



How to organise...

A Big Cake Bake!

The Big Cake Bake is the perfect way to meet old friends, your neighbours, workmates, youth groups or maybe just people who deserve to stop for a slice of cake, a cup of tea and a chat, whilst helping to raise much needed funds for the Scottish Burned Children's Club.

Ingredients for a successful event

- **Venue** – will it be in your home, the local village hall, at a church, in a hotel or maybe a summer sale in your garden?
- **Date and time** – choose a date that fits with you and your venue and then consider a start and a finish time, that way everyone will know when to arrive and when they've overstayed their welcome!
- **Helping hands** – encourage everyone you know to get baking – home-made cakes are always a best seller and for those that don't enjoy cooking, they can help you with setting up and selling on the day.
- **Format** – will you include competitions, sales of other local produce or just a traditional tea and coffee morning (including lots of cake of course)?
- **Baking competition** – there could be prizes donated for the 'best dressed cupcake' possibly with a theme, depending on the time of year, venue, company etc.
- **Don't have time to bake?** Then fake it – buy or get cakes donated from local suppliers/ supermarkets and sold on the day. Contact your local catering college – can they bake on your behalf?
- **Bring & Buy** – of various goods.
- **Kids decorating** cupcakes for an entry fee with prizes.
- **Raffle** – ask for donations
- **Donation** for tea and coffee on the day.
- **Entry fee** to the event.
- **Table Top sale** - Fee for external businesses to come and sell their products – these organisations could donate prizes for a raffle.
- **Guess the number of cookies/sweets in a jar or weight of a cake for a small fee** – the winner takes home the goodies!