
CAKES FOR CAUSES

December 2013

What Happened Last Month

Hey Everybody! Our bakers were feverishly baking cookies for El Tour de Tucson last month. We baked over 4,000 cookies for the riders and their supporters. We also provided a beautiful custom cake. This is our third year at El Tour de Tucson but our first year to field a team of riders. Shout out to Rene, Jess, Jalen, Izzy, Chris, and Andy! You guys did great and so did our bakers and servers. We can't wait to do it again next year. We were also at the American Cancer Society's Bark for Life event.

Our Phoenix bakers had a big event. We were able to provide over 1,500 treats to the National Adoption Day event. This is the largest national adoption day in the country. More than 300 children were adopted. Keep up the good work team!

Catch us on the Tucson Morning Blend

Every first Monday of the month we have the honor of being guest on the Morning Blend show on KGUN 9 at 11 am. Catch us this month on the 2nd to learn how to make reindeer cupcakes. I promise you they are too cute!

Did you think I was done? We'll be on again on December 30 to show you a fun, modern way to make a trifle for your New Year's party. Don't miss it!

You've Been Caked for Your Kindness

If you have somebody you would like to nominate let us know at <http://www.cakesforcauses.org/contact/youve-been-caked-for-your-kindness/> and please check back next month to see who has been caked for their kindness!

Current Events

I would like to use this space to honor John Henderson. He and his friends and family are in all of our thoughts. I have read so many comments about him and I can tell he was nothing short of amazing. John, you will be missed.



Cakes for Causes has always waited for El Tour's last cyclist to complete their event and present a treat to commemorate their accomplishment. We are in the process of turning this into an official award of dedication and drive in John's honor. We will keep you updated on our progress!

Cakes for Causes Kids Club

It's great to get kids started young! Classes are usually on the last Sunday. We accept children from 5 to 12 with a parent or guardian. Please visit us at <http://www.cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, or friend!! We're excited to teach them. There's a different activity each time.



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Social Corner

Visit our website at: www.cakesforcauses.org

Help support us: www.cakesforcauses.org/donate

Join the fun with us at: www.facebook.com/cakesforcauses

El Tour de Tucson Scrapbook



Izzy & Chris



Andy



Rene, Jess & Jalen



More photos are on our website and Facebook page!!

Kitchen Korner

Fresh Strawberry Yogurt Cake

1 cup (2 sticks) butter, softened
2 cups sugar
3 eggs
3 Tb. lemon juice, divided
Zest of 1 lemon

2 ½ cups all-purpose flour, divided
½ tsp. baking soda
½ tsp. salt
8 oz. plain or vanilla, Greek yogurt
12 oz. fresh strawberries, diced (frozen work great too!) 1 cup powdered sugar

Preheat oven to 325. Grease and flour a 10 inch Bundt pan (10-15 cup pan.) Sift together the 2 ¼ cups of flour, baking soda and salt. Mix in the lemon zest and set aside.

With an electric mixer, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 Tb. lemon juice. Alternate beating in the flour mixture and the yogurt, mixing just until incorporated.

Toss the strawberries with the remaining ¼ cup of flour. Gently mix them into the batter. Pour the batter into the Bundt pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Allow to cool at least 20 minutes in the pan, then turn out onto a wire rack and cool completely. Once cooled whisk together the remaining 2 Tb. of lemon juice and the powdered sugar. Drizzle over the top of the cake. Enjoy!

Ask A Baker

Q: How do I avoid mounded tops on my cakes and cupcakes?

A: There's nothing worse than having a hill on top of your cake and then having to cut most of it off to be flat. There are a few different ways to prevent this. First, this happens because the edges of the cake are hotter than the middle. While the edges have set the middle is still cooking and still rising. In order to fix this, we need to keep the heat evenly in the cake. Nowadays, your local store will carry baking strips. These are silver strips that you wrap around your pan to keep the heat in. Some bakers use a nail or a heating element in the middle of the cake batter. Use this especially when you are baking bigger cakes so that the outside of your cake isn't done while you're still waiting for the middle to finish. Another technique is to do a slow bake. You can bake your cakes at as low as 275 degrees. Of course you will have a longer baking time. This might be trial and error. Remember: do not open your oven before the first 30 minutes. Using all of these techniques will keep the heat in and ensure that you have an evenly baked cake with more height than hill!

Did Ya Know?

- Does your wooden furniture have small scratches and dings? If you rub a walnut over the damage in a circular motion, it will cover up the mess. Hmm. Who woulda thought!
- I was so bummed that my summer flip flops just broke a little while ago. You know; the part between the toes came up and out! I had to throw them away and buy a new pair. Well, the stores don't sell them after season. That makes sense but what am I going to do now? I recently learned that the clips that come on the loaves of bread can be put on the strap parts on the bottom of the shoe to keep from coming undone. Voila!
- If you have a lingering smell in your house (i.e. smoke, spill on your couch, or a dirty appliance) you can use vinegar as a deodorizer. You can pour some vinegar in a cup and leave it in a room (or your refrigerator or stove) overnight and the air will smell fresh. You can also pour 1 part vinegar and 3 parts water into a spray bottle and spray your furniture. Tip: Don't use Apple Cider Vinegar. I promise it doesn't work!

December Event Calendar

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SUN	MON	TUES	WED	THUR	FRI	SAT
24 CFC Kids Club Volunteer Meeting -- Cece R. Lead	25	26 Children Rehabilitative Services Birthday Party Phoenix -- Tracy W. Lead	27	28	29	30
1	2 Morning Blend TV Appearance -- Tamara B. and Candy R.	3	4	5 Handi-Doqs -- Cece Lead	6	7 Operation Proud to Serve 162nd -- Rene L. Lead Candlelighters Holiday Cookie Decorating Party -- Rene Lead
8 Cakes for Causes Volunteer Holiday Party	9	10	11 UAMC Donor Network Event Kim C. Lead	12	13 You've Been Caked! For Kindness (Tucson and Phoenix)	14 Humane Society of Southern AZ Pet VIP Program -- Tamara B. Lead
15	16 Children Rehabilitative Services Birthday Party Phoenix -- Tracy W. Lead Compass Affordable Housing Event Gina Lead	17	18	19	20	21 Shyann Kindness Project Event Jess Lead
22	23 Closed for the Holidays	24 Closed for the Holidays	25 Closed for the Holidays	26 Closed for the Holidays	27 Closed for the Holidays	28 Closed for the Holidays
29 Closed for the Holidays	30 Closed for the Holidays	31 Closed for the Holidays	1 Closed for the Holidays	2 Closed for the Holidays	3	4

Category Key

- Catered Event
- Teaching
- Television Segment

Latest version is available at <http://www.cakesforcauses.org/donate/event-calendar/>

Request an event by filling out our request form: <http://www.cakesforcauses.org/contact-us/request-form/>

Interested in volunteering? Here's how: <http://www.cakesforcauses.org/getinvolved/>

See photos from our events: <http://www.cakesforcauses.org/portfolio/gallery/>

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Photos: Compiled from El Tour de Tucson and Cakes for Causes Facebook sites