



Bunnings Fundraising Cake Stall Guide



Booking your cake stall

1. Phone your local Bunnings and ask about their charity fundraising options: i.e. BBQ or cake stalls. Ask to speak with the Activities Co-ordinator.
2. Book a date and confirm in an email the date and charity.
3. The SCF can provide you with a letter of endorsement on a SCF letterhead to assist your application.



Recruit bakers

1. Send an email to all your friends, family and any other people you know, explaining the charity and what you need from them.
2. Build your committed team of bakers and helpers.
3. Choose 3 or 4 items for your cake stall.
4. Choose 1 recipe for each so that all baking looks the same.
5. Assign baking to each baker/team and outline exactly how you want it to be.
6. Provide drop off details and time when you want it dropped off for decorating, cutting and packaging day. (Usually the day before the cake stall).

Recruit workers

1. For both the Friday (packaging day) and the Cake stall day (Saturday.) Send email to all and lock people in with their shifts in advance.



Baking day

1. This will be different for everyone but the freshest and the closest to the sale day is best.
2. Brownies and biscuits can be baked a few days before.
3. Cupcakes baked, decorated and boxed up the day before as they don't keep as fresh for as long.



Packaging day

1. Depending on how much you have to pack will determine the amount of people you will need to pack it.
2. Recruit and email everyone details for drop off and packaging venue (typically someone's home but a community hall or classroom could also work).
3. All produce cut, decorated and packaged in a neat uniformed professional manner. Please no little bits, dodgy looking brownies, or funny biscuits (you can use broken bit as taste samplers on the day to offer to passers-by and entice them to buy).
4. All wrapped in clear cellophane bags with a purple ribbon. See quantities below. Cupcakes in cake boxes and cupcake stand.
5. If in Sydney, all packaging can be bought at KENT paper under the Sanfilippo Children's Foundation account. -10% discount.



Cake Stall Day

1. Wear white long sleeve shirt or Sanfilippo t-shirt/ and a Sanfilippo apron over the top. Jeans and comfortable shoes (you will be standing on a hard floor for up to 8hrs). Joggers are fine.
2. Hair neatly tied back off face.
3. Arrive at 8am to set up, this gives you plenty of time to organise stand, get everything ready before you get a rush of people through usually at 9am. 2 -3 people are ideal to assist in set up!
4. We find the mornings are the busiest up until 12pm.
5. Bunning's supplies trestle tables. BYO white table clothes. (The SCF have some packets of white table clothes we can give you for this purpose).



What to bring:

- Float and money tin that can be locked and 1 person to be on that at all times!!
- Business insurance certificate (The SCF can supply you with a copy of this).
- Cakes, brownies and biscuits – all produce to be sold.
- Anything you need to make your display beautiful and look professional. Cupcake stand, merchandise.
- 2 White table cloths
- 1 Soft Fabric Banner for table front (The SCF can supply banners but they must be signed out and returned promptly)
- Signage, brochures and marketing material, donation forms
- Sanfilippo white Aprons for each person on stand (SCF can supply you with aprons).
- Tasting trays (sample pieces of brownies) on tasting trays to lure people in. These are usually the slabs that didn't make it for the cake stall i.e. dodgy ones!
- Tongs and gloves for topping up brownie tray.
- Signage for cake prices clearly labeled and clearly displayed. For customers and change of shift workers to see.



Tips for Cake stall day

- All money to be kept separate i.e. cake takings / donation bucket so at the end of the day you know how much you've made from each! Cake stall vs. donation bucket. Good to see difference
- 4 people at a time are ideal. 2 behind the table serving and 2 with tasting plates and donation buckets to reel people in!
- Tasting trays - once take a brownie sample, give them a great big smile and then invite them to make a donation in the bucket your holding.
- Every tasting plate (person) must carry a donation bucket. Most people can't refuse after they have just taken a brownie!!
- Thank everyone for donation/buying. We want them back!



Sanfilippo Children's Foundation

Quantities for Bunning's Cake stall

Team 1 (assign a person)

Anzac Biscuits

50 cellophane ribbon tied **bags of 10** Biscuits. (\$10 each)

50 cellophane ribbon tied **bags of 2** Biscuits. (\$3 each)

Total 600 Biscuits

Team 2 (assign a person)

Brownies

70 cellophane ribbon tied **bags of 4** Slices. (\$10 each)

50 cellophane ribbon tied **bags of 2** Slices. (\$3 each)

Total 380 brownies

4 slabs Gluten free Brownies (\$10 each)

Team 3 (assign a person)

Vanilla Cup Cakes

70 Trays of **4-Cup Cakes** (\$12 each)

50 **individual Cup Cakes** (\$3 each)

Total 330 Cup Cakes





Sample letter of application



Hi ,

Please confirm availability for Bunning's Cakes stalls at Bunning's Balgowah on **<insert date>**.

Please see attached our public liability Market Stall Insurance policy for your reference.

Sanfillippo is a genetic metabolic disorder that afflicts children, cutting their lives short. It is a serious condition, which is degenerative. As it progresses children experience hyperactivity, sleeplessness, and loss of speech, mental retardation, seizures and finally death. Life expectancy for these children is between 12-20 years.

Sadly, there is currently no treatment or cure BUT there is HOPE. Hope in the form of a potentially life-saving gene therapy trial and further research projects for which we are fundraising.

You may have a seen a story on '60 Minutes' about another family whose children both have Sanfilippo. If not, go to:

<https://www.youtube.com/watch?v=hiAhhZ1J6EQ&feature=share>.

Many thanks for your interest in supporting the Sanfilippo cause.

Kind regards

Ingrid Maack

Communications

Sanfilippo Children's Foundation

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Sample email to recruit bakers

Dear family and friends,

We are doing a fundraiser cake stall at Bunning's Balgowlah for Sanfillippo Children's Foundation on Saturday <insert date>. We hope to raise vital research dollars to help fund a potentially lifesaving gene therapy trial and other research projects to treat the fatal childhood disease Sanfillippo.

I am looking for some keen bakers that can help me bake some Anzac biscuits. / Brownies/ Rocky Road.... <write what's applicable>

It's a really simple easy recipe and up to you if you want to bake 1 or 2 batches. Please let me know. I have attached the recipe for you. Let me know if you have any questions.

We need to have them baked ready for a drop off by Thursday night <insert date>. You can drop them to me by.....My address is

Please carefully read recipe and method so that all of the biscuits/ brownies (write what's applicable) present the same.

Thank you for your wonderful support for a wonderful cause

Warm regards

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Bunnings Cake stall Fundraiser: Saturday 5th July

	Full day	Shifts
8.00-9am Set-up	Belinda Esther Mel Hughes	Lou (9-1pm)
Morning 9:00-12pm	Belinda Esther Mel Hughes	Lou (9-1pm) Sally (10-12pm) Iresha (10-12pm) Tarnee (11-12.30pm)
Lunch 12:00-2pm	Belinda Esther Mel Hughes	Lou (9-1pm) Mel Orr (12.30-1.30pm)
Afternoon 2.00-3pm	Belinda Esther Mel Hughes	
3:00pm Clean-up and pack-up	Belinda Esther Mel Hughes	Hopefully we have sold out!!!! 😊

Anzac Biscuits



Ingredients:

120g Butter
100g Golden Syrup
1 tsp Bicarb of Soda
100g Rolled Oats
150g Plain Flour
75g Sugar
75g Dark Brown Sugar
50g Desiccated Coconut

Method:

Pre-heat oven to 160 degrees C. Place baking paper on a biscuit tray.

1. Place butter and golden syrup in a saucepan. Heat for 2 mins on low heat, stirring regularly until fully dissolved. Place bicarb soda into saucepan and mix well. Take off heat.
2. In a separate large bowl combine all dry ingredients.
3. Pour in butter/syrup/bicarb from the saucepan into dry ingredients and mix well.
4. Place **1 heaped tsp** of mixture onto biscuit tray and flatten to approx **7 cm** in diameter, leaving space between each one for spreading.
5. Bake for 8-10 minutes or until golden brown. Each biscuit once cooked should be 10cm in diameter. Please try and keep them uniformed.
6. Remove from oven and allow to cool on tray for 5 minutes, then transfer to wire racks to cool completely.

Nb. Store in throw away container or otherwise please clearly label container with your name and mb number so we can return. Thanks

Makes 25-30 biscuits.

Buttery Vanilla Cupcakes



Ingredients:

190g Self Raising Flour
110g Caster Sugar
100g Unsalted Butter
2 eggs
30g milk
1.5 tsp vanilla extract or paste

Method:

Preheat oven to 160 c

Lay out cupcake cases in cupcake tray.

1. Add all ingredients in the order listed.
2. Mix for 2 minutes on average speed in your food mixer (you may like to stop at 1 minute and scrape around, then continue)
3. Evenly distribute your batter into your cupcake cases. Fill your cases to just under 1/2 way for cupcakes that finish to the rim of the cases
4. Place into oven for about 22 minutes or until skewer comes out clean.
5. Leave to cool. Cupcakes will be iced the Friday before the stall.

Nb. Store in throw away container or otherwise please clearly label container with your name and mb number so we can return. Thanks

This recipe can be doubled.

Makes 12

Chocolate Brownies

Ingredients

125g dark chocolate
150g butter
3 eggs, lightly beaten
350g sugar
1 tsp vanilla essence
20g cocoa
130g plain flour



Method:

Pre-heat oven to 160 degrees c.

Line **20cm square tin** with baking paper.

1. Melt butter, chocolate and sugar in a saucepan over low heat, stirring constantly, until melted and smooth. Transfer to a heatproof bowl. Set aside to cool slightly.
2. Add lightly beaten eggs and vanilla to chocolate mixture. Mix well.
3. Sift flour and cocoa over chocolate mixture. Stir to combine.
4. Pour brownie mixture into a lined tin. Bake 40-50min or until set.
5. Set aside to cool. Once cooled you can lift out. Wrap in plastic wrap. Place in airtight container.

NB. Deliver it whole (in a slab). Please DO NOT cut up. You can deliver it in a throwaway container or wrap up in plastic and foil.

Thank you!

ALL SOLD OUT!!

