



Tips for Home Bakers

Don't be too ambitious!

Ambition is great, but you need to balance that with picking something to bake that is achievable. 100 cookies might sound great, but can your oven cope with baking all of that? Do you have the space to store the dough? How many batches will you have to make? Have you made that Opera cake before or is it a bit overly complicated?!

Pick something that you are comfortable with and that is achievable, preferably that you've had positive, independent feedback on, and most importantly that you are proud of.

Make a Schedule

Plan your prep so that you aren't rushing to complete your bakes. Do as much in advance as possible – even weighing out ingredients, toasting nuts, infusing milks, can all really save time on the day.

Hygiene first

A big consideration at all times, as the last thing you want to do is make someone ill! [Here's a helpful page](#) from the Food Standards Agency with some simple guidance on safe food preparation.

If you are at all unwell, or if anyone in your household is quarantined or having to self-isolate, please wait until it's safe to proceed with your bake.

Plan your Packaging

You can think about this well in advance and think about how you'll label your bakes to include allergen information. It's best to go for something you can package up in units, to keep your bakes away from germs. Make sure you know how your item will be packaged and get it ordered so you aren't scrolling Amazon relentlessly two days before the sale! Recyclable, biodegradable or compostable packaging wins every time, if you can get it.

Promote

The more we promote, the more we will sell! Push your bakes on your social media channels.

Think about how your bake will sell online

A good photo and appetising description will all go far in ensuring your bake sells out.

Allergens

Remember to include the oh-so-important allergens both on your packaging and online description. [Find out more here](#) on the 14 allergens you need to inform your buyers about.

Love food, hate waste



Make a plan for what to do if you don't shift all your bakes on the day. Some neighbourhoods run food gifting services between neighbours, but remember that a lot of food banks can't take homemade donations if they're not coming from a registered, insured kitchen. Do your homework in your neighbourhood - we're sure you'll find a good, grateful home for your bakes somewhere.