



FREE STARTER GUIDE



LITTLE LEADERS LAUNCHPAD

Start a **Cookie & Baking** Business!

Turn your kitchen into a bakery and your oven into a money-making machine. Sprinkles optional. Profit required.

Ages 8 - 14

Best for: **THE MAKER** entrepreneur type

The Sweetest Business You'll Ever Start

Cory Nieves started Mr. Cory's Cookies at age 6 to help his mom pay for a car. He's now sold cookies in Whole Foods, been featured on the TODAY Show, and built a brand worth hundreds of thousands of dollars. He started in his kitchen. With one recipe. At SIX years old.

Baking is one of the most proven, most profitable, and most FUN businesses a kid can start. Here's why:

\$5-20

Startup cost

4-8x

Typical markup

\$2-5

Per cookie profit

Why Baking Businesses Work So Well for Kids

- ✓ Everyone loves homemade baked goods — your customer base is literally EVERYONE
- ✓ Ingredients are cheap in bulk and you probably have most of them at home already
- ✓ One batch of dough makes 24-36 cookies — that's \$48-\$180 worth of product from \$5 in ingredients
- ✓ Holidays, birthdays, school events, and bake sales create CONSTANT demand
- ✓ Baking is a real, transferable skill that impresses people and opens doors
- ✓ Custom decorated cookies sell for \$3-\$5 EACH — the decoration is where the real money lives

Sneak Peek: From the Full Guide

"The secret to a kid baking business isn't fancy recipes. It's CONSISTENCY. Find ONE cookie recipe you can make perfectly every single time. Master it. Then offer it in 5 variations: plain, chocolate chip, sprinkle-topped, sandwich style, and custom decorated. That's one recipe, five products, five different price points. Work smarter, not harder."

The Full Startup Guide Covers:

- ✓ The "One Recipe, Five Products" strategy that maximizes profit with minimal effort
- ✓ Complete ingredient list with exact costs and where to buy cheap
- ✓ Kitchen safety rules and food handling basics (critical for selling food!)
- ✓ How to price baked goods so you ALWAYS profit (the batch costing formula)
- ✓ Packaging that makes \$0.50 worth of cookies look like a \$5 gift
- ✓ Where to sell: school, neighbors, events, markets, online pre-orders
- ✓ How to take custom orders for birthdays, holidays, and special events
- ✓ Your first-week plan from first batch to first sale



This section is in the Full Startup Guide

[Unlock the Full Guide →](#)

Ready to Turn Your Kitchen Into a Business?

You've got the sweet tooth. Now get the full recipe for success.

NEXT STEP

Cookie & Baking Business Complete Startup Guide

8 pages of recipes, pricing formulas, packaging tricks, sales strategies, food safety basics, and your first-week baking plan.

\$5.99 instant download

[Get the Full Guide →](#)

THE FULL ADVENTURE

Little Leaders LaunchPad Activity Book

The complete 88-page entrepreneurship curriculum with business plans, branding, marketing, money skills, and more.

\$24.99 on Amazon

[Get the Book on Amazon →](#)

Parents: The full guide includes kitchen safety protocols and food handling best practices. All baking should be done with age-appropriate adult supervision, especially when using ovens, sharp tools, or hot surfaces. We also address local food selling regulations parents should be aware of.