



Step 1: Choose your event

Woo! You're holding a cake sale! This is a great event for bringing people together and filling hungry tummies, while raising funds for NKH Research!

Step 2: Choose a location + 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're selling cakes at work, see if there's a trolley you can use to take your tempting cakes right to your colleagues' desks.
- 🍰 If you're ambitious and 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, such as a church or school hall. See if any local groups would like to set up a stall at your event.



"I made a large batch of fudge one afternoon, putting them into little bags. I took them into work + sold them for £2.50 a bag. I ended up making just under £100 for NKH Charity!"

- Sam Hulance, London, UK

Step 3: Ask for help

- 🍰 Recruit a team of helpers to bake, decorate your venue, collect and count the money with you, and help clean up afterwards.
- 🍰 Ask different people to make a variety of cakes so you have a selection and can spread the cost of ingredients.

Step 4: Ask for help

- 🍰 Make sure your price for cakes (and any teas and coffees) includes a donation 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 raffle 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 NKH Research and the master baker.
- 🍰 If coffee and cakes aren't your thing, try champagne and canapés, or even pies and pints!

Step 5: Promote your Cake Sale

- 🍰 Several weeks before your cake sale, post on social media or send an email (with dates, locations, a little about NKH + a reminder to bring cash).
- 🍰 If you have the time, make a simple poster - hang it up around your Location, anywhere it will be seen.
- 🍰 Put a notice in your work, school or parish newsletter, and encourage people to bring along friends and family.

Step 6: Make your event safe

- 🍰 Make sure you have wheat-free and nut-free cake options. Ask each of your bakers to write down the ingredients they used.
- 🍰 Check that your bakers all know the food hygiene basics and check food.gov.uk to make sure you will be serving your cakes safely.



Peruvian Banana Cake

450g flour
15g baking powder
200g margarine
A capful of vanilla extract
400g sugar
4 eggs
150ml evaporated milk
5 bananas – mashed
5g bicarbonate of soda
A pinch of salt
60g chopped pecan nuts

- 1) Mix the margarine with the sugar til it doubles in volume
- 2) Add the eggs one by one
- 3) Sift the flour, baking powder and bicarbonate of soda + add to the mixture
- 4) Add the mashed banana and the evaporated milk.
- 5) Add the chopped pecan nuts and vanilla essence
- 6) Pour the mixture into a greased cake tin
- 7) Cook at 160°C or gas mark 3 for 30-45 minutes.

Step 7: Send in your donations

Pay your funds in by visiting www.fundnkhcure.com. If you're having difficulty, you can email Elly at elly.gedye@gmail.com and she'll do her best to help you out!