
CAKES FOR CAUSES

February 2014

What Happened Last Month!

Hi Everybody! So we started this year off with a bang. So busy already!? Of course. We want to give a huge "Thank you" to the people at the American Shows, Inc. Arizona State Home & Garden Show for allowing us to do fundraising over the last weekend of January. We were there selling cupcakes, cookies, and the yummiest brownies ever so we can raise funds to keep our cause going. Thank you to everybody who showed up! We also had a few other events such as Team Colleen and the UAMC Donor Network. We also had our first Cake Decorating class at The Women's Hope Center.

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. We'll also be on again at the end of this month. We'll have a member of our Kid's Club to help us talk about the club and show us a cute Rodeo themed treat!

You've Been Caked for Your Kindness

We didn't have a recipient for the month of January. I know there is a lot of awesome people out there that do great things for our community and deserve to be recognized! 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!

February is our birthday month!!

We're 3 years strong with all your support!! Thanks!!

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Love is in the air!

As I mentioned before, we had a great time at the Home & Garden Show and want to show our appreciation for everybody who visited us and signed up for our monthly newsletter. We welcome you to the life of Cakes for Causes. You guys rock! And I hope I do you good. To all of our continuing recipients, we appreciate you too and we're glad you're sticking with us! Please feel free to submit any information that you want to share or what you want to see!

Cakes for Causes Kid's 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

Join the fun with us on:



Recipe Box

Cake Pops

1 cake mix of your favourite flavour
1 canister of frosting of your favourite flavour
(Store-bought frosting works better than homemade. Who knew?)
Sucker sticks

Any 1 of the following:
Chocolate Chips
Bakers Chocolate
Candy Melts

- Prepare cake mix as directed on box or use your favourite recipe.
- While cake is still warm, crumble it into pieces in a large bowl and mix in frosting of your choice.
- Form cake into balls and melt candy. You may want to freeze balls while melting the candy.
- Dip sucker stick into the melted candy and stick in the cake ball. This helps keep the ball on the stick.
- Either dip the cake pop into the melted candy or spoon candy over the cake pop.
- You can either put the cake ball down with the stick up to dry or you can put the stick in a Styrofoam sheet.
- Here's the fun part: you can decorate them in so many cute ways and shape them into almost anything! It's too much fun and soo amazingly yummy!

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

Ask A Baker

Q: I have extra batter. Can I freeze it for later use?

A: That's a good question! I've been told, "Yes, you can." And I've also been told, "Absolutely not!" I think their reasoning had something to do with the eggs. So I decided to do some extra research on this topic because it would be helpful. This just in: Yes, you can! Thank goodness! All you need to do is take a gallon zip lock bag (or whichever size you need or have) and fold the top over like you would when filling a piping bag. Make sure that you get all that air out, seal the bag up and stick it in the freezer. You can fill a muffin pan with liners and then put the batter in each cup to freeze but I like that the bag saves space because who knows how long it will be before I need it. When you do need the batter, take the bag out and let it thaw to room temperature. Snip off the bottom corner of the bag and pipe the batter into your cake pan or muffin pan. If you don't want to do that, you can bake the batter before freezing. You can make extra cupcakes or a small cake and freeze it until you need it. Then the work is already done!

Did Ya Know?

- So I'm going to get real here. At what age does technology start becoming foreign to us? I'm feeling it now. I used to be able to tell anybody how to do anything with the popular technology. Now? Now I feel like my mom did when I had to explain everything to her. Sigh. So I'm usually always on the go and these new "smart" phones don't hold their charge for very long. Super frustrating! I don't know how many of you knew this but I just recently learned that if you charge your phone in "Airplane Mode" it charges much faster. I'm assuming this is because it's not using any programs in the background. Now, how do you put your phone into "Airplane Mode"? Um. I'm not sure!
- I'm going to tell you a little secret! I'm scared of candles. But I love candles! They're so pretty and they smell so good. I have a rule that if I light a candle in my house then it has to be in a jar. You know, to protect it from spreading and setting my house on fire. It's weird, I know! But I can't help it. My biggest frustration, though, is lighting it once it gets too low. I know I could use one of those torch lighters but I don't have one. So how do I light it? I light a stick of dried spaghetti and light it quickly. Nice!

February Event Calendar

February 2014						
SUN	MON	TUES	WED	THUR	FRI	SAT
26 Team Colleen - Rita & Anita leads Home Show CFC Kids Club Volunteer Meeting	27	28	29	30	31	1
2	3 Tucson Morning Blend appearance with Amber & Rebecca	4 Community Food Bank monthly birthday cupcakes	5	6	7	8 Community Food Bank - King Cake, Lead Liz H. Bead Inspired event for Beads of Courage, Lead Michele T.
9	10	11	12	13	14	15 162FW/Operation Military Kids, Lead Jess B.
16	17	18	19	20	21 Tucson Morning Blend appearance with Amber and Jordyn	22
23 CFC Kids Club	24	25	26	27	28	1

Category Key
 Catered Event
 Teaching
 Television Segment

Latest calendar 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/>

Editor: Amber Peterson
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Upcoming Fundraisers

**RAFFLE BENEFITING
TUCSON CHARITIES**
100% FOR LOCAL CHARITIES

TICKET PRICE
\$25
OR 5 FOR \$100



2014 JEEP
CHEROKEE

**THE
MILLION
for
TUCSON
RAFFLE**

The Jim Click Automotive Team is presenting a new **2014 Jeep Cherokee** to the entire community...to be used as the featured prize in a raffle to raise one million dollars for non-profit Tucson organizations.

With your \$25 contribution (or 5 tickets for \$100) you could win a **2014 Jeep Cherokee**. The best part is that 100% of your contribution will support Tucson charities - that keep all the proceeds from the maximum 50,000 tickets which will be sold. The drawing will be held November 13, 2014. Entries must be received by October 31, 2014.



For campaign and ticket information, contact the Jeep Cherokee Raffle Team at 520.342.5210 or at: jeep@russellpublic.com

<http://www.cakesforcauses.org/donate/jeep>

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