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# CAKES FOR CAUSES

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January 2014

## What Happened Last Year!

Happy New Year! We had such an awesome year last year!! We kept ourselves busy for the most part. This being our third year in business, we attended our third prom with the kids at the Candlelighters of Southern Arizona Association. How fun it was to see those kids having such an amazing time! We did two awesome home shows, had three trips to the military base where we were able to hand out sweets just to show a small appreciation for the huge things they do. We grew even bigger in our Phoenix Branch and have had the pleasure of helping more and more non-profit organizations. And let's not forget El Tour de Tucson! How amazing were all those riders and all those supporters, and vendors to be out there cheering each other on, on one of our coldest, wettest days? Go team!! We are so excited to kick off this new year with many more events.

## 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 6th to learn how to make pie out of cake. Confused? You'll just have to catch the show! The episodes are archived on their website:

<http://www.tucsonmorningblend.com/pastshows>

## You've Been Caked for Your Kindness

Last month, we had the pleasure of presenting cupcakes to Marla from Shine-On. Thanks, again, for your contribution to our community! 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!

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## The Final Countdown

Non-Profit Organizations	57
Events	100
Baked Goods	22,000

These are our estimated counts for the year 2013. Whew!

## Cakes for Causes Kids Club

It's great to get kids started young! Next class is Sunday, January 26. We accept children ages from 5 to 12. 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 so be sure to catch them all.



## Social Corner

Visit our website at:

[www.cakesforcauses.org](http://www.cakesforcauses.org)

Come shop with us at:

[www.zazzle.com/cakesforcauses/gifts](http://www.zazzle.com/cakesforcauses/gifts)

Show your support:

[www.razoo.com/story/Cakes-For-Causes](http://www.razoo.com/story/Cakes-For-Causes)

Join the fun with us at:

[www.facebook.com/cakesforcauses](http://www.facebook.com/cakesforcauses)

# Recipe Box

## Heavenly Bourbon Pecan Pie

(I was going to go for something healthy for the new year, but I'm obsessed with this recipe!)

One single 9-inch pie shell, unbaked  
1 ¼ cups dark corn syrup  
1 cup dark brown sugar  
4 Tbs. unsalted butter  
4 eggs

1 ½ cups pecans, coarsely chopped  
1 ½ tsp vanilla extract  
2 Tbs. of bourbon  
Pecans to top, if desired

Preheat oven to 350. Store prepared crust in refrigerator while you prepare filling.

Melt corn syrup and brown sugar in medium saucepan over medium heat. Sugar should be dissolved completely. Let boil softly for 2 minutes. Remove from heat and stir in butter.

In large bowl, beat eggs with electric mixer until they turn a light lemon color. Continue beating while slowly pouring sugar syrup (beating with an electric mixture while slowly pouring sugar is key here so that you don't cook the eggs!).

Stir in pecans, vanilla, and bourbon.

Pour into prepared pie shell and place on baking sheet. Bake 45-50 minutes.

Let pie cool completely. Enjoy! I do!

If you have any recipes you would like to share, questions, or tips then please email them to me!

## Ask A Baker

**Q:** My recipe calls for unsalted butter but I only have salted butter. What do I do?

**A:** If you asked me this for last month's question, I would have probably told you that you need to drop everything and go buy more butter! You have to follow the recipe to the letter because this is science and you can't mess with that stuff. Well, while I was making my favourite recipe (see above) I realized I had accidentally bought salted butter and I was absolutely not going to take another trip to the store. I had no time for that! I did some research and found that if your recipe calls for salt then you just omit the salt. The only downside is that you might not be adding enough salt with just the butter. I guess it wouldn't hurt to throw a pinch in there if you prefer. Then I realized that my recipe doesn't call for salt. Hmm. I just threw it in anyway. It still tasted fine. So, lesson learned: Don't sweat the salt!

## Did Ya Know?

- Speaking of salt, did you know that if you drop an egg on the floor you can pour salt on top of it (like you would with kitty litter to clean up oil or gas spills) and wipe up with a paper towel for easy clean-up. Hey, it happens!
- Did you know that baking soda and baking powder can go bad? They can and they're pretty important ingredients when called for so you want to make sure that yours is still good before mixing it into your recipe. You can test your baking soda by pouring a bit into hot water if it bubbles then it's good. To test the baking powder just pour a bit into a bit of vinegar and if it fizzes then go ahead and start baking!
- Okay, I know this seems a little silly but I've been so frustrated with bananas lately that I have just stopped trying. They have become so hard to open! I was recently told that we open bananas the wrong way and we've been doing so since, well, forever. You probably open yours by trying to peel the long, skinny stem down. Nope. You're doing it wrong. It's okay. I was too. Turn that banana over, pinch the top of the banana to separate it. Once you get a piece then start peeling! It's super easy.

# January Event Calendar

January 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
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
5	6 ★ Tucson Morning Blend Appearance with Jeanne	7	8	9	10	11
12	13 🍰 UAMC/ Donor Network event - Kim C. lead	14	15 🍰 You've Been Caked! for your Kindness - Bonnie & Rene	16	17	18
19	20	21	22	23	24 🍰 Home Show	25 🍰 Home Show
26 🍰 Team Colleen - Rita & Amita leads 🍰 Home Show 🍰 CFC Kids Club	27	28	29	30	31	1

**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 joining us? We're always on the lookout for volunteers to do all sorts of things so if you don't bake or decorate, don't let that keep you away! Here's more information: <http://www.cakesforcauses.org/getinvolved/>

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

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