

GARAGE SALES



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Draw Shoppers with Snacks

Many hands make light work, so the saying goes, unless those hands are little. Then, they can be more work. Keep little hands busy and keep shoppers happy by letting the kids sell refreshments at your garage sale.

LET THE KIDS TAKE THE LEAD

Tie your refreshments to the weather outside the day of your sale. If there's a chill in the air, set up hot cocoa and doughnuts. For a warm day, try lemonade and bottled water with homemade cookies.

Let your kids plan a menu that is both tempting and on a budget. Show them the cost of the items and let them decide

how much to charge. This can be a great math lesson, especially for older kids. Consider letting them pick a local charity to donate part of the profits to.

Give them a table and let them plan how to decorate it. Poster boards, markers, balloons and paint are all great starting points. Just make sure that the menu and prices are legible for everyone.

Go over with kids how to make change, or just set up a

donation jar for people to give what they feel. Many times, they'll get more money that way, especially if your kids know how to lay on the charm.

RECIPES TO TRY

If you're going for homemade, here are a couple of kid-friendly recipes to give a try.

PEANUT BUTTER COOKIES

Makes 30 cookies.

Ingredients

1 cup peanut butter
1 cup sugar
1 large egg
1 tsp. vanilla

Directions

1. Preheat oven to 325 degrees.

Line cookie sheets with parchment paper or baking sheets. Don't use cooking spray.

2. Stir together all of the ingredients until combined. Shape dough into 1-inch balls and place them an inch apart on the baking sheet.

3. Press each ball flat with the tines of a fork, creating a crosshatch pattern.

4. Bake for 15 minutes or until golden brown.

FUNFETTI COOKIES

Makes about 18 cookies. Recipe is from The Kitchn.

Ingredients

2 large eggs
1/2 cup vegetable oil
1 15.25-ounce package of funfetti cake mix
1 cup rainbow sprinkles

Directions

1. Heat oven to 350 degrees. Line cookie sheets with parchment paper or baking mats.

2. Whisk together the eggs and oil until combined. Sift the cake mix into the egg mixture. Add in the sprinkles that sift out and stir until a dough forms.

3. Pour the rainbow sprinkles into a shallow bowl. Scoop the cookies into 2 tablespoon portions and form into balls, then toss the balls gently in the sprinkles until coated. Arrange them on baking sheets and space them apart.

4. Bake until the cookies are set and edges are slightly browned, 10-15 minutes. Let the cookies cool on the cookie sheets for a couple minutes, then transfer to wire racks and allow the cookies to cool completely.

SELLER'S TIP

Don't Forget Snacks for Yourself

Make sure you plan for refreshments for yourself during your garage-saling adventures, especially during extra cool or extra warm weather. Stay hydrated and plan to take breaks to rest and refuel.

AD SPACE

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