

Cooking Up Some Dough

Making Extra Cash from Your Cooking

Have you heard the story of the woman who baked a cake to save her home? A woman in New Jersey needed to come up with \$2500 fast to save her home from foreclosure. She decided the fastest way to do it was to bake her apple cake for \$40 per cake and shoot for 100 cakes. She spread the word of her sale to everyone she knew (family, classmates, church members and people from organizations she had worked with). Within one week, she had baked 42 of those cakes from her one bowl and mixer. The story was picked up by the media and orders poured in for a total of 600 cakes. The health department also got wind of the story and said she couldn't run a commercial kitchen from her home. All of the publicity eventually brought her the help of other organizations who eventually took over the baking and delivery of her cake.

When push came to shove, this lady was able to gather her resources and find the money she needed. She probably lay awake at night racking her brain for what to do next. She finally thought to herself – “people have always loved my cake and complimented me on it. Maybe they'll pay me for it.” And thus a plan was born.

Everyone loves to eat my cooking. I also love to craft and have an entrepreneurial spirit. When people taste my food, they always admonish me for not cooking on a full-time basis for profit. The problem is that while I am a great cook, I only enjoy cooking for people that I care about. I've done some real soul searching to decide that I really don't want to make a long-term business out of working in the kitchen.

HOWEVER, when I have needed extra cash, I pull out my wooden spoons, my measuring cups, turn on the stove and “**cook up some dough.**”

I have had many profitable ideas and ventures throughout the years. I have made very good money in a short period of time without having to make a long-term commitment to a business. I simply focused on one product and found a way to sell it.

This book is all about helping you find cash from your kitchen for whatever period of time you need to do it. There are many who will tell you that the business model that I'm suggesting is illegal. Technically, they're right. Health departments in most municipalities do not

want you making food out of your home kitchen. Also, you're not setting up a legal business. (If you do decide to grow this into a legal business, resource information is provided later in the book.) However, what I am suggesting is as American as apple pie. You're pulling yourself and your family up by your bootstraps and finding a way to make ends meet. You will start by calling on people that you already know and all they really care about is getting your good food.

This book will also help you find the seed money to start your venture. If you need extra money, you probably don't have extra money to start a business. I'll teach you to find the money from your present grocery budget by giving you shopping tips and showing you how to save money on what you eat. You'll use the money you save to purchase your supplies for your cooking venture. In the end, you will have both a well-fed family and the extra cash you need.

In this book you will find:

- How to make the most of your food budget using sales, coupons and planned meals
- Recipes for making inexpensive, nutritious and quick meals
- Recipes for items to cook and sell for profit
- Where to sell your product
- Tips on pricing and packaging
- Specific cooking businesses you can operate in your spare time