

Baking Program

Procedures



Baking Program

For occasional volunteering, we offer a baking program here at the House every day from 1:00 - 3:00 p.m. We have a limit of eight people in the kitchen at one time.

(Children age 12-17 years may participate in this program, but must be accompanied by a responsible adult age 18 or older).

Things to Know

- Our families love muffins, cookies, brownies, whoopie pies, cookie bars and more! Items easily wrapped and stored/frozen work best. We ask that you avoid treats that will be messy or get ruined when wrapped (no full size cakes or cupcakes with icing, please!). Muffins are our most needed item as we use them on our Hospitality Cart.
- Groups have access to two ovens for baking. We supply all baking equipment needed including mixers, pans, cupcake tins, etc. Please bring your own ingredients like box mixes, eggs, oil and milk. We ask that groups wash and put away all of the equipment, pans, etc. used while baking.
- When you are finished baking, please put your items on our cooling racks. Once cooled, our House Volunteers will wrap and label the baked goods for families here at the House and at the Ronald McDonald Family Room ® in Penn State Children's Hospital.
- Our families love these special "feel good" treats and truly appreciate those who take the time to bake for this program.

Thank you for giving your time and making a positive difference in our families' lives.



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Contact Alyssa Noel, Volunteer & Operations Manager, at anoel@rmhc-centralpa.org or 717-533-4001 ext. 158 with any questions, cancellations or to schedule a tour.