

BAKE SALE GUIDELINES

No cream pies or lemon bars. Eggs do bad things in the heat. Fluffy icing tends to melt in the hot sun, and stick to its wrappers. For early sales, in a container that doesn't touch the icing, some iced things would be okay. It would be nice to have some things without gluten or sugar. Just be sure they're labeled. We will sort our tables by nuts or no nuts, so please label anything with nuts. Individual sized breakfast food usually sells well. Whole pies sell better than slices, so don't slice up all the pies. When the market slows down around 9:30 to 10, we'll mark them down to half price.

CAKES

8x8		\$5
9x13 $\frac{1}{4}$ pan		\$4
Bundts	whole	\$8
	$\frac{1}{2}$	\$5
	$\frac{1}{4}$	\$3
	By slice	\$1
	from scratch Angel Food	\$9
	from mix Angel Food	\$6
Small cupcakes		3/\$1

BREADS

Cinnamon rolls	9/pan	\$8
Pecan rolls/round pan		\$4
Braided coffee cakes		\$7
Quick	large	\$5
	medium	\$3
	small	\$1.50
Muffins	x-large	\$1.50
	Large	\$1
	Regular	.50
	Minis	6/\$2
		12/\$3-4
Scones		\$1
Bread	- price like the bakery	

PIES

8" \$7-8

9" \$8-10

Slice \$1.50

No Cream pies - Health dept. no no

COOKIES

small 6/\$1-2

large 2/\$1

Rice Krispie tr. large \$1

small .50

BROWNIES

8x8 nonglazed/iced \$5

$\frac{1}{4}$ pan (=4 pieces) \$2-3

Big fancy individual \$1

CANDIES

Puppy chow (bag) \$1

Divinity (8-9 pieces) \$5-6

Choc covered pretzels
(snack bag) \$1

NOODLES \$4 a bag