



Top 10 Ways to Turn Dough into Cash!

Below are some great ways to make money baking. But honestly, the baking is just the beginning. Every business owner wears many hats. Many solopreneurs are the bookkeeper, the marketing department, the sales force, the customer relations, the maintenance department, the production department etc, you get the drift. This list can give you some ideas. In the following weeks, I will go into more detail about each idea, and provide actual suggestions about what needs to be included in a strategic plan for success. Be sure to look for future emails so you won't miss any valuable information.

1. Dough Raising Mom's Fund Raising Program (all inclusive package, check out the class schedule)
2. Cookie baskets-I will give you lots of information on this one.
3. Cookie cakes- hint your target market is easy to define.
4. Wedding cakes-how do you get your foot in the door?
5. Personalized birthday cakes, I have a great idea for developing a steady stream of customers for this one.
6. Start your own brand of homemade jams or jellies.
7. Specialize in gluten free or sugar free baked goods.
8. Start a PIE revolution, wait to hear the marketing ideas.
9. Autism and auto-immune diseases, new information is pointing to diet, help meet the demand for those products.
10. Jerky & Salsa are a great and growing market.