Business Development Grant

Meet Sophie,
Dancing Bee Bakes

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I've always loved baking, apparently starting when I was two, and even after a coeliac diagnosis, nothing would stop me getting stuck into gluten-free baking. What I love most is when people enjoy my bakes and have no idea they are 'gluten, dairy and egg free'.

Two years back I completed a food tech qualification as part of my home-education, which got me thinking I could start a baking business! With my mum's backing, (as I was thirteen at the time), we got organised and Dancing Bee Bakes soon took off, starting with postal brownies and the Cat Lounge stocking my bakes.

The mixer I was using was small, which made things take a lot longer. We then came across the Business Builder programme. Jane from the council was so helpful and encouraged me to apply for the Build Up grant and recommended the online course for start-up businesses. With the grant we were able to get a commercial mixer and now I can do 20 batches in one go, when before it was only two. Also amazing for my business was the free online Foundation course. I learnt so much, so quickly that now I'm going to take my Business GCSE a year early.

Sophie Yaxley is the brains and baker behind Dancing Bee Bakes which specialises in gluten free baking. She was 14 when she received Business Builder support and the business continues to grow.



