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# CAKES FOR CAUSES

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November 2013

## What Happened Last Month

Hey Everybody! Welcome to our new newsletter and thank you for reading! We will be sending a newsletter out monthly so please expect us and use us!! Last month, we had a pretty busy (but fun!) month. We had a total of 12 events. Our Phoenix ladies were able to provide goodies to events like the Leukemia & Lymphoma Society Bake Sale. Our Tucson bakers were able to provide goodies to the Tucson Symphony Orchestra's Kids Season Kick-Off, Pima Prevention Partnership Youth Summit, Zoocson and others.

## Catch us on the Tucson Morning Blend

Every first Monday of the month we have the honor of being guests on the Morning Blend show on KGUN 9 at 11 am. Catch us this month on the 4<sup>th</sup> to learn how to make fun piñata cookies. Sounds yummy!

## You've Been Caked for Your Kindness

Last month we presented the Southern Arizona Golden Retriever Rescue with cupcakes to thank them for their tireless dedication to rescuing and rehoming golden retrievers in Southern Arizona. 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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## Current Events

Hey guys! El Tour de Tucson is coming up shortly! It's not too late to join. There is a main event which is 111, 85, 60 or 42 miles and a Fun ride which is 1/4, 5 or 10 miles.

Register at [http://www.cakesforcauses.org/el\\_tour](http://www.cakesforcauses.org/el_tour) and get out and ride. We hope to see you there.

## 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. 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.



## 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)

Join the fun with us at:

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

# Recipe Box

## Peanut Butter- Chocolate Banana Cream Pie

35 Nilla wafers, finely crushed  
1/4 c. (1/2 stick) melted butter  
2 medium bananas, sliced  
2 squares semi sweet baking chocolate, divided  
1/2 c. peanut butter  
2 c. milk  
2 pkg. (4 servings each) vanilla instant pudding  
2 c. thawed Cool Whip topping, divided  
2 Tablespoons peanuts, coarsely chopped

350 degree oven. Mix wafer crumbs and butter until blended, press firmly onto bottom and up sides of 9" pie plate. Bake 5-8 min. Cool completely.

Top with bananas. Make chocolate curls using a vegetable peeler from 1/2 square of the chocolate, reserve for garnish.

Microwave remaining chocolate and peanut butter on high, 1 minute: stir until chocolate is completely melted and mixture is well blended. Drizzle over bananas, set aside.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min or until well blended. Gently stir in 1 cup of Cool Whip. Spread over bananas: top with remaining 1 cup Cool Whip.

Refrigerate at least 3 hours or overnight. Top with chocolate curls and peanuts just before serving. Store leftover pie in refrigerator. Makes 10 servings

## Ask A Baker

**Q:** How do you smooth buttercream on your cake?

**A:** That's a great question! There is a couple of tips we use to smooth buttercream. First and foremost, make sure to do a crumb coat and chill! Once you have your cake iced, you will want to use a long cake spatula or a chef's blade - depending on the height of your cake- and wet it with warm water. At a 45 degree angle you will lightly scrape it around the side of your cake to smooth out the frosting and then do the same on the top. If you have a round cake, then you want to move it in a circular motion. Once you have that done, chill it for just a bit. **SECRET:** Viva Paper Towels are an amazing tool to use. Once your cake is slightly chilled, line the towel along the side of your cake and rub it smooth with your hand or spatula. Viva paper towels are the only towels that work with this technique because they are the only smooth ones! Unless you like the pattern of another paper towel.

## Did Ya Know?

- Spray plastic containers with cooking spray before filling with any tomato based product to prevent staining.
- Do you have a sticky mess in your microwave? Put a damp dish towel in the microwave and heat it for 45 seconds. Once it's done, use the towel to easily wipe down the inside. Easy Peasy! **SECRET:** I read that you can do the same with a mug of water and if you put a drop or two of your favourite extract or flavouring then it'll make your kitchen smell yummy. A good idea when somebody drops by with little notice!
- To keep your dishwasher running great over time, do a monthly wash without any dishes. But instead of using the dish soap, just throw in a cup of bottled lemon juice. **HINT:** If you have a high efficiency washer, you should do the same but with the soap that you use.

# November Event Calendar

November 2013						
SUN	MON	TUES	WED	THUR	FRI	SAT
27  CFC Kids Club  Volunteer Meeting – Cece R. Lead	28	29  Children Rehabilitative Services Birthday Party Phoenix – Tracy W. Lead	30	31	1	2  Assumption of Command Ceremony 162nd Air National Guard – Rene L. Lead
3	4  Morning Blend TV Appearance – Liz H. and Amber P.	5	6	7	8	9  Bark for Life – Jeanne L. Lead
10	11	12	13	14	15  You've Been Caked! For Kindness (Tucson and Phoenix)	16
17  Army Reserves Holiday Party – Liz H. Lead	18	19	20	21  El Tour de Tucson Dedication Dinner/Silent Auction	22	23  El Tour de Tucson – Candy R., Jeanne L., and Rene L. Lead
24  CFC Kids Club  Volunteer Meeting – Cece R. Lead	25	26  Children Rehabilitative Services Birthday Party Phoenix – Tracy W. Lead	27	28	29	30

**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/>