# 1
Connect with local business to see who will allow a fundraiser bake sale. We set up our bake sales at our dance studio, a few large office lunchrooms, along with a local community center and preschool.

# 2
Decide which bake sales will be **LIVE** and which will be **STAGED**. Live bake sales = be present and talk with the patrons. Staged bake sales = boxes set up near a manned station with a jar for the proceeds. Ours were at the office window of the community center and preschool.

Quick tip: On the collection jars, add your Venmo QR code so patrons that don’t have cash are still able to buy baked goods.

# 3
Choose baked goods like cookies or brownies that are small and will last in individually sealed packaged for a few days.

# 4
Pick beginning and end dates. Utilize your social media accounts to share when, where, and what you’re selling!!

# 5
Make some signs that give information about type 1 diabetes and how patrons can help spread awareness. Don’t forget to thank them for raising money for a cure!