things to consider are - tablecloth, paper plates, napkins, price tags, a cash float (people may need change) and any branded items from PCA such as balloons, banners, t-shirts and leaflets.

Extras: You don't have to just be restricted to cakes! You could offer homemade lemonade, coffee and tea or maybe even some savoury treats. You may also like to hold a raffle or introduce a competition for the best cake or a guess the weight.

Enjoy! Now for the fun bit - sell and buy some delicious treats! Be sure to take lots of photos and very importantly, enjoy yourself! #PCAbaker



Be a Baker!

Try these simple recipes to kick start your
bake sale!

If your feeling adventurous you could
even add your own flavours and
decorations

Lemon Drizzle Slices

Ingredients:

70g softened unsalted
butter
120g caster sugar
2 medium eggs
140g self-raising flour
1 tsp baking powder
finely grated zest 1 lemon
1 tbsp lemon curd
2 tbsp full-fat milk

For the drizzle topping

30g granulated sugar

Method:

- 1) Heat the oven to 180C/160C fan/ gas 4.
- 2) Line a 20cm x 20cm baking tin with greaseproof paper.
- 3) Whisk the butter & sugar until light and fluffy, then add the eggs and mix again.
- 4) Add the rest of the ingredients and mix with a wooden spoon until well combined.
- 5) Pour the mixture into the tin and bake for 25-30 minutes.
- 6) Mix sugar and lemon together and pour over the warm cake.
- 7) Leave to cool in the tin and then enjoy!



Simple Cookie Recipe

Ingredients:

225g (8oz) butter, softened
110g (4oz) Caster sugar
275g (10oz) Plain flour

Optional

Add one teaspoon of spices (cinnamon, mixed spice, ginger, etc)
75g White or Milk chocolate chips
Your favourite ingredient -- raisins/dried fruit, sweets, crushed chocolate bar,

Method:

- 1) Preheat the oven at 170oC (375oF) or gas mark 3.
- 2) Cream the butter in until it is soft. Add the sugar and beat until the mixture is light and fluffy.
- 3) Sift the flour into the mixture and add any optional or additional ingredients. Bring the mixture together in a figure of eight until it forms a dough.
- 4) Make walnut sized balls and place them slightly apart from each other on a tray.
- 5) Bake them in the oven for around 15 mins until they are golden brown and slightly firm on top.
- 6) Place the cookies onto a cooling rack and leave them there for around 15 mins. Once cool serve.





I'm Baking!

For pancreatic cancer

Join me at:

On:

We can beat it
together!

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