

CAKES FOR CAUSES

JULY 2015

WHAT HAPPENED LAST MONTH!

Our bakers were very busy last month providing sweet treats to non-profits in the Tucson and Phoenix communities. Some of the non-profits served last month and some of the sponsored teaching classes included: Tucson Morning Blend, Gospel Rescue Mission Birthday, Make A Wish Foundation, National Day of Civic Hacking, Birthday Cakes on Call, Desert Voices (Phoenix), Hermitage No-Kill Cat Shelter, Icing on the Cake Club, Rainbow Girls Teaching Event, Arts for All Inc., Home Show, OPS Kids Club on ANG 162nd Base and Kids Club.



Support us by ordering a beautiful Bakery Charms' cupcake charm necklace. Only available here: http://www.cakesforcauses.org/cfc_necklace

ICING ON THE CAKE CLUB!

IOTCC is for all levels of bakers, cakery and sugar artists, ages 13 and up! We have some "Back to the Basic" classes along with some more intermediate classes. IOTCC meets the third week of the month, mostly on Saturday afternoons, but there are a few Thursday evenings thrown in for fun!

Our next Meeting will be on Saturday, July 18, from 2:00 PM—4:00 PM.

For more information, please visit our website at: <http://www.cakesforcauses.org/icing-on-the-cake-club/>

CAKES FOR CAUSES KID'S CLUB!

It's great to get kids started young! Classes are usually the last Sunday of the month. We accept children from 3-12 years old. Please visit us at <http://cakesforcauses.org/cakes-for-causes-kids-program/> to register your child, niece, nephew, grandchildren or friend! We are excited to teach them. There is a different activity every month. The next Kid's Club meeting will be on July 28, 2015, from 1:30 to 3:00 PM. We will meet at the DAV - 3455 S.



Wilmot Rd, Tucson, AZ 85730. The theme is Back to School!

If there are seats available the Thursday before class, we open registration up to the young at heart!

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Fundraiser at Jason's Deli: July 22nd, 5pm—10pm
More info: <http://www.groupraise.com/events/6755>

CATCH US ON THE MORNING BLEND!

Every first Monday of the month, we have the honor of being a guest on the Morning Blend show on KGUN 9 at 11:00 AM. Catch us this month on the 6th of July with Jeanne. Nohemy Hite, Founder and President, from the Erik Hite Foundation will be our guest.

SOCIAL CORNER!

Visit Our Website At:

www.cakeforcauses.org

Come Shop With Us At:

www.zazzle.com/cakesforcauses/gifts

Join the Fun With Us At:

www.facebook.com/cakesforcauses

Help Us Raise Money By Shopping At

smile.amazon.com

RECIPE BOX

Wilton Royal Icing

INGREDIENTS:

- 3 tablespoons meringue powder
- 4 cups confectioners' sugar sifted
- 6 tablespoons warm water

DIRECTIONS:

1. Beat all ingredients until icing forms a peak (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Notes:

Keep all utensils completely grease-free for proper icing consistency.

When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Flavorings can be added but they cannot contain oils or they will ruin the icing. You may need to use imitation flavorings instead of extracts.

From <http://www.wilton.com/recipe/Royal-Icing-1>

If you have a recipe you would like to share, questions or tips, please [email](#) them to us!

DID YOU KNOW?

canola oil baking substitution

If a recipe calls for this much solid fat...try making it with this much canola oil.

Solid Fat	>	Canola Oil
1 cup (250 mL)	>	¾ cup (175 mL)
¾ cup (175 mL)	>	⅔ cup (150 mL)
½ cup (125 mL)	>	⅓ cup (75 mL)
¼ cup (50 mL)	>	3 Tbsp (45 mL)
1 Tbsp (15 mL)	>	2 tsp (10 mL)
1 tsp (5 mL)	>	¾ tsp (4 mL)

Not only will you eliminate trans and reduce saturated fats – you will also reduce the total amount of fat in the recipe by about 20 to 25%! This conversion works well for cake, loaf and muffin recipes.



1/4 Cup Applesauce



1/2 Mashed Banana



Commercial Egg Replacer



1 Tbsp Vinegar
+ 1 tsp Baking Soda



1 Tbsp Ground Flax Seed+
3 tsp Water



1/4 Cup Silken Tofu



1/4 Cup Soy Yogurt



**INSTEAD
OF AN
EGG**

MEET ONE OF OUR NON-PROFIT ORGANIZATIONS!

STARTUP TUCSON

Startup Tucson is working to grow a strong, vibrant startup ecosystem of companies, entrepreneurs, and talent in Tucson. Inspired by the robust scenes in cities such as Silicon Valley, Boulder and Austin, we are helping to spur economic growth by organizing educational events like hackathons, Startup Weekend events and Lean LaunchPad workshops, as well as networking events like Startup Drinks and Co-Founder Speed Dating.

By launching the digital news organization Startup Tucson News, we are committed to covering the local scene and providing strong support for the efforts of partner organizations like the Arizona Center for Innovation, Desert Angels, Gangplank Tucson, Spoke6, Connect, Xerocraft, MakerHouse, The Hive, UA's Tech Launch Arizona, Idea Funding, Tucson Young Professionals, and many others.

SCRAPBOOK



A SPECIAL THANK YOU TO ALL OUR SPONSORS!

Very special thanks for the support from the following organizations:

- ** American Home Shows ** Disabled American Veterans Cactus Chapter
- ** East Valley Cake Decorating Supplies ** Hilton Garden Inn - Tucson ** MidTown Bar and Grill
- ** shopOrganic ** Tucson Electric Power ** Tucson Masonic Lodge #4 ** Tucson Symphony Orchestra

