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 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 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.

Send in your money

• Pay in your funds online at 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, email one to events@cafod.org.uk so we can see what you’ve been up to!

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

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

Preheat oven to 180C/350F/Gas 3 and butter and line the bottom of a 18cm cake tin.

Measure the honey, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.

Remove from the heat and mix in the eggs and flour.

Spoon into the cake tin and bake for 40-45 minutes.

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.